

cether magazine

WINING AND **DINING**

ANDREAS LARSSON Class with a glass

FIVE OF THE BEST Together's favourite Brussels restaurants

KEN LIVINGSTONE Twice Mayor of London?

DINNER AND A SHOW We team up with Viage to offer a tasty night out

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Good **food**, good **drink**, good **talk**

This edition of your favourite high-class Brussels leisure magazine is devoted to the joys of gastronomy – and what better city than the Capital of Europe, which is increasingly considered as being second only to Paris in terms of the quality of its cuisine, in which to enjoy such a discussion?

s ever, our award-winning team of writers have looked far and wide to provide you with all you could need from a magazine – with the 100th anniversary of that uniquely Belgian delicacy, the praline, approaching in 2012, Paul Stump provides a fascinating history of this most civilized of bon-bons, and never mind the calories.

Elsewhere, our new food correspondent Hughes Belin, the author of *Brussels' Eurodistrict Restaurants 2010*, offers the whys and wherefores on his personal top five Brussels restaurants, as well as grabbing the chance for a chat with the world-renowned Andreas Larsson, who was awarded Best Sommelier of the World 2007.

And that's just the beginning of your grape expectations – wine expert Alex Hewetson offers an insight into Brussels' Maison des Vins, an Ali Baba's cave of vine times, and Rose Grider examines the 'French Paradox' of how our Gallic neighbours are well known for their longevity, despite certain excesses in their diet, and finds that a glass or three of the good red stuff may well be the answer.

Of course, drinking requires responsibility, so Patricia Kelly takes a look at exactly what should constitute the fabled 'one too many', given that there are still 10,000 road deaths each year in the EU attributed to drivers being over the limit, while Cillian Donnelly takes a wry look at the sometimes startling results of

politicians going a little too heavy on the sauce. Belle de Bruxelles, meanwhile, offers her intimate advice on how to make sure your romantic dinner date goes exactly as planned, and there's the usual feast of travel features in Going Places, ahead of summer starting in earnest.

Our new art correspondent Zsolt Kozma, who's a Hungarian himself, takes a look at a BOZAR exhibition devoted to the work of eight great Hungarian artists, and another new recruit, Bob Monard, offers a trip back in time to the beginnings of that uniquely British icon, the Mini.

In Healthy Together, international voice specialist and founder of 'Ask Your Voice' Marie Terese Letorney offers her tips on improving how you speak, while Richard Earney offers advice on how to 'eat yourself smart'. Elsewhere, in Fresh Openings, Melanie Loth speaks with Patrick de Vleeschouwer, manager of the Aspria Royal La Rasante fitness and leisure club, which is opening a new hotel boutique on 1st May in Woluwe.

For our giveaway in this edition, we have teamed up Viage in Brussels to offer 16 of our readers the chance to win a fantastic Viage Viage Musical Dinnershow and, as you would expect by now, there's fashion, health and events galore to be enjoyed.

Bon appetit! @



James Drew Editor





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BRUSSELS

One of the nicest view over brus sels. 15th floor, close to Brussels centre and curriques institutions by Métro, 2 minutes from Métro Yser, 2 holoonies (one with south view on a farmbrassels centre, one with north view on the canal and the atomium.) quiet neighboom, sur tounded by parks.



SCHAERBEEK

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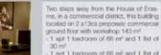
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parting place 1 car. Livingroom -

30mf expende dringroom + 16mf- fitted liderhen + 3 bedooms (20mf,12mf,12mf)

tasz heating. Apportment with a lot of Rote.

siboxes. Disposert sesse, station/Year's send rives



I apt 1 becroom of 66 mF and 1 flat of 1 aut 1 becroom of 66 m?



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his offer is valid only for reservations made in May 2011 for any weekend before 30th September 2011.

Room upgrades are subject to availability at the time of check-in.



A night out in style

Viage, located in the heart of Brussels, will provide you with the ideal night out no matter what your mood is. Whether you are craving an elegant meal or just a quick drink, both can be satisfied at Viage's restaurants or bars. If you're feeling lucky, try your hand at roulette, blackjack, poker or the slot machines in the casino, if you're searching for a dining experience that's far removed from the ordinary, might we suggest the Viage Viage Musical Dinnershow?

he name Viage stems from the Italian word, viaggio, which translates as journey or voyage. The creators of the Viage Viage Musical Dinnershow have taken the meaning of their name seriously – it is truly an exquisite journey.

VIAGE VIAGE MUSICAL DINNERSHOW

A visit to Viage will prove to be unlike anything you have done before. The four-hour show mixes musical performances from internationally renowned shows such as *Evita*, *Grease* and *Mamma Mia!* with an unparalleled dining experience during the show. This amazing, four-hour event includes a three-course menu accompanied by prosecco, wine, coffee and appetizers.

This unforgettable production comes from **Chris Van Tongelen.** who is the artistic director of the





show. Noteworthy performers Jan Schepens, Sasha Rosen and Fleur Brusselmans will join Chris Van Tongelen on stage every night, with more than 20 additional singers, dancers and musicians completing the cast to create a memorable evening filled with top-notch music and dancing. This tailor-made experience is sure to please any fan of fine food and good times.

Viage Brussels

Boulevard Anspach, 30 1000 Brussels T. +32 (0)2 300 01 00













THE PRIZE

Together has teamed up with the **Viage Viage Musical Dinnershow** to offer 16 of our readers a chance to attend this wonderful event on 6th and 23rd June − each ticket is valued at 128€. To enter, all you have to do is send us your answers to the question below, along with your name, address and daytime telephone number, to <u>info@togethermedia.eu</u>, labeling your email **Viage Viage Musical Dinnershow Competition**. The deadline for all entries is 31st May, 2011, when the winners will be selected at random. Good luck!

(i) How many famous musicals are presented during one dinner show? Clues can be found at www.viage.be/en/Calendar

(ii) What is the title of the lead story on www.togethermag.eu today? @

Competition organized under the supervision of a bailiff. Full rules available on request. Organizer: Together Magazine, Boulevard Saint-Michel 47, 1040 Brussels.

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Movers and shakers

WRITER: FEDERICO GRANDESSO

MOBY

American electronic musician **Moby** will be in Brussels for a concert on 3rd June at the Botanique. The concert has been sold out for some time, so you will need some luck to get your hands on a 'magic ticket'. Moby will almost certainly use the occasion to present his most recent album, *Destroyed*, which will be released on 30th April.





JAMIROQUAL

The name of the group Jamiroquai comes from the Native American Iroquois tribe – and the guys are set to shake Brussels' Forest National on 10th April. At present, the English band comprises Jason 'Jay' Kay (vocals), Matt Johnson (keyboards), Rob Harris (guitar), Paul Turner (bass), Derrick McKenzie (drums), Sola Akingbola (percussion), and Lorraine McIntosh-Hazel Fernandez (backing vocals). On 1st November 2010, the group released their seventh album, *Rock Dust Light Star.* www.jamiroquai.com



VLADIMIR PUTIN

Russian Prime Minister Vladimir Putin met EU officials and addressed the media in Brussels on 24th February. During the visit, Putin spoke about Russia's energy relations with the EU: "Russian energy is the basis of European prosperity," he said. "The new plans would raise energy prices in the EU, as pipeline management would have to be handled by several smaller companies that would push up transportation tariffs to be profitable."

www.vladimirputin.com



ROBERT GATES

US Defence Secretary Robert Gates was in Brussels at NATO on 10th and 11th March. The meeting was chaired by NATO Secretary-General Anders Fogh Rasmussen – during the summit, ministers faced questions on the consequences of the political crisis in Tunisia, Egypt and Libya.

www.nato.int @







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PERSONAL DEVELOPMENT

There will always be those people who have a succinct way of explaining life with little or no effort – some wise words of wisdom expressed from the most unlikely person, such as American chef, author and travel enthusiast, Anthony Bourdain. He has received quite some acclaim in the States for his witty, uncensored comments on travel, food and life in general. His many quotable phrases are comparable to those of Mark Twain. Together recommends that you watch his show No Reservations, for a little humour and reflections on life.

"Travel changes you. As you move through this life and this world, you change things slightly, you leave marks behind, however small. And in return, life – and travel – leaves marks on you. Most of the time, those marks – on your body and on your heart – are beautiful. Often, though, they hurt."

- Anthony Bourdain The Nasty Bits: Collected Varietal Cuts, Useable Trim,

"To me, life without veal stock, pork fat, sausage, organ meat, demi-glace, or even stinky cheese is a life not worth living."

- Anthony Bourdain Kitchen Confidential: Adventures in the Culinary Underbelly

"The journey is part of the experience – an expression of the seriousness of one's intent. One doesn't take the A train to Mecca."

- Anthony Bourdain A Cook's Tour: Global Adventures in Extreme Cuisine

Communication is key!

Life can be stressful and relationships difficult, no doubt, but you can learn discover simple communication techniques to help keep you and your family on track as our 'Empowerment Specialist' explains.



WHAT IS COMMUNICATION?

The dictionary says that communication is "The exchange of information... the use of a common system of symbols, signs, behaviour... a verbal or written message..." Sounds easy, doesn't it? So, why is this simple "exchange of information" so difficult? Communication is a complex process. It can be verbal, non-verbal or written. It is by nature interactive and open to interpretation or

misinterpretation. It's influenced by relationships, context, personalities and mood. So given all this, it's hardly surprising we sometimes get it wrong.

And when we do get it wrong, the consequences can be huge.
Misunderstanding, arguments, conflict, feelings of frustration, helplessness, low self-esteem and disrespect...However, there are three simple skills that make all the difference to how effectively you communicate and, as a result, how successfully you relate to others.

LISTENING

We learn to talk, we learn to read and write but when do we learn how to listen? What happens is, we hear rather than listen. We acknowledge the sounds, we register the words, but we don't process them. Learning how to listen actively is an essential communication skill. It's about listening to understand, rather than to respond. Think back to conversations you've had with your partner, children or colleagues. As you listened, were you trying to understand the meaning and emotions behind their words, or were you thinking about what you were going to say in response? If it's the latter, don't worry, we all do it!

Listening, understanding and showing that you understand are absolutely essential for good communication. You've undoubtedly experienced uncomfortable situations where the person you're talking to is obviously not listening to you. Does this make you feel valued and respected?

Absolutely not!



QUESTIONING

The old saying "It's not what you say, it's how you say it" really is true! Imagine you're explaining something to your spouse or partner and he or she says, "Why did you do that?" How do you feel at that moment? Imagine the same situation, but this time your partner says, "What made you think of doing it that way?" See the difference? 'Why' questions make us feel defensive, that we need to justify our actions. They imply criticism, even if criticism is not intended.

To show that you value openness and interaction, use open questions that cannot be answered by 'Yes' or 'No. So: "Did you have a good day at school?" becomes "What went well at school for you today?" Try it, and experience the difference.

FEEDBACK

It's important to regard feedback as positive, even though our instinct often tells us otherwise. Feedback is a means of checking understanding, gaining clarity and offering learning to another. If you have to give negative feedback, give it positively and always receive feedback willingly. You don't have to accept it, however you may learn something!

Imagine you're checking your child's schoolwork and you find it's disorganised and unclear. Give your feedback by prefacing the things that need improving with a positive statement, such as: "You've got great ideas and I like the way you've put your introduction together...

however, I think you can reorganize it to make it better. What if you rearranged the middle part, how could you make it clearer?"

Compare that with: "It's really not clear what you're trying to say. Your introduction's OK but the rest is disorganised, especially the part in the middle..."

Which do you think would produce the more positive outcome?

And, yes, one word to definitely avoid is 'but'! Saying something positive and following it with 'but' is like giving with one hand and taking away with the other.

PUTTING IT INTO PRACTICE

If you practice a new skill for 21 consecutive days, it becomes a habit. So, for the next 21 days practice:

- Listening actively. Listen deeply to the words, hear the emotions behind the words and get yourself, and your preconceived ideas, out of the way.
- Eliminating 'why' questions. Use sentences that begin with 'what, how, when, where...' instead
- Sharing your feedback positively. And, when others share theirs, listen!

Effective communication is the key to successful, stress-free relationships. So, if you want to improve all your relationships, take responsibility for improving your own communication skills! •

www.insightinbusiness.com

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Love the sound of your own voice

WRITER: MARIE TERESE LETORNEY

Together's international voice specialist and founder of 'Ask Your Voice' talks openly about your most valuable communication instrument.

ith its rich harmonic content of sounds, enabling one to express a variety of emotions, it's a wonderful kaleidoscope of colours and nuances that reflect every emotion we feel. It's called the human voice, your voice.

WHEN SPEAKING,
IT IS IMPORTANT
TO BREATHE
WITH YOUR
MOUTH SLIGHTLY
OPENED, TO LET
THE AIR PASS
THROUGH AND
THEN TO EXHALE
GENTLY, NOT
LETTING THE
SHOULDERS
SLUMP OR YOUR
CHEST DEFLATE

As you enter into this world, bellowing out your first cry, you stamp the universe with the impression of the very essence of your first sound, your voice! You are announcing to the world, 'Here I am!' and from that moment, with every breath you take, your voice is your instrument to communicate - as human beings, we are born to communicate our emotions with our most sacred and unique instrument, our voices.

