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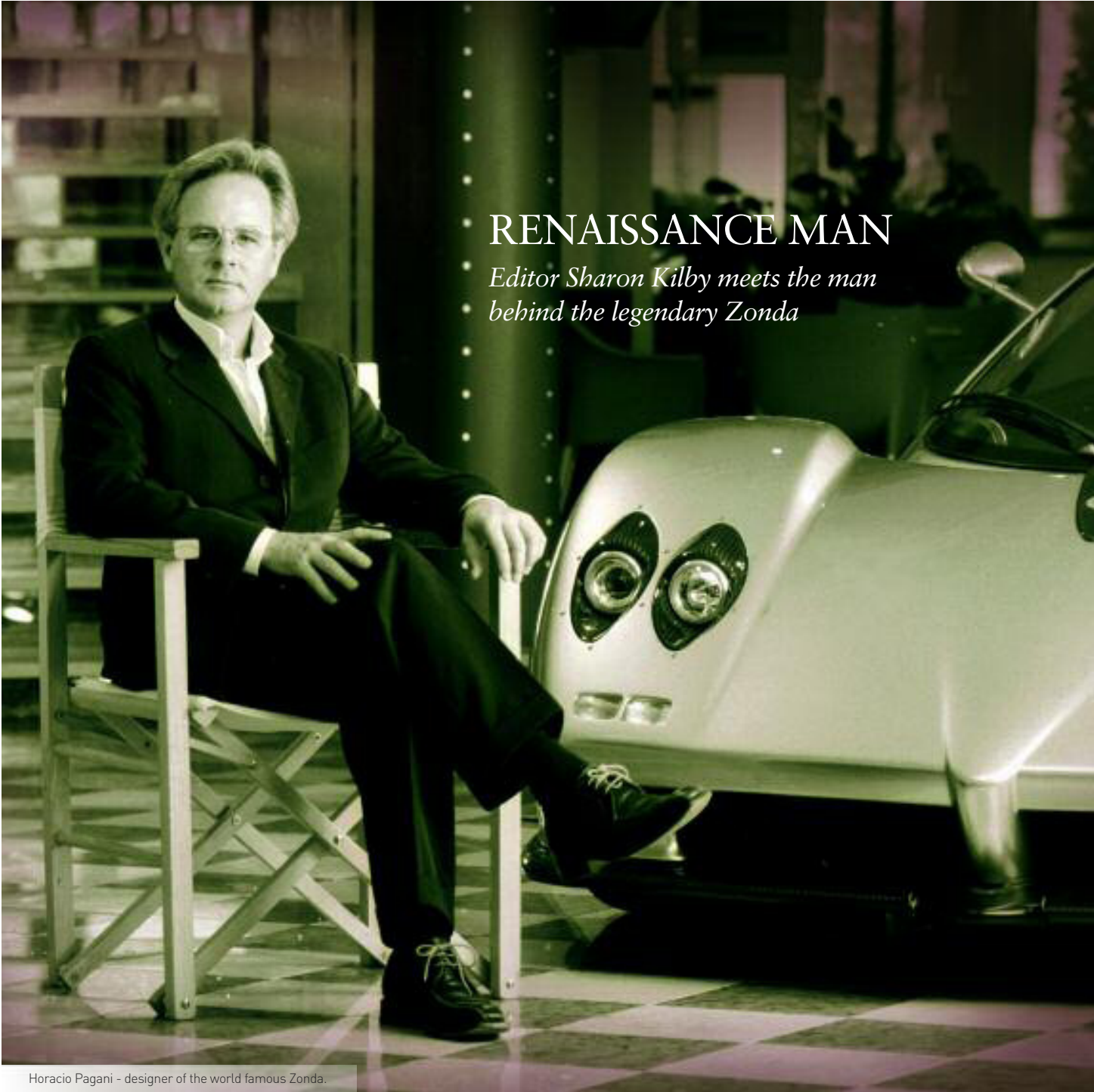
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# RENAISSANCE MAN

*Editor Sharon Kilby meets the man  
behind the legendary Zonda*

Horacio Pagani - designer of the world famous Zonda.



The unmistakable silhouette of the Zonda F

*“Everything we design and make at Pagani should enhance the lives of our clients”*

On my journey through the vast industrial zones on the outskirts of Modena, I pass many of the great names associated with luxury motoring including Ferrari & Lamborghini, the great industry giants with insignias recognised the world over. Pagani however is noticeably different, a 'one' generation success story forged by a uniquely talented man's lifelong vision to build the worlds' very finest sports car.

“Everything we design and make at Pagani should enhance the lives of our clients” although simply stated that is the aim and successful business philosophy that flows throughout the legacy established by Horacio Pagani.

The Zonda is exactly how Horacio Pagani planned it, not only does it look the same as the clay models crafted decades ago but the car also performs perfectly as he too envisaged when painstakingly piecing together his prototype examples. Located in a side street between Bologna and Modena the Pagani factory and showroom is home to some of the world's most highly skilled designers and motor technicians. The humble exterior hides within some of the most luxurious not to mention fast cars ever created. Poised perfectly within the lobby are three Zondas all exquisite and looking as if they could spring into action at any moment.

The cars themselves are each works of art, crafted by hand and finished to each client's detailed specification. The carbon fibre bodies have been masterfully created by Horacio Pagani in a scientifically groundbreaking material. The very first Zonda debuted in 1999 and since that time approximately from 10 to 18 Zondas have been produced each year.

Horacio Pagani is self assured and clearly confident but he also has a gentle manner making you feel welcome and at ease in his presence. He has led a truly remarkable and inspiring life and his passion for cars, speed and design emerged very early when, at the age of 12, he amazed everyone with models of supercars carved from wood or modelled in clay. With the ultimate dream firmly in mind he diligently worked night and day fuelling his curiosity by learning from those who knew the industry well. At the age of 20 he designed an F.3 that competed in Argentina under the colours of the official Renault team. Always keen to further his knowledge he worked hard and became involved in industrial design projects where he was fortunate to meet Juan Manuel Fangio, his childhood hero. Fangio introduced Pagani to Modena, the home of legends like Ferrari and

Lamborghini where he was then taken onboard. It was engineer Alfieri at Lamborghini who provided the young Horacio with the space to express his imagination. Starting as a mechanic in the bodywork department he moved swiftly to manager of the new composite material department, taking part in many noteworthy projects such as the design of the Countach Anniversary and Evoluzione (the first car in the world with a one hundred per cent composite materials/carbon fiber chassis).

With a wealth of hands on experience to his name he established Pagani Composite Research in 1988 which carried out various high profile projects. At the height of this collaboration Pagani worked with the Lamborghini team that designed the Diablo, the Lamborghini P140, the L30 and the Diablo Anniversary. Whilst his insatiable curiosity was being fuelled in the daytime by exciting projects

with Lamborghini, Pagani's desire to build his own supercar started to turn into reality when the draft drawings of the "C8 Project" were shown for the first time to Fangio. The car was to be named Fangio F1 as a heartfelt tribute to the great champion.

Swiftly he began to construct a prototype and the first model was tested in the Dallara wind tunnel in 1993. The overwhelmingly positive results marked the beginning of a long period of design and development. It was at this point Fangio introduced Pagani to Mercedes, the company to which he was linked by his series of historic Formula 1 victories. Mercedes could foresee that Horacio's project was worthwhile and, in 1994, officially agreed to supply its powerful V12 engine. After four more years of detailed work, Pagani obtained approval of the coupé open version of the C8 Project and the first Zonda C12 was presented in the 1999

Geneva Motor Show. Following the death of Juan Manuel Fangio the car was renamed the Zonda, the name of the remarkable wind that blows through the Andes.

"I have a great curiosity for many things and in particular for people. I draw inspiration from many different people in my life both personally and professionally, for example Leonardo Da Vinci is a constant inspiration. It is important to learn from people all around you in many areas of your life. Everybody has something to teach you. The philosophy we follow has nothing new, it has been professed by Leonardo Da Vinci and we are simple pupils to his teaching. Leonardo talked about science and art living together and he worked in both fields. Unfortunately he didn't have the technical tools needed to prove his extraordinary vision. Today it is easier for us because we have high-end technologies, calculation programs and materials →



The Pagani Roadster F in all its glory



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Leonardo didn't have. Of course he took advantage from the incredible art he could breathe in during his time, we have to fight the common mediocrity"

It is clear that Horacio Pagani is fundamentally a designer, he is fascinated by all types of design such as architecture, horology & furniture design. Deeper than that, his thirst for knowledge leads him to a greater level of understanding of how things work such as the new Pagani Chrono watch design. He is also a dedicated manager and he is involved in all elements of the running of his business, "I wake early between 4am and 5am and in the first part of the day I have much energy and ideas. I am a creative person and I need quiet, where I can concentrate and spend time processing my thoughts. We make cars that have a speed of 350km per hour so there is a great responsibility to the safety of our designs, our clients expect the ultimate in performance and perfection."

Interestingly, Pagani has never had to pay to promote his designs and the Zonda has simply built a reputation of being the very finest car on the strength of its performance and quality alone. It is internationally renowned and coveted by the worlds most respected motoring aficionados. "I am a designer; I have a mission where quality is key. It is intrinsic to make something that will better the quality of life of our customers. It is also fundamental to express the customers' personality in our cars, combining technical components and artistic emotion each client receives a car unique to them that surpasses their expectations."

My own expectations were indeed high and the Zonda did not disappoint, far from it, everything about the car gave a sensation of pure joy. The interior is exquisite and I felt as if I were nestled within the depths of a Louis Vuitton bag, its beautifully stitched leather enveloping me.

Gleaming wood, metal and carbon fibre all sit harmoniously together and the dashboard is a juxtaposition of fifties glamour and NASA inspired technology.

Outwardly the Pagani Zonda is like no other, a new breed of supercar, one that many other car makers can only aspire to, it stands alone in terms of both looks and capabilities. One of the most impressive and exclusive designs to date is the Pagani Zonda Cinque Roadster as the name implies it has a limited production run of merely five exclusive pieces like its coupé sister. All weight reduction measures adopted by Pagani to improve driving pleasure, performance and emission have found use in the Pagani Cinque Roadster.

The Carbon-Titanium chassis has been redesigned for the compensation of a missing roof which is stored in the front bonnet. A storm of air is fed to the 678hp Mercedes AMG V12 engine through the massive intake just inches over the passengers' ears and a unique symphony is indescribably emitted from the Pagani Zonda Cinque Inconel and Titanium exhaust system. This 1.3 million Euro jewel of a car offers unbeatable driveability and ultimate performance.

With the Zonda in demand by clients worldwide concepts for a new factory in Modena

have been finalised and soon work will begin on a 2nd Pagani location which will allow for increased production of cars to cater for commissions from the USA and Hong Kong. "Although our cars will remain exclusive and we will only manufacture limited quantities of our designs we hope to satisfy better our overseas markets."

With his car designs at their very peak Horacio is enthusiastically tackling the challenge of producing some very different products to please his expectant clientele. Yachts, architecture, sound systems and more, Pagani is certainly furthering his skills as a designer of contemporary masterpieces and The Pagani Chrono timepiece encapsulates his lavish attention to detail perfectly. Teaming up with Antonio Terranova of Cvstos he has created a watch that mirrors the strength and style of the Zonda car and the polished and satin-finished form replicates the slender, elegant lines of the car's bodywork. Thanks to the creative, three-dimensional mind of Pagani, the rear end of the Pagani Zonda F can be seen distinctly on the side of the case at 9 o'clock, whilst the crown and push-pieces are reminiscent in design of the gear lever and dashboard controls. Of one thing there remains no doubt, the Pagani Chrono symbolises the success of the fabulous cars from which it draws its identity.

