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THE FINGER LAKES



# SOUTH OF THE EQUATOR

*Three Unforgettable Destinations*

*Fall Getaway: A Culinary Journey on  
New York's Finger Lakes Region*



## Peru's Emerging 'Machu Picchu of the North'

AMAZONAS, PERU

By Mark Johanson

There are a handful of global attractions with so much gravity and star power that they blind visitors to everything else in the country. Such is the case of Peru and Machu Picchu. Problem is, Machu Picchu has become so loved to death in recent years that you can now only enter on restrictive four-hour tickets. If you can resist the urge, visit the cloud forests of northern Peru instead. Here, you'll find an even older and more mysterious hilltop citadel that remains ripe for Indiana Jones-style adventures.

Machu Picchu may be Peru's biggest draw, but a newly accessible fortress built by mysterious 'cloud warriors' is luring travelers north to the Amazonas Region. The Chachapoya ruins may not carry the same cachet as the Inca sites near Cuzco, but those who travel off-piste are rewarded with stunning mountainscapes, tranquil hotels, and near-private access to archeological treasures.

**WHAT TO DO** The enigmatic Chachapoya 'cloud warriors' of northern Peru built a walled-in city that is some 500 years older and 500m higher in the Andes Mountains than the more famous citadel of their Inca brethren. Called Kuelap, it was largely inaccessible to everyday visitors until a cable car opened in 2017, linking it with civilization in just 20 minutes' time. This ancient city contains the circular ruins of some 420 stone homes, all of which are protected by a 20-meter-high limestone wall with just three narrow entryways. The cloud forests surrounding Kuelap are home to numerous archeological sites, including lavish cliffside mausoleums and a collection of human-like sarcophagi standing watch over a verdant river valley. To dig deeper into the history of the mysterious Chachapoya head to the striking Leymebamba Museum. It contains a collection of 219 mummies that were discovered in 1997 along the shores of a high Andean lagoon above the potato farming village of Leymebamba.

The Amazonas Region is not only a bastion of ancient ruins; it's also home to one of the planet's largest cataracts. It's hard to believe that the 771-meter Gocta Waterfall remained unknown to the outside world until 2002. Now, it's easily reached via a half-day hike from the small adobe village of Cocachimba. The path traverses dense subtropical forest in route to Gocta's base, where a power shower under the freezing, glacier-fed waterfall is well earned.

**WHERE TO EAT AND SLEEP** The modern-day city of Chachapoyas is the most logical base for exploring the sites of the Amazonas Region. Virtually overnight it has emerged as a bona fide tourist hub with a quaint colonial core of whitewashed buildings and cobblestoned streets leading to a clutch of intriguing eateries, including **El Batan del Tayta**. This theatrical restaurant specializes in regional Amazonas cuisine, including wild-caught guinea pig and a 'ceviche' of jerked meat – all drowned with the potent pisco cocktail *caspiroleta de hormigas*, whose rim sports a mouthful of crispy ants!

Chachapoyas doesn't yet have the menu of luxurious lodgings you'll find near Cuzco, but there are a number of atmospheric choices occupying prime real estate in the lush countryside a short distance from town. **Gocta Andes Lodge** is surely the most picturesque with panoramic views of Gocta Waterfall from its grass-lined infinity pool. The restaurant offers a

similar vista, plus top-notch Peruvian cuisine, a solid wine list, and creative pisco sours.

**Hotel Casa Hacienda Achamaqui** lies alongside a rambling river 20 minutes from Chachapoyas in the other direction. This sprawling retreat offers a more colonial aesthetic with spacious rooms in the main hacienda, as well as private villas with sturdy wooden furnishings near the onsite chirimoya orchard. Evening bonfires, cooking classes, and candle-lit meals sourced from the surrounding organic farm only add to the appeal.



## Africa's Galapagos is also an Adventure Mecca

### MADAGASCAR

By Jen Murphy

Most people know little about Madagascar beyond its famous lemurs. But the country's charismatic poster child is far from the only reason to visit. The fourth largest island in the world—roughly the size of Texas—is often referred to as the Galápagos of the Indian Ocean due to its incredible biodiversity. More than 80% of the island's plants and animals—chameleons the size of your thumbnail, imposing baobabs, a moth with an 11-inch tongue—exist nowhere else on earth. When Madagascar split from mainland Africa 165 million years ago, its isolation created a Darwinian fantasy land where creatures morphed into oddball freaks of nature. You come here, not for the cute and cuddly, but to see the weird and wacky; creatures both on the brink of extinction and those that scientists have only recently discovered.

Unlike mainland Africa, where for safety reasons a safari typically means experiencing wildlife from the seat of a Jeep, in Madagascar, you get up close to animals—sometimes inches away—on foot. And you're not battling boatloads of tourists, like you do in the Galápagos, for the perfect view. The country's remote location, archaic

infrastructure, and, until recently, unstable political situation, have largely deterred travelers from visiting. In 2018, Masoala National Park and Nosy Angabe—the largest of Madagascar's protected land areas—welcomed just 700 visitors.

With the introduction of new international air routes (Air France and South African Airways offer one-stop flights from New York) and private air services, plus the debut of the country's first five-star lodge, Madagascar is no longer just for intrepid travelers. It's the perfect destination for active travelers seeking first-ever experience bragging rights and undiscovered, natural beauty (think the next Seychelles).

