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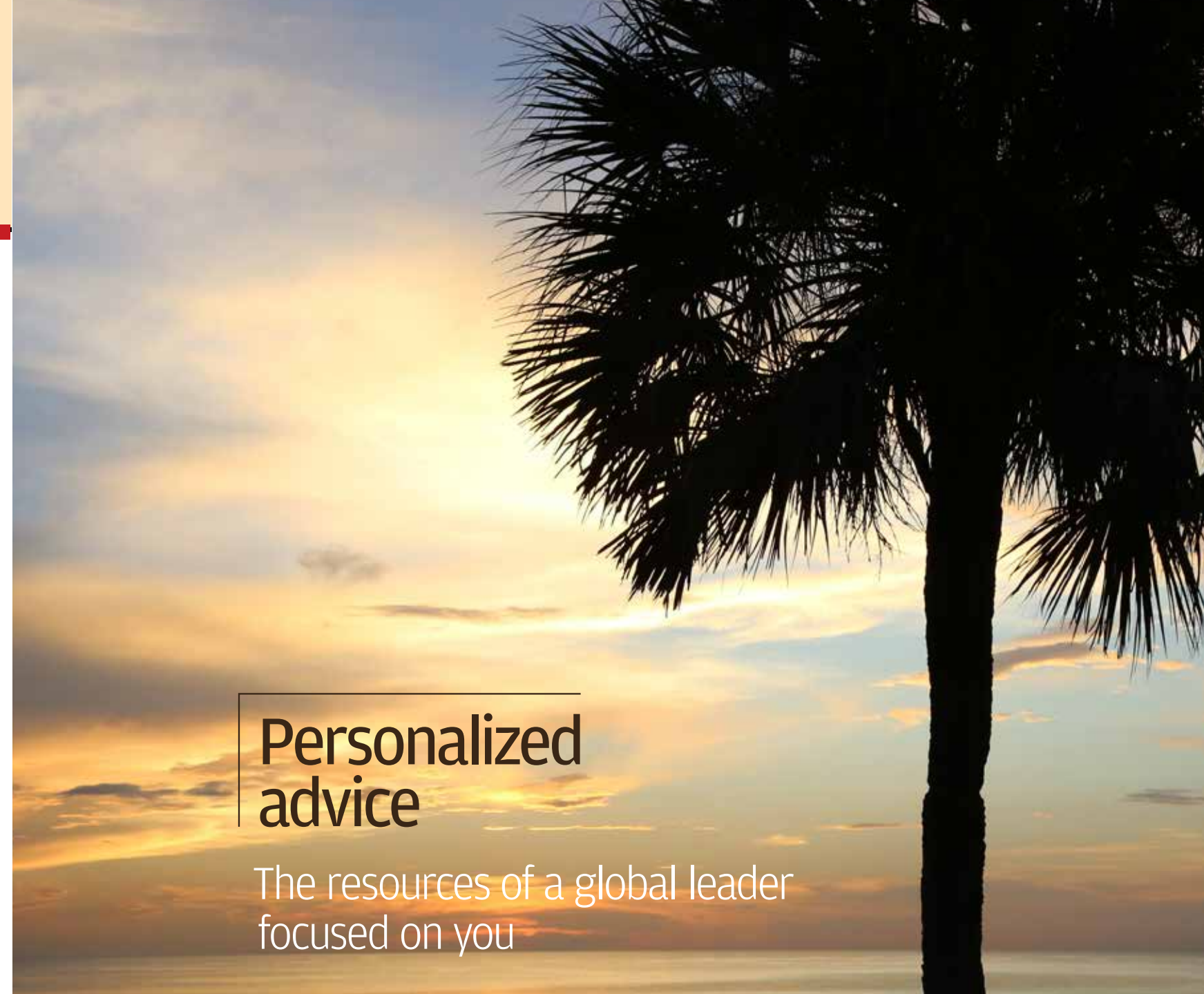
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FEATURES CONTINUED

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- Top 1,200 Financial Advisors *Barron's*, seven consecutive years
- Top 20 Financial Advisors in Florida *Barron's*, six consecutive years

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features
(continued)

124 **ROSE HILL PLANTATION**

A look at the remarkable post Civil War restoration of this architectural masterpiece in Bluffton, South Carolina.



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JD MILLER



Synthesis of a Dream | 3D Oil on Canvas | 72 x 72 in.

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SPOTLIGHT ON CES 2018

From quirky inventions that beg the question, "How did they come up with this?," to ingenious products we can't believe mankind ever lived without, this year's CES tradeshow churned out a bevy of gizmos warranting a dedicated Gadgets column.

SMALLGARDEN 2

Much more than an indoor garden, the intelligent SmallGarden 2 is equipped with advanced LED lights and WiFi enabled processor to make growing herbs, vegetables and flowers fully automated. edntech.com; \$199



LENOVO SMART DISPLAY WITH GOOGLE ASSISTANT

Kickstart your morning by getting the latest weather, traffic and meeting schedules or relax in the evening by listening to music or video calling friends all with just your voice and a glance at the display. www3.lenovo.com/us/en; 8-inch screen \$200 or 10-inch screen \$250



PICO MODEL C

The Pico Model C allows craft beer enthusiasts to brew five liters of fresh beer in their own kitchen in roughly 2 hours with the finished product fermented, carbonated, and ready to enjoy in 10-14 days. picobrew.com; \$549



AEOLUS ROBOT

Said to be the first multifunctional in-home robot powered by the latest in artificial intelligence (AI) and machine learning, the Aeolus Robot is capable of independently helping with household chores, including vacuuming or dry mopping floors. Available for purchase in Q4 2018. aeolusbot.com



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Tap a button to request the closest on-demand, self-driving robomart store. Once it arrives, consumers can unlock its doors, shop for the products they want, then simply close the doors. Robomart tracks what customers have taken using checkout free technology and will charge shoppers and send a receipt. At the time of printing, robomart was in pilot testing. robomarts.com

A small gift can impact the lives of children for many generations to come.

Giving children healthy futures is the only priority at Nicklaus Children's Hospital Foundation. Through Nicklaus Children's Hospital, we are committed to advancing pediatric care through research and innovation, bringing hope and healing to children with complex health issues.

By gifting a percentage of your retirement savings, life insurance or estate plan, you can create a lasting legacy of wellness and happiness in the lives of children for many years to come. Please consider Nicklaus Children's Hospital in your estate planning. For more information call 786. 624. 2870.



Nicklaus Children's Hospital Foundation
3100 Southwest 62nd Avenue, Miami, FL 33155
give.nicklauschildrens.org

Jayden, 3, was diagnosed with cancer of the right eye and has required surgery, chemotherapy and radiation



The newest, most advanced pediatric care available

nicklauschildrens.org



Nicklaus Children's Hospital's Advanced Pediatric Care Pavilion. Equipped with the most advanced tools and technology, our pavilion also offers private patient room accommodations to support families of children with critical care needs. It is home to Neonatal (NICU), Pediatric (PICU) and Cardiac (CICU) critical care units, as well as Neurology/Neurosurgery and Hematology-Oncology units. All created with the goal to deliver the compassionate care we are known for – one that is centered around the family and child. Nicklaus Children's Hospital. For Health. For Life.





NYC
PUBLIC PARKS,
PRIVATE GARDENS:
PARIS TO PROVENCE
March 12-July 29
The Met Fifth Avenue
1000 Fifth Avenue, New York, NY 10028
metmuseum.org



**2018 TRIBECA
FILM FESTIVAL**
April 18-29
Multiple Locations
tribecafilm.com/festival

FRIEZE NEW YORK
May 3-6
Randall's Island Park
20 Randall's Island Park, New York, NY 10035
frieze.com/fairs/frieze-new-york

U.S. OPEN CHAMPIONSHIP
June 11-17
Shinnecock Hills Golf Club
200 Tuckahoe Rd, Southampton, NY 11968
usopen.com

**U2 EXPERIENCE +
INNOCENCE TOUR 2018**
June 25-26; July 1
Madison Square Garden
4 Pennsylvania Plaza, New York, NY 10001
msg.com



CHICAGO
CHICAGO LATINO FILM FESTIVAL
April 5-19
AMC River East 21
322 E. Illinois St., Chicago 60611
chicagolatinofilmfestival.org



**MACBETH AT CHICAGO
SHAKESPEARE THEATER**
April 25-June 24
800 East Grand Avenue, Chicago, IL, 60611
chicagoshakes.com

CHICAGO BLUES FESTIVAL
June 8-10
Millennium Park
201 E Randolph St, Chicago, IL 60601
cityofchicago.org

TASTE OF CHICAGO
July 11-15
Grant Park
337 E Randolph St, Chicago, IL 60601
tasteofchicago.us



BEVERLY HILLS, CA
ORPHEUS AND EURYDICE
March 10-25
LA Opera
135 N Grand Ave, Los Angeles, CA 90012
laopera.org



Photo: Todd Rosenberg / Lyric Opera of Chicago

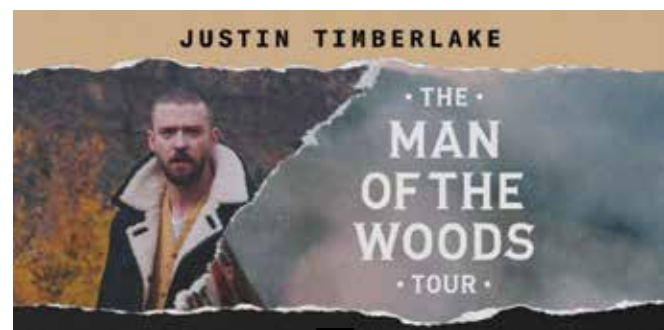


CHICAGO
CHICAGO RUM FESTIVAL
April 14
Logan Square Auditorium
Suite 1
2539 N Kedzie Blvd.,
Chicago, IL 60647
chicagorumfest.com



BEVERLY HILLS, CA
MUSIC IN THE MANSION
AT GREYSTONE MANSION
& GARDENS
April 15
Greystone Mansion & Gardens: The Doheny Estate
905 Loma Vista Drive, Beverly Hills, CA 90210
greystonemansion.org

TCM CLASSIC FILM FESTIVAL
April 26-29
Hollywood, CA
Multiple locations
filmfestival.tcm.com



**JUSTIN TIMBERLAKE – MAN OF
THE WOODS WORLD TOUR**
April 28-29
The Forum – Los Angeles
3900 W Manchester Blvd, Inglewood, CA 90305
ticketmaster.com

BEVERLY HILLS, CA
RODEO DRIVE CONOURS
D'ELEGANCE
June 17
Rodeo Drive
Beverly Hills, CA 90210
rodeodrive-bh.com



DALLAS/HOUSTON
DR PEPPER DALLAS CUP
March 25-April 1
Dallas, TX
dallascup.com

TONY BENNETT
April 26
Winspear Opera House
2403 Flora St., Dallas, TX 75201
attpac.org

WORLDFEST-HOUSTON
April 20-29
The AMC Studio 30 at Dunvale
2949 Dunvale Rd., Houston, TX 77063
worldfest.org

**TRUFFLE MAKING CLASS WITH
DR. SUE'S CHOCOLATES**
April 29
Messina Hof Grapevine Winery
201 S Main St., Grapevine, TX 76051
messinahof.com



ATLANTA
DOGWOOD FESTIVAL
April 13-15
Piedmont Park
400 Park Drive Northeast, Atlanta, GA 30306
dogwood.org

**PINK: BEAUTIFUL TRAUMA
WORLD TOUR**
April 21
Philips Arena
1 Philips Dr., Atlanta, GA 30303
philipsarena.com



ATLANTA JAZZ FESTIVAL
May 26-27
Piedmont Park
400 Park Drive Northeast,
Atlanta, GA 30306
atlantafestivals.com



**ATLANTA
FOOD & WINE
FESTIVAL**
May 31 -
June 3
Atlanta, GA
atfoodandwinefestival.com



AJC PEACHTREE ROAD RACE
July 4
Starts in Buckhead near Lenox Square Mall and
ends in Piedmont Park
atlantatrackclub.org/peachtree

MIAMI/ FT. LAUDERDALE
2018 MIAMI OPEN
March 19-April 1
Crandon Park Tennis Center
7300 Crandon Blvd.,
Key Biscayne, FL 33149
miamiopen.com

**SOUTHSIDE JOHNNY
& THE ASBURY JUKES**
March 31
Seminole Casino Coconut Creek
5550 NW 40th Street, Coconut Creek,
FL 33073
seminolecoconutcreekcasino.com

**AMERICAN FINE WINE
COMPETITION CHARITY
WINE GALA**
May 5
Pier 66
2301 Southeast 17th Street
Fort Lauderdale, FL 33316
pier66hotelmarina.com
americanfinewinecompetition.org



DANE COOK
May 12
Hard Rock Event Center
1 Seminole Way, Hollywood, FL 33314
seminolehardrockhollywood.com

**ROD STEWART
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GUEST CYNDI
LAUPER**
July 24
Hard Rock
Event Center
1 Seminole Way
Hollywood, FL 33314
seminolehardrockhol-
lywood.com



BROADWAY 2018 SEASON



New York City
Ongoing
Broadhurst Theatre



New York City
Ongoing
Longacre Theatre



New York City
Ongoing
New Amsterdam Theatre



Chicago, IL
Mar. 20 – Apr. 29, 2018
Broadway Playhouse
at Water Tower Place



New York City
Ongoing
Shubert Theatre



Dallas, TX
May 8 - May 20, 2018
AT&T Center



New York City
Ongoing
Ethel Barrymore Theatre



New York City
Ongoing
Schoenfeld Theatre



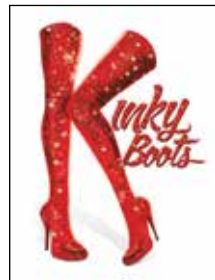
Chicago, IL
May 29- June 3, 2018
Cadillac Palace Theatre



New York City
Ongoing
Music Box Theatre



Fort Lauderdale, FL
June 19-June 24, 2018
Broward Center



New York City
Ongoing
Al Hirschfeld Theatre



Dallas, TX
Apr. 24- May 6, 2018
Music Hall at Fair Park



New York City
Ongoing
Circle In The Square
Theatre



New York City
Ongoing
Palace Theatre



New York City
Ongoing
Gershwin Theatre



New York City
Ongoing
Lyceum Theatre



Palm Beach, FL
Apr. 20, 2018
Kravis Center

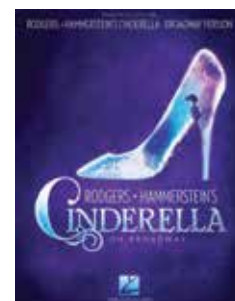


New York City
Ongoing
Stephen Sondheim
Theatre



Miami, FL
Apr. 3-Apr. 8, 2018
Adrienne Arsht Center

West Palm Beach, FL
Apr. 10- Apr. 15
Kravis Center



Chicago, IL
Apr. 27-May 6, 2018
Cadillac Palace Theatre

Los Angeles, CA
July 19- June 24, 2018
Pantages Theatre



Miami, FL
May 8-May 13, 2018
Adrienne Arsht Center

New York City
Ongoing
Ambassador Theatre



Los Angeles, CA
May 29-June 17, 2018
Pantages Theatre

◆

Chicago, IL
July 17- July 29, 2018
Auditorium Theatre



Dallas, TX
June 13-July 8, 2018
Music Hall at Fair Park

◆

New York City
Ongoing
Minskoff Theatre



Dallas, TX
July 24-Aug. 5, 2018
Music Hall at Fair Park

◆

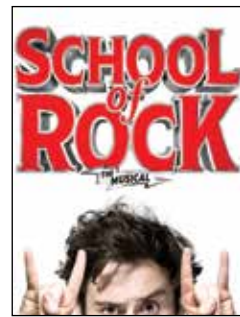
Los Angeles, CA
Apr. 3 - Apr. 22, 2018
Pantages Theatre



Chicago, IL
Mar. 21- Apr. 8, 2018
Cadillac Palace Theatre

◆

Los Angeles, CA
July 6-July 29, 2018
Pantages Theatre



New York City
Ongoing
Winter Garden Theatre

◆

Los Angeles, CA
May 2- May 27, 2018
Pantages Theatre



West Palm Beach, FL
May 1- May 6, 2018
Kravis Center

◆

Atlanta, GA
Apr. 17-22, 2019
Fox Theatre



Chicago, IL
Mar. 13- Apr. 15, 2018
Oriental Theatre

◆

New York City
July 20, 2018-2019
Nederlander Theatre



Chicago, IL
Apr. 10- Apr. 15, 2018
Cadillac Palace Theatre

◆

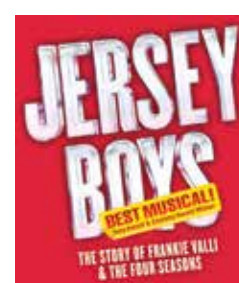
Houston, TX
June 1- June 3, 2018
Jones Hall



New York City
Ongoing
Orpheum Theatre

◆

Atlanta, GA
Apr. 6-Apr. 7, 2018
The Fox Theatre



Naples, FL
Apr. 3-Apr. 8, 2018
Hayes Hall

◆

New York City
Ongoing
New World Stages

◆

Ft. Lauderdale, FL
May 8- May 20, 2018
Broward Center



Chicago, IL
Thru Sept. 2, 2018
CIBC Theatre

Houston, TX
Apr. 24- May 20, 2018
The Hobby Center

Atlanta, GA
May 22-June 10, 2018
Fox Theater

Costa Mesa, CA
May 8-May 27, 2018
Seegerstrom Center

New York City
Ongoing
Richard Rogers Theatre



New York City
Ongoing
Eugene O'Neil Theatre

◆

Atlanta, GA
July,17-July 22, 2018
Fox Theatre

Costa Mesa, CA
Mar. 20- Apr. 1, 2018
Seegerstrom Center



Dallas, TX
Mar. 28-Apr. 8, 2018
Music Hall at Fair Park

Fort Lauderdale, FL
Apr. 11-Apr. 22, 2018
Broward Center

New York City
Ongoing
Brooks Atkinson Theatre

For tickets in Atlanta, Dallas, Fort Lauderdale, Miami and New York City, go to www.BroadwayAcrossAmerica.com; for shows in Chicago, go to www.BroadwayinChicago.com; to see what is playing in the Naples, Beverly Hills/Los Angeles area, go to Broadway.org; and in West Palm Beach, go to www.Kravis.org.

TEA SUPERTASTER

Piotr Miga spills the tea on being a resident supertaster



BY MELISSA BRYANT



Quality Assurance Manager, Piotr Miga

By virtue of his ability to perceive taste at very sensitive levels, Tea Forté's Master Tea Blender and Quality Assurance Manager, Piotr Miga, identifies with the estimated 40 percent of the U.S. population, who, according to Dr. Linda Bartoshuk, are "supertasters." Dr. Bartoshuk coined the term supertasters during her time at Yale Medical School in the early 1990s after she discovered approximately one in four people were born with certain genes that enabled them to experience an unusually elevated response to tastes. Such individuals, like Miga, have up to twice as many taste buds as the average person, causing them to perceive sugary foods as sweeter, salty foods as saltier, and bitter foods wholly unappetizing.

It's no surprise supertasters are often labeled as picky eaters. Yet, ironically, it is their acute sense of taste which makes them ideal candidates for careers in the food and beverage industry as flavorists and sommeliers.

Upon graduating from the University of Connecticut with a degree in Biological Sciences (Pre-Med), Miga gained acceptance into medical school but took an interesting career-path change. "I decided to defer for six months and take a job offer I received upon

graduation with a flavor company," he told *International Opulence*. "I was actually not aware of having these abilities because I didn't have a real point of reference until I started working in flavor manufacturing and realized my sensory abilities are actually very uncommon.

"I spent my early career working with the best flavor chemists in the world, where I honed my organoleptic abilities and understood my talent as a supertaster. Since then, I haven't looked back."

FINDING THE RIGHT BALANCE

Today, Miga heads tea development, profile assessment and quality control at Tea Forté—a luxury tea brand, and exclusive tea purveyor for the James Beard Foundation, celebrated for its handcrafted blends and elegantly designed accessories. He spends a large part of

"THE SUPERTASTING COMES IN HANDY IN THIS BECAUSE YOU ARE ABLE TO PERCEIVE DELICATE NOTES THAT MAY GET OMITTED BY LESS EXPERIENCED TASTERS..."

his workday with the company's tea suppliers, developing tea and tweaking products through pilot trials. To test the products, Miga mimics a suction vacuum, quickly ingesting a sip of tea before letting it settle on the tip, side and back of his tongue.

"One tea can go through a number of trials, where it is tested, fine-tuned and re-tested, before receiving final approval," he said. "In the flavor industry, the standard is very low dilutions usually at around 0.1 percent of the original flavor strength. In the tea industry, you want to get the actual taste to 100 percent when doing a pilot trial, although in tea development it is not uncommon to test the tea at a much stronger dose that it's actually tasted by the end customer. Supertasting

comes in handy in this because you are able to perceive delicate notes that may get omitted by less experienced tasters and are not easily detected. It also gives you the advantage to make the flavors a lot more complex, refined and ultimately more enjoyable."