It would seem that there are endless possibilities available to Horacio Pagani now, and with his calm confidence and deep-rooted dedication to his art the brand behind the Pagani Zonda looks set to make its name in many more industries very soon.



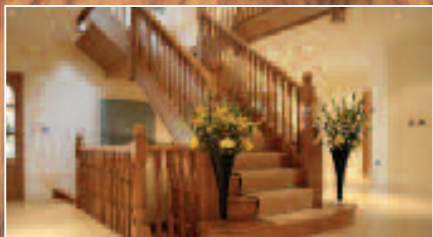
A winning formula of speed and beauty the Pagani Roadster F



## join·er·y | 'joināre |

*noun*

the wooden components of a building, such as stairs, doors, windows and conservatories, viewed collectively.



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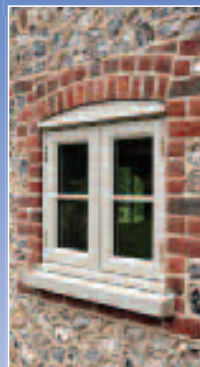
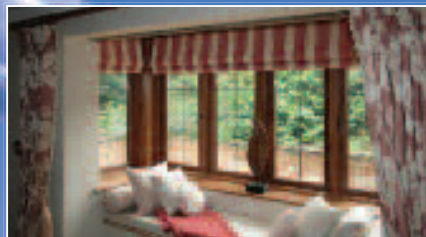
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## THE RIPPLE EFFECT

*Private pools were once only found in the grounds of larger country houses, however, advances in design technology means that most properties can now accommodate a pool, whether a contemporary indoor plunge pool or a family sized natural pool, the choices are simply superb.*

The sweeping curve of this pool works well in its classical setting, design by Falcon Pools.

A reviving dip in the pool after a long summer's day, a few refreshing laps before heading off to the office or simply time spent splashing around with the kids at the weekend. Whatever your lifestyle or personal requirements a private pool will undoubtedly bring you a great deal of pleasure and also increase the desirability of your home.

Pool design has become so advanced that almost any type of property can accommodate an indoor or outdoor pool of some description.

Many unassuming traditional looking properties contain state of the art fitness suites and contemporary underground pools skilfully designed to make the very best use of the space available. The options are impressive, whether you have the space to enjoy a large landscaped pool in your grounds or a simple indoor plunge pool, the benefits are endless.

Modern swimming pools are becoming ever more sophisticated and the systems that support them increasingly intelligent. Outdoor

pools have evolved greatly in recent years and can add an artistic dimension to a landscape or garden. The infinity pool for example is perfect for those homeowners whose property enjoys an elevated position and gives the user the ability to enjoy undisturbed views whilst relaxing or socialising in the pool. This style of pool works particularly well in Mediterranean or hilltop settings and is a perfect choice for holiday home environments and can also be found onboard luxury yachts.





Experienced pool designers are now able to pretty much deal with most kinds of terrain and if you have your heart set on an outdoor pool then taking an organic approach is often the most successful way of introducing a pool into a natural setting. Interestingly, some of the most striking outdoor pools blend seamlessly with the surroundings, and the natural swimming pool is an idea that is being adopted by luxury hotels and adventurous homeowners worldwide. Michael Littlewood of EcoDesign Scape explains "The initial concept was conceived in Austria more than 20 years ago, the natural pool is an inspiring and healthier alternative to a conventional swimming pool and a beautiful addition to a garden – even in winter. It stays clean without any chemical treatment, its natural cleaning system mimicking the regeneration process of a healthy lake. The result is a serene

swimming environment which is also a working aquatic garden.

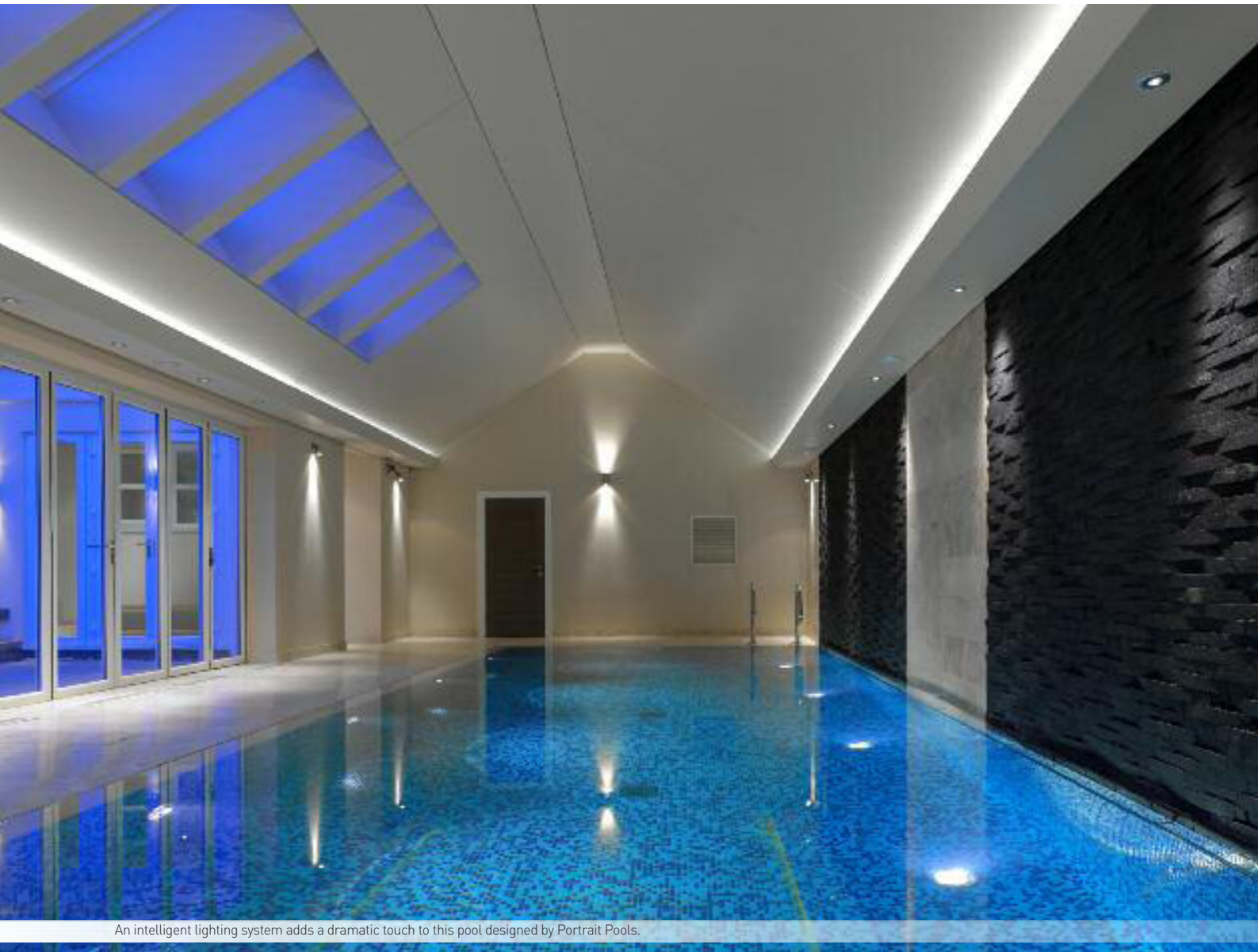
This seamless blending of environments makes a natural pool unique; being surrounded by plants as you swim creates a very special kind of mood. A typical private pool is a minimum of 50 square metres and features one body of water separated into two zones, one for swimming and one for cleaning. The regeneration zone, in which all the biological cleaning takes place, contains marsh and water plants in a bed of gravel, minerals and loamy sand. The plants create a habitat for the micro-organisms which keep the water clean and break down potential pollutants, while the gravel bed acts as a natural filter.

During the summer months the water temperature is usually a few degrees warmer than in a conventional pool. This benefits wildlife as well as people, and amphibians arrive to enjoy the warm water in the shallow

regeneration zone. Dragonflies and other pond creatures add to the diversity, and the whole area becomes a very valuable habitat, especially for endangered species."

For those preferring a simple setting or a classical period style design there are also many ways in which an outdoor pool can be created to complement existing architecture or features such as exterior walls. Pools of course bring many health benefits to the homeowner and allow the opportunity for occupants and guests to switch off and take time out whenever they feel the need. A pool is also an excellent focal point for socialising with friends and family and has the added value of offering the opportunity to indulge in some instant fitness and wellbeing.

From Left to Right:  
The natural pool combines areas for both bathing and relaxing, designed by Eco Design Scape. Simple decking and natural planting work well together, pool design by Artscape.



An intelligent lighting system adds a dramatic touch to this pool designed by Portrait Pools.

The addition of a well designed indoor pool will make a property far more desirable and also increase the re-sale value substantially, be it country or city based.

Technology now allows for pools to be constructed with a moveable floor above thus allowing for the room to be used in a more creative way, either as a pool room or an additional space in which to entertain.

“Movable swimming pool floors have made it possible to maximise the use of your

swimming pool with variable depth and also use the space taken up by the swimming pool for other purposes. With the touch of a button, an entire pool floor is fully adjusted to any water depth or becomes level to pool surround thus serving as a dry deck or dance floor. It’s no longer an imagination but a reality. Movable swimming pool floors can have multiple programming capabilities and can offer flexible uses of the same space.” Explains Hemant Atrish of Technology Pools.

The maintenance of a private pool is now very simple and easily controlled with automatic systems and advanced filtration techniques all of which can be overseen by a designated team of engineers if required.

One of the UK's most experienced Swimming Pool experts are Falcon Pools who have been successfully building and maintaining indoor and outdoor swimming pools for over 32 years with a dedicated team of 33 employees. "We have a skilled team of workers who are responsible for the year round construction process making the clients

dream a reality. Our new customers are able to join our existing clients in enjoying worry free use of their pools by taking advantage of our service facility, individually assessed to meet their needs. Having a residential pool designed is a complex process and requires a sizeable investment from the client. It is essential that expert advice is sought from the

outset and that the design is one that will suit the clients individual specification whilst also complementing its location." Falcon Pools are the only UK members of the internationally recognised 'Master of Pool Builders Guild' who globally promote the worlds top swimming pool construction companies.



This indoor pool comes alive at night, design by Falcon Pools

Lighting is another key element to successful pool design as most residential pools are used both in the day and in the evening. There is nothing better than enjoying a swim before dinner or watching the sun go down whilst sitting alongside a glimmering pool. Mood lighting is key and automatic sensors mean that the lighting can self adjust according to the time of day, coloured lights also change the atmosphere depending on your mood or occasion. Pool lighting can be divided into three main types. General lighting that illuminates the pool deck and paths so you

can wander safely after dark. Then there is underwater lighting that is useful for swimming after dark as well as creating cool night time lighting effects. Finally, there is accent lighting that is generally used to add atmosphere to the poolside setting. It seems that homeowners are more familiar with the choices available and more and more properties in the UK are now enjoying the private pool treatment. Andrew Rutherford founder of Portrait Pools comments "We are busier than we have ever been at the moment and many architects are approaching us,

particularly for the more difficult and challenging jobs. Whether the client is looking for a dramatic effect, a touch of opulence or a simple pool for recreational use, we have the designers and the expertise to create the perfect leisure environment."

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# NO SPACE LIKE HOME



Interior Designers are embracing lavish touches such as the silk cushions adorned with pearls and Swarovski crystals by Tee Silk.

The interior design industry has moved into a new and exciting realm of luxury recently, refreshingly shaking off the stale and somewhat outdated image of minimally designed living spaces lacking individuality or that elusive 'wow' factor. Designers, architects and developers are all enjoying a resurgence of creativity while working on some truly beautiful interiors designed for opulent living.