Why, then, do so many of us speak too fast or mumble, speak high-pitched or monotone, run out of breath or become

nervous when speaking in front of a group? It's simple – somehow, along the way, we lost our connection of how to breathe with our voice.

LEARN TO BREATHE

You could be one of many that may fall into the category of not knowing how to breathe properly when speaking. Often, when people take a breath and especially before having to speak before a group, many breathe through their nose. Unfortunately, that is the first mistake. Why? If you continue to breathe through your nose while you are speaking, you will tighten your larynx and put more tension in your throat. Breathing through the nose is for sleeping, yoga and any form of meditative relaxation. When speaking, it is important to breathe with your mouth slightly opened, to let the air pass through and then to exhale gently, not letting the shoulders slump or your chest deflate. Keep your posture straight and gently push in your abdominal muscles - again, breathe in through your mouth and now exhale with the sound 'Ahhh' or 'Ohhh'. Try this a few times, to feel the connection between taking a breath and exhaling. Great! Now, breathe again and, when you exhale, instead of sounding a vowel, say your name. It probably felt strange, because more than likely you said your name too fast, or did not pause between your first and last name. Also, how did you sound? Were you too soft, rushed, bored, distracted, shy, etc?



Remember, your name is your identity! You were born with a magnificent voice. the ability to speak and a wonderful name describing who you are. Now let's breathe in again and exhale and, while saying your name, actually taste the consonants and slowly try to e-l-o-n-g-a-t-e the vowels. Try this a few times and you will hear. each time, that the sound of your name has more 'presence'. If you want to verify the difference, record your voice in the old way and try it a few times following the exercise - you will hear your name and the sound of your name. Remember, not only your name, but how you say your name, is part of your identity.

THE NAME GAME

Today, we live in a multicultural world that's bursting with diversity – we meet so many people from many different cultures. Therefore, when you say your name on your voice-mail, it is often the introduction that another person hears. Remember to take time in saying your name, pause after your first name before saying your family name and try at least

three different dynamics (meaning volumes) when saying your name. Most importantly, not too fast! How many times have you heard 'could you repeat that please'?

Because we live and work in such a diverse world, it is vital to communicate with *clarity, colour* and *sustainability*. It is important that your voice be used to enhance your position at work.

HIS AND HERS

Let it be understood that there are differences between male and female voices as men have longer vocal chords, which produce a deeper sound, and a deeper resonance because of their larger physique. Therefore, if men don't support their voice, their sound comes across as mumbling, monotone or in some cases too high, whereas women have shorter vocal chords, which gives them a naturally higher sound. In general having smaller physiques than men. women's resonance is also higher and, because of these differences. women's voices tend to sound more expressive. If a woman does not properly support her breathing while raising her voice, her voice will go up in pitch and/or her sentences may sound like questions instead of statements and, consequently, she may be interpreted as being emotional, nervous or insecure, when she is not. When you take into consideration these important elements of the human voice. you can at the same time appreciate and discover your own voice's vast capabilities for communication.

If you can think about these simple steps and then gently apply them when you have to introduce yourself, speaking on the telephone or in front of a group, you will be that much further towards optimizing your unique communication tool. •

www.askyourvoice.com info@askyourvoice.com

16 - Together #17

Eating yourself smart

WRITER : RICHARD FARNEY

Never has the saying 'you are what you eat' carried more value, especially when you take into consideration the ever-increasing number of additives, preservatives and chemicals in our diet. Our expert points you in the right direction.

listed numbers or E-numbers, these are usually produced in a laboratory. Empty nutrition, so to speak – the result is poor immune function, lack of energy, clarity, poor recovery from exercise and, in extreme cases over time, toxicity. Try and consume foods as close to the source or as unprocessed as possible.

One misconception that we're lead to believe is that all fats are bad, but this is not true. We need fats, our body craves fats, but the right types of fat to feed the brain, lubricate joints, improve memory and concentration, rejuvenate the skin and maximize energy.

The wrong sorts of fats can reduce your intelligence, numb the brain and worsen your mood. Keep away from hydrogenated and saturated fats. Look for unprocessed polyunsaturated (essential) fats; Omega-3 and Omega-6 essential fatty acids (EFAs). However, never use polyunsaturated oils for frying, this turns the good fats rancid, changing the molecular make up and adding no nutritional benefit.





'NON-FOODS'

Unfortunately, we're faced with this problem every day – clever marketing through flashy advertising and packaging lead us to believe we're consuming nutritious foods, which are in fact 'nonfoods'. Beware of foods with ingredients that you can't pronounce, aspartame and



Wine me, dine me...



Belle de Bruxelles offers her tips for a romantic dinner date.

inner dates are fraught with dilemmas: where to go, what to order, how to sustain a conversation with your intended and who should pay. Get it right and you will have a night to remember; get it wrong, and you won't be coming back for seconds.

When it comes to venue, you can pass the buck and ask your date where he or she would like to go, but I don't

PICK SOMEWHERE THAT SUITS THEIR PERSONALITY

advise it. This smacks of laziness or a lack of imagination and if you did the initial asking, then why should your date-to-be have to gauge how much you want to spend?

FINE BALANCE

For a first date, there's always a fine balance to be struck. Go for somewhere too pricey and you'll look ostentatious and like you're trying to hard. Too cheap, and it will start to look less like a date and more like two mates grabbing some grub.

Pick somewhere that suits their personality. Don't take a down-to-earth soul to the swankiest joint in town and, conversely, don't take someone who likes champagne to the nearest beer bar. And, a golden rule - don't ever take anyone to one of those cheap snack joints for a 6€ Bolognese.

Speaking of Bolognese, if you know you are a messy eater, then go for a restaurant where there's a modicum of hope that you will guide your food from plate to mouth without incident. If you do screw up, then some humour could save the day and if it doesn't, this person is not

If you did the asking then never, ever hint that you should both go straight for a main course. Always float the idea that your date might like to try one of the excellent starters (because of course you did your homework on this restaurant, right?)

Dessert can be shared if you're both feeling full by then. Nestling over a crème brûlée will bring you closer together, literally, allowing you to see if there is a tell-tale twinkle in your date's eye. Just don't hog the dish or accept the last mouthful too readily.

TALK THE TALK

HE MIGHT HAVE

GOTTEN LUCKY.

BUT I CAN TELL

YOU NOW THAT

WITH HIS SKILL

IN TOPPING

UP MY WINE

GLASS THAN HIS

CREATIVITY

Many dinner dates, with their obvious need for conversation, lead us to commit the sin of talking too much, or worse still embellishing ourselves. You will sound at best pretentious and at worst like a desperado. Ask questions. Listen. Agree if you agree but don't pretend.

My most memorable dates (for the right reasons) have been where conversation was as bubbly and went down as easily as the aperitif. When you feel no need to be anyone but yourself, that's when

you really have a connection across the tableware.

I remember in early dates with the most WAS MORE TO DO promising of lovers that the light dancing in our eyes was not just from the candles but from the sheer joy of each other's company that's a night you don't PRETENSIONS TO want to end. Bingo.

> Maybe you have short-term horizons,

and here is where the wine comes in. Despite the obvious exaggeration by an older man trying to appear hip by talking about his movie interests (he bunged a few euro at a mate's amateur production), the alcohol got the better of me - Bad Belle.

He might have gotten lucky, but I can tell you now that was more to do with his skill in topping up my wine glass than his pretensions to creativity. There's no romance in that. Only a walk

of shame the next day. Aren't we all looking for something more magical?

WHOSE BILL?

The moment of truth arrives at the end of the meal in the form of the bill - there are many good ways to handle this, and many truly appalling ones. My husband scored massive points on our first date by agreeing to my suggestion to split the bill as long as he could take me out the next time.

That's the kind of answer for which you should win a tropical holiday at a five star resort or, at the very least, the second date you asked for. It might have sounded presumptuous of him but after an evening that just flew by easily, it was fairly obvious that I was a sure thing.

I use this example to illustrate to you guys out there who think that you have to pay for dinner on the first date, that this is not necessarily the case. But if you did the asking, you really should consider that there is an expectation that you do pay.

If the lady protests, and she doth not protest too much, then take that as a given that you should pay. I didn't make a second date with the guy who, having made a big deal about asking me out, without consultation proffered exactly half (to the last euro cent) of the restaurant bill.

After that comes the second moment of truth. Where do you go after dinner? That, I'll leave to your imagination.

And remember your table manners. •

20 - Together #24

Drinking Classes

WRITER: CILLIAN DONNELLY

Politics and boozing have always been uneasy bedfellows, as our correspondent reports.



hen UK former prime minister Tony Blair admitted in his memoir, A Journey, to drinking too much. It caused a mild ripple of surprise; after all, this was a man perceived as somewhat

abstemious, evangelical even. But Blair tells us he did indeed succumb to the pressures of office, and took to reaching for the occasional after-hours glass of wine as an analgesic.

'A SIPPER. NOT A GUZZLER'

As boozy political stories go, it hardly ranks with Winston Churchill or Boris Yeltsin, indeed, it seems almost respectable, a resolutely middle-class response to stress reduction rather than a lurid nocturnal vice that threatens high office. Blair may not be a drunken politician, but his admission of drinking is certainly not the first time the worlds of politics and booze have collided. Take the aforementioned Churchill, perhaps the greatest imbiber in all British political life. Churchill, loquacious and prone to self-aggrandising, was also blessed with an astonishing constitution.

While his biographer Roy Jenkins claimed his drinking has been overexaggerated, it still remained consistently heavy and long lasting by any standard. "He did not drink as much as he was commonly thought to do, although this is not incompatible with his being a fairly heavy and consistent imbiber," wrote Jenkins in his 2001 biography. His secret? "He was a sipper not a guzzler...Churchill had a metabolism which enabled him to survive many years of an approach to the intake, which finished off Birkenhead (heavy-drinking Earl and family friend) at the age of fifty-eight."



WOBBLY FINGERS

Blair's partner in so much, George W. Bush, remained teetotal during his eight

FORMER PRIME
MINISTER BERTIE
AHERN USED HIS
OWN FRIDAYNIGHT SESSIONS
IN HIS LOCAL PUB
TO ESTABLISH
HIS 'MAN OF
THE PEOPLE'
CREDENTIALS

years in the White
House, but the Oval
Office has not always
been so dry. From
William Henry Harrison
(perhaps the first
President to use spin
control routinely) to the
surreptitious, worldclass boozer Richard
Nixon, the US has had
its fair share of wobbly
fingers on the button.
The old adversary,
Russia, has also been



the scene of much-inebriated behaviour. Most recently, a classic encounter between Vladimir Putin and Nicholas Sarkozy, after which the French President gave something of a muddled speech while clinging to a lectern for much-needed support.

Of course, the standout Russian drinker remains the legendary Boris Yeltsin. Incidents are rife (just ask his molested staff), but perhaps the most famous concerns a flight stopover in Ireland, during which the Russian Premier left an official delegation of Irish dignitaries, including the Prime Minister, standing on the tarmac at Shannon Airport while he was in a crumpled, drunken slumber, unable to disembark from his plane. As the official explanation went at the time, he was suffering from a slight touch of the 'flu' – a story that somewhat stretched plausibility.

Like Russia, Ireland has its fair share of drunken stereotypes. Former Prime Minister Bertie Ahern used his own Friday-night sessions in his local pub to establish his 'Man of the People' credentials. More recently, a disastrous, hungover appearance on national radio brought ridicule to PM Brian Cowen. It even came to the attention of *The Tonight Show* in the US.

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CAUTION ADVISED

In today's YouTube era it's possible to locate and replay with continued amusement incidents of drunken behaviour, Sarkozy, for instance; something you might think makes politicians a little bit more cautious when speaking in public after a long lunch. At least one current British MEP has become a minor star in this regard, but then the European Parliament and its environs are a positive goldmine of cheap and free booze with any excuse for the champagne bottles to be uncorked; it's one of the perks of the job.

But old vices do not die so easily. As long as there are public servants and public events, politics and alcohol will always collide. Not just inside the walls of Parliament, but also a little further afield. Try walking around Place Luxembourg, to be found in front of the European Parliament's building in Brussels. The fun is not so much in seeing MEPs, assistants, lobbyist and various hangers-on engaging in lubricated chats, but how partisan the bars have become; each one has evolved to have its own political stripe – just another small example of the effect of the alliance between politics and drinking. •





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Ken Livingstone in Brussels

WRITER: FEDERICO GRANDESSO



On 9th February, former Mayor of London Ken Livingstone received the European Railway Award 2011 in Brussels for his decision to implement the Congestion Charge in inner London on 17th February 2003, a scheme that was instrumental in improving transport sustainability. While he was here, he met with Together, naturellement.

ater extended to parts of
West London in 2007, the
Congestion Charge scheme
ensures that the transport
network as a whole will
benefit from the charge, as by law all net
revenue raised must be invested in

improving London transport. The city's transport authority, Transport for London, issued a report in June 2007 stating that the level of traffic of all vehicle types entering the central Congestion Charge Zone was 16 per cent lower in 2006 than the pre-charge levels in 2002. Upon accepting the prestigious award, Livingstone outlined his philosophy behind the decision to implement such a revolutionary policy, "The London congestion charge has been clearly effective in encouraging people to switch to public transport and less-polluting alternative modes of transport. Applying the 'polluter pays' principle clearly demonstrates the benefits that can be achieved through the proper charging for external effects of road transport, and I encourage other cities to follow."