MIGA'S CUP OF TEA

Always on the hunt for new ways to reimagine the tea experience, Miga draws inspiration for novelty flavors from his travels, personal preferences, customer requests and industry trends. All this to say, tea connoisseurs may one day be sipping specialty flavors incorporating sumac, Indian gooseberries, baobab fruit, purple corn, and sorghum—all ingredients Miga is interested in working with.

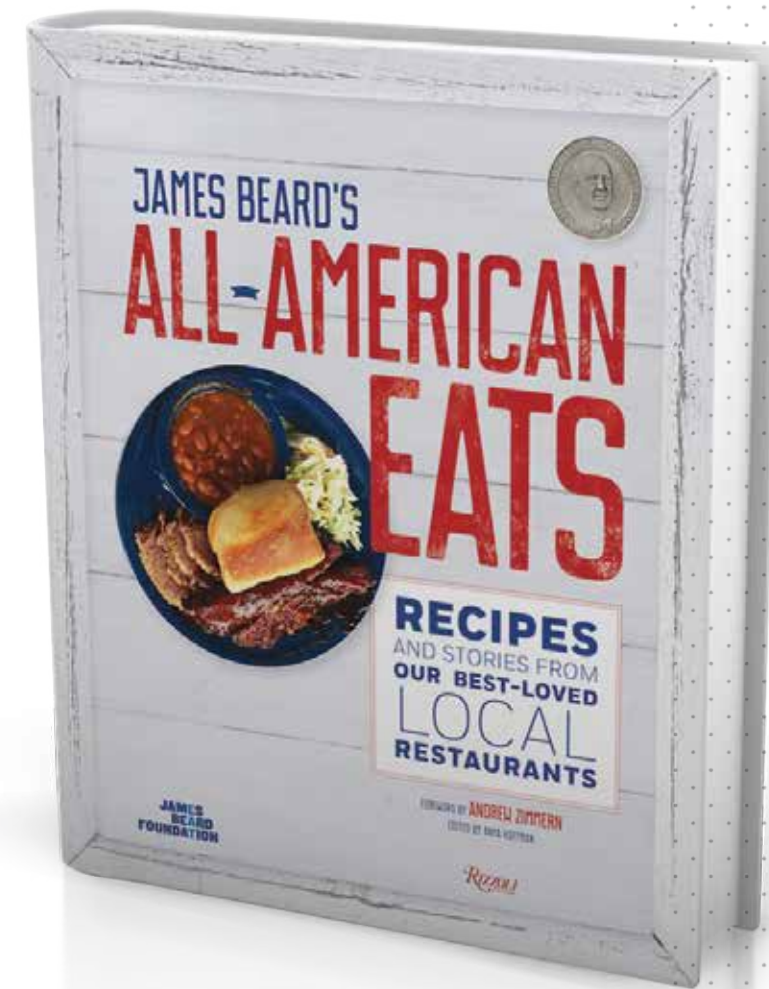
For now, we can expect more practical interpretations such as the new Hanami collection inspired by the Japanese Cherry Blossom Festival, featuring organic cherry tea blends with a green tea base and notes of cherries and flowers resembling the pink color and theme.

"We always want to be the first to bring something new to the customer and the market as a whole,

be it a new collection, such as our Bleu teas which utilize unique qualities of butterfly pea flowers, or [introducing] not just one, but five types of Matcha teas." ☪

In mid-February, Tea Forté's Organic Cherry Blossom Hanami won a silver medal at the 2018 Global Tea Championship. Shop Tea Forté's Cherry Blossom teaware, very cherry blends and other products at teaforte.com





FOOD WITH A STORY TASTES BETTER.

— **ANDREW ZIMMERN**, JBF Award-winning host, Travel Channel's *Bizarre Foods*

Featuring recipes and stories from the beloved restaurants around the country that have won the James Beard America's Classics award, *James Beard's All-American Eats* is equal parts cookbook, travel guide, and inspirational history of some of our most prized national treasures.

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dinner with wine pairings featuring a diverse group of JBF Award winners and local chefs, and ending with a decadent dessert course and a Q&A session with the evening's chefs. Come alone, with a guest, or entertain a group at one of these unique culinary collaborations!



Joshua Schwartz Stephen Durfee Timothy Hollingsworth

Del Dotto Vineyards
March 24, 2018

7466 St. Helena Highway, Napa, CA 94558

Host Chef Joshua Schwartz

Walter Abrams
Dabba, San Francisco

JBF Award Winner
Timothy Hollingsworth
Otium, Los Angeles

Adam Ross
1313 Main, Napa, CA

Janelle Weaver
The Bewildered Pig, Philo, CA

Marc Zimmerman
Alexander's Steakhouse,
San Francisco

JBF Award-Winning
Pastry Chef Stephen Durfee
Culinary Institute of America at
Greystone, St. Helena, CA



Peter Pollay



Katie Button

Asheville, NC
May 3, 2018

Posana Restaurant
1 Biltmore Ave, Asheville, NC 28801

Host Chef Peter Pollay

JBF Award Winner
Katie Button

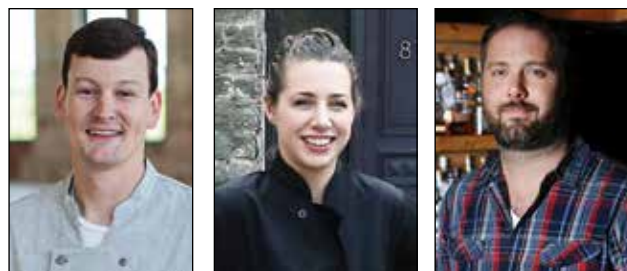
Heirloom Hospitality Group,
Asheville, NC

John Fleer
Rhubarb, Asheville, NC

Ford Fry
Ford Fry Restaurants, Atlanta

Craig Richards
St. Cecilia, Atlanta

Digby Stridiron
Parcel 32, Charleston, SC



Trey Dutton Charity Everett Thaddeus Keefe

1KEPT

68 Wentworth St, Charleston, SC 29401
April 26, 2018

Host Chefs

Trey Dutton, Charity Everett and Thaddeus Keefe

Philippe Haddad
Cape Dutch, Atlanta

Josh Keeler
492, Charleston, SC

Nick Leahy
Saltyard, Atlanta

Pastry Chef Cynthia Wong
Butcher & Bee, Charleston



Maneet Chauhan



Ryan Prewitt

Memphis Zoo
May 17, 2018

2000 Prentiss Place, Memphis, TN 38112

JBF Award Winner
Maneet Chauhan

Chauhan Ale & Masala House, Nashville

Kelly English
Restaurant Iris and the Second
Line, Memphis

Michael Hudman
Andrew Michael Italian Kitchen,
Hog & Hominy, Porcellino's
Craft Butcher, and Catherine &
Mary's, Memphis, and
Josephine Estelle, New Orleans

JBF Award Winner Ryan Prewitt
Pêche Seafood Grill, New Orleans

Josh Steiner
Strano! Sicilian Kitchen & Bar,
Memphis

Andy Ticer
Andrew Michael Italian Kitchen,
Hog & Hominy, Porcellino's
Craft Butcher, and Catherine
& Mary's, Memphis, and
Josephine Estelle, New Orleans

Pastry Chef Lisa White
Thompson Hotel, Nashville



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THE WORLD'S BEST BOURBON DOESN'T HALE FROM KENTUCKY

In exclusive interview with the distiller master from A. Smith Bowman on how a Virginia distillery trumped brands from legendary Bourbon County Kentucky



Thil il iltemporae voleces derferrum explist iusande bitiore persper ibustum eaquias ad magnihilibus ipsantem ut alit quiatiam repro omniet que poria asiti num et et vendi to de et eicia con pe con ex earum volutet eum int.

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OH THE DIFFERENCE A BARREL MAKES

A look at how barrel specifications and origins impact flavors and aromas in wines

BY DIEGO MERAUIGLIA

Barrels have served a fundamental purpose in the production of fine wine for centuries, but it wasn't always this way. If we rewind the clock back to the time of the ancient Greeks and Romans, who are recognized as the commercial pioneers of winemaking, the use of wood as a raw material for the creation of wine-containing vessels was completely absent. Indeed, clay amphorae were used instead. These containers did not impart any flavor to the wine but merely acted as neutral containers with the single exception that the large porosity of clay would allow the wines to receive oxygen, a factor that would hastily age the wines, sometimes excessively, creating intense aromas of oxidation that can be defined as "nuttness", at times so strong that the personality of the wine could be considered compromised.

We can think of wines like Sherry, Madeira and Marsala as examples where this is purposely sought. It was not until the Romans began their territorial expansion, specifically under Julius

Caesar in 50-60 B.C., that the Romans came into contact with the Gauls, a Celtic people residing in what is today Northern Italy. They were first presented with the notion of wood as a raw material for the production of wine-containing vessels.

Strabo (63 B.C. - 24 A.D.), a Greek geographer and historian, described the Gauls people in Northern Italy as, "Tall, prosperous, capable of producing great wine that they preserve in great wooden barrels the size of houses." The ready availability of wood as the primary raw material, coupled with their historically famous thirst, generated the construction of larger wooden containers for housing and transporting wine. Little could they imagine that this would have changed the face of wine forever and become second nature in wine production 2,000 years later.

BARREL SPECS AND EFFECTS

So what exactly does wood do to wine? What are the specifics of the barrels and do they carry different effects on the wine? Do wines



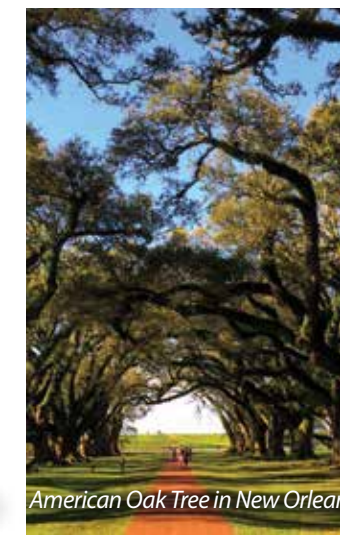
Oak Tree in France



Slavonian Oak Tree



450 year-old Russian Oak Tree



American Oak Tree in New Orleans

aged in stainless steel carry the same characteristics and what are the most common wines that are aged in barrels?

Every wine produced in the world undergoes a minimum amount of aging time. This time is essential for the stabilization of the recently fermented grape juice that requires less or more time, depending on the type of wine we are aiming to produce, in order to round itself out, become more palatable and gather the desired aromatic complexity indicative of its price point and style. Every winery makes a choice on what raw material they wish to age their wine in and for how long.

STAINLESS STEEL

Stainless steel vessels are present today in almost every winery. They are industrially produced vats that carry with them the benefits of easy cleaning and sanitation, easy temperature control for the fermentation process, as well as the housing of wine for periods of time. Unlike wood, they are not limited in their lifespan. But most importantly, stainless steel does (or doesn't do...) two specific things: impart flavors or allow oxygen contact. In other words, stainless



steel will not alter the aromatic profile of a wine, nor will it allow the wine to oxygenate, hence developing its flavors into what the wine world defines as "tertiary" (aromas related to oxidation/aging that can be referred to as nuttiness, earthy, musky, ethereal and so on...aromas that are not simply fruits, flowers and minerals).

It is hence evident that all wines aged in stainless steel alone will not develop into more complex, deeper aromas and will normally be wines that are fruity, floral, mineral and youthfully fresh. Examples of these are the majority of Pinot Grigio or any "unoaked" wine. They can be both white or red, although pure stainless steel aging for reds is less uncommon. The focus here is to preserve and enhance the freshness, the herbaceous, grassy, young and lighter body profile of wines that will arrive on the shelf with lower price tags and will generally be less age worthy and cellar prone than their counterparts aged in wood.

WOODEN BARRELS

The moment we decide as winemakers to produce wines of full body, aging capabilities, complexity, depth and by consequence an elevated price tag, wood becomes mandatory. For the vast majority of reds, a minimum amount of time in wood is essential. Reds possess fuller structure to begin with and require more softening than whites per norm. Wood behaves far different than stainless steel. Not only will it allow minimum amounts of oxygen into the wine through its porous structure, but more significantly

it will actually impart flavor to the wine through the physical release of aromatic substances in the wood that dissipate and dissolve into the wine.

AGING TIME SPAN

Upon making the determination that we wish to age our wines in barrels, be it as low as three months to as long as four to five years, we need to make a series of choices that will define the specific influence of the barrels on the wine:

- What type of wood?
- What origin?
- What size barrels?
- What age or "neutrality" of barrels?
- What intensity of charring/toasting?
- How much percentage of the wine will go through each variant?



The combinations can truly be endless and they are studied and cherished by all wineries like secret recipes.

TYPE OF WOOD

First of all, we must determine what type/species of wood we will utilize. Through the centuries and thanks to the Bordeaux wineries in France, oak has largely been determined as the best type of wood for wine barrels. Oak is intensely flavored but delicate in its profile, with luscious sweet tones of vanilla, dill, cedar, tobacco and cinnamon, at times even coconut. It has a small tight grain, which means it allows only small amounts of oxygen to enter, micro oxygenating the wine and allowing it to soften through the small but not excessive exposure to air. Oak is indeed prime. It is, however, not impossible to find other wood types, less common but more prevalent in Europe, such as cherry, elm, chestnut, each with a set of aromas and characteristics, generally harsher and less elegant than those of the more expensive oak that can cost up to \$700 per single small-sized barrel.

THE ORIGIN

Secondly, comes the origin of the wood. French? Slavonian? American? Russian? These four origins are recognized as the primary producers of wood for barrel manufacture and each carry with them specific traits.

French is the most expensive with the sweetest aromatics, vanilla being the most recognizable and is the one largely preferred by fine wineries. *Slavonian* is extremely common in Italy and has a less impactful character, a more savory quality rather than sweet with aromatics of walnut, hazelnut and nutmeg. *American* is by far the most powerful and impactful. Used largely for spirits like Bourbon, that same "Bourbon" aroma can be detected in the wine. Large doses of coconut, dill, eucalyptus and more balsamic-like notes will be imparted.

A favorite of countries like Spain and Australia, American oak can, at times, overpower any other flavor in the wine. Russian is the new kid on the block for oak wooden barrels, and is still under scrutiny, although good neutral results have been achieved.

Beyond the flavor component, each wood and provenance will possess different sized

grain, depending on the speed at which the trees grew, and that will determine how much oxygen the barrel will actually allow into the wine during the time it rests.

BARREL SIZE MATTERS

Beyond the provenance of the wood, we will then need to decide on the size of the barrels. It may seem irrelevant and simply logistical (the bigger the barrels, the more wine we make) but in reality, the size of the barrels is fundamental in how intensely "oaked" the wines will be.

The concept is quite straightforward. The smaller the barrel, the larger the surface area to wine contact ratio and the more intense effect the wood will have on the wine. The larger the barrel, the less impactful the wood will be and the more neutral the wine will remain. Indeed, many wineries opt to age their wines in combinations of small and large barrels that can come in dozens of sizes all the way up to large Italian "botti" that contain 10 to 60 hectoliters of wine – far more than the American or French favorite called "barrique," with its 225 liter capacity.



AGE & USE

Unexpectedly, the "age" of the barrels, or "use" of the barrels, is also an important decision wineries need to make. A newer, younger barrel will impart more flavor than an older barrel. It is widely accepted that for smaller barrels, the like of the common French barrique, three years is the general maximum. Three years are equivalent to three uses, three vintages. With each use, each vintage,



each year, the barrel loses some of its potency. Beyond three years, most barrels are considered "neutral", at which point the only use they have is to micro oxygenate the wine and soften it from this air exposure, but will not impart any active flavors or aromas.

Large barrels commonly used in Italy are considered the epitome of "neutral" wood containers, used exclusively for their oxygenating properties but not for any flavor addition.

THE TOAST

Last but not least, the most spectacular-in-production aspect of barrels is the charring. Each barrel produced by coopers will be toasted to a specific degree, defined as light, medium or high toast. The coopers literally burn blocks of peat inside the newly made barrels to char/burn the inside.

The duration of this charring will increase the burn, which in turn will provide different flavors to the wine. Light toast barrels will provide notes of hazelnut, milk chocolate, vanilla and macadamia. Medium toast, the most common, will increase the smoky character and darken the chocolate component ever so slightly. High toast barrels are less commonly used as they impart strong smoke flavors, dark cacao, coffee.

BARREL-AGED REDS

So what are the wines that will carry these characteristics? What wines fit under the

"barrel-aged" category? Largely speaking, the majority of red wines see some sort of barrel at one point in their production phase and it is an absolute given that any fine red wine with a more than entry level price tag and any sort of aging capability will be largely determined by its barrel regimen.

In Italy we see wines the like of Barolo, Barbaresco, Amarone, Chianti, Super Tuscans, Taurasi. In Spain Rioja, Navarra, Priorat and Ribera del Duero are largely characterized by their cooperage. France has a traditional and historical love affair with barrels, and America is completely dependent on wood vessels for its wine production, having developed a compassion for the profile that barrel-aged wines possess. Australia comes also heavy handed on the use of wood barrels for its wines.

THE WHITES, NOT SO MUCH

White wines are also aged in barrels, although less commonly. It was the French region of Burgundy that largely established the trend of barrel use in white wines, with their native Chardonnay grape. The world followed their footsteps and Chardonnay, although just a grape varietal that can be widely found unoaked, is subjected almost always to some degree of barrel aging. Bigger structured, fuller body white wines are the main ones to carry some sort of wood aging, although the vast majority of white wines are stainless-steel aged to preserve their approachable, fresh and youthful character. Any grape and any place can barrel age their white wines, so it would be a common error to say all Chardonnays are oaked and all Pinot Grigios are not. Asking and inquiring

on the barrel regimen becomes essential with white wine. Is this white wine oaked?

As we can see, the intricacies and details involved in the selection of barrels are extremely complex and the study of cooperage in wine is something that is ongoing and continuously evolving as we discover new methods, new concepts and new raw materials. Ultimately though, they have intensely shaped the profile of wines we enjoy today and have become a natural byword of winemaking throughout the entire globe, standing testimony to how unexpectedly pioneering were the actions of a few Celtic tribes stationed in Cisalpine Gaul in Northern Italy and Transalpine Gaul in France over 2,000 years ago. ●



Our newest master sommelier columnist—Diego Meraviglia, President & Director Of Education, North American Sommelier Association.

THE MICHELIN GUIDE

From a Tire Company to the World's Fine Dining Authority

*"Stars are not given to a chef...it's not like an Oscar—
it's not a physical thing. It's really an opinion. It's recognition."
- Michael Ellis, International Director of the Michelin Guides*

BY MARLA HORN LAZARUS

When going on a trip, I always seem to plan things around food and when there's an opportunity to visit a *Michelin-starred* restaurant, it's the ultimate gourmet adventure. What do a tire company and the prestigious fine dining *Michelin Guides* have in common? They are one and the same, the *Michelin Guides* that make or break fine dining establishments around the world is the same that manufactures tires.

It was as simple as traveling that led André and Édouard Michelin to start the guide. In 1900, fewer than 3,000 cars graced the roads of France, and while they started a tire company 11 years earlier, they decided that a ratings guide for hotels and restaurants would entice drivers to travel, wearing out their tires and needing replacements. An idea was born and they published 35,000 copies of the first edition, free of charge. It contained useful information to motorists, such as maps, tire repair and replacement instructions, car mechanics, hotels, restaurants and petrol stations throughout France. According to Michelin, they even went as far as to put up homemade road signs to assist travelers. Four years later,

the brothers published a guide in Belgium and the rest is history. The *Michelin Guide* spread around the world, produced in more than 28 countries, and in November 2005 the first American guide, concentrated in New York City, expanded to Chicago, San Francisco and in 2016, Washington, D.C.

HOW THE STARS CAME INTO TWINKLE

In 1926, the guide began to award stars for fine dining establishments with only a single star. Then, in 1931, the hierarchy of zero, one, two, and three stars was introduced. Finally, in 1936, the criteria for the starred rankings were published. When a restaurant is awarded a single Michelin Star, it is a sign that it is among the *crème de la crème* in the culinary world. Receiving Two Stars and the restaurant is excellent and worth a detour. However, if you are awarded Three Stars, the restaurant is known for exceptional cuisine, a destination restaurant, worth traveling to experience.

SHROUDED IN MYSTERY

While recognizing the growing popularity of the dining section in the guide, a team of inspectors began to review restaurants. Careful in maintaining anonymity by not identifying themselves, they always paid for their meals, all have exten-

sive culinary backgrounds, many are former chefs and must pass official *Michelin Guide* training in France. Unlike many food critics, they do not take notes while eating, and will often visit a restaurant multiple times before reaching a conclusion. Many of the company's top executives have never met an inspector as they are advised not to disclose their line of work, even to their families.

STAR POWER

Recently, the international culinary world lost one of the world's greatest chefs. Legendary French chef Paul Bocuse was known to have simply said, "*Michelin* is the only guide that counts." Each October, Michelin announces their newest restaurant selections for the following year's guide and ignites the public to debate likely winners, similar to Academy Award nominations for films, on which restaurant might lose or gain a star. The acquisition or loss of a star can have dramatic effects on the success of a restaurant, as seen in the movies *The Hundred-Foot Journey* and *Burnt*. A chef's ability to inspire the cuisine with their culinary "personality" as well as treating every night as if it's the night of a Michelin inspection, will then be a restaurant in the running for a star. Believe it or not, restaurateurs have asked Michelin to revoke a star, because they felt that it created undesirable customer expectations or pressure to spend more on service and décor.