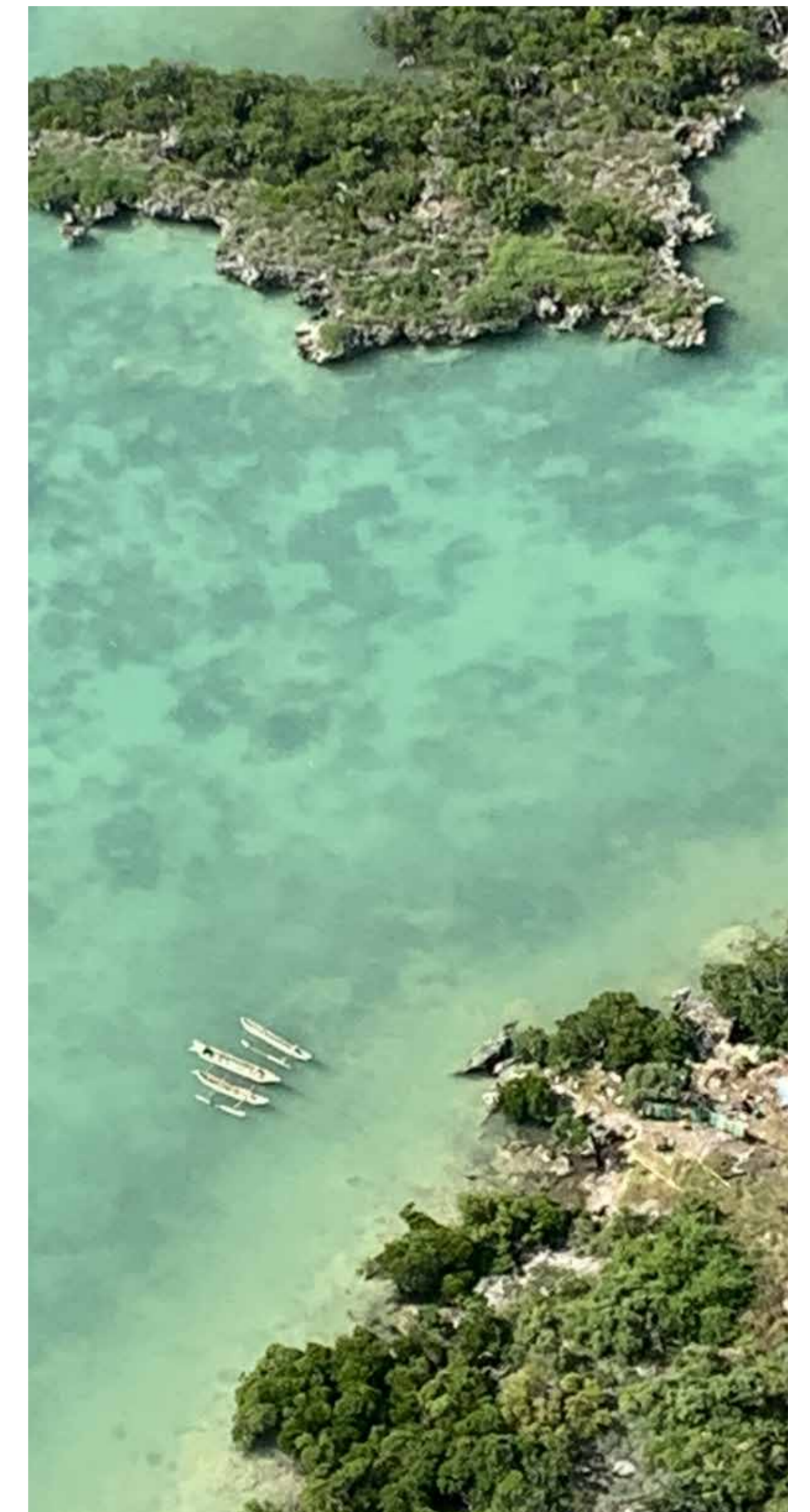
You're likely to begin your journey in the capital, **Antananarivo**, locally called Tana. Many travelers use the city as a crashpad enroute to their main adventures, but even a half-day tour to **Rova**, the fortified palace, and bustling **Analakely Market**, provides a fascinating overview of Madagascar's complex history and culture. Stay in the heart of the city at **Maison Gallieni**, a grand, four-bedroom hotel occupying the bottom two floors of the Monaco consulate. If you have an early morning flight, it's better to stay closer to the airport rather than risk getting stuck in the city's strangled traffic. **Relais Des Plateaux**, a simple hotel with a pool, Wi-Fi, and excellent French restaurant, is a great base to shake off jet lag.

“Unlike mainland Africa, where for safety reasons a safari typically means experiencing wildlife from the seat of a Jeep, in Madagascar, you get up close to animals—sometimes inches away—on foot.”