Together met with Ken after the ceremony for an exclusive interwiew.

INTERVIEW EXPRESS

Together: What do you think is not going so well in London under the new mayoral administration?

KL: Basically, my successor cancelled all my plans for projects such as the extension of the tram and the light rail system there weren't contractually committed. So, in four or five years, there is the real danger that we won't have any projects under way, whereas the projects I began have been finished. A great world city needs always to be innovating, making changes and developing and, if Boris Johnson is elected for a second term, the Mayor elected in 2016 will inherit a system in which there are no projects under way.

What do you think about the environmental situation after the crucial meeting in Cancún?

My feeling is that things can get catastrophically worse, politicians are too weak to make the decisions to change the way we live. The most pessimistic scenario is that by the end of this century there will

THIS IS A DESPERATE STRUGGLE OF WHICH VERY FEW POLITICIANS SEEM TO BE AWARE – MOST OF THE SCIENTISTS IN THE FIELD ARE DESPERATELY TRYING NOT TO SCARE PEOPLE. BUT I THINK IT'S TIME TO ALARM THE POPULATION.'

be around ten billion people on the planet - we have passed the point where we could stabilize at a two-degree Celsius increase, now the question is whether we can stabilize at three, four, five or six. This is a desperate struggle of which very few politicians seem to be aware - most of the scientists in the field are desperately trying not to scare people, but I think it's time to alarm the population.

Which politicians are on your side in this battle? National politicians all over the world are just not doing what they should be doing, but we have set

up an organization involving the 40 largest cities in the world, where Mayors are desperately trying to achieve progress, because they see the debate as being their own problem, whereas politicians in their national parliaments are busy with passing laws. Mayors all around the world have been quite innovative but national politicians are often spineless.

So, the key is being close to the people? La Guardia, New York Mayor in the 1940s said: 'There isn't a Republican or Democrat way to speak to the street.' It's a fact that, if you are a Mayor of a city, you are so focused on daily administration and problems while presidents and prime ministers are busy discussing treaties and passing laws, so they are not involved in the 'day-to-day business'.

From an environmental point of view in London, what decisions do you see as being negative?

The current Mayor has reduced the Congestion Zones by half and he is not carrying on a policy of cleaning up the atmosphere by attacking polluting vehicles, so we run the risk of being fined millions by the European Commission because our air quality is the worst of any city in western Europe, and we know that somewhere between three thousand and six thousand people die prematurely every year because of this. And Johnson will not tackle the problem, because this means saying to drivers: 'You must improve the quality of your engine.'

So, the British government is not doing enough? Do you see any good progress elsewhere in Europe?

They are making it worse – their social spending cuts will create more casualties in communities that are just left behind, so we are becoming more and more detached from the mainland European example and following the US. In Europe, the mayors of Stockholm, Berlin, Paris, in fact right across Europe, mayors are doing a good job.

What's next on your agenda?

To be re-elected London Mayor next year. •



May 11 Together #24

MINING AND DINING

"The wine urges me on, the bewitching wine, which sets even a wise man to singing and to laughing gently and rouses him up to dance and brings forth words which were better unspoken."

- Homer (800-700BC)

The Odyssey

"The art of dining well is no slight art, the pleasure not a slight pleasure."

- Michel de Montaigne (1533-1592)

One of the most influential writers of the French Renaissance, known for popularising the essay as a literary genre

"Wine makes a man more pleased with himself; I do not say that it makes him more pleasing to others."

- Samuel Johnson (1709-1784)

Poet, essayist, moralist, literary critic, biographer, editor and lexicographer

"No animal should ever jump up on the dining-room furniture unless absolutely certain that he can hold his own in the conversation."

- Fran Lebowitz (1950-)

US author

"Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek. Soy sauce makes it Chinese; garlic makes it good."

- Alice M. Brock, who owned 'Alice's Restaurant' in Great Barrington, Massachusetts

'None for me, thanks'

WRITER: PATRICIA KELLY



Of the 35,000 deaths on the roads in Europe every year, at least ten thousand are caused by drivers who have had the euphemistic 'one too many'.

Exactly what constitutes "one too many" is oft debated over a few beers or a bottle of wine.

INDIVIDUAL INEBRIATION

The true answer is, no one knows. The effect of just a single alcoholic drink on an individual depends on a variety of factors including age, sex, weight, whether they have eaten beforehand, how tired they are – even their general mood. So an underweight, tired and depressed person who hasn't eaten is more likely to succumb to the ill effects of alcohol than someone who is heavier, healthier and happier.

Traffic accidents are the second cause of death in Europe in the 16-25 year age group after suicide, up to half are caused by drink-drivers. Statistically, even sober young drivers are nine times more likely to crash their cars than older, more experienced drivers.

The legal drink-driving limit in Belgium is five milligrams of alcohol per 100 millilitres of blood – the equivalent of a small glass of beer, measured first of all by a breathalyzer test before the police invite the driver to surrender their car keys and accompany them to the station. In many countries the limit is lower and in some countries there is zero tolerance. The penalties differ – a possible six-month jail sentence in the UK and Ireland, and from one day to three years in Luxembourg. A drink-driving conviction in France could bring between two months and two years behind bars and up to three years in Finland.

STOPS AND CHECKS

In this country, as in many others, the police do not need a reason to pull a vehicle over; they are permitted to make random stops and checks – bad luck if the driver has been drinking. The least that can be expected is a fine of up to 11,000€ and a disqualification from driving ranging from a fortnight to five years or permanently, depending on the severity of the offence and whether the driver is a first-time offender or recidivist. In Belgium, the government's 'Bob' campaign against drink-driving, which was introduced in 1995, does not attempt to dissuade people from going out or drinking

but encourages those traveling by car to always designate a driver who doesn't drink to make sure the others get home safely. Organised in partnership with the Belgian Brewers Association and Assuralia, the Belgian insurers' association, the campaign has high public recognition and since 2001 the concept of the designated sober driver has been introduced in other countries under different names – among them.

THE BOB
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SEASON FROM
6.4% IN 1995 TO
3.6% THIS YEAR

Designated Dessie in Ireland, Capitaine Sam in France, Holdspiler in Denmark and Joker in Portugal.

The Bob campaign is credited with a drop in the percentage of drivers under the influence during the Christmas/ New Year party season from 6.4% in 1995 to 3.6% this year. But although the results show overall that 96% of drivers aren't drinking before driving, only the Flemish Region increased the

number of checks this year. Controls in Wallonia and the Brussels Capital Region were significantly fewer than in previous years and the resulting DUI rates in the Brussels Capital Region were more than double this Christmas compared to the previous one.

'ALCOLOCKS'

A new law in Belgium now gives drink-driving offenders the opportunity, at the discretion of a judge, to take part in an 'alcolock' rehabilitation programme. The alcolock is an ignition lock that prevents someone who has been drinking from even starting their cars. The driver blows into an on-board breathalyser before starting the ignition. The device can be set at different levels and the car won't start if the driver is over the limit.

The Dutch have introduced a similar law and Finland. France and Spain have decided on mandatory alcolocks on school buses. They've been used in rehabilitation schemes for repeat offenders in the US, Canada, Australia and Sweden, where research shows they are more effective in preventing recidivism than license withdrawal or fines. They are also used in government and company cars in Sweden and more than one in every four heavy trucks sold by Volvo in Sweden is now factory-fitted with an alcolock. Volvo was the first to offer an alcolock as an option on new cars - there are calls in the Swedish parliament for them to become mandatory - and installation can reduce insurance premiums.

The Belgian authorities estimate the alcolock programme costs 2,000€ per year per offender; for the private sector, manufacturers put the cost of installation at between 1,400-1,500€ plus 100€ per year maintenance.

Although drink-driving accident data in Belgium is incomplete and patchy. especially when it comes to the number of those killed, the 35% decrease in road deaths between 2001 and 2009, down to 955 deaths, is credited to the success of the Bob campaign combined with increased enforcement of drink-driving legislation. But the authorities estimate that drink driving is still the main contributory cause in roughly 250 deaths per year in this country - and the single most cost-effective way of reducing that figure, says the European Transport Safety Council, is for drivers to simply refrain from drinking. As the play on words in the publicity for alcolocks puts it: it's the mourning after that really hurts... @

www.alcolock.org.uk www.bob.be

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Brussels' top restaurants: Together's choice

WRITER: HUGHES BELIN

Our new food correspondent, who's the author of *Brussels'* Eurodistrict Restaurants 2010, gives us his five best spots in the capital of Europe for an unforgettable meal.

hen asked to give the name of a good restaurant, I usually respond with a string of questions of my own: What kind of food? For what purpose? In which price range? In which area? On top of that I have my limits: I can only advise one of the 250 restaurants I have visited in Brussels. Therefore naming the five best restaurants in a city like Brussels is a very tricky, highly subjective task. Nevertheless, I've given it a go. Here are my five favourites, the best of the best in five different categories: starred, French, typically Brussels, healthy and natural, and bistro.

They all have in common an unbeatable quality of ingredients, a fantastic creativity, and the great talent of the chef clearly reflected in the cuisine and its generosity. This is cooking to make customers genuinely happy and beautiful.

AT THE TOP: SEA GRILL

Start saving 20€ a month right now and after a year you'll be able to treat yourself at Yves Mattagne's flagship restaurant at the

city centre's Radisson SAS. One of the top chefs of the country will create for you a fabulous journey into the world of taste. Everything is perfect, from the finely retrofitted decor to the service and presentation. No bluff, no fuss, nothing is superfluous here: each dish is designed to bring maximum pleasure to all the senses. At the same time, the cuisine is human and accessible, not excessively sophisticated as in many top restaurants. A bonus: a rare 25kg all-silver lobster press is used right in front of you to extract its juices and make a béarnaise sauce accompanying lobster tail and sweetbread. The wine list has 600 references but you can trust the sommelier, Fabrice d'Hulster, to make discoveries. This is classy, luxurious dining: spoil yourself for 200-250€ per head, including wines.



Sea Grill
Rue Fossé-aux-Loups, 47
1000 Brussels
T. +32 (0)2 212 08 00
www.seagrill.be





THE BEST FROM FRANCE: L'IDIOT DU VILLAGE

After more than 15 years, this restaurant is still alive and well in the heart of the Marolles quarter. The atmosphere is so cosy, so warm that you feel almost at home. Despite its trendy name, like lots of restaurants in Brussels, L'Idiot has never lent an ear to the sirens of fashion. A good cuisine du terroir from the humble but talented French chef Alain Gascoin, whom you may sometimes see making his own black pudding. Lots of nice little attentions to detail from the other co-owner Olivier le Bret help to create a great time there, ideally for a romantic dinner or a high-class business lunch. It has a small but great French wine list. Count on 60-70€ per head. Closed at the weekends.

L'Idiot du Village Rue Notre-Seigneur, 9 1000 Brussels T. +32 (0)2 502 55 82



ZEN AND HEALTHY: TAN

You don't come here just to eat but to eat differently. The menu is twofold: with meat ("radjastic") or vegetarian ("sattvic"), according to ayurveda guidelines. But the food is not Indian here. The recipes have all been conceived by Pol Grégoire, the pope of *living food* in Belgium, and his business partner Jo Vanderstichelen. Pol has since pursued his career elsewhere but Jo remains to brilliantly supervise Pol's culinary heritage. You go from surprise to surprise in this beautiful, zen restaurant: ves. vegetables do have taste. thanks to great spices and condiment pairings. As a bonus you get a lesson on better eating, where you learn that the rawer the better, amongst other things. And all of that for 50-60€ per head.

TAN
Rue de l'aqueduc, 95
1050 Ixelles
T. +32 (0)2 537 87 87
www.tanclub.org

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BRUSSELS AT ITS BEST: LE ZINNEKE

Small and beautiful, this is simply the best traditional restaurant in Brussels. You could come here just to taste its 69 ways of preparing mussels for less than 20€, the cheapest in Brussels. But this slow food restaurant has much more to offer. The chef Michel Immerzeel perfectly masters the local cuisine and prepares tasty specialities, from carbonade (beef stew) to home-made shrimp croquettes. The menu is written in Bruxellois, the local patois, with full indications on the origins of products, many of which are organic. As a bonus, you can eat in the garden during the rare days of beautiful weather in this country. Get a genuine taste of Brussels for 40-50€ per head.