The demand for unique one-off or bespoke homes is growing and the desire for interiors created with a 'money no object' flourish is clearly evident both in town and country abodes. Decadent without a doubt, lavish and extraordinarily expensive, definitely, the new ultra luxurious interior not only represents power and style but also offers designers a chance to create a reflection of a client's personality and individuality within a home environment.

Many internationally renowned designers are seeing more extravagant, complex and challenging projects coming their way. In a changing world it seems that those with a budget are certainly not afraid to spend it and good

design is without doubt a covetable and timely investment. Those with an impressive portfolio are treating properties with the respect they deserve and many developers are indeed ramping up spending on interiors enlisting the very best architects and designers for their projects both large and small.

Joanna Wood of Joanna Trading Interior Design foresees a surge in glamour in residential interiors "Combining classic and contemporary interiors and luxury design, attention to detail and beautiful finishes will be reflected in all aspects of design. Colour is always a key focus when looking at forthcoming trends and 2010 will not disappoint. Major colourways include classic tones such as greys, teal blue and violet that work extremely well in residential projects. Being incorporated into everything in the home such as carpets, wall coverings, fabrics and accessories, these soft colours will complement some of the stronger design themes that are due to make an impact in the coming year. One particular trend I have noticed creeping its way in to contemporary interiors is gold. The hue, oozes

a classic glamour but when seen in the home in our bathrooms as accessories and modern tap designs it highlights the way contemporary and classic works well today. Another great way of using gold in the home is to use it as a colour for walls in either brushed or antique finish.

Pearl accessories have a feminine and timeless presence, pearls known for their silky, iridescent texture and luxurious nature embody a classic look. However, this is changing in interior design as pearlised tiles and paints, available through most paint companies, create a contemporary and luxurious effect. Wallpapers are another way of creating the stunning pearlised look and will make a dramatic impact if used on a feature wall or even to adorn pieces of furniture. Mother of pearl and shell accessories will also be popular and can be used to enhance simple furniture pieces, doors and lighting."

#### Contemporary Comfort

One of the designers at the forefront of contemporary property development Nico Rensch founder of Architeam has seen how his clients' needs are becoming more detailed and the results ever more impressive "Many clients have properties that need to serve several different purposes or offer flexible living, highly functional spaces, a city based apartment within a listed property may be used for business and pleasure and therefore need to reflect elements of both. Lifestyles are very transient now and contemporary interiors should combine features of technology that make 'living' that much more comfortable, simple and refined."

The 'blank' interior has most definitely had its day and it is with a universal sigh of relief we are happy to see architects and designers expressing their ingenuity and integrity through design that is enjoyable. The look now is softer more timeless, less contrived and simply more human. The environment in which we live should reflect our own tastes without sacrifice or compromise. Investing in good design will truly benefit the experience you have whilst at home, it can enhance your mood, create drama or add vitality. Fluid living is a concept that is firmly establishing itself in the way we utilise the space in which we live, more and more property developers are choosing to open out buildings to make living ever more flexible. Sliding Japanese style screens can be moved flat against a wall when an open living area is required but brought back



This page, fabric makes a statement in these bespoke designs by Bernard Thorp

*“Contemporary interiors should combine features of technology that make ‘living’ that much more comfortable, simple and refined”*



Contemporary architecture offers unlimited luxury, property designed by Nico Rensch of Architeam



into use to section off other areas when needed to create smaller zones for work, study or relaxation.

Technical advances in construction techniques means that contemporary homes can be designed in a way where the whole interior can be re-arranged simply by shifting inbuilt screens and sliding doors, giving ultimate flexibility. This is a popular arrangement and works well with the seasons, opening out a space in the summer months to achieve a light and fresh feel whilst moving partitions closer together in the winter to create more intimate enclosed spaces in which to relax.

Designer Oliver Hare "Over the last couple of years property owners have been positively embracing the opportunities that bespoke interior design can bring. Residential interiors should reflect the personal taste and individuality of the people that live there and bespoke furniture allows the client to express themselves. Our projects are varied and our work often challenging, clients have the very highest expectations in terms of quality and finish, it is our responsibility to create stunning interiors made to the most exacting standards. We have been making one-off pieces of furniture for many years and our services are in demand worldwide, we have seen a definite increase in bespoke commissions from individual chairs and sofas through to large scale interior projects for corporate and private clients. It is clear that customers are realising the true value of good design and are investing wisely in well made furniture."

#### **An Uplifting Luxury**

An injection of colour in a statement form will uplift the mood of the living space adding a vibrancy and depth. Fabric designer Bernard Thorp elaborates "Fabric is now more than ever being used to create harmony within interiors, an eclectic use of pattern, texture and colour ensures that a living environment is warm, inviting and a comfortable and stylish space in which to dwell. Many interior designers are commissioning bespoke fabric designs and prints for projects. Suedes, leathers & hessians are all being used for wall coverings which add detail and interest to a space." More unusual fabrics are also now en vogue with natural and organic alternatives becoming available such as burlap a densely woven and heavily textured

fabric composed of jute and vegetable fibres. The use of fabric within the home is certainly taking on a broader use and offering another channel in which to express creativity and style.

A feeling of subtle luxury permeates throughout a property where the very finest quality materials and finishes have been specified. Natural materials such as granite and stone are becoming used in more areas of the home such as bedrooms and dining rooms. In the past the use of marble has been limited to the bathroom but within more relaxed open plan spaces natural stone is finding its way into many other spaces and a feature granite wall or marble topped dressing table perfectly suits an opulent and sumptuous boudoir.

The use of timber within the home is also being pushed to new heights with some of the most stunning interiors boasting timber lined bedrooms, walnut veneered dressing rooms and teak showers and baths. Architects and designers are working harder than ever to achieve the finest results in terms of function and finish offering clients a veritable 'sweet shop' of concepts from which to choose. Innovation in interiors is so advanced now that there is almost no such thing as 'impossible' so long as the budget permits. The key to achieving the perfect interior is to stipulate the ultimate quality both in manufacturing method and materials whatever the cost, indulging the senses is priceless.

The quirky yet lavish feel of the boutique hotel has made its way positively into the home and bedrooms and bathrooms are receiving the luxury spa effect. Freestanding baths are still popular within the bedroom and refined glamour and touches of glitz are a boldly evident in both period and modern properties. Decorative pattern too is not only reserved for wall coverings and fabrics but other areas of the home are enjoying some touches of sparkle.

Cheryl Gurner, Creative Director of Bathrooms International "The key materials to create glamour in a bathroom are mirror and stone. Gold brassware is always going to look beautiful because of the soft reflective glow that it gives. Bronze is another warm shade that is particularly effective in the bathroom, its earthy tones will complement different shades of ceramics. But never ignore chrome or the warm hue of Nickel for sharp 'art deco' inspired glamour. Black sanitaryware is always a popular



Inject your own personal style in a room, crystal embellished cushion by Tee Silk.

choice for creating a glamorous bathroom because of the dramatic effect that it can give when teamed with some stunning brassware. To ensure that you get the look right pick the material carefully and choose a matt finish to soften the final result. Another fabulous material that will be used more and more in the bathroom in the coming years is onyx. As a crystallised form of quartz it can instantly add 'wow' factor to a bathroom setting. For me though if you want to add real glamour to the bathroom always look to the taps. I see the taps as the 'jewellery' of the bathroom, and increasingly the trend is to introduce more unusual and colourful taps to a simple sleek bathroom design."

#### Form and Function

Furniture Designer Pat Gunning of Barnes of Ashburton has clear views on the role design plays in the home "Classic pieces of furniture will never become stale, a well designed handcrafted table or chair will only get better with age. Some of the most iconic designs are simplistic in nature yet sit perfectly well in both contemporary and period settings. Mixing and matching the very best of the classic and modern design within a home gives a natural and un-contrived appearance. Combining technology with craftsmanship is also key nowadays, each piece

of technology needs a home, a plasma TV for example may need to be housed within a striking piece of contemporary shelving or a home security system seamlessly integrated within original panelling or detailed cabinetry. Combining function and form is key to creating an interior that looks stunning and works effortlessly."

Whilst the shift in interiors is now all about the bespoke feel, creating unique spaces oozing with individuality, function is still paramount and concealing the unsightly is still crucial. Skill and creativity is required when integrating technology and everyday necessities within a living space. William Morris masterfully quoted **"Have nothing in your house that you do not know to be useful, or believe to be beautiful."**

- [www.bathroomsinternational.com](http://www.bathroomsinternational.com)
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The vibrant patchwork of this sofa add a quirky touch by 'Couch'



Decadent Interior by Joanna wood



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## SUITS YOU SIR

*Traditionally Savile Row has been considered to be the only place from which to purchase the very finest tailored suit, however, the rather foreboding concept of overly officious tailors and starched collars may not have appealed to everyone. This outdated view of Savile Row is being dramatically shaken off by several cool designers making big waves in this old school playground.*



Kathreen Baxter's map of Savile Row beautifully illustrates WI's much loved tailoring houses

Not too long ago Savile Row was still very much a gentlemen's club, a domain where only the gentry or military would frequent, and its design houses were simply not geared up to cater for the broad spectrum of clients it now successfully entertains. Times have indeed changed for The Row and its creativity now flows though many different lifestyles, dandies from all walks of life are now devouring the opportunity to own perfectly tailored attire, made to measure, and made to last. Epitomising English style Savile Row is a thriving design mecca and its reputation is growing even better with age. After many years of Italian precedence in the style stakes it seems that a new breed of designers are emerging in the UK and attracting widespread attention worldwide.

Following some seriously testing economic spells Savile Row is working even harder to retain and expand upon its international

reputation. In 2006 the home of bespoke tailoring emerged in fighting spirit having fought back from near extinction. The more established names on The Row (Henry Poole, Gieves & Hawkes, Dege & Sinner, Anderson & Shepard and Huntsman) combined forces to form Savile Row Bespoke: an organisation that protects and promotes Savile Row. Names such as Richard Anderson and Oswald Boateng joined the party adding new blood and fresh insights. SRB chairman and Gieves & Hawkes MD Mark Henderson thundered: "Savile Row is the international home of bespoke tailoring: thriving, defiant and here to stay." What Henderson wants to protect is a legacy for future generations of tailors, the instantly recognisable shop fronts and the essential workrooms which personify the term bespoke.

Savile Row employs over 100 tailors and is steeped in heritage passing on classic

designing and tailoring skills to those who wish to make a career from the creation of truly unique items of fine clothing. Offering the most exceptional experience to its clients it is no wonder that so many well known names choose to frequent this bastion of society.

All over the world, Savile Row stands for the very best in men's tailoring and so it is fitting that one of its most celebrated names in gentlemen's clothing Gieves & Hawkes should be housed at 'No 1 Savile Row'. Upstanding in terms of worldwide reputation and brand recognition The company was formed from two famous businesses: Gieves, founded in 1785 and Hawkes, founded in 1771. The magnificent full dress occasions of British State Ceremonials have been embellished and enriched by their craftsmen's skills, and numerous monarchs and leaders have looked upon Gieves & Hawkes to meet their own exacting requirements.



The company's headquarters and international flagship store, at No 1 Savile Row, was built by Lord Burlingham in 1732 and originally occupied by the Fairfax family as their town house. In 1870 ownership passed to the Royal Geographical Society, who added the magnificent Map Room and galleried library which remain a focal point of the fine interior. It was fitting that the company should come to occupy this address in 1912, and add weight to the then growing international reputation which the street enjoyed as the centre for the finest craft tailoring.

Today Gieves & Hawkes, is truly a purveyor of quintessential English style, it dresses individuals who are interested in the rules and references of tradition but who desire to

present these in a visually exciting and contemporary way.