The best of land and sea can be experienced in the northeast part of the country. Charter flights are highly recommended to avoid the headaches of unreliable domestic air service. **Maroantsetra** serves as the gateway to Masoala National Park and from town, it's a two-hour boat ride to reach **Masoala Forest Lodge**, a family-run beachfront stay with seven treetop tents. Nestled on a private 25-acre coastal rainforest reserve within the park, the lodge will make your Robinson Crusoe reveries come true. Local guides accompany guests on the surrounding trails of primary forest. By day you'll look for red-ruffed lemurs, camouflaged leaf tail geckos, and pink-hued panther chameleons. After dinner, you'll attempt to spot nocturnal species like the rare aye-aye lemur and tiny, hedgehog-like tenrec. Owner Pierre Bester is a kayak fanatic and leads guests on explorations of the neighboring mangroves and islands. This fall, Bester will debut a luxury villa, a 40-minute boat ride away, for travelers seeking a true barefoot-luxe castaway experience.

Further north in the Nosy Ankaos archipelago, **Time + Tide Miavana**, Madagascar's first five-star property, showcases the country's other wild side. Reached by a 30-minute helicopter flight from Diego Suarez, the resort is surrounded by pristine coral reefs and deserted islands. With its 14 palatial, mid-century modern villas and exclusive location, Time + Tide Miavana has been touted as the “next

North Island,” a nod to one of the world's most exclusive island getaways in the Seychelles. But it shouldn't be mistaken as a fly-and-flop retreat. Time + Tide Miavana caters to next-gen adventurers. The hotel's sporty GM, Rosco Wendover, and his wife SJ, can facilitate everything from sunrise heli-trail runs that end with a champagne breakfast to kite surf safaris (the wind makes this area a kiting mecca).



## New Zealand: Journey to Health

### ROTORUA, NEW ZEALAND

By Anna Thomas

For nearly 200 years, tourists have been flocking to the small city of Rotorua, an easy three-hour drive from Auckland. It sits within a volcanic caldera, in a region aptly named the Bay of Plenty. With the largest remaining concentration of geysers in New Zealand, Rotorua has been attracting health seekers to bathe in its medicinal, geothermal waters since the 1800's.

The first thing that strikes you when you arrive in Rotorua is the strong smell of sulphur and the plumes of steam bellowing from hundreds of vents scattered around the city. Once your olfactory senses adjust it is easy to be transformed by the beauty; there are boiling mud and steam pools, brightly colored red and green lakes and a 'moonscape like' topography which is mesmerizing. There are also 18 picturesque lakes dotted around the region, of which Lake Rotorua is the largest.

Rotorua is arguably the heart of Māori culture, and it is home to the only two living Māori villages in New Zealand. Ngati Whakaue people of Ohinemutu and Whakarewarewa still use boiling pools and steam to cook, bathe and wash clothes and many continue to

practice the ancient traditions and customs of the Māori people.

As New Zealand became colonized in the 1800s, word soon spread about Rotorua's therapeutic geothermal waters. A Catholic priest in search of treatment for his crippling arthritis travelled to the settlement and after bathing in the acidic spring claimed he was cured. He is said to have *walked* the 40 miles back to his village. From that moment on, Rotorua became the birthplace of New Zealand's tourism.

Priest Spring is now the focal point of historically significant Polynesian Spa. The facility was built in 1972 on the site of the spring. The complex now has 28 pools which draw on the Priest Spring's slightly acidic water. This water has been proven to treat aches and pains with the natural minerals helping inflammation. After a morning hike I can confirm a two-hour soak was hugely restorative.

Also feeding the multiple pools are the alkaline waters from nearby Rachel Spring. The antiseptic action of the sodium silicate helps nourish the skin and skin irritations. Polynesian Spa Marketing Manager Richard Allen says the pools are an icon and hugely significant to all New Zealanders. "The waters are known as Waiariki, itself a term of high honor. It means water of the gods although it is interpreted as hot spring. These waters are also regarded by Māori as treasures."

Geothermal waters are but a small part of Rongoā Māori (Māori medicine). Illness was viewed as a symptom of disharmony with nature; if a person was sick, the Tohunga (health practitioner) would first determine what imbalance had occurred, before the illness could then be treated both spiritually and physically. Herbal remedies, physical therapies and spiritual healing all play a large part on the journey to wellness.

Wikitoria Oman, is one such healer. She is a descendent of the Ngati Whakaue people and an afternoon with her can only be described as a 'deeply spiritual'. Treatment includes plant remedies from native flora (Rongoā rākau), massage (romiromi) and prayer (karakia). "I look at energy centers that are blocked and closed, and bring the body back into balance. Afterwards some people can feel very strange." A note of caution; a massage session is not for the faint hearted. It goes very deep with the use of her elbows and feet, but I can guarantee at the end of it, you will feel some sort of shift.

It is hard to imagine a journey to New Zealand without taking the time to delve into the country's rich and unique indigenous culture; this region of Rotorua is but a small soupçon, a tiny taster, of something so much bigger. The Maori culture is an integral part of New Zealand's identity and the fact it is embraced and incorporated within daily life adds to the country's undeniable charm.

## Travellers Notebook: Where to Stay

### Treetops Lodge & Estate

Up a tree lined, winding road and set amongst 2500 hectares of virgin forest is a truly sustainable luxury lodge which epitomizes the spirit of 'Manaakitanga', hospitality, kindness and generosity. The beautifully designed lodge is built using native trees felled and milled on site. It features expansive wetlands, a vast array of flora and fauna, and its cuisine follows the "Estate to Plate" philosophy, where almost everything eaten is grown or raised on the estate including buffalo and deer.