Le Zinneke

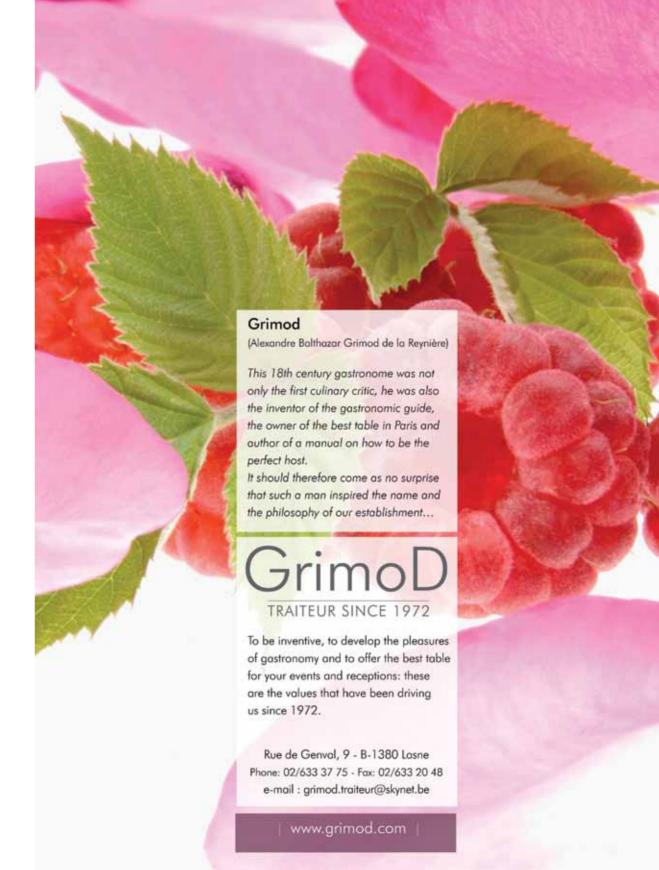
Place de la Patrie, 26 1030 Schaerbeek T. +32 (0)2 245 03 22 www.lezinneke.be

BISTRO FOR WINE LOVERS: A BOUT DE SOUFRE

There are many wine bars in Brussels. But this one is very particular. First of all, you come here to drink or buy *natural* wines, i.e. wines without additives. Their taste is different from what you are used to drinking, but so interesting that you may trust wine expert Jérôme Bellin to take you by the hand to explore this new world of aromas and fragrances. And we also have here a true and great restaurant: one of the rare places in Brussels where you can taste bistro cuisine. Chef Arnold Dossou-Yovo is gifted, and yet so humble. All fresh, it has its price: 50-70€ per head. **②**

A bout de soufre

Rue Tasson Snel, 11 1060 St Gilles T. +32 (0)2 537 27 00 www.aboutdesoufre.com



Bless this house

WRITER: ALEX HEWETSON

Just off Place Keym in Watermaal, sits a lovely trove that holds all sorts of treasures. Unlike Ali Baba's cave, however, La Maison des Vins needs no magic word to open it. At 9h30 Tuesday to Saturday, the owner, Jean Claude Joncour, does that himself, and welcomes all who are interested in wine.

ean Claude and his wife opened the shop in 1994, a year after he left his native France – his background was in industry, but he launched himself into his passion, which has become his business. The thing that grabs your eye straight away is the number of different wines, neatly displayed and stored on

THERE IS A
DELUXE SECTION
WHICH AGAIN IS
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ALSO THINGS
LIKE PINTIA
FROM THE TORO
REGION IN SPAIN

GOOD RELATIONSHIPS

to the heavens.

the shelves that reach up

The shop focuses mainly on France; of course, they stock a number of the great regions, but also focus on the lesser-known areas of the south – you can find all manner of wines from the Rhone and Languedoc. They tend to hone in on small

proprietary growers and take great pains to build strong relationships with their suppliers. They don't have enormous stocks because they'll take what they can get and, when they run out, they always have other 'coups du coeur' that they have discovered in tastings.

Not that they sell exclusively French wines, I have tasted some wonderful 'bottlers' from lesser-known regions of Spain, Costers del Segre and Priorat. For example, I noticed recently that they had the 2007 Ginéginé Priorat for around 13€. Which brings me to their prices – Jean Claude focuses on wines between 7-15€, and is always willing to bring in new discoveries for their clientele to try.

DELUXE

There is a deluxe section which again is wonderfully eclectic, great wines from France but also things like Pintia from the Toro region in Spain. For those of you who really want to splash out, they do have a 2000 Chateau Cheval Blanc, I didn't even dare ask how much! And for people who love liquid puddings like me, you can have a 2001 Chateau La Tour Blanche Sauternes, 2001 being one of the greatest vintages for Sauternes in decades.





In a recent *Together* issue, I mentioned La Maison as having a good selection of Armagnacs, and they most certainly do. When I was talking to Jean Claude the other day, my eyes kept straying to the Laressingle 1986, for 37.30€ a bottle it is tremendous value.

Towards the end of our conversation Jean Claude asked me if I would like to try a wine a friend had brought back from the Savoie in France. No one had ever tasted it and he was keen to see what it was like. Not pretending to know everything about it, they had gone straight onto the internet to read up – it was exciting being with professionals on the verge of a discovery and what a discovery it was! Made with Rousanne grapes, it was intense with a slight sweetness but had citrus notes that extended the range of flavours. At around 10€ a bottle, it was a steal. And true to their philosophy, they're going to try and get

some on the shelves as soon as possible.

You get a very charming welcome here and straight away feel that whether you are spending $5 \in$ or $500 \in$, they will focus on what you like and give friendly, thoughtful advice.

We often talk of passion for the wine business, but here in la Maison des Vins it is something more; a constant delight in what they sell and who they sell to.

La Maison des Vins

Rue du Loutrier, 3 (opposite Place Eugène Keym) 1170 Watermael-Boitsfort Brussels T. +32 (0)2 660 18 94 www.maisondesvins.be

Open Tuesday to Saturday, 9h30-12h45. 14-18h30 •

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Down to the cellar with Andreas Larsson

WRITER: HUGHES BELII

Together met with Andreas Larsson, Swedish star of the cellars, Best Sommelier of the World 2007, after a water-tasting event (yes, you read that right) organized at the European Parliament by the European Container Glass Federation (FEVE).

INTERVIEW EXPRESS

Together: How can a sommelier be interested in water?

AL: I'm not specialized in water; I'm a normal sommelier. It's just that last year I developed my skills in water tasting to participate in events such as this one. I love food and wine but also water. We need to

'TO DESCRIBE
WATER, YOU CAN
TALK ABOUT ITS
APPEARANCE,
AROMA, TASTE,
EFFERVESCENCE,
STRUCTURE,
SAPIDITY,
SOFTNESS,
AFTER-TASTE
AND BALANCE'

hydrate ourselves, and we do it with water. Water is a new marketing niche. It's like coffee twenty years ago, when coffee was just coffee. Today at restaurants, we look to pair up wine and food. Why not do the same with water? It's just a question of educating consumers.

So water can be tasted, just like wine?

Mineral water is an expression of terroir, the

French term for terrain or piece of land, just like wine is. It takes time to feel it but there is a difference between waters, that's the most important message. Mineral waters have a long history and constant quality. They can have more or less mineral content, but they contain absolutely no additives, they are pure. To describe water, you can talk about its appearance, aroma, taste, effervescence, structure, sapidity, softness, after-taste and balance. But I acknowledge that water doesn't give as much pleasure as wine!

Please give us some exclusive advice on water for our readers...

Ice and lemon completely destroy the taste of water, and waters shouldn't be mixed together. Water in plastic bottles takes on the taste of the plastic, so I prefer glass. To pair water and wine, you have to select the best water according to the wine you drink. In general, waters with the highest mineral content should be paired with red wines and low mineral content waters should be paired with white wines. Sparkling waters go well with rich foods and red wines, whereas still waters go better with light food and white wines.

Let's come back to you and your impressive achievements. How did you get here?

In 1988 I was a chef at a restaurant in Stockholm and I got more and more interested in wine. I was impatient. I became so interested that I went to a sommelier school. I got crazy about it: I bought books, met people and worked in different restaurants. Then some friends told me I should try to compete and I did...



Then you started to win...

I won my first competition in 2001 (Best Sommelier of Sweden) and it gave me the confidence to continue. Now I love to compete. I went on doing that, refining my knowledge. I won the European championship in 2004 and realized for the first time: "Wow, it's possible to reach the world!" So I prepared for the Best Sommelier of the World competition.

How do you prepare for such a tough competition?

It consists of learning theory, blind tastings of wine, water and spirits, working on food/wine pairing, decanting and service, including getting the quantities right: you have to serve a whole table with a magnum for example, and each guest should have the same quantity in his or her glass. Acting on stage makes the difference at the competition. They give you scenarios, based on what you would do at work.

What is 'theory' in wine?

Theory is all about history, grape varieties, regions, wine law, producers, and wine cellar management.

What is it like to become famous?

Now, I travel the world, but a lot of my life is still work. I give lectures at restaurant schools for example. But it's a dream come true: we deal with pleasure, you know. What is better than sharing a bottle of wine with people around a table? And wine opens you up to domains such as culture, languages, history and even philosophy.

What is your favourite wine? And is there a water that you like the most?

My favourite bottle was a magnum of Romanée Conti 1971. As for water, I love San Pellegrino.

What is the secret of your success? *Nothing is impossible.* •

www.andreaslarsson.org

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Fine **Springtime** sipping

Together teams up with Winery Schuman to offer a selection of excellent seasonal wines.









Producer: Château de Nages

Style: White

Appellation: Costières de Nîmes

Vintage: 2010

Drink: Between 2010-2013

Serve: Perfectly refreshing as an aperitif Grapes: 60 per cent Grenache Blanc, 40 per

cent Roussanne

Description: With a very expressive aroma of white flowers, citrus and mineral notes; this is lively on the palate with a very pronounced back taste.

Price: 8.20€

Producer: Anselmo Mendes. Muros Antigos

Style: Dry white

Appellation: Vinho Verde

Vintage: 2009

Drink: Between 2011-2014 Serve: With seafood Grape: Alvarinho

Description: A dry white wine with a beautiful delicacy and wonderful liveliness and flavours of pear, lychee and almond. Very pleasant as an

Price: 14.90€

aperitif or with food.

Producer: Descendientes Jose Palacios -

Petalos 2008

Style: Very attractive red Appellation: Bierzo Vintage: 2008

Drink: Between 2011-2020 Serve: With grilled fish and meats

Grape: Mencia

Description: Petalos 2008 is a great

'hedonistic' wine with elegance, concentration, flexibility, freshness, complexity and power.

Price: 16.80€

Producer: Domaine Guiberteau Style: Red, light and crisp Appellation: Saumur

Vintage: 2009

Drink: Between 201-2016 Serve: With poultry Grape: Cabernet Franc

Description: This 2009 number is packed with raspberry, blueberry and cassis aromas a truly flexible indulgence.

Price: 15.40€ •

Winery Schuman T. +32 (0)2 231 69 89 www.wineryonline.be









Winery Schuman: The new wine bar where you can also enjoy excellent food with your friends.

Winery (Schuman)

Rue Juste Lipse, 17 (Ancienne Rue la Verveine) 1040 Brussels Tel: +32 (0)2 231 69 89 Open Monday to Friday, 11-20h



Winery (Brugmann)

Place G. Brugmann, 18 1050 Brussels Tel. +32 (0)2 345 47 17 Open Monday to Saturday, 11-20h www.winery.be

A century of the praline

Our writer unwraps one of Belgium's most enduring public images – and never mind the calories.

spoonful of sugar helps the medicine go down – those were the words the Sherman Brothers put in the mouth of Mary Poppins, and they are as fitting a way as any to begin examining the forthcoming centenary of the invention of one of Belgium's gifts to the civilized world; the chocolate praline, which first went on sale in Brussels in 1912.

SWEET BEGINNINGS

It originated in a shop at 25-27 Galerie de la Reine. It was a cover-all-bases emporium, a sweetshop and a druggist,

THE NEUHAUS
DYNASTY SOON
HIT ON THE IDEA
OF TAKING THE
BASIS OF GROUND
NUTS, HAZELS OR
PECANS, ADDING
CHOCOLATE AND
THEN USING
THEIR EXPERTISE
IN CHOCOLATE
COATING

set up in 1857 by Jean Neuhaus, a chocolatier from Neuchatel in the French-speaking Swiss canton of Vaud, and his chemist brother in law. Cough linctus, pastilles and licorice sticks to combat gastric disorders were their big sellers at the start, not raspberry creams and hazelnut

clusters, yet they helped establish a cornerstone of Belgium's cultural identity in the 20th century. Is this to overstate the case? This writer believes not.

National calling cards, associative trademarks, popular synonyms, are funny,

sometimes quirky and trivial things – both Belgium and Switzerland are synonymous with chocolate in the popular consumer's imagination throughout the world, which makes it apt that the man credited with the invention of the classic Belgian praline should be a native of Switzerland.

One would have thought that, by now, at least one of the three daily international express trains running between Brussels and Switzerland would have been named in his honour, but the Belgian State Railways (SNCB/NMBS) and Swiss Federal system (SBB/CFF/FFS) have yet to see fit to mark the great cultural tradition shared by the two nations in the figure of one man. Why could they not, for example, decorate the locomotive with a giant lovers' bow motif, like a costly chocolate box?

CHOCOLATE JEWELS

The concept of the praline, essentially a sweetmeat made from nuts and sugar syrup, originated in France at the château of Vaux-le-Vicomte and was the brainchild of the cook of a wealthy sugar magnate, Marshall du Plessis-Praslin (1598-1675). The originals were essentially whole almonds coated in caramelised sugar, a little like nougat - the Neuhaus dynasty soon hit on the idea of taking the basis of ground nuts, hazels or pecans, adding chocolate and then using their expertise in chocolate coating. For this, the world can thank Jean Neuhaus II, the founder's son. However, Jean's wife, Louise Agostini, despaired at the thought of her carefully wrought little candies breaking up in the flimsy paper cones in which they were presented and pioneered the use of the ballotin, or chocolate box.