"There is no comparison in the boardroom or at the racecourse between a man wearing a suit made for him and one who has 'bought' his wardrobe"

One of the most talked about designers of our times is Richard Anderson a leader in the Savile Row contemporary style, setting trends that are swiftly taken up by others on 'The Row' and further afield. As a style icon, Richard Anderson has received many plaudits, but also awards. The company was formed by Richard Anderson and business partner Brian Lishak – both had spent all their lives on Savile Row at one of the great houses and when the time was right, they established their own house at 13

Savile Row with the intention of reviving the reputation of the Row. Now a leading House in their own right, Richard Anderson has become almost an establishment figure in the Row – The Independent called Richard 'The King of Savile Row' when reviewing his recent book *Bespoke: Savile Row Ripped and Smoothed*. The book gives an amusing behind the scenes look at what really happens at the great Savile Row houses and is packed with anecdotes – the story of a seventeen year old apprentice who went on to run one of the greatest tailoring houses in the world.

The historic interior of Gieves and Hawkes is located at No1 Savile Row.



Creating a bespoke suit is an art that involves the active participation of the customer says Anderson. "We make clothes not just for the body, but for the customer and their lifestyle, taking into account where the clothing will be worn and for what purpose; creating clothing that fits the lifestyle of the customer as well as it fits his or her physique."

The process of having a Savile Row suit made for you is certainly rich in detail and one which has no limits in terms of perfection. Anderson states "There is no point in aiming for anything other than perfection." From the earliest consultation through to the final fitting, each customer is constantly involved in the creative process; choosing style, patterns and details with their assistance and if required, guidance. The first suit requires three or four fittings; at each stage refinements are made to ensure that the final creation is utterly flawless.

The heritage of Savile Row lingers because of its enduring sense of permanence however change is also good and new faces on the row



are ensuring that its presence avoids the possibility of becoming outdated. There are now several successful women tailors making their mark, something that would have seemed improper only a few years ago. Along with Jermyn Street and St James's Street, Savile Row forms the hub of bespoke attire for all occasions and its historic eminence only adds to the experience and quality of service.

Savile Row has dressed some of the most famous and infamous men and women. The Prince of Wales is a firm devotee as are many of the world's heads of states and royal family members. Wellington, Churchill and De Gaulle were Savile Row men, screen stars and idols dressed by Savile Row tailors include Valentino, Gable, Astaire, and Cary Grant. Big name fashion designers Alexander McQueen and Stella McCartney were also trained there.

Today a high percentage of media stars can be found in tailor-made suits created at Savile Row, rock stars, politicians, sportsmen and actors all appreciate the lure of uniquely tailored finery. The snobbery once associated

with Savile Row has diminished making it more attractive to a wider audience, however, this has led to fierce competition and many of the younger names have a great deal to live up to and forging a reputation alongside the likes of grand masters Gieves and Hawkes is no mean feat.

Rather like one large family business the tailors on Savile Row may not always rub along well together or see eye to eye but they do still need each other. The founders of the tribe keeping traditions strong whilst the younger members creatively move things forward bringing in fresh life and new ideas. It seems that Savile Row now has that magical and rather elusive balance just right, combining the very best of old and new, classic and contemporary, inspiration and style.

From Left to Right:  
Classic hand tailored Tuxedo by Henry Poole.  
Gieves and Hawkes attention to detail is evident throughout every stage of the tailoring process.



## ROCK STAR

*“I’ve truly enjoyed bringing his new vision to life and couldn’t be more pleased to be a part of his continued success.”*

Rock goddess Christina Aguilera shines in the latest designs by Stephen Webster

Stephen Webster is one of the leading British figures in the fine jewellery and silver design industries. Webster's keen eye for detail, expert craftsmanship and glam-rock attitude has given way to dramatic creations with an eternally chic aesthetic. The unmistakable amalgamation of precious and semi-precious gemstones set in specially treated metals has led Stephen Webster to a five-time win of the British Luxury Jeweller of the Year award and winner of UK Jewellery Brand of the year in 2008. Originating from a modest spotlight, Stephen Webster has evolved into a powerful global luxury jewellery brand with over 120 points of sale worldwide in the United States, United Kingdom, Russia, Dubai, Japan, South Korea and Hong Kong and over 20 Stephen Webster boutiques internationally. Webster also continues to build his high-profile celebrity following culminating in an alliance with musical artist Christina Aguilera who appears in the brand's new advertising campaign for Stephen Webster Silver. The Stephen Webster brand offers the consumer a true lifestyle experience – one which has been credited with unprecedented demand. *"Stephen and I have been friends for many years and working together on a second campaign has been an amazing experience,"* said Aguilera. *"I've truly enjoyed bringing his new vision to life and couldn't be more pleased to be a part of his continued success."*

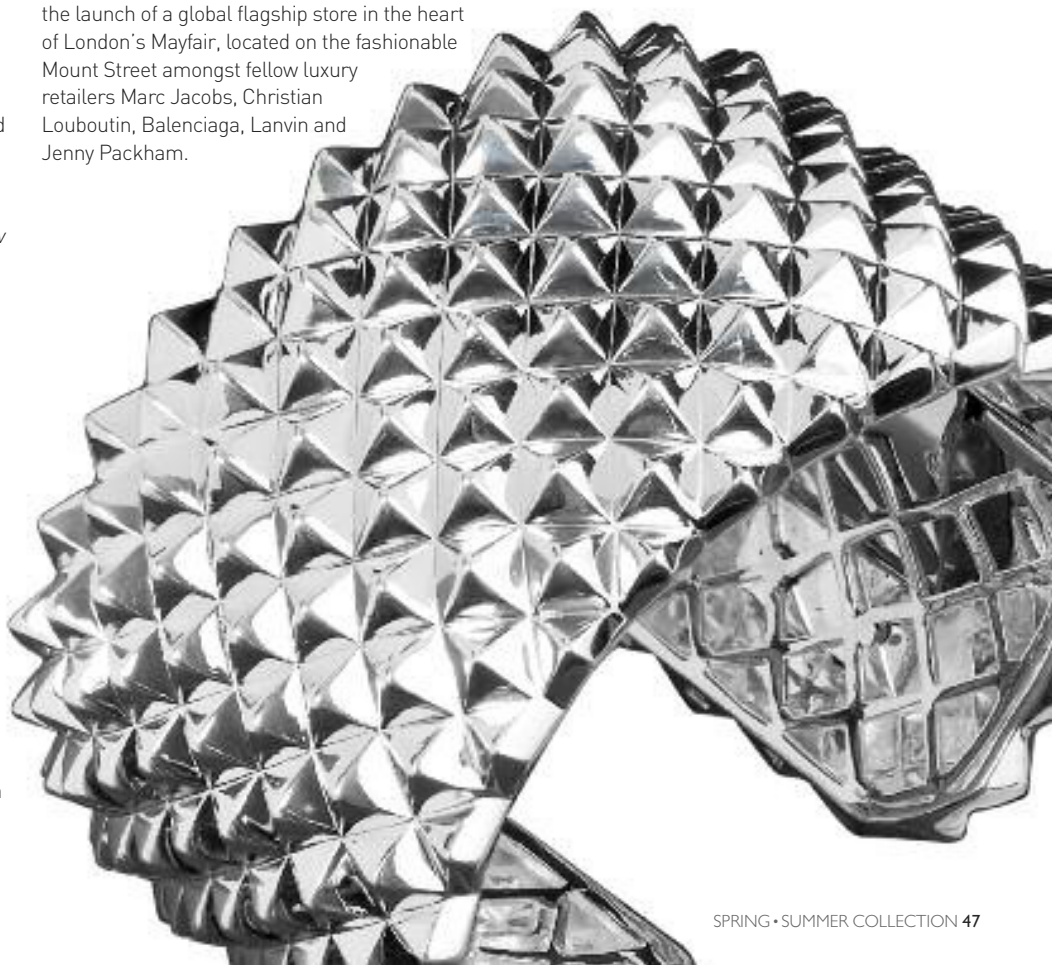
From a modest upbringing near London, Stephen has attracted some of the entertainment world's most alluring and glamorous clients and has established a loyal and evolving, global customer base. Stephen's enthusiasm, commitment and creativity have helped him to achieve numerous accolades.

While the jewels in Stephen Webster's exquisite pieces may be multifaceted, his vision has always been singularly focused. Webster's love for things that sparkle found him attending a Jewellery and Silversmith course at Medway College of Design at the young age of 16. During the first term Stephen became consumed by a passion for jewellery design and craftsmanship. After completing his training under Tony Sheperd, a former Prime Warden of the Worshipful Company of Goldsmiths, Stephen worked as a craftsman for several established London design houses. Among many highly regarded commissions was the honour, on two

occasions, of setting the De Beers Diamond Stakes Trophy.

After receiving the acclaimed De Beers honor in 1982, which marked an emergence for Stephen into the fine jewellery market, he relocated to Canada to design and produce for an independent jeweller. Following a brief return to the UK in 1984, Stephen identified opportunities for his jewellery in California. His bold style and use of exotic and unusual gems attracted the fashion-savvy and uninhibited audience out West. After much success and expansion, Stephen returned to London in 1998 to establish the company that is known today as Stephen Webster Ltd.

With one of the largest jewellery manufacturing and design studios in London's West End, Stephen Webster is widely considered to be one of the international scene's most accomplished and exciting designers. 2009 saw the launch of a global flagship store in the heart of London's Mayfair, located on the fashionable Mount Street amongst fellow luxury retailers Marc Jacobs, Christian Louboutin, Balenciaga, Lanvin and Jenny Packham.





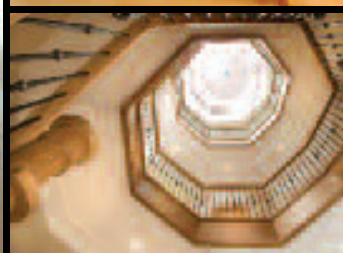
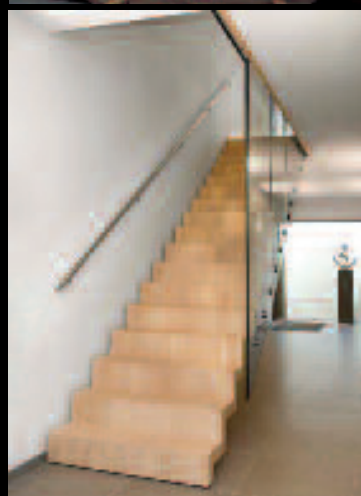
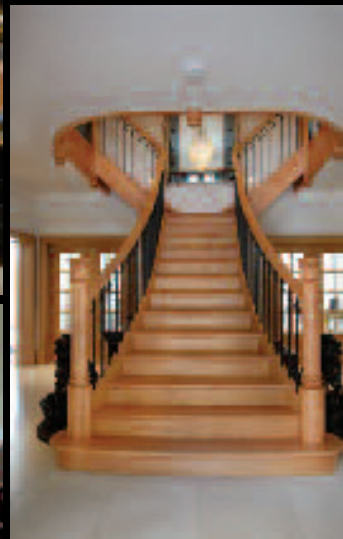
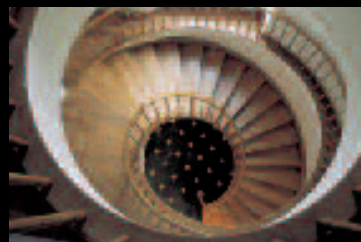
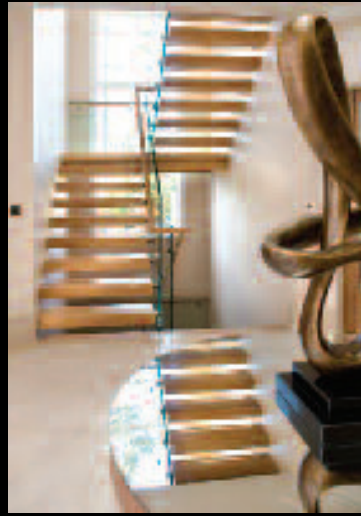
The newly designed 1,100 square foot store reflects Webster's signature style: glamour with a rock and roll edge. Designed in collaboration with famed interior designer Kelly Hoppen, the space echoes Webster's passion for décor with rich tones, decadent fabrics and tattoo-inspired installations offset with a sleek, modern elegance. Stephen blends his love for traditional craftsmanship with his passion for contemporary music, fashion and art to produce a modern, unconventional atmosphere to showcase his exquisite creations some 30 years in the making. *"This is one of the most significant mile stones in our growth. Even though we have over 20 boutiques around the world we have always felt under represented in our home town. For that reason we have gone all out to express the creativity of our brand. In keeping with our product; everything from the window, the showcases, and the various objects have all been created in our own studio. Making a visit to our store will be an exiting process of discovery"* comments Stephen Webster

Meanwhile, Stephen's stellar celebrity client list continues to grow. Over the past few years he has designed one-of-a-kind pieces for the likes of Madonna, Sharon Stone, Kate Moss, Jennifer Lopez, Cameron Diaz, Pink and Christina Aguilera. He has also created jewellery for Elton John, Jay Z, Ozzy Osborne, Johnny Depp, Nicholas Cage and Michael Stipe.