Once there, don't forget to...

- Enjoy the work of Chefs Isabel and Felipe as they exquisitely present entries that are carefully prepared with lots of flavor and paired with premium New Zealand wines.

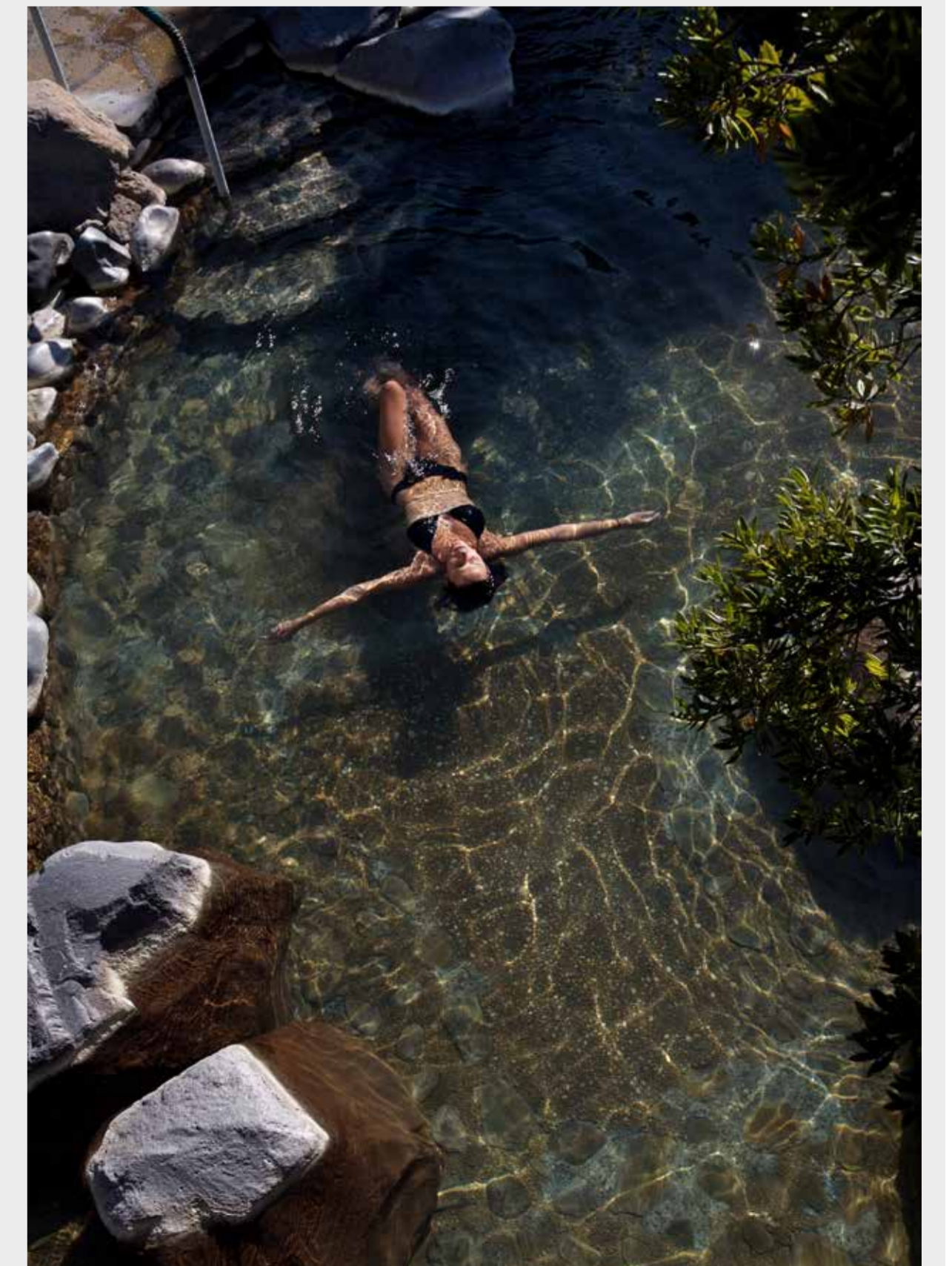
- Play golf at Kinloch Club, the only Jack Nicklaus' Signature Course in New Zealand.



- Take time out and have a relaxing stroll through the native trails that wind throughout the unspoiled forests. Come back refreshed and immersed in nature.

- Take a helicopter tour so see the sights from above

- And, of course, head to Rotorua and explore the geothermal features.