This is no culinary breakthrough, no addendum to the sensual power of chocolate; merely one of the great masterstrokes in the history of marketing, raising the humble bonbon to the status of

BELGIUM IS NOT CONVENTIONALLY A RICH COUNTRY...YET IT HAS BECOME SYNONYMOUS WITH OUTRAGEOUS SENSORY INDULGENCE. FOR THIS, IT HAS THE NEUHAUS FAMILY AND ITS INVENTIONS TO THANK

a gift presented in its own individual case, like a jewel. Adelson de Gavre, Jean and Louise's son-in-law with comparable acumen, went out of his way to insist on (and ensure that the company was known for) the procurement of the finest ingredients available, a standard by which Neuhaus preserves its position as luxury chocolate

market leader even today. By 1958, Belgium recognized the tireless dedication that had gone into the enterprise by offering Neuhaus a concession at that year's World's Fair in Belgium's capital, where the famous 'Caprice' and 'Tentation' brand pralines proved a sensation.

Belgium is not conventionally a rich country; in the poetic imagination, it has never been compared to the mysterious East of silks, diamonds, pearls and spices; it has no export trade in precious stones. no champagne, caviar, no soft furnishings, yet it has become synonymous - in the ascetic Anglo-Saxon world at any rate - with outrageous sensory indulgence. For this, it has the Neuhaus family and its inventions to thank. With their enterprise, what was regarded as a decadent luxury of exceptional rarity became a consumer commonplace, and with a differential between price and actual quality that placed fine chocolates as a democratic luxury quite apart from oysters or cognac, for example.

It is only to be hoped that 2012 will see the brown gold that made the country's name appropriately celebrated – let's get that choc-box train a-rollin'!

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Nescafé[®] Dolce Gusto[®]

For Mother's Day (8th May in Belgium), Nescafé® Dolce Gusto® has found a present to please all coffee-aficionado mums – the Nescafé® Dolce Gusto® Piccolo!









ontana

Melody

he magnificent Melody and Circulo machines, created in a pure and original design, have already captivated many Belgians, not to mention the delicious capsule flavours, with their delicate and subtle aromas, that are available. Ultra-easy to use, these are now joined by the Piccolo, which is a more compact machine, but one that doesn't miss when it comes to quality coffee.

SMART, COMPACT, AFFORDABLE

With its latest design, ease of use and advanced technology, the new coffee machine, available in white or red, has the same appeal as its predecessors, but with a more compact look and affordable price. Originating from Krups expertise and Nestlé know-how, the Piccolo is perfectly proportioned for use in smaller spaces and on all occasions! Its small size and low cost make it even more accessible, so

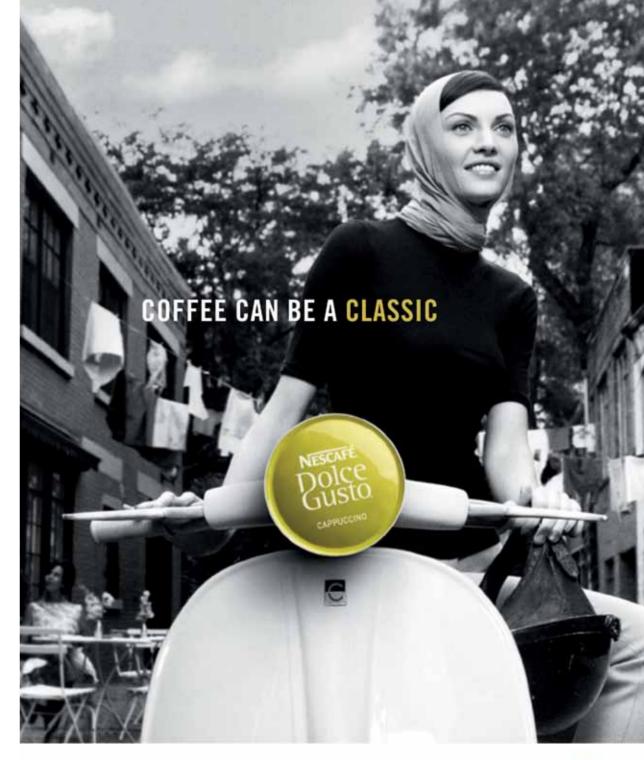
what are you waiting for? This is *the* gift for Mother's Day!

NEW DOLCE GUSTO FLAVOURS

Widening its already mouth-watering range of delicious coffee capsules, Nescafé® Dolce Gusto® has launched two new flavors: Nesquik and Caffè Crema Grande. Now, young and old can enjoy the delights of Nesquik at home – there's nothing better on a cold and rainy afternoon!

Elegant and surprising, Caffè Crema Grande reveals a slight fruity taste behind its luxuriant crema. Roasted with 100% Arabica beans, it is ideal for breakfast. And, saving the best for last, we are pleased to announce you the arrival of the Dolce Gusto® Fontana machine, which will also be launched in time for Mother's Day.

www.dolce-gusto.be





Imagine having the quality of coffee-shop all in the comfort of your own home. So now you can enjoy Italian classics from the frothiest Cappuccino to the finest Espresso. Find out more on dolce-gusto.com





GOOD ENOUGH TO EAT

PHOTOGRAPHER: CAMILLE DE LAURENS (DELAURENS.CAMILLE@GMAIL.COM) STYLIST: NICHOLASSIROT.COM HAIR AND MAKE UP: RICHARD WILKINSON USING MAC MODEL: GILLIAN FROM MAX MODELS CAPE TOWN







Total look: RUE BLANCHE www.rueblanche.com





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Dress and belt: RUE BLANCHE www.rueblanche.com

Shoes: FILIPPA K www.filippa-k.com

Americana: Wild West, Bohemian rhapsody

WRITER: DELPHINE STEFENS

Diane von Furstenberg and Tommy Hilfiger dazzle.

he weather was gorgeous.
Yes, it was cold, bitingly cold
if you like, but the sun was
shining brightly and the sky a
vibrant blue. Never mind a
sun-deprived spectator's obsession with
weather, but the conditions were actually

CREATIVE
DIRECTOR YVAN
MISPELAERE
KEPT DIANE VON
FURSTENBERG'S
FEMININE YET
PRACTICAL
GLAMOUR IN
MIND, TO OFFER
THE WORKING
GIRL ELEGANT
AND EASY

CLOTHES

ideal to contemplate what we will be wearing next winter, while we are all getting ready for spring again.

WEST IS BEST

Diane von
Furstenberg's Fall
2011 Collection
was entitled
American Legends
and, if you are not
sure whether these
refer to the Wild
West or wild nights

at Studio 54 in the 1970s, both answers are in fact correct. Indeed, there were plenty of gaucho jumpsuits and pants along with gaucho hats; some leather sash belts and fringed suede boots as well as sequin chiffon gowns. However, somewhere amidst the mirrored poles of the catwalk, a red-lipped urban pioneer could be made out. Indeed,

Creative Director Yvan Mispelaere kept Diane von Furstenberg's feminine yet practical glamour in mind, to offer the working girl elegant and easy clothes. Besides the vivacious sky blue or aloe green head-to-toe silhouettes, those combining spicy reds with black and a touch of gold were also dazzling.

For the ladies who are somewhat nostalgic for the more quintessential DVF styles and prints, there is now the retro-inspired yet up-to-date DIANE collection available, which debuted in stores in New York during fashion week. It includes ready-to-wear, accessories and swimwear and is likewise available at the DVF boutique in Brussels!



Diane collection







Tommy Hilfiger Runway

GO GROUPIE!

Also inspired by the 70s party scene was Tommy Hilfiger's Fall 2011 Women's Collection, Bohemian Prep. More specifically, as the press notes stated, by a 1970s rock-star girlfriend, and yes, the show's excellent soundtrack did make you want to rock 'n' roll! Bohemian prep, then, translates into a very feminine floppy-hatted silhouette suggesting an itinerant or at times wandering woman borrowing from a very masculine wardrobe and making it her own. The brand's menswear heritage is thus utterly reinterpreted, keeping it preppy yet invigorated, as the foulard print silk pyjama pants worn with needlepoint pumps illustrate perfectly.

Burgundy definitely dominated the palette,

together with grey and blue and touches of green and ochre. Besides the manly single or double-breasted jackets and coats, there were also embellished cable-knit sweaters elegantly combined with leather pants or a pony skirt. Finally, the outerwear, both casual and formal, eyed particularly smart and one hopes that Peter Som will continue to consult for all-American Tommy Hilfiger for many more seasons to come.

So whether a gaucho hat or a floppy one, a rolling stone or a disco queen, when you spring-clean your wardrobe, bear in mind that all things 'Americana' are keepers for both seasons ahead. •

www.dvf.com http://global.tommy.com



Tommy Hilfiger Runway



Tommy Hilfiger Runway

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'Magyars' at BOZAR

With the Hungarian EU Presidency now half-way through, it is probably time to call attention to things other than politics related to the country that's chairing the UNION, which is exactly the aim of the current exhibition at the BOZAR.

t's a showcase of work from eight artists that can be considered representative of the current state of affairs in art and culture from the country that gave the world Franz

AN EXQUISITE EXPO THAT'S WORTH MORE THAN A FEW HOURS FOR ANYONE WITH ANY AFFINITY FOR THE EXPRESSION OF HIGH-**QUALITY ART**

Liszt, Béla Bartók, György Kurtág, László Moholy-Nagy, Rober Capa, John von Neumann, the carburetor, the biro, the automatic gear-box, safety matches, the krypton electric bulb, Tony Curtis, just to mention a few top achievers and achievements. It goes by the title 'The New Arrivals - 8

Contemporary Artists From Hungary'.

EXQUISITE EXPO

Obviously, large exhibitions with connected content were not on the mind of Belgium's architectural giant Victor Horta when he was completing the drafts of his Art Deco masterpiece Nevertheless, the well-deserved

international status of the BOZAR building, and the vision of the show's curator Péter Forgács, have come together in an exquisite expo that's worth more than a few hours for anyone with any affinity for the expression of highquality art. It is unique and characteristically local in many of its references and at the same time, very specific in its message and which works perfectly in an international context.





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The visitor is led through diverse artistic universes that are scattered in small groups or individually located in various rooms and boxes on the ground floor and semi-basement of the building. The floating conceptual textile installations of Emese Benczúr reflect on the relationship of creation and labour as an everyday female activity, tedious work as well as a mind-liberating consciousness of one's productive powers and awareness of these activities' inherent value. The works of Imre Bukta - including the armchairs with eyes that watch you instead of you watching television from them (Observer Armchairs), his scenes of peasants' everyday life in the context of 20th-century art and technology, as well as Gábor Gerhes's paradoxical photos of futile activity and reality turned into absurdity (Deer Lovers) - offer ironical, humorous. paradoxical and also philosophical commentaries on the current human condition in visual and conceptual languages that are universally understandable.

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PASSAGE OF LIGHT

Gyula Várnai, meanwhile, is probably the most poetic of the eight artists in the show. He invites the visitor to climb the stairs composed of light to the world beyond the wall (in the installation called *Passage*). You make your way up to light if you can leave behind your bodily constraints. He uses the

THE IDEAS
PERTAINING TO
SOCIOLOGICAL
OBSERVATIONS
OF VARIOUS
MINORITIES IN
HUNGARY ARE
CONCRETE, BUT
THE PHOTOS OF
LENKE SZILÁGYI
ARE ALSO
MESMERIZING

simplest means of technology to meditate on time, eternity, paths of passage and border-crossings between various dimensions and levels of existence in a series of mesmerisingly beautiful, light and playful images.

The ideas pertaining to sociological

observations of various minorities in Hungary are concrete, but the photos of Lenke Szilágyi are also mesmerizing, poetic interpretations of their lifestyles and living conditions (*Zazi* and *Soma*), while Balázs Kicsiny's sculpture installation of astronaut-motorbiker-aqualung divers at

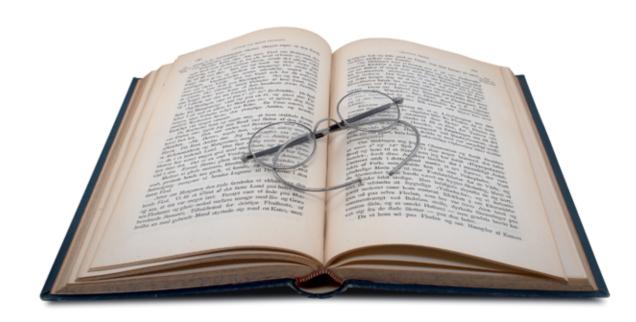
the dinner table (*Temporary Resurrection*) are today's impressions of the unredeemable, waiting for Godot, the Messiah or the messenger. Orshi Drozdik looks at the woman, an erotic reclining nude before a (live?) dissection, surrounded by images and texts that dissect and meticulously analyze her mental and emotional anatomy.

And finally, in the last room, Forgács presents his *Danube Exodus*, an interactive video installation projected on several screens, in which the viewer is invited to navigate through the parallel stories of a handful of Jewish people escaping from Nazi terror to Palestine and ethnic Germans re-located from Bessarabia to Germany in 1940. Depending on which part of the show you keep for last, you will come out lighthearted, laughing, in revery, immersed in thought or in relaxed mode after catharsis – be it one or the other, there is every chance that you will have a very memorable day at the BOZAR. •

BOZAR

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LIFE OF LEISURE

Worse things happen at sea...