INTERNATIONAL BENCHMARK

Although Michelin remains somewhat secretive about the criteria and evaluation process to receive stars, Michael Ellis, said, "There are five criteria and the most important is the quality of the ingredients as all great cuisine starts with great products. The second criteria, the chef's mastery of flavor and cooking technique, is critical to the consistent quality of the experience and a key factor in seeking star recognition. The third cri-

teria, equilibrium and harmony of flavors is important for the plate must be in balance where the seasoning is exactly as it should be. Consistency throughout the meal and over time is the fourth criteria. Lastly, the fifth criteria is value for money." Additionally, Michael said, "We move inspectors around the world so the objective will guarantee that a starred restaurant will have the same value regardless of whether it is located in Paris, New York or Tokyo."

DINING BIBLE




In the 2018 guide, a new symbol, L'Assiette Michelin (Michelin Plate) joins the coveted star and Bib Gourmand recognizing restaurants where inspectors have discovered quality food. The stars and Bib Gourmands often garner the most attention, however, marked by the new symbol, endorse restaurants that guarantee a very good standard of a food and wine experience. The Bib Gourmands, announced one week prior to the starred-selections, feature designations that offer great food for good value, often known as personal favorites among the inspectors.

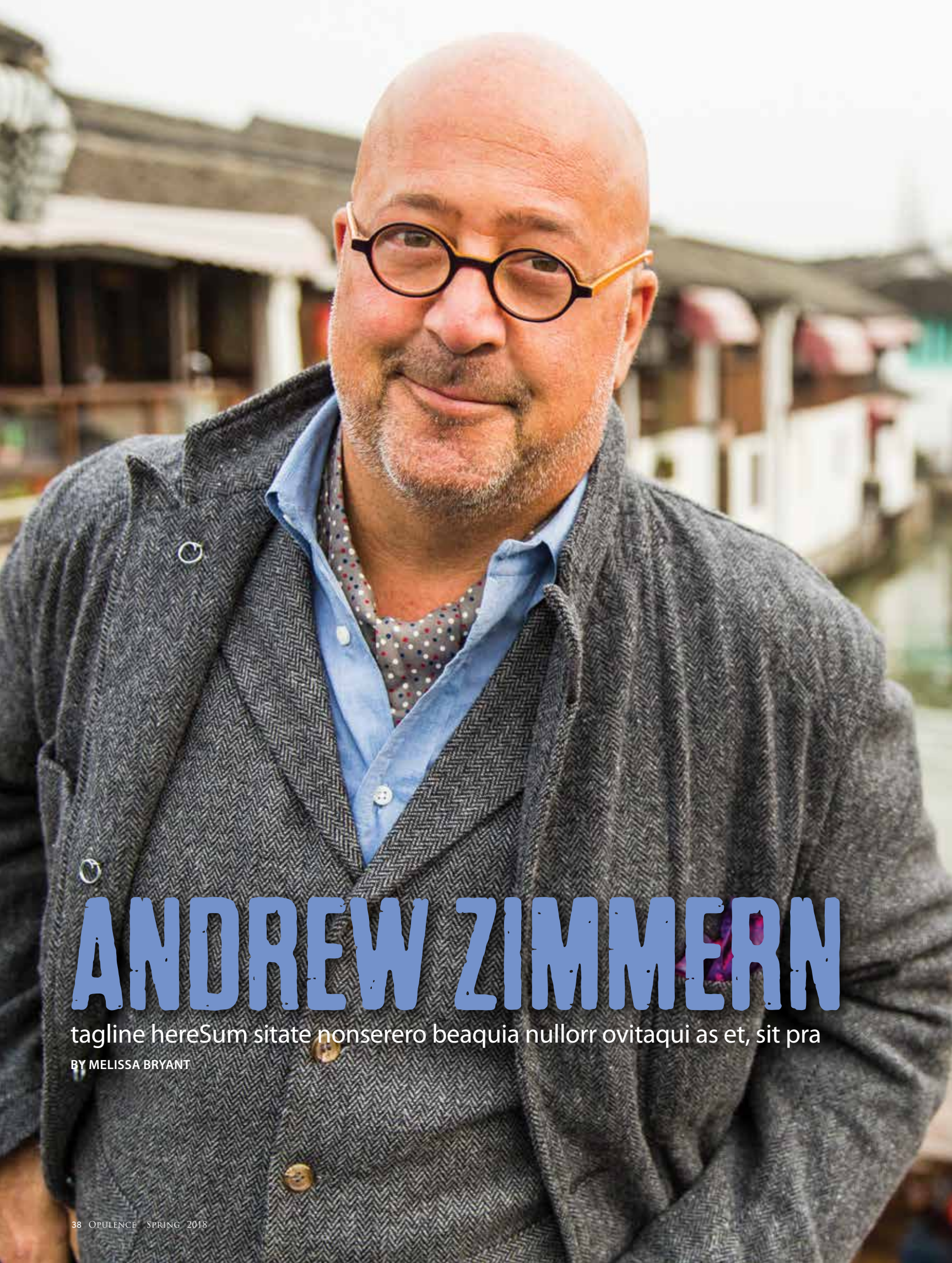
Today, the remarkable foresight of the Michelin brothers has given the company a vocation that is as relevant in 2018 as it was in 1900 – namely, to make driving, tourism and the search for unforgettable experiences available to all. With the culinary industry ever-changing, and moving more toward casual dining, Michael says, "Now, you can go to a pub in London for a Michelin Star dining experience."

After all, a Michelin Star is one of the greatest honors a restaurant can receive. ●



STAR RATINGS

-  A VERY GOOD RESTAURANT IN ITS CATEGORY
-  EXCELLENT COOKING, WORTH A DETOUR
-  EXCEPTIONAL CUISINE, WORTH A SPECIAL JOURNEY



ANDREW ZIMMERN

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BY MELISSA BRYANT



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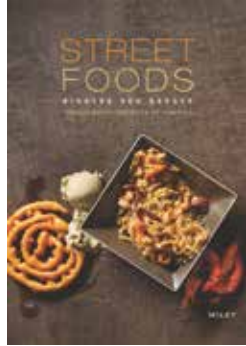
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TOP STREET FOOD RECIPES

FOR WORLD CASUAL DINERS



Cover Design:
Wendy Lai; Cover
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Chef Hinnerk von Barga,
The Culinary Institute of America.

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SEAFOOD SAUSAGE HOT DOGS

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PHOTO: FRANCESCO TONELLI



PAN STEAMED CILANTRO & PORK DUMPLINGS

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PHOTO: FRANCESCO TONELLI



PAKORA FRIED VEGETABLE SKEWER

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PHOTO: FRANCESCO TONELLI

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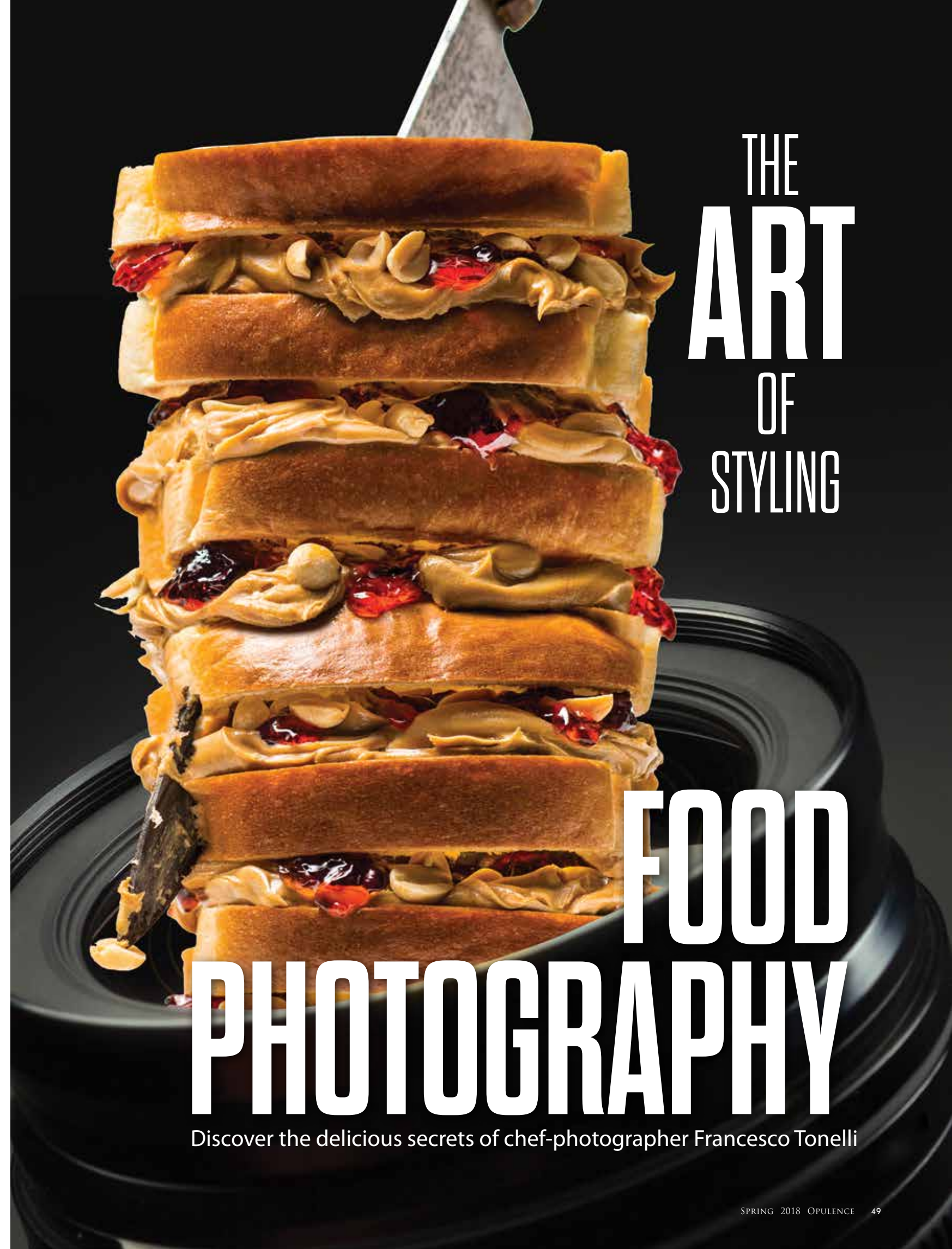
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RED BERRY PUDDING

PHOTO: FRANCESCO TONELLI



THE
ART
OF
STYLING

**FOOD
PHOTOGRAPHY**

Discover the delicious secrets of chef-photographer Francesco Tonelli

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Daniel Boulud

A Prolific Chef with Boundless Talent and Energy

BY ALONA ABBADY MARTINEZ



Daniel Boulud is not one to run out of energy. Arriving to the United States in 1982, the chef and restaurateur has since amassed an expansive culinary empire throughout the U.S., London, Toronto, Montreal, and Singapore. Today, the French native is considered one of America's leading culinary authorities and has received numerous accolades including the James Beard Foundation awards for "Outstanding Restaurateur," "Best Chef of New York City" and "Outstanding Chef of the Year." DANIEL, his Michelin-starred flagship, has been named "one of the 10 best restaurants in the world" by the *International Herald Tribune*, received the esteemed *Gourmet Magazine's* "Top Table" award, a four-star-rating from *The New York Times*, as well as *Wine Spectator's* Grand Award.

His latest restaurant, Boulud Sud, opened in Miami this January, and, like its Manhattan counterpart, celebrates the bright and fresh flavors of the Mediterranean with Boulud's signature interpretation of contemporary, seasonal fare



Boulud Sud-Miami

"The cuisine at Boulud Sud is inspired by flavors from the Côte d'Azur, Spain, Italy, Greece, Morocco, Tunisia, Lebanon, Turkey and beyond. It's sophisticated without being fussy, just like those areas of the world," Boulud explained via email.

The restaurant's menu features dishes like seared branzino with freekeh, apricot, and artichoke and *arroz bomba* with sepia and chorizo. Diners are encouraged to begin with *mezzes*, small dishes to be shared such as lamb flatbread with eggplant and



Boulud Sud Flatbread



Grapefruit Givr 



Café Boulud-Palm Beach

pine nuts, or an assortment of Mediterranean starters such as tabbouleh, hummus and babaganoush. All work harmoniously with the balmy Miami weather, similar to places serving as Boulud's culinary inspiration. Grapefruit givré, a dessert not to be missed, follows the same principle. "Givré" is French for "covered in frost." Buried in a frozen grapefruit shell, below a crown made of sweet shreds of halva, lies a treasure chest of loukoum (rose candy), grapefruit sorbet, jam, and a crispy tuile, topped with a light foam, fresh fruit, and sesame crumble.



Bar Boulud-New York City



Bar Boulud Charcuterie-New York City

Photo: Fruits de Mer

"It's up to Clark [Executive Chef, Clark Bowen] and myself to interpret classic dishes from these rich areas, and make them our own. From simply prepared grilled fish and produce to complex dishes with layers of spice and texture, there is always something fresh on the menu. The design of Boulud Sud brings together the charm of Provence, the warm spice and fragrant herbs of Mediterranean cuisine to pair with the casual elegance of Miami, highlighted with original artwork by Vik Muniz. It's the perfect backdrop for our vibrant Mediterranean menu."

Boulud is excited to be a part of Miami's culinary explosion. "To see how the city has evolved is fascinating. I love the incredible resurgence of neighborhoods that you would have never thought would be trendy today. Downtown Miami 10 years ago was not the Downtown Miami of today."

With so many successes bearing his name, Chef Boulud's heart still leans toward his first restaurant, opened in 1993 in New York City. "My favorite is the original DANIEL which is now Café Boulud. It has always been my favorite little spot in the city; it's a special



DANIEL-New York City



DB Bistro Moderne-New York City



DANIEL-New York City - Foie Gras

"I love all of my restaurants and especially my latest in Miami, Boulud Sud."

-Daniel Boulud



DB Bistro Moderne, New York City - Plum Tarte



DBGB- Washington, D.C.



DBGB- Washington, D.C.- Baked Alaska

location right off the park. Quiet, charming, almost like being in Europe.”

But like any good parent, he is quick to distribute his affection equally. “I love all of my restaurants and especially my latest in Miami, Boulud Sud.”

Café Boulud’s unwavering success only reaffirms that Chef Daniel Boulud can and does withstand the test of time, particularly in a finicky and unforgiving culinary climate. Twenty-five years after first opening, it remains a favorite in the city with a menu inspired by the chef’s four culinary muses: *La Tradition*, classic French cuisine; *La Saison*, seasonal delicacies; *Le Potager*, the vegetable garden; and *Le Voyage*, flavors of world cuisines. Dishes like foie gras torchon with quince, smoked almond brittle, saumon fumé with oeuf mimosa, horseradish, beet, and pumpnickel, and dry aged beef strip-loin served with cardoon, black trumpet mushroom, pommes dauphine, and sauce bordelaise are among those keeping regulars happy and drawing in new clientele.

And Chef shows no signs of slowing down. With his Miami eatery opening up to rave reviews, he can’t help but plan ahead to his next culinary adventure.

“2020, the most stunning building, is erecting in New York and we’ll have a restaurant there, at One Vanderbilt.” ●

DISCOVERING THE LAND OF CHEESE IN SOČA VALLEY

Unleash Your Sense of Taste on the
Cheese Trails and Unearth the Beauty of Slovenia

BY MARLA HORN LAZARUS

Welcome to EDEN...

Soča Valley, the first destination in Slovenia to earn the title European Destination of Excellence (EDEN) due to its sustainable development of tourism – especially for cheese enthusiasts. If you're a cheese lover, like me, then an adventure on a cheese trail should definitely be on your bucket list.

A VALLEY FOR MEMORIES

When you embark on a cheese trail tour, your journey will include learning about the history, landscape and rich culture of the regions in which the various cheeses are made.

Take Soča, for instance. It's home to the Slovenian River, one of the most beautiful emerald-hued rivers in Europe, known as the river of adventures. Over countless centuries, its water has flowed across waterfalls while cascading through gorges and valleys nestled amongst the majestic Alpine peaks. The valley of the Slovenian River also preserves the shocking heritage of World War I. Part of the EDEN ranking is due to its stories of the Path of Peace in Kobarid. Walking on the path, with a guide, you feel like you are side by side with a World War I soldier.

THE LONG TRADITION OF CHEESE MAKING

Alongside the Soča Valley are many roads and paths leading to places where the old traditional farm activities are still alive. You will find sheep and cows grazing on pastures above the valley, supplying milk for genuine Bovec, Tolminc, Bohinj and Velika Planina cheeses. Slovenia is home to three different indigenous cheeses: Nanoški sir (sir means cheese), Tolminc sir and Bovški sir. The first two are made of 100 percent cow's milk, the third one is 100 percent sheep milk. Each year, many different flavors and shapes of cheese are available from mountain shepherds in the meadows.

Each cheese trail offers something different, so make sure to choose one of your own tasting. When on the paths in the mountains, learn about life and work of the Soča Valley cheese-makers, while indulging in luscious mountain delicacies. Surrounded with numerous mountains, this area is home of two cheeses, Bovški and Tolminc cheese, labeled with Protected Geographical Indication (GI), a sign used on products that have a specific geographical origin and possess qualities to that origin. In order to function as a GI, a sign must identify a product as originating in a given place. Visits to multiple dairies offers a shepherd's lunch with culinary treats and

*Bovški and Tolminc cheeses are
traditional food in Slovenia.*

presentations of the cheese tradition in the region.

The slopes of Mt. Matajur, a border mountain between Slovenia and Italy, offer beautiful views of the Alpine rim on the north and of the Adriatic coast on the south. The pass between Mt. Kolovrat and Mt. Matajur forms a natural link between Soča and Benečija. This cheese trail leads the way to a dairy farm, Jelenov Breg, in the Idriška

Planina mountain pasture, where cheese made from cow's milk results in a delicious sweet and salty ricotta. After a delicious lunch, a hike to the peak of Mt. Matajur offers guests pristine views of the Gulf of Adriatic and the high alpine peaks.

As part of the tourist cheese route, Planina Laz is the oldest of the mountain highlands, and during summer, is still very much a working highland where the herdsmen

live, produce and sell cheese. This cheese trail leads across the many highlands in the Bohinj area where you can sample and purchase cheese and other dairy products.

The pastureland under Mt. Krn, popular for hiking or climbing to surrounding mountaintops, is full of natural historic sites. All within the borders of Triglav National Park are hiking trails that lead to the surrounding peaks, including the Path of Peace, European

footpath E7 and Alpe-Adria-Trail. This cheese trail connects four mountain pastures in a circular route. Visiting dairies, watching presentations of cheese making, followed by a degustation is simply wonderful.

Then you're on to tour a livestock barn in a family run farm to see the gentle grazing of cows, sheep and goats. Spend time and

explore the very heart of the farms, including the ripening cellars, where many of the cheeses are matured. Since it is impossible to judge the quality of cheese without tasting it, make the tasting room your final stop. ●

To scout cheese trail tours available in Slovenia, visit www.tastycheesetour.eu.



Making Trnič sir (cheese) in Slovenia.

TASTES OF SLOVENIA

With so many different cheese trails to choose, don't forget the Slovenian honeybees. Dairy and honey produced from the gastronomic regions at the foot of the Alps is intimately connected with mountain pastures where cows, goats, and sheep have been feeding for centuries. Milk is the basis for original cheeses, such as the Trnič cheese and the spicy Mohant cheese, which has a protected geographical indication.