## The MoMA, New York

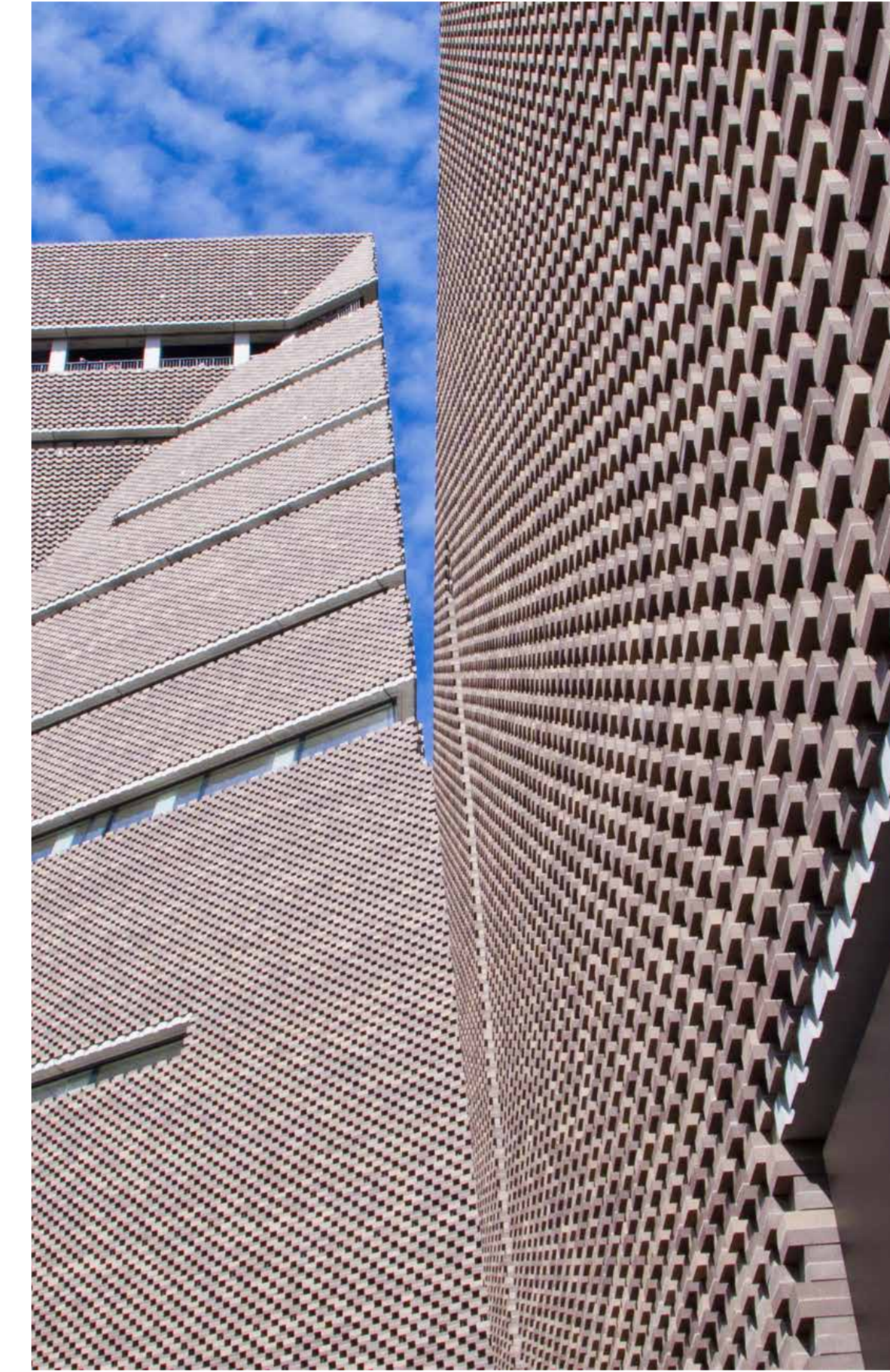
On October 21st, the MoMA in New York will reopen after a multi-year expansion that will increase its gallery space. But beyond the new size, it will offer a better auditorium space for performance and film projects and a rehanging and rethinking of their collection that will mix Contemporary art with early masterpieces, and will emphasize diversity and gender, as well as alternative mediums and ideas. An exciting time to revisit this iconic institution.



