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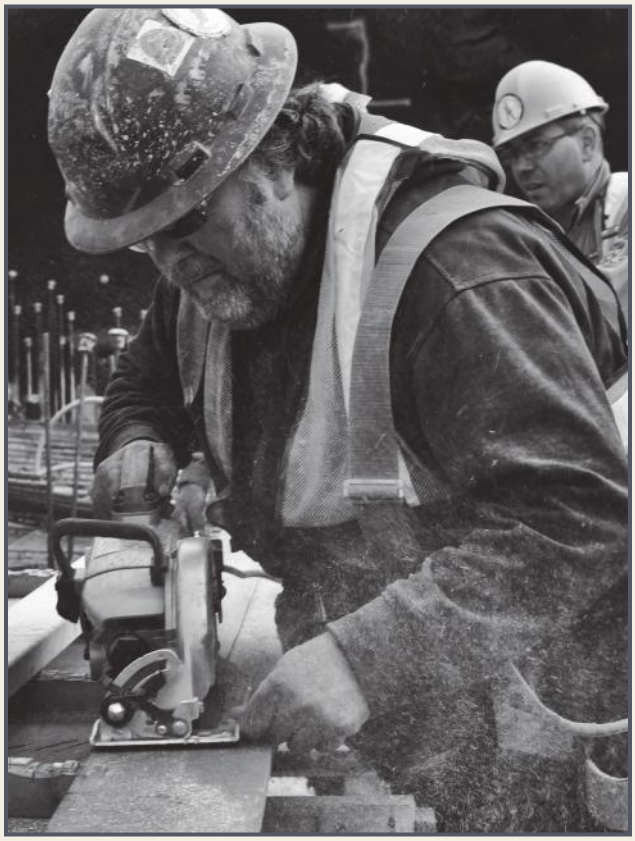
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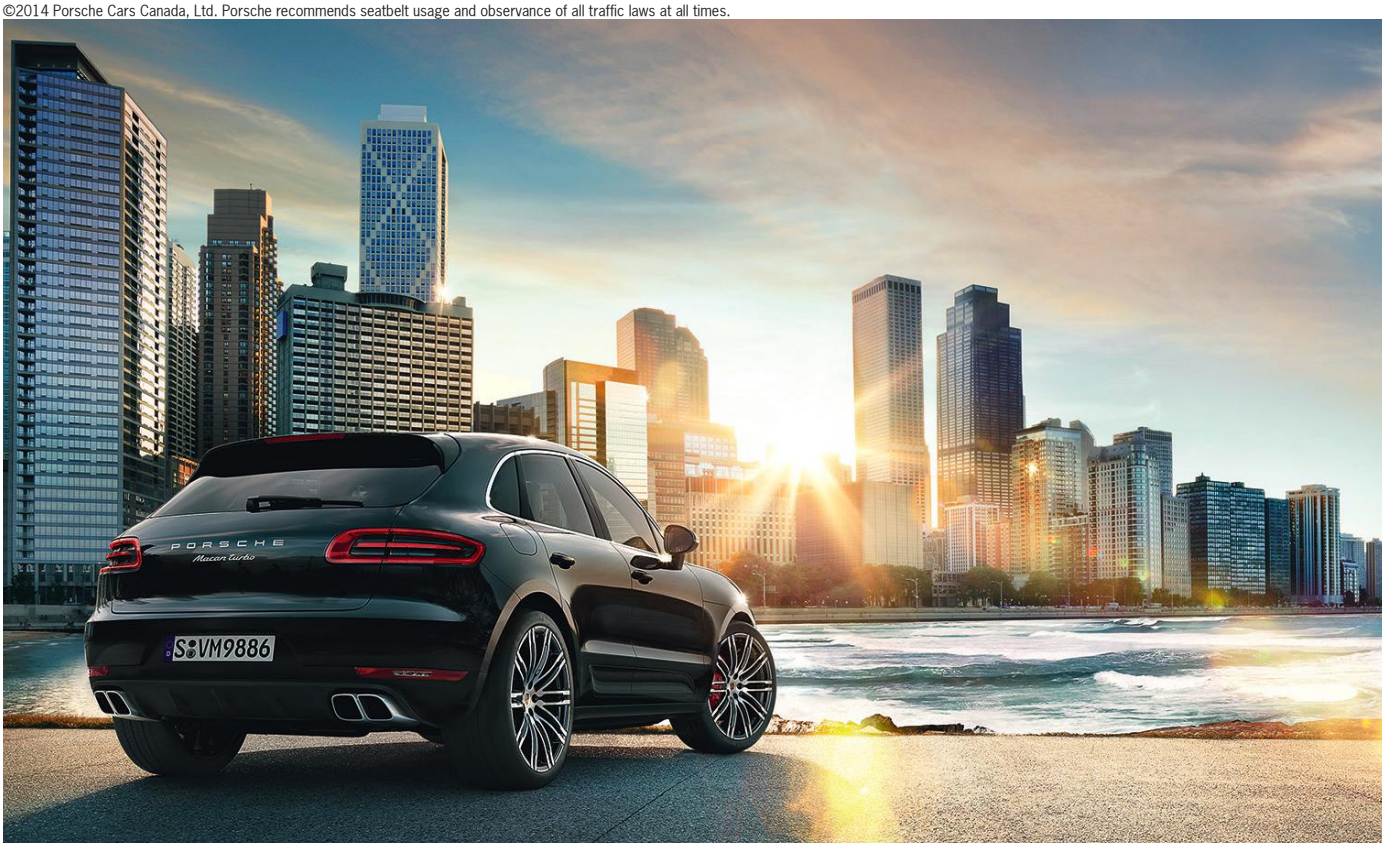
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PUBLISHER'S *Note*



"No matter how great the dream is, the bee is a symbol that we can accomplish anything we put our minds to"

Since 1996, we have made it our passion to bring our readers stories of those who strive to achieve, enjoy and share their *dolce vita* — the honey of life.

This issue is not any different. Our cover man, Michael Bonacini, a judge on Canada's most-watched original culinary series, describes how by the stroke of good luck, he made it to his audition of *MasterChef Canada*. As the old adage goes: the harder you work the luckier you get. The thing is, Bonacini's success didn't just materialize. He achieved it after a series of rejections and setbacks. He likes to sum it up as "What doesn't kill you makes you stronger." Sharing his story of how one can achieve anything he or she puts his or her mind to can be found on page 24.

Everyone tries to build a beehive worthy of a queen bee. What better way to do so than with the help of an incredibly talented interior designer. Enter Katherine Newman and architect Peter Cebulak. Their Toronto showroom is a haven for those who crave elegance and architectural beauty. The project featured on page 36 shows the restoration of a French colonial revival house to a home of inimitable architectural grandeur. But the honey of life is not only about achieving success and adulation from the crowds. It is about sharing one's good fortune with others. That's when the fruits of success taste even sweeter.

The story of Dr. Raghu Venugopal, a Toronto-based physician who works for Médecins Sans Frontières/Doctors Without Borders (MSF), is full of humanity. When he's out on missions for the humanitarian organization, his comfort and safety is on the line when he puts the needs of others ahead of his own. His honey of life comes in the form of feeling humbled and amazed at how people can endure hardships, violence, war and natural disasters and still get back on their feet to face another day. See story on page 60.

Naomi Azrieli shares her dad's philosophy on the honey of life. The three fundamentals billionaire real estate tycoon David Azrieli taught his daughter? To work with people that have real passion, don't be afraid to say no and to love what you do. On page 62, Naomi opens up on heritage and legacy.

Gordon Cressy, a young 70-year-old who shows no signs of slowing down, dedicates his life to others. The charitable Cressy's sweet life is making things better in both big and small places. His story is on page 66.

Being able to meet first-hand such inspirational men and women is my honey of life. I hope you enjoy this issue of *Dolce Magazine*, our sweetest issue yet!

We hope to inspire you to reach for the impossible and share your honey of life with others.

Michelle Zerillo-Sosa
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DOLCE VITA

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THE NATURELLE
MICHAEL BONACINI ON HIS NEW LOOK, NEW VENTURES AND NEW ROLE ON *MASTERCHEF CANADA*

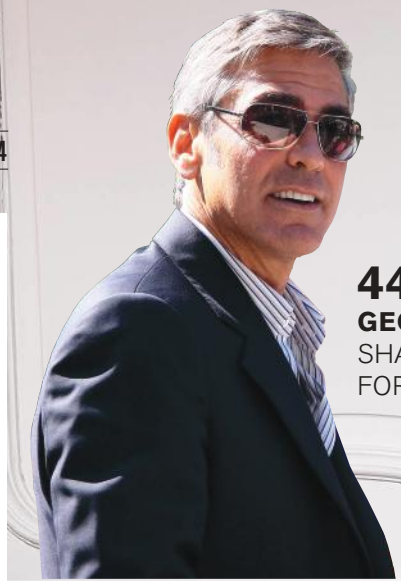
ON THE COVER: Photographed by Jesse Milns at Auberge du Pommier, *MasterChef Canada* judge Michael Bonacini wears a suit, tie and pocket square by Tiger of Sweden



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THE ARTISTS BEHIND KATHERINE NEWMAN DESIGN TAKE US THROUGH AN ECLECTIC COUNTRY HOME



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GRAND OPENING OF HARD CANDY FITNESS TORONTO







It's a project that is rocking the fitness industry worldwide: Hard Candy Fitness, a global luxury brand in partnership with Madonna and New Evolution Ventures (NeV), celebrated the grand opening of its Toronto location — the franchise's largest yet in the world — on Feb. 11. The original Material Girl hit the city to attend the event, which kicked off at noon with a live mural creation by famed artist Mr. Brainwash, followed by red carpet appearances by Hard Candy Fitness executives and trainers and Madonna herself. The same evening, 50 lucky fitness fanatics who auditioned from around the world took part in a demo of Madonna's signature workout "Addicted to Sweat," led by the star and the Hard Candy Fitness performance team. Hard Candy Fitness, with locations in elite destinations around the world, boasts luxurious amenities for fitness enthusiasts, including out-of-the-ordinary workout classes.

www.hardcandyfitnesstoronto.com

1. From left to right: Tim Anderson, Hard Candy Fitness performance team member and one of Madonna's personal trainers; Marlyn Ortiz, Hard Candy Fitness performance team member and one of Madonna's personal trainers; Madonna; Nicole Winhoffer, Hard Candy Fitness performance team member and one of Madonna's personal trainers; Craig Smith, Hard Candy Fitness performance team member and one of Madonna's personal trainers; Donna Cyrus, group fitness director, Hard Candy Fitness; Kendra Kemerley, Hard Candy Fitness performance team member and one of Madonna's personal trainers; Mathias Naujocks from Berlin, Addicted to Sweat instructor **2.** Hard Candy Fitness provides an innovatively upbeat space to make fitness fun **3.** Luxury fitness tools and amenities make Hard Candy Fitness a destination for higher-end fitness accommodations | For additional photos from the event, please visit **www.dolcemag.com**

PHOTOS COURTESY OF HARD CANDY FITNESS

MIRROR BALL





The Fairmont Royal York hotel in Toronto was transformed into a whimsical, wintry wonderland as the annual Mirror Ball took over the premises. Host Jessica Holmes, formerly of *Royal Canadian Air Farce,* treated 650 generous guests to a unique set of stand-up comedy while the event raised nearly $500,000 in support of two vital cancer support programs, Look Good Feel Better and FacingCancer.ca. Both programs exist to build strength and bring beauty into the lives of women battling cancer, helping them to face their conditions with confidence.

www.mirror-ball.ca

1. Ladies of the presenting sponsor, Shoppers Drug Mart **2.** Chad Owens, wide receiver and kick returner for the Toronto Argonauts with wife, Rena Owens | For additional photos from the event, please visit **www.dolcemag.com**

PHOTO 1 BY KORBY BANNER / PHOTO 2 BY GEORGE PIMENTEL

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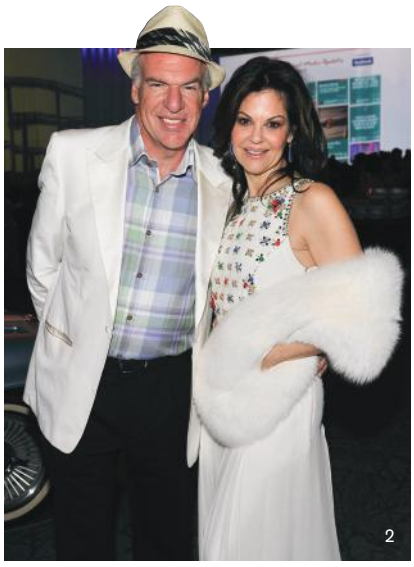
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27TH ANNUAL TEDDY BEAR AFFAIR

The 27th annual Teddy Bear Affair brought an evening of Californian sun to the middle of Toronto's chilly winter: "Exquisite California" was this year's theme, and the event boasted live music from the Beach Boys co-founder Brian Wilson and authentic California cuisine à la celebrity chef Charlie Ayers, former executive chef for Google. Guests also enjoyed live and silent auctions, as well as a raffle featuring three exquisite pieces of jewelry. Among the array of beach-y décor — which included cabanas, surfboards and sandcastles — a record total of $2 million was raised in support of the Children's Aid Foundation, benefiting Canada's most vulnerable children and young people.

www.cafdn.org





1. Christine Dunn, Teddy Bear Affair co-chair, with Joe Canavan, chair and interim CEO of the Children's Aid Foundation, and Heather Gotlieb, Teddy Bear Affair co-chair **2.** Mark Daniels and Andrea Weissman-Daniels, founders of Ignite the Spark Fund | For additional photos from the event, please visit **www.dolcemag.com**

PHOTOS BY GEORGE PIMENTEL

BOOK LOVER'S BALL







1. Former leader of the Liberal party and author of *Fire and Ashes: Success and Failure in Politics* Michael Ignatieff and his wife, Zsuzsanna Zsohar **2.** *Cityline*'s Tracy Moore, host of the ninth annual Book Lover's Ball **3.** *Dragons' Den*'s Kevin O'Leary and wife Linda | For additional photos from the event, please visit **www.dolcemag.com**

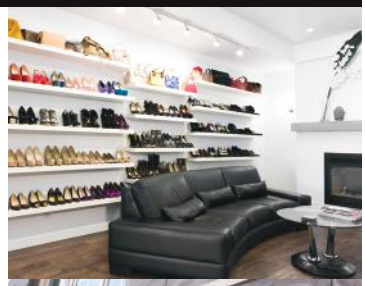
The Fairmont Royal York hotel was packed with well-clad literature aficionados on Feb. 6 for the highly anticipated ninth annual Book Lover's Ball. Over 550 VIPs sampled sumptuous hors d'oeuvres and mingled with literary greats from across the country, including Neil Pasricha (*The Book of Awesome*), Kevin Kwan (*Crazy Rich Asians*), and celebrity authors, such as *Dragons' Den*'s Kevin O'Leary (*Cold Hard Truth on Men, Women & Money*) and NDP MP Olivia Chow (*My Journey.*) As *Cityline* host Tracy Moore orchestrated the night, a three-course meal crafted by chef Lynn Crawford was savoured while featured novels, including *Empress of the Night* and *The Hunger Games: Catching Fire*, were brought to life through fashion shows, interpretive dance and acting. Featuring a digital "Almost Live" auction, which included trips to Whistler, B.C. and Hawaii, an autographed Wayne Gretzky Edmonton Oilers jersey and more, the event raised over $500,000 to benefit the Toronto Public Library Foundation.

www.bookloversball.ca

PHOTOS BY GEORGE PIMENTEL



REVIVAL COUTURE





Spring is blossoming at Revival Couture, where the racks are bursting with fresh floral and patterned pieces, garments made of python and ostrich skins, women's tuxedos à la Alexander McQueen, Chanel evening gowns and many more must-haves. Each hand-picked by co-owners Christine Hadden, who has 35 years of experience as a buyer for the Bloor Street and Yorkville area, and Donna Nesrallah, who has been managing luxury retail boutiques for 20 years, the treasures at Revival Couture have travelled from fashion's capital cities to be savoured by Toronto's most style-wise.

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Silverwood Flooring builds platforms for your day-to-day living — floors that are strong and stylish for both personal and professional settings. For the past nine years, Silverwood has been catering to some of the city's elite design firms as a wholesaler, and has recently expanded its offerings. "We're thrilled to announce that we're now open to the public," says Tamar Royt, owner of Silverwood Flooring. "We offer high-end European flooring at very fair, wholesale prices."

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WEAVER AND LOOM

The creative team at Weaver and Loom has an interesting calling: it makes art that's meant to be stepped on. According to owner Ali Ghassemi, floor coverings are canvases, and present a unique opportunity for homeowners to get creative with their décor schemes. As a manufacturer and atelier of luxury area rugs, Weaver and Loom designs its collections in-house, using a fusion of expertise and imagination to create one-of-a-kind styles that bring a "wow" factor to any room of the home.

A recent addition to its menu of sought-after services is the Weaver and Loom Bespoke Collection, which allows clients to have their desired design made into handmade rugs. The program, which works effortlessly around each client's budget, is a new concept to the city — one that Weaver and Loom is thrilled to be offering.