Stephen outside the flagship store in Mayfair which is a regular haunt for celebrities such as Kate Moss, Madonna and Elton John.





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# RAYMOND BLANC

*If you ask a food lover to name one of the most inspiring chefs of our time there is only one name that consistently appears, that of Raymond Blanc OBE. A humble man who has made his mark on haute cuisine like no other in the UK, a trail-blazer in gastronomy he is also an inspiration to many other talented chefs around the world.*

When asked to tell me a little about his lifelong love affair with food and how it all began, Raymond Blanc recalls a colorful childhood filled with rich and unforgettable experiences in the kitchen. "I sometimes think I grew up in my mother's kitchen. It was a wonderful place to be, full of aromas, colours, textures, things that seemed wonderfully alive and it was impossible to resist touching and tasting the ingredients.

I used to love to watch Maman Blanc create wonderful dishes, she is my greatest inspiration. In the summer, Maman Blanc would make a simple but delicious tomato salad, this dish I remember vividly because she used not any type of tomato but the Marmande variety – you know the ones, they are really fat, juicy and meaty. They came from our garden we made sure we picked them before they fell. They were sometimes ugly things, full of bumps and lumps but just right for the salad. My most vivid memory of

her tomato salad was soaking up the juice with a large hunk of bread, the juice was the most exquisite thing made of tomatoes (of course), Dijon mustard, red wine vinegar and sea salt. That first taste began a lifetime journey to find a way to create the perfect tomato essence."

Born in Besancon, France, Blanc arrived on British shores in 1972 where he began to carve his career. From these humble beginnings as a waiter he has made a name for himself as world of the world's most talented chefs and amazingly his journey started out with a simple yet happy misfortune. His career in the kitchen initially began at the Rose Revived - a restaurant in Newbridge, and when the chef was taken suddenly ill Blanc stepped in to take up the challenge. His culinary journey culminated in the opening of his own restaurant, Le Manoir aux Quat' Saisons in Great Milton Oxford in 1984. Le Manoir aux Quat' Saisons is the only country house hotel in the UK to have achieved and retained two

Michelin stars and this year, celebrates quarter of a century.

Working hard and dedicating his life to a love of food and sharing the enjoyment it brings Raymond Blanc has proved a role model to many talented chefs, but he too has been positively influenced throughout his career. "There are so many chefs whom I admire, both from the past and the present that it's impossible to list them. I am always learning from everyone I meet and in the same breath, I have also influenced a lot of people's thinking. I love what Michael Caines, Marco Pierre White and Heston Blumenthal do. I was particularly influenced in the early days by Paul Bocuse, a legend in the restaurant world, a three star Michelin chef with a restaurant in Lyon on the bank of the River Saône. His name still makes me think of nouvelle cuisine. He created the era of the chef patron and the chef proprietor – the chef who owns or has a stake in the business. That was a huge learning curve for me, along with the fact that he exported French Gastronomy all over the world."



Raymond Blanc runs through the day's menus



The Manoir aux Quat' Saisons is renowned for its exquisite cuisine

In addition to his work at Le Manoir aux Quat' Saisons Raymond Blanc also has interests in both Maison Blanc, with outlets around the UK and Brasserie Blanc, a group of brasseries inspired by his cooking style. In 2008, Raymond Blanc was awarded an honorary OBE and in 2009 he was awarded the Lifetime Achievement Award at the Tatler Restaurant Awards. Also an author Blanc has written several books, including *Cooking for Friends* and *Foolproof French Cookery*. He is also one of the patrons of the Children's Food Festival in Oxfordshire. With his involvement in so many projects I wonder what elements of his work he gets the most satisfaction from "I am interested in all aspects of what I do, of course I love creating recipes and cooking, but equally, I understand how important front of house is and how vital it is to know the producers you are working with. I am passionate about pushing the boundaries, helping to make people understand the importance of where food is sourced and how it ends up on our plates. Government policy and lobbying for a better future is also something that is close to my heart, how the consumer can influence decision, how we are bringing up our children and how the

world will be in 100 years time, all this matters to me and all these things I treat as part of my role" Raymond Blanc is certainly a chef who takes every element of his work seriously and thinks deeply about the impact his activities have on others "Seasonal and sustainable produce is so important to me and my team at Le Manoir aux Quat'Saisons. There is nothing more satisfying than working with the seasons and local producers to achieve something close to perfection. I have a wonderful vision – to communicate to each and everyone who cares, the importance of food being fresh and seasonal, from the earth, from the sea, we should all look for these two qualities. They will undoubtedly improve and enhance our food, health and lives beyond our wildest dreams." He enthuses "I suppose my obsession with local suppliers and the seasons started when I was a child. For my tenth birthday, I was given a beautiful little map drawn by my father - and it showed all the special secret places where you could find ingredients for a thousand and one dishes. As a boy I was a real forager and loved to collect the very best sorrel, asparagus, garlic as well as snails and frogs! That passion has never

left me. I am a strong believer that we need to reconnect with the earth and show the land respect in order to feed ourselves and generations to come. We cannot continue to fly produce thousands of miles – look closer to home and you'll find magical ingredients that make you feel truly special when you harvest it at the time you're supposed to"

A man who takes great pride in everything he is involved with his infectious passion for life is evident in every part of his work. "I am involved in many different projects that are close to my heart. One of the events I am very much looking forward to is The Real Food Festival, where producers and suppliers come together under one roof to discuss local produce, due diligence, sustainability, seasonality, organic v processed foods. I also love the Children's Food Festival, it's a wonderful thing to teach children from the youngest age about the importance of ingredients. I adore seeing the surprise and pleasure children get from seeing how things grow, how when you put an ugly seed in some earth and wait incredible results can be achieved. It is, quite simply, magic."

# RAYMOND BLANC

*Recipe:*  
**Provençal rack of lamb  
with crushed peas.**

*Serves 4*

*Preparation time – 30 minutes*

*Cooking time - 30 minutes*

*A marvellous dish that will not take too much of your time. French-trimmed best end of lamb has had the rib bones cleaned and the chine bone cut so you can carve it easily. It is now available in most supermarkets, or your butcher should be able to prepare it for you.*

**For the crushed peas**

600g (1lb 5 oz) fresh peas or thawed frozen  
85 ml (3fl oz) extra-virgin olive oil  
2 tablespoons finely chopped fresh marjoram  
2 tablespoons finely chopped fresh mint  
juice of ½ lemon  
sea salt and freshly ground white pepper

**For the Provençal breadcrumbs**

75g (3 oz) thickly cut white bread  
2 handfuls of fresh flat-leaf parsley, very finely chopped  
1 teaspoon very finely chopped fresh thyme  
1 teaspoon very finely chopped fresh rosemary  
4 tablespoons extra-virgin olive oil  
sea salt and freshly ground black pepper

**For the lamb**

2 x 350g (12 oz) racks of lamb, preferably organic, French trimmed  
2 tablespoons olive oil  
20 g (¾ oz) unsalted butter  
1 tablespoon Dijon mustard  
sea salt and freshly ground black pepper



Provençal rack of lamb

**1. Preparing the peas**

Crush the peas in a food processor, using the pulse button. Do not puree them: you need to retain a lot of texture. Transfer the peas to a medium saucepan and stir in the olive oil, chopped herbs, 6 pinches of salt and a pinch of white pepper. Set aside (you will be cooking the peas and adding the lemon juice just before serving).

**2. Preparing the breadcrumbs**

Crumble the stale bread into the clean food processor and use the pulse button again to process it to crumbs, ensuring that they have a coarse texture and are not powdery (if they are too fine they will lose the texture). Transfer to a bowl and add parsley, thyme and rosemary. Stir in the olive oil and season with two pinches of salt and a pinch of black pepper.

**3. Cooking the lamb**

Pre-heat the oven to 190°C/375°F/Gas Mark 5. Season the racks of lamb with 2 pinches of salt and 2 pinches of black pepper. On a medium heat, in a large ovenproof frying-pan, heat the olive oil and butter. Add the lamb and colour the meat of the fillet for 3 - 4 minutes, until golden brown. Transfer the lamb to the oven and roast for 10 minutes.

**4. Finishing the lamb.**

Remove the lamb from the oven and brush the mustard all over it, avoiding the bones. Press the racks in the Provençal breadcrumbs, so the every part is coated (this can be done 1-2 hours in advance). Return the lamb to the oven and cook for 8 minutes for medium rare. Turn of the oven, leave the door ajar and allow the lamb to rest for 5 minutes so the meat is relaxed and becomes tender.

**5. Finishing the peas**

While the lamb is resting, cook the crushed peas on a medium heat with a lid on, for 4 minutes. Stir in the lemon juice, then taste and correct the seasoning if necessary. Carve the racks of lamb and served with the hot crushed peas.



Three days on the high seas sailing around the Solent in anything from a cruising yacht to a Class O superyacht may seem like a damn fine jolly but the Little Britain Challenge Cup is so much more than just cocktails at Cowes.

Hailed as the construction and property industry's most exciting leisure event the Little Britain Challenge Cup is growing in popularity year by year and offers the very best blend of challenging sport and serious fun. A splendid combination of sailing, partying and networking the regatta successfully raises hundreds of thousands of pounds for charities each year and is supported by many leading industry figures in the trade.



Since the very first event in 1988 the Little Britain Challenge Cup has grown from just 3 to over 250 entries including more than 3000 competitors, making it the biggest regatta in the UK after Cowes Week. A spectacular of the most vivacious kind the event draws spectators and supporters from across the UK who join in with the party atmosphere.

Each year it continues to attract more and more new companies who join the regulars that have been taking part in the event since its launch. The event's founders are Peter Thompson, Steve Green and Phil Davis, who were all consultants for the Little Britain Office Development on London Wall. The original wager for the single race in 1988 was the price of a dinner. Today it is the biggest yachting event in England after Cowes Week, and is easily the biggest European industry event.



## TAKE TO THE SEAS THIS SUMMER WITH THE LITTLE BRITAIN CHALLENGE CUP

Over 22 years, Little Britain has donated well over £1m to sailing charities helping disadvantaged or disabled people experience the world of sailing. The 2009 regatta raised in the region of £100,000, so we'd like to say a huge thank you to all our generous donors and sponsors. The money raised in 2009 was distributed among eight charities, including the Ellen MacArthur Trust, the Jubilee Sailing Trust, the Cirdan Sailing Trust and the Skandia team GBR Paralympic Sailing Team.