Eighty-five-year-old Anthony Smith recently completed a voyage across the Atlantic with a three-man crew sailing on a raft made out of pipes. Smith was a former BBC *Tomorrow's World* presenter until the programme ended in 2003.

The crew spent 66 days at sea to raise awareness, and hopefully donations, for WaterAid, an organization that strives to bring safe water to people all over the world. They were also hoping to prove that the elderly could accomplish seemingly dangerous activities, which would definitely include rafting across the Atlantic Ocean.

The voyage was intended to end in the Bahamas, but after setting sail from the Canary Islands, the wind and strong current took them to St. Maarten, an island in the Dutch Caribbean.

Smith told the Associated Press when he arrived in St. Maarten on 6 April, "Some people say it was mad, but it wasn't mad. What else do you do when you get on in the years?"

Village Cap Esterel

WRITER: ARMAND RICHELET-KLEINBERG

Together invites you to discover a superb holiday retreat.



ocated near Saint Raphael, the Cap Esterel village offers an exceptional 210 hectares that overlook Agay Bay. The village, run by Pierre & Vacances, offers comfort, family activities, gastronomic flavours and water sports under the gentle caress of the sun.

Whether traveling alone, as a couple, with friends or even with young children, Cap Esterel offers accommodations and services to satisfy your every need.

There is also a huge range of sporting activities for all ages. From golf to water sports and extreme sports for the brave, all are organized and supervised by specialized instructors.

ALL IN ORDER

The village also has a variety of local shops, a supermarket and trendy night spots including an Irish pub and cocktail bar. For the epicureans, no fewer than 11 restaurants are at your disposal, offering delights that range from the specialties of Provence, seafood and even the flavours of Mexico.

For young parents, Pierre & Vacances have thought of everything to make your holiday simple – nothing has been left to chance.

At the end of your stay, why not consider the possibility of acquiring your own apartment or bungalow at Cap Esterel? In order to ensure your investment's profitability, Pierre & Vacances guarantee to rent your property during the times when you are not on site. For more information on the village and to make a reservation, check out the Pierre & Vacances website. •

Village Cap Esterel Saint Raphael 83530 Agay France

www.pierreetvacances.com



Erupting near you...

What could be better than a voyage to the centre of everyone's home: The Earth? That's just what's on offer at the Vulcania theme park, which is to be found in the heart of the Auvergne volcanos in Saint-Ours-les-Roches dans le Puy-de-Dôme.

th the wonder of volcanoes as its central theme, the park offers an incredible interactive experience, among spectacular volcanic eruptions...

Check out the VolcanBul and Dragon Ride. or take a trip underground to a world populated by monstrous inhabitants, with commentary provided by Patrick Poivre d' Arvor - or why not try 'The Angry Earth', a startling natural disasters simulator, in

CHECK OUT THE **VOLCANBUL AND** DRAGON RIDE, OR TAKE A TRIP UNDERGROUND TO A WORLD POPULATED BY MONSTROUS **INHABITANTS**

which you can 'enjoy' an earthquake, volcanic eruption, meteor fall, avalanche, tsunami or tornado.

Elsewhere, there's the chance to see The Magical Odyssey, projected onto a huge screen of more than 400

square metres - the film is a contemplative voyage into beauty, to dazzle you and touch your heart.

To explain volcanos' origins, the park is fully equipped with state-of-the-art technology (tactile screens, holograms, revolving platforms) to make learning fun. Vulcania – what are you waiting for? •

www.vulcania.com









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The Mini, to the max

WRITER: BOB MONARD

The legendary Mini came into being on 26th August 1959, a hybrid of the Austin Se7en and Morris Mini Minor and a happy by-product of the merger of manufacturers Austin and Morris into the British Motor Corporation (BMC) – our writer takes you back in time.

he history of the Mini begins back in 1956, in the context of the Suez Crisis. BMC
President Lord Leonard
Lambury, wanted to create a new small car capable of seating four adults. Sir Alec Issigonis, an engineer at Morris Motors at Cowley had previously

THE APPROVAL OF THE FASHIONABLE CHELSEA SET. THE ROYAL FAMILY AND AVID CELEBRITY FANS SUCH AS PETER SELLERS AND PETER USTINOV QUICKLY ENSURED THAT THE MINI BECAME AN INTEGRAL PART OF THE 'SWINGING' SIXTIES

created the Mosquito, which became the Morris Minor in 1948.

A MAN WITH A VISION

In 1955, Alec Issigonis joined the Austin plant at Longbridge: he envisioned a three-metre long, 1.2m high and wide vehicle, with 80 per cent of its space devoted to passengers and luggage. Ten-inch wheels and independent suspension was thus required – and the brilliant Issigonis opted for a transverse engine that controls the front axle with the gearbox and its transmission drive housed in the crankcase.

The 848cc engine and the suspension were mounted on a subframe at front and rear, with the carburetor and manifold in the front while the back housed the electrical equipment. The first test drives took place in July 1958, and the first models for sale rolled out of Longbridge and Cowley in May 1959.

The standard version included trim fabric with rubber mats on the floor while the luxury model had leather trim, two-tone fabric and carpets with chrome finish, side mirrors and ashtrays in the backseats. The original cost of a Mini was the equivalent of around 1750€ for the standard version, rising to 1875€ for the luxury finish.

In its first year, 20,000 Minis left the factories, rising to 100,000 in 1960. Between 1962-1977, annual production reached 200,000 units. Its diminuitive and maverick characteristics proved popular, but the early Minis were not too impressive at scaling hills and were unsuitable for winter driving. But the approval of the fashionable Chelsea set, the royal family and avid celebrity fans such as Peter Sellers and Peter Ustinov quickly ensured that the Mini became an integral part of the 'swinging' sixties.



70 - **Together** #24

VING MOTORSPORT LEGEND. sparco Sparco 72 **– Together** #24

RISING STOCK

From 1961, the Mini Cooper's stock rose ever higher – the engine capacity rises to 998cc and 61hp, then drops back to 970cc to compete better in the one litre vehicle category. A double carburetor is installed, as are disc brakes, and the Mini Cooper becomes 'all the rage' in King's Road and Carnaby Street, from whence it was propelled into the world of 1960s motor sport.

The Cooper S, with its 1,091cc capacity, was launched in 1963, and more success was to follow under the tutelage of Marcus Chambers, Stuart Turner and Peter Browning, the BMC's motor sport department chiefs – Pat Moss won the Tulip Rally in 1962, Paddy and Henry Liddon

Hofkirk took Monte Carlo in 1964.

WHAT A
MYTHICAL CAR...
IT CELEBRATES
ITS 52ND
ANNIVERSARY
THIS SPRING, AND
IT STILL FEELS
LIKE NEW!

The 1,275cc Cooper S did Monte Carlo again in 1965 with Timo Makinen and Paul Easter and in 1967 with Rauno Aaltonen and Henry Liddon. Mini could have taken the

hat-trick with a win at Monaco in 1966, but drivers Makinen-Easst were disqualified over non-compliant halogen bulbs! No matter; the Mini Cooper won many other prestigious awards, such as the RAC and Acropolis in 1965. The year 1968 marked the end of the Mini's motorsport reign, but the rise in the car's popularity continued apace with the introduction of the van version, known as the Austin Se7en Countryman and the Morris Mini Traveller. In 1965, BMC introduced a four-speed automatic transmission and in 1967, the Austin and Morris grilles and emblems were refitted on the cars.

IN TOWN, ON THE BEACH

In the tenth anniversary year, 1969, the Mini enjoyed a major facelift and in 1970, the Austin and Morris labels disappeared to be replaced by 'Mini' – pure and simple. And 1971 was a fabulously successful year – 318,000 units were produced. Stepping back in time a little, an additional variant was introduced in 1964, the Mini Moke, which was used initially by the British and US armies, but later proved enormously successful for beach resorts and urban driving.

In addition, a large number of Minis were exported in kit form, ready for assembly in Australia, Spain, Belgium and Seneffe in Milan at Innocenti.

The Mini's success was emulated; the transverse engine and traction model inspires the Ford Fiesta and many other vehicles. The Fiesta is larger than the Mini and opts for a tailgate.



1965: 1.000.000 1965: 2,000,000 1969: 3.000.000 1976: 4.000.000 2000: 5,400,000

The Mini looked set to disappear forever from our lives...but it was BMW to the rescue, bringing the Mini bang up to date. In 2001, BMW relaunched the brand as the And BMW Group Belux Corporate MINI, in capital letters, perhaps to justify its larger size (3.723m x 1.683m x 1.407m) compared with its legendary ancestor (3.054m x 1.440m x 1.353 m), but its

unique look and temperament remain intact. However, its safety features are enormously improved and it is available in two door, Cabrio two-door, Cabrio four-door and Clubman Countryman five door models. The new MINI also has several engine sizes available in petrol (from 75-211hp) and diesel (90-112hp). The MINI abides...

Communications Manager Christophe Weerts offers his take on BMW's rejuventaed version of this magical, mythical car...

The Mini is as much a part of automotive history as the Ford T or the Citroën DS. It quickly became an icon, celebrated by the celebrities and artists as diverse as The Beatles, Paul Smith, Mary Quant and Mr. Bean. Covering all the bases, including as a sports car, the Mini belonged to various British manufacturers before it became a fully fledged BMW Group brand, relaunched as a larger, more comfortable efficient and safe model, but without losing its quintessential charm. The MINI is once again conquering the British market (it is still manufactured in Oxford), but also further afield, such as in the US, and increasing its numbers in Europe, Japan and Australia.

MINI returns to compete in the 2011 World Rally Championship, and continues to appeal to senior drivers, who find everything they loved about the Mini Classic in the MINI brand, as well as the younger generation, who in turn are discovering what the MINI lifestyle means. •

MINI Brussels Store East by Jean-Michel MartinLeuvensesteenweg, 313 1932 Sint-Stevens-Woluwe (Zaventem) T. +32 (0)2 721 64 64 www.mini.com



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Oscars, bravo!







Director Tom after winning the award for Best Directing for The King's Speech during the 83rd Annual Academy Awards held at the 27th February, 2011 in Hollywood, California. (Photo bv Kevin Winter/

Gettv Images)

2. WEST HOLLYWOOD, CA Actress/singer Jennifer Lonez and singer Marc Anthony arrive at the Montblanc Cocktail Party on West Hollywood, California. wearing by John Shearer

Actress Renee Zellweger attends the Montblanc Cocktail Party

1. HOLLYWOOD, CA MONTBLANC TOWERS Hooper onstage AT OSCARS 2011

As every year, the pre-Oscars parties are Achievement in the moments to see and be seen. Various important luxury brands dominated the scene, including Montblanc who cohosted a star-studded event with The Kodak Theatre on Weinstein Company on 26th February. The cocktail at Soho House in West Hollywood not only celebrated the Weinstein Company's Academy Award® nominees, but also featured the announcement of an exciting Montblanc charity partnership in benefit of the Princess Grace Foundation-USA. Each year, Montblanc announces a year-long charity initiative on the night before the Academy Awards and this year, 26th February in the brand introduced its collaboration with the Princess Grace Foundation-USA. It is a Jennifer Lopez is non-profit organization dedicated to Montblanc Haute identifying and assisting emerging talent in Joaillerie. (Photo theatre, dance, and film with grants in the Wirelmage) form of scholarships, apprenticeships, and fellowships through the Princess HOLLYWOOD, CA Grace Awards programme. Montblanc will make a donation of \$1 million to support the programme, in the year that marks the 60th anniversary of Grace Kelly's silverscreen debut.

HAVING A BALL IN VENICE

'Because Life is Magic' was the title of the 18th edition of II Ballo del Doge, which took place on 5th March at Palazzo Pisani Moretta, a three-floor fairytale palace illuminated by one thousand candles on the Grand Canal in Venice. As Vanity Fair put it: "Il Ballo del Doge is one of the most exclusive parties in the world. Turn off your phone, breathe in the perfume and close your eyes...abandon yourself to the most beautiful night of your life..." But it might have been out of the budget of most people - at 600€ for 'After Dinner', 1,200€ for 'Full Ticket' and 1,500€ for the VIP ticket, the number of participants was limited to around 400 select quests. Entertainment included, according to Venetian tradition, performances by opera singers, musicians, burlesque artists and characters from the Commedia dell'Arte.