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CRYSTAL BALL GALA

Reach for the Rainbow's signature black-tie charity event is among the top annual social events in the city. The goal is to raise funds to provide and support essential recreational opportunities to children and young adults with physical and developmental disabilities while promoting inclusiveness and equality. Over 1,000 guests were in attendance at the Crystal Ball's "Take It to the Limit" themed affair, held at the Metro Toronto Convention Centre on Nov. 16, 2013. Guests enjoyed cocktails and a fresh oyster bar, followed by a four-course meal. The extravagant live and silent auctions saw eager bidders battle for luxurious trips, a personal sauna, lavish bedding, children's toys and more. Later in the evening the dance floor packed up as Don Felder, former lead guitarist of the '70s rock band the Eagles, lit up the stage. With the help of generous donors and supporters, the Crystal Ball raised close to $1 million in support of Reach for the Rainbow, a not-for-profit organization founded in 1983 by Donna Trella.

www.reachfortherainbow.ca





1. L-R: Aris Kaplanis, premier patron of the Crystal Ball; Lindsay Duffield, honorary chair and Jaguar Land Rover Canada evening sponsor; Donna Trella, founder of RFTR and creator of the Crystal Ball; Rick Reid, honorary patron, Tech Data evening sponsor and RFTR board member; Susan Hay, broadcast journalist for Global Toronto and RFTR spokesperson; Ian Cunningham, honorary chair and Capital One evening sponsor; Jeffrey Puritt, honorary chair and Telus International evening sponsor **2.** Barbara Milner, décor producer for *Steven and Chris*, and Michelle Mawby, media personality and principal designer of Lucid Interiors | For additional photos from the event, please visit **www.dolcemag.com**

PHOTOS BY V & H EVENT PHOTOGRAPHY

A NIGHT OF DISTORTION







1. Katherine Newman, co-host of Night of Distortion; Emmanuelle Gattuso, honorary chair; Dr. Tak Mak of the Princess Margaret Cancer Centre; Jane Corkin, owner of Corkin Gallery and co-host; and Paul Alofs, president and CEO of the Princess Margaret Cancer Foundation **2.** Co-host Peter Cebulak was among the 250 event-goers who got into the surrealist spirit, savouring the event's bizarre get-ups, mind-tickling artwork and fascinating décor **3.** The waitstaff sported specially made Steampunk hats | For additional photos from the event, please visit **www.dolcemag.com**

Drawing inspiration from 20th-century surrealism, A Night of Distortion was held in support of the Immune Therapy Program at the Princess Margaret Cancer Centre this winter. The art exhibit and costume party was hosted by Katherine Newman and Peter Cebulak of Katherine Newman Design, along with Jane Corkin, owner of Corkin Gallery in the Distillery District, where the event took place. The evening welcomed a guest list of affluent personalities, including honorary chair Emmanuelle Gattuso, who generously matched all funds to bring the event's total to $1 million.

www.thepmcf.ca

PHOTOS BY GEORGE PIMENTEL

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LUNCH WITH MARGARET & GEORGE

Dolce Magazine joined fashion A-listers and philanthropists at the third annual Lunch With Margaret & George event, held at the Art Gallery of Ontario. The fashion and charity affair, hosted by the Princess Margaret Cancer Foundation and luxury fashion retailer owners Lisa and George Corbo, greeted guests with a champagne reception, followed by a delicious sit-down meal. From Jeanne Beker to *Suits* star Sarah Rafferty, attendees filed into Frank Gehry's Galleria Italia, where Joseph Altuzarra revealed his spring collection. Benefiting the Princess Margaret Cancer Foundation's Billion Dollar "Believe It" Challenge, the ladies who like to lunch helped raise $250,000.

www.thepmcf.ca





1. Breast cancer survivor and tremendous supporter of the Princess Margaret Cancer Foundation Emmanuelle Gattuso, with Nada Ristich, BMO Financial Group **2.** Lunch With Margaret & George event co-chairs George and Lisa Corbo, owners of Yorkville boutique George C, with luxury women's ready-to-wear fashion designer Joseph Altuzarra | For additional photos from the event, please visit **www.dolcemag.com**

PHOTOS BY GEORGE PIMENTEL

DRAGON BALL 2014









The Dragon Ball, held each year by the Yee Hong Community Wellness Foundation, celebrated its 25th edition on Jan. 25, welcoming 1,000 guests for an evening of culture and kindness. Mississauga mayor Hazel McCallion, Toronto mayor Rob Ford and the Consul General of the People's Republic of China Fang Li were among the VIPs who gathered for this year's festivities. Once again raising funds in support of the Yee Hong Centre for Geriatric Care, the event spoiled guests with immaculate cultural décor, live and silent auctions, and a raw oyster and sushi bar in addition to a four-course meal. Over the past 25 years, the Dragon Ball has raised an approximate total of $25 million for the cause, benefiting the programs at the Yee Hong Centre providing care to seniors. www.yeehongdragonball.org

1. Sergio Sosa with wife Michelle Zerillo-Sosa, editor-in-chief and publisher of *Dolce Magazine*, with one of the event's entertainers representing the God of Prosperity **2.** Gordon Cressy, president of the George Brown College Foundation, with Hazel McCallion, mayor of Mississauga, and Dr. Joseph Wong, Yee Hong founder and Foundation chair **3.** Annie Tsu, president of Tour East Group, with guest **4.** Helen Ching-Kircher, dealer principal, president and CEO of DFC Auto Group and member of the Yee Hong board of governors, with husband Peter Kircher, general manager of DFC Auto Group, Sandra DelZotto and husband Leo DelZotto, president of Tridel Group of Companies | For additional photos from the event, please visit **www.dolcemag.com**

PHOTOS BY LUCA VIOREL


"CINGHIALE AL
PAN SEARED WILD BOAR
FINISHED W/ FRESH
SAUCE
Pesce
"PESCE SPADA ALLA
GRILLED SWORDFISH FINISHED
FRESH MINT : WHITE WINE VINE
MARINADE
"HALIBUT AL CARTOCCIO
HALIBUT FILET
POTATOES : FRESH
IN FOIL
"ALLO SCAPOLO"
TOMATO : GARLIC
"AFFUMICATA"
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CAFA founding director Brittney Kuczynski, CAFA managing director Vicky Milner and Sylvia Mantella, chair of the nomination committee

Bloggers Caillianne and Samantha Beckerman

Designer Mikhael Kale and Stephanie Mark, co-founder of *The Coveteur*

Suzanne and Chloe Rogers

Designers Joe Mimran, creative director of Joe Fresh, and Kimberley Newport-Mimran, designer of label Pink Tartan

Krystal Koo in Greta Constantine

Elisha Cuthbert, actor and award presenter

THE CANADIAN ARTS AND FASHION AWARDS

Canada's fashion community honoured at the inaugural CAFAs in Toronto

WRITTEN BY NOLAN BRYANT

Canada's fashion community finally had its chance to shine on Feb. 1st as tastemakers and fashion enthusiasts flocked to The Fairmont Royal York for the inaugural awards ceremony that recognized outstanding achievement and emerging talent in Canadian design. Budding philanthropist and CAFA director Brittney Kuczynski feels the time has come to recognize Canadian talent: "Every other developed country in the world has a fashion awards show. When you consider how much Canada contributes to world creativity, it's about time!"

The evening drew homegrown fashion stars, including Dean and Dan Caten of Milan-based label DSquared2, who were big winners, nabbing two of the coveted Karim Rashid-designed awards in the categories of Outstanding Achievement and International Canadian Designer of the Year. Model Coco Rocha, who has walked the runway for top designers such as Marc Jacobs and Karl Lagerfeld, was back on home turf, stunning in a DSquared2 gown, to accept her award for Model of the Year.

Before the show I spoke with Suzanne Rogers, who wore a dress by Montreal-born, London-based Erdem Moralioğlu (also nominated in the International Designer category.) She said: "Young designers are hungry, they want to get out there and they want to make a name … we have to give the same support and the same big applause." Big applause (and hooting usually reserved for hockey games) ensued when Rogers presented Jeremy Laing with the award for Womenswear Designer of the Year. Laing's recent spring collection, with its early '90s influence and palette of saturated brights, was a hit on the New York and Toronto fashion scene.

The evening wasn't just about womenswear, however, as Montreal-native Travis Taddeo won the award for Menswear Designer of the Year with

PHOTOS BY GEORGE PIMENTEL



his gender-defiant looks that have gained a loyal following with Canadian fashion risk takers. Others recognized included Dexter and Byron Peart for their label WANT Les Essentiels de la Vie, Chris Nicholls with the Image Maker of the Year Award and George Antonopoulos with the award for Stylist of the Year.

CAFA honorary chair and Joe Fresh creative director Joe Mimran was the recipient of the Canadian Style Award, an honour that acknowledges an individual who exemplifies what makes Canada stylish. Mimran also presented veteran journalist Jeanne Beker with the 2014 Vanguard Award for her impact on Canadian and international fashion. A look back at some of *Fashion Television*'s greatest footage was a nostalgic moment for those who grew up with Beker's unique approach to fashion reporting. Speaking with Beker earlier on the red carpet she told me, "We were the first in the world to cover fashion in the way that we covered it and always put Canadian designers on par with the other international designers, where they deserve to be."

The highlight of the evening was the Emerging Talent Award given to Sarah Stevenson. I spoke with Sylvia Mantella, chair of the nomination committee, about the process behind the Emerging Talent Award. She said, "I wasn't even aware of how much [talent] there was until we began this process. The emerging talent was not an easy category — you actually had to apply to this and produce a business plan, produce a portfolio. These people really worked hard to be nominated in this category." The honour included a $10,000 cash prize and mentorship with Joe Mimran, which along with Stevenson's consideration for environmental issues and artistic approach to textile design makes her one to watch. www.cafawards.ca

Catch our CAFA coverage at

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THE *Naturelle*

CELEBRATED CHEF AND RESTAURATEUR MICHAEL BONACINI DISCUSSES HIS BUSINESS, HIS ROLE ON *MASTERCHEF CANADA* AND HOW IT ALL NEARLY NEVER HAPPENED

WRITTEN BY MICHAEL HILL
PHOTOGRAPHY BY JESSE MILNS

One word almost dashed Michael Bonacini's shot at national television stardom: "delayed." In early July 2013, the chef-turned-restaurateur was in Calgary on business regarding a new venture with Hudson's Bay. It was the night before his audition for a judge position on *MasterChef Canada* and he was set to fly home. But this was also the day of the record-breaking storm that hammered Toronto — the one where hundreds of passengers were rescued from a flooded GO Train and a Ferrari floated along Lower Simcoe. His flight was pushed back before being rerouted to Ottawa; he didn't land in Toronto until 5 a.m. A mad rush saw him just make a spot on Citytv before he walked through the doors of the SoHo Metropolitan and saw 30 or so other chefs from across the country all waiting for their turn to audition. "It was the perfect storm in many ways," he quips.

Bonacini's life is one dotted with close calls and almost-didn't-happens. But as the half-Italian, half-Welsh co-owner of Oliver & Bonacini Restaurants sits casually in one of the private dining rooms at Auberge du Pommier, the French cuisine pillar of the culinary empire he built with long-time partner Peter Oliver, he looks like a man who had it planned all along. He effortlessly rocks a fitted Tiger of Sweden suit that would be at home in Justin Timberlake's wardrobe, and with his salt and pepper goatee he could pass as Robert De Niro's more sophisticated brother. He's relaxed, cordial and accommodating, asking periodically if anything is needed: More water? Something stronger, perhaps? He's often described as an absolute gentleman and is coming as advertised. It's everything you'd expect from the man who helped pioneer modern fine dining in Toronto, who brought restaurants such as Jump, Biff's Bistro and Canoe, which is consistently ranked as one of the country's best, to the city. But if you questioned his younger self about whether he aspired to build this business into the prodigious powerhouse that it is today, he would have flatly told you "no."

"I always wanted to have my own restaurant — that was always part of my dream," he says. "But if you asked me 10 years ago if I could see myself being in partnership, having 11 restaurants, three significant event spaces, seasonal venues, other partnerships in the industry, a company that went from $12 million to $20 million to $70 million, pushing now $80-90 million a year in revenue, I would have said I can't see that happening."

But it did happen, and it doesn't seem to be slowing down.

This year marks a pivotal time for



both Bonacini and the brand he helped build. In a partnership with INK Entertainment, O&B is stretching its wings and moving beyond Ontario to the booming Prairies where, sometime in late spring, it's launching a new restaurant/lounge and an event space at Hudson's Bay's flagship store in downtown Calgary. As of Jan. 1st, O&B also took over the food and beverage service for the Trump Hotel Toronto, and it recently partnered with foodie favourites Pizzeria Libretto and Porchetta & Co. Within 48 hours, Bonacini adds, they're hoping to land a deal that will bring a fourth location of iQ Food Co., a partnership launched in 2011, to the city.

While the business continues to grow, and he continues to count his blessings ("I am very, very lucky," he frequently says), it's his latest television venture that could have the most personal significance. The 55-year-old celebrity chef is one of three judges on *MasterChef Canada*, the Canadian iteration of the popular cooking challenge that features home cooks from across the country braising, baking and puréeing for the crown of "master chef." The show's already a hit, earning the title of Canada's most-watched original program. Its fourth episode even beat out the Olympics in the primetime ratings wars after pulling in 1.8 million viewers. It's not Bonacini's first foray onto the small screen — he makes regular appearances on Citytv's *Cityline* and was one of a handful of chefs featured on Food Network's *Cook Like a Chef* — but with the popularity of *MasterChef Canada* he's transitioned from a big fish in the Big Smoke to a star known nationwide.

> "SOMETHING I CONSTANTLY DO IS CRITIQUE MYSELF — WHO I AM, MY LEADERSHIP, MY MENTORSHIP AND ALL THAT"
>
> — Michael Bonacini

Just earlier this afternoon, Bonacini was leaving the TD Bank Tower after a meeting with Canoe's executive chef, John Horne, when he noticed two women pointing as he walked by. The new-found recognition is flattering and charming, and he'd be lying if he said he didn't enjoy it, "but I'm very Canadian with it all and I take it in stride," he says. "I pride myself on being grounded and humble and straightforward, and not a diva in any way, shape or form." (Although his wife, Valerie, might say differently, he jests.)

For a while, he didn't even like watching himself on TV. It made him uncomfortable to see himself on the screen, and he's been known to walk out of the room or plead with his family to change the channel if his face ever popped up. But lately he's warmed to the idea, noting it gives him a chance to evaluate his performance and make adjustments. "I think it allows you to be more of a critic to yourself," he says. "Something I constantly do is critique myself — who I am, my leadership, my mentorship and all that."

Bonacini's fellow judges on *MasterChef Canada* are "Demon Chef" Alvin Leung, who is trumpeted as one of only two self-taught Michelin star chefs, and Orderfire Restaurant Group owner Claudio Aprile. They represent different styles of cooking



Wearing a Tiger of Sweden suit and Allen Edmonds oxfords, Bonacini sits in one of the private dining rooms of Auberge du Pommier



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and bring their own judging flavours. "I think Michael's a very pragmatic, cool and very firm voice on the show," says Aprile, who owns Toronto's Origin and Origin North restaurants. He's known Bonacini for two decades, since he apprenticed at North 44, rival to Centro, where Bonacini was executive chef in the early '90s. Aprile explains that "his persona is very much built on respect and credibility. He's a very intense man at the same time, but he's very stately. He's your consummate gentleman. Everyone says that about Michael."

Bonacini's class and sophistication translates into a father-figure archetype on *MasterChef Canada*. His appraisal of contestants' dishes can be frank and unsugar-coated, but his comments are honest and practical, and he steers away from the condescending backhands of more merciless judges. He explains that others describe him as the "student's professor," the one they want to please — which is fitting, considering his balance of experience and demeanour.

"Look," says Bonacini, "we're all human beings and we all want to be recognized for doing something well. In business today you have to have a certain amount of empathy, a certain amount of compassion, but I like to also think that my judging style, my commentary, is straightforward, no nonsense and matter of fact. Take it for what it is, use it and use it wisely, because once I've said my piece I don't want to see that same mistake twice."

He expects it from the home cooks because he expects it from himself. Staggeringly high service standards are one of the staples of the O&B brand. Even though he projects calm, cool and collected, Bonacini is an absolute stickler for precision and quality. He is classically trained and has cooked in some of London's most highly regarded kitchens, including at the Dorchester Hotel, where he worked under Swiss chef Anton Mosimann, who brought the Dorchester two Michelin stars. He knows full well what it takes to achieve and maintain a top-tier establishment and refuses to abandon those values. Many O&B restaurants still use the string technique he picked up at Centro to ensure all tables, chairs, cutlery and glassware are lined up exactly. This meticulous consistency is fanatical, and he knows it, but, "The difference between success and failure, at times, can be walking that line of insanity," says Bonacini, a proponent of Mosimann's *cuisine naturelle* style.


PHOTO BY CINDY LA

Bison carpaccio from Canoe

For Bonacini, "paranoia" is an essential survival instinct for business practitioners. And it's not a bad one to have, especially with his ever-swelling celebrity. Last year, news of Gordon Ramsay's New York flagship restaurant The London losing its two Michelin stars shook the culinary world. Bonacini knows that heavy is the head that wears the crown, and seeing those on pedestals fall from grace makes a juicy read, but it's a burden the best must willingly embrace. "Anyone in business fears failing, fears that the tide is turning, that you're not who you once were, that you've become second spot," he says. "You've got to keep at it and driving, and that takes constant, constant mental energy." He explains that the O&B employee handbook, of which Oliver is the biggest "proponent" and "narrator," outlines their unwavering, admittedly obsessive principles. Shoes, for example, must be polished before every shift — no exceptions. Mediocrity, he explains, "creeps in." It starts with dirty shoes, next it's a wrinkled shirt, then your cook's not seasoning properly. It's all downhill from there. "That is the kiss of death," Bonacini says.

Bonacini is no stranger to failure. In his early days in London, England, he wasn't sure if he'd ever open his own restaurant — he was turned down for a business loan dozens of times by the banks. "It was impossible," he says of the difficulties of toiling to open his own establishment. That dream didn't begin to materialize until George Minden, whom he met on an American promotional trip for the Dorcester, brought him to Canada in 1985 to helm the kitchen at the Windsor Arms Hotel. Even years later, after he partnered with Oliver and opened a string of successful restaurants, Bonacini found he was susceptible to setbacks. There was Steakfrites, which they opened in 2002 after the success of Biff's Bistro; it closed in 2004. The hipper, postmodern Square followed in the same space later that summer, but the much-talked-about venue subsequently closed before the year was out. "Every time we cut one loose, it hurts. It does hurt," Bonacini explains. "But again, what doesn't kill you makes you stronger."

Even Canoe, an unquestionable jewel of Canadian fine dining, nearly never came to light. In 1993, O&B had just formed and launched Jump in Toronto's downtown, "a barren wasteland when it came to restaurants," Bonacini recalls of the time. "This was in the height of the recession. It was in a commercial office tower. It was unheard of." It was the biggest risk of Bonacini's career, but the venture

proved fruitful. Cadillac Fairview soon approached O&B to open a similar venue on the 54th floor of the TD Bank Tower. The pair, however, turned down the real estate developer — three times. "We walked away saying, 'Look, we have a very successful concept at Jump, we need to focus on it, we're not ready to focus on another project just yet,'" Bonacini explains. It was a move of both discipline and strategy that led to an offer too sweet to pass up. They signed on, and the rest is history.

Today Bonacini's role is quite different with O&B. While he's still a chef first, he's also a "quasi-businessman-restaurateur-entrepreneur" involved with hiring management, menu direction and restaurant design and construction. He still cooks from time to time, for TV spots or charitable events, such as at the annual Oakville-Trafalgar Memorial Hospital Candlelight Ball, which he's catered for the last six years, and at a recent celebrity chef gala for the Red Deer Hospice Society that featured himself and fellow Canadian culinary icon Massimo Capra. And he always whips something up when entertaining guests at either his family's Yorkville condo or their 172-acre property in Caledon, where he enjoys working outdoors, growing herbs in his garden, chopping firewood for use at Auberge and tending to his small vineyard of 400 vines of Late Harvest Vidal, which, he says, is mostly for esthetics. "I see myself as a bit of Renaissance man," he adds. "I just love being outside in the summertime."

While he's completely dapper today, he explains that his love of fashion was dormant for years. It wasn't until *MasterChef Canada* that his affinity for style rekindled. On top of Tiger of Sweden, he appreciates the good fits of Hugo Boss and Armani ensembles, and prides himself on his shoes. He's currently wearing a crisp pair of chocolate Allen Edmonds oxfords — "Standard issue," he jests — but also favours footwear by reputable English brand Church's. Although never one to be swayed by a label, "I have to admit, last year I bought my first ever pair of Prada shoes." He picked them up on a whim for half off at Holt Renfrew at the urging of his son. "It's the first time I've ever got into Prada, and I have no regrets."

Bonacini, like many gentlemen, is also a car guy. "I love classics," he says. He's owned a '52 Ford Sunliner and a jet-black '62 Cadillac Eldorado. Back in England, he drove a handful of Volvos, including a P1800, the famous steed of Roger Moore on *The Saint*. Today, however, he's left with one: a powder-blue 1982 Fiat Spider. The plan is to give it to his son when he finishes university. The Mercedes ML350 Bonacini currently drives keeps him content and there are no plans to acquire any more classics in the near future. From time to time, though, he'll ponder owning a vintage Ferrari. "Something along the Dino line," he says. But, as is his style, he remains reserved. "I think that will probably never happen."

Sure it won't, Michael. Sure it won't.

www.oliverbonacini.com





With postcard-worthy views of Central Park and 5th Avenue vistas, 22 Central Park South is New York's newest definition of real estate nirvana

22 CENTRAL PARK SOUTH: A LOVE STORY

This is the stuff dreams are made of: Elad Group partners with luxury retailer Bergdorf Goodman to introduce what's next for luxury living in New York City

WRITTEN BY AMANDA STOREY

New York is widely considered to be the capital city of elite living, and it's no wonder. The day-to-day evolution of its real estate landscape is constantly bubbling up with new and unheard of concepts, each one raising the bar for the standards of higher-end lifestyles. Interestingly enough, the latest instalment of this tradition stands at only seven sumptuous stories high.

It's called 22 Central Park South. Created by Elad Group, the former owners of The Plaza Hotel, it's a project that offers prospective residents much more than a lusted-after location and luxe amenities. Elad has partnered with renowned luxury retailer Bergdorf Goodman to grant 22 Central Park South homeowners exclusive access to Bergdorf's elite personal shopping, home design and spa services, placing the development in the centre of international real estate chatter.

"When we first embarked on this project, we were trying to think outside the box," says Samantha Sax, director of sales and marketing at Elad Group. "We wanted to offer our clients something that they wouldn't find anywhere else. And since Bergdorf Goodman's clientele matches that of this development, the marriage between the two was immediate."

The building's six full-floor residences — each at 2,021 square feet — and the 2,943-square-foot duplex penthouse suite will fulfil their owners' lust lists through the relationship with Bergdorf Goodman. It all begins prior to the move-in, when residents are able to plan their abode from wall to wall, from ceiling to floor, with the guidance of a Bergdorf's home décor specialist.

PHOTOS BY EVAN JOSEPH



1. 22 Central Park South is a historically landmarked prewar condominium that has been refreshed to accommodate seven luxury suites 2. Residents are granted the exclusive opportunity to have their suites designed by a Bergdorf Goodman home décor specialist 3. Adorned with luxurious furnishings and appliances, 22 Central Park South kitchens are designed to promote healthy eating at home

Via Skype or FaceTime, residents will chat with their designer and hand-pick items from the Bergdorf's reservoir of luxe treasures before the designer prepares the suite in time for their arrival. After settling in, the perks carry on in the form of access to not only in-home spa and beauty treatments from Bergdorf's La Mer, which opens this summer, but also a 24-hour phone line that links residents to the retailer's personal shopping and consulting services, which can be tapped into via the concierge.

The development has come as a pleasant surprise to the city that thought it had seen it all — but it's a true "first" for the team at Bergdorf Goodman. In the store's 115-year history, it has never collaborated with a developer to this extent.

"We've never offered our team to anyone at this capacity before," says Andrew Mandell, VP, DMM of Decorative Home for Bergdorf Goodman. "But when we were approached by Elad Group, I could see the synergy there and I thought, 'This sounds interesting, why shouldn't we try this?'"

On the doorstep of Central Park and the neighbouring Plaza Hotel, this suite of residences promises not only to complement but also to enrich one of Manhattan's most prized corridors. Fusing a traditional concept of luxury with an innovative partnership, 22 Central Park South is both a love letter to New York's timeless affluence and an invitation to the city's stylistic future to come and play. **www.22centralparksouth.com**





THE ART OF CAPTURING GLAMOUR



PHOTO BY RUSS MARTIN

THE WORK OF LEGENDARY PHOTOGRAPHER ROXANNE LOWIT COMES TO TORONTO

WRITTEN BY NOLAN BRYANT

Lining the walls of Yorkville's Izzy Gallery this month are the familiar faces of celebrated models, artists, actors and designers who have two things in common: glamour and the woman who captured it on film. The work of photographer Roxanne Lowit illustrates the kind of glamour that fashion fairy tales are made of. I sat down with the legendary photographer before the opening of her latest show, "Toujours Glamour," where we spoke of her introduction into the world of fashion and photography, some of her favourite moments and what she has planned for the future.

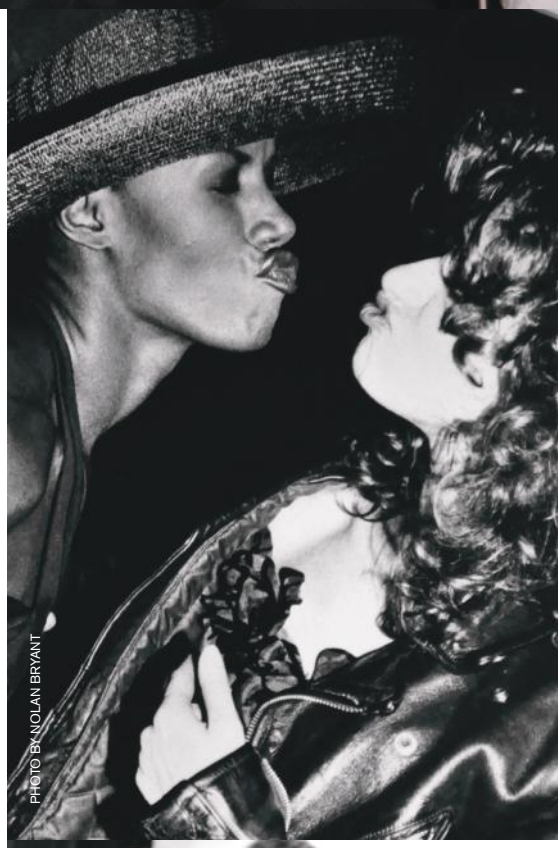
Lowit began photographing in New York, backstage, after fashion illustrator Antonio Lopez gifted her with a Kodak 110 Instamatic. She was an artist at the time and shooting backstage was a way to capture the people she wanted to paint. Annie Flanders, former style editor of *SoHo Weekly News*, found out about Lowit's work and proposed an idea. "'If you get a real camera,' which meant a 35 mm, 'and you are going to Paris, you can take pictures for me and I'll use them in the newspaper,'" Lowit recounts of the exchange. And to Paris she went, using the time on the plane to read about how to load film into her new camera. Lowit ended up on the top of the Eiffel Tower with Yves Saint Laurent and Andy Warhol. "Oh, wow, it can't get any better then this!" she says with a smile, reminiscing about her early memories. She returned to New York, ditched the paintbrushes and has been taking pictures ever since.

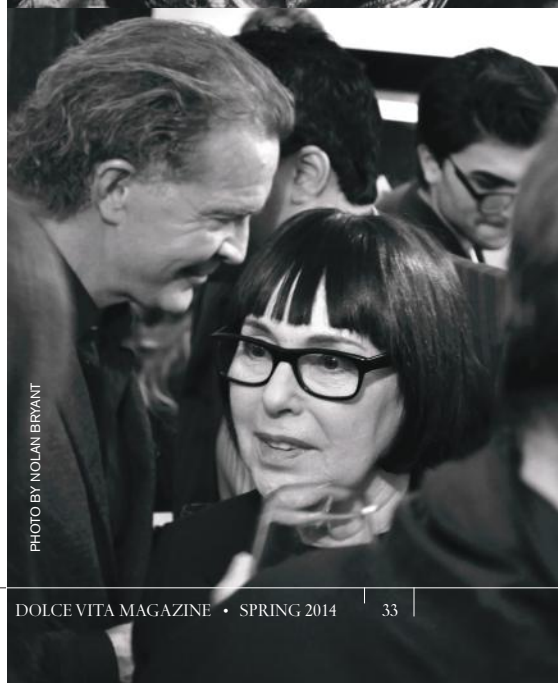
Lowit photographed Warhol and Saint Laurent in the years that followed, mostly at night and often within the fabled walls of Studio 54. Lowit's photographs from the Studio 54 years are some of her most celebrated, and I ask why she paid particular attention to the nightlife scene and the creatures who flourished within it. "Well, I think people look better at night. They have more fun ... Everyone went out and looked gorgeous and glamorous. There was a lot of energy there, and it didn't matter what you brought to the table as long as there was something." Lowit goes out often and continues to photograph the next generation of glamorous subjects, and she "enjoy[s] capturing everything that is fun to capture. I like taking pictures of people who like having their pictures taken," she adds.

Kate Moss is a recurring face in the exhibition, although at first glance you wouldn't know it, as her chameleon-like method of modelling plays tricks on the eye. In one photo she brings to mind a young Judy Garland; in









Above, left: Roxanne Lowit with Izzy Sulejmani **Top right:** Deana Nastic and Dr. Leila Kasrai **Right:** Grace Jones and Sandra Bernhard **Bottom:** Roxanne Lowit

another she oozes sex appeal from behind a veil, with a perfectly placed cigarette. In others I find her looking ordinary yet authentic. One photo included in the exhibition captures Moss backstage with Tom Ford during his reign at Gucci. "Orlando Pita was spraying Kate Moss with water so when she went out [on the runway] it would look like she had been swimming. Tom Ford said, 'You're being too gentle with that,' and he grabbed it and sprayed her with the water. Kate was perfect, she just posed."

The impressive archive Lowit has accumulated is being put to use producing books like *People: Life After Dark* and *Backstage Dior* as well as exhibitions. Her solo show "Iconic" was on display at Moscow's Museum of Contemporary Art in 2011. She's currently finishing her latest book, about Yves Saint Laurent, who in the early 1980s Lowit documented as he prepared for the first retrospective of a living designer at the Metropolitan Museum of Art under the direction of Diana Vreeland. "I was really honoured to be the chosen one. I spent over a week with him. I was in heaven and my feet didn't touch the ground — he was delightful and wonderful," Lowit recalls. The new book will explore the backstage experience at YSL's shows as Lowit experienced them over the last 25 years of his career.

Izzy Sulejmani, owner of Izzy Gallery, has witnessed the increased interest in works like Lowit's. "Photography in general has grown in popularity over the last 10 years. A lot of new technology has allowed us to do very large-size photographs and they look stunning in extra-large formats." Izzy Gallery was established in 2008 with an emphasis on photography. Sulejmani represents a wide range of photographers, including Ellen von Unwerth, Albert Watson and the late Bert Stern. Sulejmani understands the importance of having Toronto's art community meet the artists he represents. "It's always interesting when people can connect an artist's face with their work." He himself makes time to get to know the artists he works with. "It is very important for me to know the artist very well because it makes the working relationship that much easier."

All of the photographs included in the exhibition have a wonderful timeless appeal to them. "I think they are alive and capture a moment," Lowit says of them. "I think that there is a certain purity and honesty to them, and I think that way it just becomes a classic and it works … doesn't matter how old it is, it's just right."

Roxanne Lowit's "Toujours Glamour" is at Izzy Gallery, 106 Yorkville Ave., until March 15, 2014.

www.izzygallery.com

Watch video on: citylifeTV.ca

DOLCE'S *Favourite Finds*

DISCOVERIES FROM THE WORLD OF HOME DECOR AND DESIGN

WRITTEN BY AMANDA STOREY









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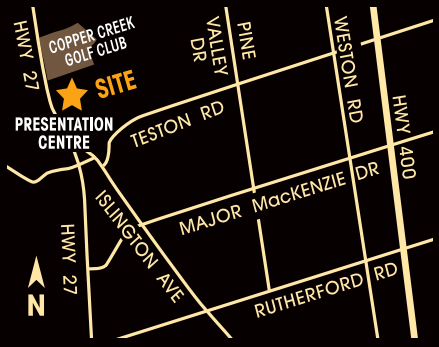
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The family room celebrates the power of nature with tree-form floor lamps, a bamboo low table by Katherine Newman Design, turquoise beaded stone chandeliers, and gelatin silver print seascapes by Hiroshi Sugimoto. A sense of authenticity and current relevance is achieved through a classical beam-and-board ceiling juxtaposed with modernist glazing



DESIGN MENAGERIE

THE VISIONARIES OF KATHERINE NEWMAN DESIGN SIT DOWN WITH *DOLCE MAG* TO TALK HISTORY, CONTINUITY AND THE UNORTHODOX LANGUAGE OF THEIR WORK

WRITTEN BY SIMONA PANETTA
PHOTOGRAPHY BY TONY SOLURI

There's circumstance, there's cohesiveness and there's a whimsical wonderment that gambols somewhere between the two. On a tree-lined street in a residential North York area, a restored French colonial revival home, originally built in the 1930s, reveals gracious Georgian farmhouse vernacular with a steeply pitched roof and dormers, paired chimneys and Credit Valley stone. Inside, a strong horizontal axis running through the width of the house takes visitors to a French '40s-inspired library elevated in its own space, all the way through to the west end of the home to where a kitchen and breezeway await. Along the way jolts of juxtaposition unfold in the form of fresh modern twists and contemporary callings: pops of mauve and chocolate and bamboo; gold cowhide and Macassar ebony; Chinoiserie pagoda pendants and strokes of abstract expressionism.

Behind the eclectic esthetic of this fanciful country home stands the equally eclectic interior designer Katherine Newman, who, along with her partner, architect Peter Cebulak, has galvanized ground-up residential properties across Canada and the U.S. with attention to detail and the ability to project the interplay between light and dark, old and new, history and design. From the exterior envelope of a home to the sweeping, detailed contents inside, the twosome sketch, conceptualize and furnish their way to quality architecture and complementary custom interiors that have caught the attention of homeowners who value affordable luxury, domestic esthetics and the comprehensive process that Newman's eponymous firm applies to the five projects it takes on per year.

It's half-past noon at the Katherine Newman Design office on Davenport Road in Toronto, and the inner workings of a mind fixated on design perpetuate with every step taken toward the heart of the studio. Newman, who arrives in zany purple tights and an elbow-sleeve Erdem dress pressed with an appliqué floral motif, quickly becomes the focal point of a space furnished in cast copper tables, a white oak recamier and glass console below a menagerie of mirrors.



> I WOULD SAY NOT REJECTING THE PAST, UNDERSTANDING THAT THERE'S A RELEVANCE, BUT IT CAN BE REINTERPRETED, IS DEFINITELY WHO WE ARE

— Katherine Newman

PHOTO BY CHRISTOPH STRUBE



A French '40s feel sweeps through the library in the form of plaster of Paris pendants, an Eames high-back desk chair, gilt iron bench and more. An interaction of light and dark furnishings delivers a graphic element

Behind her a bookshelf, lined with fat volumes of New York design in the 1900s, texts that explore postwar and contemporary art, French architecture and the contemporary clean lines of the Bauhaus school of design.

Effortlessly gliding across the room in Azzedine Alaïa lace-up platform booties with insanely sky-high heels, her choice of footwear speaks to the edge she craves and the heights she's scaled for the sake of design. But a bashful Newman, who prefers her work to speak for itself as she stands on the sidelines, tentatively looks around and crosses her arms as though to shield herself from the lights and cameras set up to capture her. Her throaty laughter nervously rings through the air. "I'm like Woody Allen — I like to live in a bubble and do my work."

Leading the way to a boardroom panelled in pine and hand-carved by European artists, Newman takes a seat on a white Dally bench by Lona Design, the designer furniture company she and Cebulak founded in the year 2000. A world-travelled Newman, with black-rimmed eyeglasses perched on the crown of her head, sounds the story of how, by way of osmosis and early exposure to impactful decorators, her work came to be. "My mother was a designer," explains Newman, "[so] there was always a very strong focus on interiors. We used to travel, and I remember staying at the Royal Hawaiian Hotel in Hawaii for six weeks every year. It was designed by Dorothy Draper, an American icon, and one of the first decorators so to speak. I remember banana leaf wall covering and my mother rearranging furniture the night we arrived at the hotel, so [design] was really embedded [in me.]" While she ended up at law school to please her father, she soon realized that her calling in life was to instead raise the bar in design. "I guess I was my mother's assistant for years," she smiles.

While the bright colours and prints famously used by Draper were the backdrop to a childhood adorned in anti-minimalist design, it was the groundbreaking work of designer Frances Adler Elkins and her support of artists such as Jean-Michel Frank and Alberto Giacometti that caught the inquisitive nature of Newman. An eminent designer of the 20th century, Elkins became famous for her aplomb and eclectic, bold palettes, transforming residential and commercial properties across California to the applause of her blue-chip and celebrity clients. The sister of famed country house architect David Adler, Elkins and her brother often travelled to Europe on furniture-buying trips, and collaborated on the design of many houses — some of which are still studied by architectural historians today. "In terms of a model, I sort of look at that and say, that's sort of Peter and me in a funny way," says Newman, adding that the 1940s method of design is one she admires most. "The approach was



Metamorphic dining tables and an abstract area silk rug highlight the dining room's functional space, while hand-painted willow tree wall-covering panels introduce an aura of enchantment for both intimate and formal dining occasions

not completely rejecting the past but taking historical references, pairing them down, less about ornamentation and more about a combination of materials in a more refined, geometric, linear way. I would say not rejecting the past, understanding that there's a relevance, but it can be reinterpreted, is definitely who we are."

With an eye on the past and a nod to everyday modernism, the last 23 years has seen Katherine Newman Design raise and nurture projects from conception to inception, maturing into a full-service interior and architectural design/build firm catering to the restoration and design of family residences at home and abroad. "Historically, design was approached that way," explains Newman, "and we just believe that there is no other way to create a cohesive esthetic where all elements — exterior, interior, landscaping, contents — have continuity in terms of language and relevance."

While Newman describes the esthetic differences between Cebulak and herself as a "good tennis game," their integration of unorthodox and diverse architectural styles and furnishings has become a touchstone in their work. "It's a funny collaboration, not like one you see in the movies and we're sitting in a boardroom and sketching together. It happens everywhere. It happens while we're driving the car … It's just our life," says Cebulak. A self-described former pupil of black-and-white architecture, Cebulak explains that he was able to step outside his "pre-conditioned" approach to design after Newman coloured his world with her outside-the-box ideas.

Recent projects, which include a shingle-style home in New Jersey, an 8,000-square-foot apartment in Manhattan and a sprawling ranch situated in the wilderness of British Columbia, exemplify the variation of projects they take on and the lengths they go to rear distinct and unique projects that speak in the language of the homeowners. In the case of the five-bedroom family country home described above, a focus on architectural detailing and an emphasis on continuity weave their way through the historical domicile. The challenge, report Newman and Cebulak, was to uplift the bones of an existing structure 10 minutes away from Toronto and create an eclectic,

Situated along the enfilade that connects a series of room spaces, the servery looks north toward the front courtyard. Part of a series of additions that seamlessly connect the existing structure with the new structure, this section of the home involved a careful restoration juxtaposed with contemporary elements. Artwork includes David Wiseman Cherry Blossom candlesticks and a star form ceramic vase by Ettore Sottsass



An iconic Tord Boontje-designed Swarovski blossom chandelier in the living room overlooks Lona Design Coach Chairs, Leleu side tables and a coffee table made of mahogany, bone and pink crystal. Floor lamps frame a Waterfall sofa in a charcoal iridescent texture, accented with pale pink velvet cushions and white ceramic vases by Angelo Mangiarotti. Curtains in platinum voile with greige voile under-curtain kiss a wool Aubusson shadow coral area rug that continues the French '40s vernacular

Integral to the design of the second-floor secondary bath is the illuminated pivot mirror, which creates functionality and announces various geometric forms





Rope lounge chairs frame a hand-carved, water-gilt fireplace to express an art moderne vernacular in the seating area of the master bedroom ensuite. A David LaChapelle chromogenic print leans on the fireplace mantel

whimsical voice that spoke to the nuances of both urban and rural living. Completed in 2010 after several additions and renovations, the private southern Ontario couple who purchased the house were handed the keys to an enchanting retreat just minutes away from the bright lights of the city.

Dipping back into the past when, as a little girl, her interest in houses and people and how they lived first developed, Newman explains that the primary focus for Cebulak and her is what the home ultimately means to its occupants. "No matter where our clients travel, no matter where they go, no matter what they are exposed to, [we hope] that they have that still relief when they return after a holiday, and they go back to the house and say, 'Wow, nothing beats this.'"

www.katherinenewmandesign.com

Catch our interview with
Katherine Newman Design at:

citylifeTV.ca



The continuity of whimsical elements and architectural details is not lost on the master ensuite bath, clad in partial-height wall panelling with an exotic wood-contrasting profile. Vanity in burl walnut with mauve glass detail; Waterworks faucets designed by Shelton, Mindel & Associates

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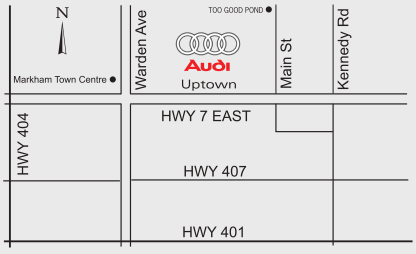
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George Clooney's six-house compound in the Laglio district of Lake Como in northern Italy

GEORGE CLOONEY'S *LA DOLCE VITA*

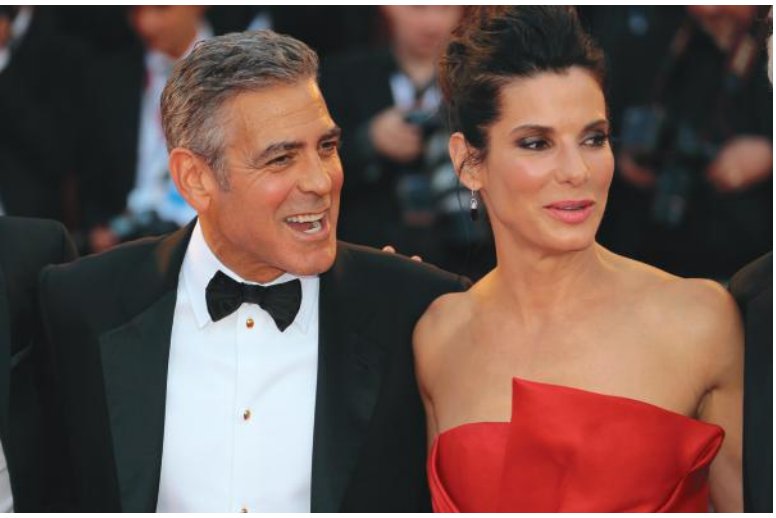
HOLLYWOOD'S CONNOISSEUR OF THE SWEET LIFE GEORGE CLOONEY ON HIS LATEST FILM, *THE MONUMENTS MEN*; BEING COMFORTABLE WITH FAME AND THE ALLURE OF ITALY

WRITTEN BY JACK ROSS

The word "charismatic" doesn't even begin to describe the aura that surrounds George Clooney. He's the epitome of the debonair playboy. The natural-born movie star. The no-strings celebrity millionaire, who divides his life between his work and his idyllic retreat in Italy. The Kentucky-born gentleman, from relatively modest beginnings, epitomizes *la dolce vita* as though it were meant for him. Four months a year he resides in Italy, in his six-house compound in Lake Como's Laglio district, and the remainder in a Los Angeles mansion he bought in 1995, formerly owned by Stevie Nicks.

"I don't worry about anything, really, except my work," Clooney says. "I've been determined to leave a legacy of good work behind me and I'm completely dedicated to that goal. It's the one thing I stress over. When it comes to my private life, I'm having a blast. I get to do exactly what I like. If I wanted, I could just get on my motorcycle and ride it forever."

Resisting that temptation, Clooney remains prolific in the film industry. In a smooth stroll through the flashbulbs he has transitioned from being simply a heartthrob actor, to being a respected writer and director. When we spoke with him, he'd been seen most recently in *Gravity*, along with Sandra Bullock, and was gearing up for the release of *The Monuments Men*, an adaptation of the book *The Monuments Men: Allied Heroes, Nazi Thieves and the Greatest Treasure Hunt in History* by Robert M. Edsel. Clooney co-wrote, directed and stars in the very ambitious project. We asked him about his work in the movies, his valued legacy and his life in Italy that seems to leak from the set of a James Bond film.



Clooney and fellow *Gravity* star Sandra Bullock at the film's Venice Film Festival premiere

Q: What draws you to Italy?

GC: What I love about Italy is being able to feel very free there. The Italians have a great *joie de vivre* and way of looking at the world. Very little bothers them except when their local football team loses. So that kind of spirit is incredibly stimulating. As soon as I set foot in Laglio, I feel truly at home and at peace there ... And no one cares about the film business there. It's all about food and wine and the beauty of being there. I get to do some work, I get to ride my motorcycle, and that still leaves plenty of time for food and drink. Mostly drink.

Q: Do you still enjoy taking cross-country motorbike trips across Italy?

GC: It's one of my greatest pleasures in life. I love being able to stop in small towns and enjoy drinks with the locals. The Italians have a very infectious spirit and that makes me feel very relaxed and less caught up in the business of being who I am. That's a big part of what draws me back to Italy. I just appreciate the way Italians enjoy life. We should all learn the beauty of four-hour meals [Smiles.]

Q: You're famous for the practical jokes you play on friends and co-stars. What's one of your best pranks?

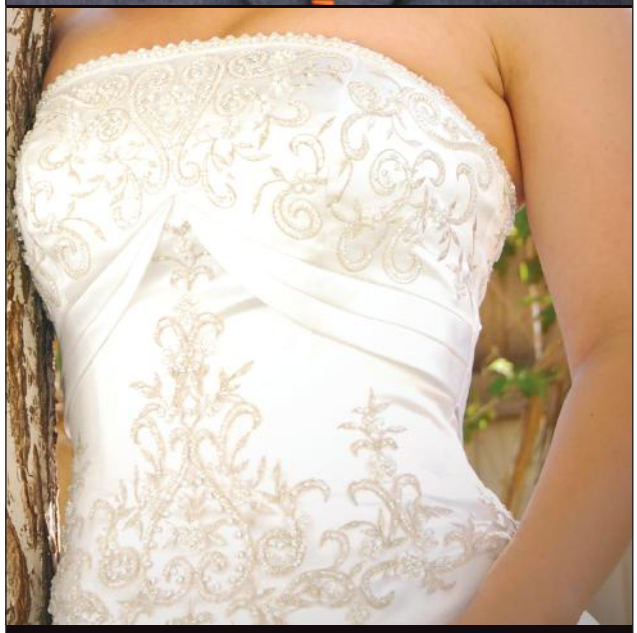
GC: I can't discuss the really nasty pranks. But I love pulling practical jokes on Brad Pitt. Several years back, Brad and I were staying at a hotel in Italy while we were shooting *Ocean's Twelve*. One evening, before Brad came back to the hotel, I went out onto his balcony and started waving to the crowd below. Pretty soon there were two or three hundred screaming girls outside and I kept waving and blowing kisses. When Brad finally arrived, he had to put up with listening to the girls screaming, "George, George" outside his balcony window below, expecting me to come out again.

Also, whenever Brad is staying with me in Italy I always tell the paparazzi where he's planning to be during the day. I just give out his itinerary in advance — it saves everyone a lot of trouble!

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Brad Pitt and George Clooney at a reading of *8*, a play portraying the federal trial that overturned Proposition 8, the amendment that previously banned marriage rights of same-sex couples in California

Q: You seem incredibly relaxed and happy. Do you feel that you're one of those lucky few who has exactly the life he wants?

GC: Things are easy when you've figured out how to live. You're able to cut through all the crap that tends to weigh people down and you just focus on what you want out of life and pursue that. For me, the key to life is knowing what you want and being able to go out and get it. It takes hard work, but once you get to the point where you're achieving your goals and not wasting time, everything in life becomes much easier.

I'm pretty close to where I want to be. I'm doing the kind of work I want to do and I still have a lot I have left to accomplish and that keeps driving me. You have to be willing to work hard to create your own sense of freedom and that's where the real art of living comes in.

Q: How has your father's attitude toward life influenced you?

GC: My dad [veteran journalist Nick Clooney] is an idealist. He believes that there's a right way to live and a right way to run a government. So he has never shied away from speaking his mind on certain issues and being politically outspoken even if that cost him his job or made his life difficult. So I grew up appreciating the meaning of the notion of integrity and I owe that to my father.

If you decide to live your life that way, you're going to be constantly looking for ways to avoid selling your soul. That's why I'm trying very hard to make films that will leave a mark. I want to be able to sit back in my rocking chair when I'm 80 and be able to talk about some of the films I made and hold my head high.

Q: Unlike some movie stars, you seem so at ease with your rather considerable fame. How do you stay so cool and calm?

GC: Before I ever arrived in Los Angeles, I was the son of a very famous newsman and my Aunt Rosemary had been one of the biggest stars in the music business in her day. So I knew what it meant to be a celebrity and how it could all go away pretty fast. My Aunt Rosemary also taught me how to keep a perspective on everything that happens to you. Rosemary was once one of the most popular singers in America. But I learned from how her career sank in the '60s [with the advent of rock 'n' roll.] I saw how little it has to do with you. It's all about luck and being at the right place at the right time.

The problem with famous people in general is that they actually think they're geniuses. You get famous and you think, "Yes, of course I should be famous and I've earned it all."

You haven't, though. You got lucky. I got lucky. I was in a TV show (*ER*) that got a Thursday night time slot at 10 p.m., and it was a massive hit and we were drawing 40 million viewers each episode. Because of that success, I was able to work in film and eventually get to do the movies I wanted to do ... But remember, I'm also the guy who nearly killed Batman for good. So I never take anything for granted.

Q: Would you be willing to sacrifice your life for a work of art like the men in *The Monuments Men* were willing to do?

GC: That's a good question. It depends on whose painting [Laughs.] But ... the real root of the story is not just about art, it's about culture. There was a process going on to steal or destroy entire countries' culture, and that comes down to a very different thing. That comes down to trying to preserve, trying to not allow that to happen, trying to keep that alive in terms of serving your country But I don't know if I would lay down my life for a Picasso [Laughs.]

Q: What do you say about the never-ending gay rumours?

GC: I think it's funny, but the last thing you'll ever see me do is jump up and down, saying, "These are lies!" That would be unfair and unkind to my good friends in the gay community. I'm not going to let anyone make it seem like being gay is a bad thing. My private life is private, and I'm very happy in it. Who does it hurt if someone thinks I'm gay?

LIKES

Lake Como. I love it there. The local people treat me very well and as one of their own. It's all about food and wine and women and the beauty of being there.

Motorbikes. I enjoy going on motorcycle trips and stopping in small towns and enjoying drinks with the locals. My friends and I all love riding motorcycles and we go on tours together. We made it all the way to the German Alps.

Aging. I love my grey hair and wrinkles. I love the fact that my face has more of an edge and more character than it did when I was in my 20s and 30s. No Botox for me.

HATES

The gym. There are people who go to a gym and burn off what they want to in 30 minutes — fine for them. Frenetic gym activity isn't for me.

***Batman & Robin* (1997).** It was a really bad film — a great lesson in humility. I learned two things: never make a vanity blockbuster and never, ever appear in a rubber suit with nipples!

Security men. I loathe having minders when I go to premieres and black-tie ceremonies.

Learning Italian. My Italian still sucks. It's not only the grammar I need to work on, but the pronunciation. The Italians still think I'm inventing my own strange dialect.

MAN IN *MOTION*

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Billy Reid long sleeve shirt
Billy Reid denim jacket
Nudie Jeans jeans



Ted Baker suit



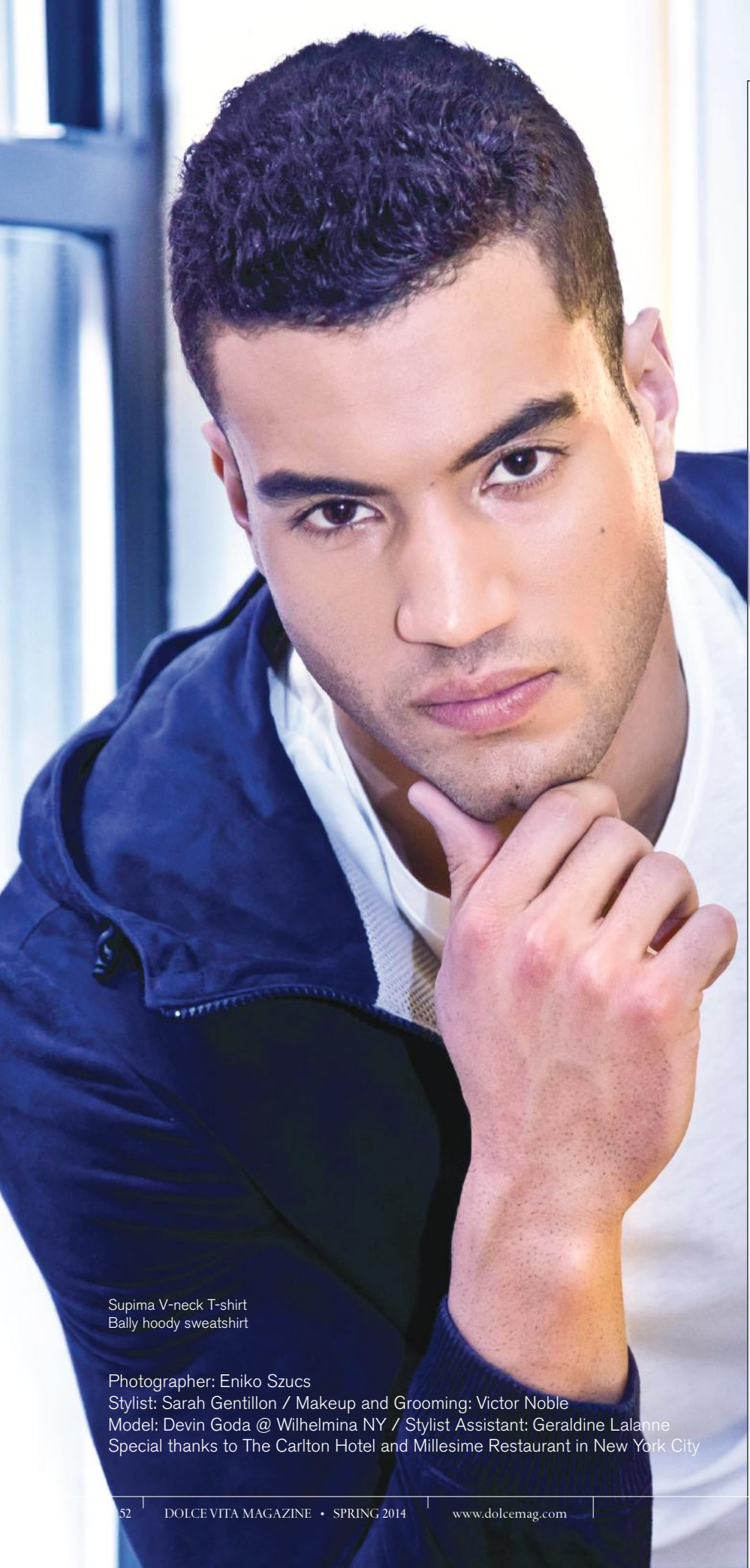
Burberry T-shirt
Comstock & Co. jacket
Nudie Jeans jeans



Ports 1961 suit
Ports 1961 thermal top
Salvatore Ferragamo shoes



Ports 1961 purple crew neck sweater and pants; Broletto shoes



Supima V-neck T-shirt
Bally hoody sweatshirt

Photographer: Eniko Szucs
Stylist: Sarah Gentillon / Makeup and Grooming: Victor Noble
Model: Devin Goda @ Wilhelmina NY / Stylist Assistant: Geraldine Lalanne
Special thanks to The Carlton Hotel and Millesime Restaurant in New York City

Q&A WITH DEVIN GODA

Q: Where is your favourite place to eat in New York City?
A: I recently went to this great spot in the Meatpacking District called The Monarch Room. It's definitely been one of my best dining experiences to date. Great vibe and amazing food. If you are in NYC, you have to check it out.

Q: What do you do to de-stress and recharge?
A: I love working out and use it to relieve stress and clear my head. It always helps to bring me back to a grounded space.

Q: Three things you can't live without?
A: Family, music and my iPhone. I come from a very close family and have always been extremely family-oriented. Music is a great way to relax and get away from it all and, as a newbie living in NYC, my iPhone has saved me in more ways than one.

Q: If you could change anything about society today what would it be?
A: If I could change anything about society I would want people to lend a helping hand more often. Something as simple as helping an elderly person cross the street or holding the door for someone goes such a long way.

Q: What is the one thing you are most proud of?
A: The one thing I am most proud of is making it to the NFL from a small Division II school in Pennsylvania. Very few people receive an opportunity to be a part of an NFL team and I beat those odds.

Q: Why do you think it's important to be a citizen of the world? By that we mean being sensitive to world issues.
A: It's important to be a citizen of the world because whether we believe it or not, every individual has the power to create and influence change. It is our duty to be involved.

Q: Define beauty in a woman and strength in a man.
A: I believe that beauty in a woman comes from within. Being smart, driven and faith-oriented really highlights a woman's true beauty for me. Strength in a man also comes from within. I feel that if a man is mentally strong then all else will fall into place. Overcoming obstacles is a true test to a man's strength.

Q: Finish the sentence for us:
My honey of life is …
A: Happiness.

THIS WAY TO THE RUNWAY

WRITTEN BY AMANDA STOREY

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EDITOR IN CHIC

TWO KIDS, A HUSBAND, FOUR BOOMING BUSINESSES AND A FUTURE AS BRIGHT AS THE CALIFORNIAN SUN: FORMER REALITY STAR LYDIA McLAUGHLIN SHARES HER PLANS TO MAKE THE WORLD SPARKLE

WRITTEN BY AMANDA STOREY



Dress, Azadeh; shoes, Prada; jewelry, Lydia M

PHOTOS BY ROD FOSTER
HAIR AND MAKEUP BY NICOLE SAYER



There was something different about the new girl. Her smile, while tweaked with nervousness, was brighter than the others'. She was younger; she was quirkier. Her posture was confident, but not cocky, and when she spoke there was almost always an infectious laughter scattered throughout her words. Lydia McLaughlin was bringing something different to *The Real Housewives of Orange County*: she was bringing "real" back to reality TV.

And today, on a sunny afternoon, this 33-year-old millionaire has put aside some time to chat. McLaughlin, who famously joined *Housewives* in 2013 only to even more famously duck out after just one season, is a wife, a mother and the managing editor of *Beverly Hills Lifestyle* magazine; a co-owner of boutique graphic design firm SKYLAB Media Group, Inc. and its affixed art gallery; and she's the creator and designer of her brand-sparkling-new accessories line, Lydia M Jewelry. She has a big resumé and an even bigger heart, so what prompted her to join *Housewives* in the first place?

"I wanted to be a different voice," she explains. "When I got offered the role, initially I said no. I spoke to the producers and told them I'm not a typical housewife; I'm not dramatic. I've never had plastic surgery. But they said that they liked that, and they wanted me to just be me. So I took it as a chance to be a different voice — a role model, maybe."

Viewers were smitten with the young mother and entrepreneur, and it's no wonder: McLaughlin's life contains all the ingredients of a storybook romance. She claims it was love at first sight when her 21-year-old self laid eyes upon Doug McLaughlin, the man who would one day become her husband, when they were both volunteering at the Newport Beach location of the youth mentoring organization Young Life. ("He didn't remember my name," she recalls with a laugh. "He called me Linda, and it was heartbreaking. I was like, 'We're going to get married. My name is Lydia.'") They now live in Dana Point, Calif., with their two sons, four-year-old Stirling and two-year-old Maverick. During their time onscreen, the wholesome happiness of the McLaughlin household refreshed and inspired; they were a glass of sparkling water in the midst of reality television's muddy mayhem.

So, why quit?

"I really did do the show because I wanted to be a positive influence, but if I'd returned for another season, it would have been because I like the red carpets, the fame, the glamour — and those aren't the reasons why I did it in the first place. I didn't want to see my values being compromised."

Her words ring with a sense of honesty, undoubtedly inherited from her grandfather, Canadian media tycoon Geoff Stirling, who passed in December at the age of 92. Renowned across North America as the man who sparked NTV, Canada's first 24-hour news station, Stirling put his hometown of St. John's, N.L., on the map as a source of broadcasting eminence.

"He's just a magical man full of wisdom and confidence," says McLaughlin, who aims to visit her hometown on the Rock twice a year with her three boys. "I think I have a lot of him in me. He was all about standing up for what you believe in, and believing in yourself, and always questioning why things have to be certain ways. That was always engraved in us."

Although she's kissed the *Housewives* scene goodbye, McLaughlin tells me she's not finished with reality TV just yet. There's a show of her own possibly in the works, this one promising fine wining, dining and mingling with Hollywood's brightest lights.

"My husband and I have *Beverly Hills Lifestyle* magazine, and that's really our real life," she says of the luxe publication, which celebrates its sixth year running this spring. "It's very glamorous and fun and so we're interested in pursuing that as a reality show."

Following McLaughlin's personal trend of "being a different voice," the show proposes to breathe elegance and excitement into the plasticized landscape of reality television. Viewers would be given an insider's look at the glitz, glamour and humour that touch each glossy page of *BHL*, which happens to be an official magazine of the Academy Awards.

While the unnamed, unconfirmed show sits in the purgatory of "if and when," McLaughlin fills her days not only behind the scenes of the magazine, but by getting lost in the gold links and Swarovski crystals of Lydia M Jewelry.

"It's for any woman who likes a little sparkle," she says of the handmade, Orange County-based collection, which gives 10 per cent of its revenue to iSanctuary, a non-profit jewelry organization that employs victims of human trafficking. "I'm really involved with it; every piece, I've touched and looked at and made sure that I love it."

We've been on the phone for half an hour, and I'm inspired. I'm also spinning. Now I'm itching to know: how does she balance family and four successful businesses, while flashing cameras trail her every step?

"It's important to know what charges you up," she says when I ask. "If you do that at the start of your day, you'll be more present in situations. My brother loves to meditate, my husband likes to go on drives — for me, it's journalling."

Journalling? Not a deep-tissue massage or the swipe of a credit card — just a pen and paper?

"It keeps me energized and focused," she explains. "I feel like in this day and age, we're constantly distracted by our mental to-do lists, and it robs us of the joy of the moment. By writing it all out each morning, I'm able to truly enjoy what's happening in my day. When I'm playing with my kids, I'm truly with them, and if I'm working, I'm kicking butt and getting it done and just giving my true, real best."

www.lydiam.com

TAKE A PEEK ...

IN HER CLOSET

"Like every woman, I'm a big fan of shoes and handbags. I'm really into timeless pieces, but for the trendier stuff I go with, like, Zara or Urban Outfitters — that type of vibe. And then if you put that with, say, a Louis Vuitton purse and red sole shoes, you can get away with it."

IN HER PASSPORT

"I'm part Italian, so we go to Positano on the Amalfi Coast in Italy every summer. That's my favourite. I love to travel — I love seeing other cultures. My husband and I have been to so many places; before we had kids we would backpack through Egypt and India, the Dominican Republic, Australia ... I definitely think it's important to see the world."

IN HER HAPPY PLACE

"I love a bubble bath, and I have a cup of tea every night before bed — Earl Grey with milk. I love chocolate-covered almonds. And gel nail polish — I think it's awesome. And I like a good workout."

BEHIND THE SCENES OF *BEVERLY HILLS LIFESTYLE*

"Gosh, we have so many funny celebrity stories. One celebrity was wearing a robe while we were interviewing her, and she just took her robe off. She's like, 'It's awfully hot in here!' And of course my brother, Jesse Stirling, was doing the interview, and he was like, 'Do not look down, do not look down!' That was really funny."



Dress, Sherri Hill; shoes, Christian Louboutin; jewelry, Lydia M and Cartier; custom suit, Art Lewin

Veronica's SECRETS

CELEBRITY MAKEUP ARTIST AND HAIR STYLIST VERONICA CHU SPILLS HER SPRINGTIME SECRETS FOR TIMELESS SKIN, ON-THE-GO BEAUTY AND BREAKING OUT OF THE TREND TRAP

INTERVIEW BY AMANDA STOREY



Celebrity makeup artist Veronica Chu

ON WHAT SPRING HAS IN STORE FOR BEAUTY

I'm an orange lip-wearer; I've been wearing it for years, and I think that trend is being carried forward this season. Matte lips, too. I see different textures being used, like sparkles — I love that, playing with the unconventional. It's really exciting for me. I think this season women are really taking chances with their beauty, breaking the mould and trying new things with trends. Eyebrows are a big one, too — they're so important in shaping the face, so seeing women brush them up or make them a bit fuller is great. For hair, the "undone" look continues to be popular. And playing around with coloured eyeliners, giving a twist on the typical black cat-eye with metallic or a bright pop of neon, is a great way to welcome spring by adding a bit of brightness to your face.

ON TAPPING INTO THE FOUNTAIN OF YOUTH

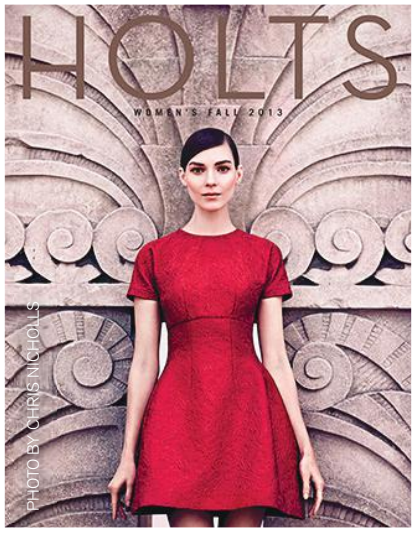
Wash your face at least twice a day, and never fall asleep with your makeup on, because it really clogs the pores. And wearing sunscreen is literally the key to staying young — make sure your skin doesn't get sun damaged. And eye cream is a big help. I think using eye cream is vital to keeping your eyes fresher and younger. I like the SkinCeuticals one. Exfoliate your skin! I use my Clarisonic every time I wash my face, but then twice a week I do a deeper exfoliation using something like an at-home Kiehl's facial scrub. By exfoliating, you give your skin the chance to revive itself.

ON HER PORTFOLIO OF A-LIST FACES

I currently work with Coco Rocha. I do her entire makeup for pretty much most of her special events or any other projects. We have some great adventures together. And I've worked with a couple of Canadians that I love, like Shay Mitchell, who's a favourite of mine, and Carly Rae Jepsen. Dustin Hoffman was one of my first male celebrities. He was amazing. We travelled quite a bit too, and he was just funny and outgoing, and just a caring, kind soul. Joe Jonas was another favourite.



Veronica Chu has rouged the famous faces of Coco Rocha, Dustin Hoffman, Joe Jonas and more



From stylebooks to runways, Chu's artistry is a hit amid the fashion community



PHOTO BY MOO

Chu gets the best of both worlds, splitting her time between New York City and Toronto

ON STAYING FRESH-FACED ON THE GO

I get really dehydrated on planes, so I always carry moisturizer with me, and under-eye cream. Lip balm, too. And one of my little hidden secrets that I use for almost everything is wipes. Everywhere I go, I have a bag of wipes with me. They're perfect when I'm travelling, for everything from getting a stain out of my shirt to freshening my face. I also travel with all my cosmetics and toiletries in "mini" size.

ON WHERE TO BUY BEAUTY PRODUCTS IN HER TOP TWO CITIES

In Toronto, I go to the main places like Holt Renfrew, Sephora and the Bay. But in New York City, I like little makeup stores that sell specifically to makeup artists. There's this one place called Alcone — it's tiny, but packed with products. It's like my hidden — well, it's not that hidden — little treasure trove of products. And it's open to the public, so regular customers can still browse and buy there, too.

ON STEPPING OUT OF THE TREND RACE

Don't wait until the new collection comes out to try something different [with your makeup regime]. I think that we can get stuck in a box like that, and we take cues on what people are telling us to do versus just trying something new. Trends are always kind of circulating back, things we've probably done in the past. Like metallic eyeliner — it's not new. We've done it before, but now we're seeing it reintroduced. So I think it's important not to wait for these trends to tell you what to do, and just go ahead and try something new.

ON THE START OF HER PASSION

In the '80s, my mother had her own beauty clinic where she did cosmetic tattooing, makeup, ear piercing, facials — basically a little bit of everything. I used to help around the store and made extra money on the side that way. I just really loved the art of the makeover — watching women come into the clinic looking one way, and then leaving looking so glamorous and beautiful. It just always fascinated me, all the things you can do to a face to make [a person] look different. @veronicachu



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A mother holds her child during an examination by Dr. Raghu Venugopal in the Democratic Republic of Congo, where two decades of conflict have led to health system dysfunction

ONE PATIENT AT A TIME

HOW DOCTORS WITHOUT BORDERS BRINGS MEDICAL AID AND DIGNITY TO THOSE IN NEED AROUND THE WORLD

WRITTEN BY MICHAEL HILL

The truck crawled through the pitch-black African jungle; its lights flashing to signal any rebels or government forces that may be waiting ahead. Dr. Raghu Venugopal knew the risks of driving at night in the Central African Republic. In the past, other Médecins Sans Frontières/Doctors Without Borders (MSF) expatriates had been shot and killed along these roads, but the woman he and his team were transporting was bleeding to death — she needed help. An ectopic pregnancy, a condition where the fetus develops outside the uterus, caused one of her fallopian tubes to rupture, leading to a loss of blood. In Canada she would have been on the operating table within minutes, but in this conflict area the nearest surgical theatre was six hours away. Dr. Venugopal treated friends and family of both the government forces and the rebels, and was on good terms with many local groups. It was a calculated risk to transport her at night, one that balanced the needs of the patient with the needs of the project. It paid off. After 12-hours of travelling, including stops by armed soldiers and waiting for other security issues to be resolved, they arrived at the surgical site. The woman received the treatment she needed — and lived.

It's experiences such as this that underscore what Toronto-based physician Dr. Venugopal loves most about working for MSF, a Nobel Peace Prize laureate. "We dedicate our resources to individual human beings," he says. "We're not only writing and compiling statistics — we're focusing on people whose humanity is the same as yours and mine."

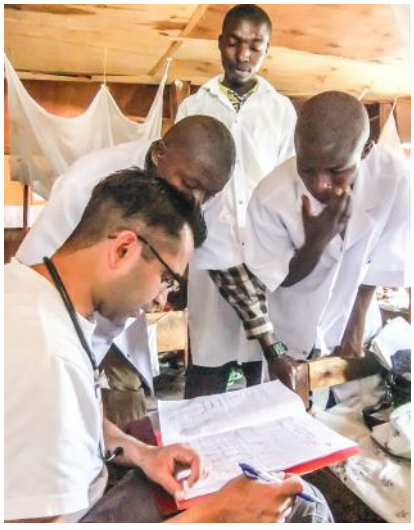
MSF is an international humanitarian organization that brings medical aid to people faced with the grim circumstances of poverty, violence and catastrophe. Since 1971, MSF has worked to alleviate suffering and bring a level of dignity to those in need. Today, MSF has grown into a global movement operating in over 70 countries,

PHOTOS COURTESY OF MÉDECINS SANS FRONTIÈRES/DOCTORS WITHOUT BORDERS (MSF)

helping countless of sick and injured. Treatments range from simple life-saving vaccinations to childbirth and addressing trauma, serious infections or gender-based violence. What's important, says Dr. Venugopal, who has also been on missions to Burundi, the Democratic Republic of Congo and Chad, is that MSF is independent of governments and other organizations. "We are aiming to be neutral," he says, "but we also want to be impartial," meaning care is provided regardless of social standing, political affiliation or religious belief. "We exist solely to aid the patient."

Every day, thousands of MSF workers just like Dr. Venugopal put their own comfort and safety on the line for the sake of other human beings. They live in spartan conditions, often in violent regions and catastrophe zones; places where clean water is often non-existent and security is never certain. While many workers usually come from Western countries, Dr. Venugopal explains that about 90 per cent of the 30,000 people who work for MSF are hired locally. "The face of Doctors Without Borders is not only that of a Western, male physician like myself. The face of our work is more often that of a locally hired medical or non-medical colleague who is doing a lot of the day-to-day trench work," he says. "Because the day the doctor from Canada is not needed [and] the nurse from Africa can care for the patients will be the best day possible."

MSF missions are often unbelievably intense, both physically and mentally. But staff know that these inconveniences



Congolese MSF staff and Dr. Raghu Venugopal check on patients in the Democratic Republic of Congo, where violence against civilians, medical staff and health facilities is common

are nothing compared to what is endured every day by those they are treating. Violence and poverty are the norm, and most of these people will never get a fair shot at life. And yet they demonstrate an amazing resiliency. Dr. Venugopal explains he's humbled and amazed at how people can endure such hardships and still get back on their feet and face another day. He knows he might not be able to change the world, "but we can change the world for individual people."

www.msf.ca

In light of the admirable efforts of Médecins Sans Frontières/Doctors Without Borders (MSF), Michelle Zerillo-Sosa, editor-in-chief of Dolce Magazine, and Sylvia Mantella of Mantella Corporation launched Amore Without Borders. This initiative is dedicated to raising funds that allow MSF to continue its humanitarian missions. The inaugural event will be held on May 14, 2014, at Downtown Porsche's Toronto dealership, where a custom 2014 Porsche 911 and a trip by private jet to New York or Miami for a stay at a W Hotel will be auctioned off to benefit MSF. For more information on how you can attend, visit
www.amorewithoutborders.com



A mobile health clinic in eastern Chad, where the community knows MSF provides ongoing medical care under this specific tree

MEDECINS SANS FRONTIERES
DOCTORS WITHOUT BORDERS

QUICK FACTS

Médecins Sans Frontières/ Doctors Without Borders (MSF) is an independent humanitarian organization that was founded in 1971 by a group of French doctors who worked in Nigeria during the country's civil war. Today, MSF is a global leader in providing medical relief to millions of people around the world. In 2012 alone, MSF accomplished the following:

- Nearly 32,000 MSF staff worked in 71 countries
- MSF provided more than 8.3 million outpatient consultations, admitted more than 472,000 for inpatient care, performed more than 784,000 antenatal consultations, delivered more than 185,000 babies, treated more than 1.6 million cases of malaria, and provided 191,000 mental health consultations
- 66 per cent of MSF programs were conducted in Africa, 25 per cent in Asia and the Middle East, and 6 per cent in the Americas; 55 per cent of these activities were carried out in settings of instability
- 81 per cent of MSF's budget of 944 million euros (C$1.4 billion) was spent on humanitarian activities; the other 19 per cent on management and fundraising
- 90 per cent of MSF's income was donated by more than 4.6 million private donors

Information provided by Médecins Sans Frontières/ Doctors Without Borders

HERITAGE *and* LEGACY

HOW THE DAUGHTER OF A BILLIONAIRE REAL ESTATE TYCOON USES HER FAMILY'S PAST TO SHAPE THE FUTURE

WRITTEN BY MICHAEL HILL



There are two essential elements that influence every philanthropic move Naomi Azrieli makes: heritage and legacy. The first is where you come from, because "you have to be true to your roots," she explains. The second is what you leave behind; the effect that you hope reverberates in your wake. She's used this marriage of honouring the past and envisioning the future to steer the foundation her father built a quarter of a century ago. And with it she's found that while supporting big institutions and massive causes is necessary, she also appreciates how small acts of kindness can make the biggest impact.

In a boardroom overlooking the bustling Yonge and St. Clair hub of midtown Toronto, the chair and CEO of the Azrieli Foundation recalls how much has changed in the 12 years since she took the reins of the philanthropic enterprise her father, Jewish real estate mogul David Azrieli, began in 1989. When she started, she says, the foundation had a roughly $50 million endowment; today, it's over $1 billion. "My father made a decision to basically leave everything to the Foundation," Naomi explains. "When he made the decision to do this it went into a whole other level."

David is a self-made man worth, according to *Forbes*, $3.1 billion. He immigrated to Canada in 1954 virtually penniless and built his empire, which includes Canpro Investments in Montreal and Azrieli Group in Tel Aviv, Israel, building by building. Naomi describes her father as a maverick entrepreneur, but one who made strategic decisions. "My father has lived a very entrepreneurial life. He's been a careful risk taker," she says. "His eyes were always to the future, and yet it was 'Where are we right now?'"

Known for his many development projects, such as shopping malls, hotels and office towers in Canada, the U.S. and Israel, David's generosity is equally conspicuous. A proponent of education, David has offered support to various post-secondary institutions, such as endowing Concordia University with its first graduate fellowship in 1975 and, more recently, donating $5.5 million to the Carleton University School of Architecture, from which he graduated in 1997 at 75 years old, to establish an endowment for the Azrieli School of Architecture. "My father remembers the help he got in education as being probably the most important thing to ever happen to him," Naomi, executive vice-president of Canpro and director of the board of the Azrieli Group, says.

But while these acts of largesse are necessary and well received, Naomi explains that what really matters

PHOTO BY JESSE MILNS



PHOTO COURTESY OF THE AZRIELI FOUNDATION

Real estate mogul David Azrieli and his daughter Naomi Azrieli, current chair and CEO of the Azrieli Foundation

is people. "We invest in institutions, no question," she says, "but more importantly, we try to empower individuals to make a difference." Building up and supporting a single person undulates to others, influencing not just the lives of that person today, but future generations as well. On top of the Foundation's Fellows Program, which provides financial support to top graduate students from Israel and abroad, one of its signature endeavours is the Educational Empowerment program. It focuses on at-risk youth on the verge of dropping out of junior high school. Naomi knows that, at that age, "when the education piece falls apart, the ripple effects are much worse." If you can catch them at that time and help them finish their education, the difference is monumental. This after-school program provides a hot meal to its members and tutoring on the fundamentals of academics. "It's math, it's reading, it's English," she says, "and once you get those basics and you have confidence, you can do anything."

And it's not just about education. Every student who participates must also do community service. "What we realized is that these kids have often been on the receiving end of help," says Naomi, who also holds a doctorate of philosophy in history from the University of Oxford. "They actually have to find something that they're going to do that's going to help somebody else. Sometimes that's the most important aspect." She knows not every kid will excel in life and go on to great things, but the hope is that they'll lead better lives than if they'd quit. "Hopefully they'll have families and they'll be able to pass on the value of education to the next generation."

Arguably one of the most important programs that she captains is the Foundation's Holocaust Survivor Memoirs Program. Started in 2005, the program collects and publishes the memoirs of European Jews who immigrated to Canada after surviving the Nazi-led genocide of the 1930s and '40s. The initial motivation, Naomi explains, was simple enough: there was a desire to preserve and share the memories of those who survived the state-sponsored persecution and murder that was the Holocaust. Especially, she adds, knowing that children survivors are all well into their autumn years today.

> "WE INVEST IN INSTITUTIONS, NO QUESTION, BUT MORE IMPORTANTLY, WE TRY TO EMPOWER INDIVIDUALS TO MAKE A DIFFERENCE"
>
> — Naomi Azrieli

After the Foundation put out a call, and the memoirs rolled in, she found there was a more inspirational reason to continue this work. "You couldn't survive the Holocaust unless somebody helped you. It's just that simple," says Naomi, who before taking over the Foundation was also active in the academic world, writing and lecturing on history. Even if it was as simple as slipping them a piece of bread or telling them to take one path over the other because of Nazi patrols, someone took action. "It brings home how small acts, and sometimes really simple acts, can actually make a difference," she says. "So I think the crux of it for me now is that the survivors' stories are important because they inspire people to action now."

Like all moves the Foundation makes, the memoirs program has a personal connection — Naomi's father is a Holocaust survivor. David was 17 when the Nazis moved east into Poland in 1939. As they advanced, David and his younger brother, Pinchas, left their hometown of Makow-Mazowiecki, fearing what horrors approached. He would be on the move until 1942, fleeing through Russia, Uzbekistan, Iran, Iraq and eventually Palestine. It was a harrowing ordeal in which

he lost his parents, sister and brothers (one brother he would see again years later; the other was never heard from again.) He was smuggled into the U.S.S.R. by wagon, escaped Russian authorities by jumping onto a moving freight train and would eventually fight with Haganah, helping to form the State of Israel.

Years later, after David, a self-proclaimed Zionist, had settled in Montreal and raised both a family and his real estate empire, he seldom spoke of those experiences. A small trigger, mentioning blueberries perhaps, would spark a memory and the Azrieli patriarch would recant a rare tale; the family knew the importance of these revelations. "He would start talking and it would be like, silence," Naomi says. "We had to stop and listen."



David Azrieli (left) with former mayor of Jerusalem, the late Teddy Kollek (right), and Israeli politician, the late Ariel Sharon (centre), at the opening of the Canion Yerushalayim, also known as the Jerusalem Mall, in 1993

PHOTO FROM *DAVID J. AZRIELI* (COPYRIGHT © 2007 NAOMI AZRIELI)

In the summer of 1990, soon after the fall of the Soviet Union and travel in eastern Europe was possible, David took Naomi and her sister Danna to visit his hometown in Poland and retrace his journey during the war. The girls recorded it from start to finish. "The outcome of that trip was that he wanted to write it," says Naomi, who spoke at the United Nations' opening of the "March of the Living" exhibit in January. The process, though, was difficult. Even with his vast wealth and resources, it took David 10 years to finish the book, which would be called *One Step Ahead*. Because of David's status, Israeli publisher Yad Vashem quickly picked up the book and published it in Hebrew, English and Russian in 2000. But David knew that for most survivors this wasn't the norm. He discussed it with his family and they decided to see if there were any other manuscripts out there. When the program started in 2005, 50 manuscripts were submitted within 30 months. Today, the Foundation has collected close to 170 and published 31 of them into 40 books in English and French.

> "IF YOU'RE GOING TO SUPPORT AN ORGANIZATION OR AN IDEA OR AN INITIATIVE, MAKE SURE THAT THE PEOPLE BEHIND IT HAVE A HUGE AMOUNT OF PASSION FOR IT"
>
> — Naomi Azrieli

Besides education, the Azrieli Foundation is also moving into brain research. Naomi's brother, Rafael, suffers from fragile X syndrome, the most common cause of autism. Through a partnership with Brain Canada, the Azrieli Foundation recently finished the first round of funding for innovative neuroscience research in Canada and is looking to invest in studies focused on neurodevelopmental disorders. "It is the latest frontier," Naomi says about brain research. "It is where I think science is going to have the most important breakthroughs, and I think we can make a difference."

When it comes to running the Foundation, Naomi explains her father, who is still active in the organization, gave her three pieces of advice. The first, says the mother of three, is to work with people who have real passion. "If you're going to support an organization or an idea or an initiative, make sure that the people behind it have a huge amount of passion for it," she says. The second, and possibly the hardest, is don't be afraid to say no. There is a lot of need out there, many causes that do great work, but "you do have to be strategic, and that's OK. That doesn't mean you're not doing a lot of good in the world." And finally, love what you do. "If you don't love it, you're a slave," she recounts. "You could be poor and free and happy, and that's better than being rich and a slave, and that was always his attitude."

The advice is one more gift to encourage individuals. And that empowerment, Naomi says, is the best legacy her family can leave.

www.azrielifoundation.org

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A PART TO PLAY

THE FORMER TORONTO CITY COUNCILLOR SHARES THE STORY OF STRUGGLE AND LOSS THAT CEMENTED HIS COMMITMENT TO COMMUNITY BUILDING

WRITTEN BY GORDON CRESSY



Gordon Cressy, community builder, former Toronto city councillor and current president of the George Brown College Foundation

PHOTO COURTESY OF GEORGE BROWN COLLEGE

It was a Tuesday evening in May 1969 when I got the phone call that changed my life. The person on the other end said my younger and more successful brother Bill had jumped to his death at Sunnybrook Hospital.

Until that moment, my life had been comfortable. Growing up in an upper-middle-class neighbourhood in north Toronto, we knew everyone on our street, attended St. Leonard's Church and played golf at Rosedale Golf Club. Both of my parents were heavily involved in our church, so community work was in the family blood.

I had already started my career path, working in the Caribbean and the south side of Chicago trying to make a difference for people. But that phone call, along with my other brother Jim being diagnosed with schizophrenia (which he has courageously lived with for 40 years), solidified my life's work. Looking back now I realize that what has driven me over the years was a very real need to try and make things better in big places and in small ones.

I've had a chance to run a group home for kids in trouble with the law and to spend over a decade as a local politician. I have played key roles at the United Way, the University of Toronto, Ryerson University, the Learning Partnership and the Nelson Mandela Children's Fund, and I initiated the Canadian Tire Jumpstart Charities.

I became a bit of a sought-after public speaker and found a new skill as an auctioneer for charity events. It was after one speech that a boyhood friend asked why I never talked about my brothers in public. Simply said, I was uncomfortable with it. Some of the reasons were deep-seated. He insisted that it may help people to hear about my family's experience, so after discussing it with Jim, I pushed myself and told the story often. The *Toronto Star* featured it with a photo of the two of us. We were always close — playing golf and table tennis, sharing dinners and spending time together the way brothers do. Having our story told publicly made us even closer.

I'm 70 now, and I recently spent three years in the Caribbean working with my wife and the local community to build the first-ever YMCA in Tobago. Back in Toronto I was looking to keep involved in the community when George Brown College called and asked if I could run its foundation. I had served on the college's board in the '90s and knew of its extraordinary

work in mental health. One of the programs takes students referred by the Centre for Addiction and Mental Health (CAMH), supports them through assistant cook or construction craft worker training and helps them get a job. This population normally has an 85 per cent unemployment rate, but more than three quarters of the program's graduates get real, sustainable jobs. The impact is remarkable — people on the margins helping themselves and transforming into contributing, happy members of society. Just another example of how access to education changes people's lives.

Each year George Brown hosts a celebratory lunch for the graduates and supporters of the program. This year, a man named Louis got up, said that he was now 50 and this was the first job he was able to hold since he was 24. Louis's story gave me goosebumps. People can and do break through.

There is still much work to do at George Brown — raising money for students, mentoring young colleagues and making sure people from all walks of life have pathways to fulfil their dreams.

Jim continues to volunteer at Central Neighbourhood House and Kensington Gardens. He beat me at table tennis two Sundays in a row. We have learned we each have a part to play. So we play on.



Cressy (right) with his brother Jim (left)



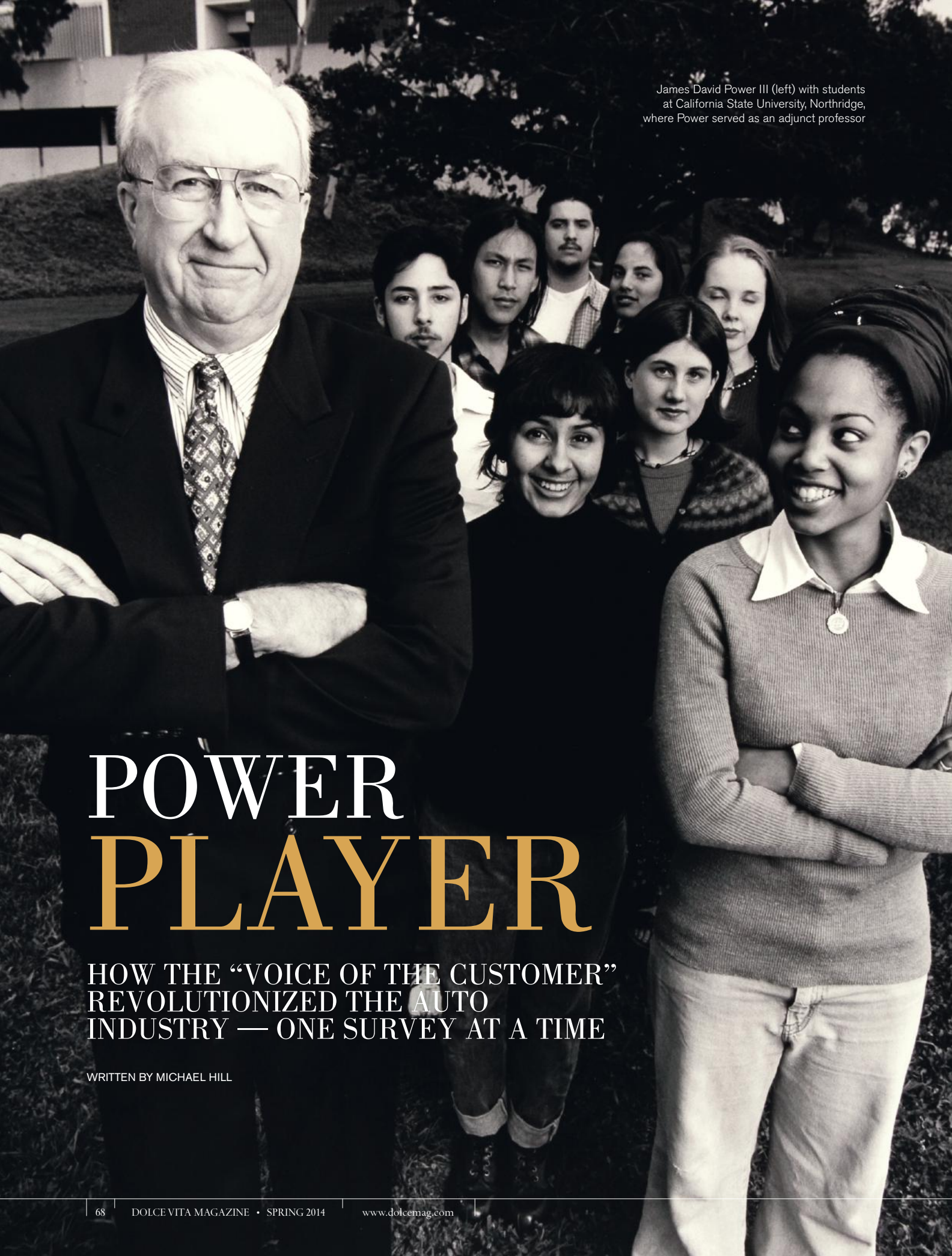
Cressy poses with a group from the Elliott Donnelley Youth Center on their first trip outside of Chicago in spring 1967



Gordon Cressy Guest Community Building Editor
Gordon Cressy has dedicated his life to others. From working as a community organizer in Chicago to serving as a Toronto city councillor, leading the United Way of Greater Toronto to teaching community-engagement courses at the University of Toronto, Cressy has worked endlessly to encourage others to better themselves and the world around them. Today, he directs George Brown College's charitable foundation in Toronto.
www.gordoncressy.com

PHOTO OF GORDON CRESSY AND HIS BROTHER JIM COURTESY OF THE *TORONTO STAR*; OTHER PHOTOS COURTESY OF GORDON CRESSY





James David Power III (left) with students at California State University, Northridge, where Power served as an adjunct professor

POWER PLAYER

HOW THE "VOICE OF THE CUSTOMER" REVOLUTIONIZED THE AUTO INDUSTRY — ONE SURVEY AT A TIME

WRITTEN BY MICHAEL HILL

James David Power III has been the most influential man on the automotive industry for the past 35 years, and he's not even a car guy. The 82-year-old founder of renowned marketing information service firm J.D. Power and Associates still drives the same Mercury Marauder he's had for the past 12 years, with no plans of trading it in. Besides the Marauder, a sales failure when it was revived in 2003, Power's owned all sorts of controversial and poorly received vehicles. In 1979, he purchased an Oldsmobile diesel amid word that it suffered from engine failures. "I had nothing but problems," he says with a laugh of the Olds. "In three of the first six months the car was in the repair shop."

While it may seem foolish, even dangerous, to willfully acquire questionable cars, Power wanted to remain objective — and he had to. When he launched his company from his kitchen table in 1968, his mission was to alter how manufacturers viewed customers. He saw how consumer opinion was ignored while working for the Ford Motor Company and then Marplan, a market research division of McCann Erickson that held an account with General Motors. "Customer satisfaction" wasn't in the vocabulary of the engineers, product developers and CEOs that dictated what products the public would use. "The consumer wasn't valued," explains Power, a graduate of the University of Pennsylvania's prestigious Wharton School. "I thought I could make changes in the thinking of the people in the industry." It would mean stepping on the toes of giants. He needed to



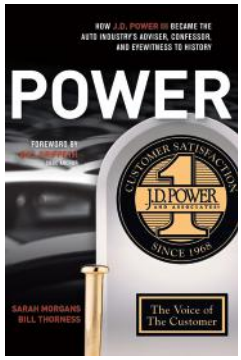
remain unbiased. "Independence, integrity, impact — those were the things that we strived for," he adds.

Over the years, J.D. Power and Associates conducted millions of mail surveys, bringing to light consumer frustrations. One such example involved the Mazda R100. In the early '70s, complaints permeated about the R100's Wankel rotary engine. After Power sent surveys to the first 1,000 purchasers, his wife, Julie, who Power feels was the backbone of the company, tabulated the results and found a pattern: at between 50,000 and 80,000 kilometres the O-ring would leak, causing the engine to overheat and seize up. Although confidential, the study got out and was picked up by the *Wall Street Journal*. Power quickly devised a press release, his first ever, to provide balance to the article. The whole situation illustrated problems with the manufacturing process and positioned J.D. Power as a new force in market research. "I felt that was a wake-up call," says Power, who's been described as the "voice of the customer."

Over the years, J.D. Power continued its work despite the ire of automotive makers. With each report, the public's influence grew — businesses began listening. Today, J.D. Power and its eponymous awards are synonymous with the gravity of consumer opinion. Every year, millions of consumers respond to its surveys via telephone, mail and email, and over 1,000 J.D. Power awards are licensed to companies from a variety of industries, including electronics, healthcare and travel. Companies now parade these awards like Super Bowl champs hoisting the Vince Lombardi Trophy.

In 2005, a few years after the death of his wife, Power sold his company to McGraw Hill Financial. This past fall he saw the publication of *Power: How J.D. Power III Became the Auto Industry's Adviser, Confessor, and Eyewitness to History*, a book he helped to produce. But when it comes to the future, Power feels there's no question of who's at the helm. "The consumers are going to determine where it goes," he says. "I feel that's the contribution that J.D. Power and Associates has made to the industry."

www.jdpower.com



Power: How J.D. Power III Became the Auto Industry's Adviser, Confessor, and Eyewitness to History by Sarah Morgans and Bill Thorness



Left to right: 1. Power at a celebration of the 40th anniversary of J.D. Power and Associates in 2008 2. Power (left) and Shau-wai Lam, owner of DCH Auto Group 3. Power (centre) with associate Tom Donnelly (second from right) at Hyundai in 2006 4. Power at Hyundai in 2006

ALL PHOTOS ARE USED WITH PERMISSION FROM THE J.D. POWER FAMILY

THE COMING STORM

With an additional 50 horsepower over the Gallardo, Lamborghini's new entry-level supercar promises to be as fierce as it looks

WRITTEN BY JUSTIN MASTINE-FROST



ENGINE 5.2-L V-10 / **HORSEPOWER** 610-hp @ 8250 RPM / **ACCELERATION** 0-100 km/h in 3.2 seconds / **TOP SPEED** 325 km/h



The Huracán's interior builds on its predecessor's, keeping the Gallardo's flat-bottomed steering wheel and aircraft-style switches while adding an all-digital instrument cluster and bright red start-stop button in the centre console

After a long and successful run as Lamborghini's "entry-level" supercar, the Gallardo's successor has arrived amid a frenzy of attention. Expectations were high for this new Lambo, and now that more details have surfaced and the Huracán has hit the floor of the Geneva Auto Show, it looks like we are in for another exceptional piece of kit.

Lamborghini's design language has been very linear since the launch of the Murcielago, and the Huracán fits right in. Designer Filippo Perini did an exceptional job of maintaining Lamborghini's harsh and angular esthetic, all the while giving the new model a sense of fluidity that hasn't been seen in this range since the days of the Diablo. All that trick bodywork doesn't just make this one of the best-looking Lamborghinis out there. The Huracán has a three per cent lower coefficient of drag than the outgoing Gallardo and, surprisingly, the downforce has increased by 50 per cent without the use of any aerodynamic tricks.

Inside, the underlying tone of linear evolution continues. The Huracán's interior comes beautifully clad in a combination of leather, suede and brushed aluminum, and, as expected, its attention to detail is top notch. While its flat-bottomed steering wheel and aircraft-style switches are carried over from the Gallardo, the remainder of the interior benefits from a substantial refresh that includes a few key elements borrowed from the Aventador. The most noticeable update is its stunning all-digital instrument cluster and its bright red start-stop button in the centre console.

One other key difference worth mentioning is the absence of a manual gearbox. Lamborghini CEO Stephan Winkelmann previously mentioned the severe rarity of manual-gearbox orders, so it's little surprise that the option went the way of the dinosaur. Official word is there will never be a manual-gearbox Huracán on the market, but knowing the brand's penchant for building special limited edition models, there is at least a faint hope.

What really makes this the next latest-and-greatest Lambo is what's under the hood. The horsepower count is up by an impressive 50 ponies over the outgoing Gallardo, bringing the Huracán's total to 610. Rather than upping the displacement, Lamborghini opted for getting a bit clever with its fuel delivery and engine tuning to give a proper dose of extra grunt. Most interestingly, Lamborghini's engineers equipped the Huracán's engine with both direct and port fuel injection for tighter control of fuel delivery. When it comes to swapping cogs, the Huracán makes use of an Audi R8-derived seven-speed twin-clutch gearbox, which then mates to a completely redesigned all-wheel drive system.

With all that power at all four corners there's no surprise the new car is blisteringly quick. Official specs say the Huracán will race from 0 to 100 kilometres per hour in a mere 3.2 seconds, and it will keep that rush of acceleration going to 200 km/h in less than 10. If you're looking for the fastest route to a string of speeding tickets or a shortcut to the impound yard, look no further. The Gallardo was far from being a slouch by any stretch of the imagination, but this Huracán will be the new go-to for anyone who needs to get somewhere five minutes ago. With Lamborghini already announcing that over 1,000 units have been presold, it looks like this could be one of its bestselling cars yet.

www.lamborghini.com

The Huracán balances Lamborghini's harsh and angular esthetic with a sense of fluidity that hasn't been seen since the Diablo



FACES *and* PLACES

TORONTO FIXTURES LEAD US THROUGH THE CITY

INTERVIEWS BY AMANDA STOREY



PHOTO BY SPIRO GEORGES MANDYLOR

JESSICA MULRONEY

PR, social media and project manager for Kleinfeld Bridal at Hudson's Bay

FAVOURITE SPRINGTIME ACTIVITY

Strolling around the city with my husband or pushing Ivy in her stroller with the boys in tow. Toronto is a city of vibrant neighbourhoods and, after a winter of hibernation, I look forward to enjoying the sights and sounds of Yorkville, Little Italy, Queen West, the Danforth and so many other areas.

LOCAL LUNCHTIME SPOT

Lunchtime is usually a quick bite near my office, usually at Bannock — a fabulous restaurant at Queen and Bay.

FAVOURITE FAMILY HANGOUT IN THE CITY

Oriole Park, by our house, is a wonderful place to watch the kids run around and play. The Ripley's Aquarium is a world-class facility that the boys cannot get enough of. And dim sum brunch at Dynasty in Yorkville is a treat on weekends.

WHERE TO RELAX

An early date night with Ben is all it takes to unwind: we enjoy sitting at the bar at John & Sons, a local oyster and seafood house. A nice meal, a glass of wine and good conversation takes the edge off before getting home in time to put the kids to bed.

THE BEST OF FASHION WEEK

I love watching so many of the designers that I admire enjoying their time in the spotlight. There was a time that Canadian fashion was not a growth industry. That is no longer the case. Our creative designers have the world in the palm of their hands, and Fashion Week is a chance for them to shine in a way that they deserve.
@jessicamulroney



PHOTO BY BO HUANG

ALLYSON McHARDY

Mezzo-soprano and star of the Canadian Opera Company's upcoming production of Donizetti's *Roberto Devereux*

PREFERRED LOCAL WEEKEND GETAWAY

My brother has a summer place in Madoc on Lake Moira. We like to go up there and relax, watch movies on the deck under the stars, have a bonfire and eat way too much.

GO-TO BOUTIQUE FOR RED CARPET GOWNS

Rosemarie Umetsu, I think, has the market cornered for red carpet and concert gowns. I also go to Diva Boutique on St. Clair. It has a huge variety of dresses in every colour and fabric and great jewelry.

FAVOURITE CUISINE

I'd have to say Japanese sushi and a close second is Italian.

MUSIC OF THE HOUR

I love Leonard Cohen's *Old Ideas*. Despite the title of the album, his stuff never gets old.
www.allysonmchardy.com

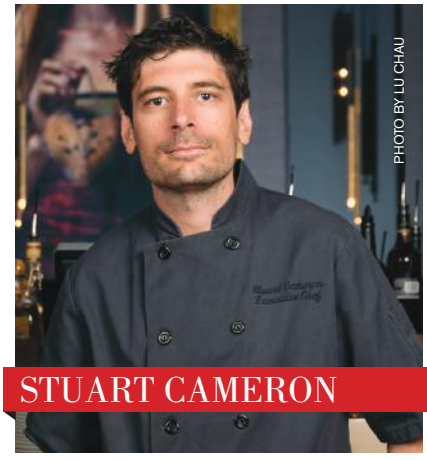


PHOTO BY LU CHAU

STUART CAMERON

Executive chef, Byblos Restaurant

BEST PLACE TO SOURCE INGREDIENTS

The sources of my ingredients are pretty random nowadays. I usually source them based on which project I am working on. For Byblos, we have been getting a lot of our ingredients from Montreal.

PREFERRED CANADIAN DISH

I really love anything with maple bacon in it, which I guess is pretty Canadian.

A PLACE TO INSPIRE

I find home or one of my kitchens the most inspiring place for me. I have tons of cookbooks I like to read through to give me ideas.

FAVOURITE NEIGHBOURHOOD IN TORONTO

I love the Dundas and Ossington area of Toronto. It has so many cool places to pop in for coffee or shopping. The King Street and Trinity Bellwoods area is another of my favourite places in the city when I want to just relax.
byblostoronto.com



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ARTISTS NEED ONLY APPLY

HOW THE GLOBAL CREATIVE CLASS IS SWAPPING HOMES AND FINDING INSPIRATION

WRITTEN BY NICHOLE ODIJK DeMARIO



Behomm is the first home exchange community that allows professional designers and visual artists to swap residences, such as this home of an architect in Bali, Indonesia



An artist of any kind is in constant search of inspiration. In an effort to spur their creativity in different parts of the globe, graphic designers Agust Juste and Eva Calduch spent countless hours scouring home exchange websites searching for similar people to swap homes with. Over the years, they grew weary of the time they dedicated to finding the right exchange. Rather than settle or give up, their creative genius led them to a new business venture.

Last March, they launched Behomm — the first home exchange community for professional designers and visual artists, including architects, filmmakers, stylists, photographers, interior designers and the like.

"We wanted to connect designers and visual artists with others who wanted to exchange homes with like-minded people — people with a similar passion for beauty and tasteful things … Simple but difficult. We are the client and the target audience at the same time," Juste explains. "We are very excited with the feedback. People who never thought about swapping now consider the option when they discover they can go to another designer's home. This is especially popular with architects."

Behomm, based in Barcelona, Spain, is by invitation only, as a way to avoid anonymous registrations. Those wanting to join are either sent an invitation by a current member or request an invitation be sent to them. The home exchange community allows its members to subscribe to their service for three months at a time or on an annual basis. There is a free trial period. Members can connect to one another through a secure internal system and arrange to exchange their homes for a specific amount of time for free. They have access to an unlimited number of exchanges without incurring any additional fees outside the membership fee.

Aside from the monetary savings, Behomm lists a variety of benefits for this group of globetrotters that include the opportunity to enjoy the comforts of a home; get a taste of a different way of life as a local, not a tourist; enjoy a dynamic cultural exchange; make personal connections; and to have your home cared for while you are away.

One San Francisco architect described her experience as "a unique window on the creative, cultured life in another city." Another exhibition designer from Amsterdam testified "there isn't such a beautiful collection of homes for exchange anywhere in the world."

Juste and Calduch felt compelled to ensure their new business was socially responsible as well. Behomm donates 5 per cent of its profits to Architecture for Humanity, which seeks architectural solutions to humanitarian crises.



A video artist's home in Madrid, Spain


A creative director's loft in Brooklyn, New York, designed by Ksenya Samarskaya

PHOTOS PROVIDED BY BEHOMM

Since its inception, Behomm has grown to 700 members or homes. The vast majority of members are located in the United States, Spain, France, Italy, the Netherlands, Denmark, Sweden and Australia. Members also live in Morocco, Indonesia, New Zealand and Iceland, among other locales. Behomm offers a vast array of dwelling options from apartments and cottages to beach houses and lofts in both urban and rural environments.

Juste says, "We have a selection process. This filter is not about luxury and household size. The main rule is good taste … For us, luxury is to be living in someone else's home in another country and experiencing their customs and way of life."

Juste warns swapping can become highly addictive and, although he and his partner's first home exchange experience felt strange, they were soon eager for their next one, which they describe on their website as "a special feeling, like living another life."

Members who agree to an exchange are encouraged to use Behomm's online agreement and to take advantage of the handful of tips the website offers to ensure a more pleasant experience. In addition to filling out the agreement to avoid misunderstandings, make sure your exchange is with members who are similar to you, with kids or without kids, for example; get to know your guests through emails or Skype; leave your home very clean and in order; and, most importantly, treat your exchange partners as guests. As an added courtesy, they advise not only to thoroughly clean your home but also to leave an exchanger's home as clean as you found it.

Their future vision for the business, Juste says, is more than finding free accommodations but more about embracing the "shared economy" movement occurring worldwide.

"We'd like to grow while keeping the spirit that created Behomm alive — linking up esthetic lovers all over the world so they can share their homes with no exchange of money taking place among them, making the world a more friendly place."

www.behomm.com

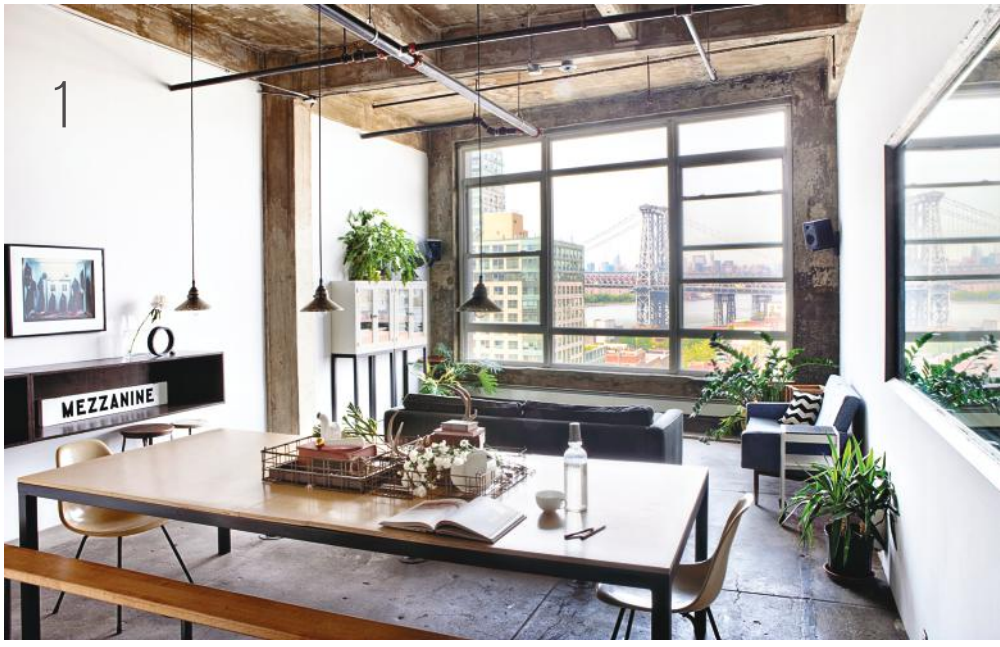






PHOTO BY LORI ANDREWS

1. This Brooklyn, New York loft was fashioned by NY-based designer Ksenya Samarskaya 2. "We wanted to connect designers and visual artists with others who wanted to exchange homes with like-minded people — people with a similar passion for beauty and tasteful things," says Behomm co-founder Agust Juste 3. A home in Calgary, Alberta

THE BENEFITS OF *Seasonal Cooking*

PRODUCED BY PUSATERI'S FINE FOODS CORPORATE CHEF TONY CAMMALLERI
AND HEAD CHEF BERNARD ATTARD

Local seasonal foods are the best tasting, freshest, most flavourful and healthiest food options. At Pusateri's Fine Foods, we are always looking to use the best in-season products available. We believe that, by buying foods that are grown and raised closer to where we live, we are actively helping to maintain the farmland and green spaces in our area, as well as nurturing our local economy and putting money back into the pockets of our local farmers, growers and culinary artisans.

When the food is harvested closer to home, it is less likely to be covered in preservatives, fungicides and waxes that are necessary for a product to make a long trip from farm to store. Seasonal foods are grown in a sustainable manner by farmers who care about protecting their product and their planet. Using sustainable methods of farming — such as rotating crops to increase soil fertility, utilizing organic compost methods when disposing of raw waste and using beneficial insects in integrated pest management instead of toxic pesticides — yields an overall superior product that offers better taste, higher quality and more nutrition over conventionally raised foods.

Seasonal foods are also easier on the average consumer's budget since they are not as heavily processed before they are sold, thus needing less intervention from pesticides and synthetic fertilizers necessary for growing foods out of season. Seasonal foods are more economically priced than out-of-season foods, which will save you money on your grocery bills.

Promoting seasonal food means cutting back on products with a long shelf life which, in turn, means reducing contamination, food allergies and intolerances and replacing them with bigger, bolder flavours, a greater range of nutrients and product variety, and fewer occurrences of "food fatigue." When you go shopping at most supermarkets, you will find fruit and vegetables available year-round even when they are not in season. These grocery stores provide a convenience to the average consumer by having exactly the same foods available every day for the entire year so that you can buy whatever you want, wherever you want, whether it's in season or not. Eating certain foods year-round can become tiresome and boring, not to mention that you are giving up all the wonderful benefits associated with seasonal foods. Looking forward to a specific season such as "tomato and peach season" or "pumpkin and squash season" will give you and your family something to get excited about, and will make the food taste even better after months of anticipation.

Looking ahead to the upcoming spring months, I cannot wait for

Burrata WITH ASPARAGUS

Ingredients:

- **1** pc burrata, drained and sliced
- **1** bunch asparagus, washed and shaved
- **1** pc lemon, zested and juiced
- **30** grams pine nuts, toasted
- **1** tbsp Italian parsley, washed and chopped
- **150** ml extra-virgin olive oil
- **45** grams Parmesan cheese, shaved on slicer
- **1/4** pc baguette, cubed
- **1/2** clove peeled garlic, chopped
- **8** slices prosciutto, thinly sliced
- Salt and black pepper to taste
- Fresh figs optional

MAKES 4 SERVINGS

Method:

1. Have all ingredients prepped and ready.
2. Toss 50 ml of olive oil with croutons, chopped garlic, some parsley, salt and pepper. Preheat oven to 350 F and bake croutons on baking sheet for approx. 5–7 minutes or until golden.
3. Mix remaining olive oil with lemon juice, zest, parsley, salt and pepper.
4. Arrange plate with burrata, croutons, prosciutto.
5. Toss asparagus with lemon, olive oil, salt and pepper, and garnish over burrata.
6. Garnish with Parmesan shavings, pine nuts and any extra olive oil dressing.

PHOTO BY JOHN PACKMAN

such foods as asparagus, artichokes, beets, spring pears, parsnips, morel mushrooms and summer squash to come into season. Every month at Pusateri's we offer a "seasonal vegetable of the month" to highlight the nutritional benefits of a specific food and to create various dishes for our hot and cold counters using that vegetable as the star ingredient. This month, our Burrata with Asparagus salad embodies all that is spring. The light, flavourful asparagus paired with creamy burrata and salty prosciutto makes for a fantastic combination of tastes.

Eating local seasonal food is the best investment you can make in your health, your life, your community, and in Ontario's welfare. It is about making informed buying decisions, reducing your food miles and minimizing your carbon footprint on this great, abundant land of ours.

www.pusateris.com

For a seasonal availability guide of Ontario fruits and vegetables, you can visit Foodland Ontario at www.ontario.ca/foodland

For more delicious recipes from chef Tony Cammalleri, visit www.dolcemag.com



Pusateri's Fine Foods creates a flavourful, fresh salad with seasonal asparagus, melt-in-your-mouth burrata cheese and salty prosciutto



Butterfield & Robinson's biking tours take travellers to the heart of local culture

Mandarin Oranges AND MONKEY SUITS

WHILE VIETNAM OFFERS LAVISH HOTELS AND WORLD-CLASS CUISINE, THIS SOUTHEAST ASIAN HOT SPOT IS ALSO RIPE WITH UNFORGETTABLE EXPERIENCES FOR PEDAL-POWERED TRAVELLERS

WRITTEN BY NATHAN LANE

It was halfway through a Vietnam tour I was guiding that we found ourselves face to face with a kid in a monkey suit doing back flips. It was Vietnamese New Year, and the child was part of a troupe, which included a dancing dragon and other festive trappings, hired by a small village we happened to walk through. A crowd gathered and there was much excitement. Our group, of course, loved it, so we stayed to watch. It was a rural location where tourists weren't expected, so the performers were thrilled to see us and they put on a great show. This was the first tour I guided in Vietnam, and it turned out to be one of the best events I've ever done on a trip — and I didn't even do anything!

When I think about travelling through Vietnam, I always return to the same thought: The highlight was never the destination — it was always the journey. I've been visiting and guiding tours in Vietnam for Butterfield & Robinson for more than a decade now, and it would be fair to say that this country revolutionized my conception of travel. Biking and walking across this picturesque nation has made it clear that my role is less that of a guide and more that of a conduit. Biking, in particular, allows you to commune with the country and its people; as we pedal down quiet roads, through little-visited villages, often the only traffic we encounter is made up of locals doing the



THE NAM HAI HOI AN, VIETNAM (BY GHM)

This four-bedroom private villa is one of the 40 multi-room residences available to guests at the Nam Hai in Hoi An



THE NAM HAI HOI AN, VIETNAM (BY GHM)

The bedroom of a private villa at the Nam Hai



Nathan Lane comes face-to-face with a monkey suit-wearing, back-flipping entertainer. The child was part of a troupe performing at a small village during the Vietnamese New Year

same. Trips are not about arriving at a particular site; they're about connecting with this remarkable country through the experiences revealed to us along the way. Some days, we stop to collect fresh, ripe mandarin oranges along our route. On others, we might stumble upon a remote Buddhist temple, both stunning and serene.

That's not to say that the destinations are fruitless — quite the contrary. Vietnam is a culturally distinct country, one rich in history, scenery and food. One absolute highlight in the coastal city of Hoi An is dinner at Mango Mango, whose owner, Duc Tran, has become a good friend over the years. A culinary master, Duc's signature Passion Rumba is an experience in itself, but his selection of Vietnam's best fusion cuisine offers something to please every palate.

Vietnam's landscape is also dotted with breathtaking hotels as diverse as the country itself. For instance, in the heart of Hanoi, Vietnam's capital, rests the Metropole Hanoi. Built in 1901, this gorgeous French colonial-style property is a living monument to a bygone era and provides a glimpse into Vietnam's past. In contrast to the bustling city centre, the Nam Hai rests upon the pristine sands of the Hoi An beach and boasts 40 private villas — each with its own private infinity pool. In addition to the seclusion it provides, its serene spa is frequently rated among the world's best, making it the perfect place to take solace after a memorable day's journey.

The encounter with the New Year's troupe was such a hit I racked my brain for ways to recreate its magic during less festive times of the year. I needn't have bothered. On the very next trip, I was leading a group of bike riders when we came upon a wedding reception. An invite from the friendly bride and groom, a few beers and a lot of smiles later led to another unique and unforgettable experience.

And that, to me, is Vietnam — you can almost rely on the spontaneity.
www.butterfield.com



Nathan Lane
Guest Travel Editor
Nathan Lane has worked for active travel company Butterfield & Robinson for more than 12 years. In that time he's planned and guided north of 75 trips and journeyed through nearly 40 countries. He's walked and biked across Japan and Thailand, Switzerland and Australia, Vietnam and Italy — and beyond. Currently based in New Zealand, Lane continues to lead tourists on intimate excursions that blend cultural experiences with exotic luxury.
www.butterfield.com

PHOTOS BY PHIL HAEMMERLE, COURTESY OF BUTTERFIELD & ROBINSON







Objects of Desire

WRITTEN BY AMANDA STOREY







1. **TENTED LOVE** The tentmakers at England-based FieldCandy create whimsical, creative and sometimes hilarious shelters to peg some personality into your warmer-month adventures. **www.fieldcandy.com**
2. **CAT'S CRADLE** You love doting on your furry friends — spoil them with the Nautilus luxury cat bed, crafted by Swiss manufacturer Lanimah. **www.lanimah.com**
3. **BY GEORGE** Hazelton Avenue's elite fashion boutique George C has its pulse on the latest and hottest from Paris, Milan and NYC. **www.georgec.ca**
4. **FRENCH (CHOCOLATE) KISS** Chocolates are no longer a cliché: French chocolatier zChocolat has given new sentimentality to this gifting idea with its luxurious delights. **www.zchocolat.com**
5. **NORTHERN SPIRIT** Celebrate the true taste of the north with Ungava Gin, the first authentic all-Canadian gin crafted in Frelighsburg, Quebec. **www.ungava-gin.com**
6. **MIRROR, MIRROR** Any Mini Cooper fanatic will fall hard for this Mirror BoomBox by iUi Design, which doubles as a spunky side-view mirror. **www.mirrorboombox.com**
7. **ARM CANDY** The Ralph Lauren Modern Art Deco Collection pulls inspiration from mid-century design elements fused with modern-day luxury. **www.ralphlaurenwatches.com**
8. **OFF THE CUFF** A gentleman understands it's all in the details. Custom-made cufflinks from Valente Jewellers are the finishing touch to a flawless ensemble. **www.valentejewellers.com**









Tuscan CELLARS

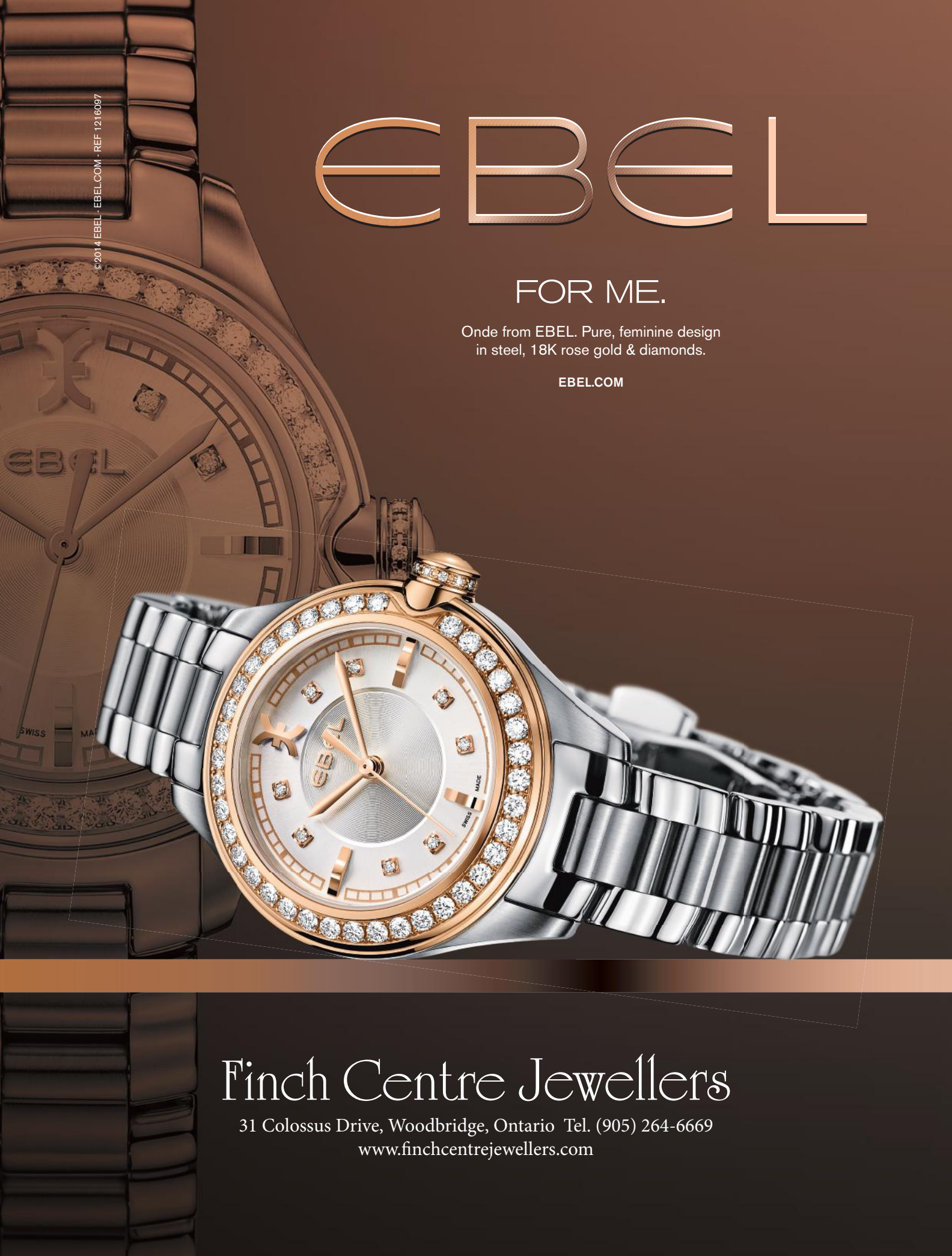
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