TRNIČ, THE MOST ROMANTIC CHEESE

While trekking the trails and visiting dairies, many different cheeses surpassed our expectations. From the traditional Slovenian cheese of love, Trnič, a pear-shaped hard special cheese made of curd, cream, and salt is decorated with special ornaments. In old times, the shepherds gave Trnič as a sign of love. It's shaped, dried partially, finished and decorated with seals, prints of wooden boards, with engraved ornaments representing the shepherd's artistic signature. Always presented in pairs

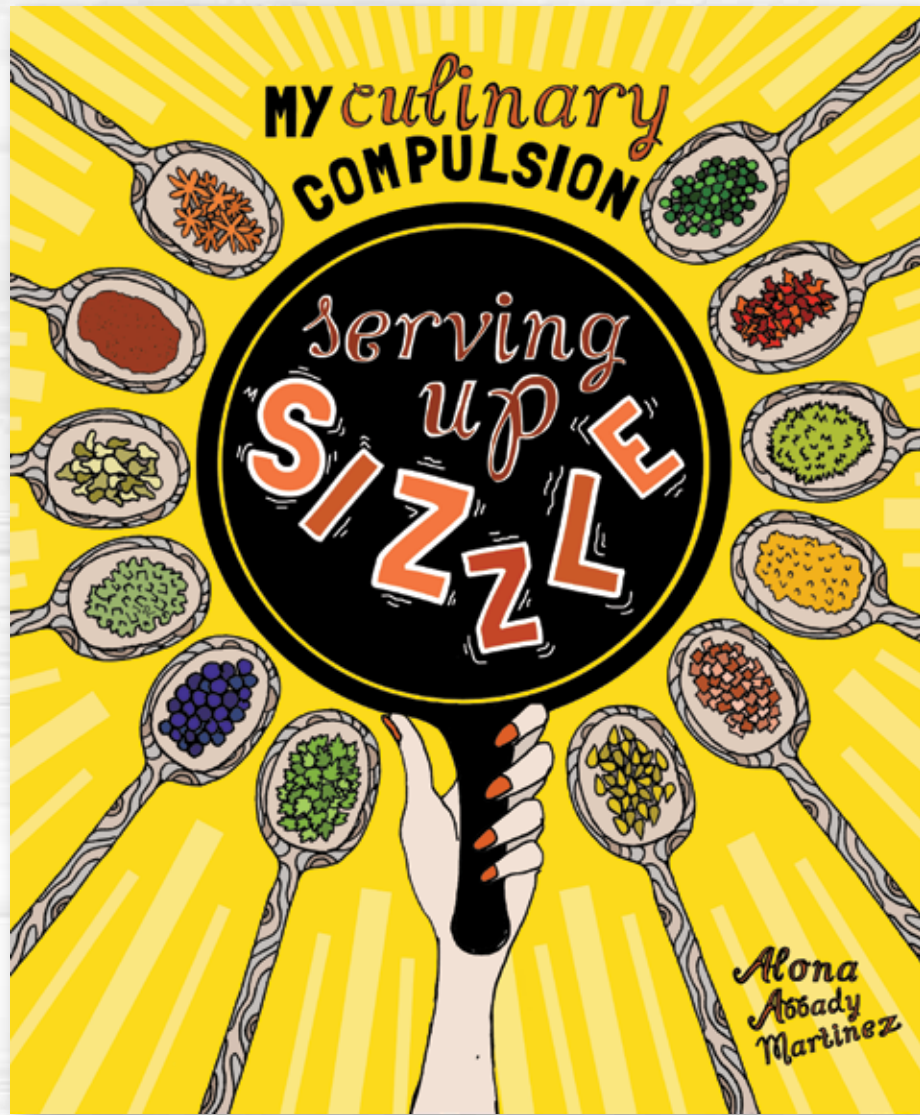


Trnič sir (cheese) – a Slovenian cheese of love is decorated by a shepherd's artistic signature design.

and embellished with decorations, shepherds kept one and gave the other to their sweethearts. If the girl accepted the cheese, it meant that she consented to the shepherd's courting. Trnič was an expression of a man's love, desire and admiration of a girl as well as their commitment to be faithful to each other.



Trnič was an expression of a man's love, desire and admiration of a girl as well as their commitment to be faithful to each other.



BY ALONA ABBADY MARTINEZ



Eggplants, offered whole over the open gas flame, popped rhythmically under the fire every Wednesday at four o'clock in my childhood house. I'd come home exhausted from a long school bus ride and be greeted, not by my mother, or even by my nana Yolanda, but rather, by that undeniably Middle Eastern scent of charred eggplant. It was the promise of something exquisite to come, both in food and in company: The aroma announced my father was home early and was making his buttery, smoked *Babaganoush*.

Memories are capricious things, so much time compressed in a moment: the sound of a rusty swing, the paper thin skin of aged arms felt during a grandmother's embrace, the heated breath of a lover's kiss. Seconds really, nothing more. My kalei-

doscope of seconds turns with food: The fine dance between burnt and fire-roasted eggplants, the brightness a squeeze of fresh lime juice gives garlic-infused hummus, the sweet cloud of rum slowly heating in my mother's custard that would wrap itself around my face like a lustful temptress. With such daily seductions, it was inevitable that food would be my destiny.

The daughter of an Israeli father and an American mother, I was born and raised in Caracas, Venezuela, in a home that obsessed over food. Every event warranted a culinary extravaganza: sister-got-braces-tightened called for *Moussaka*, soft to the bite, and, for sustentative comfort, followed by the Dalai Lama of smoothness: *Yoli's Signature Flan*, always generous with the rum. There were plenty of others. Alona-just-barely-made-a-B-in-math was always feted with a showstopper: *Mom's Sour Cream Apple Pie*, after having devoured the infallible favorite, *Rosemary-crust Roasted Leg of Lamb, au jus*, just as Julia Child specifies.

My mother would make microscopic incisions all over the lamb; tuck even smaller slivers of fragrant garlic in them; coat the meat with extra virgin olive oil, fresh rosemary and coarse sea salt and add a final splash of soy sauce for that awe-inspiring golden color.

Of course, we celebrated all the traditional festivities as well: birthday parties, anniversaries, guests from abroad, but it was these smaller occurrences; our moments of success, our stumblings: miniscule occasions that in other families went unnoticed, never did in my household: They were always crowned with a rich and savory stock, or a humble *Pineapple Upside-Down Cake*.

When my mother wasn't at the helm of the kitchen, Yolanda was. Yolanda, our petite and feisty Colombian nanny, filled our kitchen with a string of characters: Mercedes and Tilsa and Señora Isabela and Elizabeth: small, tall, thin, plump, all shapes and sizes of women pecking around the dented metal table at the far end of the kitchen they'd *yak, yak, yak* about which cousin was dumped by which man for what other woman and all because she used *culantro* instead of *cilantro* in the *Mondongo* and don't you know that the secret to that sauce is to braise the meat first, of course, that fool, she deserved to be left alone if she never properly braised the meat. You can't serve pale and tasteless food to a man and expect him to stay.

I never knew who these women were exactly, relatives or friends or friends of friends, but it didn't matter. I followed their soap opera stories amidst the steam of soup and the chopping of tomatoes all the while attached to Yola's hip, spoon in hand, an oversized apron tied around my bony waist, learning, chopping, and laughing.

My passion for cooking followed me when I came to the U.S. to go to college. I graduated from Barnard College and ended up moving to South Florida for a job in corporate America, drawn by the allure of power suits and spreadsheets. But the highlight of my time there turned out to be exchanging delectable brought-in meals with my colleague and, now, longtime friend, Ana Paula in the dank lunchroom. Sales stats and P&Ls weren't in my blood, *food was*. I left the corner cubicle when the adventure of motherhood called,

raising two kids, and writing my blog on escapades with food and family, www.culinarycompulsion.com.

This book presents life and food in all its sticky, sloppy, luscious reality; I invite you to dive in and get cooking recipes like the *Slow-Cooked Brisket* whose thick, rich sauce demands to be scooped up by a crusty baguette or the *Purist Mac and Cheese* which satiates hungry teens. I hope these simple, homey recipes will keep you licking your fingers as these tales of life's everyday trials and jublations will keep you turning the pages. ●

Mom's Sour Cream Apple Pie

INGREDIENTS:

- 2 tablespoons flour
- 3/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1 egg, lightly beaten
- 1/2 teaspoon vanilla extract
- 1 cup sour cream
- 6 medium-sized tart apples (Granny Smith), peeled, cored, and sliced 1/4" thin
- 1 unbaked pie crust (see recipe for Mildred's Famous Pie Crust on page xvii)

CRUMB TOPPING:

- 1/3 cup flour
- 1/3 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/4 cup unsalted butter, chilled, cut into 1/4" cubes
- Combine the flour, sugar, ground cinnamon, and with a pastry blender or fingertips blend in the butter until mixture is crumbly.
- Preheat the oven to 400°F.
- Sift together the 2 tablespoons flour, 3/4 cup sugar, 1 teaspoon ground cinnamon, and salt. Stir in the egg, vanilla extract, and sour cream. Fold in the apples and spoon into pie shell. Bake 10 minutes. Reduce the oven heat to 350°F and bake 30 minutes longer.
- Remove the pie from the oven, and sprinkle the crumb topping over the top. Return the pie to the oven and bake at 400°F for 10 minutes.

Serves 8



Alona Abbady Martinez is a seasoned culinary writer and columnist for *International Opulence*. Her latest book, *My Culinary Compulsion: Serving Up Sizzle*, is available at amazon.com



The Traditional Yet Unexpected Cuisine of Michele Mazza

**The Chef behind the
Il Mulino brand and his
second venture with
Miami's Acqualina Resort**

BY ALEXANDRA WENSLEY

Michele Mazza is a man whose existence is defined by the pursuit of the ultimate in Italian food. Born outside of Naples into a family of bakers and restaurateurs, it was inevitable that he landed in the kitchen from a young age. He has many fond memories of rolling handmade pasta and cutting vegetables in the kitchen with his grandmother. Few of us have the luck of knowing what we want to do in life. However, Mazza was blessed in this case. His "a-ha!" moment struck him at age 15 when he knew, beyond a doubt, that he wanted to dedicate his life to becoming a chef. The fact that he walked through the doors of Il Mulino New York at the tender age of 18, thus, was nearly preordained. The rest, as we say, is history.

Mazza has been at the helm of the Il Mulino brand of restaurants for more than 15 years. Described as a divine and sublime experience, Il Mulino never fails to exceed expectations. Toasted yet fluffy bruschetta under the weight of



Chef Michele Mazza

succulent and slightly spiced fresh tomatoes and zucchini rounds delicately fried in such a light manner that your hand incessantly reaches for more. Let's not forget the crown jewel of Il Mulino - the ravioli porcini gliding in melting, buttery champagne truffle cream sauce. To Italians, food is not just fuel for the body. It is fuel for life.

The original Il Mulino location in New York was naturally such a runaway success that there are now 16 distinguished restaurants located around the world, led by the charismatic and jovial Mazza. Mazza spearheads the exciting culinary concepts and has hit it out of the park again with AQ Chop House by Il Mulino in Miami's Sunny Isles Beach at the Five-Star, Five Diamond Acqualina Resort & Spa.

Its partnership with Acqualina Resort began more than a decade ago with the opening of Il Mulino New York in Sunny Isles. "Every day is beautiful in Acqualina, being directly on the water fronting the Atlantic Ocean. I spend a lot of time enjoying the people and culture. I am excited about our second restaurant in Acqualina," he told *International Opulence*.

As the ultra-luxury property attracts a mix of hotel guests from around the world, residents who live at the resort year-round and locals from all over South Florida, Mazza was challenged with creating a menu that complemented the resort's dining offerings and where guests could dine three to four times a week. The result is a menu that highlights the resort's Mediterranean



heritage with approachable cuisine. "It's our take on a modern steakhouse with Italian flavors that everyone loves. The seafood is amazing, the ricotta is unbelievable...it is all good." Think delicious jumbo crab cakes, Branzino crudo with blood orange, beautiful salads, grilled fish and prime dry-age meats. "For spices, we use all fresh herbs. We use a lot of rosemary, a lot of fresh basil, garlic, shallots. We use all the best greens. The tuna is sushi-grade and the octopus is grilled nice and charred – it's delicious."

On Sundays, AQ Chop House offers the perfect brunch where you can sip endless mimosas on the restaurant's outdoor terrace overlooking the cerulean blue sea. From made-to-order omelets, homemade breads and pasta dishes to a raw

bar and action stations, this buffet spread has it all.

The moment guests arrive to AQ Chop House their eyes will be instantly drawn to the colossal, 1930s Art Deco style chandelier that hangs from the soaring ceiling. The sweeping ocean views and natural sunlight pouring in through the majestic floor-to-ceiling windows shed light on the handmade walnut dining tables and plush seating. The natural elements of the earth and ocean are drawn into the restaurant with subtle tones of the white and gray terrazzo floors set against a backdrop of hand painted gold millwork details, gold leaf wall treatments and pops of warm blue chenille fabrics. Inspired by a throwback to mid-century European design, the space delightfully

blends the quieter style of 19th century Italian classicism and the bold, modern designs of the 1970s.

"It's one of the most charming dining rooms in the city and it definitely helped inspire the food. I strongly believe that the food and service are equally important. From the moment customers walk through our doors, we make them feel truly special. I am proud of the team and what we have created here. Sharing unexpected pleasures at a table together can create and deepen bonds and produce moments of profundity. I invite you to come with your family and friends to go on an experience with us that you will not forget." ●



A Look In My Drawers

Photographer Barry Seidman's 'My Drawers' series tells a biographical life story



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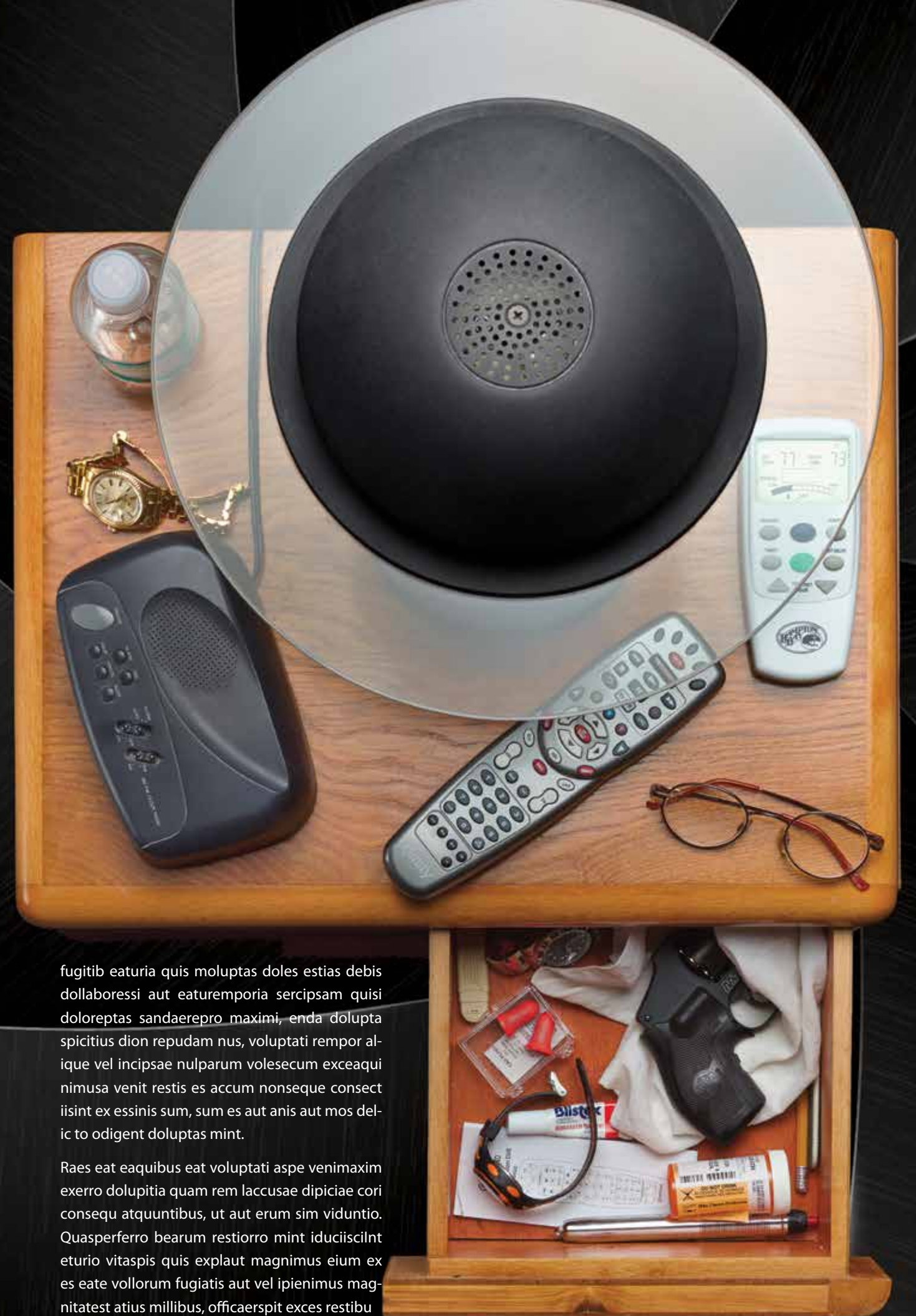
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The Dramatic 2018 Winter Olympics From My Perspective As A Sports Photographer

BY MARC SEROTA

The USA men's hockey team was highly spirited but just too inexperienced without the NHL pros. Here in the USA celebrates a goal against Slovenia in the preliminary rounds in men's ice hockey.

Editor's note: The artistic sports photography of Marc Serota that we present here is just a brief sampling of the photographer/artist's very large collection of photo illustrations, not only from this 2018 Winter Olympics, but also from the previous Summer Olympics and other iconic athlete portraits taken throughout his career as a highly-awarded sports photographer. Prints will be available by going to the contact page at marcserota.com.

What I found most compelling about attending the 2018 Winter Olympics in South Korea was first and foremost being 50 miles away from North Korea and so close to the ocean at the same time. The games were amazing, but it was extremely difficult to get from one venue to another with most events being over an hour and a half to two hours driving distance apart.

The weather was strange, as well as being unexpectedly cold. It was incredibly windy and a couple of the events had to be postponed because of high winds. We even had to evacuate the coastal cluster because of a typhoon warning.

There was just one major airport in South Korea and that's flying into Seoul — a 4 1/2 to 5-hour drive away from where the Olympics were being held, and that presented its challenges upon arrival and departure.

All in all, the experience of history and culture in Korea was amazing. The people were wonderful. The food was outstanding. The ability to travel from an iconic city like Seoul to an ancient palace and on to a Buddhist temple, all while attending the Winter Olympic Games, was the most incredible thing I will take away from the



The Olympic sliding center had some amazing action with luge and bobsled. Here an athlete competing in luge hold on for dear life.

The men's downhill had to be delayed because of high winds. When the ski racing finally began at the Alpine Skiing Center, the downhill was the equivalent to the 100-meter dash at the Summer Olympics.





Pairs figure skating at the 2018 Winter Olympics in PyeongChang South Korea was one of the marquee events.



Aly Raisman

On Her Fierce Quest To Make A Positive Difference



PHOTO COURTESY OF: AGÊNCIA BRASIL FOTOGRAFÍAS

Olympic Gold Medal Gymnast Aly Raisman speaks out about her story of dedication, perseverance, and positivity even in the toughest times on her path to success

Editor's Note: Aly Raisman was named 2018 Child Advocate of the Year and the keynote speaker at the annual KidSafe Foundation's "Shine The Light Gala" on March 10 in Boca Raton, Florida. The KidSafe Foundation is a nonprofit organization to protect children from child sexual abuse, bullying and Internet exploitation. International Opulence is a proud media sponsor and had the opportunity to interview Aly prior to the event...

International Opulence: Aly, in your book "FIERCE: How Competing For Myself Changed Everything," please expand on the meaning behind your book's title. At what point in your career did you go from competing out of pressure to be obedient vs. tearing down obstacles that allowed you to compete for yourself on your terms?

Aly Raisman: I titled my book "Fierce" because I believe we all go through ups and downs in life. Life can be hard, and sometimes you feel defeated, but I want people to remember you will always come out stronger and more fierce on the other side. Hard times are part of all of our lives and make us into who we are. They may be uncomfortable to talk about, but they do help shape us. When it comes to building character, the hard times are equally as important as the good times.

I truly believe that in order to succeed, you have to focus on being the best version of yourself. Constantly comparing yourself to others makes it very hard to be confident and trust your work. I've learned that as long as you try your hardest and you're a good person, you can look back with no regrets. People will always remember you for the kind of person you are rather than what place you are on the podium. As for the lowest lows, we are all survivors of something. We've all been through tough times. My best advice would be to talk about it. Ask for help. Remember it is okay to not be okay. We are all human; let's all support each other.

International Opulence: When you look back on the years you invested to prepare for the Olympics, if you had the chance to go back in time, would you still try out for the games again... and, if so, what advice would the adult Aly tell the child Aly?

Aly Raisman: I would definitely still train for the Olympics! I love gymnastics and have made so many friendships over the years from the sport. I would go back and tell child Aly to trust her gut. I wish I had asked questions when I felt confused and uncomfortable.

International Opulence: When you found out about the extent of the abuse by the Olympics gymnastics physician, what did that do to your ability to trust others in positions of power? What advice do you have for women who may be going through something similar?

Aly Raisman: Lots of men and women suffer from traumatic experiences. Abuse is far more common than we allow ourselves to believe;

its prevalence is disgusting. Of course, I don't trust others as easily as I used to, but I try to find a balance between being careful and not being too paranoid. It's definitely a work in progress, but I see a therapist who helps me find a balance and helps me cope with those days when I'm triggered. Everyone copes differently, and abuse is not something you suffer only in the moment. It stays with you for the rest of your life.

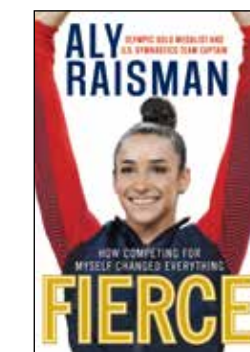
I didn't write my book with the intention of just young women reading it; I want people of all ages to read it! I would like young girls and boys to read it to understand (at a young age) that life is full of ups and downs. No one's life is perfect. My book does not include any graphic detail about the abuse because I want parents to be able to sit down with their children, read the Survivors chapter about grooming techniques, and explain to their children that just because someone is giving you gifts and is "nice" to you, it doesn't mean he or she is a good person. We must educate children on how to watch out for predators and encourage them to speak up if they're being hurt. Every adult must do better educating and supporting children so that every child feels safe.