Marcus Schenkenburg, the Beckhams

part of Milan Fashion Week Womenswear Autumn/Winter 2011 on 26th February in Milan, Italy. (Photo by Tullio M. Puglia/ Getty Images)

Philipp Plein

fashion show as

Robert De Niro (Photo by Chris Jackson/Getty Images)

and Heidi Klum, presented his new Autumn/Winter 2011/2012 collection in a show that opened with a performance by the Ensemble Symphony Orchestra conducted by Giacomo Lo Prienzo, which was followed by hard techno from the DJ. A harmonious balance of opposites, just 5. CANNES like Plein's collection. Highlights included bon ton dresses with dark Gothic details and accessories, haute couture coats well integrated with leather biker jacket interiors, top-level 'Made in Italy' quality, mixed with classic French materials such as damask and jacquard. At the afterparty, with its backdrop of 17th century frescoes and a reflecting light show, was special quest DJ Peaches Geldof, the icon

of the new generation of international

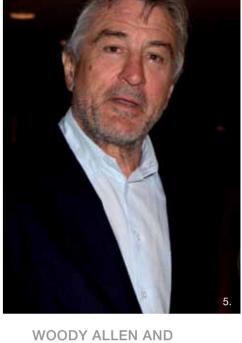
Natalie Kriz, Alessandra Sorcinelli,

and Sylvie Lubamba.

fashionistas. Among the guests: Filippa

Lagerback, Aida Yespica, Fabio Galante,

Guendalina Canessa, Daniele Interrante



ROBERT DE NIRO

American actor, director and producer Robert De Niro will be Jury President at the 64th Festival de Cannes, which is due to take place from 11th -22nd May 2011. De Niro commented: "As co-founder of the Tribeca Film Festival and the Doha Tribeca Film Festival, I have an increased appreciation for the jury who are undertaking an important role in choosing films that represent the world of film at its highest level, and these types of festivals help connect the international film community and have a lasting cultural impact. Having served as Jury President in the eighties twice, I know this isn't an easy task for me or my fellow jury members, but I'm very honored and happy to head the jury for this year's Cannes Film Festival." The other good news for Cannes fanatics is that the opening movie by Woody Allen, Midnight in Paris, which was shot last year in the French capital, brings together a broad international cast, including Owen Wilson, Rachel McAdams and Marion Cotillard, as well as Kathy Bates, Adrien Brody, Carla Bruni-Sarkozy, Gad Elmaleh and Léa Seydoux. @

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Sandrine **Barabinot**: Jewels in her eyes

Sandrine Barabinot, the founder of prestigious Swiss jewellery marque Rita & Zia. was in Brussels recently.





wiss brand Rita & Zia was the sponsor of a glamorous event that took place in Tour & Taxis in late February - it was a beauty invasion, which saw gorgeous models from the SAI Concept agency representing the brand at its very best. The 'beautiful' Belgians loved the show, which was divided into four parts, representing the four seasons. Among the guests was Bea Ercolini, editor in chief of Elle Belgique, representing the heights of the fashion media and, before Brussels, the brand had already conquered all the 'places to be', including Cannes, St-Tropez, Megève, Monaco, Paris and Geneva.

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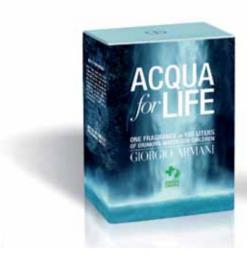
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Water, water everywhere

Meet the challenge and help Giorgio Armani and the Green Cross International provide a minimum of 40 million litres of safe drinking water to children and their communities in Ghana.





ost of you will know Giorgio Armani's successful fragrance Acqua di Giò (for him) and the more recent Acqua di Gioia (for her). But all of you must know that until the 31st May 2011, part of the sale proceeds of these perfumes will fund the construction of water supply systems in Ghana. Indeed, for every Acqua di Giò or Acqua di Gioia purchased, 100 litres per year of safe drinking water will be donated. And, costumers will be given the opportunity to double their donation and get involved by subscribing to the campaign on the

Acqua For Life challenge website and by creating a community on Facebook.

ACQUA FOR LIFE

Giorgio Armani tells us he has always been "very aware of problems connected to the environment and in particular to water". Therefore Armani, who already committed himself to the UNICEF Tap Project campaign in the United States last year, has decided "to contribute more, by becoming involved in a more extensive campaign" by also partnering up "with Green Cross International, which operates throughout the rest of the world".

Water, Armani says, is an element he loves very much "since it is regenerative, precious and essential to life"; but he is also aware that "providing universal access to water definitely constitutes one of the greatest challenges of the 21st century. Such access is essential for sustainable development, and it is only when such access is guaranteed that countries can implement practical solutions in the field of development and education."

SUFFER THE CHILDREN

Armani is particularly concerned about children, who are much more vulnerable to water shortage and pollution. Besides the health issues, Giorgio Armani realizes that the time spent looking for water

could be better spent on school benches. Therefore, Green Cross International's Smart Water for Green Schools project focuses on children, their schooling environment and their communities. Because, as Armani says: "The future rests on their shoulders."

So remember, the final donation will depend on both the sales of the Acqua di Giò and Acqua di Gioia fragrances and the clicks generated on Facebook during the campaign. So go ahead, get the spritz and create a buzz! •

www.acquaforlifechallenge.org www.facebook.com/acquaforlife www.gci.ch Twitter@GreenCrossInt



80 - Together #24 May 11 Together - 81

Wonder woman, revealed!

WRITER: DELPHINE STEFENS





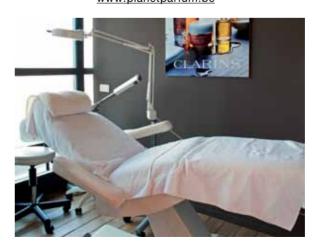
The popular and iconic female super hero inspired this fun and dashing M·A·C make-up and accessories collection.
Leave the gloomy weather behind and let Wonder Woman's confidence and charisma inspire you to try out these bold and feminine looks – go for the Heroine lipstick or the Emancipation lipgloss, the Lady Justice or Bold Babe eye quad, the Mighty Aphrodite powder blush or the Golden Lariat mineralize skinfinish. And don't forget to check out the Obey Me nail lacquer and Wonder Woman's Bulletproof blue make-up baq!

Available at all M·A·C locations and www.maccosmetics.com

The world's favorite Amazonian left Paradise Island and became a citydweller. If you're one too, but one who lacks Wonder Woman's super-stamina, try out the new DKNY Women Energizing eau de toilette. Bottled in a flask that's reminiscent of a skyscraper, this fragrance is light and completely suited for the warmer seasons ahead. The top notes are a brisk mix of citruses, chilled vodka and tomato leaves. The heart is a blend of water lilies, green coral orchids and yellow daffodils while the finish is a sensual blend of white birch and tulip tree wool. In other words, a vibrant and invigorating urban scent. http://dkny.donnakaran.com

Since even a super heroine can use a little help from time to time to feel and look even better, why not consider a Clarins face or body treatment at Planet Parfum in Uccle. To give you a foretaste, treatments for the face include the Youth Activator, Radiance Reviver and Moisture Replenisher while body treatments feature the Body Firmer and Super Hydrator as well as exfoliating treatments and signature manual massages. If you can't make up your mind, Mireille, an attentive Clarins-trained beauty specialist, will gladly help you determine the treatment that would benefit you most. In a cozy room, she will help you get comfortable by adjusting light, temperature and music to your wishes and nestling you in a thick and soft terry cloth. While you start to relax, she will gently and quietly pamper you without missing additional pampering opportunities, so unless you're ticklish, the drying time for a hydrating mask may lead on to a foot massage! Clarins prides itself in its highperformance formulas and treatments that are bound to help you recover your balance between body and mind. And should you also know of a 'Superman' who's in need of the same, Clarins also caters to the needs of men's skin!

Clarins, Planet Parfum Fort Jaco Chaussée de Waterloo, 1361 (1st floor) 1180 Brussels T. +32 (0)2 375 00 11 www.planetparfum.be





If you feel that time management often needs super-human powers, you'll welcome the 2-in-1 pure:nu gentle cleansing oil-in-gel from shu uemura for wet or dry hand usage. It is packed with natural origin oils that thoroughly yet gently remove make-up and dirt. Remarkably rich in hydrating agents and depsea[™] water, it promises to make your skin feel comfortable both during and after cleansing. A time-saving routine that also enhances skin renewal for a more radiant complexion. An ecoconception formula, pure:nu is as gentle to the environment as it is to your skin and it is suitable for all skin types, including sensitive. @

shu uemura Huidevettersstraat, 38 2000 Antwerp T. +32 (0)3 226 53 73 www.shuuemura.com

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1. POMEGRANATE PASSION

Grenade passion. Moisturizing body lotion 150 ml

2. L'ORÉAL PROFESSIONNEL PARIS Texture expert - or graphic. Golden modelling gel 125 ml

3. VICHY LABORATOIRES HOMME After-shave balm. Fortifying for sensitive skin 75 ml

4. FILOGRA LABORATOIRES PARIS MESO +

Absolute anti-ageing serum 30 ml

5. T. LECLERC PARIS 1881

30 ml

Tinted ael Gel for all skin types, suitable for the eye area

6. FILOGRA LABORATOIRES PARIS **ISO - STRUCTURE**

Absolute firming day cream 50 ml

7. L'ORÉAL PROFESSIONNEL PARIS

Tecni.art - cotton up - force 2 Dry volume mousse for an express blow-dry 250 ml

8. YVES ROCHER - BRILLANCE SHINE 1- minute radiance mask. Normal hair

150 ml

9. L'ORÉAL PROFESSIONNEL PARIS Tecni.art - metallic gloss. Shine and definition wax 50 ml

10. T. LECLERC PARIS1881 Lip balm 9 ml

11. VICHY LABORATOIRES

Aera teint pure. Cream fondation natural finish up to 12HR' 30 ml

12. KÉRASTASE - REFLECTION

Agua-ionic system. Luminous softening shampoo 80 ml

13. POMEGRANATE PASSION

Grenade passion. Moisturizing shower cream 75 ml

14. L'ORÉAL PROFESSIONNEL PARIS

Lumino contrast - expert serie Tthermo protective xylose 125 ml

15. LA ROCHE-POSAY REDERMIC [+] Intensive daily anti-wrinkle firming fill-in care 40 ml

16. MARTIX - DESIGN PULSE

Rock solid - hair, Gel 20 ml

17. KÉRASTASE - REFLECTION

Chroma thermique - thermo shine Thermo-polishing repairing care - colour-traited hair 50 ml

18. VICHY LABORATOIRES

Liftactiv retinol ha - night. Total wrinkle plumping care 30 ml

19. YVES ROCHER - ELIXIR 7.9

Active botanicals - anti-aging patents. Youth intensifier 15 ml



© Photo and arrangement by Yvan Barbera

Men

- 1. MERCER CHINO PANT BY TOMMY HILFIGER www.tommyhilfiger.com
- 2. PASTIS DE MARSEILLE BY RICARD www.pernod-ricard.com
- 3. AVIATOR SUNGLASSES BY GUCCI www.gucci.com
- 4. FUTURE CAT REMIC SCUDERIA FERRARI BY PUMA www.puma.com

- 5. RADLER JACKET BY TIMBERLAND www.timberland.com
- 6. BAG BY CORNELIANI MENSWEAR www.corneliana.com
- 7. IPHONE 4 COMMUTER SERIES CASE BY OTTERBOX www.otterbox.com
- 8. CARDIGAN BY NEW LOOK www.newlook.com

Women



- 1. TRINIDAD WEDGE BY STEVE MADDEN
- www.stevemadden.com
- 2. RINGS BY POIRAY www.poiray.com
- 3. WATCH BY GUCCI www.gucci.com
- 4. LUGGAGE BY LONGCHAMP www.longchamp.com

- 5. BRIGIT LINJE CUSHION BY IKEA www.ikea.com
- 6. BLENNY BAG BY KIPLING www.kipling.com
- 7. WOMEN'S SCARF BY BARBOUR www.barbour.com
- 8. WINE MASRER MERLOT WINE GLASS BY DARTINGTON CRYSTAL www.dartington.co.uk

May 11 **Together** #24

Together's 'To Do' list Belgium

WRITER: BOSE GRIDER

KVS (ROYAL FLEMISH THEATRE)

Theatre, dance, music, film, and stand-up comedy are all included in the KVS programme – it's sure to be an exciting visit.

KVS

Arduinkaai, 7 1000 Brussels T. +32 (0)2 210 1112 www.kvs.be



L'AXESS

This is definitely a genuine late-night hot spot – come for after-work cocktails, and why not stay for dinner? There are live concerts on Thursdays and dancing on the weekends.

Tour & Taxis

Avenue du Port, 86C Havenlaan 1000 Brussels T. +32 (0)2 420 44 21 www.laxess.be



AUTOWORI D

9>24.04.11

This combines four car collections and an exhibition – Auto Design Story – for a great family event.

Autoworld

Parc du Cinquantenaire, 11 1000 Brussels T. +32 (0) 2 736 41 65 www.autoworld.be



ART BRUSSELS

28.04>01.05

This highly respected international art fair is renowned for its excellence and cutting-edge reputation. Buy or just take a look at the works by some 150 exhibitors from more than 20 countries.

T. +32 (0)2 740 10 54

www.artbrussels.be



BRUSSELS SHORT FILM FESTIVAL

28.04>08.05

Held at many venues across Brussels, the festival's unique line-up features films under 30 minutes.

Cinema Vendôme

Chaussée de Wavre, 1050 Brussels +32 (0)2 248 08 72 www.courtmetrage.be

IRIS DAY

07>08.05.11

The iris is the symbol of Brussels – the day itself celebrates the city in all its spring finery. There will be live music, street entertainment and an open day at the Brussels Parliament with live jazz.

www.fetedeliris.be



SUFJAN STEVENS & DM STITH

10.05.11

Considered as part of the folk revival in Indie Pop, Stevens is a musical genius. Come see this talented performer make magic on stage in Brussels.