So if you think you are up to the challenge why not find out about the forthcoming cup being held in September 2010 [www.littlebritain.co.uk](http://www.littlebritain.co.uk)



# JOHN BURTON-RACE

*Hailed as one of the UK's best kept gastronomic secrets the New Angel in Dartmouth is home to the fabulously outspoken and immensely talented head chef John Burton Race.*



Clockwise from above:  
John Burton-Race oversees every element  
of the dishes created.  
One of the New Angel's most loved dishes a  
local Mackerel Salad.

On a blustery day in Dartmouth John Burton Race is enjoying the sights and smells of the local food festival. The larger than life head chef of The New Angel is a veritable font of knowledge when it comes to good local produce and his adopted region is certainly rich on the gastronomy front.

"I knew very early on that I wanted to be a chef. As a child we always had our own cook and we lived in the Far East surrounded by enticing aromas and exotic dishes, I remember one day whilst out with my family seeing an enormous chap with a cook's hat on and I asked what he did and decided then and there that was what I wanted to be. He had an air of confidence and was very imposing; he made quite an unforgettable impact on me. Many of my fondest memories are of eastern inspired food, I would creep into the kitchen and ask cook for a job to do, and I learnt a lot that way, from basic things to more elaborate meals. The whole atmosphere around food in the Far East appealed to me, the

marinades, the methods of preparing food, it all seemed very sexy compared to European cooking."

A bright young man John took his O'levels early and had an idea that he might want to take up a career in the arts but his family were not impressed with his less than enthusiastic approach to his studies and packed him off on an apprenticeship in a hotel kitchen. "I think they thought the experience would scare me into taking a more conventional career route such as A-Levels followed by university etc – they were wrong". Working his way up through various high profile establishments Burton-Race found himself working at the Ritz followed by Quaglinos, he learnt his craft from some inspiring tutors both in France and the UK including the much revered Raymond Blanc. "Working with Raymond was memorable, he was always utterly confident in his abilities and this has rubbed off". John started making waves around the same time as other leading names in



the industry such as Gary Rhodes, Marco Pierre-White and the Rue Brothers. "I would save up and go and dine at some of the most exclusive restaurants, learning from others, from their styles and techniques, I still do this it is very important to me to keep learning"

Earning his first Michelin star in his late twenties he admits that for some years his style of cooking was more elaborate and complex. "Since living in France I have simplified what I do enormously, the ingredients I use are the very finest around and good food is simply unbeatable when treated with respect"

Head Chef of The New Angel in Dartmouth, Burton-Race is bang smack in the middle of some of the finest food producing areas. "Our menus are totally led by what is in season, local suppliers provide Devon Ruby Red beef, spring lamb, West Country Cheeses, the boats bring Sea Bass, Skate, Torbay Sole, Crab and Lobsters, Scallops and Oysters are collected by hand by a local diver." The climate is mild in Devon and so the food is plentiful, soft fruits

feature in the desserts menu and the cheeseboard represents the best of both local and French cheeses sourced from artisan cheese-makers. John's years in the Far East are evident in his menus with subtle Asian influences sitting seamlessly alongside more classic English dishes.

Although focused on cooking beautifully presented flavoursome food for his clients at the New Angel, John Burton Race is never too far from the media spotlight, with many appearances on television and even a stint in the jungle where he naturally became king of cuisine. Currently he is involved in several new ventures including Britain's Best Dish and Country House Cooking for ITV, he also hopes to go back to his roots in the Far East cooking up an exotic and nostalgic feast to be held in the splendour of an eastern palace. Whether Singapore or Salcombe one thing is certain, Burton-Race has an intrinsic ability to take simple seasonal ingredients and make them into something truly memorable.



Clockwise from above:  
The New Angel although nationally acclaimed is also popular the locals.  
John Burton-Race takes time to enjoy the restaurant's idyllic location.

# JOHN BURTON-RACE

## Recipe

### *Asparagus with Hollandaise and poached eggs*

*This simple dish is perfect for spring lunch with friends or a simple starter, luckily nowadays you can buy very good hollandaise sauce from your local delicatessen or if you have the time why not make your own. The combination of fresh asparagus, poached eggs and the sauce is truly wonderful.*



Quality ingredients make this simple lunch dish truly delicious

400g fresh asparagus spears  
1/2 dessert spoon malt vinegar  
2 eggs  
25g unsalted butter

Salt and freshly milled black pepper  
1 quantity of Hollandaise sauce (keep warm in a bowl over a pan of hot water)  
1 sprig fresh chervil

#### Method

Peel the asparagus from just below the tip to the end of the stalk using a vegetable peeler. Take care not to peel too deeply – keep the stalk intact.

Half fill a saucepan of water on the stove to boil. Add the malt vinegar and a large pinch of salt. When the water is boiling, place a dessertspoon in the centre of the water and stir with a circular action to create a whirlpool effect. Crack the eggs into the water; the whirlpool current will in turn move the egg whites and the eggs will form a neat circular shape. Lower the heat to a moderate simmer and poach the eggs for about 3 minutes.

Place a frying pan on the stove to heat and add the butter, as soon as it starts to melt, add the asparagus and season with salt and pepper. They will take about 2 minutes to warm through. Lay out two large plates place six spears of asparagus in the centre of each. With a slotted spoon, carefully lift out the eggs, cutting away any excess egg white from around the yolk. Place them on top of the asparagus piles. Spoon the hollandaise sauce over the eggs and top each with a little sprig of fresh chervil. Serve immediately





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# JEAN CHRISTOPHE NOVELLI

*Bursting with energy and enthusiasm Jean Christophe Novelli says his life couldn't be better right now. With a whole host of high profile international projects in progress Novelli should be pretty exhausted but in fact he is in better shape than ever before. He has found that elusive and healthy balance where although dedicated to his business he is also free every evening to bathe his young son.*



Jean Christophe Novelli enjoys life in the country



The vegetable and herb gardens at the Novelli academy

"I love sharing my passion for food with others. I have learned so much in my career that now it is inside me, mixing flavors just comes naturally. I always use and combine my five senses together whilst cooking and feel I am very in touch with food. Cooking is probably the only vocation in life that actually allows you to do this. Ingredients inspire me and I can identify exactly what will work. It is no longer enough for me when people say 'WOW' when I put down a dish in front of them. I prefer it when they ask how it was made!

Growing up in Northern France Novelli is philosophical about his passion for food. "It was always there, I never questioned my love of food, I was interested in food from before I could walk, the taste and smell. The women in my family were all good cooks, buying and preparing food on a limited budget they would always get the very best they could afford and use their creativity. With many mouths to feed it was hard work to please everyone. We had no fridge and few facilities but my mother would always buy fresh food at the market and prepare great meals." It is clear that this ingenuity and creativity has passed on to Jean Christophe. Leaving school at 14 he was taken on by a local Baker where he quickly learnt the art of making pastries, breads and cakes and he discovered unreservedly that he would follow a career as a chef.



The cookery classes held at the Novelli Academy mean Jean Christophe gets to combine work and home life

Following a fairy tale path to Britain via Corsica and Paris Jean Christophe worked for some of the most illustrious names including a stint as personal Chef to the Rothschild family at the age of twenty. Having secured a position in the New Forest, Novelli set about furthering his career drawing inspiration from some of the great TV Chefs including Keith Floyd, Raymond Blanc and Marco Pierre-White. In 1996 he established his first restaurant, Maison Novelli, and since that time he has been involved in many restaurants worldwide. His memorable dishes have earned him international acclaim and his 'Jack in the Box' dessert is instantly recognisable. His culinary accolades include '5 AA Rosettes' and his consultancy skills are in demand by many hotels and restaurants.

"I have had several life changing moments

and each of these has taken me in a new direction. Arriving in Paris in my teens gave me the opportunity to meet experienced and talented chefs who taught me how to buy the best ingredients at the street markets in Paris. Elie de Rothschild took me on and was instrumental in my journey to England and of course Raymond Blanc's use of ingredients and thoughtful manner all made a positive impact on my life. Now though, I have taken in all of this knowledge and am making good business decisions and really enjoying my work."

Moving into a new realm professionally the Novelli Academy opened its doors on April 22nd 2005 and, within three months, was voted amongst the 'Top 25 Cookery Schools in the World'. Jean-Christophe restored part of his 14th century Hertfordshire farmhouse so that the

Novelli Academy could be accommodated in his own home. "What I love is the interaction I have with people now, the Novelli Academy allows me the opportunity to meet people and share a love of food, a passion for cooking and the enjoyment of passing on ideas and preparing great dishes."

A regular on TV both in the UK and overseas he has also produced two books and his second 'Everyday Novelli' has proved a best seller. Jean Christophe is currently involved in a string of impressive international projects including schools and restaurants in Marbella, Panama, the USA and Russia. His passion for food is clear for all to see and now more than ever Jean Christophe Novelli is able to share his love of cooking with others whilst taking the Novelli name truly global.

# JEAN CHRISTOPHE NOVELLI

*Recipe:*  
**Prawn and Salmon Soufflé  
with Roquefort**

*Serves:* 6

*Preparation time:* 15-20  
*minutes*

*Cooking time:* 8-10 *minutes*

*This recipe can be made with scallops, chicken, lobster, sole, and so on, in place of the prawns and salmon. Just make sure the eggs are at room temperature and are as fresh as possible.*

Butter, for greasing  
250g raw tiger prawns  
250g raw salmon  
Salt and freshly ground black pepper  
3 medium egg whites

400ml double cream  
225ml whipping cream, whisked to light peaks  
1 large courgette  
Olive oil  
35g Roquefort, cut into 6 cubes



Prawn and Salmon Soufflé

1. Preheat the oven to 200°C/Fan 180°C/Gas 4. Grease 6 small ramekins with butter.
2. In a blender or food processor, blitz the prawns and salmon together. Season to taste. With the motor running, add the eggs one at a time, ensuring each is incorporated before adding the next.
3. Again with the motor still running, pour in the double cream through the funnel.
4. Turn into a glass bowl and, using a spatula, carefully fold in the whipping cream. Cover and chill in the fridge until needed but for at least an hour.
5. Slice the courgette lengthways, using a mandolin, or very thinly, using a knife.
6. Dip each slice into the olive oil, coating both sides, and then arrange around the inside of the buttered ramekins.
7. Remove the fish paste from the fridge and divide between the ramekins. Top each with a cube of Roquefort.
8. Bake in the preheated oven for 8-10 minutes until risen and golden brown.
9. Serve immediately.

- Do not overprocess when adding the cream, just enough to ensure that it is fully incorporated.
- If wished, place 1 fresh basil leaf under each piece of cheese before baking.
- For a bit of variety add ½ teaspoon of paprika.

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## What financial help can I expect?

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We strongly recommend you use an experienced surveyor and solicitor, a full list of which can be found on our website [www.lpoc.co.uk](http://www.lpoc.co.uk).



For further information please contact:  
The Listed Property Owners Club  
Lower Dane, Hartlip, Kent, ME9 7TE  
Telephone 01795 844939 E-mail [info@lpoc.co.uk](mailto:info@lpoc.co.uk)

# GIORGIO LOCATELLI

*Italian food is certainly a favorite in the UK and no matter what our gastronomic preferences most of us are partial to bowl of steaming pasta, whether it be seafood tagliatelle, spinach & ricotta ravioli or a rustic bowl of spaghetti. However, if you are looking to truly indulge the senses and experience the real flavours of Italy then chef Giorgio Locatelli is your man.*



Clockwise from above:  
Giorgio takes time out at Locanda Locatelli.  
Locatelli's dishes are all about the ingredients the,  
Lemons are sourced from Sicily.