International Opulence: Where does Aly go from here?

Aly Raisman: I do a lot of public speaking events to share the messages and values that I believe are important. I also work with Aerie, a brand that does not retouch any photos, celebrates all types of women, and encourages everyone to be confident in his or her own skin. I have a lot more work to do in the sport of gymnastics, as well. I have strongly advocated for an independent investigation into the governance of the sport, and hopefully the investigation will be a basis for widespread change so that the next generation will be safe. I will always fight for what's right and continue to use my voice. Everyone deserves to

be heard and feel safe. ●

Co-founders Sally Berenzweig, MEd, MA and Cherie Benjoseph, LCSW, launched KidSafe in 2009 to provide comprehensive prevention education programs to children, parents, educators and professionals.



Aly Raisman's book is available at major book retailers and at www.amazon.com.

To see highlights of the 2018 KidSafe Foundation's "Shine The Light Gala," go to www.InternationalOpulence.com or www.kidsafefoundation.org.



WHAT WOMEN WANT

A: Needle & Thread Trailing Tiered Gown • needleandthread.com **B:** Issac Nussbaum Three-Stone Diamond Engagement Ring • *Showcased at The Miami Beach Jewelry & Watch Show • miami-beach-jewelry-show.com Photo Credit: Issac Nussbaum **C:** Marchesa Crystal Collar Necklace • nordstrom.com **D:** Badgley Mischka Women's Tampa Embellished d'Orsay Ankle Strap Sandals • bloomingdales.com **E:** 'Azure' Save The Date • frankiebeardesigns.com.au **F:** 'Cassia' Wedding Invitation • frankiebeardesigns.com.au **G:** Dior Glow Addict Collection Lipstick and Nail Polish • dior.com **H:** CREED Fragrance for Women • creed.com **I:** Hope the Uplifting Fragrance consists of 1 Eau de Parfum; a Purse Spray; a Hand & Body Cream and a Scented Candle • www.saksfifthavenue.com **J:** Kate Spade Miss To Mrs. Wine Tote • katespade.com

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SOCIAL MEDIA INFLUENCING: The thing every luxury brand wants

BY SCOTT EDDY



Surprisingly, being a social media influencer in the luxury world wasn't my original life plan. In high school, I was all set to follow in my father's footsteps and become a police officer. Just before graduation, I lost my father in a plane crash while on duty, so life as I knew it became well and truly derailed.

I then spent 10 years on Wall Street before escaping the corporate world to build one of Asia's first digital agencies from the ground up. That's where I fell in love with the power of social media.

As a stockbroker I learned the art of selling, and running a digital agency instilled in me the importance of engaging with your audience in the digital space.

THE WORLD THAT NEVER SLEEPS

I have grown my following into what it is today not by posting pretty pictures and traveling, although this is a happy by-product, but by being right there with my audience telling a story as I see it through my eyes, 24 hours a day, 7 days a week. Social media never sleeps, and sometimes it feels like neither do I!

There's a psychology to this business that means from the moment I wake up (5 a.m. every day), I'm thinking about content, strategy, campaigns and, most importantly, watching and personally responding to my audience. You HAVE TO be engaged. Be their friend, dive deep into conversations, and get to know your audience. After all, they form the backbone of your business offering.

In an industry that is becoming increasingly saturated, the key is to stay true to your strategy. I keep my content consistently focused on high-end luxury travel and I will not go off strategy, no matter the client, nor the paycheck.

From Bombardier, Rolls-Royce, Lexus and BMW, to Four Seasons, Waldorf Astoria, Ritz-Carlton, Harrah's Casino, and Caesar's Entertainment. These brands see my unwavering focus and they love it. Which is why I have never approached a brand; all my business is incoming. The more active and consistent I am on social media, the more they come to me.

#GOALS

When it comes to ROI, every brand is different, so there's no handbook or specific formula. Some want to generate brand awareness and reach as wide an audience as possible, while others want to promote specific trips and focus on click-through and conversion rates. What the luxury world does have in common is audience perception. When wealthy consumers think of 'luxury', they think of brands that empower them to put their best selves forward and create a true connection with the people and things that they most value in this world.

My goal in life therefore is simple: to meet as many people as I can, as quickly as I can, and in as many countries as I can. The core of life is building new relationships, and these are the foundation on which you can do whatever it is you want in life. Whether it is to be surrounded by unbelievable friends or create a ROI. That's why I love (and live my life by) social media. ●

VERA WANG FALL 2018 BRIDAL COLLECTION

MAUDE
Light Ivory long sleeve
macrame lace ballgown with
high neck accent and couture
hand draped skirt.

AUORE
Light ivory long sleeve
ballgown with hand applique
macrame lace panels on the
bodice, sleeves and skirt.





FRANCOISE
Buff and light ivory A-line gown with trapunto accent on a silk corset and garter peplum.



OPHELIE
Light ivory macrame and Chantilly lace camisole gown with hand placed French tulle ruffles.



SABRINE
*Light ivory long sleeve, washed
charmeuse halter ballgown with
Chantilly lace inlay and hand ap-
pliqué Chantilly lace accent.*



ELIANE
*Light ivory hand appliqué
macrame lace gown with
French tulle overlay and
hand appliqué silk gazar
flower accent.*

THEY GO TOGETHER LIKE *Champagne & Caviar*

BY JILL PATTERSON

Drive up to the lavish porte cochere entrance at the five-star Acqualina Resort & Spa in Sunny Isles Beach and there they are; a fleet of Rolls-Royces parked in every available spot. You can't help but think this must be a marketing ploy?

A corporate partnership? But, no. They are all owned by the residents of both Acqualina and Mansions at Acqualina, all 58 of them. Since the beginning Acqualina has billed itself as "the World's Finest Resort" and then "the World's Finest Residences", so why shouldn't it naturally play host to the world's finest automobile, Rolls-Royce.

Acqualina is the brainchild of South African developers Jules and Eddie Trump (no relation to President Trump). After their success at Williams Island in Aventura, they were lured by the sand and sea of Sunny Isles. Conceived in the spirit of excellence, the brothers quite literally set out to create the finest hotel and living experience in the world. The results aren't far off. The resort to this day enjoys the number one spot as TripAdvisor's Best Beachfront Resort in the Continental US and their Certificate of Excellence. Both the hotel and its spa, ESPA, have received the coveted Forbes' five-star rating. Forbes is to hospitality what Michelin is to the restaurant industry. The hotel has to meet 500 criteria to receive five stars. Acqualina has also won the top Family Resort award, and both the hotel and large residences cater beautifully to families with an endless supply of amenity rich experiences to offer besides its glorious 1,100 feet of white sandy beach.

The hotel, with its 98 lavish rooms, is at the heart of the entire Acqualina property, encompassing the Residences at Acqualina, Mansions at Acqualina and the much anticipated Estates at Acqualina. The five-star experience of the hotel, complete with its on-site Il Mulino restaurant, sets the tone for the over-the-top service, amenities and style found in the residences. The Mansions at Acqualina are just that, expansive regal units, two per floor at 4,600sf (or nearly twice that for full floor units) where the developer has spared no expense. Everything about them is grand, from the ceiling heights, (10 foot or 13 feet in the penthouses) to the mammoth size of the marble slabs used to create the bathrooms and kitchens. The Fendi-styled amenities go on and

A look at the symbiotic pairing of the world's finest residences with the world's finest automobile

on, and include a proper Turkish Hamman, as well as a full-size home cinema larger than some actual public cinemas. Estates at Acqualina which recently broke ground will have lobby interiors custom designed by Karl Lagerfeld and will take the amenities to another level. A separate amenity building, the three story, "Circus Maximus", will house a skating rink, a FlowRider surfing simulator, a real-time Wall Street trading room, and a bowling alley. Residents of both Estates and Mansions can avail themselves of any of the five-star hotel and spa services. But under all the glamour and glitz, there is the unmistakable feeling of quality craftsmanship to the buildings, that they are built to last, and in fact, the developer has drilled down far beyond his required depth to ensure the underpinnings of the foundations are rock solid and built up for rising tides.

The automotive of choice for these lucky owners seems to be none other than the classic Rolls-Royce. To step into the back of a Phantom is still to step into another world. Close the door and experience what they call "the embrace". It is so silent. Overhead is the magical fiber-optic firmament, the night sky in exactly the constellation formation on January 1, 2003 over the United Kingdom, the day the Phantom 7 was first launched. Every detail has been hand-crafted. The same seamstress sews all the leather by hand and apparently it takes 8-10 bull hides to outfit a Rolls since there can be no blemishes. The 16 speaker audio system is so high quality that musicians actually use the system to mix because the sound is as good as a recording studio. The ride feels a lot like flying, no wonder since Rolls-Royce is known for their jet engines. With a V12 engine, driving can be dangerous, in that it is so smooth it can easily take you over 100 mph without feeling a thing.

Rolls-Royce was born at the turn of the 20th century from the partnership of aristocrat Charles Rolls, and engineering genius Henry Royce. Royce ran an electrical and mechanical business, while Rolls was one of Britain's first car dealers. Together, they set out to make and market "the best car in the world." And in 1907, the Silver Ghost was indeed declared just that after its record-breaking success traveling from London to Glasgow 27 times and a total of 14,371 miles.

In the years that followed, Rolls-Royce engines continued to break records for speed on land and sea, but with the outbreak of WWI the British government asked them to build aircraft engines. It was a Rolls-Royce engine that powered the first Transatlantic flight in 1914. And from then on, their many engines have been a hallmark in jet aviation, aerospace, and submarines. As the years rolled on, Rolls-Royce became the preferred transport for celebrities and royalty and in the 1950s Queen Elizabeth swapped her Daimler for a Rolls-Royce Phantom IV. Famous owners include Fred Astaire, Elvis, John Lennon with his unforgettable, wild-child painted "psychedelic Rolls", Bridget Bardot, Andy Warhol, and on and on. The status and prestige of the Roll-Royce with her iconic Spirit of Ecstasy "bonnet ornament" is alive and well today. Only 4,000 Rolls are produced each year from their headquarters in Goodwood, England, and each Rolls may be customized or bespoke to your heart's content. ●

Could A Savvy Surgeon Have Autism & Savant Syndrome?

BY ROBIN JAY

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Freddie Highmore as Shaun Murphy starring in 'The Good Doctor'.



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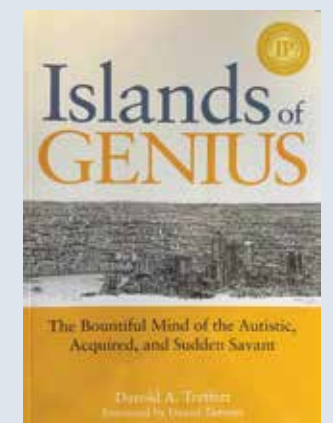
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Real Life Good Doctors

Meet real doctors who've achieved career success despite considerable health limitations

BY JANA SOELDNER DANGER

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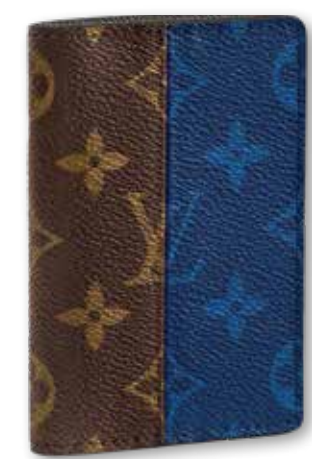
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DONNA LONG'S LIFE OF OLD HOLLYWOOD, J. PAUL GETTY & EQUINE ARTISTRY

BY CARLETON VARNEY



Donna Long – artist, socialite, horsewoman, world traveler, style icon, daughter of silent film star Ann Rork Light, step-daughter to J. Paul Getty and mother of Wendy Fritz, Palm Beach art dealer, historian.

On the scene, as Donna Long has always been, showing that life does begin after 80! Just look at folks like Gloria Vanderbilt, painting along each day and dressing for evenings out on the town. These ladies just never change! Each year added brings out more charm... and charming the ladies who paint truly are!



Artist Donna Long

AN ESTEEMED FAMILY

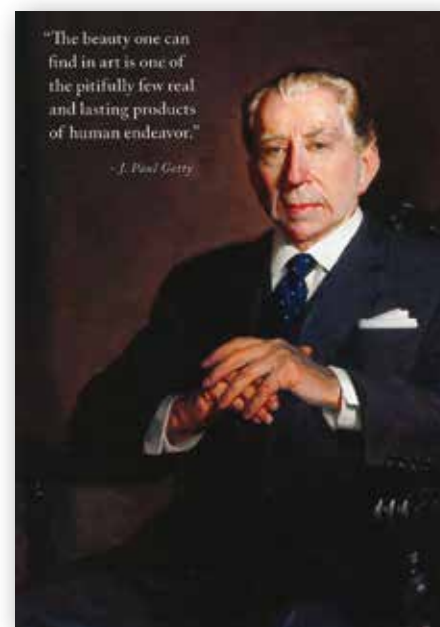
Donna Long's pedigree goes back to early Hollywood. Her lineage were pioneers in the movie business. Samuel Edwin Rork (her mother's father) founded Hollywood's first motion picture studio, First National (no, not the bank). The film studio granddad founded later became RKO Pictures and headlined the stars of yore - Clara Bow, Will Rogers, Rudolph Valentino, Gilbert Roland and Theda Bara.

Yes, there was once a Hollywood, and while some believe a touch of the glamour still exists, but the polls indicate that today the movie-going crowds of yesteryear no longer exist. Movie-going shows a 22 percent decrease, and in my opinion, the industry should begin looking at positive story lines and focus on happiness, not on the horror and gun-shooting films.

THE GETTY CONNECTION

Donna Long grew up in California when her actress mother married the oil magnate J. Paul Getty. She and Mr. Getty had two sons, Gordon and Paul. Donna was to become their younger half sister some years later from a later marriage.

Donna Long's artistic vision came early in her life. She lived with J. Paul Getty at the Malibu Beach estate from the age of 3, in the home that is now the Santa Monica Beach club, and thereafter in homes that



J. Paul Getty



Donna Long, age 4, and her older brother Jean Paul Getty Jr. age 9



Donna Long, 4, and brother Gordon P. Getty, 7, reading a book together.



her mother purchased and decorated after her divorce from the man who would be known as the wealthiest man in the world.

Getty paid an allowance of \$1,000 per month to Ann Rork, with a \$500 per month allowance for his two sons Gordon and Paul, but no allowance for young Donna, she not being blood issue. That is the way in some families.

In the years that followed her mother's divorce from J. Paul Getty, she and her brothers attended schools, boarding schools for the boys and she as well, but sadly schools like Marymount found little Donna unruly, and off to another after another school she would go. Donna eventually found education was a plus at Dominican University and also at Vanderbilt where she earned two degrees.

GROWING INTO LIFE AS A PAINTER

Donna was and is all about life. Throughout her lifetime, she put on canvas her now and infantile experiences, all of which she recalls vividly. Her paintbrushes and palettes are always at work in her studio beside the swimming pool in her Palm Beach home. Donna could walk to Worth Avenue from her home and see and enjoy the colors in the windows of the Palm Beach shops. She loves all the fine things and is good at enjoying the beauty of everything.

In Donna's work on large canvas and on small, she brings her remembrances to things and animals (horses in particular) to the forefront.

Figures of people and animals play together on some of the canvases, as do move-

ments of landscapes. There is much colorful motion in the lady's work that I find intriguing. One of Donna Long's works can be studied for hours, and while those hours ticktock away, the viewer will acknowledge that he or she is enjoying the mind of the artist. ●



Carleton Varney, President of Dorothy Draper & Co. Inc., is an American decorator, designer, lecturer and author.

ICE ICE BABY

YOUR GUIDE TO THE BEST SNOW HOTELS IN THE WORLD

BY ROBIN JAY

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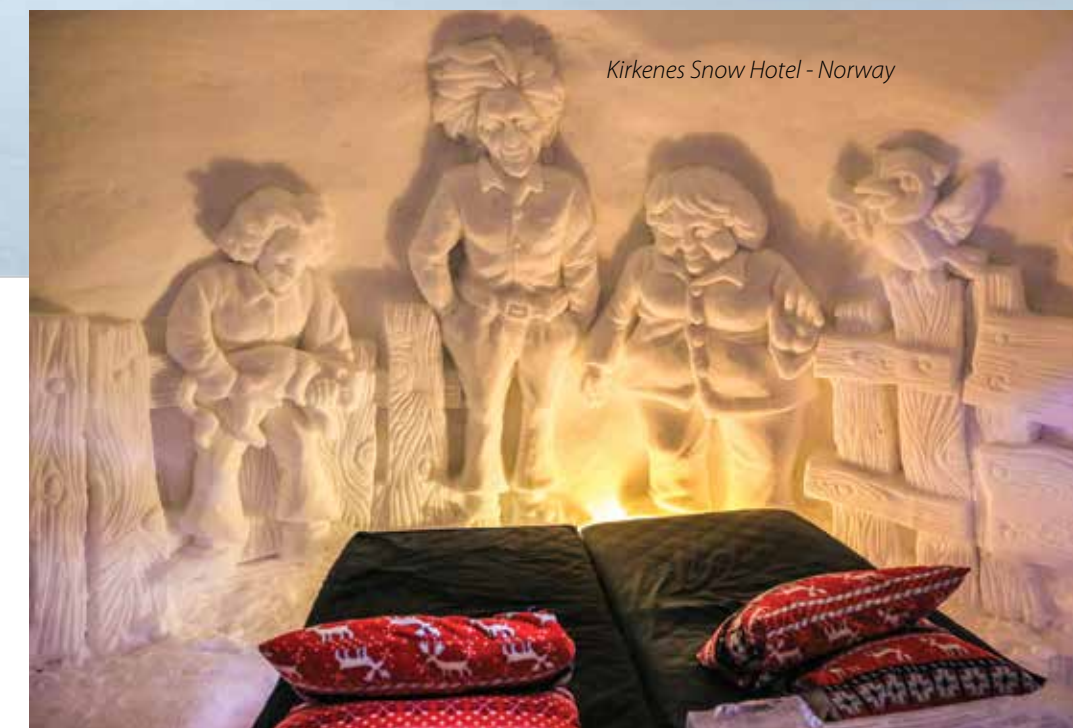
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Snow Castle of Kemi, Finland



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THE GRINGO

TRAIL REVISITED

BY CAROL ANTMAN

My letters home in the '70s had omitted episodes of police shake-downs, robbery and a coup. This year, I ignored my fearful friends and trekked secluded trails, hitchhiked, went to remote towns and ate street food with the still intrepid Lluïsa who joined me from Catalonia. Locals greeted us as we strolled. Even children. Diners leaving restaurants routinely wished us "*buen provecho*" (enjoy your meal). In Baños, the hedonistic tubs were as we remembered: steaming concrete pools of green water nestled under waterfalls. Circles of flabby men in black bathing caps looked like a minyan. Quechua-speaking children splashed as their colorfully dressed, Derby-hatted mothers looked on. I chatted in Spanish with curious Ecuadorians who were interested to meet a North American ("Do you like Trump?"), a Jew ("Is that a kind of Catholic?") or women traveling alone ("Where are your husbands?"). We cranked up our headphones to block out the terribly violent movies on board and rode busses to sprawling markets where we were the only tourists. On the vastly improved roads, canyons and peaks reeled by set to a rock 'n' roll playlist.

As a 25 year old, I was surprised that our crazy idea to sell everything, quit our jobs and travel as a lifestyle was actually shared by a whole subculture of people. I named them the Society of Travelers and wrote about "...an invitation to its weekly meeting at the Otavalo market with a *hamburguesa* eating contest

to follow...and prizes awarded for the lowest price paid for a poncho, having the worst diarrhea, buying the fewest souvenirs and the most harrowing Colombian horror story." We earned cache by winning that round since our backpacks had been stolen in Colombia. Lluïsa and I had stayed quite comfortably at the Posada del Arte for \$30 but for Mark's week with me, he wanted to know, "What can we get for \$100?" Casa Mojanda is the Andean luxury we'd only glimpsed from the outside previously. The Society of Travelers meets there too. Over chicken with tomate de arbol sauce, the meeting commenced with bragging about who had the most gigabytes of Galapagos photos, the most expensive poncho and had covered the most destinations in two weeks. Our Colombia misadventure still earned cache.

Indicative of the world's startling connectivity, I booked a home stay with a Quechua family through Airbnb. Loma Wasi is a farm in a brick-making community an hour's walk from Cotacachi. When I arrived, Diana was grinding roasted pumpkin seeds with a mortar and pestle to make a sauce for the purple potatoes she was cooking for me and the four other guests. Goats, cows and pigs cavorted in the garden. Mercedes, the matriarch, was building a fire to cook tortillas. "What animals do you have?" she asked after discovering that we were the same age and both had grandchildren. She

“This is a moment when you really love traveling,” Alberto mused in his tentative English. Cuddled next to him and Lluïsa in our own double hammock, my husband Mark agreed, “It’s the ultimate.” Never mind that the dugout was loaded to the gills with gasoline barrels and onions, there was no food for the four-day journey down the Amazon River and (we discovered as the crew bribed their way through checkpoints) we were smuggling contraband. Hitching a ride was the only way to go in 1976. It was all part of a rich diet of exhilaration and adventure that nourished me during the year my husband and I spent hitchhiking from Colombia to Tierra del Fuego. Reading my journal 40 years later, I wondered if I was the same fearless traveler and what South America would look like now. So I traded summer heat for a month in the crisp Ecuadorian Andes and got back on the Gringo Trail.