Photo: Anel Wessels

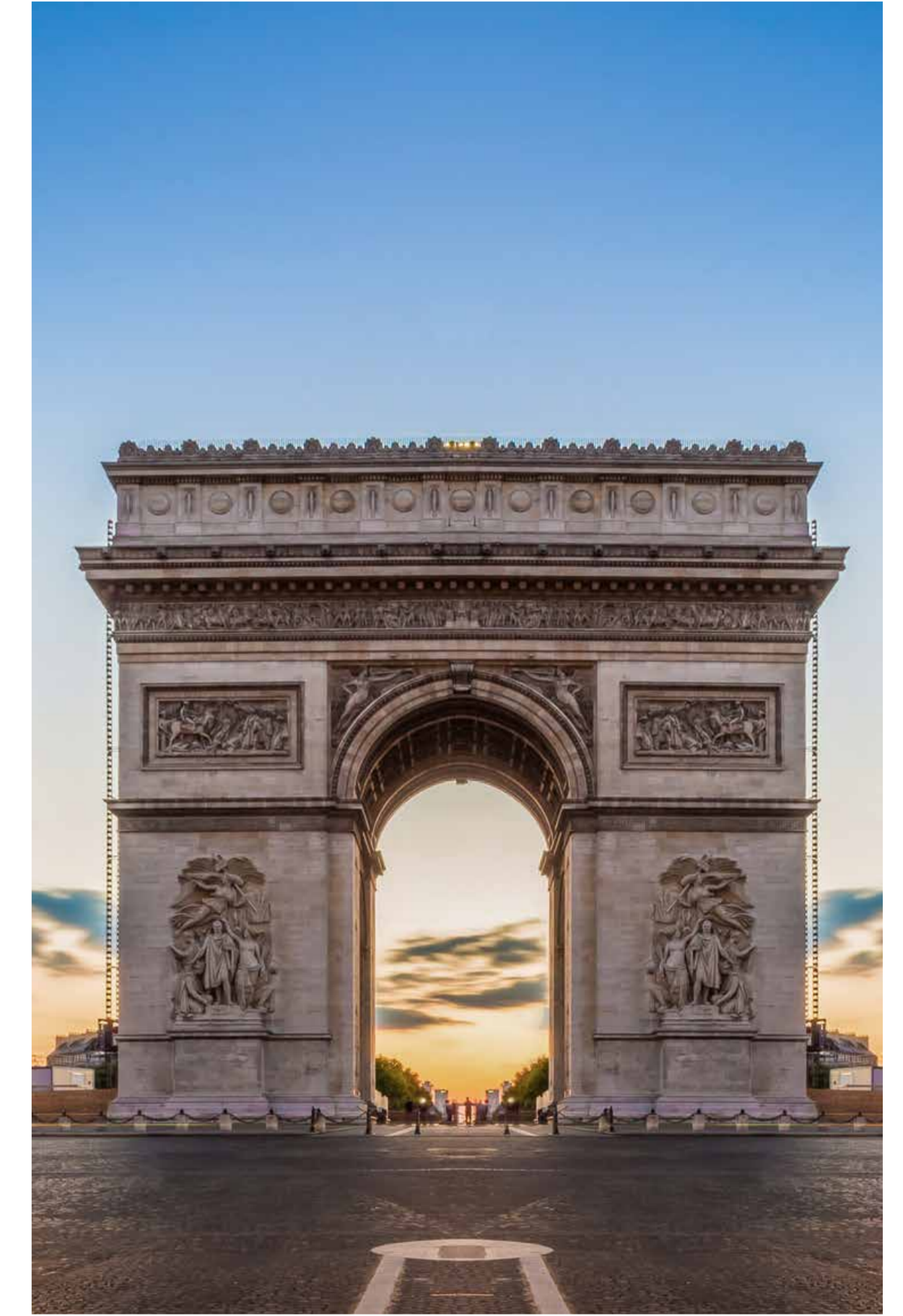
## William Kentridge at the Zeitz, Cape Town

*Why Should I Hesitate: Putting Drawings to Work*, is the largest exhibition of this South African artist's work in over 10-years. The exhibition at the Zeitz features work from over 40 years of Kentridge's career, highlighting drawing, stop-frame animation, video, prints, tapestries, and installations. Simultaneously, *Why Should I Hesitate: Sculpture*, a survey of Kentridge's sculptural work, is on view at the spectacular Norval Foundation, located near Table Mountain.



## Olafur Eliasson at The Tate Modern

This Danish-Icelandic artist, who is currently based in Berlin and was just nominated by the United Nations to be a global ambassador for climate change, is known for his groundbreaking installations that play with all five senses as well as perceptions of light, color, and space—from rainbows that appear in a gallery space or the feeling of a warm sun (Tate Modern 2003). A major exhibition, *In Real Life* underscores the artist's innovative and poetic vision, and his passion for the environment.



## L'Arc de Triomphe, Wrapped, Paris 2020

If April was not already a favorite season to visit Paris, in 2020, between April 6-19, legendary "wrap artist," Christo, (now 83-years old) will realize the wrapping of the Arc de Triomphe, a project originally conceived in 1962 when the artist and his wife and longtime artistic partner, Jeanne Claude (who passed away in 2011), were living in Paris. Plans are set for the iconic monument to be wrapped in 25,000 square-meters of silvery-blue recyclable fabric with 7,000 meters of red rope.



## The Jaffa Hotel

By Debra Kamin

Tel Aviv is a city constantly reinventing itself. Its neighborhoods are a patchwork of Bauhaus and Brutalist monoliths, injected with fresh Technicolor street art, painstaking restorations and good old-fashioned groundlevel renovation. The pace and intensity of its nightlife could leave you breathless, while its white-hot dining scene seems to revolve around a new choice hotspot every week.

So it should come of little surprise that its grandest and most indulgent new hotel is, in many ways, the city's ultimate resurrection. The Jaffa Hotel is a former monastery and Christian hospital built atop 3,000 years of stone ruins, revealed again as an Aby Rosen passion project that seems determined—obsessed, really—with putting Tel Aviv's eclectic Jaffa district on the global luxury map.

Rosen, the New York real estate mogul, oversaw the nearly decade-long restoration of Jaffa's French Hospital and its adjacent School of the Sisterhood St. Joseph's Convent, a light-dappled, elegant compound just steps from the Mediterranean Sea. Rosen tapped British designer John Pawson and Israeli architecture guru Ramy Gil to oversee the project; Pawson dreamed up an adjacent

new building that sits in concert alongside the original neoclassical structure, while Gil took painstaking care to excavate and illuminate the 13th-century Crusader stones buried underneath. His work is most evident in the graceful ribbon of stone wall that now snakes through the Jaffa's glass-enclosed lobby, adorned by two Damien Hirst originals and a cluster of bespoke backgammon games, a cheeky nod to the local men who sit in Jaffa's alleyways playing the game for hours on end.