Cirque Royal

Rue De l'Enseignement, 81 1000 Brussels T. +32 (0)2 218 20 15 www.cirque-royal.org

BRUSSELS JAZZ MARATHON

27>29.05.11

Enjoy jazz, blues and Latin sounds in the heart of Brussels. The music will be performed by local and international artists indoors and out – including on the Grand'Place and in bars and theatres.

www.brusselsjazzmarathon.be





Together's 'To Do' list International

THE ALBERG EAGLE

This is a unique triathlon because, well, it takes place over a period of five months, in the beautiful mountains of Austria. **Groningen**

Austria

www.arlbergadler.eu



LONDON PET SHOW 2011

07>08.05.11

Olympia will come alive with hundreds of animals as the Pet Show comes to London in a dynamic live event, packed full of hundreds of different breeds of animals, amazing live animal action displays and fun and informative talks and demonstrations. There are five exciting zones to discover featuring dogs, cats, small furries, exotics & aquatics and pets, it's the perfect opportunity for animal lovers to meet and learn about all different types of animals. Plus, there are goodies and gadgets for pets of all shapes and sizes.

Olympia National Hall

Hammersmith Road London, UK T. +44 (0)141 576 3248

www.londonpetshow.co.uk

MUSEUM NIGHT

14.05.11

As part of the global Museum Night event, Paris museums will open their doors free of charge to visitors until 1h. Special events and illuminations await in many of Paris' major museums.

http://nuitdesmusees.culture.fr





FRENCH OPEN

17.05>05.06.11

The French Open at the Roland Garros Stadium in Paris is one of the year's most hotly anticipated professional tennis tournaments, and thousands flock to the stadium each spring to get a glimpse of standing champions or up-and-coming players in action on the red clay courts – tennis fans should not miss one of France's most exciting and important tournaments.



www.fft.fr/rolandgarros

THE WIGGLES

25.05.11

In 2011, The Wiggles will celebrate their 20th birthday so with twenty years of hits such as *Hot Potato, Fruit Salad, Rock A Bye Your Bear and Toot Too Chugga Chugga* the show will be jam packed with audience favourites, for the young and young at heart. Join Jeff, Anthony, Murray and Sam as well as our Wiggly friends; Dorothy the Dinosaur, Captain Feathersword, Wags the Dog and Henry the Octopus for this spectacular production.



18-22 Greenside Place Edinburgh, UK T. +44 (0)844 847 1660





UEFA CHAMPIONS LEAGUE FINAL 2011 28.05.11

Selecting the top teams from the top leagues all over Europe, UEFA Champions League Final in London Wembley Stadium will see two of the best football teams in the world play to lift the European Champion Clubs Cup – regarded by man as the most important match in the football calendar.

Wembley Stadium Wembley, London T. +44 (0)844 980 8001

www.uefa.com



90 - **Together** #24

Enjoy the Royal treatment!

WRITER: MELANIE LOTE

Our writer checks out Aspria's boutique hotel, which is opening soon.





f you are driving through the far west of Brussels on Rue Sombre, you will undoubtedly notice a quaint yellow farmhouse situated alongside the road and surrounded by trees as if time forgot it. The building inspires a feeling of mystery and intrigue because of its age; however, the feeling is quite appropriate since it dates back to 1770.

This classic farmhouse will open 1st May to the public as a new, 19-bedroom boutique hotel from fitness and wellness spa, Aspria Royal La Rasante. The amazing building has been on the property since the Aspria group purchased it, but it took some time for them to decide how to utilize the space. Because of its age, Club Manager Patrick de Vleeschouwer said the building is historically protected so La Rasante chose to keep the original external structure and some charming points of the interior

'URBAN WELLNESS'

"What we are trying to achieve is urban wellness," de Vleeschouwer said. "We are trying to combine the styling of the old farmhouse, but within that styling, adding all of the modern comfort you expect to find in a modern room."

This hotel concept is quite unusual because it comes as an exciting new addition to the original fitness and wellness club, Royal La Rasante. In many hotels, a small fitness room or spa is added to appease the guests, but the case is quite different at La Rasante.

"We are doing it the other way around because we have more than just a fitness room, we have a whole club. It incorporates so many different departments that you could easily translate to a hotel structure with the housekeeping, the restaurant, the reception, because all of these things are already in house and already in use."

La Rasante has made sure to fashion their boutique hotel with the environment in mind. All of the stunning furniture is made from recycled wood and for every piece they purchase, a new tree will be planted. They chose to use all natural woods and leathers for the pieces as well. Rooms will be equipped with energy-efficient heating and cooling systems in addition to LED TV's, which also use less energy.

The Aspria group has opened a similar hotel concept in Hannover, and de Vleeschouwer said it has been successful.

'URBAN WELLNESS'

The building itself truly is remarkable and by staying there, guests have full access to all of the amenities of the club including the fitness centre, which holds 140 group classes per week in addition to the latest exercise equipment. The club also has seven tennis courts, a relaxing spa, indoor

and outdoor pool, and a delicious Mediterranean-inspired restaurant with a sun terrace.

"We have deliberately positioned ourselves at the higher end of the market and made sure that the whole experience we want to deliver and offer to our regular members is as complete and as diverse as you would be able to find."

Although the interior of the hotel has yet to be completed, it is easy to see that this is going to be a special place.

As De Vleeschouwer said: "It's really quite an exciting turn we have taken, we are all eager to get started." •

Aspria Royal La Rasante Rue Sombre, 56 1200 Brussels T. +32 (0)2 609 19 90 www.royallarasante.be









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Get ready for revival

WRITER: MELANIE LOTH





THEOPHILE & PATACHOU

The baby accessory store, Théophile & Patachou, recently opened its first shop in Belgium on Avenue Louise. The brand offers top of the line, quality products to keep your newest family additions as comfortable as possible. The collections are all about simplicity, elegance and fashion for your newborn (0-6 months). If you are expecting, head over to this delightful store to properly prepare your home for your new baby.

Théophile & Patachou Avenue Louise, 132 A 1050 Bruxelles T.+32 (0)2 648 3100 www.theophile-patachou.com

LEVI'S

The Levi's corporation recently opened shop in Liège with its biggest Belgian store so far. The inventor of blue jeans keeps its well-known classic styling while still managing to update its store concept. The new store is eco-friendly through efficient energy usage, reducing water consumption and using materials with little environmental impact. Levi's believes these principles are important to maintain its status as a timeless, durable brand.

Levi's Store Liège Pont d'lle, 49 4000 Liège T. +32 (0)4 223 5610 eu.levi.com





FILIPPA K

Scandinavian brand Filippa K opened its fourth boutique in Belgium on 26 February. The store, located in Leuven, is the launch of their new store concept that simplifies the lives of modern men and women by offering them inspiration through beautiful, stylish clothing. White walls, cedar wood, concrete and reflective surfaces create a simple, chic environment that is still warm and inviting. The garments all have their own place in the store and are not crowded together, displayed as if each article of clothing is its own piece of artwork to be displayed.

Filippa K
Brusselsestraat, 1
3000 Leuven
T. +32 16 585 885
www.filippa-k.com

NEW LOOK

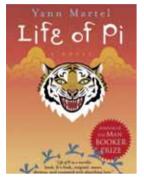
The UK-owned brand has expanded once again in Belgium, this time with a new store on Rue Neuve in the heart of Brussels. The huge store covers two floors and 780 square metres. This is the fourth New Look store in Brussels and shoppers will be able to find the premium range collections as well as limited editions. •

New Look Rue Neuve, 39 1000 Brussels www.newlook.com

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Unbelievable, unthinkable

Two more recommended reads.

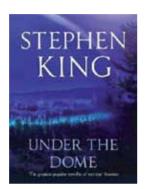


LIFE OF PI YANN MARTEL

€9

MI

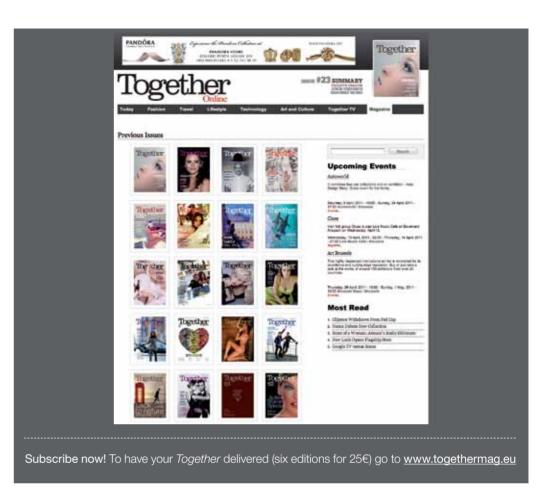
This critically acclaimed (Booker prizewinning, in fact) novel follows the story of Pi Patel, an Indian boy stranded on the Pacific Ocean after a shipwreck. Pi is moving to Canada from India where his family owned a zoo and they are bringing all of the wild animals with them to North America. When the ship sinks in the middle of the night, Pi is the only member of his family to make it to a lifeboat; by morning, he realizes he is not alone. A hyena, a zebra, an orangutan and a Bengal tiger are all on the lifeboat with him. The novel follows his 227 days at sea where Pi explores his spirituality and how not to be eaten by a tiger, ending when he is rescued and recounts his truly unbelievable tale to the Japanese sailors who found him floating on the ocean. Well. seriously, would you believe him? Life of Pi combines the traditional coming-of-age story with an existential philosophy and, I promise you, this one is not like anything you will have read before.



UNDER THE DOME STEPHEN KING

€12

He is perhaps the greatest storyteller of our time - I am somewhat biased, as I have been reading and loving the work of Stephen King since I was about 11, but Under the Dome, one of his latest, is one of his greatest. Based on the classic 'what if' set-up that King has made his own, the novel takes us into the small Maine town of Chester's Mill that has for unknown reasons been separated from the outside world by an invisible, semi permeable barrier. Our hero, former army captain Dale 'Barbie' Barbera had just missed hitching a lift when the barrier descends, and he returns to a town in which the powercrazed used-car salesman and the town's Second Selectman, James 'Big Jim' Rennie, is already working out how to use the new situation to his advantage. Things are going to get a lot, lot worse... A powerful, compelling and scary rollercoaster ride - hop aboard, you won't regret it. www.amazon.fr @ JD



Together

If you are interested in our advertising rates, please contact:

David Mc Gowan

<u>david@togethermedia.eu</u> or T. +32 (0)497 543 672

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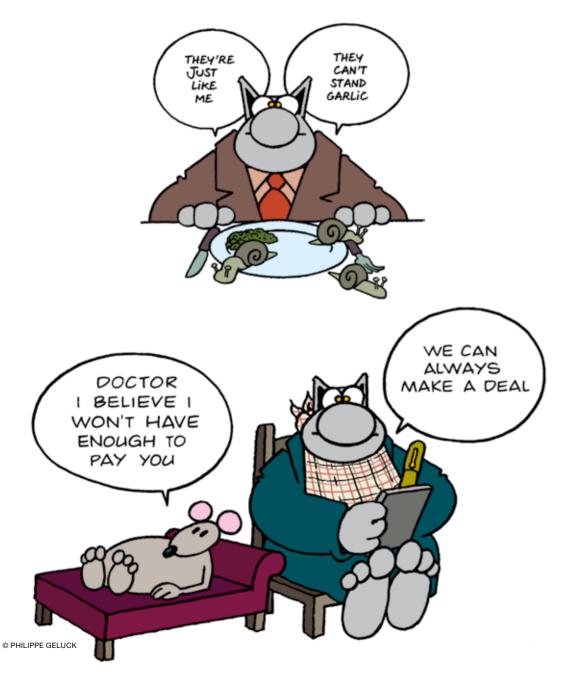
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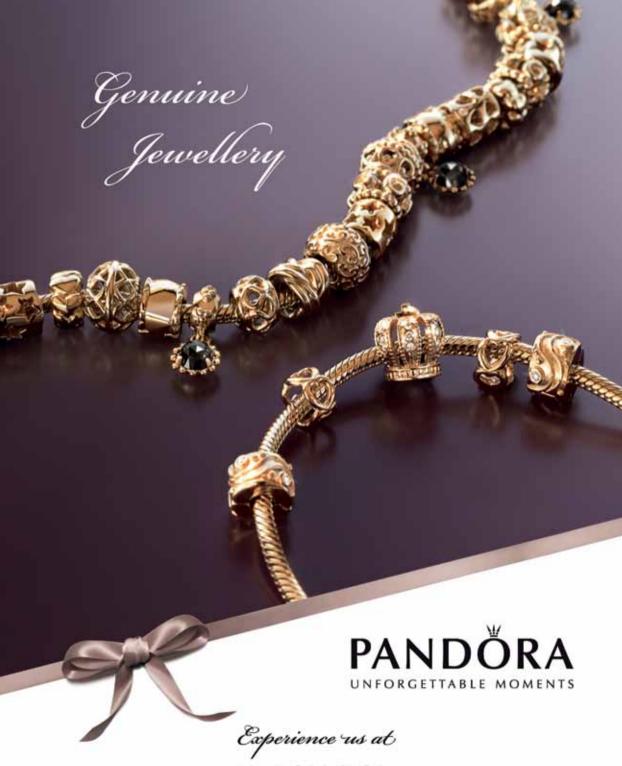
Boulevard St Michel, 47 B-1040 Brussels T. +32 (0)2 400 00 24 info@togethermedia.eu

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Food for thought







PANDORA STORE

Galerie Porte Louise 219 • 1050 Bruxelles Tel. +32 2 511 50 50 www.pandora.net