Cuicocha caldera and lake in Ecuador

“As a 25 year old, I was surprised that our crazy idea to sell everything, quit our jobs and travel as a lifestyle was actually shared by a whole subculture of people.”

– Carol Antman



View of Cotacachi's church and volcano

was bewildered when I said "None!" Mario, the patriarch, regaled us with stories of using guinea pigs in shamanic curing ceremonies. After breakfast, he took us up the hill to see Cotacachi Volcano's snow-capped peak. People say that means the mountain had sex with Imbabura Volcano. We were bursting with mutual curiosity. When I initiated a pre-dinner dance session to "Uptown Funk", Diana actually videotaped it and showed it to the neighbors.

I was happy to see that the beauty and authenticity of Ecuador was still intact. And I was still up for the challenge. When I was 25, we returned to the States road-wearied and broke; but also, as I reclaimed this year, feeling brave and filled with wonder. ●



The artisan market in Otavalo, Ecuador



A Churchillian Taste of Havana

Revisiting Havana, a favorite destination of my grandparents Winston & Clementine Churchill

BY ARTIST EDWINA SANDYS



PHOTO BY EDWINA'S SON MARK DIXON



We are here – at the Nacional Hotel in Havana. It’s a very grand building on a hill overlooking Havana Harbor, designed by the New York City architects McKim, Mead & White, who were also responsible for The Breakers in Palm Beach. It opened in December 1930 and was a prime destination for Americans. What a lovely welcoming staff, and an enormous swimming pool with no one in it but me. Getting the hang of the food and finding what works for me – drinks a delight – no problem – anything with white rum goes down very easily.

It’s windy on the terrace. Skirts on girls, and not so young girls, are flying in the air. Palm trees swaying, darkness falling. I almost expect to hear *Begin the Beguine*. Music everywhere and all the time; Buena Vista Social Club songs predominate. Tiny children staying up late – no babysitters – tripping along merrily. The intoxicating sound of mojitos being shaken.

REMEMBERING PAST VISITS

My grandparents Winston and Clementine Churchill stayed here in 1946. There is a special Winston Churchill bar and smoking room with all sorts of memorabilia. He was first in Havana in 1895 during the Spanish-American War - attached to the Spanish forces as a journalist. In fact he spent his 21st birthday here where he first experienced live fire.

I am here with my son Mark and his girlfriend Halyna. This is our second visit, so we feel no pressure to “see it all”. We can meander to our hearts’ content around the old city where time has stood still.



SHOPPING FOR THE PERFECT HAT

Our first port of call is the vast covered market. Our mission is to buy hats. Hundreds of booths jammed together in rows – all selling exactly the same wares. Musical instruments rather crudely made, cigar humidors of varied quality, clothing in very small sizes, all manner of carved wooden ornaments. Here we find that nowadays private enterprise is raising its powerful proverbial head. Bargaining is to be enjoyed like a game of Ping-Pong. Bids flying back and forth, fast and furious, and soon we have acquired some bargains that may not stand the homecoming test.

And hats galore! Panama hats are best the world over. Authentic ones are made in Ecuador. We ask the price: \$30 each. “How about \$10...?”

“No, nothing less than \$30 for the Panamas.” You can have any of the other styles for \$10 or even \$5.” HMMMMMM! How about we buy three?” No deal! The lovely lady was adamant. We left and went to two other sellers – same deal! We realize there must be some sort of cartel that no one dares to disobey. We return to the first booth and docilely make our purchases.

CHEERS!

It’s a great advantage when you visit a country to know a few people who live there. We were lucky that our friend James Burn was in town. He has an apartment opposite the best restaurant in Havana –



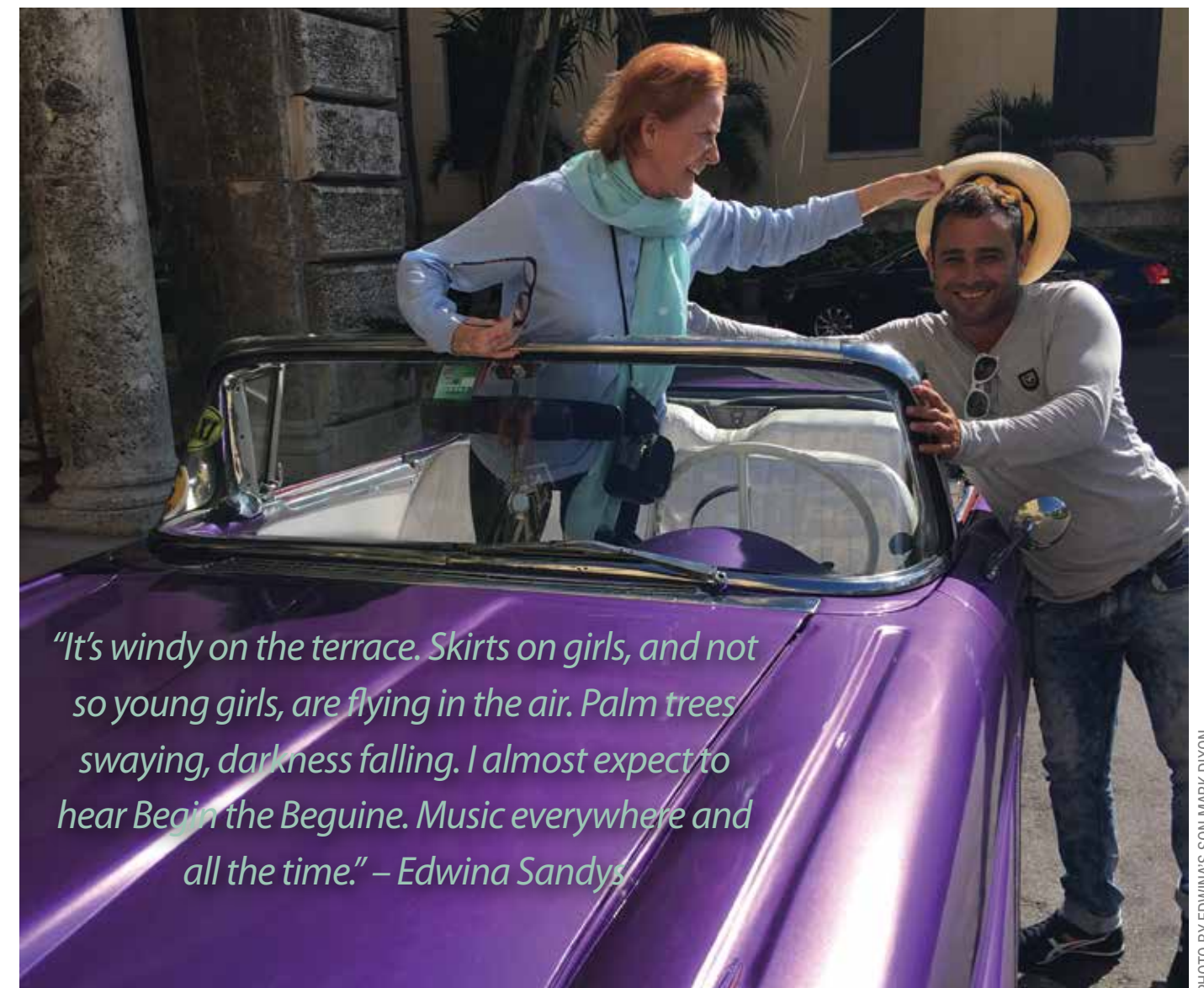
La Guarida. The entrance is from a rundown street, up two flights of a marble staircase. Paint is peeling off the walls at the top of this grand building that looks like a film set and has seen better days. They could redo it but restoration would be a crime. The food is delicious and varied and no prohibition on cigars – so evocative of my childhood.

One of the fascinating things about Havana is that visitors can dine in “paladares,” people’s homes. This is an unusual opportunity to meet Cubans in a personal setting. The hosts are all very different but warmly hospitable. This is a two-way experience not to be missed.

LOS COCHES (THE CARS)

I have fallen in love! So many options! Don’t know how to choose! Delicious colors, lovely shapes, not exactly streamline, some even a little stocky. I have never been interested in cars – except of course for a Rolls-Royce or Aston Martin. But these old 50s cars are a joy to behold – and comfortable to ride in. You see men polishing their gleaming cars with the same care and love that men in earlier days groomed their horses.

Ahh, I hear my mother’s voice! She would always say when I went out on a date, “Save something for next time!” So I shall return. 🍷



*“It’s windy on the terrace. Skirts on girls, and not so young girls, are flying in the air. Palm trees swaying, darkness falling. I almost expect to hear *Begin the Beguine*. Music everywhere and all the time.” – Edwina Sandys*

PHOTO BY EDWINA'S SON MARK DIXON

WHEN HISTORICAL PARADISE BECKONS

BY ALONA ABBADY MARTINEZ

The unspoiled Caribbean island of Nevis is a place most thought could no longer be found; a place where there are no traffic lights, no rush, and more monkeys than men. Its bubbly sister island St. Kitts has developed into a mecca for tourists arriving by cruise ship to explore a heavily visited terrain, but Nevis, whose shallower waters prohibit large boats from docking, remains thankfully undiscovered to the masses instead.

Save for die-hard fans of the hit *Hamilton* who will tell you it's the birthplace of the Founding Father, Nevis (pronounced NEE-vis) is a paradise that remains mostly unknown. It earned its name when Spanish explorers first saw its commanding mountain, a dormant volcano, and called it *Nuestra Señora de las Nieves*, Our Lady of the Snows. At 3,232 feet, Nevis Peak is a constant reminder

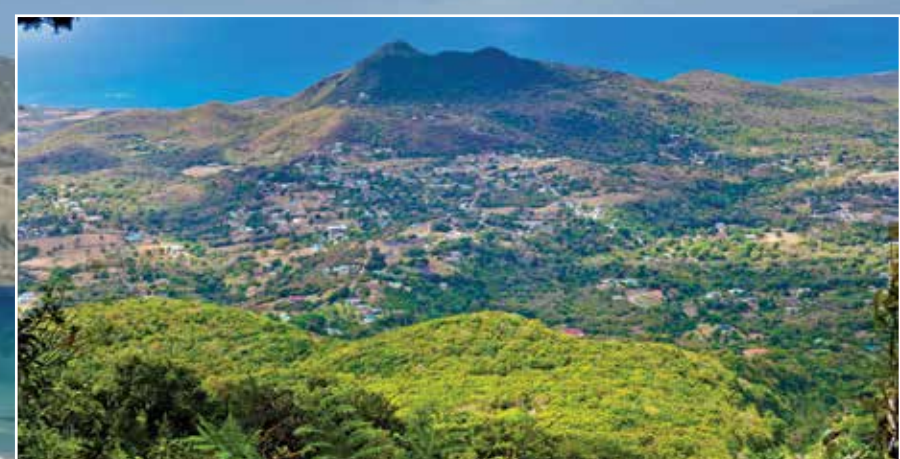
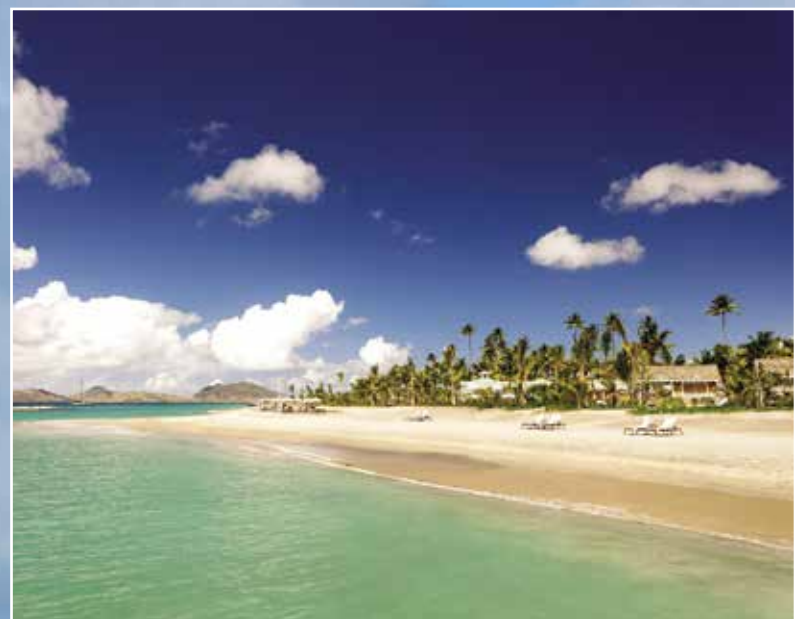
to the island's 12,000 residents, and the tourists that come, that nature takes priority here, a message reinforced by the lush foliage and vervet (African green) monkeys that roam freely as well.

There are several luxury accommodations available in Nevis, but the Four Seasons, which sprawls along 350 acres, serves as an ideal location to experience both the ocean and mountain that is this destination's claim to fame. While the resort offers standard rooms, its biggest draw lies in the 50 luxurious villas, some of which are steps from the sea, while others tucked deep inside the rain forest. All offer complete access to the amenities and services of the hotel. Ranging from one to seven bedrooms, each villa has a distinctive style, with the common denominator of privacy, luxury, and an inspirational vista.

There are perks to staying in a villa well beyond the Instagram-worthy views. For starters, each comes with its own six-seater golf cart and a Dedicated Villa Ambassador, the resort's way of making sure all needs are met. Prior to arrival, guests fill out a provision form to ensure the state-of-the-art kitchen is properly stocked. Those not wanting to cook can request one of the property's celebrated chefs to prepare (and clean up) a memorable meal or head to Mango, the waterfront restaurant which features vibrant Caribbean Rim cuisine with signature dishes such as Jerk Rub Ribs and Banana Leaf Wahoo. Perhaps the eatery's most notable asset is 101 Rums Bar, the only bar in the Caribbean dedicated to fine-aged rums, with over 120 fine-aged labels to date. Mixologist Kendie Williams is at the helm blend-

Main image: Caribbean, the island of Nevis, sugar mill ruins





PHOTOS ABOVE: NEVIS TOURISM AUTHORITY

ing homemade mango fruit purees, hot pepper sauce, island spices, and hand-picked herbs to create award-winning cocktails with Nevisian flair.

Thrill-seekers may wish to hike Nevis Peak, a grueling but rewarding climb that must be done with a guide. For those explorers that would rather not break a sweat, they can tour the island in an open-air vehicle (Polaris 4x4) that traverses off-road, making stops at historical sites, the rain forest, and other points of interest with Funky Monkey, a friendly company with a memorable name.

Of course, one may never want to leave the Four Season's tiny microcosm of paradise. For starters, there's the championship golf course designed by Robert Trent Jones II and a world-renowned tennis program as well. Those looking for serenity will find it in the open-air Spa or one of the three infinity pools, particularly the adults-only pool overlooking the tranquil Caribbean. Beachgoers will be enchanted by the clear, turquoise waters of Pinney's Beach where four private cabanas are available to guests. These ginger-

bread-trimmed cottages pay homage to the region's rich history and culture with names inspired by native music and dance: Calypso, Merengue, Reggae and Soca.

The monkey tour is a must: A caravan of golf carts follow a guide throughout the resort's more remote areas spotting the curious and adorable primates originally brought to the island by French explorers as pets. Today, there are literally thousands of them. They come out looking for food, which is mostly small seeds and fruits, and are partial to mangoes, of which this tiny nation of 36 square miles boasts a whopping 44 varieties.

Time has a way of moving too quickly when we need it most to slow down, something that happens too often within the embrace of this hidden treasure. It is no surprise the off-the-radar gem of the Caribbean is a favorite for celebrities to slip in and out of unnoticed.

Luckily for those who visit, the spell this majestic, unassuming, and welcoming island nation will cast has those that discover it planning return trips again and again. ●

Beach Polo World Cup REBORN

BY JILL PATTERSON





One of the event sponsors – Macallan Whisky

They're back! After several years hiatus, those beautiful horses and their imperious riders have returned to Miami Beach. Beach Polo World Cup has been reborn bringing world-class players to compete at its former home on the sand between the ocean and the W South Beach. Champagne, anyone?

THANK YOU TITO

Through the tireless efforts of its founder and organizer, Tito Gaudenzi, the event has been remounted and the result is stunning. With an impressive list of sponsors that includes David Yurman, La Martina, W South Beach, Macallan Whisky, for four days at

the start of January, six international teams comprised of some of the biggest names in polo competed for the championship title. In addition to the matches on-site, there were a number of off-site events that fused polo, fashion, and luxury, including a David Yurman event in Bal Harbour hosted by the Bass Museum. And while VIP tickets were available by invitation only, general admission was free and open to the public.

EVOLUTION OF BEACH POLO

Founder Tito Gaudenzi has polo in his genes. His father Reto Gaudenzi invented snow polo in 1985 on the frozen lake of their hometown of St. Moritz and started the first beach polo

event in Dubai in 2004. Together with Tito, they brought beach polo to Miami Beach in 2005. When asked about playing polo on these different terrains, Tito remarks, "Of course the traditional polo on grass, you can't beat that." A regulation polo field is the length of 3 football fields and 10 acres total. "But the nice thing about these events on snow and the beach is how close we can bring the audience to the game, which makes it so unique. Polo is the oldest team sport in the world and not many people know that much about it. It's been my vision to bring polo to the people."

Really there are a few different shows to watch at this great event. Naturally, the

match itself is riveting; the focus of the riders, the danger, the speed, the competition. And then there is the crowd; a marvelous mix of fashionable poloratti, the muddy other players, the announcers. But, finally, you must go behind the scenes and watch the grooms with the horses. It is said the horse is actually more important than the rider in polo. Taking care of dozens of horses and preparing them for the games is a huge task that has to go like clockwork. Each round of polo or "chukker" lasts 7.5 minutes and there are 4 chukkers to a beach polo match. After each chukker, the riders change their horses. With 2 teams of 3 and 4 chukkers

to a match, that's 24 horses that need to be specially groomed and tacked for polo, ready to compete in each match. This is truly a team sport that extends far beyond the playing field.

Tito calls polo his "drug of choice" and although he has broken lots of bones and lost teeth, there is nothing that can prevent him from getting back on the horse. He competes weekly. After Beach polo he was off to Kitzbühel, then St. Moritz, then to Wellington for the season. Thanks to his and his family's passion, Miami Beach can look forward to this elegant annual event to grace its beaches for years to come. ●

BEACH FROLICKING WITH ADOPTABLE POTCAKE PUPS AT TURKS & CAICOS

BY ALONA ABBADY MARTINEZ



PHOTO: HANNAH MARVIN



PHOTO: TAYLOR GARNEY



PHOTO: LAUREN DE LOUGHRY

Imagine idyllic white sand and sparkling turquoise waters looking so blue you'd swear it was an Instagram filter at play (*hint: it's not*). Add drop-dead gorgeous boutique hotels serving exquisite meals and craft cocktails while offering impeccable service and stunning ocean views (Gansevoort and The Shore Club come quickly to mind). Then, for the pièce de résistance, throw in an adorable puppy you can frolic with on the beach to your heart's content, for free, making this a recipe for happiness you'd be crazy to turn down. Providenciales, one of the islands that make up the Caribbean archipelago of Turks & Caicos, does just that, offering the opportunity for tourists to spend a day with this vacation destination's beloved puppy dogs.

WHAT IS A POTCAKE PUP?

"Potcakes," as they are charismatically called, are the island's very own mixed-breed dog type made up of Labrador Retriever, Golden Shepherd, and Terrier. Their nickname comes from the congealed rice and pea mixture left in the bottom of the pot that local residents traditionally feed dogs. The dogs generally have smooth coats, cocked ears, long faces and a very sweet disposition. Sadly, they once roamed the streets of Providenciales in an uncontrolled over-population epidemic.

VISIT POTCAKE PLACE

Jane Parker-Rauw, Founder and Director of Potcake House, a dog rescue charity, has changed all, taking strays in, giving them their necessary vaccinations, and nursing them back to health (if need be). She's also opened her charity and mission to dog-lovers visiting the island, developing a "puppy walk program," which allows tourists to take a puppy to the beach for the day. The program is free and easy: Just arrive, pick the cutest puppy (that's the hard part!) and the two of you can become fast friends for the day. With more than 50 dogs in their care at one go, Parker-Rauw, and her pups, are grateful for the personalized attention.

Of course, if you can't bear to part from your newfound furry friend, adoption is always an option, just be ready to answer questions, as Potcake Place does a thorough background check on every potential puppy parent.

"While we want to get all these pups out of here and into homes, I want to make sure they are in the *right* home," Parker-Rauw said.

Like the puppy walk program, adoption is free, but donations are accepted. Potcake Place also arranges for couriers, folks helping deliver a pup from the island to its future parents waiting at the airport's destination gate. Potcake Place relies solely on donations and assistance from volunteers and has been extremely successful both in its beach program, as well as its adoption service, as is evident by the extensive selection of puppies, beach bound and homeward bound, lining the walls of Parker-Rauw's charity.

The Adoption Center hours are 10 am to 4:30 pm daily, closed for Puppy Lunch feeding 1:00 pm to 2:00 pm daily.
 Potcake Place K-9 Rescue • Unit 40 Salt Mills Plaza
 Grace Bay, Providenciales • Turks & Caicos Islands
 +649 231 1010



THE ORIGINAL BOARDWALK EMPIRE

AMUSEMENT PIER PIONEER JOHN L. YOUNG

BY TODD R. SCIORE



"Captain" John Lake Young

Long before casinos defined the Atlantic City, New Jersey skyline, amusement piers were the primary sources of entertainment for the beachgoing public. Extending into the ocean, the piers offered patrons a cornucopia of attractions with one outlandish operator often being the attraction himself. In a town whose history is filled with larger-than-life characters, the self-appointed "Captain" John Lake Young is both one of Atlantic City's most colorful historical citizens and one of America's beachfront entertainment pioneers. In author Nelson Johnson's acclaimed book *Boardwalk Empire*, Young is referred to as "the resorts' answer to P.T. Barnum" who despite his very humble beginnings, was blessed with a sharp business acumen. Nelson further states "The Captain knew his customers and gave them what they wanted... a high



time at a bargain price - something to tell the folks about when they got home". His showmanship and habit of incorporating "Young" into the name of his properties made him a turn-of-the-century version of a New York developer that came to town nearly a century later.

YOUNG & MCSHEA

John L. Young was born in 1853 and held a series of odd jobs, which included lifeguard, carpenter, police officer

Ever the showman, Young had his personal residence built at the seaward end of the pier and it was also an extravagantly ornate Italian style villa complete with statuary and the pretentious mailing address of No. 1 Atlantic Ocean.

and carousel operator - the latter of which give him inspiration as he watched a daily stream of coins pour into the admission box. The gregarious Young eventually met and befriended his more reserved and well-heeled business partner Stewart R. McShea who had the capital to bring Young's ideas to fruition. Their first venture was a skating rink turned merry-go-round purchased in 1888. While the two were opposites, they managed to find common ground with one classic example being Young's desire to operate the carousel seven days per week while the more pious McShea respected the social custom of not conducting business on Sunday. They came to the mutual solution of purchasing religious music for the carousel organ with hymnals placed in the carousel seats so paying patrons could sing along.

YOUNG'S OCEAN PIER

Their creativity paid off when they amassed enough funds to acquire an entire pier and stock it with attractions. However, in 1900 the company found itself in chancery court for violating deed restrictions that called for the charging of only one admission fee to the piers (they were charging an admission fee



Young's residence on Million Dollar Pier, Atlantic City, NJ

The pier featured a theater, various rides, an aquarium, exhibit hall and the world's largest ballroom at the time. However, it was The Captain himself and his famous net haul that really wowed patrons. It

and also served as a campaign stop for national elections with Taft and Teddy Roosevelt both making appearances.

Young died in 1938 but his memory lives on as the story of Atlantic City, and that of beachfront amusement piers cannot be told without telling the rags-to-riches story of The Captain. ●

to access the pier and additional fees for each of the various forms of entertainment). They installed one of the first amusement rides, a looping roller coaster dubbed the "flip-flap railway" which was a hit with patrons despite experiencing excessive G-forces due to its shape. They also developed and perfected what would become a mainstay attraction for Young himself to perform, the daily deep-sea net hauls. The pier burned down March 29, 1912, however, always one to seize the moment, Young charged curiosity seekers a small admission to get a closer look at the destruction and watch it get dismantled and hauled away.

YOUNG'S MILLION DOLLAR PIER

Despite his prior success, Young's last project was his most ambitious - the Million Dollar Pier which opened in 1906 and supposedly derived its name from the development cost.

consisted of large net being raised from the ocean and as Nelson indicated, "as he lowered the net to floor of the pier, Young went into his routine of identifying the sea animals he had caught. He was able to name as many as 48 species and bluffed on the ones he couldn't... it was an animated performance that mesmerized his customers"- many of whom were land locked city dwellers who had no idea whether The Captain was right or wrong.

Ever the showman, Young had his personal residence built at the seaward end of the pier and it was also an attraction of sorts. It was an extravagantly ornate Italian style villa complete with statuary and the pretentious mailing address of No. 1 Atlantic Ocean. It is here where Young was able to fish out of his window while he entertained the likes of Thomas Edison and U.S. President William H. Taft. The Million Dollar Pier drew some of the biggest names in entertainment during its heyday



EXILES ON MAIN STREET

How The Tax
Man Helped
Shape Music

BY TODD R. SCIORE

Individually, or combined with other members of the English alphabet, I, R and S seem harmless enough but when placed in that order, they form a universally despised acronym that strikes fear into the hearts of even the most vocal “fair share” proponents (especially when it comes to their own personal bank accounts). According to the Internal Revenue Service website, the agency traces its roots “to the Civil War when President Lincoln and Congress, in 1862, created the position of commissioner of Internal Revenue and enacted an income tax to pay war expenses”. The income tax was subsequently repealed during the post-Civil War reconstruction period and the United States basically relied on various tariffs to generate revenue until passage of the 16th Amendment in 1913 which gave birth to the byzantine income tax system we have today and the infamous Form 1040.

Even though the United States was essentially founded on the principle of not wanting to pay taxes, regardless of which country you’re in, the thought of handing over one’s hard earned money to a bureaucrat inspires creative ways to avoid doing so. Fortunately, most good music is rebellious in nature and what better topic to rebel against than the ever open government palm?

‘CAUSE I’M THE TAXMAN, YEAH, I’M THE TAXMAN...

Aside from being a scathing assessment of England’s tax rates at the time, *Tax Man*, penned by George Harrison, is one of the stand-out songs on The Beatles’ 1966 masterpiece *Revolver*. The top income tax rate was 95 percent hence the lines “should five percent appear too small, be thankful I don’t take it all”. While The Beatles were pioneers of “The British Invasion” brand of rock and roll, they were also pioneers in attempting to lower the tax bill for successful artists. By forming a publicly traded company to own their songs, they attempted to realize lower tax rates via capital gains treatment.

Unfortunately, down the line this led to them not owning the rights to their own songs.

Their fellow British contemporaries The Kinks also chimed in the protest with the classic *Sunny Afternoon* from their 1966 release *Face To Face*. The song was the Ray Davies ode to the exorbitant tax rates with lyrics like “the tax man’s taken all my dough... he’s taken everything I got, all I’ve got’s this sunny afternoon”. Roughly 10 years later, Illinois rockers Cheap Trick also recorded what can be considered a nod to The Beatles with *Tax Man, Mr. Thief* from their 1977 self-titled debut album.

HELP ME, HELP ME, HELP ME SAIL AWAY...

The Rolling Stones took it one step further and eventually moved out of the country as did several other classic rock artists. The ‘Stones moved to France in 1971 as British tax exiles and recorded their lauded double album *Exile On Main Street* which was released in 1972. As noted in an article by music writer Frank Mastropolo, other artists who packed their bags for friendlier tax havens and found musical inspiration in doing so include David Bowie and Rod Stewart. By the mid 1970s, Bowie ended up in West Berlin by way of Switzerland and recorded the three albums that make up the highly experimental “Berlin Trilogy” period of his career, *Low*, *Heroes* and *Lodger* which were released from 1977 to 1979. Rod Stewart’s 1975 album title *Atlantic Crossing* is based on his move to the United States and saw several of its tracks become fan favorites.

Not to be outdone by their classic rock brethren, blues, country and even heavier musical artists have also recorded their disdain for the tax man over the years. In a music genre that usually waxes

The 16th Amendment in 1913 gave birth to the byzantine income tax system we have today – and was intended to be temporary.

The U.S. was founded on a principle of not paying taxes, and the thought of handing over one’s hard earned money to a bureaucrat inspired creative ways to avoid doing so.

lyrical about the evils of liquor and heartless women, the unpopular tax form got its own homage of sorts where legendary bluesman Robert Cray declares “I work hard for my money, every April you take it all away” and “every time I see a 1040, out of my pocket it goes” on his 1993 song “1040 Blues”. Country music star Willie Nelson’s battles with the Internal Revenue service are so legendary, his 1992 album was named “*The IRS Tapes: Who’ll Buy My Memories?*”

which references the public auction of items belonging to the artist. Rebellious by nature, heavier artists have also protested the payment of taxes with Crossover stalwarts Dirty Rotten Imbeciles’ *Give My Taxes Back* from their 1985 album *Dealing With It* being the most direct with the lyrics “the more you waste, the more you want, I want ‘em back... give ‘em back!”

Sure, life before the untamable income tax hydra was simpler but let’s face it, music before 1913 wasn’t nearly as good. ●

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Wonkblog
The Beatles were the Mitt Romney of the 1960s, and other policy lessons from the Fab Four By Neil Irwin
January 10, 2014



TRANSLATING HISTORY: THE IMPRESSIVE STORY OF ISAAC A. ABBADY

The humble scholarly linguist who helped put Israel on the map as a Jewish state

BY ALONA ABBADY MARTINEZ

I never met my grandfather, Isaac A. Abbady, he passed before I was born. But I've grown up under his adoring memory, relayed to me my whole life, by his only son, my father Ariel Abbady. Although I was born and raised far away from Israel, my dad made sure to keep his homeland and the role my grandfather had in creating it, very much alive. Today my father is in his 80s and slowed down by Parkinson's disease, but it doesn't hamper his enthusiasm when speaking about his dad.

"I have a lot to tell you about my father," he began, then going on to describe a photograph taken in his childhood apartment in Jerusalem of Sir Herbert Louis Samuel, who served as the first High Commissioner of Palestine from July 1, 1920 to June 30, 1925. "My father was working for him," he explained, his voice swelling with pride.

A CLOSER LOOK

World War I dramatically altered the geopolitical landscape in the Middle East. In 1917, at the height of the war, British Foreign Secretary Arthur James Balfour submitted a let-



Isaac Abbady in the Port of Tel Aviv. This is the Inauguration of the Port of Tel Aviv, 1938. Isaac Abbady was part of a distinguished group of scholars and politicians there for the event.

ter of intent supporting the establishment of a Jewish homeland in Palestine. The British government hoped that the formal declaration—known thereafter as the *Balfour Declaration*—would encourage support for the Allies in World War I. When the war ended in 1918 with an Allied victory (in large part thanks to the efforts of British General Edmund Allenby) the 400-year Ottoman

Empire rule ended and Great Britain took control over what became known as Palestine (modern-day Israel, Palestine and Jordan).

General Allenby was in need of someone to translate his decrees and reached out to Samuel for a name. Samuel did not hesitate to suggest my grandfather, already a known scholar, and Allenby went on to appoint Isaac as Chief Translator for the British Government.

PROFESSIONAL DIPLOMACY

"Your *saba*," my father Ariel said, using the Hebrew word for grandpa, "worked together with the Mufti of Jerusalem, sharing the same office space," he explained, referring to the Sunni Muslim cleric in charge of Jerusalem's Islamic holy places. The position was created by the British in 1918. The Mufti of that time, a man by the name of Haj Amin al-Husseini, is notorious for having met with Adolf Hitler to discuss their common enemy, the Jews.

"My father was his boss," Ariel recounted, explaining that Isaac Abbady translated all decrees from English to Hebrew, as well as from English to Arabic, being fluent in all three languages.

"Did they get along?" the obvious question spills from my lips.

"I'll tell you, that's history!" my father answered with a chuckle. "He shared a table next to my father, in the same room."

DEALING WITH GROWING TENSIONS WITH HONOR

Even with their differences, my grandfather was always decent and professional, attributes that did not go unnoticed.

"In 1929 there were riots in Palestine," my father said, referring to the 1929 Massacres. "Arabs were killing left and right, whichever Jews they could."

At the same time, King Abdullah of Jordan was hinting he was willing to recognize a Jewish state. David Ben-Gurion, the head of the Jewish community who would go on to become the country's first Prime Minister, wanted to send his foreign minister, Moshe Sharett, to Jordan. He reached out to Isaac Abbady, knowing he was the only one who could ensure Sharett receive safe passage-way to Jordan.

Ariel continued, "My father spoke to the Mufti, who were running all these riots. The Mufti said, 'If Isaac Abbady is asking, I will honor his request and Sharett can travel to meet Abdullah and nobody will hurt him.'"

Sharett did indeed travel to Jordan, known as Transjordan at the time, and met with



The Mufti, first row center, wearing the white headpiece/fez.

King Abdullah, who gave his consent to recognize the Jewish State. As a result, the king was assassinated in the Al Aqsa Mosque, in front of his grandson, then Prince Hussein, who was 15 years old at the time.

A MAN OF PRINCIPLE

Isaac A. Abbady was the official translator for the British government until 1946, when he resigned in protest of restrictions placed on Jewish immigration to Palestine at that time. In doing so, he gave up a pension due to him after a lifetime service to the British government.

"Money was a dirty word at our house. It didn't mean much to my father," Ariel said.

He spent the rest of his life translating a summary of the Hebrew newspapers for the United Nations.

"Isaac got up early in the morning, went to the kiosk in the corner to pick up the newspapers, sat down with his Smith Corona typewriter to type the summary of these papers," Ariel recalled about his father. "Then he'd put them in our broken mailbox and the driver of the United Nations would come to pick it up. It allowed him to live honorably."

There are several adjectives that have been ingrained in my understanding of who this man, Isaac A. Abbady, was. Honorable is certainly one of them. Scholarly, loyal, and respected are a few others.

A FAMILY SECRET UNVEILED

My father's voice is slightly shaky. He is growing tired but has one more story to tell:

"One day our bell was ringing and three guys appeared. One was from Hebrew University, the other from the Bank of Israel, and the third was a known journalist of the local paper. The three came to my father to ask him to be a candidate for the presidency of Israel."

Isaac Abbady declined, suspicious that the men only wanted his nomination to get a Sephardic Jew on the ballot, a sought-after requirement at the time. My grandfather, whose family hailed from Syria, would be a great fit.

"THREE IMPORTANT MEN ONCE APPROACHED MY GRANDFATHER TO BE A CANDIDATE FOR PRESIDENCY OF ISRAEL ... HE DECLINED."

My father grew silent, allowing me to think of two other words that describe this great man I never met: grounded and humble. Few people would have the clarity to turn such an offer down.

"I want to bring to a certain level my father's career," he explained, his voice thick with emotion. "Very few people knew that they came to offer him the nomination."

My father, now almost 10 years older than his own father was when he died, continues to be a proud son.



Obelisks:

Timeless, Elegant Art in the Landscape

BY MARY AND HUGH WILLIAMSON

Throughout history, obelisks with their classic grandeur have punctuated the landscape. Often of impressive height, these tapered four-sided pillars have a fascinating history, which all began in ancient Egypt.

A LITTLE "SIMPLIFIED" HISTORY

The design inspiration for the obelisk form was a visual ray of the sun, or a "sun pillar". This optical phenomenon is caused by the sun's reflection on tiny atmospheric ice crystals and is usually seen when the sun is low on the horizon. Ancient Egyptian obelisks were evident from 3,000 BC to 1,000 BC; the early examples followed the *Egyptian Canon of Proportions*, which strictly informed the proportions of each example to be 10:1, height to base. Evocative of the sun's rays the earliest temple obelisk still standing was crafted in homage to the sun god "Ra". Part of the enthusiastic Pharaoh Sensusret I building program ca. 1941 BC, this monolithic red granite structure with its pointed top reaching to the sky was thought at one point in history to house the sun god within. It remains in place in what is now the city of Heliopolis. The obelisks that often graced the entrance to temples were usually placed in pairs, and were generally embellished with gold or gold alloy-covered pyramidion caps. Often inscribed on the bases and columns by pharaohs to document their successes, they now serve to provide and confirm



meaningful information for historians.

Ancient Romans were drawn to the majestic structures that the Egyptians crafted. After the death of Egyptian Queen Cleopatra VII, and the subsequent fall of Egypt as it came under the control of the Roman Empire, many of Egypt's ubiquitous monuments were "relocated" to Rome. The monoliths were transported on "obelisk boats" via the Nile River to Alexandria, and across the Mediterranean to the Roman seaport of Ostia and to many other locations. These boats likely used the same technology that allowed the earlier Egyptians to craft the obelisks at the quarries of

"obelisk boats" via the Nile River to Alexandria, and across the Mediterranean to the Roman seaport of Ostia and to many other locations. These boats likely used the same technology that allowed the earlier Egyptians to craft the obelisks at the quarries of

Upper Egypt, load them onto huge boats and sail them to their original locations along the Nile.

INNOVATION CONTINUED

The relocation continued for centuries. The St. Peter's Square obelisk was re-erected in 1586 AD, in the time of Pope Sixtus V. This Vatican "raising" project required 1,000 men, scores of cranes, and brilliant engineering. Fearing failure and the consequences, the "civil" engineer Domenico Fontana even had an "escape plan", which happily he did not have to set in motion. It was a successful, Herculean feat, seen as even more impressive looking back from the present ... similar attempts as recent as 1999 utilizing ancient theories, have been abject failures. So how did they do it?

"We have our arts, the ancients had theirs. We cannot raise obelisks a hundred feet high in a single piece, but our meridians are more exact." —Voltaire

SHARED CULTURE

The Romans were not the only beneficiaries of Egyptian "generosity". In the 19th century, as France and the United Kingdom jockeyed for political and trade advantages, ancient obelisks were welcomed to Paris in 1833, London in 1877 and finally in 1881 to New York's Central Park. These red granite treasures came to be known as *Cleopatra's Needle*, although they were already 1,000 years old when Cleopatra VII ruled Egypt. The New York and London monoliths were originally a pair, buried under the sands of Alexandria for over two millennia. The French King

AN ALTERNATE THEORY... COULD IT BE?

Viewers of the History Channel's *Ancient Aliens* might be familiar with the theory that ancient **alien astronauts** interacted with ancient humans. The show offers that archaeological discoveries, as well as translations of ancient documents, that the **Anunnaki** (translated from Sumerian, the language of the Marsh Arabs of Sumer, now southern Iraq, as "those who came down from the heavens") might have walked among ancient Egyptians from 4500 BC (or earlier) to 1900 BC, imparting superhuman traits to their half-earthly offspring, or **hybrids**. They purportedly were a very advanced culture from a distant planet, who came to earth to mine gold, a necessity in their world. Is it a coincidence that Eridu in Sumer was perhaps the world's first city, and that this population was able to construct something so complex as a ziggurat?

AND WERE THEY PERIPATETIC?

The Tello Obelisk that was discovered in 1919 by famed archaeologist Julio Tello at its site in Peru's Chavin de Huantar may suggest that the ancient aliens were interested in more than Mesopotamia and Egypt. Coupled with the Nazca Peru runways, it all prompts investigation that can take you into the wee hours. The runways are often offered by science mystery lovers as proof of ancient alien visits.



Nazca lines in Peru

*"He read of the **Obelisk** in the Place de la Concorde that weeps tears of granite in its lonely sunless exile and longs to be back by the hot, lotus-covered Nile."*

— Oscar Wilde

Louis Philippe ordered the third Needle, the Luxor Obelisk, to be placed in the Place de la Concorde, marking the spot where Louis XVI and Marie Antoinette faced the guillotine in 1793.

Important versions of obelisks continued to be incorporated into noteworthy locations around the globe through the eighteenth and nineteenth century, as commemorations and memorials. The most important example is perhaps the Washington Monument, celebrating the life and contributions of the first American President. This famous example is *not* monolithic, but rather is a building. At 555 feet, it is the tallest structure in Washington D.C. and is the tallest obelisk in the world. Damaged by an earthquake in 2011, the restored building was reopened in 2014.

THE OBELISK FORM CONTINUES TO BE LOVED

Napoleon's Egyptian Campaign (1798-1801) helped to fuel "Egyptomania", and you may come across splendid obelisks in your travels. They are seen in the Philippines, Korea, Sweden, Russia and many other countries, and are abundant in middle America, where municipalities graced with their elegance. There is also the High Point Monument in Montague, New Jersey, which celebrates the highest point in the state.

Another very special obelisk can be found in Biscayne Bay on Flagler Island, where it memorializes Henry Flagler, an important force in late 19th and early 20th century Florida. Its allegorical, figured base has not fared well, nor have other monument examples located in the U.S. It seems that thousands of years in Egypt's desert is easier on these beautiful

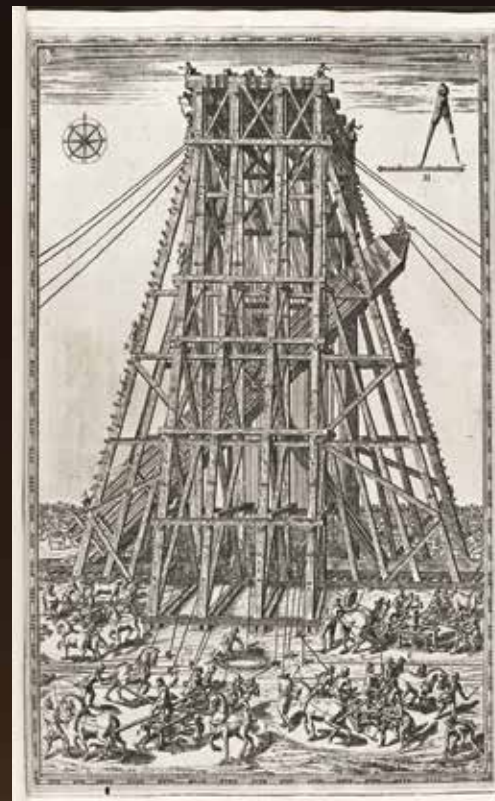


Luxor Obelisk at the Place de la Concorde at midnight

structures than the weather and acid rain of western locales.