The Jaffa now features 120 rooms spread across its old and new wings, as well as 32 residences with panoramic views of the sea. All are a master class in restraint and simplicity.

It's the gathering spaces of The Jaffa that truly set it apart, however. First, there's the sunken garden and pool deck, which brings a whiff of French Riviera to this ancient Middle Eastern trading spot. Then there's Don Camillo, the on-site Italian bistro run by New York Major Food Group (Carbonne, Sadelle's). They are also handling Golda's, the casual New York-style deli next door. But the true jewel here comes to life only after dark, when the former chapel of the St. Joseph's Convent reawakens as The Chapel bar, a sinfully cheeky nightclub featuring the original stained-glass windows and ornate plaster of its buttoned-up days, but an entirely reawakened vibe.



## Ceramicists of Cape Town

By Tracy Lynn Chemaly

Cape Town boasts an active community of ceramic artists, its bi-annual Rondebosch Potters' Market a highlight for devotees of the medium. A discipline rich in history, ritual and culture, ceramic works bring a multitude of narratives to life through the hands of their makers. We highlight five names to know in the South African city.

### IMISO CERAMICS

University friends Andile Dyalvane and Zizipho Poswa co-founded Imiso Ceramics in 2005, where their collections of tableware have become sought out by visitors to their studio and store in the suburb of Woodstock. Equally ambitious as solo artists, the two are represented by Southern Guild locally, while Dyalvane, who is a past recipient of the Design Foundation Icon Award, shows at Friedman Benda in New York. His is a style recognized for its cuts and splices, an ode to the scarification tradition of his Xhosa culture and the honoring of his ancestors. Poswa's latest totemic forms, in bold primary hues, are a nod to her background in textile design and love of pattern and bright color. Her *Umtshwalo* series talks to the daily routine of the rural Xhosa women in her family village, who carry buckets of washing on their heads.

### NEBNIKRO

Twenty-one-year-old Ben Orkin brought a fresh offering to the scene when he launched his totemic vase-like vessels 18 months ago. NEBNIKRO (his name spelled backwards) is Orkin's way of steering clear of traditional expectations in defining an identity. The pieces – both conceptual and functional – relate to human forms and our ever-evolving connections and interactions. Orkin, who is currently studying at the Michaelis School of Fine Art, and also works in photography, sculpture and beadwork, says he always dreamed of being an artist. 'Now, I think I am one,' he smiles.

## THE BELLHOP

BY  
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With a solo show under his belt and representation by contemporary local art gallery Salon 91, NEBNIKRO is a name to note.

### MARTINE JACKSON

'I'm not very comfortable with color,' says Martine Jackson, who only rarely incorporates hints of red, green or blue in her curvaceous monochromatic vessels. 'I'm naturally drawn to black and white and occasionally introduce a metallic or earthy tone,' she says of her richly glazed ceramics. Inspired by bold, striking patterns found in traditional African elements, she uses her graphic-design training to decorate surfaces with repetitive lines that accentuate the vessel's form, or employs symbols pointing to moments in time, such as the blue-and-bronze teardrops she painted when her mother, renowned ceramicist Barbara Jackson, passed away. Nature influences Jackson's organic shapes, and her pieces often seem to reproduce like a clipping from a parent plant.

### CHUMA MAWENI

Having recently moved into producing ceramic furniture pieces, Chuma Maweni's hand-thrown forms know no limitations. His *Imbizo* ('gathering' in isiXhosa) dining set combines ceramic legs with a wooden tabletop carved in the same intricate manner in which he decorates his clay. His ceramics are known for their dark tones, a result of a pit-firing process. 'It allows me to work in the old traditional way of firing pots,

explains of his method that aligns with a bent toward heritage preservation. 'If no one does it, this knowledge will disappear with the next generation,' he says. Maweni has shown with Southern Guild Gallery at Christie's London, Design Miami and The Salon Art + Design in New York.

### CLEMENTINA CERAMICS

Clementina van der Walt has been working with clay for over 40 years. 'It's a life teacher,' she says of her chosen medium. 'One is humbled by this earth, which, when combined with the other basic elements of air, water and fire, presents the maker with many challenges, and the end recipient with much enrichment.' Her shop and studio in Cape Town, and gallery outside the town of Calitzdorp, display her signature aesthetic drawn from the patterns, colors and textures found in both rural and urban African landscapes. By press molding, casting and throwing, she brings these aspects to life in statement-making tableware and collectible pieces that delicately portray the mark of the hand.





# A Culinary Journey in New York's Finger Lakes Region

*By Danica Wilcox*

New York's Finger Lakes region has been a clandestine culinary enclave for a half century. Pioneers Moosewood Restaurant and Cornell's Agriculture program have inspired generations to eat locally long before farm-to-table was a thing. Case in point, a summertime visit to the Ithaca farmers' market will unearth delicate pink oyster mushrooms, iced strawberry cider, alongside herbs like Burmese cilantro. So, it makes sense that where the food is good, libations will follow.