Brought up on the banks of Lake Maggiore, Italy, in a village called Corgeno. His family ran a Michelin-starred restaurant, giving him an appreciation and understanding of food from an early age. *"I never contemplated doing anything else, as a little boy my life revolved around food it never occurred to me that I would not be a chef, of course I was a normal boy and wanted to be a motorbike racer but I knew that I would be a cook, it is in my blood. I have always been interested in creating food people want to eat, simple dishes using the very best ingredients.*

*I am always led by the ingredients, what is in season, what is at its very best. I have been influenced by many people and I enjoy the pleasure food brings. My Uncle would cook in the restaurant and my Great Grandmother would often cook for 16 or 18 people at home,*

*I learnt from both sides, cooking in the home and restaurant kitchens".*

Following his national service and after working for a short spell in local restaurants in Italy and Switzerland, Giorgio came to England in 1986 to join the kitchens of Anton Edelmann at The Savoy where he further honed his skills. After spending some time in Paris Giorgio returned to London opening Zafferano in 1995. His creative style of cooking meant that he quickly earned a reputation as one of the UK's most exciting young chefs. His culinary talents attracted an enviable international reputation as well as a whole host of accolades including 'Best Italian Restaurant' at the London Carlton Restaurant Awards for two consecutive years and his first Michelin star in 1999.

*"I am always interested in the ingredients, we have over 140 suppliers and buy local*



Locanda Locatelli's style is that of 'real' food, cheeses from the markets of Milan and Bologna.

Giorgio remains true to his roots and visits his homeland often



*organic produce wherever possible, pork, rabbit and other meats are sourced locally from dedicated suppliers. For our Italian foods we buy from the markets of Milan and Bologna, our oil from Sicily.* Each menu reflects the season and the freshness of the ingredients. Risotto with green peas and mint, Sea Bass with herb and salt crust, gnocchi with fresh sage, fried courgette flowers – each dish reflects a particular season and captures the taste and smell of the time of year perfectly. *"We have a good relationship with suppliers and growers and they tell us what to expect, this helps us plan our menus incorporating fresh foods when they are at their very best."*

Since 2002 Giorgio has devoted much of his time to his own restaurant, Locanda Locatelli, in Seymour Street, London. In partnership with

his wife Plaxy the restaurant was awarded a Michelin star in 2003, which it still retains today. The restaurant is very popular with the showbiz crowd and can cater for over 180 people a day and also boasts a private dining room for more intimate and exclusive events.

Next on Locatelli's list is an Olive Oil project which he is very excited about, *"We are producing our very own oil on a farm in Sicily and bringing it to the UK."* Following on from the success of his book 'Made in Italy' Giorgio is also on the road this year with a forthcoming promotional trip planned to South Africa.

Although internationally acclaimed and seriously talented, chef Giorgio Locatelli is a family man at heart and his philosophy is clear – he simply loves the pleasure that great Italian food gives to others.

# GIORGIO LOCATELLI

Recipe:

**Pappardelle** (BROAD PASTA)  
with broad beans and  
rocket.

*I really think of this dish as my own – something that is based on a traditional pasta, but has a twist that comes from ideas that I had when I was working in Paris, and that has been perfected at Locanda. I love it; but it is a dish that has to be made in springtime, when the young broad beans are in season and are beautifully sweet. We use frozen broad beans, because the chlorophyll content is higher, as they are frozen as soon as they are picked – with fresh ones, the purée tends to darken almost to black, rather than stay nice and bright green. [www.locandalocatelli.com](http://www.locandalocatelli.com)*



Pappardelle with broad beans and rocket

1 quantity of fresh egg pasta pappardelle – preferably homemade  
2 handfuls of podded broad beans  
salt and freshly ground black pepper  
2 tablespoons grated Pecorino Sardo  
2 small bunches of rocket, plus one extra for garnish  
For the butter sauce:  
250g butter

1 shallot, finely chopped  
2 black peppercorns  
100ml white wine  
2 tablespoons double cream  
For the broad bean purée:  
2 tablespoons olive oil  
1 white onion, finely chopped  
300g frozen broad beans, defrosted and peeled  
100g cold diced unsalted butter

1. Cut all but two knobs of the butter for the sauce into small dice and keep in the fridge.
2. To make the purée, heat the olive oil in a pan, add the onion and cook for 4-5 minutes without allowing it to colour. Add the frozen broad beans and cook with the onion for another 4-5 minutes.
3. Slowly add some water, a ladleful at a time until the vegetables are covered. Bring to the boil, then turn down the heat, put on the lid and leave to cook slowly (adding more water if necessary) until the beans are soft (about 20-25 minutes). At this point carry on cooking, without adding any extra water, until you have a quite firm purée.
4. While still hot, purée with a hand blender or a food processor, adding the diced butter as you go (if the purée gets too dry, add a little water – the finished consistency should be like mushy peas). Transfer to a small saucepan, check seasoning and keep warm, covered with cling film to stop a film from forming.
5. Make the butter sauce: melt one knob of butter in a pan, add the shallots and sweat them for 2-3 minutes with the peppercorns, then add the wine and reduce that by three-quarters. Add the cream and reduce for another 2 minutes or so. Take off the heat and keep to one side.
6. Bring a large pan of salted water to the boil, put in the broad beans and blanch them for 2-3 minutes, then drain and refresh under cold running water. Peel off the outer skins of the beans.
7. Melt the other knob of the butter in a sauté pan, and add the broad beans. Season lightly and turn off the heat.
8. Put the pan containing the wine reduction back on the heat, bring back up to the boil, then slowly whisk in the cold diced butter. While you are whisking in the cold butter, turn up the temperature slightly to keep it from splitting, but once it is all incorporated turn it down again for the same reason. Pass through a fine sieve into a warm container and keep in a warm place.
9. Bring a large pan of water to the boil, add salt, put in the pappardelle and cook for a couple of minutes, keeping it moving all the time until al dente (checking after a minute). Drain, reserving the cooking water.
10. Put the pan containing the beans back on a low heat, and add the pasta, with a little of its cooking water. Toss, add the Pecorino, some pepper, the 2 bunches of rocket and 3 or 4 ladlefuls of the butter sauce. Toss a little more for 1-2 minutes, adding a little more cooking water if necessary to loosen, and serve.
11. While you are tossing the pasta, warm up the purée, then spread a little on each of your plates, and top with the pasta. Garnish with a little more fresh rocket.



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# ALL THE FUN OF THE FAIR

As we look forward to the summer we start to plan how we are going to spend it and indeed how we will entertain the children throughout the holidays. So what better than a day celebrating the very best of country life at The CLA Game Fair, the world's biggest and greatest countryside show?

The CLA Game Fair will be held at Ragley Hall, Alcester, Warwickshire on Friday 23 – Sunday 25 July. This truly is a massive national event which moves location each year attracting the world's largest gathering of country sports personalities, professionals and enthusiasts from throughout the UK and abroad. It is here that visitors will find the most comprehensive representation of their favourite country sport as well as the most fabulous displays of every aspect of the countryside.

Shooting, fishing, gundogs and falconry are at the core of The Game Fair with displays, world class championships, competitions, tuition, and numerous have a go activities to throughout the 500 acre site.

However, not only is The CLA Game Fair the annual gathering and eagerly enjoyed social occasion for enthusiasts of country sports, it is also a three day show case for the whole of the countryside enjoyed by families from all walks of life looking for a full day's entertainment away from the commercial entertainment of Fun Fairs and Theme Parks.



The CLA Game Fair is packed with action for all the family



At The Game Fair visitors will find a host of features which will appeal to all members of the family. The show offers the opportunity to have a go, under expert guidance, at many of the shooting and fishing disciplines, hands on experience with falcons, dogs, horses and ferrets, even the chance to walk away with awards and prizes in archery, target shooting and many other activities. If that does not send you racing to Ragley Hall at the end of July to try all the traditional country sports on offer then take the family and enjoy the areas of the show that are offering all the newer activities in the countryside to try out. Aerial Trekking, bungee trampolining, quad bikes, laser combat, maize maze, off road driving, wall climbing, simulated parachute jumping, woodland walk, woodland crafts and family dog events are a few of the hours of fun to be had whether you are 5 or 75.

With the start of the school summer holidays this show will give youngsters the opportunity to find many countryside activities they can participate in. For the under 10s there will be free Kids Activity Bags which will enable parents to find all the main activities that will particularly appeal to this age group including bug hunting, tree identification, butterfly and moth mobile making and wildlife spotting

competitions and for the older child there are endless activities and tuition areas.

Of course the show is not only aimed at entertaining the children. It is at The CLA Game Fair that adults can find out how to take up a country sport and have the opportunity for some initial tuition and talk to experts.

Shopping does feature very highly with regular and new visitors to the show. With the 900 plus exhibitors you can find everything from sporting equipment to elegant dining and garden equipment to dog leads as well as an array of art, antiques and wonderful holidays.

There are also fabulous gardening, equestrian and food shows. The equestrian show introduces newcomers to the many different breeds of horses and their fortes as well as offering advice on how to start riding. The Gardening Show will feature many Chelsea Flower Show Gold Medalists as well as other wonderful displays of gardens and garden accessories. An area of the show not to be missed is the Totally Food Show which features regional and local producers from many areas of the country but will particularly promote producers in the Heart of England. With all this on offer what better way to get the summer holidays off to a great start.



# RAGLEY HALL

ALCESTER, WARWICKSHIRE

FRIDAY 23 - SUNDAY 25 JULY 2010

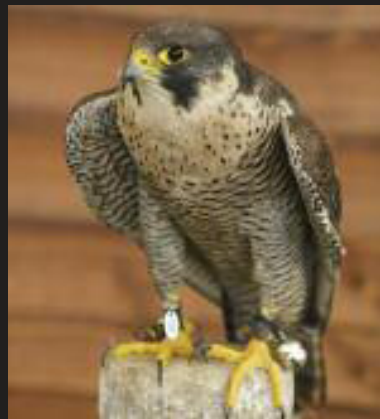
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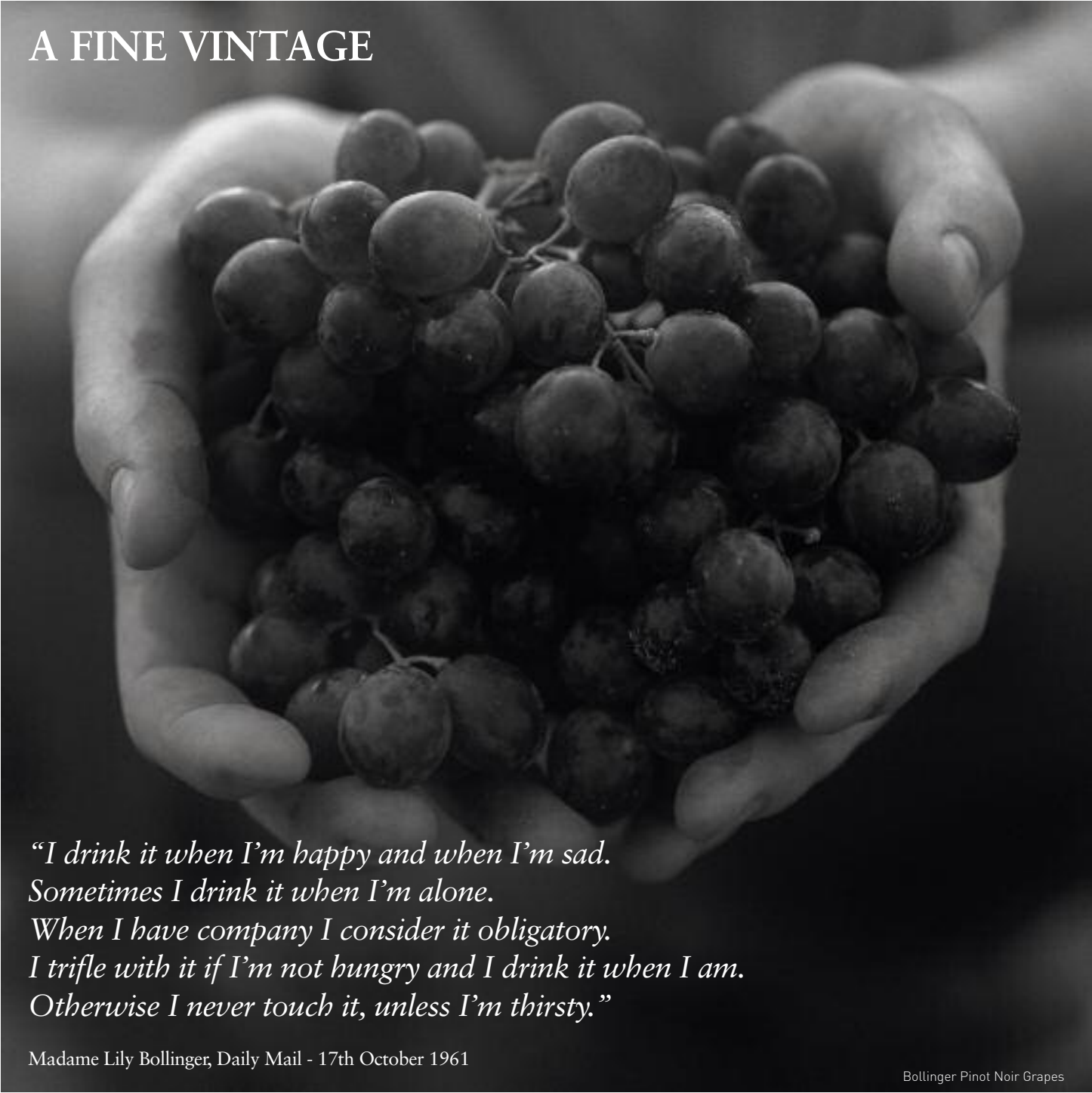
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## A FINE VINTAGE