CONTEMPORARY APPLICATIONS

There are no straight lines in nature. So, if you are undertaking a landscape design that utilizes one of the basic principles of design, *contrast*, what do you incorporate? How about vertical straight lines in a definitive object that absolutely draws the eye with a pleasing sense of proportion. Maybe an obelisk? These can be scaled for a balcony or patio. Some modern-day obelisk variations are trellises. On larger properties they can be much larger and are dramatic and impressive when placed in a surrounding of the multiple curves created by plantings. Whatever the application they always signify that something special is there, and these days, no intergalactic assistance is needed. ●

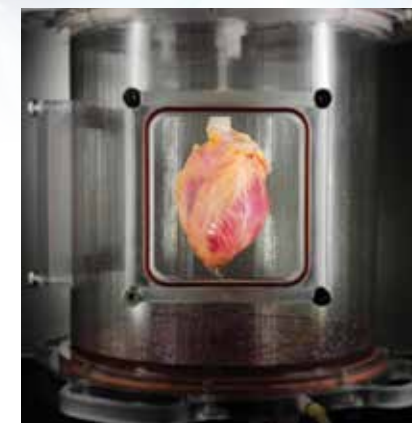


Side view of the Vatican obelisk being lowered, 1590. Engraving in Della trasportazione dell'obelisco... (Rome: Appresso Domenico Basa). The Getty Research Institute, 87-B7401

ADVANCES IN MEDICAL TECHNOLOGY

BY STEVEN JOSEPH MEDICAL NEWS WRAP-UP

Advances in technology happen at a staggering rate with exponential progress being made across the spectrum of applications. In the field of Medical Technology, these advances are especially important because with every step forward we are living longer, healthier lives, while preventing unnecessary complications and hardships. In addition to saving lives, many of these advances also make our existing surgical procedures and diagnostic techniques more precise and accurate.



When the 3-D Printer was first invented, tech-enthusiasts everywhere were thrilled with the concept of being able to transmit a digital image to a tangible object. Already in use around the world by manufacturing plants, architectural firms, and the automotive industry, the 3-D Printer may soon be earning its M.D. and used in hospitals. Scientists have discovered a way to 3-D print organic tissue infused with living cells.

This advance is already being used to print bones which can be used to replace skeletal sections which have been rendered completely unhealable through traditional methods due to a catastrophic injury. Scientists at Cornell and Nottingham in the UK have managed to eliminate the extreme heat necessary for a traditional 3-D printing to create a room-temperature bone replica which is then infused with living cells.

PRINTING BONES SEEING INSIDE

Recently, a clinic in Germany has used iPads in the OR to allow surgeons to view augmented reality versions of their patients prior to surgery. The Microsoft HoloLens creates a digital version of the area being operated on complete with blood vessels and soft tissues in dynamic real time. This will allow surgeons to better plan their incisions and alert them to possible conflicts before they encounter them during surgery.



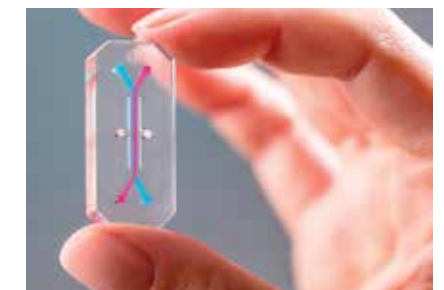
LIGHTSABER SCALPEL

The iKnife, or intelligent surgical knife, was recently designed in London. The knife runs with an electrical current flowing through it which superheats the blade and minimizes bleeding during an incision. If that wasn't already progressive enough, the tip of the knife

contains an intelligent spectrometer that analyzes the smoke produced by the chemicals in the blood in real time. Doctors will know if a tumor is malignant or benign almost immediately, eliminating the need for excessive biopsies and severely reducing the time of surgical procedures.

COMPUTERIZED TESTING

The Organs-on-Chip technology has allowed for the creation of microchips which can accurately replicate the reactions of human tissues and systems. Digitizing the human medical experience means that animal testing and lengthy clinical testing can be exchanged for simulating the effects of potential drugs on these chips instead.



NURSE ROBOT

As automated robots become more intelligent and their capabilities are enhanced, the concept of a robot nurse is quickly becoming a reality. While no machine can replace the compassion and care a human nurse brings to their patients, robots are inher-

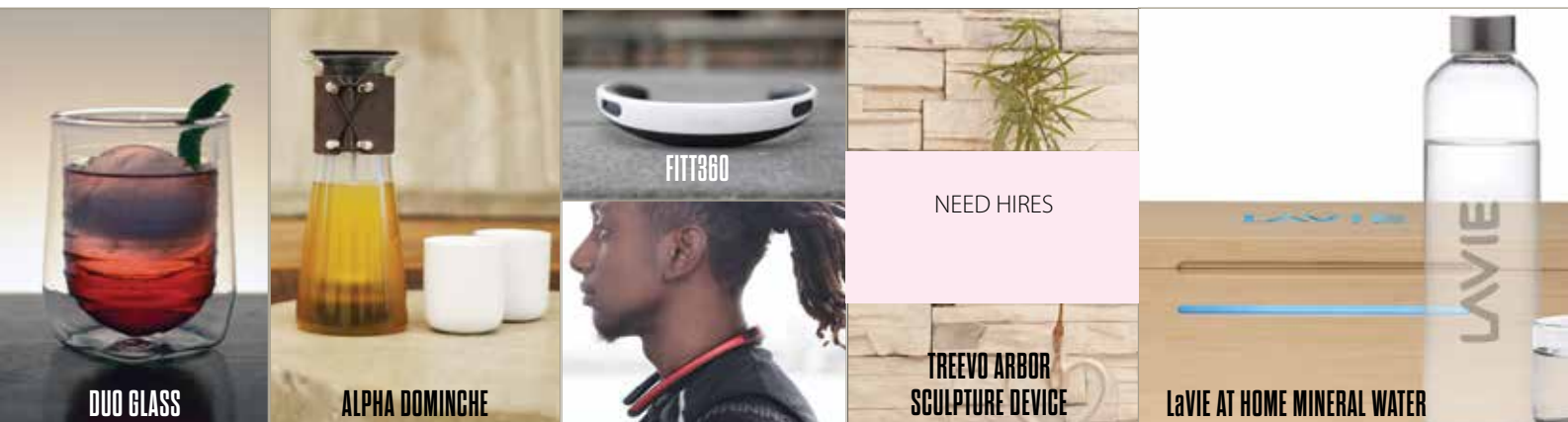
ently capable of lifting heavier objects (such as a patient who needs to be moved from one bed to another), carrying multiple tools and devices at a time (useful during a surgical procedure), and transporting hazardous materials such as biomedical waste.

AVA ROOSEVELT

AVA ROOSEVELT

LET'S GET **KICKSTARTED** IN HERE

BY STEVEN JOSEPH



Kickstarter is an online fundraising technique for business ventures and passion projects looking to crowd-source their capital instead of going through traditional investment channels. With creative minds always on the lookout for like-minded believers to fund their initiatives, the site has become rife with some really unique ideas and concepts. The businesses often offer some form of compensation, usually in the form of swag or an advance opportunity to buy the product in exchange for various levels of investment. Here are some of the best of what kickstarter.com has to offer, along with links to their campaigns:

Treevo is a revolutionary arbor-sculpture device to grow beautiful plant sculptures in your home. The device guides the roots gently into specially-designed shapes that firm up over time. The root structure of the tree maintains its shape once the device is removed leaving you with a breathtaking piece of living art. kickstarter.com/projects/1687274757/treevo-easily-transform-nature-into-a-work-of-art?ref=nav_search&result=project&term=treevo

Alpha Dominche seeks to create functional works of art for the kitchen, and they have done so yet again with the Flask French press coffee system. After the success of their Steam-punk coffee and tea brewer, the company has taken their concept to the next level with Flask. The design of the Flask brewing system eliminates mess by being self-contained, and features an easy grounds-discard process for easy composting or disposal. Form and function unite for coffee drinkers around the world!

kickstarter.com/projects/1128929312/flask-no-mess-just-press-better-coffee-and-tea-for?ref=discovery

The FIT360 is a wearable neckband that is also a camera. Much like a GoPro, only more lightweight, the FIT360 captures a unique panoramic view of your surroundings as you go about your day. The FIT360 has the ability to capture stills, take video, or even livestream your adventures as you explore your world. kickstarter.com/projects/467094941/fitt360-the-first-360-neckband-wearable-camera?ref=recommended&ref=discovery

The DUO glass is seeking to eliminate all of the specialty cocktail glassware that's currently taking up all that space in your bar. The glasses are handblown double-walled glass that retain temperature much longer than traditional highball and cocktail glasses, and they also eliminate condensation so no coaster is needed. The glass' shape is specifically designed to hold a large globe cube perfectly, as well as having measuring lines etched into the sides for easy mixing. kickstarter.com/projects/232181890/duo-glass-all-purpose-cocktail-and-whiskey-glass?ref=recommended&ref=discovery

LaVie is seeking to make the process of getting clean mineral water at home a snap. Well, more like a fifteen-minute snap. Simply place a bottle of ordinary tap water in their device, and the water is zapped with a special ultraviolet light. The light creates free radicals which attack the impurities in the tap water, and what you're left with is a bottle of pure mineral water! kickstarter.com/projects/gdumortier/lavie-unlimited-pure-mineral-water-with-unbeatable?ref=recommended&ref=discovery

SHOULD YOU ADD BITCOIN TO YOUR PORTFOLIO?

First, what is Bitcoin and why do I want to own it? Bitcoin is an asset and a currency that is fundamentally uncorrelated to anything else you might own; stocks, bonds, gold, etc. As a currency, Bitcoin doesn't really add much value, but as a store of value it may be very important to own.

Bitcoin is one of many currencies in the cryptocurrency universe. Others you may have heard of include Ethereum and Ripple. There are literally hundreds of these cryptos out there, but Bitcoin is by far the biggest with a market cap of about \$187 billion at this time. (I assure you that by the time you read this, it will be much different.)

Now for the tricky part. Bitcoin and the other cryptocurrencies are unregulated and exist in a decentralized universe. This means there isn't a central bank to monitor the currency. Unlike the U.S. dollar for example, which our Federal Reserve watches over, cryptocurrencies are created and entrusted by computers and algorithms - not governors of central banks. A key question is, "Who do you trust more to run your currency, politicians or the laws of mathematics and science?" Young people around the planet are choosing mathematics.

Many wealthy immigrants from around the world know the danger of having all your wealth attached to one currency. For example, if Venezuelans had all their wealth in Venezuelan Pesos, they would have lost nearly their entire net worth. Perhaps the best

and easiest way to move your wealth from that kind of risk is to buy Bitcoins. The Venezuelan government can depreciate your currency to nonexistence, they can come to your home and take your physical gold, but they cannot get your Bitcoin.

GOLD WAS GREAT FOR THE MESOPOTAMIANS 5,000 YEARS AGO, BUT MAYBE IT'S TIME FOR SOMETHING NEW AND A LITTLE MORE PRACTICAL. THE INTERNET ISN'T GOING AWAY, NEITHER IS BITCOIN.

Are we transitioning from a precious metal as the most valuable currently - one that is impractical and seemingly obsolete - to a new, virtual currency? Maybe. If we believe computers and the Internet change just about everything, why won't it change and develop a new currency and asset class? Gold was great for the Mesopotamians 5,000 years ago, but maybe it's time for something new and a little more practical. The Internet isn't going away, neither is Bitcoin.

Many analysts are calling for Bitcoin to reach \$50,000 by the end of the year; some are saying it will end in tears. The truth is either of these scenarios could happen. I would never recommend that anyone invest everything into an asset, but in my opinion, it makes sense to have at least some small amount of exposure in this highly volatile asset class that has the potential to have outside returns, even if that amount is less than 1 percent of one's portfolio.

About the author:

Eric M. Emer currently runs the cryptocurrency trading desk at Consolidated Trading. This OTC desk is registered as Franklin & Wacker LLC., filling orders for high-net-worth individuals and family offices.

If one wishes to purchased large quantities \$1M worth of Bitcoin or another coin, they can coordinate it. 847.602.2086 eric@emer.org

STRATEGIES TO NAVIGATE NEW TAX LAWS & REAL ESTATE

When the new tax plan was announced this past December, many of my fellow real estate professionals had concerns about how it would affect our real estate businesses. Most feared that the reduced home mortgage interest deduction that homeowners could claim, now limited to interest on up to \$750,000 of indebtedness, would limit sales of homes in the multimillions of dollars.

Information about the effects of the new tax laws is becoming more evident, but there is still a bit of a learning curve for most of us. I decided to research these matters.

BENEFITS OF FLORIDA RESIDENTIAL PROPERTY INVESTMENT

Residents in the Northeastern states of New York, New Jersey, Connecticut, Washington,

D.C. and Maryland, where some of the highest state income tax rates in the country can be found, were already enamored with life in South Florida as a part-time escape during the winter months. We affectionately call these folks “snow birds” or “snow flakes,” depending on whether they stay here for about four consecutive months or fly back and forth, North to South, during the winter months.

One look at the new tax law’s negative impact on certain of these northern states and it is easy to see why the “snow birds” are flocking down to South Florida in search of permanent homes that they can make their primary residences. In particular, the new limitations on deductions for state income tax add to making Florida a very desirable place to live – because, of course, there is no state income tax here.

As a matter of interest, Alaska, Nevada, South Dakota, Texas, Washington and Wyoming also have no state income tax. But Florida still remains more economically attractive. The Florida Constitution affords Florida homestead residents exemptions on property taxes, and advantages, such as portability of their homestead exemption and reductions from this transfer. There are other protections, as well. One example is the protection against having their homestead seized by certain creditors. Given all the benefits we have, it just makes sense to live here in Florida.

About now, if you don't already live in Florida, you may be thinking, "Does this mean to save money on my taxes, I can relocate to a state where I may enjoy year-round sunshine, fabulous restaurants, unlimited shopping, boating, fishing and other water sports, and the ability

to play daily golf and tennis, even in the winter months? Hmmm, well okay, sign me up."

If you wish to make Florida your primary residence to reap the rewards mentioned previously, consider consulting with a Florida attorney to properly establish Florida residency and terminate residency in your prior jurisdiction.

IT MAY PAY TO GO COMMERCIAL

Things get even more interesting if you have funds to invest in commercial real estate. I am happy to say that business in the commercial real estate sector is increasing over last year here in the Sunshine State. Several peers and I have witnessed this firsthand. For further explanations on commercial real estate tax benefits, I met with a board-certified tax-law expert Mitchell W. Goldberg, a partner at Berger Singerman LLP in Boca Raton.

“The new tax law makes available a completely new non-cash deduction to certain owners of commercial real estate (as well as residential rental real estate) that has never been available before. Specifically, investors who own commercial real estate either outright in their individual names or through pass-through entities, such as limited liability companies, partnerships, and S corporations can deduct up to an additional 20 percent of their “qualified business income.” Very generally speaking, qualified business income includes taxable income from rental real estate activity. The deduction is a non-cash deduction meaning, much like depreciation, you don’t have to actually expend any funds to claim the deduction; it is automatic if you qualify for it. There are, however, certain limitations

on the ability to claim and the amount of the qualified business income deduction. In addition, the new tax laws now permit 100 percent expensing of certain assets used in connection with the commercial real estate, as opposed to capitalizing and depreciating such assets over time.”

Given this information, is it any wonder why the commercial real estate business has had a big “uptic” this year vs. years past? I sell commercial real estate and work more in the “off-market” sector to locate investment properties that are not being directly or publicly marketed. Almost weekly, I receive calls from commercial brokers in other states with billions in investment funds to spend on the right commercial properties located in Florida. There is literally more money out there to spend than there are properties to acquire! If you own

allow for individual investors to acquire ownership in commercial real estate portfolios that receive income from properties such as apartment complexes, hospitals, office buildings, warehouses, hotels and shopping malls. Private Equity and high-net worth individuals are reading and listening to their advisors as this new way to make money and save on taxes is becoming the latest wave.

To see whether and to what extent you can qualify for these new tax benefits, a tax professional should be your first call. Then contact an experienced commercial real estate broker to locate qualifying properties, and consult with a real estate attorney to guide you through the purchase and sale process. You may very well be on your way to taking advantage of the new tax benefits.

“The new tax law makes available a completely new non-cash deduction to certain owners of commercial real estate (as well as residential rental real estate) that has never been available before.”

commercial real estate and were thinking of selling or are looking to get into the commercial real estate business, now is the time.

KNOW YOUR REITS

The lines forming to set up REITs (Real Estate Investment Trusts) are longer than the most popular rides at Disney. REITs have been around for years, but now they are receiving a new birth in a sort of “Baby Boom” for real estate.

According to *Investopedia*, REITs operate in a manner comparable to mutual funds, as they



Karen Evans is a Broker Associate for Signature International Premier Properties in Palm Beach County



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TECHNOLOGY

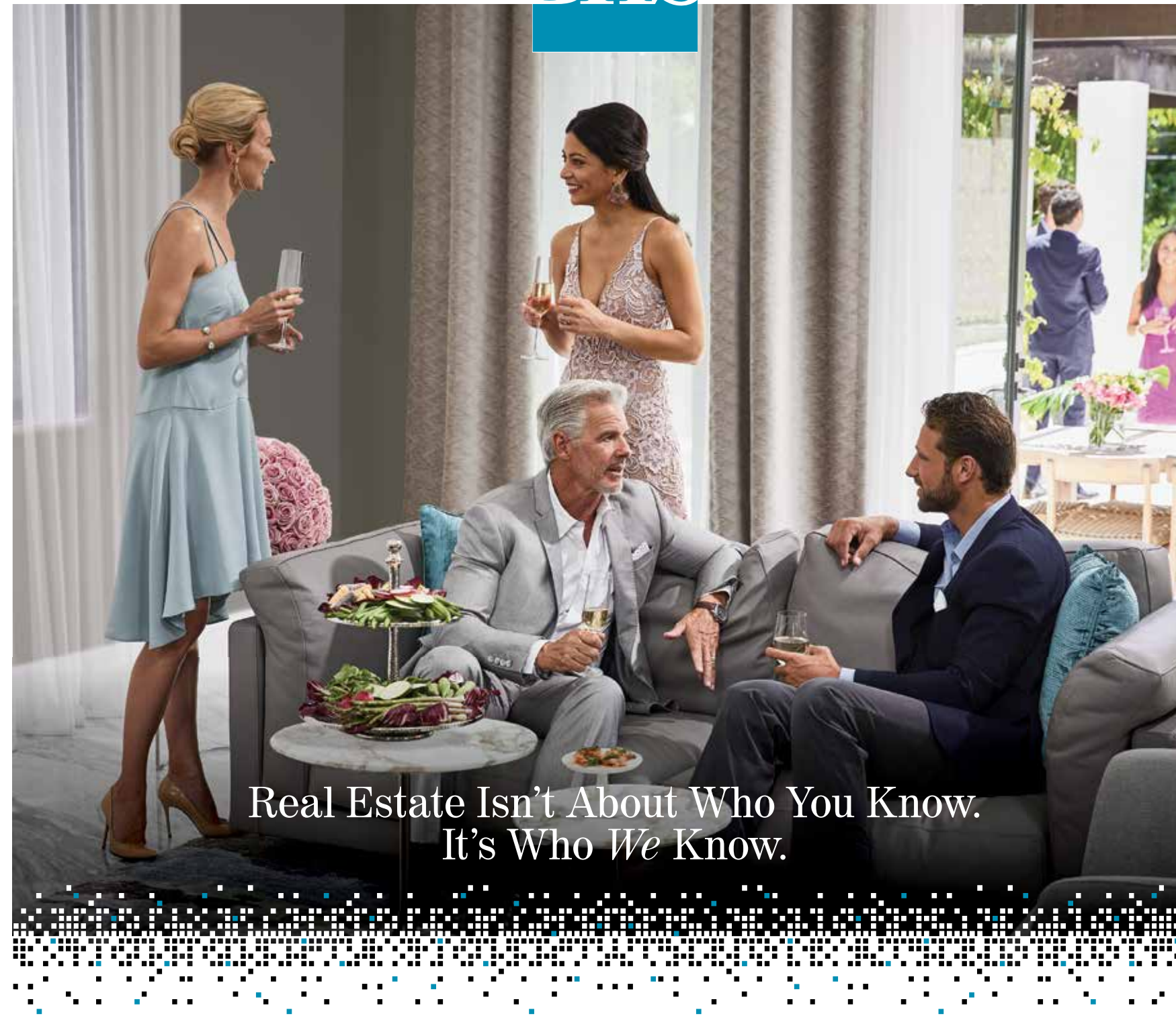


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