Today, the heart of Finger Lakes, Seneca Lake, is a thriving viniculture scene attracting oenophiles and vintners from around the world. There are 130 wineries in the rolling hills of the central region, with 35 operating along the shores of Seneca Lake alone. Whether you are a wine enthusiast or simply are nostalgic for bucolic America—think friendly farmstands, cold freshwater dips and wide-open skies—the Finger Lakes are having a heyday.

Made up of 11 lakes that run North to South carving through glacial valleys into gorges and

rolling hills, the central Finger Lakes has a rich terroir ideal for vinifera and other cold climate grape varieties; but the growing season between frosts is short, and the winter is long and frigid. Seneca Lake in particular has been producing primarily white wines since the 1970s.

Heavy and on the sweeter side, local Rieslings and sparkling whites were initially castoff by critics. Nonetheless, over the last twenty years perseverance has paid off. A diverse portfolio of wines is now being produced here and the region is considered New York's answer to Napa Valley.

The cornerstone cities of the Finger Lakes are Rochester, Syracuse and Ithaca: each with an airport just a short drive to Seneca Lake, it is an easy getaway for a long weekend. There are wine tours, and you can hire a private guide or take it slow and pace yourself.

Starting in Geneva at the wine trail's Northern head at Ravines winery and book a table at their restaurant, Ravinous Kitchen. Once a depressed mill town, Geneva is having a renaissance and many of the former Victorian summer homes on the waterfront have been converted into B&Bs. For an all-inclusive experience, check into Glenora winery's hotel or the luxurious Geneva on the Lake.

In keeping with West vs. East distinctions, along Seneca Lake's West side are the old guard wineries. Heading South, Anthony Road, Heron Hill (an outpost for their Keuka lake vineyard), Hermann J. Weimer and Glenora wineries are among the region's most established and serve as an intensive tasting in traditional Riesling and Chardonnays to prepare your palate for comparing notes with the more experimental East side's vineyards.

At the Southern end of Seneca Lake is Watkins Glen, famous for a world-class racetrack and stunning geological formations. Hike up the

“Once a depressed mill town, Geneva is having a renaissance and many of the former Victorian summer homes on the waterfront have been converted into B&Bs.”

DANICA WILCOX

gorge after picking up a pulled pork sandwich from Nickel's Pit BBQ, a perfect pitstop.

Back on the wine trail heading North up the East side of the Lake, things become more complex in color and cultivation. There are too many excellent wineries here to see in a day, so stay a night or two at a country B&B or Inn nearby.

Bloomer's Creek Winery owners Debra and Kim Engle make 1st and 2nd press Rieslings. Try their nod to Cheval Blanc, White Horse; a spicy blend of Cabernet Franc and Merlot. Neighboring Standing Stone Winery's tour offers expert cliff notes in viticulture—supported by a tasting of their outstanding Dry Rosé and Saperavi. Red Newt Cellar's Gewurztraminer and Pinot Gris are unique profiles in the region's portfolio.

For one-stop sipping Stone Cat Café in Hector or Danos outside Valois boast outstanding lake views, wine lists, seasonal menus, and occasional live music. A refreshing dive off the dock at Lodi Point, and a detour to pick cherries or apricots off the trees at one of the U-pick orchards and you will be ready for the next tasting, glass half full.



1 Seneca Lake



2 Anthony Road Wine



3 Anthony Road Wine



4 Nickel's Pit BBQ



6 Hermann J. Wiemer Vineyard



OUR EDITORS



**ANNA THOMAS**

It would be difficult to find a Kiwi who has a better knowledge of New Zealand than Anna Thomas. As a journalist, film director and media specialist for Tourism New Zealand, Anna has travelled to every corner of the country. She is passionate and proud of the land she calls home, showcasing New Zealand’s unique and diverse landscapes, Maori culture, food and wine to millions of people around the globe.



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Journalist Jen Murphy splits her time between Boulder, Colorado and Maui. She is the former travel editor at *Food & Wine* magazine and served as deputy editor of *Afar*. She writes a weekly fitness column, What’s Your Workout, for the *Wall Street Journal* and contributes to publications including *Outside*, *Men’s Journal*, *Men’s Health*, *Departures*, and *Condé Nast Traveler*. She is an avid surfer, kiteboarder, snowboarder, runner, and yogi.



**TRACY LYNN CHEMALY**

Tracy is a lifestyle writer based between Cape Town and Mexico City. Having worked in South Africa’s design industry for a number of years, she is passionate about the continent’s creative talent, having witnessed first hand the magic that happens when designers and makers are given opportunities to explore their greatest aspirations.



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Mark Johanson is an American travel writer based in Santiago, Chile. Passionate about food, drink and the great outdoors, his writing has appeared in *The Guardian*, *BBC*, *GQ*, *Men’s Journal*, *Bloomberg Pursuits*, *Christie’s* and *Newsweek*, among others. He has also penned numerous Lonely Planet guidebooks and hardcovers.



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Debra Kamin is an American journalist living in Tel Aviv. She writes on a number of topics, including culture, entertainment and women’s issues. She is a regular contributor to *The New York Times Travel* section. Her work has also appeared in *The Atlantic*, *Foreign Policy*, *TIME Magazine*, *Town & Country*, *Variety*, and beyond.



**DANICA WILCOX**

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