*“I drink it when I’m happy and when I’m sad.  
Sometimes I drink it when I’m alone.  
When I have company I consider it obligatory.  
I trifle with it if I’m not hungry and I drink it when I am.  
Otherwise I never touch it, unless I’m thirsty.”*

Madame Lily Bollinger, Daily Mail - 17th October 1961

Bollinger Pinot Noir Grapes

## *Steeped in history and prestige the champagne story paints a fascinating picture of business and pleasure*

History is one of those topics that can vary enormously depending upon who you are talking to at the time, for example it may surprise you to know that many historians claim that the English are actually the originators of the very first Champagne dating as far back as the 17th century. It is noted in history books that the first recorded French documentation referring to Champagne is dated 1718, these documents also state that the first time 'reproducible' sparkling wine was attempted was 20 years earlier (around 1698). To further muddy the waters it is also recorded that some twenty years prior to the first French champagne being produced Sir George Etheredge made mention of an English sparkling wine as early as 1676.

On the whole though it is fair to say we are safe to regard the French as leaders in the field of Champagne production with so many of the worlds most respected houses being of Gaelic origins. French Champagne historians state that Dom Perignon, a monk from Hautvillers was indeed the one who invented Champagne. Records show that the cheerful monk however did not start dabbling with bottles of the sparkling wine in Hautvillers until 1668. Although Dom Pérignon experimented with wine for many years, there are those (the English) who assume that he did not understand why it turned sparkling. Reproducible wasn't a term which they feel could very well be applied to his experiments. Others swear the origin of Champagne lies with the monks of St. Hilaire in the South of France who began making sparkling wine as early as 1531.

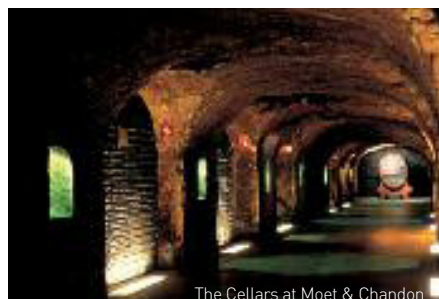


Cooper rolling a barrel

Champagne and its popularity can be attributed mainly to the Champagne producers marketing of this luxury wine. Champagne houses promoted the wine's image as a royal and aristocratic drink, in fact Laurent-Perrier's advertisements in the late 1890's

boasted their Champagne was the favourite of King Leopold II of Belgium, George I of Greece, Alfred, Duke of Saxe-Coburg and Gotha, among other nobles, knights, and military officers. In later years Champagne houses have also successfully portrayed Champagne as a luxury to be enjoyed by anyone, on any occasion. This masterful PR campaign has certainly worked, and, by the turn of the twentieth century, the majority of Champagne drinkers were middle class. Today there are more than one hundred Champagne houses and 19,000 smaller vigneron (vine-growing producers) in Champagne. These companies manage in excess of 32,000 hectares of vineyards in the region. And though there are many sparkling wines produced worldwide, the title "champagne" is still associated exclusively for sparkling wines from the Champagne region and may it long remain that way. It was during the decades after the Champagne region was bombed in World War II that the popularity of the drink exploded. In the 20 years following the War, worldwide consumption of champagne quadrupled and is still rising.

One of the most appealing things about champagne apart from its taste, compared with standard wines, is that there are considerably fewer choices out there. So you really need only to invest in a few classics to enhance any occasion, and if purchasing a champagne at a Supermarket or wine merchant, your choice will be even easier. The five main points to consider when selecting a quality champagne are: brand, vintage, size of bottle, taste and of course budget.



The Cellars at Moët & Chandon



Louis Roederer barrels



The Caves at Louis Roederer



Vintage Louis Roederer

### Size Matters

Champagne bottles still come in many sizes. Quarter-bottle; Half-bottle; Bottle; Magnum; 2 bottles Jeroboam; 4 bottles Rehoboam; 6 bottles Methuselah; 8 bottles Salmanazar; 12 bottles Balthazar; and 16 bottles Nebuchadnezzar so firstly select the one that best suits your occasion and budget.

Another thing to consider when enjoying Champagne is the choice of glass. There are two classic types of champagne glass: the coupe and the flute. The coupe is not considered an ideal glass for enjoying champagne. It was designed to allow the greatest surface area for the release of bubbles, which may be fun, but this decreases the life of the drink and ultimately the quality of your enjoyment. The flute, on the other hand, captures the bubbles and ensures that they are released more evenly across the life of the glass. Consider using a crystal glass as the surface of crystal is rougher than ordinary glass, which stimulates more bubbles in your champagne.

### Age and Beauty

What actually determines how much you pay for a bottle is the style of wine inside it. A non-vintage (NV) wine is a mix of wine from several different years. These are blended to preserve a house style, this is the opening level for Champagne. Vintage wines are produced from a single year, and most producers will only release a vintage wine if they deem that the grapes harvested that year are of the very finest quality. Accordingly, they are more expensive than the NV wines. They are identifiable simply by the existence of a vintage year on the label. Prestige cuvées are produced by some of the top houses, and their quality is exceptional. Some examples include Dom Pérignon (Moët et Chandon), Comtes de Champagne (Taittinger), Bollinger RD and Grande Année (Bollinger), Cristal (Roederer), La Grande Dame (Veuve Clicquot), Cuvée Winston Churchill (Pol Roger - named after the Prime Minister, who had a penchant for Pol Roger as well as cigars), among others.

Though champagne has become more affordable and regularly purchased throughout the UK a 'special' champagne can command prices unrealistic to most households, according to Forbes a Krug Clos du Mesnil 1995 is the most expensive champagne that can be bought off the shelf today, with a single bottle costing approximately £450.00, but you'd better make haste as only 12,624 bottles were ever produced. And in September 2005 A Methuselah of Louis Roederer Cristal 1990 sold for an astronomical \$14,730 (£8,868) in a London auction.

## Champagne Bollinger

The history of Champagne Bollinger dates back to 1829, when Jacques Bollinger began to invest an extraordinary amount of passion in developing a family owned business with its own vineyards. Careful acquisition of the highest quality land took place over the coming generations so that today, Champagne Bollinger is able to service the majority of its requirements from its home of 163 hectares on Grand Cru and Premier Cru sites.

Still independent and family owned, Bollinger is based in the heart of the Champagne region in the small village of Ay, famed for its top quality Pinot Noir grapes, so it is no surprise that the major grape variety in each bottle of Bollinger is Pinot Noir. Vinified carefully to extract the finest, purest aromas whilst retaining the structure and character of the grapes, the best wines are then placed in old oak barrels that impart almost no oak aroma, but encourage the wine to develop and evolve to express the Bollinger house style. The wines are then aged for at least four years in the cellars under the maison when their true potential is revealed.



The majestic Château Bollinger

## Champagne Louis Roederer

Louis Roederer is one of the largest remaining independent Champagne Houses, owned by the same family since it was founded in 1776. In 1909, Tsar Nicolas II nominated Louis Roederer as the official supplier to the Imperial Court of Russia. Tsar Alexander II was a champagne connoisseur who made it his personal mission to acquire the very best wines for himself. It did not please him to find that the champagne served at his table was indistinguishable from the champagne served at the homes of his courtiers. Thus was born Cristal, the first prestige vintage in the world of Champagne.

Louis Roederer attaches great importance to ageing on "lees" for this is how the wines attain perfect maturity after several years slowly ageing in chalk cellars. It ages its wines much longer than the required minimum period and longer than is customary in Champagne : 3 years on average for Brut Premier, 5 years for vintages, 6 to 7 years for Cristal. The House maintains stocks equivalent to 5 years worth of sales i.e. close to 13 million bottles. There perfectionism is apparent in every cuvée, every nuance and subtle variation that conspires to give each champagne its pleasurable taste.

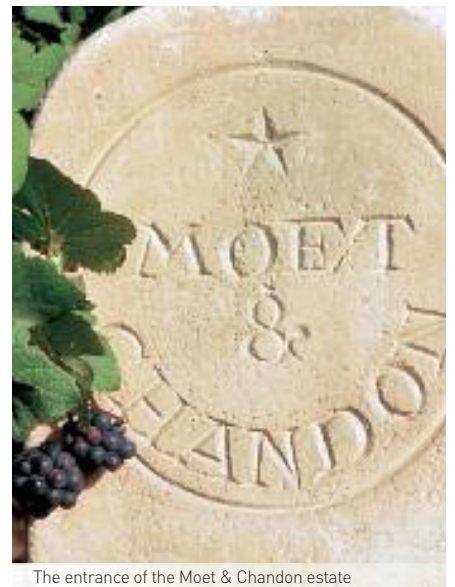


The vineyards at Louis Roederer

## Champagne Moët & Chandon

Moët & Chandon has been producing the world's most loved champagnes since 1743. Their quality expresses the richness and diversity of Moët & Chandon's fabulous vineyard, the largest and most prestigious estate in Champagne, principally in the Premiers and Grands Crus. Lively and generous, Moët & Chandon champagnes distinguish themselves by a bright fruitiness, a seductive palate and an elegant maturity. Moët & Chandon's winemaking philosophy is a constant search to evolve the champagne tradition: a deep rooted know-how transmitted by generations of Chefs de Cave, constantly reinvented and enriched to produce wines that continually delight. A philosophy built on respect and the highest standards of quality, simplicity and progress.

The mission of Moët & Chandon winemakers is to "offer the pleasure of sharing, with simplicity and spontaneity", according to the Chef de Cave Benoit Gouez. To offer each epoch a new miracle, the miracle of champagne, precise and reinvented, new and eternal generation after generation, this is the ambition that the Moët & Chandon winemakers have set for themselves.



The entrance of the Moët & Chandon estate

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**FRASER  
JAMES  
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