

MONOCLE

INSIDE: ON THE ROAD WITH KIWI PM JACINDA ARDERN.
PLUS: DOES DUOLINGO WORK? WE QUIZ THE TEAM.

Ⓜ A to F AFFAIRS: Zimbabwe's moment of hope BUSINESS: Cocks, crabs and cash in Portugal CULTURE: In the studio with Kamasi Washington DESIGN: Long Beach living ENTERTAINING: Adam Gopnik's 'last meal' FASHION: Pauze to the people

"I'VE GOT
A FEW OF OUR
DESIGN TOP 50
PICKS STOWED
INSIDE"

"I'M LOOKING
FOR A GOOD PLACE
TO REST FROM THE
ROAD - CHECK OUT
OUR PROPERTY
SPECIAL"

WHY THESE SUITCASES ARE SMILING

Meet the new CEO transforming travel, plus
we report from 25 countries with our team
of 35 correspondents. Let's go.

"FANCY A NIGHT
IN AN OVERHEAD
LOCKER? FIND HOT
NEW HOTELS IN
OUR INVENTORY,
PAGE 223"

UK £8
USD \$12
AUD \$13.00
EUR €12
JPY ¥120
CNY ¥120
INR ₹120
SGD S\$12
HKD HK\$120
NZD NZ\$12
CHF CHF 12
SEK SEK 12
NOK NOK 12
DKK DKK 12
ISK ISK 1200
PLN PLN 12
ZAR ZAR 12
RUB RUB 1200
TRY TRY 12
BRL BRL 120
MXN MXN 120
COP COP 12000
CLP CLP 12000
ARS ARS 12000
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+ i REPORT: Old-school hospitality in Yokohama + a new school in Sydney. Our guide to MARSEILLE'S brutal design and tasty outposts. And a Porto BEST IN CLASS where the nation's fashion folk flock. Plus: lifting off in HOUSTON+

ENTERTAINING

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F&B ENTREPRENEURS/GLOBAL

The right mix

How to start your own food or drink business: come up with a recipe, find the ingredients, get yourself in the kitchen and voilà. Here are three delectable examples.

Edited by Josh Fehnert



1.
The winemaker
The Kiwi who's
at one with
the land



2.
The chefs
Dinner
party? Talk to
these guys

If you've ever looked forward to your pre-commute coffee or end-of-day wine more than the workday ahead, there's a good chance you've dreamed of jacking in your job and making food your vocation. You're not alone: we've visited three youngish businesses whose owners have done exactly that. From an Amsterdam design studio developing Dutch-distilled soju (Korean rice spirit) to a Kiwi oenologist making wine that honours the land he's worked for years, we meet the entrepreneurs slaking an international thirst for fresh products. All before a charming lunch with an interior architect who turned her tasteful eye to catering and teaching time-poor professionals to cook simple but alluring fare. Seeking some satisfying tales of businesses faring well in the food game? Time to tuck in. — (M)



3.
The distillers
Sample the Dutch
take on a
Korean spirit

2. Building Feasts London

Walking into Hanna Geller Goldsmith's Maida Vale home is the first clue to the fact that the trained interior architect has exceptional taste. The 1930s arts-and-crafts-style house is all high ceilings, natural light, terrazzo floors and spare Scandi-style furniture. It was also, as it turned out, the final project of a 15-year career before Goldsmith, a self-taught cook, exchanged remaking rooms for designing menus and writing recipes. Tastes, it seems, change, and the mother of four was keen to make her enthusiasm for food and the many dinner parties she hosted into a job. **Building Feasts** – a series of unfussy and animated supper clubs and cookery demonstrations – is the flavourful result.

"Have you ever had food from an angry chef?" says Goldsmith as she scoots around a marble-topped kitchen island under the gaze of six would-be chefs attending a cookery class on a bright spring morning. "You really can taste it – the more relaxed you feel, the better the food tastes."

Next to her and dividing the florets of a romanescos broccoli is Jeremy Coleman, a photographer by trade, Goldsmith's business partner in **Building Feasts** and the cause of much of the sense of bonhomie in the lively demonstration. The pair have given themselves an hour to show their guests – a consultant, a publicist, a film-maker, an acupuncturist, a tech start-up and a designer among them – how to make a meal for eight. A fillet of salmon, now at room temperature, is salted, buttered and oiled on a bed of dill. Aleppo peppers are chopped, a mandoline glides over a fresh red radish and a pan of freekeh grains is lifted from the hob where it's been quietly simmering. As the food effortlessly rolls forth and the scent of salmon fills the bright, book-filled kitchen, a wonderful thing is happening: the strangers in attendance are firing forth questions, japing and getting to know each other.

Meanwhile Goldsmith, cool as a kohlrabi, is espousing simple, helpful cookery tips as she goes. She tells



Building Feasts hosting tips:

1. Keep food simple: colourful, inviting, fragrant and unpretentious.
2. Short on time? Cook one course. Start with nuts, cured meat and dips, then cheese for afters.
3. Buy pans that are hob and oven safe to serve meals from.
4. Have lemons and fresh herbs handy to lift dishes.
5. Always cook what you love – it will taste better.



(1) Salmon on a bed of herbs (2) Salmon to be served with sour cream (3) Goldsmith's dining table (4) