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After two tough years, it looks like the worst of COVID-19 is over. It’s been challenging, but we’re proud of how Wizz Air responded. Since March 2020, we’ve opened 17 new bases and launched more than 400 new routes. Our latest expansion has been in Albania and the UK. We’ve added two new aircraft to our Tirana base and launched operations from Kukës.

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No matter where you are heading today, I and everybody at Wizz Air wish you a safe journey.

József Váradi
Chief Executive Officer



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MAGAZINE

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We brought a little bit of French Riviera sunshine and glamour to London for our cover shoot this issue. It turns out getting flour out of your hair after being pelted with it for four hours is no easy task – just ask our model-turned-chef James!

Photographer: Dave Imms
Grooming: Victoria Poland
Model: James Gomersall at Zone Models



Editor's letter

With everything going on in the world at the moment, it's important to stop, pause for reflection and try to enjoy the small things in life. A spring walk in a flower-filled park. Curling up with a good book. Taking a bite out of a buttery pastry. And if the latter is how you like to start your day, then read our cover feature on artisanal croissants in Nice (p30). Baker extraordinaire Frédéric Roy is on a mission to get his contemporaries focusing on hand-crafted – rather than frozen – croissants. The result? Well, delicious pastries of course.

We have plenty more mindful stories to get you in the mood for travel this issue. Check out our behind-the-scenes tour of Africa's largest cactus garden in Marrakesh (p40). On p62 we speak to the entrepreneurs sowing the seeds of sustainable farming in the most unlikely of places (the desert in the UAE). And on p50 we join London's mudlarkers on a treasure-hunting expedition on the River Thames foreshore. Wherever you're travelling to this month, I hope you enjoy every second.

Claire Köksal, Editor

This magazine's cover is protected by Varcotec's Lock 3, a safe and effective antimicrobial varnish that kills germs on printed paper

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Where to go, what to do and why

inplace

WORDS BY CLAIRE KÓKSAL, PIERRE DE VILLIERS, SARAH WARWICK. PHOTO: BCA COURTESY OF SAM SIMON

Crush on this candy in London

We think you're going to need to bring your toothbrush to this saccharine show. Aussie artist Tanya Schultz (aka Pip & Pop) is the queen of sugar-coated immersive installations – gigantic, overpoweringly colourful sculptures made from sugar, glitter, sweets, pastel-coloured toys and flowers. The result is an ephemeral, dreamy landscape that looks good enough to eat – although best you don't. Her latest work is on show at the Shirley Sherwood Gallery of Botanical Art at Kew Gardens from 21 May. It's one of two Pip & Pop pieces here this spring – the artist has also created an artwork for Kew's summer-long *Food Forever* event. kew.org
✈ Wizz Air flies to London

Hone your doggy's style in Milan

While most of us were slobbering out during lockdown, some members of the family were getting a fashion upgrade: our beloved pooches. The dog high-end fashion market is on the rise, especially in Italy with couture names like Prada, Fendi and Versace creating specially designed clothes. Our pick is Moschino for these darling looks – take a walkie down to the flagship store on Via Sant'Andrea. **moschino.com**

✈ Wizz Air flies to Milan



Step inside a slice of swiss cheese in Budapest

Crumpet, swiss cheese, sponge, salami... no we're not making a weird salad – these are all descriptions levelled at Hungary's latest architectural marvel. The Magyar Zene Háza (House of Hungarian Music) is part of a major development of a city park and is studded with holes to allow existing trees to grow through it. Inside the Sou Fujimoto design, visitors will find exhibitions that showcase Hungarian music from its classical greats to pop and folk music. The space also has its own 'sound dome' – an amazing 360° film and music experience. **ligetbudapest.hu**

✈ Wizz Air flies to Budapest

PHOTOS: MOSCHINO

Discover the weirdest food museums around the network

To celebrate (or commiserate) Berlin's opening of the Disgusting Food Museum, we've rounded up the strangest foodie museums in Europe. Pack a fork – and your appetite – and dive on in...



FRIETMUSEUM, BRUGES

With chip-coloured walls, antique potato cutters and frites to eat, the alleged birthplace of the French fry is a temple to all things greasy and potatoey. frietmuseum.be



DELICIOUS

CHOCO-STORY, PARIS

Chocolate-making exhibitions and classes, 200kg choco sculptures and the history of the world's favourite sweet treat – choco-holics will be in heaven here. museeduchocolat.fr



CARPIGANI GELATO MUSEUM, BOLOGNA

Located, as you'd expect, in Italy's culinary heart, this is a place to discover ice-cream's history – or make your own at the Gelato University next door. gelatomuseum.com



TEAPOT ISLAND, KENT

If there's something the Brits love more than a brew, we want to hear about it. Check out this twee museum with more than 8,200 teapots and – of course – tuck into a proper afternoon tea. teapotisland.co.uk



GORGEOUS

LOJAS DAS CONSERVAS, LISBON

Part shop, part café, part museum, the House of Tinned Fish has become an Instagram craze. With interesting facts about the history of tinned fish, there are more than 300 varieties to buy here. lojadasconservas.com



GERMAN FOOD ADDITIVES MUSEUM, HAMBURG

A funny museum dedicated to all the strange, unpronounceable chemicals in our favourite foods. Neat rows of emulsifiers, stabilisers, dyes, sweeteners and more are on display. zusatzstoffmuseum.de



THE HERRING ERA MUSEUM, SIGLUFJÖRÐUR

Iceland's largest maritime museum acknowledges more than 100 years of fishing herrings. Every Saturday throughout July you can watch a salting demonstration with accordion music and dancing. sild.is



UGLY

DISGUSTING FOOD MUSEUM, BERLIN

Featuring over 90 revolting foods (frog smoothies and maggot-filled cheese), do you have the guts to visit here? Go after your lunch – unless you want that sandwich to reappear. disgustingfoodmuseum.berlin



DISGUSTING



Experience tulip mania in The Netherlands

If you like spring flowers, Keukenhof is holiday nirvana. The 'Garden of Europe' is one of the world's largest gardens where seven million bulbs are planted each year. Visit until 15 May, and marvel at these flowery facts. **keukenhof.nl**

✈ **Wizz Air flies to Eindhoven**

Tulips might be associated with The Netherlands today, but they actually originated in the Tien Shan Mountains, in Central Asia.

The word 'tulip' comes from a Persian word *dulband* (meaning turban), dating back to the flower's popularity during the Ottoman Empire.

Tulip mania (*tulpenmanie*) is the term used for a time in the 1600s when the price of tulips soared – a single Dutch bulb was worth 10 times the average worker's yearly salary.

Tulip petals are edible – they make good garnishes on salads or desserts – but the bulbs are poisonous.

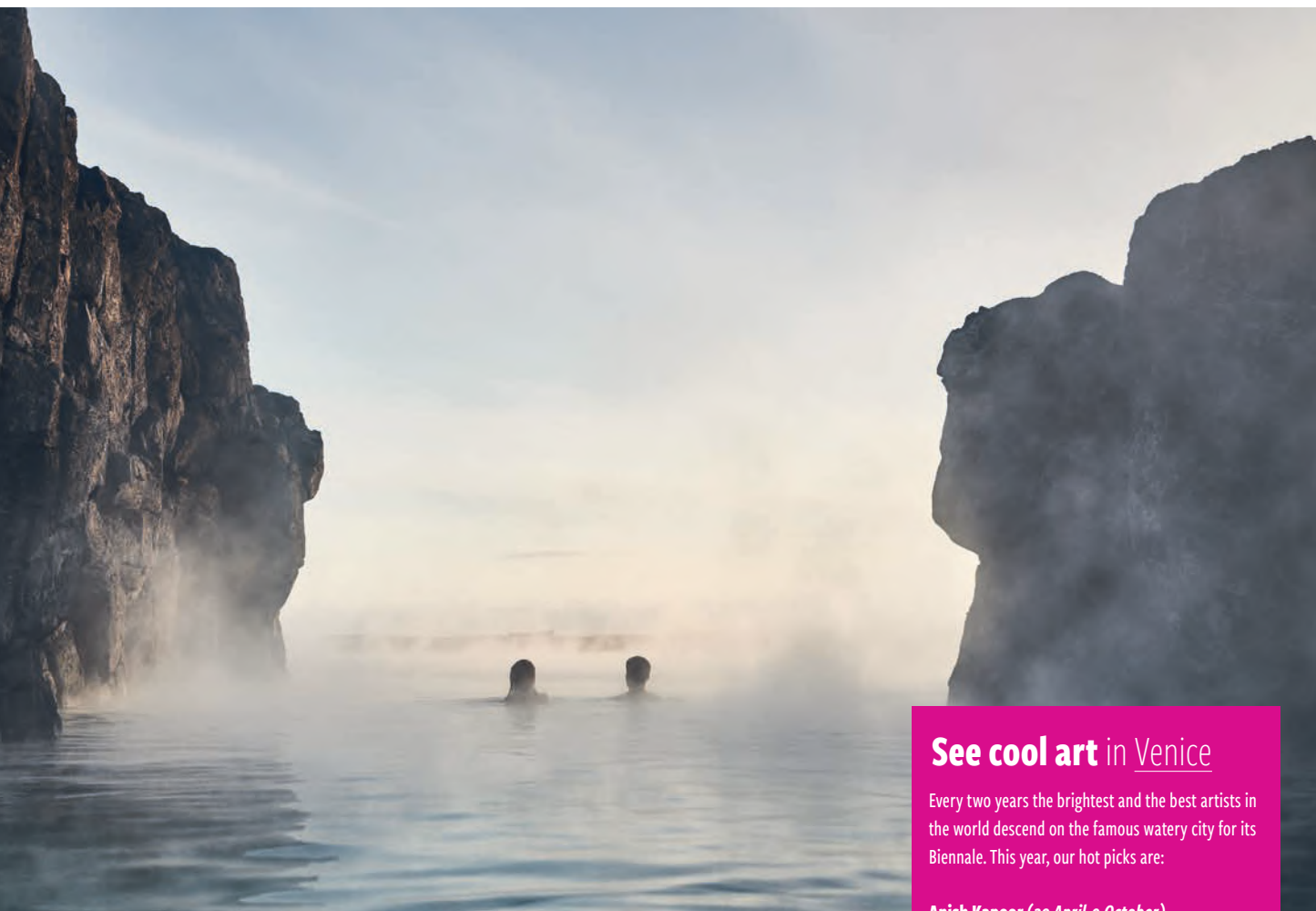
Striped tulips are caused by a virus, originally spread by aphids but now artificially induced using genetic modification.

The Netherlands is the largest producer of the flower – the country exports about 3 billion bulbs each year.

Tulips are a holy symbol in Islam. The name in Turkish, *lale*, has the same Arabic letters as Allah.



PHOTO: ADOBE STOCK



Float in the sky in Iceland

You've heard of the Blue Lagoon in Iceland? Well, it's got a new rival – Sky Lagoon. Located on a cliffside, around 15 minutes from Reykjavik city centre, the new thermo-heated pool has an infinity edge, giving swimmers an ocean backdrop that seriously ups the Zen-factor. There are even sea views from the sauna – through a two-and-a-half-ton glass pane that's said to be the biggest window in Iceland. All guests at the “sea meets sky” retreat are treated to a seven-step relaxation process inspired by traditional Icelandic bathing rituals, including steam, sauna and scrub. Sky? More like heaven. skylagoon.com

✈ Wizz Air flies to Reykjavik

See cool art in Venice

Every two years the brightest and the best artists in the world descend on the famous watery city for its Biennale. This year, our hot picks are:

Anish Kapoor (20 April-9 October)

This major retrospective of the British artist held across two venues is sure to be thrilling, considering the span of Kapoor's work, which has included rideable helter-skelters and permanent city landmarks. His latest show has groundbreaking new works, created using carbon nanotechnology.

Surrealism and Magic: Enchanted Modernity (9 April-26 September)

At the Peggy Guggenheim, this 60-painting exhibition will look at the role of magic and the occult in the Surrealist movement. Expect human-headed rats, melting buildings and horned cats.

Human Brains (23 April-27 November)

Visitors will be invited to wander through the brain at this mind-bending exhibition displaying the latest research in the study of human thought at the Ca' Corner della Regina.

labiennale.org

✈ Wizz Air flies to Venice

Take a Bofill tour of Spain

A Bo-what tour? To be clear, we're talking about Ricardo Bofill, an architect who transformed housing in Spain in the 1960s with his pastel-coloured geometric architecture. After he passed away on 14 January at 82, we're advocating taking a celebratory visit to some of his big-hitters – like Walden 7, a terracotta-coloured apartment building near Barcelona; the cascade of navy-blue cubes, Castell de Kafka, that overlooks Sitges Bay, or La Muralla Roja in Calpe, on Spain's east coast. Or pop over the border to Noisy-le-Grand, France, and check out his Les Espaces d'Abraxas, featured in *The Hunger Games*. You can read more about his life and work at ricardobofill.com

✈ Wizz Air flies to Barcelona



Discover films and TV shows created in Poland

The Polish entertainment industry is having a moment. Not only are local films raking in the cash and Oscar nominations, but Hollywood is increasingly turning to the country to act as a backdrop for its productions. Here are three signs Poland's star is on the rise.



The witching hour

Penned by Polish writer Andrzej Sapkowski, fantasy drama series *The Witcher* – starring Superman himself Henry Cavill – has so far been streamed by 76 million subscribers on Netflix.



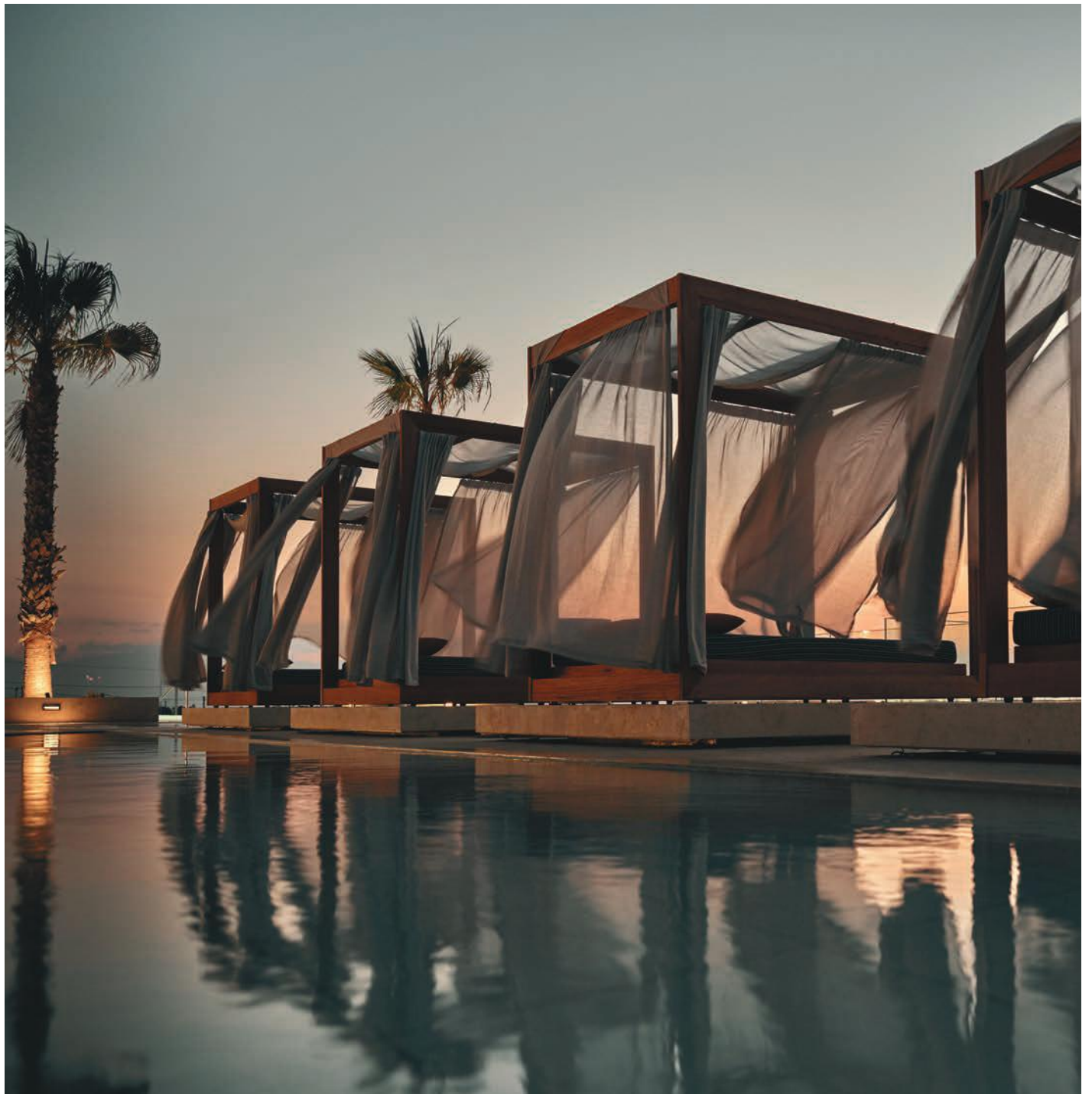
The UK connection

Now in its 20th year, the Kinoteka Polish Film Festival in the UK (until 3 April) has grown in leaps and bounds and features a programme at venues from the Edinburgh Filmhouse to the ICA and the Prince Charles Cinema in London.



Going for gold

At the time of going to press two Poles were in the running for an Oscar this year – Tadeusz Lysiak for short film *The Dress* and cinematographer Janusz Kamiński for his work on *West Side Story*.



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Colourful characters from around the network

in person



**Jumping
into the
unknown**
in Gran Canaria

p18

**Following
your nose
around**
Vienna

p21

**Meeting the
residents of a
'smart town'**
in Italy

p25

“It wasn’t a sport, it was a necessity”

We meet the daredevils taking a leap
by reviving an activity that has helped
shepherds navigate tricky terrain for
centuries in Gran Canaria

 Words by Jade Bremner

Maestro Paco stands on a mountainous volcanic ledge that's as high as a two-storey house, peering down to the ground before he jumps. He grips onto the top of a pole and makes a heart-stopping leap into the air. His pole stabs into the ground below and in a move called the 'dead spike jump', Paco gracefully slides down the wood to the ground unharmed.

This mesmerising and relatively unknown activity is known as Salto del Pastor or 'The Shepherd's Leap' – a kind of parkour meets pole-vaulting method. It's been around here in the Canary Islands for centuries, and is used as a way of navigating the archipelago's boulder-strewn, bizarre lava-formed landscapes and sunken calderas at speed.

The ancient practice was devised by early aboriginal settlers for farming and following livestock across the uneven terrain. And today it's enjoying a resurgence thanks to locals setting up schools for the activity. In 2018, the government recognised The Shepherd's Leap as an Asset of Cultural Interest, and an inspiring documentary was released in 2020 called *Jurria: Guardianes del Garrote*, with an aim to teach the world about its cultural heritage.

With the modernisation of farming and fewer shepherds in the Canaries, the practice was at risk of dying out in the 1990s. But one of the last remaining shepherds doing the 'Leap' – Bonifacio Francisco Garcia Lopez (aka Maestro Paco) – started a school to teach the next generation how to jump and enjoy the activity for pleasure, not just work.

“It wasn't a sport, it was a necessity,” says Maestro Paco's son, Ceferino Garcia Sarmiento. “People used to do it for work, now it's entertainment.” Featured in the documentary, he's one of many people helping to preserve the tradition. “People came from the other islands to be taught by him,” says Ceferino of his father. “He's the best teacher you can have.”

Now, there are a series of collectives, made up of hundreds of *jurrias* (jumpers), across the Canary Islands who organise multiple meet-ups and festivals each year. Meanwhile, a Salto del Pastor Federation brings all the groups together, and offers tips and introductory courses – on how to carry the pole, then jump, slide and tackle the island's high ledges at speed – while mapping out routes across the islands.

Routes are measured in three levels: high, medium and low. They've been given names that relate to their cattle-grazing heritage, *guanil* (meaning wild cattle), *jaira* (meaning tamer cattle) and *y baifa* (meaning young cattle).

“What really impressed me the most when I first saw The Shepherd's Leap was the way people flew across the cliffs, and how easily they moved in areas which were dangerous,” says 16-year-old jumper Abel Benítez, from Gran Canaria, one of the youngest people in the Federation. His father taught him the technique when he was only six years old. “It gives you freedom, and the chance to get to know corners of the island you wouldn't ordinarily be able to reach.”

Other jumpers speak of the peace and adventure that comes with exploring the natural world, and how it's something they craved during the pandemic. The



The Salto de Media Luna, or Half Moon Leap, helps shepherds quickly make their way down the mountain

activity has attracted young people who want to “get closer to the environment, and those who seek adrenaline sports”, says 54-year-old Águeda Perdomo Álamo, who has been jumping for 23 years.

The original poles, just under three metres long, were once made with the wood available on the islands – Canarian pine, or wild olive and juniper – and a goat’s horn for a point. Today, poles are still handcrafted, but more commonly using Honduran riga or strong but malleable beech tree wood. “The grain has to be completely straight to avoid it breaking when jumping,” says Abel.

The points are now made with iron forged by a blacksmith. It’s recommended that beginners start with a shorter pole, so they have a manageable

distance to practice jumping, and, most importantly, a shorter distance to fall.

And now adventure-seeking visitors have a chance to get in on the action, too. There are regular, informal meet-ups and screenings of the *Jurria: Guardianes del Garrote* featuring the documentary’s jumpers (the next one is on 9 April at La Aldea Suites in San Nicolas) where you can sign up to have a go. The jumping community welcomes outside interest in their historic activity and hopes this will preserve the tradition. As long as the activity is respected, “I would love it to be practiced and seen in other parts of the world,” says Abel. “I hope it never gets lost”.

saltodelpastorcanario.org

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“Smells give us a feeling of belonging”

Vienna is known for its eye-popping beauty but, as our writer discovers on an unusual smelling tour of her home town, it's a place where you should follow your nose

 Words by Becki Enright

 Illustration by Edward Ubiera

Of all our senses, smell is said to be the most neglected. It means that, without having a proper sniff, many people believe all cities have a stench. To find out whether my adopted home of Vienna, with its stunning architecture and 2,000-year-old history, has more whiff than waltz, I've come to follow my nose on the Smells Like Wien Spirit tour, lead by Eugene Quinn of Whoosh, experts in unusual trips around the Austrian capital. As we meet outside the U6 Metro line on the highway belt-road, the Wiener Gürtel, Eugene is quick to dismiss suggestions Vienna has odour issues. "That's absolutely not true," he insists, ironically wearing the bright orange pants of the city's garbage collectors. "This is a great-smelling city."

With more than half of Vienna covered in forests and vineyards, rivers and lakes, urban farms and national parks, the U6 feels like a strange place to start making that point. Mostly an overland line and one of the city's hottest, it's filled with the aroma of what Eugene calls "Chanel No. U6" – a heady blend of sweat mixed with the waft of meat fat and beer from one of the iconic sausage stands (Würstelstand) outside – a real congregation point for Viennese locals on a night out.

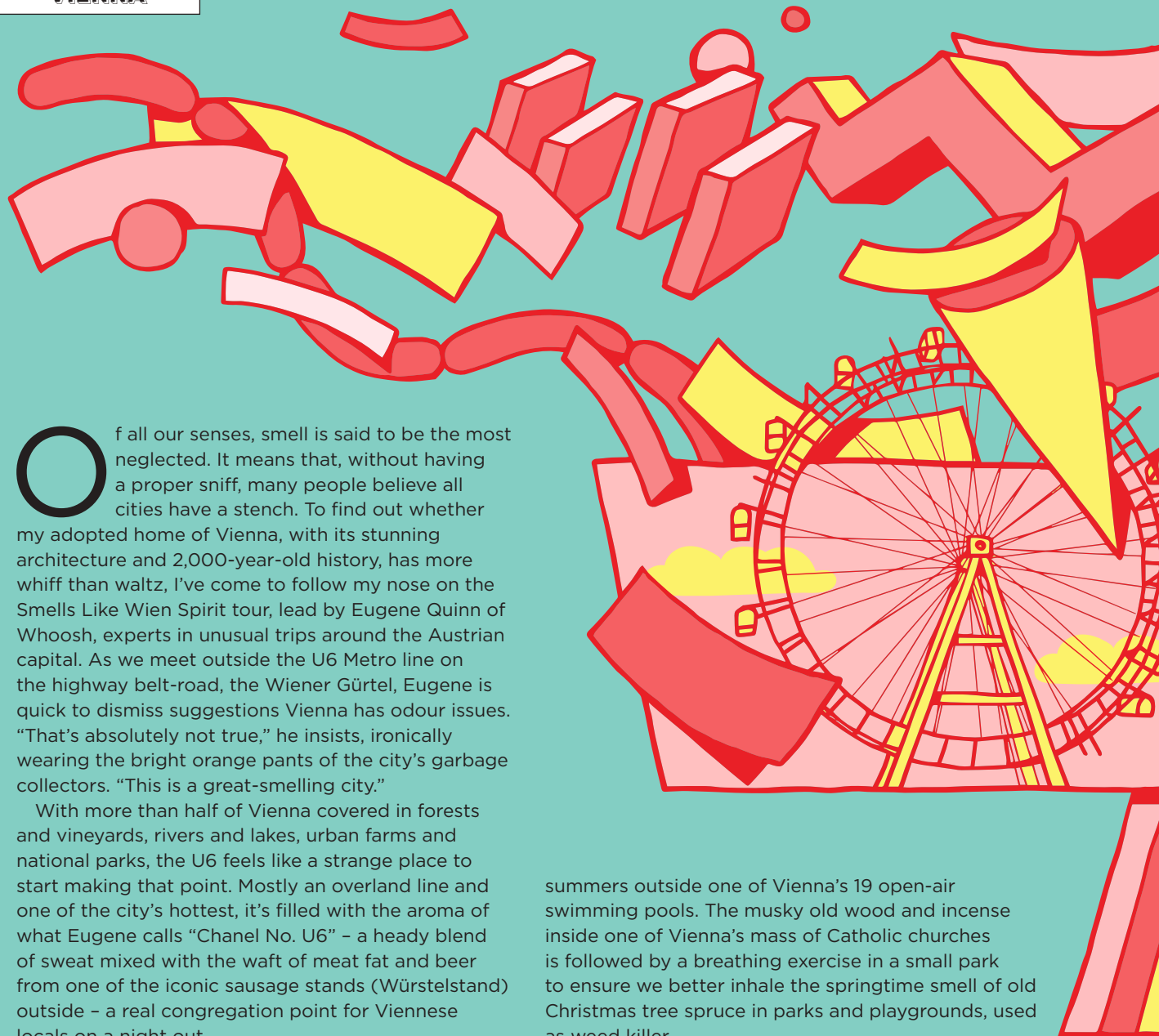
One of Vienna's most iconic tourist attractions joins the pong party just as we wrinkle our noses at our first defining smells. The fiaker (horse carriages) romantically whisk visitors around the city yet leave a trail of manure. "Fiaker are one of the key smells of Vienna," adds Eugene, noting that because of the Spanish Riding School and carriage tours in the historic First District, you'll always smell the horses at some of the key tourist sites.

We cross the Gürtel into a neighbourhood not on the tourist radar, the 16th District, taking in a cluster of randomly selected scents. The warming smells of a Turkish bakery and the smells of happy childhood

summers outside one of Vienna's 19 open-air swimming pools. The musky old wood and incense inside one of Vienna's mass of Catholic churches is followed by a breathing exercise in a small park to ensure we better inhale the springtime smell of old Christmas tree spruce in parks and playgrounds, used as weed killer.

So, why the urban hike in the west of Vienna? The fairground of Prater Park, known as the 'green lung of Vienna', and the Lobau water forest dubbed the 'jungle of the city', are in the east. Eugene believes good smells come from the south, home of the enormous green market where most of the city's vegetable stalls get their supplies. And the north with the Danube River, vineyards, and urban farms that grow asparagus and cucumbers. The city breeze carries those smells.

We are here because of the industrial holy trinity of Viennese fragrance. There's the Julius Meinl coffee roastery, the nutty cocoa trails of the Manner





chocolate factory and the malty, hoppy drafts filling the streets surrounding the Ottakringer beer brewery.

A short walk later, we arrive at the longest street market in Europe and one of Vienna's largest – the Brunnenmarkt in Yppenplatz. We sniff our way through a maze of 170 stalls with multicultural spices and scents on a walk through the world. Eugene had earlier remarked how “people from other countries change the smell of a city” and talked about how we bring parts of our culture – especially cuisine – with us.

In a city proud of its cleanliness to the point where you can even tour the sewer, it's not surprising what our next stop is. Eugene enthusiastically notes how there are lots of public toilets in Vienna. “It's a great thing that there are so many as it keeps the rest of the city smelling good”.

It doesn't get more Viennese than that. Until we find ourselves in the time capsule of Café Jelinek, tucked behind Vienna's main shopping street. Peeling yellow walls, old upholstery, and the musty warmth

from the old stove heaters mix with ground coffee and toasted bread. It forms an odour that fills almost every old Viennese coffee house.

“It's very valuable if you discover a smell which tells you that you are home,” says Eugene. “Smells give you the feeling of belonging.” And as I sit among the Viennese who love nothing more than converging in these antique spaces that haven't spent centuries covering up the smell, I realise it's one of my favourites.

I ask Eugene his, and he says it's the cosy Viennese bistro pub known as a beisl – said to be a Yiddish word that loosely translates into ‘house’. And in the detection of comfort and community, I finally find Vienna's signature scent. We are conditioned to think of stench as bad, but we will always linger fondly on the familiar. Home can be found even in the most peculiar of smells.

whoosh.wien

✈ Wizz Air flies to Vienna



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“There aren’t many offices that have a view like mine”

Fancy getting paid to work from here? We meet people who moved to Italy’s first smart village, Santa Fiora

 Words by Nione Meakin

In Santa Fiora’s sleepy piazza, locals are getting used to an unfamiliar sight. Among the usual crowd sipping wine in the shade of medieval sandstone buildings are a new wave of laptop-tapping newcomers joining Zoom meetings and firing off emails to global colleagues. Welcome to Italy’s first ‘smart village’ where life is slow, but the Wi-Fi is super-fast.

The commune, at the foot of Monte Amiata in southern Tuscany, might seem an unlikely place to find high-speed, fibreoptic broadband. Home to fewer than 3,000 residents, it’s better known for its ancient churches, spa waters and rolling valleys. But in a bid to reinvigorate a dwindling population, the village is repositioning itself as a remote working destination.

Remote – or ‘smart’ – working is a relatively new concept in Italy but has become more common as a result of the

pandemic. For villages like Santa Fiora, whose younger residents usually leave for cities such as Siena and Florence, it presents an opportunity to attract new blood. “The goal is to incentivise people to move in and work virtually from here,” mayor Federico Balocchi told CNN. “We want Santa Fiora to become their flexible office. Each time a youth leaves to search for a job elsewhere, a piece of our village is taken away.” The town hall will even cover up to 50% of rent costs for six months for suitable incomers, who must provide details of their work and commitment to living in the village.

It was an offer too good to pass up for 47-year-old Keith Begg, a communications specialist who moved to the village in September. Originally from Ireland, he was living in Sweden when he read about Santa Fiora’s smart working initiative and decided to seize the opportunity to live and work in



Name: Alessia Manca
Age: 36
From: Sardinia

Name: Keith Begg
Age: 47
From: Ireland

Italy, a country he had always loved to visit. "It's been one of the best decisions I've ever made," he says, having found an apartment in the town centre online. "I can walk 25 metres out of my house and enjoy a cappuccino and pastry while I work. I love the ancient clocktower that chimes on the hour and hearing the sound of 'buongiorno' ringing out across the square. There aren't many offices that have a view like mine. It almost feels like I'm on a movie set – beautiful old buildings everywhere, with winding streets that lead to magnificent vistas."

For Keith, working remotely is a breeze and has dramatically improved his work-life balance. "I have better connection to Wi-Fi than I had in Stockholm," he says. "And I am more inclined to take my full breaks to go out and explore rather than sitting at my desk and eating lunch, as I know there is so much to discover just a couple of feet away. If things get stressful, I can take off for a little while and marvel at the beauty of my surroundings. Now I work to live rather than living to work."

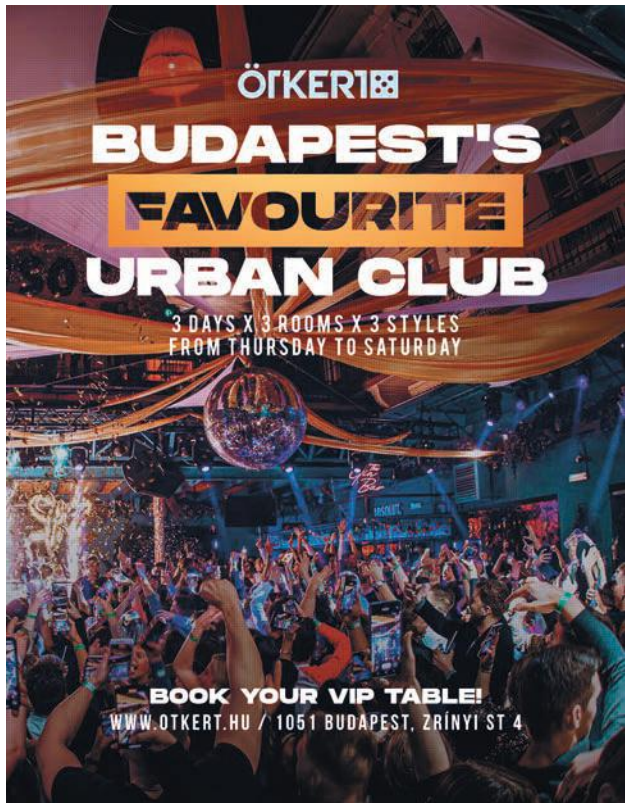
The beauty of Santa Fiora's landscape also attracted Alessia Manca. "It has a special energy," she explains. The 36-year-old IT consultant moved to the village from Sardinia at the end of last year, planning to live there for two months. But she loved the place so much she extended her stay. "The locals

are genuine and welcoming and I immediately felt at home," she says. After the 50% discount, she paid just €200 a month renting an apartment in a farmhouse just outside the centre – a bargain compared to what she had been paying in Sardinia. "Before work every day I would take a long walk with my dogs, collecting chestnuts and walnuts, seeing deer and foxes and savouring the autumn colours. I felt like I was immersed in a watercolour painting." When she finished work, her landlords, Rita and Giampaolo, would take her into the village to meet their friends who soon became her friends. "Everyone was familiar with the smart working initiative and curious about the people coming into the village," she adds.

Alessia has since moved back to Sardinia and, like many digital nomads, plans to find a new base soon. But she says she will undoubtedly return to Santa Fiora. Other remote workers she knows have stayed on beyond the discounted rent period, some taking advantage of low property prices to buy a home. This is the ultimate goal of the initiative – to not only attract but keep new residents. There's even a 'baby bonus' of up to €1,500 per newborn for those who start a family there. Time for a change? Just do it, urges Keith. "It can be difficult to leave your comfort zone but I'm glad I did," he says. "I have no regrets."

✈ Wizz Air flies to Pisa and Rome

PHOTO: ADOBE STOCK

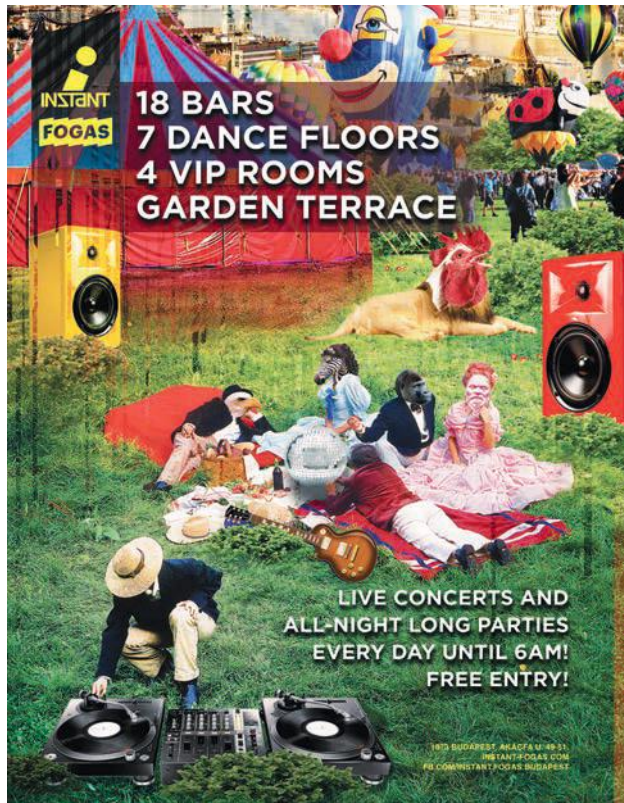


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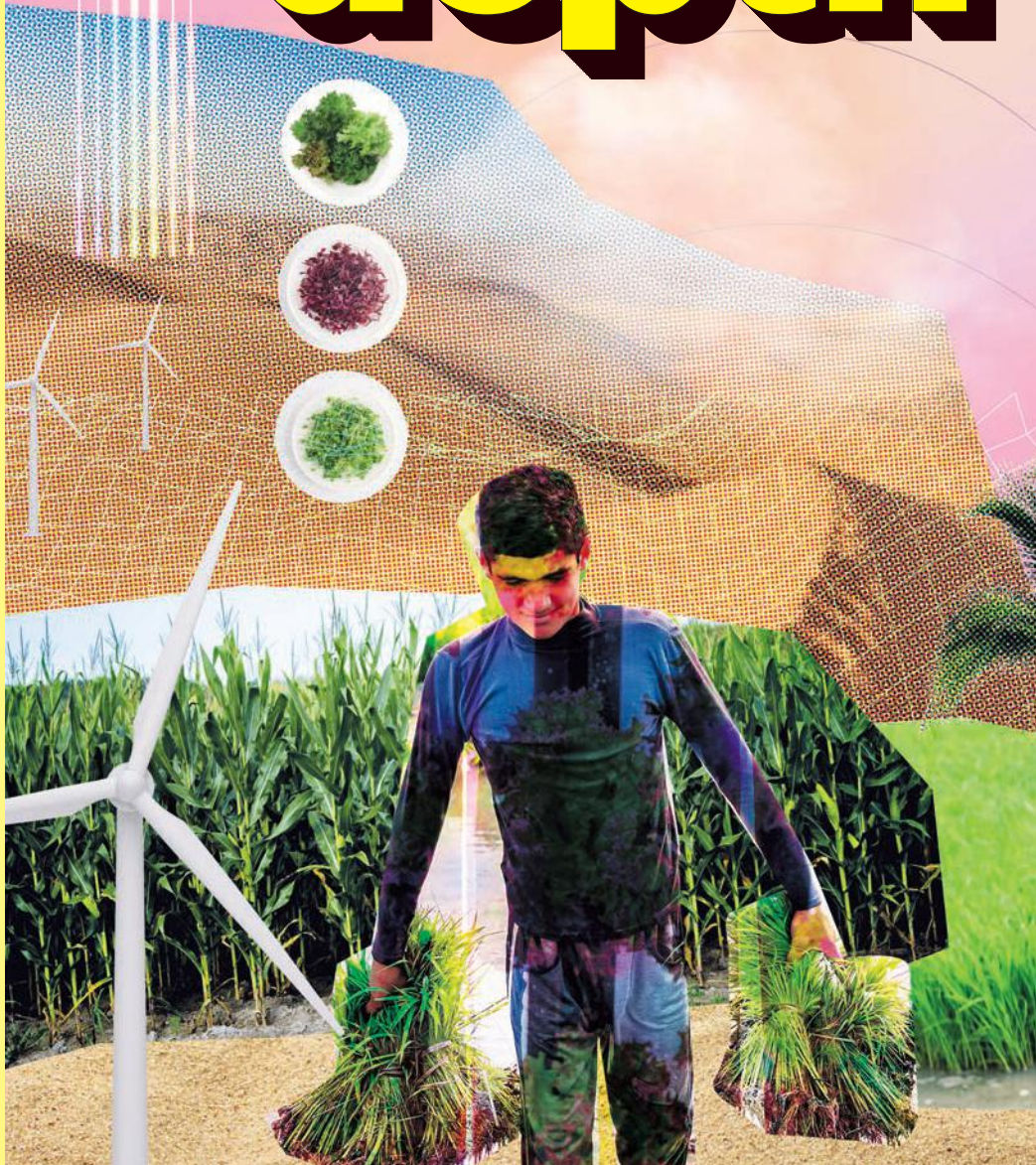
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Getting to the heart of the story

in depth



**Croissants
made with
flour power**
in Nice

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largest cactus
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The beurre necessities

It's a national icon, but pick up a croissant from a French bakery and chances are it won't have been made fresh that morning. We meet the man from Nice fighting back by championing the pastry's artisanal, hand-made baking process

 Words by Chrissie McClatchie

 Photography by Rebecca Marshall





The perfect croissant is a three-day labour of love for artisan baker Frédéric Roy. “I could take less time,” he explains over the hum of ovens, mixers and other baking equipment that form the soundtrack to his workday. “But the consistency would be different, and it would lack the slightly nutty taste I’m looking for.” In the bakehouse of Boulangerie Roy Le Capitole, his bakery one street back from the Promenade des Anglais in Nice’s low-key Fleurs neighbourhood, up to 1,200 *pur beurre* (made with 100% butter) croissants are baked fresh every morning. Most days, he sells out; on weekends it’s normal for a long queue to form out the door and along the pavement.

In the 15 years I’ve lived on the Cote d’Azur I’ve eaten more croissants than I dare to calculate, although I’m yet to see how they are made. A morning spent behind the scenes with the ‘king’ of croissants (Roy is a homonym of *roi*, the French word for king) is set to change that. It’s a warm February

Left Croissant crusader Frédéric Roy

Right Frédéric’s bakery is just behind the colourful Promenade des Anglais

The right ingredients

Frédéric’s croissants are made with salt, sugar, yeast, water, two different types of flour and the finest quality French butter

All in (three) days work

The first day involves kneading the dry ingredients with water. On day two, butter is folded into the dough. Day three the croissant is shaped and baked

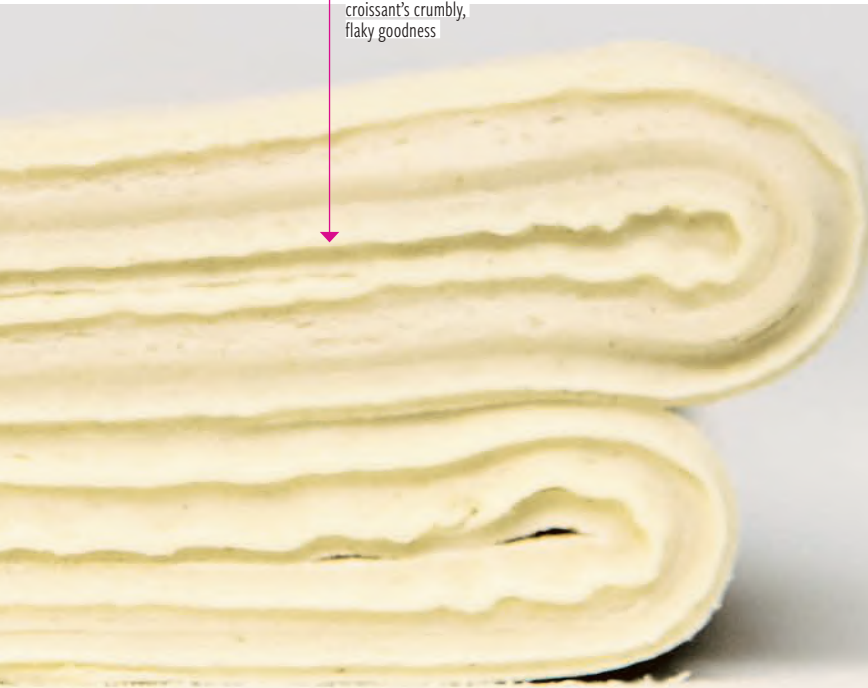
morning in UNESCO's newly listed World Heritage city and despite these being the quieter months of the year, his wife Katia is serving a steady stream of customers as I arrive. Through a doorway behind the counter, Frédéric and his apprentice Ludo work together at a steady rhythm. Each a master of their task, they prep brioches, pain aux raisins, pain au chocolat, and, of course, croissants, from scratch. Towards the back of the bakehouse, senior baker Victor is charged with churning out baguettes and other breads. The smell of warm pastry is both comforting and familiar, like stepping into a friend's kitchen.

Frédéric's organised his morning to show me each stage of the three-day process, starting with the kneading together of salt, sugar, yeast, and water and two types of flour (additive-free French flour and a high-gluten patisserie flour called gruau) before transferring the dough to rest in a fridge for 24 hours. Day two starts with a slab of the finest quality unsalted French butter that

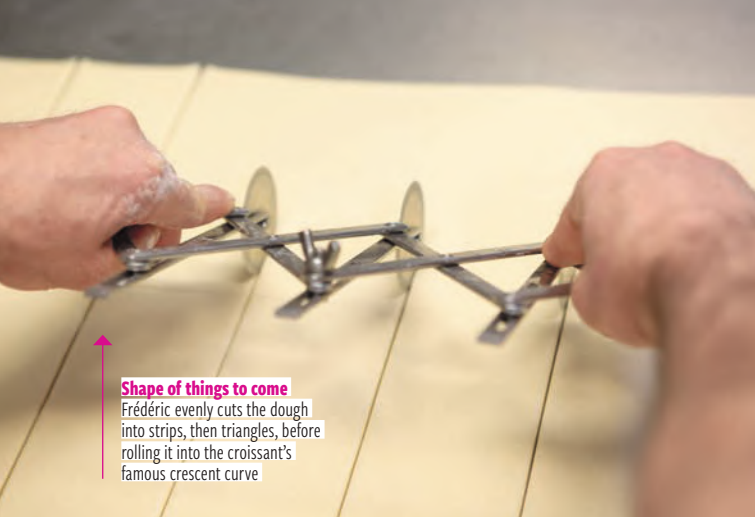


Paper thin

Laminating (rolling and folding) in the butter carefully creates the croissant's crumbly, flaky goodness



I've eaten more croissants than I dare to calculate, although I'm yet to see how they are made



Shape of things to come

Frédéric evenly cuts the dough into strips, then triangles, before rolling it into the croissant's famous crescent curve



he laminates, or rolls and folds, in with the dough, a technique that creates the paper-thin and flaky pastry layers once baked. After being chilled then fed through the roller one final time, Frédéric spreads out the dough across his worktop and halves it horizontally, before briskly slicing each piece into triangular strips and cutting a small incision at the base of each of them.

Picking up the first triangle, he stretches it out. Then, with the fluidity of someone who has practiced these movements almost daily over three decades, he places the ball of his thumbs on the widest corners of the dough and starts to roll with the lightest of pressure. Gradually, he moves up through his palms, finishing the final roll with his fingertips. A quick flick of each wrist to give the form its classic crescent shape is the final touch. The process takes less than 10 seconds in total. He hands me a piece of flat dough and I try to mimic his movements. But I lack his finesse and the edges are flat and misshapen. Frédéric laughs and arranges it next to his perfect specimens on the tray; tomorrow, one customer is in for a wonky surprise for their breakfast.

These raw individual croissants are then transferred to a fermentation chamber to rest; at around midnight the temperature rises to 24°C to accelerate fermentation – essential for the creation of air bubbles inside. Come day three, Frédéric sprays the now-risen croissants with a mixture of water and beaten egg, before guiding the tray into an oven heated to 215°C with his trusty baker's paddle. Exactly 17 minutes later, a fresh batch emerges: lightly crunchy on the outside, soft, with loads of



Lightly crunchy on the outside, soft, with loads of buttery goodness on the inside

buttery goodness on the inside: "That's the definition of a successful croissant," he says.

Frédéric starts each morning at 4.30am and the neighbourhood streets are still dark when he hand-delivers crates of croissants and other pastries to the nearby Hôtel Negresco, the five-star address of choice for politicians, celebrities and royalty. Two further morning deliveries, a breakfast and lunch order for the private Blue Beach, offer



Taste maker

After just 17 minutes in the oven, Frédéric's world-famous croissants are ready to eat

Buttery bliss

The crème de la crème of pastries around the network



Baklava

This delicious, multi-layered flaky pastry drowning in honeyed syrup and crushed pistachio that became popular in the early days of the Ottoman Empire is said to be an aphrodisiac.



Tippaleipä

This unusual-looking treat is a deep-fried lemony pastry batter topped with icing sugar that, in Finland, is best enjoyed on May Day with a glass of sima (a fermented lemonade).



Cannoli

Its significance best immortalised in *The Godfather* ("leave the gun, take the cannoli"), this heavenly Italian crunchy, fried pastry tube is filled with sweet ricotta cream.



Kürtöskalács

Born in Szeklerland, Transylvania (now part of Romania), the Chimney Cake is made by taking a metre of pastry, winding it round a spit and rotating it over hot coals until crisp.



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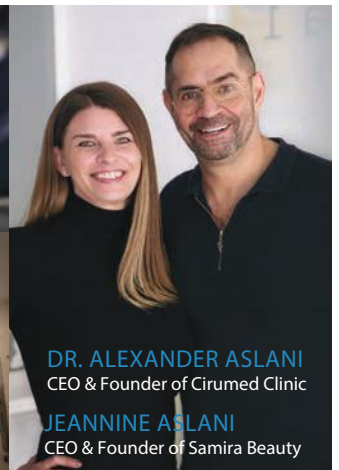
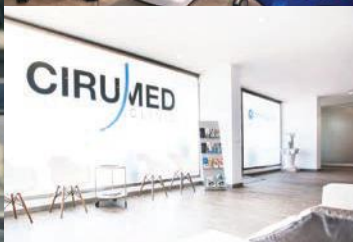
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The early bird

Frédéric on his way to deliver his croissants and baguettes to Nice's most illustrious hotels



another break from the bakehouse, as does the hour-long siesta he swears by every afternoon in the studio above. Six days out of seven are spent in this compact, crowded space, yet Frédéric's still just as passionate about his craft as he was as a 14-year-old apprentice. "I love that moment when the croissants are ready and many days work has come together," he says.

But croissants made like Frédéric's are today the exception rather than the rule in France. Despite their status as a gastronomic emblem of the country, many of his peers take shortcuts, buying in mass-produced, ready-made versions that are cooked from frozen. "There are people that say they are bakers but who have never made a croissant in their lives," he says. Yet, at one euro each, his croissants sell for the same price as their industrial equivalents – a steal given the quality of ingredients, skill and the time that goes into making them.

While baguettes, by law, need to be made from scratch and baked onsite, there is no such regulation for croissants and other pastries. And Frédéric is on a crusade to protect France's culinary heritage. He has spent the past five years lobbying for a



croissant de tradition française (traditional French croissant) label, similar to the appellation for baguettes. "I don't want to ban (industrial croissants). I just want consumers to know what they are buying," he says. He estimates that up to 80% of all croissants in France are mass-produced.

This fervent defence of his art has made him no stranger to headlines, particularly in 2020 when a Facebook post from France's National Confederation of Baking and Pastry went viral, accusing him of single-handedly attempting to ruin the image of the profession ("Did you see the comments," he asks? "Most were in support of my efforts."). Nowadays, however, he's most likely to be in the news for his charity efforts – such as galvanizing the baking community in the aftermath of Storm Alex, which swept through mountain villages of the Nice region causing loss of life and property in

NICE



2020 — or his specialty croissants such as raspberry, pistachio, banana, and hazelnut.

Of all his innovations in the kitchen, it's a lavender croissant with a delicately sweet herb flavour that's become his signature. Frédéric brews an infusion of wild lavender sourced from a small producer in the hinterland of Nice and adds filtered water to the dough, a batch of which is dyed with purple food colouring (which bakes off, leaving just the slightest hint of violet). To his knowledge, he is the only baker in the country to make such a croissant.

Decades of reliance on ready-made products has taken their toll on his profession, but Frédéric can feel a steady increase in bakers following his path. "The profession is at a crossroads – either we take the industrial route or the artisan one," he says. "With the COVID crisis, we have seen many people come back to what's healthy and simple. I think lots of people want to rediscover the tradition."

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✈ Wizz Air flies to Nice

Frédéric adds an infusion of wild lavender sourced from a small producer in the hinterland of Nice to the dough

Purple reigns

You can't leave Nice without trying Frédéric's signature lavender croissant, which has a delicious, delicately sweet herb flavour

Bakers in arms

Fellow artisan bakers as recommended by Frédéric Roy

Boulangerie Jean-Marc Bordonnat

Across town, residents of the trendy port district swear by this bakery for the best bread for miles and local specialities such as olive fougasse (a type of sculpted bread). **19 Rue Barla, 06300 Nice**

Boulangerie Imperial

At the foot of Nice's Russian church, this neighbourhood boulangerie has only just reopened after undergoing conversion to an 100% organic bakery. **10 Bd du Tzarewitch, 06000 Nice**

Le Pain d'Olivier

In the hills behind Cannes, Le Pain d'Olivier serves up artisanal bread and pastries in a sunny setting with a shaded terrace for dining in. **391 Av. Saint-Basile, 06250 Mougins**







Looking

sharp

We travel to Morocco's most spectacular hidden garden – a 6.8-hectare cacti nursery that's very much a family affair

 Words by Judy Cogan

 Photography by Illyas Nazih



'm in a taxi that's hurtling past the ochre-coloured mud walls of Marrakesh's ancient medina, swerving donkey-drawn carts and honking mopeds that skim the car like space-invading bees. We zip through the 1920s-era Guéliz

neighbourhood with its swanky new Yves Saint Laurent museum and the narrow streets open up to a wide trunk road that slices through a vast no-man's land of telephone towers, shrubs and dust.

Then, 20 minutes into our journey, on a pole jutting out of a breeze block, a sign pointing down a rocky dirt track: 'Cacti Thiemann'. The driver, Mbarek, swings left and we rattle by mounds of rubble decorated with ripped plastic bags, curls of cardboard and shiny coke cans. It's 8.30am and where we are going is difficult to find.

But then I see four tall cacti standing to attention against a bright red wall. "Here it is," Mbarek says. A gardener in a wide-brimmed straw hat politely directs us past the ticket office – adults 60MAD (€5.50), children 5-12 30MAD (€2.75) to get in – the shell of a long-awaited restaurant and bushels of fragrant lavender. And we see it. Cactus Thiemann,



A man wearing a straw hat and a blue plaid shirt is walking through a vast field of cacti. The field is filled with various types of cacti, including tall, columnar ones and low, bushy ones. The background shows a dense forest of trees under a clear blue sky.

“Cacti are like people – they need nurturing and protection and come in different shapes and sizes”

a 6.8-hectare cactus nursery and officially Africa's largest cactus farm, rises from the dry dirt like a vegetable garden on Mars. The lunar-like landscape – with more than 150 species of cacti – standing in perfect rows, stretches into the horizon.

The first we see are *Cephalocereus senilis*, or Old Man Cactus (most species are labelled with handwritten signs), that look like a collection of hairbrushes combed with silvery hair; there's the red-hued *Echinocereus pectinatus* (Rainbow Cactus) and the delightfully rotund *Echinocactus grusonii* (Golden Barrel Cactus) that sit like grand yellow pouffes. Others resemble fuzzy gherkins with tiny red horns and soft leathery pincushions tangled in wiry thread. The crowd-pleaser is the *Neoraimondia herzogiana*, a Bolivian species that typically features in spaghetti westerns.

Founded in 1964 by Hans Thiemann, a then-38-year-old agricultural engineer in Bremen, Germany, whose grandparents had nurtured

a passion for the spiny succulents (growing them for fun in a 2,000m² greenhouse). The garden is surreal and peaceful. All I can hear are birds chirping and the low hum of traffic from the main road.

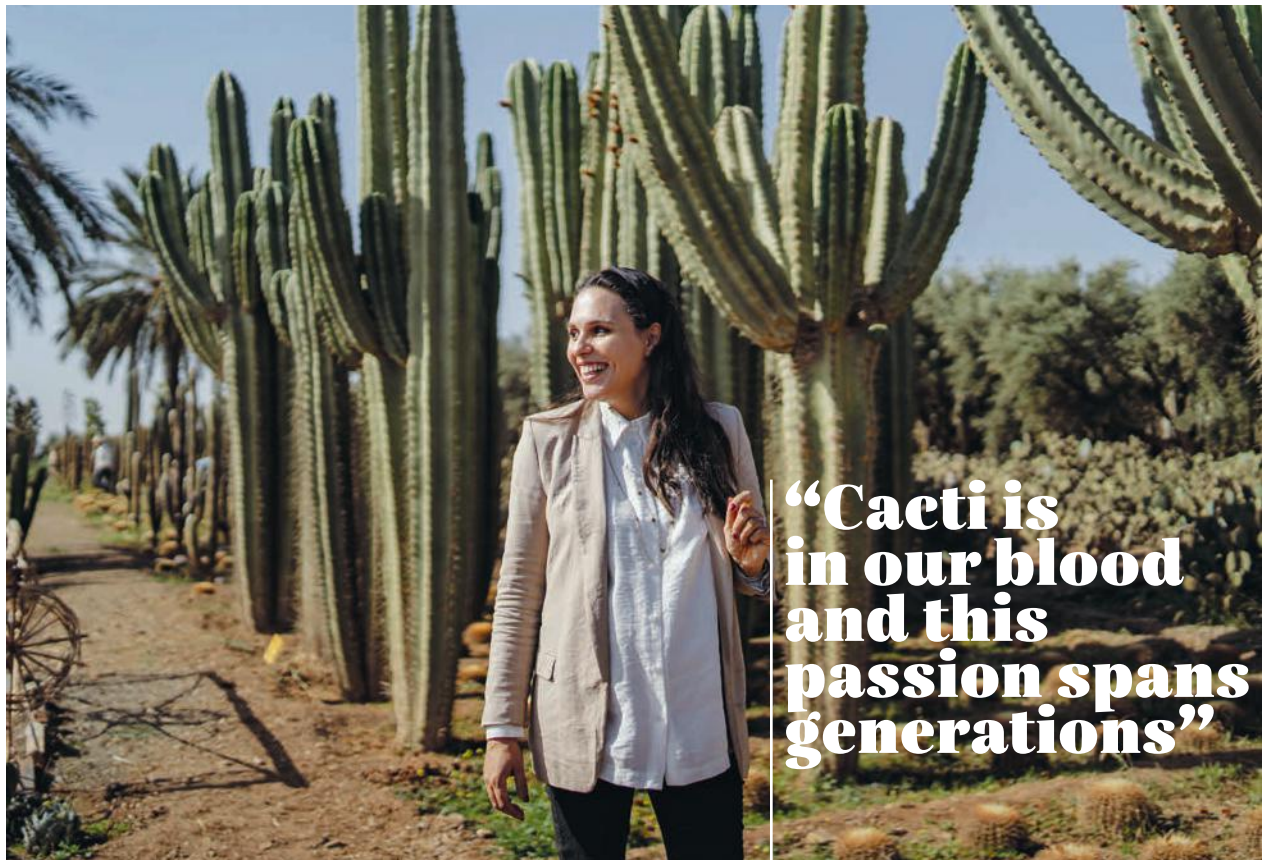
"My dad travelled the world to bring back over 300 different varieties of cacti seeds to grow here in Morocco," says his daughter Magda as we stroll around the garden.

Thiemann had visited the painter Jacques Majorelle in Morocco in 1950 to collect cuttings from the Jardin Majorelle, later bought by Saint Laurent. Weary of cultivating them under greenhouse conditions in Germany, he chose the Moroccan desert to set up his farm.


"He worked very hard so the cacti would grow outdoors naturally. Not all of the species worked here but that's how it all started," says Magda.

Since Thiemann's death in 2001, the farm has been run by his widow, Fatima, who lives on the property in a large sandy pink

Below Magda Thiemann runs the cactus farm with her sister and mother
Right a spectacular *Espostoa Lanata*







**“A huge
50-year-old
cactus is very
expensive
and not for
everybody”**

house, and their two daughters, Magda and Roselinde.

The first cacti planted in the mid-1960s, as a tiny sliver, now stands in pride of place on the farm – soaring 28ft (85m) into the sky. “It’s 83 years old and weighs somewhere between three and five tonnes. It’s so very special to us,” Magda says.

Her mother, who speaks German, French and Arabic, walks the gardens daily to talk to the four full-time gardeners and inspect the youngest cacti. “My dad passed this passion on to my mum and she learned everything from him,” Magda points out. “She does all the mitigation work with the seeds. We are an all-women team in the middle of men.”

Fatima’s focus is on nurturing the young cacti and Roselinde looks after sales and logistics, while Magda has big plans to put the farm on the world map. Her ideas

include a “simple and wild” restaurant (stalled by the pandemic) with a three-course cacti-infused menu. “Each dish will have cactus in it. We can do cactus leaf tagines and cacti-flavoured ice-cream, plus fresh aloe vera juice,” she says. “We also want to sell pots of my mother’s homemade cacti honey and marmalade for people to take home as souvenirs.”

The farm is currently open to the public two days a week from 10am. They host weddings and a handful of events and yoga retreats are in the mix of ideas too. Pre-pandemic, the sisters led hour-long guided tours by appointment only for 150 people a day: tourists, scientists, horticulturists and landscape designers. But their “main activity” is cacti sales.

Cacti grow very slowly (about 3cm per year) and the farm has sold plants to Jardin Majorelle, the five-star La Mamounia hotel (recently featured in Netflix hit series *Inventing Anna*), Hotel Fellah and Jardin Anima, among others. “Our relationship with Jardin Majorelle is something exceptional,” says Magda. “We have worked with them since the garden was bought by Yves Saint Laurent and Pierre Bergé in 1980 to save it from destruction at the hands of hotel developers. We were the only ones here in Morocco with huge older cacti. We continue the maintenance with them now.”

They don’t advertise and sales are on a word-of-mouth basis. “A huge 50-year-

Left Cactus Thiemann was created in 1964 using 300 varieties of cactus seeds
Below Luxury hotel La Mamounia





old cactus is very expensive and not for everybody,” she says, explaining prices range from 10 to 60,000MAD (€1-€5,500) depending on the species, age and size.

Magda remembers playing on the farm as a child. “I was brought up in the middle of this cacti farm. My sister and I played here and I had no idea I would one day work here. It wasn’t until we went out into the world and came back that we could see the beauty of our garden in Marrakesh. We thought – let’s continue that magic.”

They have kept her father’s sandy-coloured truck on site and maintain a private cactus collection. “The original collection father planted we will never sell,” says Magda, adding: “Honouring our father’s legacy isn’t our aim. We feel we have something exceptional and we want to share it. We are passionate about cacti in the same way our father was. It’s in our blood and this passion spans generations.”

Magda is keen to clear up a few cactus-related myths as she shows me around.

“We worked with Yves Saint Laurent to save the Jardin Majorelle from developers”



Left The magical Jardin Majorelle in the heart of Marrakesh

“These well-known Mexican cacti you see in western movies,” she says. “When the guy is stuck in the desert and cuts from the cacti to drink the water. That’s not true. You never find water in a cactus. When they are young they are juicy, but their body is more like wood”.

This is so they are strong enough to support their ‘arms’. “Most tall species grow arms by 25 years old, but some are 30 or 40 and still have no arms. I call them babies – some cacti want children and others don’t.”

In Marrakesh some species are susceptible to sunburn. “In Morocco we have a hot wind coming in early summer from the Sahara desert,” says Magda. “It’s called ‘chergui’ and hits when the cacti are at their weakest, just after blooming in spring, and makes their ‘skin’ burn, just like a person. It will peel and scar and turn yellowish in colour.”

Hans Thiemann used his engineering skills to recreate a centuries-old Arabic irrigation system on the land. Wide concrete gutters run along the sides of the cacti fields and channel water pumped from a well on the highest point of the land.

“It is a myth that cacti don’t need water, it is just not true,” says Magda. “Almost 90% of cacti come from Latin America where there is like 70-80% humidity. The cacti will live from this humidity from the morning dew to incoming hurricanes. But here in Marrakesh we have zero to 5% humidity so we need to give the cacti water.”

For the last six years the farm has only used natural composts on the earth. Pesticides have been used previously to kill off diseases Magda calls “cacti cancer”. But she explains climate change is a “big worry”.

“Each needs cacti needs 20-30 litres of water twice a week in the summer, and we usually begin in May. But this year we’ve been watering them since January, five months early, which puts a lot of pressure on our water supplies.”

But the family has a unique approach to maintaining and nurturing the cacti. “I always say cacti are like people,” says Magda. “People need nurturing and protection and come in different shapes and sizes. The cacti are all like individuals and we treat them that way.”

cactusthiemann.com

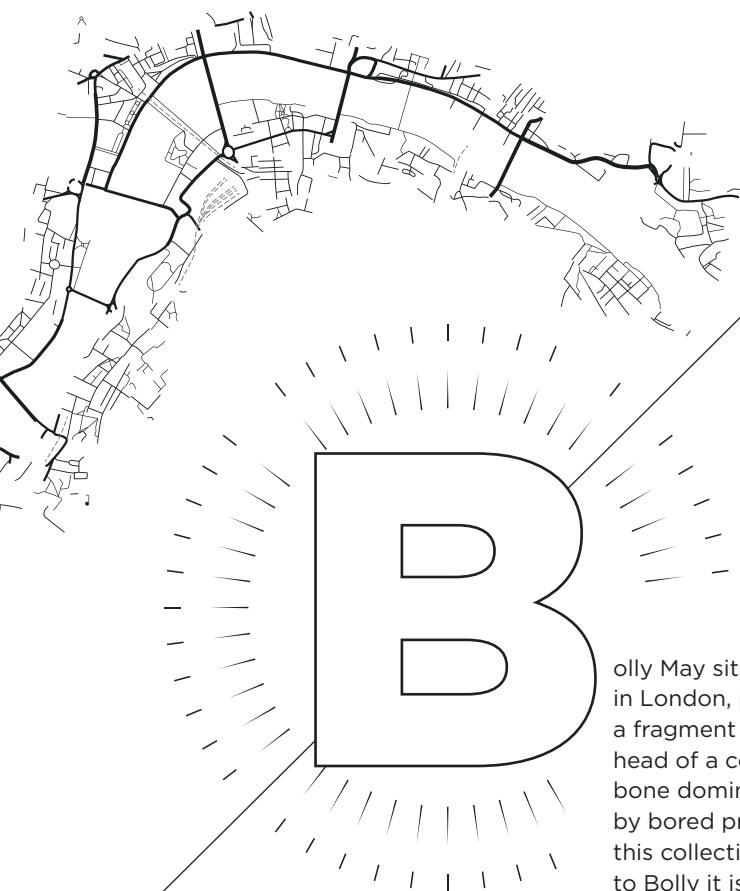
✈ **Wizz Air flies to Marrakesh**



← *Treasure seekers* →



Once the domain of hobbyists and amateur historians, mudlarking – probing London’s riverside in search of discarded relics – is attracting a new breed of tech-savvy, creative enthusiasts



Bolly May sits outside the Swan, a riverside pub in London, pulling bits and pieces from her bag: a fragment from a jar of potted shrimp, the head of a ceramic cat, and a trio of discoloured bone dominoes, which she believes were made by bored prisoners in the early 1800s. To some, this collection might not look like much, but to Bolly it is treasure. “I probably have 5,000 pieces like this at home,” she says. “And each one has its own story.”

Bolly is part of London’s mudlarking community, people who spend their time scouring the Thames foreshore for stuff that’s been lost or discarded over the millennia. It’s an activity that conjures thoughts of bejewelled antiquities; mucky windfalls that are turned into fast cars and country homes. While genuine treasures do crop up – a trove of Tudor gold was discovered a while back – proper mudlarks recoil at the idea they are in this for the money.

“I’ve never found anything with monetary value – though I did find the upper plate of someone’s false teeth from the 1920s that had a gold tooth at the front,” says Madeleine Marsh, who has been mudlarking for 30 years. “It must have been a status symbol owned by the Al Capone of Chiswick. I put that on a mirror frame.”

The term ‘mudlark’ dates back to the 18th century, referring to destitute Londoners who

Left and above Tiles, dominoes and coloured glass bottles found on the foreshore
Above right Bolly May



While anyone is welcome to stroll the foreshore using an 'eyes only' method, digging or scraping for treasure requires a permit (currently £96 per adult for a three-year duration)

scavenged the foreshore looking for things to sell. More recently, mudlarking has been the pursuit of hobbyists and history buffs, people happy to head home with a clay pipe and a pair of dirty knees. Today, though, you will find mudlarks clasping smartphones as well as trowels, preparing to herald their discoveries on Instagram and YouTube. The activity is becoming, as Madeleine puts it, "a thing".

The scale of this revival is such that, in 2016, the Port of London Authority introduced a licensing scheme. Young people in particular are showing a heightened interest, driven by social media bragging rights, the upcycling movement, and the pop-culture gloss provided by books like *Mudlarking* by Lara Maiklem.

The pandemic, too, has played a part. Author Tom Chivers, whose book *London*

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Above and right Madeleine Marsh and some of her mudlarked treasures turned into jewellery

Clay explores the hidden city beneath our feet (underground rivers, ancient crypts), describes mudlarking as “an espresso shot of London”. Yet he didn’t start doing it until the first lockdown.

“We live in a tiny flat with two small children and were going stir crazy,” he says. “So the foreshore became like our garden. I’d take my daughter down and we’d look for things. Then I got a license, bought a pair of kneepads, and have since been literally crawling around in the dirt. It’s been a hard couple of years, and I suppose mudlarking was a way to keep myself sane.”

Then there are people like Bolly and Madeleine, artists who transform their finds into things of beauty. Bolly’s collection, Unique Foreshore Art & Jewellery, includes brooches, bracelets, and pendants, into which she incorporates hand-cut pieces of decorative crockery, along with the occasional animal tooth.

“These would have come from some ancient butcher,” she says. “I have a bit of a following among Goths – they love this sort of thing.”



Bolly also creates bottle stoppers bearing shards with the name or logo of hotels, which are popular among visitors with an eye for unconventional keepsakes. “It’s better than nicking a towel,” she says.

We leave the pub and descend a flight of slippery stairs to the Bankside foreshore, where we are joined by Madeleine, an artist named Nicola White, and a young man named Robin Amor-Train, who has been doing this for a year or so, for no other reason than he gets a kick out of it.



As pitiable as mudlarks were in the Victorian era, other scavengers had it worse. Toshers spent their days scouring London’s unspeakably awful sewage system, and often lived down there, too



Across the river, beside a huddle of shiny skyscrapers, is the dome of St. Paul's. On this side are the Tate Modern and Shakespeare's Globe theatre. But the mudlarks are too busy peering into the muck to appreciate the view.

Nicola, whose Tideline Art collection includes fish made of sea glass, birds fashioned from discarded plastic, and nautical scenes made of keys and coins, is a celebrated figure in mudlarking circles – her YouTube channel has 128,000 subscribers. She finds the activity to be meditative, she says. "It's the calm, the history, the nature. It's easy to become addicted to it."

Robin admits that he, too, is hooked. His growing collection includes a fragment of a Saxon coin, a detail from a Roman bracelet, and a pinner's bone, a sewing implement possibly dating back to the 15th century. "That is one of my favourites," he says. "It feels personal, the way it fits in your hand. There's a connection."



Above Robin Amor-Train is one of the young crowd who have taken up mudlarking.
Here Robin gets his hands dirty on the banks of the Thames

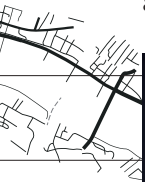
Truly valuable finds are rare, but in 2019 a worker strolling the Thames on his lunch break (so not an actual mudlark) happened across a gold bead believed to be more than 1,000 years old and worth tens of thousands of pounds



Nicola feels the same way. "I love the idea of making something that has a history, so people don't only look at the work but wonder about the story," she says. "Your imagination runs wild. Who held this? What was life like back then? I also use bits of metal, nails, things that were useful but became lost and forgotten. It gives them a new purpose, a new life. You're making something beautiful out of broken stuff."

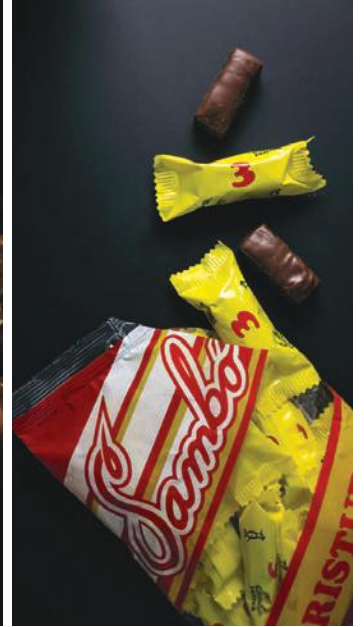
Madeleine, whose Madlark line includes colourful jewellery and sculptures, adds that these imaginative flights can take odd turns. "I found a cup handle that looked like a dodo's beak, and that ended up on a dodo," she says. "There's something very compelling about fragments. Once this was a treasured thing, but then little Johnny broke it in 1853 and it got lobbed away. These are remnants of everyday life – what people smoked, what they spread on their toast. For me, that is part of the appeal."

When asked about her favourite finds, Nicola mentions her collection of lost toys, which has become so large she's thinking of launching an adoption scheme, and the scores of messages in bottles she has amassed over the years. "Some of them are happy, written by someone having



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There are complex laws surrounding the ownership of finds – the stroller who found the bead was required to submit his treasure to the Crown, but could later claim a finder's fee for the full value of the object

Left Artist Nicola White
Above One of Madeleine's
Madlark creations

a moment they want to share. Some are wishes. Some are people saying goodbye to a loved one.” If the messages have contact details, Nicola adds, she will try to get in touch.

This points to another common theme among mudlarks – the urge to play amateur detective. Among Bolly’s items is a badge, awarded to a soldier who’d been injured during World War One. “I wondered if this chap had thrown it into the river in protest, or whether he had dropped it by mistake,” she says. “After I’d cleaned it I could see a serial number on the back, so I was able to track down his family. I’d like to contact them and give it back.”

One of Madeleine's favourite finds is an ocarina, a small flute that is made out of clay. "It had a stamp on it from an Italian maker, so I presumed this had been dropped by an Italian musician while playing for people by the river," she explains. "It was filled with gunk, but when we finally got it





Not all finds are things you'd want to take home with you. "I know people who have seen bodies," says Tom Chivers. "You find knives, guns, burner phones, credit cards," adds Madeleine Marsh. "Anything that people pinch gets thrown in"

clean my husband played it for me, the first time in over a century. That was a lovely moment."

Along with providing insights into the lives of those who have come before, the vast dumping ground of the Thames has items that also echo modern times. "Last year, a friend of mine found a beautiful gold memento mori with a skull on it, dating to the 1660s, when the plague was in London," remembers Nicola. "You find descriptions of ships being placed in quarantine, which is similar to what we've been going through, all those centuries ago."

Madeleine, who will happily pair a prehistoric shark tooth with a Corona beer bottle lid in her work, believes this sense of historical kinship helps to keep all of us sane. "You see there have been plagues, fires, wars, and London has carried on through it all," she says. "I find that incredibly comforting."

✈️ Wizz Air flies to London Gatwick, London Luton and London Southend

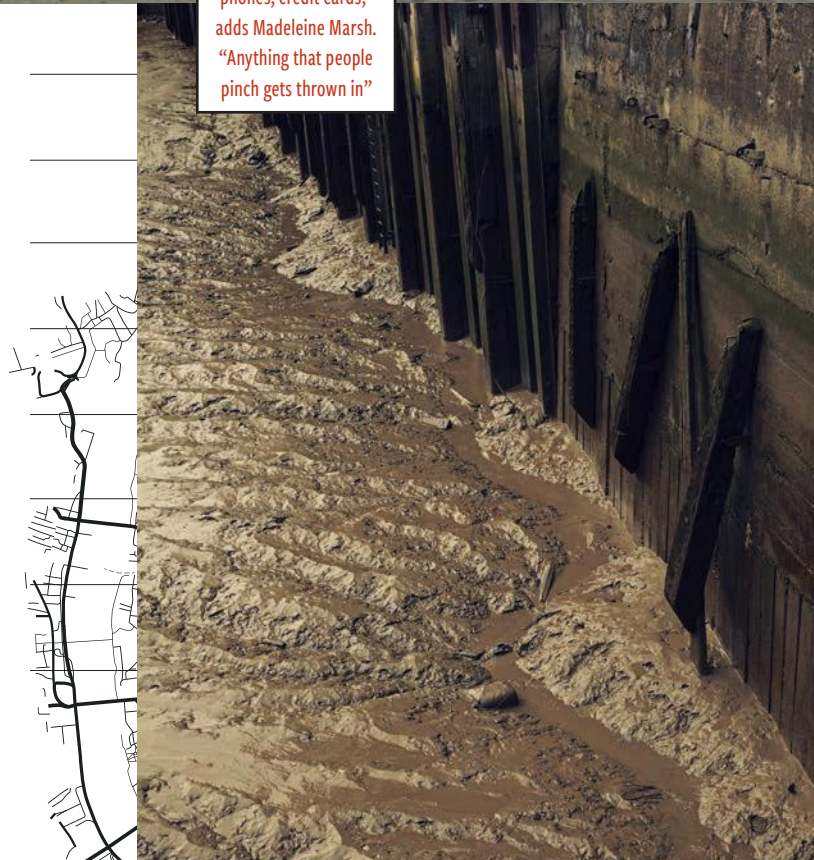




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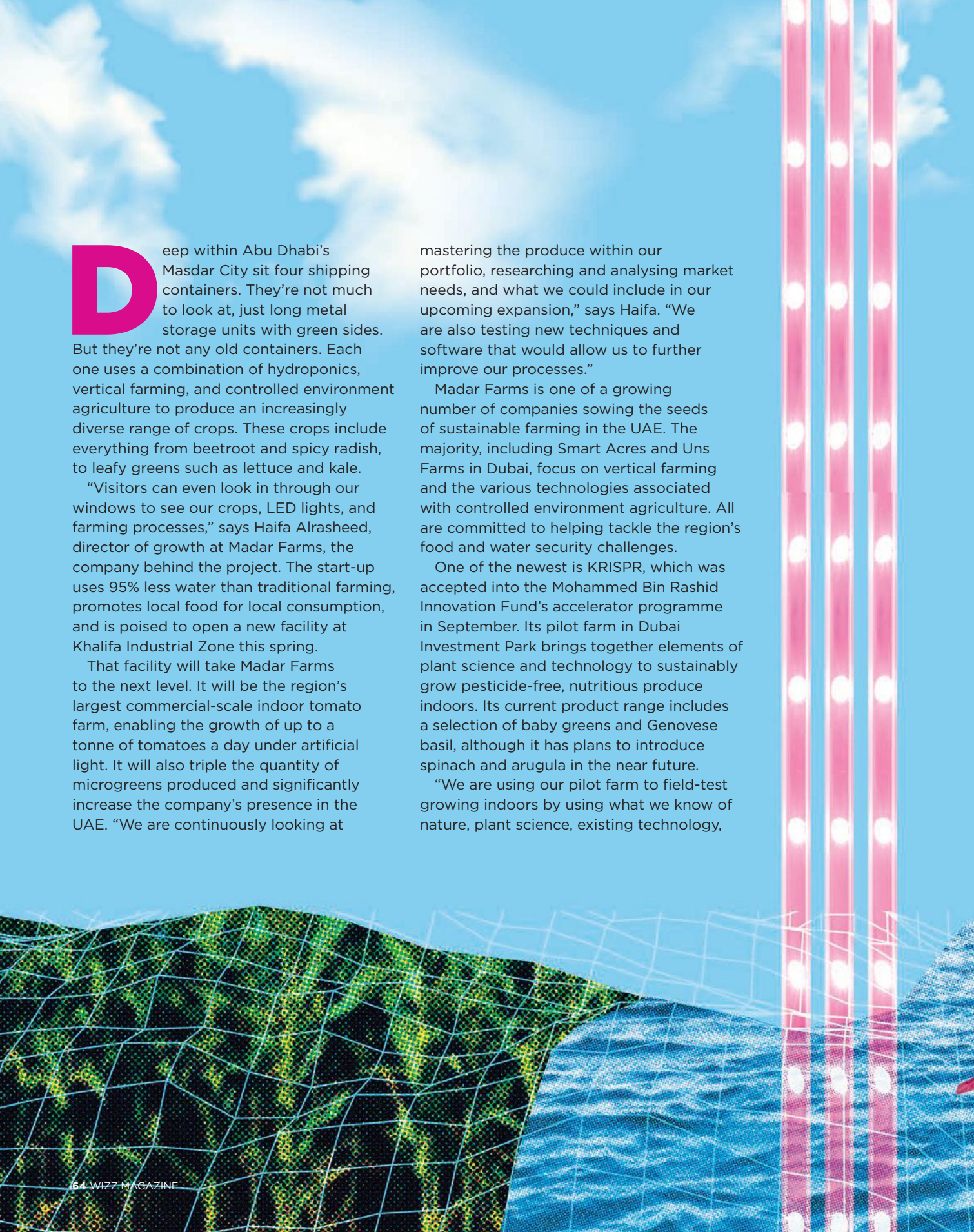




Seeds of change

Is the future of farming in the desert? We head to the UAE to meet the entrepreneurs championing a new, sustainable way of growing food

 Words by Iain Ackerman



Deep within Abu Dhabi's Masdar City sit four shipping containers. They're not much to look at, just long metal storage units with green sides. But they're not any old containers. Each one uses a combination of hydroponics, vertical farming, and controlled environment agriculture to produce an increasingly diverse range of crops. These crops include everything from beetroot and spicy radish, to leafy greens such as lettuce and kale.

"Visitors can even look in through our windows to see our crops, LED lights, and farming processes," says Haifa Alrasheed, director of growth at Madar Farms, the company behind the project. The start-up uses 95% less water than traditional farming, promotes local food for local consumption, and is poised to open a new facility at Khalifa Industrial Zone this spring.

That facility will take Madar Farms to the next level. It will be the region's largest commercial-scale indoor tomato farm, enabling the growth of up to a tonne of tomatoes a day under artificial light. It will also triple the quantity of microgreens produced and significantly increase the company's presence in the UAE. "We are continuously looking at

mastering the produce within our portfolio, researching and analysing market needs, and what we could include in our upcoming expansion," says Haifa. "We are also testing new techniques and software that would allow us to further improve our processes."

Madar Farms is one of a growing number of companies sowing the seeds of sustainable farming in the UAE. The majority, including Smart Acres and Uns Farms in Dubai, focus on vertical farming and the various technologies associated with controlled environment agriculture. All are committed to helping tackle the region's food and water security challenges.

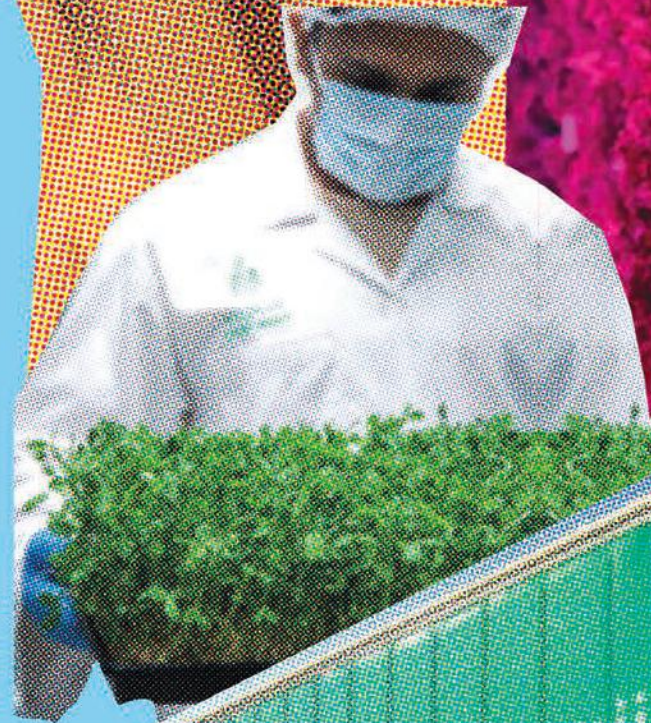
One of the newest is KRISPR, which was accepted into the Mohammed Bin Rashid Innovation Fund's accelerator programme in September. Its pilot farm in Dubai Investment Park brings together elements of plant science and technology to sustainably grow pesticide-free, nutritious produce indoors. Its current product range includes a selection of baby greens and Genovese basil, although it has plans to introduce spinach and arugula in the near future.

"We are using our pilot farm to field-test growing indoors by using what we know of nature, plant science, existing technology,

and IoT (internet of things)," says Khadija Hasan, KRISPR's founder and CEO. A former investment banker, she has helped KRISPR raise \$1 million (€912,000) in angel funding and is dedicated to the creation of a "climate-proofed, planet friendly, food secure future for everyone".

All of which makes perfect sense. With scorching temperatures and very little in the way of water or arable land, the UAE relies overwhelmingly on imported food. That's why the government has placed food security at the top of its agenda and is investing heavily in agricultural technology (AgTech). The Abu Dhabi Investment Office (ADIO) alone has committed millions of dollars to the development of next-generation agricultural practices. Last year, it announced the support of seven AgTech firms, including Madar Farms and Pure Harvest, while Dubai has launched its very own Food Tech Valley. Both initiatives are at the heart of the UAE's plans to accelerate the adoption of AgTech and to boost domestic food production by 30 to 40% in the next 10 years.

KRISPR's vision is to establish a distributed network of farms, says Khadija. "By this I mean, farms on a smaller footprint but in more locations within a city to



provide maximum access to fresh produce. Just as there are schools and supermarkets for each community, we could one day have indoor farms in master developments within a city, with truly hyperlocal produce.”

This produce would hit supermarket shelves and restaurant tables on the day it is harvested – something that is already happening across the UAE. Dibba Bay Oysters – the only gourmet oysters in the Middle East – has its own shop and restaurant in Dubai, with oysters delivered the day they are farmed. At the luxurious Atlantis, The Palm hotel, up to 20 local, sustainable ingredients are delivered every day. These include portobello, chestnut, button and oyster mushrooms; greens such as lettuce and kale; tomatoes and cucumbers; and creamy Italian cheese.

“I really feel there is no limit to what can be done in this space,” says Raymond Wong, chef de cuisine at Seafire Steakhouse & Bar, one of eight restaurants producing environmentally friendly menu items at Atlantis, The Palm. “The country has already developed a thriving home-grown agricultural industry and this, paired with the speed in which the country adopts innovation surrounding food technology, means I have no doubt the sector will continue to accelerate.”

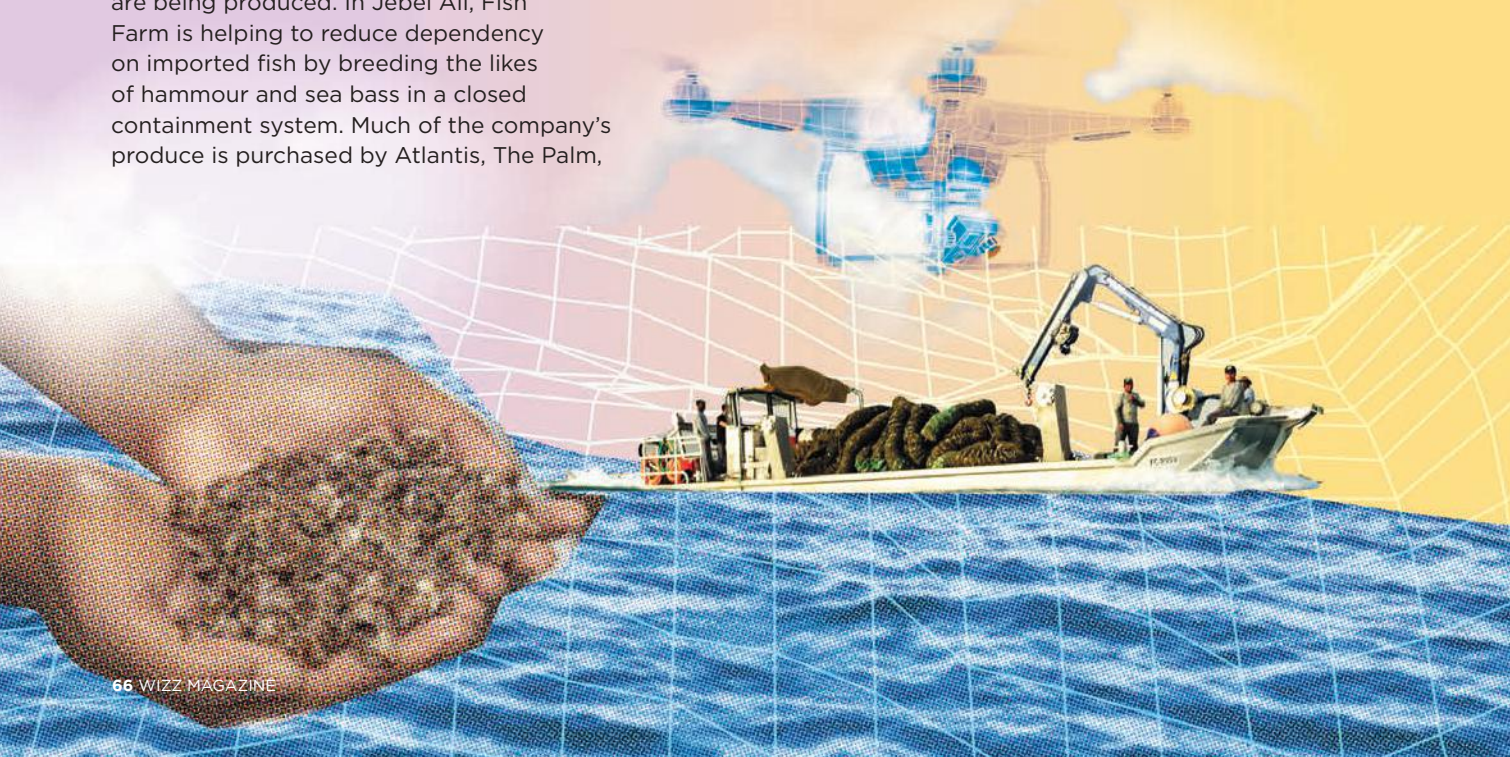
It’s not just green leaves and herbs that are being produced. In Jebel Ali, Fish Farm is helping to reduce dependency on imported fish by breeding the likes of hammour and sea bass in a closed containment system. Much of the company’s produce is purchased by Atlantis, The Palm,

where all the fish on its sustainable menus are organically certified and sustainably farmed at local fisheries.

Along the coast in Fujairah, Dibba Bay Oysters uses nine hectares of offshore concession acreage to produce some of the finest restaurant-grade oysters in the world. Baby oysters are seeded from the company’s nursery then grown in lantern nets on sub-tidal offshore longlines. When harvested, the oysters are transported to venues across the UAE within a few hours.

“Compared with other forms of marine aquaculture, oyster farming is an incredibly sustainable form of aquaculture that has no negative impact on the environment,” says Ramie Murray, the company’s founder and CEO. “In fact, it is considered a carbon positive form of farming. Oysters improve water quality in their surrounding area and do not require any irrigation, feed or fertiliser of any form. They simply need to grow in water that is rich in algae and phytoplankton.”

This is just the beginning, of course. The variety of crops being produced in controlled environments remains limited, but the UAE wants to be a world leader in AgTech. That’s why Madar Farms’ research is focussed on widening the company’s crop range, optimising yields, and reducing energy and water usage. It’s also why





ADIO's investments have sought to lure global innovators to the emirate, including Responsive Drip Irrigation, AeroFarms, and Nanoracks. The latter launched StarLab Oasis in August and is creating a commercial space research centre in Abu Dhabi. That centre will develop technology for desert farming and long-term space exploration.

"There is a great opportunity to put space and agriculture together, because in space you're dealing with an extremely harsh environment," says Allen Herbert, StarLab Oasis' general manager. "Space makes you push technology to the maximum. That's the only way you can survive. And that same technology is going to be used here on Earth."

Bioengineering, plant sciences, genomic seed technology, closed-loop environment systems, robotics, and automated software systems – all will fall under StarLab Oasis' remit. So will space mutagenesis, which relates to the inducing of mutations in seeds that are sent into space. Mutations that can create new, more resilient and productive varieties of key agricultural crops.

"I want to see the day when there's a totally regenerative system producing food – not just agriculture, but different types of alternate meats – in a closed environment with minimal energy usage," says Allen. "This system will be totally automated and can be used here on Earth, on the Moon, or any planet. I want to see that kind of system. My dream is that one day nobody on Earth or in space will have to worry about food. And I believe that in this region there's enough genius, enough creativity, to really make it happen."

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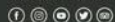
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THE EATS

Where to go for a good meal across the WIZZ network



Nobelhart & Schmutzig Berlin

There's only one place in Berlin you'd expect to find Germany's most progressive restaurant: über-cool Kreuzberg. Although blink and you could miss it. Set in a small, unassuming space, the only sign there's something here are the 'no camera' and 'no mobile phone' stickers on the window outside. But step inside Nobelhart & Schmutzig and you'll find a bold, brutalist interior.

A large countertop dining table that seats just under 30 wraps around the edge of the kitchen. From here you can watch chef Micha Schäfer and his team buzz about preparing a 10-course feast. The restaurant's name is a clue into the flavours you'll enjoy: *nobel* (or noble) is a nod

to its commitment to quality and local ingredients; and *schmutzig*, meaning filthy, because well, what's food without a bit of fun?

The menu is changed-up regularly – dishes made with what proprietor/head sommelier Billy Wagner calls 'brutally local' ingredients. That means only produce grown in the greater Berlin area get the chance to shine on the plate here. So no lemons, pineapple or cinnamon or everyday flavours and garnishes such as black pepper, olive oil and even – gasp – chocolate. But it's the cooking, not the ingredients that matter here. Simple combos such as egg and leek, or kale and horseradish steal the show. nobelhartundschmutzig.com



Restaurant 360

Dubrovnik

If you fancy feeling like Cersei tucking into a feast at King's Landing (we're talking *Game of Thrones* for the uninitiated), then head to Restaurant 360. Built into Dubrovnik's ancient walls (the real-life King's Landing), expect fine-dining dishes such as black pork with textures of aubergine. It's food – and surroundings – fit for a king or queen. 360dubrovnik.com



Beefbar

Dubai

Sometimes, you can overthink a restaurant's name. Say what you see (and eat) at Beefbar Dubai, a temple to all things meaty that has more cocktails you can shake, well, a cocktail shaker at. There's a mix of excellent beef dishes (bao buns, tartar, doner kebabs, succulent steaks), but for something lighter try the ceviche rosado. dubai.beefbar.com



Benzina

Barcelona

You'll probably need to pinch yourself a couple of times after first strolling into Benzina. Have you somehow stumbled through a travel portal to Rome? Because the air will be so richly thick with the scent of freshly cooked truffle pasta you won't believe you're still in Barcelona. Or wait – is this Williamsburg? Because the

interior – formerly a mechanic's garage – has more than a touch of industrial Brooklyn with its bare brick walls, stripped-back lighting and mismatched furniture.

Stop pinching yourself and sit down – Benzina won't be pigeon-holed. The brainchild of Brit Badr Bennis and Italian chef Nicola Valle, the menu features fresh and innovative riffs on classic Italian grub – think aubergine parmigiana with parmesan ice cream and red wine infused beef with kale and chocolate crumble. The cocktails – named after 70s and 80s classic songs such as *Pinball Wizard* and

Sultans of Swing – will blow your mind, and are perfectly paired with the rock soundtrack curated by owner Badr himself. Whatever you do, make sure you leave room for Benzina's signature dessert, the Sferamisu. A deconstructed tiramisu inside a chocolate sphere, it's an Italian icon with a rock 'n' roll twist. **benzina.es**

THE STAYS

The best places to rest your head across the WIZZ network



Kempinski Ishtar Dead Sea Amman

A trip to the Kempinski Ishtar Dead Sea is life changing. Now, that may sound overblown, but stick with us here. For starters, this luxury hotel is right on the otherworldly shores of the Dead Sea, a geographical wonder set 422m below sea level. And Petra, the mighty UNESCO-listed lost city built by the Nabataeans, is easily accessible thanks to the organisational wizardry of the hotel's concierge team.

But the most head-turning moments are to be had inside the hotel. The graceful, pale-stoned building has been designed to

maximise space and tranquillity, with its 345 elegant rooms featuring calming, neutral tones and, in most cases, views out to the Dead Sea. There are nine celestial pools cascading down towards the shore, and the Resense spa has exquisite treatments – our pick is the Arabian massage which blends traditional Bedouin strokes with relaxing, modern techniques. There are four restaurants to choose from, including Obelisk (specialising in elevated local dishes), a slap-up Italian and Rehan, a temple to Lebanese flavours. In short, it's bliss.

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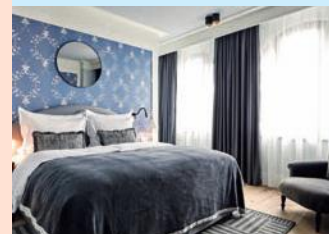
The Hoxton, Shoreditch

London

Over the past decade plenty of hip hotels have popped up all over Shoreditch, but few hold a hand-crafted, soy wax candle to The Hoxton. When this, the first Hoxton (these days there are versions across the globe) opened in 2006, it wrote the rule-book for East London cool. Bare brick walls, herringbone wooden floors, low slung lights and worn leather chairs – it's now hard to imagine a millennial-appealing hotel without at least one of these elements.

The rooms here are pretty cosy, but we don't think you'll be spending much time lounging in your bed. The heart of the

action is down in the lobby, where oversized velvet chairs and grey sofas seat MacBook tapping, cocktail-sipping creatives talking shop and planning their night out. For almost-serious business meetings there are private spaces with well-stocked larders plus dart boards/table tennis tables for break-out moments. American diner The Hoxton Grill serves gut-busting – but incredibly delicious – burgers and toasted sandwiches alongside craft beer, while up on the rooftop, slick Mexican eatery Maya serves some of the best mezcal margaritas in town paired with fish tacos and more.



Hotel Tortue

Hamburg

A little soupçon of Parisian style in the heart of Hamburg, Hotel Tortue is a sexy, arty stay. Design is at the forefront at the hotel, with bold artwork in the lobby and individually designed rooms jostling for your attention. French flair meets German flavours served up with a sense of fun in the brasserie, and Gaelic gastronomic feasts await in new Chez L'Ami.



Ritz-Carlton Abama

Tenerife

Size isn't everything, although the team at the Ritz-Carlton Abama might disagree. One of the largest hotels on the island, this distinctive pink palace surrounded by tropical forest is by far the most luxurious. Seven pools, a tennis academy, an 18-hole golf course, two Michelin-starred restaurants... you get the picture. Holiday heaven awaits, and we think you're going to find it impossible to leave.

THE DRINKS

Where to go for a strong cocktail across the WIZZ network



TOTALLY TROPICAL

Grab your grass skirt and lei – tiki bars are back in fashion. Here are our favourite ones to visit right now

The tiki bar was born in 1934. The world's first, Don the Beachcomber, opened in LA with exotic, rum-spiked cocktails and Polynesian-style décor. It was a winning formula that was replicated across the world, yet by the late 1980s tiki had fallen out of vogue – the cocktail umbrellas too tacky, the Hawaiian shirts too naff and the cocktails too sweet. But today tiki is back. Why? Well, after the past

two years who wants minimalist bars with dress codes, guest lists and awkward lighting? We all crave some long overdue fun and a feeling of escapism. But according to Adam Gonna, owner of West London's [The Beachcomber](#), tiki is a lot more than just booze and bamboo furniture.

"There has been a drive towards being around nature for mental health recently," he says. "Tiki is an organic fit with this. But above all, it's the desire for a more relaxed and enjoyable experience. Trendy, chic cocktail bars are a dime a



dozen, and many lack humanity. The best times are had with your best people, great drinks and loving vibes, so a tiki bar should always be your first port of call."

The Beachcomber opened in 1988, and despite revamps and an evolving drinks menu, one thing never changes – the stellar choice of Rhum Agricole (rum

from the French Caribbean – the largest range in the UK) and innovative cocktails. Following the craft cocktail craze of the 2000s, today's tiki bars have sophisticated drinks, and The Beachcomber leads the way. Adam's pick? Archipelago's Paradise featuring rums from Barbados, Jamaica and Martinique with guava and guanabana, passion and hibiscus flower syrup, balanced with lime juice, ginger and lime foam.

Nearby is **Trailer Happiness**, a retro, Polynesian-style bar on Portobello Road. With over 200 bottles of rum, expect tiki classics with a modern twist. Case in point, their Hell in the Pacific (overproof rum, maraschino liqueur, grenadine and fresh lime) has the addition of pomegranate molasses for depth and smoothness. There's also a nod to the trend for lighter cocktails – the Super Sonic Tiki Tonic with white rum, watermelon, cucumber, elderflower liqueur and tonic water is a real thirst quencher.

Budapest has not one but two excellent tiki bars. One quick look around kitsch stalwart **Rumpus** and you'll see another reason why tiki is enjoying a resurgence. A temple to rum, everything here is decorated with tropical paraphernalia while cocktails are served up with a swirling of dry ice for extra drama (and



Missionary's Downfall

The Beachcomber's homage to the Don The Beachcomber classic drink

40ml Clement Canne Bleue Agricole Rhum
20ml Creme de peche (Peach liqueur)
15ml Fresh lime juice
50ml Fresh pineapple
25ml Honey water (3:1 ratio)
10 mint leaves
Blend with ice and serve

guaranteed Instagram likes).

At **Blue Lagoon** the vibe is more low-key and drinks start at around 1,150HUF (around €3).

In Paris' Pigalle district, **Dirty Dicks** has just celebrated its ninth birthday. This kooky, low-lit space, staggering distance from the Moulin Rouge, serves up the best rum cocktails in the city, all in unusual tiki glasses (think palm tree and Hawaiian god ceramic mugs by local artist Baï), and the number of garnishes (fruit, umbrellas, flowers) needs to be seen to be believed. Whichever tiki bar you choose, fun is guaranteed – even if you are a few hundred miles from the beach.

Croatia 

Natural wonders are waiting

Discover the beauty of Šibenik and the surrounding region this spring

At the heart of the Mediterranean is the Šibenik-Knin County, an area rich in cultural heritage, as shown by its 600 archaeological sites, 11 medieval fortresses and 230 cultural monuments. It also offers a diverse mix of natural heritage sites. Case in point? Two out of eight Croatian national parks are located here – the Krka National Park and the Kornati National Park – as well as two UNESCO sites located in the centre of Šibenik town, the Cathedral of St.



James and the St. Nicholas Fortress.

Foodies will be more than delighted on a trip here, too. The Šibenik hinterland and its gastronomic capitals – Drniš, Knin and Skradin welcome every visitor with open arms and a table filled with prosciutto from Drniš, internationally renowned local wine Babić, home-made sack

cheese (which the locals call *sir iz mišine*), aromatic local brandy (*rakija*), as well as *prošek*, a fragrant dessert wine, and *marashtina* wine, both made to traditional recipes. What are you waiting for? Šibenik is calling. dalmatiasibenik.hr

 Dalmatia Šibenik



Slovakia 

Mountain magic

Get away from it all on a trip to the majestic Slovakian High Tatras Region

In 2019, Slovakia's High Tatras Region was voted the number-one destination by Lonely Planet's highly respected "Best-in-Europe" list, and it has continued to flourish ever since. The diverse Tatras National Parks are bursting with active adventures and wellbeing activities all year round. With 1,150km of biking trails, 1,800km of hiking trails and 50 mountain peaks at more than 2,000m high, adrenaline-seekers are well catered for – and after a day of exercise, spectacular views and fresh mountain air, thermal waters and cosy mountain villages are waiting to soothe and relax you. For a holiday that regenerates, rebalances and revives your body and soul – from the grandest peaks to the smallest streams – there's nowhere better. The people of the High Tatras Region of Slovakia are ready to welcome you as their honoured guest. Start your journey at regiontatra.sk



Montenegro 🇲🇪

5 reasons why Montenegro should be on your travel radar for 2022

Big adventures and unforgettable experiences await in one of the most beautiful countries in Europe

Located on the Balkan Peninsula, this is a country that has long been a melting pot of cultures, civilisations and religions. Blessed by natural beauty, Montenegro offers big experiences in a small environment. From the Montenegrin hills to the beauty of the Adriatic Coast; nature reserves and five national parks; caves and canyons to 117 beaches along a coastline over 180 miles long, all embraced by the caring faces of locals and traditional hospitality.

1. NATIONAL PARKS

Montenegro has five national parks for travellers looking for fresh mountain air and wide open spaces.

2. PICTURESQUE BEACHES

Montenegro is home to more than 117 beaches along a coastline 293 km long. From secluded intimate bays to family orientated resorts, from spectacular sandy stretches to

quaint rocky coves, accessible only by boat there is only one thing they have in common: the crystal clear water of the Adriatic Sea.

3. UNESCO STATUS

Home to four UNESCO World Heritage Sites, Montenegro is a heaven for those that appreciate history and tradition. Sites include the Natural and Culturo-Historical Region of Kotor, Durmitor National Park, the Stećci Medieval Graveyards and the Venetian Works of Defence between the 16th and 17th Centuries in Stari Bar, Western Stari Bar. Besides, in 2021 traditional maritime heritage organisation Boka Navy was added to UNESCO's list of the Intangible Cultural Heritage of Humanity.

4. WILD ADVENTURES

With five national parks, canyons, lakes and rivers, outdoor adventure in Montenegro is around every

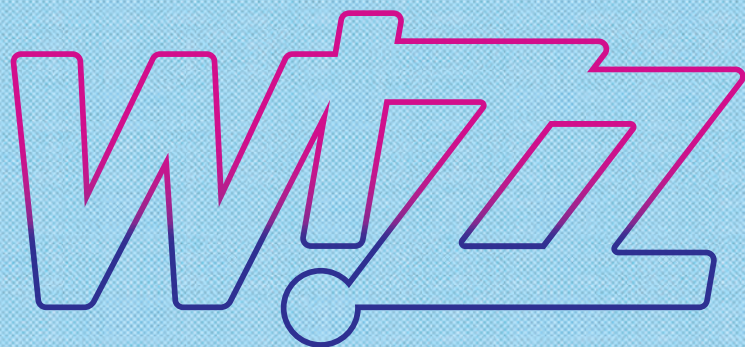
corner. Not to be missed experiences include rafting across the Tara Canyon, biking in Durmitor National Park, kayaking around the Bay of Kotor or the unique tourist attraction, Nevidio Canyoning.

5. SCENIC ROADTRIPS

There is no more spectacular introduction to Montenegro than the drive around the breathtakingly beautiful Bay of Kotor. Its fjord-like proportions get more dramatic the further you journey into the inner parts of the bay on a road wedged between brooding mountains and inky waters that remain a constant backdrop along the Adriatic Coast Road.

montenegro.travel





The WIZZ pages

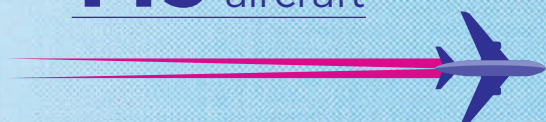
- 80** News
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52 countries

190+ destinations

1,140+ routes

149 aircraft



Please note that certain routes may be impacted by airspace closures due to the ongoing situation in Ukraine.



We never stop searching for new destinations – we fly to more than 190 places in 52 countries and counting – to add to your bucket list and make planning your next holiday a breeze.





news

Want to know where we're flying next, how to get the most out of your journey and what's new in the dynamic world of WIZZ? Then read on...



The greenest choice of air travel

Wizz Air is proud to be not only Europe's fastest-growing airline, but also its greenest choice. We have the lowest CO₂ emissions per passenger kilometre (57.2g pre-pandemic) on the continent, and if every airline was as efficient, emissions in Europe would fall by 34%. How do we achieve this? Our young, modern fleet. In January, Wizz Air received an award from ch-aviation for the World's Third Youngest Aircraft Fleet, in the category of airlines with 100 or more aircraft. Our fleet has an

average age of five years compared to the industry average of 10. We plan to further reduce this to 3.2 by 2026 as more A321neo aircraft join our fleet. But that's not the only reason. We don't fly half-empty planes so we avoid unnecessary pollution, and don't have business class seats. We only fly direct, and none of our routes have a train alternative that takes less than four hours. Our suggestion? If you don't need to fly, please don't. But when you do, fly the greenest with Wizz Air.

Albania expansion

We're thrilled to announce a major expansion in Albania with the addition of two new A320neos to our Tirana base and the start of operations in Kukës. There are four new routes from the mountain-top city to Vienna, Memmingen/Munich West, Karlsruhe/Baden-Baden and Basel-Mulhouse-Freiburg. We now fly 46 routes to 13 countries from Albania, generating jobs for the region, with more than 80 new positions at WIZZ and almost 600 new roles in the local tourism industry.



Wizz
by
numbers



149
aircraft



190+
destinations
in 52 countries



42
bases in
18 countries



1,140+
routes



5,500+
staff



21.7m
passengers
carried*

*FIGURE FOR 2021

See more from London

Big Ben, Buckingham Palace, hot tub boat rides on the Thames and cocktails in a disused toilet block – London is a giant metropolis where history and tradition meet innovation and the unusual. And as we at Wizz Air love this city and its people so much, we decided to give them even more travel opportunities. We've been offering affordable travel from London Gatwick since opening our base here in October 2020, and from this spring, travel from the South East of England will be even easier.


Not only will Wizz Air base four additional Airbus A321neo aircraft at the airport, we've also taken over a portfolio of new slots. This means it's now easier for Londoners to jet off to sunny spots, with some of our new routes including destinations such as Madeira, Catania, Chania,

Mykonos and Bari. This significant investment at Gatwick is also a big boost for the local economy, with the creation of local jobs. For more about our London expansion, read the interview with Wizz Air UK Managing Director Marion Geoffroy on p82.

Take your career to new heights

Wizz Air believes affordable travel can change people and the world for the better. If you want to shake things up, maybe it's time to think about joining our multi-national team. We're looking to recruit more than 20,000 employees over the next 10 years, and love to invest in our people. Case in point? Our new, third full flight simulator at our state-of-the-art training centre in Budapest which – along with the Wizz Air Pilot Academy – helps train the next generation of Wizz Air pilots. We're running a number of recruitment drives this year and hope to see you there. For more information visit careers.wizzair.com

New routes

- 
- **Abu Dhabi** – Amman, Aqaba, Mattala
 - **Cardiff** – Sharm El Sheikh
 - **Kukës** – Basel-Mulhouse-Freiburg, Karlsruhe/Baden-Baden, Memmingen/Munich West, Vienna
 - **London Gatwick** – Bourgas, Palermo, Varna, Venice Marco Polo
 - **London Luton** – Ljubljana, Marrakesh
 - **Nice** – Belgrade, Cluj-Napoca, Naples
 - **Rome Fiumicino** – Lanzarote
 - **Sarajevo** – Billund, Oslo, Venice Treviso
 - **Skiathos** – Bari, Naples, Rome Fiumicino
 - **Tirana** – Billund, Friedrichshafen, Liverpool, Nice, Oslo, Rimini
 - **Venice Marco Polo** – Fuerteventura, London Luton, Tallinn, Tenerife

“WIZZ has a strong culture of diversity. We have more than 60 nationalities here”

Wizz Air UK's Managing Director Marion Geoffroy on navigating COVID-19, exciting growth in the UK, and embracing diversity

When it comes to flying high, Wizz Air UK's Managing Director Marion Geoffroy knows a thing or two about how to do it in style – and with minimal turbulence. Marion joined Wizz Air Group in 2015 as General Counsel, and in 2018 was promoted to Group Chief Corporate Officer and Company Secretary. Last summer, just over a year into the COVID-19 outbreak, she became Wizz Air UK's Managing Director.

Navigating great uncertainty, cancelled flights and red tape restrictions isn't exactly how she envisaged starting her new role, but Marion and the team at Wizz Air Group have been extraordinary in the way they've managed the pandemic. “It was an opportunity to grow,” says Marion. “We adjusted. Wizz Air UK, for example, is now operating a fleet which is double the size it was before the start of the pandemic.”

Wizz Air UK, which turns four in May, has 14 aircraft, with five new Airbus planes set to join the fleet this summer. From April, Wizz Air UK will have four bases in the UK: London Luton, London Gatwick, Doncaster Sheffield and Cardiff,

which opens on 8 April after a delay due to the pandemic.

The most exciting development this year is Wizz Air UK's acquisition of a portfolio of additional slots at Gatwick. That means new routes including Faro, Larnaca, Malaga and the Greek islands. “The plan for Wizz Air UK is to continue to grow,” Marion says. “In the next eight years we'll have 50 aircraft in our fleet.”

As WIZZ moves into new countries, its diverse culture continues to expand. “The first thing that struck me when I joined was this strong culture of diversity,” says Marion. “We have more than 60 different nationalities at WIZZ. It's very inclusive because we all accept each other wherever we come from – whatever our gender,

ethnicity, religion, education. We're all very different, but we're united.”

The airline is ramping up recruitment across its network. And Marion is keen to stress that applying for a role here is an application for a career. “It's so much more than the job you're going for,” she says. “It's about the potential to grow and get promoted. I'm a prime example of that – you can join us and six years after that you might have two roles behind you. We have a real opportunity for fantastic career progression.”

One of Marion's key diversity objectives is encouraging more women into the flight deck. “There's a shortage of women pilots all over the world,” she says. “In the short term we're trying to readdress the balance by hiring more female pilots. In the mid-term, we're aiming to get that right gender balance when training cadets at our Wizz Air Pilot Academy. And in the long term we want ambassadors to talk to girls and boys to show them that this future is possible for them, whatever their gender.”

But it's not just in the flight deck where this balance is off. “We want to have a company

“Joining WIZZ is much more than the role you apply for – it's a real opportunity for fantastic career progression”



that reflects what society is today – and society is 50/50,” says Marion. “It’s harder for women because there are more men in the aviation industry. But the female voice is making companies more inclusive. If you serve customers who are 50% women, as well as 50% men, you need to understand them both.”

Last year Marion was recognised in the Women to Watch & Role Models for Inclusion in Hospitality, Travel & Leisure (HTL) Index. She’s one of the most respected women in European aviation, and says women who want to be pilots, engineers and work in the corporate world regularly reach out to her for advice. At her office at London Luton, the door is always open. “We have this transparent culture at WIZZ where we still sometimes think like the start-up we were 15 years ago,” she says. “That

mentality and continuous communication is in part what makes us so successful.”

That agile mindset is what has allowed Wizz Air to expand massively in the past two years, and it also plays an essential part in the group’s sustainability vision. Wizz Air is the greenest airline in Europe, with one of the youngest and most efficient fleet. The UK aviation industry is aiming for a 15% reduction in net emissions by 2030 (compared with 2019) and 40% by 2040. The only airline on track to do this is Wizz Air UK.

“We are fully endorsing the UK government’s plans for the future,” says Marion. “But it’s not just down to us, it requires the whole industry to get together, manufacturers, airports, infrastructure. The UK needs airlines like Wizz Air to support connectivity and sustainability – it’s the only way that we can continue to grow.”



WIZZ AIR MILESTONES IN THE UK

2004

The first flights take off to **London Luton** and **Liverpool**

2006

WIZZ lands at **Doncaster/Sheffield** airport

2007

Wizz Air starts flying to **Belfast**

2015

Three new destinations! Flights start to **Aberdeen, Bristol** and **Birmingham**

Wizz Air is listed on the **London Stock Exchange**

2017

Hurrah! **Wizz Air UK** is founded!

WIZZ opens its first UK base at **London Luton**

2019

Flights start to **London Southend**

2020

A new base is opened at **London Gatwick**

2022

This spring we celebrate the opening of our latest base at **Cardiff Airport**

World of WIZZ

On **wizzair.com** you'll find the answers to all of your travel needs, from adding luggage and changing flights, to car rental, airport parking and much more

Where to go?



The Trip Planner tool

The Trip Planner suggests potential destinations for your holiday by asking you about the type of trip you want, your preferred departure airport, date range and budget. WIZZ then does all the hard work, searching our far-reaching network of more than 1,000 routes for destinations that match your requirements. We also have a colour-coded online travel map, updated daily, to keep you informed of all the latest COVID-19 restrictions.



Download our app

For more about our products and services get the Wizz Air app (in 19 languages) on the App Store or Google Play, or visit **wizzair.com**.

Lowest fares



Find the right fare for you

WIZZ Basic

Free carry-on bag (40 x 30 x 20cm) to be placed under the seat.

WIZZ Go

Trolley bag (55 x 40 x 23cm) guaranteed in cabin / 20kg checked-in bag / Seat selection / Free airport and online check-in / Plus, one carry-on bag (40 x 30 x 20cm).

WIZZ Plus

Everything you get with WIZZ Go, plus: 12kg more in the checked-in bag / Premium seat selection / WIZZ Flex / Refund to WIZZ account / Flight info on your phone.

Baggage guide



Carry-on bag

Max 10kg, 40 x 30 x 20cm
• Must go under the seat



Trolley bag (WIZZ Priority)

Max 10kg, 55 x 40 x 23cm
• Must go into the overhead compartment



Check-in bag (max six bags)

Max 10kg, 20kg OR 32kg,
149 x 119 x 171cm



Sports kit

Bring your sports kit with you

Learn more about the details and terms and conditions of our services at wizzair.com

Need to change your flight?

No problem! With WIZZ Flex* you can modify your booking for free.



Flexible travel

Fare Lock

You can secure the fare of your selected tickets for 48 hours before you complete your booking – for bookings made more than seven days prior to the outbound flight's departure date.

WIZZ Flex

You can modify your tickets without paying a flight-change fee, or cancel your flight and request a full refund (additional services will not be refunded) to your WIZZ account, which can be used for 90 days to purchase new tickets.

Flexible Travel Partner

Create a new reservation without providing each passenger's name at the time of booking.

New! Travel Insurance Coverage for COVID-19

Our travel insurance now includes medical expenses and cancellation cover following COVID-19 infection. Just add the insurance to your basket together with your flights.

Seating

Choose your seat

For a more relaxing journey, choose front-row or extra-legroom seats – included in our WIZZ Plus bundles.

! Please always follow the instructions of your cabin crew when seated in these rows.

On the ground...



Car rental

Book your flights and car rental in one easy step – just add your car rental to your basket together with your flights. Get attractive discounts and enjoy our WIZZ credit-back promotions.



Airport parking

Our long-standing partner ParkVia offers great prices and availability for airport parking across Europe, with fast and easy booking and significant savings – whether you're going on holiday or travelling on business. Book online at wizzparking.com.



WIZZ Ride

Book your private transport in one easy step from your WIZZ App. You can benefit from great discounts for your private transfer, even upon arrival, to your destination with our partner Cartrawler.

* For further information and conditions of using WIZZ Flex, please visit wizzair.com



Fly with us for less

Our WIZZ Discount Club offers a wide range of discounts on travel and related services. You'll get a guaranteed discount on ticket fares*, and members can enjoy a further saving on each bag purchased online. There are two main types of membership available, as well as our Italy Discount Club.

Standard membership €29.99

Suitable if you usually travel solo or with one companion, as they'll also enjoy the discount.



Group membership

€69.99

Suitable for those who fly with families and friends, as you'll get the discount for up to five other passengers.



Member + up to five companions



Ticket discount



Save on each bag booked online

Italy Discount Club

If you have our Italy Discount Club membership, you can enjoy premium discounts on domestic flights during your membership.

Standard membership

Member + one companion

€19.99

Group membership

Member + up to five companions

€34.99

Benefits include:



Shop, collect and spend

Did you know you can apply for a Wizz Air co-branded credit card and collect points on your purchases? We have partner banks in Bulgaria (DSK Bank) and Hungary (Erste Bank), and you can redeem your points on wizzair.com for Wizz Air flights and services. You'll even get a free one-year WIZZ Discount Club membership.

Find out more at wizzair.com



*ON ALL FARES EXCEEDING €19.99 WHICH INCLUDE ADMINISTRATION FEE, TAXES AND NON-OPTIONAL CHARGES. THIS EXCLUDES DOMESTIC ROUTES AND SPECIAL FLIGHTS.
**FOR TICKET PRICES OVER €14.99. THE ITALY DISCOUNT CLUB MEMBER MUST BE INCLUDED IN THE SAME BOOKING FOR HIS/HER COMPANION(S) TO ALSO RECEIVE THE MEMBERSHIP BENEFITS.

Our fleet





Younger, greener and growing

Wizz Air has a single-type fleet of 149 aircraft from the Airbus A320 family. It's among the youngest and most efficient in Europe – and the safest. Our planes have the most

sophisticated safety equipment already and, by 2030, we will have 500 aircraft. We're also one of the most sustainable airlines in Europe – our neo airliners feature advanced systems and engines





that reduce our carbon footprint, as well as noise and cost, helping us keep fares low and accessible so everyone can fly with one of Europe's safest and greenest airlines.

Airbus A320ceo

-  **Max. cruise speed** 903km/h
Economical cruise speed 840km/h
-  **Wingspan** 35.8m (117ft 5in)
-  **Number of aircraft*** 55
-  **Seat capacity** 180/186
Flight crew 2 **Cabin crew** 4







Airbus A321ceo

-  **Max. cruise speed** 903km/h
Economical cruise speed 840km/h
-  **Wingspan** 35.8m (117ft 5in)
-  **Number of aircraft*** 41
-  **Seat capacity** 230
Flight crew 2 **Cabin crew** 5







Airbus A320neo

-  **Max. cruise speed** 903km/h
Economical cruise speed 840km/h
-  **Wingspan** 35.8m (117ft 5in)
-  **Number of aircraft*** 6
-  **Seat capacity** 186
Flight crew 2 **Cabin crew** 4



Airbus A321neo

-  **Max. cruise speed** 903km/h
Economical cruise speed 840km/h
-  **Wingspan** 35.8m (117ft 5in)
-  **Number of aircraft*** 47
-  **Seat capacity** 239
Flight crew 2 **Cabin crew** 5



Top marks for safety

Wizz Air is registered under the International Air Transport Association's (IATA) Operational Safety Audit (IOSA), the global benchmark in airline safety recognition. Wizz Air has also been awarded the **highest seven-star safety ranking** from the world's only one-stop airline safety and product rating agency, **AirlineRatings.com**

Your onboard safety

Please show consideration for fellow passengers and pay attention to the following information. Remember that by purchasing your Wizz Air ticket, you have accepted the Wizz Air General Conditions of Carriage (available in full at wizzair.com)



Safe handling of hand luggage

Ensure hand luggage remains safely stowed in the locker or under the seat in front of you for takeoff, landing, and at any time as instructed by the crew. Passengers seated in the emergency rows and first row must store their cabin bags in the overhead lockers. Take care when opening lockers, as falling items may injure fellow passengers.

In case of evacuation, all baggage must be left on board and the instructions of the cabin crew must be strictly followed.



Safety equipment

It is an offence to tamper with or remove safety equipment, including adult and infant life vests, infant safety belts or extension belts. You are not allowed to remove or damage any onboard informative placards.



Sharp items

To dispose of any sharp items (e.g. hypodermic needles), please contact a cabin crew member. Do not leave your needle or syringe behind.



Turbulence management

Turbulence can occur unexpectedly. Whenever seatbelt signs are switched on, remain seated, keep seatbelts fastened, and stow away large electronic devices.



Safety of infants on board

Wizz Air has a clear procedure for infant (a child under two) restraint systems. You can only use the single hook infant seatbelt - vests/slings cannot be used with the infant seatbelt. Wizz Air only accepts aft-facing car seats when an extra seat is purchased. **However, during take-off and landing, and whenever the seatbelt sign is switched on, infants should sit on an adult's lap with the seatbelt fastened.** Life vests for infants are available and are provided whenever flying over water. All lavatories are equipped with a changing table. Do not leave children unattended in the cabin.



Lithium batteries

Portable electronic devices (PED) such as phones, laptops and tablets can contain lithium batteries. When damaged, faulty or overheated, these batteries can catch fire and explode. **If you recognise any issues with your device, inform the cabin crew immediately.**



Electronic devices

Some electronic devices can be used during the flight with **WLAN/Wi-Fi/Bluetooth turned off.**

Larger electronic devices that cannot be held comfortably in one hand, exceed ca. 1kg in weight and do not qualify as handheld devices (e.g. laptops, notebooks etc.) must be stowed in the overhead stowage compartments for takeoff, landing and whenever required by the cabin crew. **If in doubt, please ask your cabin crew.**

Inflight health tips

Read these tips on how to stay fit when travelling.

Before your air travel

Consult your doctor before travelling if you have any medical concerns. Pregnant women and those with heart or respiratory problems, blood diseases or ear, nose and sinus infections should seek medical advice before flying. **Crew members are entitled to call for medical assistance pre-flight if they deem it necessary and are in doubt about your fitness for the flight.**



Medical supplies on board

Keep any medication you may need in your hand luggage and in its original packaging. **Inform cabin crew of allergies or illnesses.** If you are seriously ill or travelling post-surgery, you will need a medical certificate confirming that you are fit to fly. If you have limited mobility, are hearing- or sight-impaired, pregnant, or unable to understand/react to safety instructions, you will be unable to sit in the emergency exit rows or the front row.



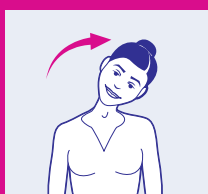
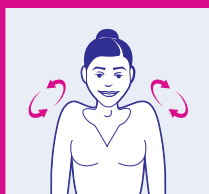
Nut allergy

During our WIZZ Café service we offer peanuts and some snacks containing peanuts/nuts traces. **We strongly encourage those with allergies to take all necessary medical precautions before flying and inform the cabin crew during boarding about your allergy.**



If you start to feel unwell during the flight, do not hesitate to talk to the cabin crew.

Exercise Be as active as possible. Try the following routine every 30 minutes:



Your security

...is one of our top priorities. To ensure a smooth and pleasant flight, please read the following rules of conduct

Please do...

- Always follow crew instructions
- Respect the crew and other passengers
- Behave in an appropriate manner
- Stay calm and cooperative
- Wear your face mask properly (covering your nose and mouth) on board

...so you can:

- Travel in a nice, pleasant and peaceful atmosphere
- Relax on board
- Get to your destination as soon as possible

Do not...

- Smoke on board (including classic cigarettes or e-cigarettes, pipes, vapers)
- Put e-cigarettes in your checked-in bags or charge them on board
- Breach, or refuse to follow, crew instructions
- Harass in any way fellow passengers and/or crew members (including sexual harassment)
- Threaten or be aggressive towards fellow passengers and/or crew members
- Be violent or behave in a hostile, erratic manner
- Damage the aircraft or onboard equipment
- Waste, pollute or contaminate the cabin in any way
- Endanger the safety of the flight by any means
- Consume alcohol that was not purchased on board. Alcohol is served at the crew's discretion to passengers of legal drinking age. The crew reserves the right to stop serving alcohol to any passenger who is, or appears to be, intoxicated
- Be under the influence of drugs or medical substances that may affect your behaviour or self-control
- Film or photograph the cabin crew without their permission

...or face the consequences:

- You are fully responsible and accountable for your behaviour. Unruly or disruptive behaviour on board and before boarding will not be tolerated and will be reported to the authorities. You will be held legally and financially responsible in all cases.

The following consequences* will occur for such misconduct:

- Denied boarding
- Penalty/fine or arrest by local police:
 - Smoking on board, including lavatory: up to €3,000*
 - Unruly behaviour due to intoxication: up to €5,000 and two years in prison*
 - Endangering the safety of an aircraft: up to five years in prison*
- Diversion of flight and arrest
- Reimbursement of cost of diversion: €10,000–€80,000*
- Criminal procedure and court litigation*
- Cancellation of all of your existing Wizz Air flight bookings
- A ban from Wizz Air flights in the future

*Subject to applicable jurisdiction

For more information, please refer to the General Conditions of Carriage on wizzair.com

A GREAT FRUIT SNACK

DETELINA'S

nuts and dried fruits



MY
LOVE
MARKS

detelina.com



С всяка покупка си по-близо до мечтаното пътуване

Плащай с кредитна карта DSK-WizzAir от Банка ДСК
и трупай точки за нови пътешествия

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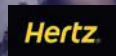
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IGÉNYELJEN WIZZ AIR HITELKÁRTYÁT ÉS VÁLTSA REPÜLÉSRE KEZDÉSNEK KAPOTT 20 000 ÜDVÖZLŐPONTJÁT!



THM: 39,25% a 2022.01.01-2022.06.30 között újonnan igényelt Wizz Air hitelkártya főkártya esetén.
A THM 375.000 Ft-ra és 12 hónap futamidőre került meghatározásra.

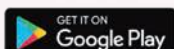
Jelen tájékoztatás nem teljes körű, és nem minősül ajánlattételnek. A 20 000 pontot a Bank a 2022.01.01. és 2022.06.30. között újonnan igényelt és jóváhagyott Wizz Air Hitelkártya főkártya igénylések esetén biztosítja, abban az esetben, ha a főkártyabirtokos a Hitelkártya Igénylőlapon mobil telefonszámot és e-mail címet ad meg, annak érdekében, hogy az Erste Bank ezen megadott elérhetőségekre, termékeire és szolgáltatásaira vonatkozóan megkeresse telefonon, SMS-ben, e-mailen, internetbanki és mobilalkalmazási szolgáltatáson, illetve a Wizz Air honlapján regisztrált és rögzítette a Wizz számlaszámát vagy e-mail címét az internetbanki szolgáltatásban a Wizz Air Hitelkártya főkártya jóváhagyástól számított 60 napon belül, valamint legalább egy alkalommal egy tranzakciót végez a kártyával a kártya Bank általi jóváhagyását követő szintén 60 napon belül. Ezen időszak alatt a vásárlási tranzakciónak könyvelésre kell kerülnie. A Wizz Air Hitelkártya főkártya elsőként küldött kártyakísérő levelének dátuma minősül a Wizz Air Hitelkártya jóváhagyásának. Amennyiben az akció keretében igényelt Wizz Air Hitelkártyát a Főkártyabirtokos annak kibocsátásától számított 12 hónapon belül megszünteti, a Bank jogosult a 20 000 pont megvonására akként, hogy 20 000 forinttal a Főkártyabirtokos hitelszámláját megterhelje. Üdvözlő pontok jóváírása – az előzőekben szereplő feltétel teljesítése esetén a vásárlási tranzakció könyvelését követő három héten belül kerül sor. Társkártya igénylése esetén a Bank nem biztosít Üdvözlő pontokat. Az Üdvözlő pontokra vonatkozó kiegészítő rendelkezéseket – a hitelkártya számla megszüntetése esetére – a Wizz Air Kártyák Pontgyűjtő Feltételei tartalmazzák. A részletes kondíciókat és szerződéses feltételeket az Erste Bank mindenkori hatályos Lakossági Hitelkártya ÁSZF-je és a Lakossági Hitel Hirdetmény, a Wizz Air Kártyák Pontgyűjtő Feltételei tartalmazzák. Ezek a dokumentumok megtalálhatóak a bankfiókokban és a www.erstebank.hu címen. Wizz Air Hitelkártyák esetén a Főkártyabirtokos a Pontgyűjtési Alap összegével megegyező összértékű vásárlási tranzakció után jogosult pontok gyűjtésére, amelyben a társkártyával történt vásárlások is beleszámítanak. A Teljes Hiteldíj Mutató (THM) meghatározása az aktuális feltételek, illetve a hatályos jogszabályok figyelembevételével történik, a feltételek és a jogszabály változása esetén mértéke módosulhat.

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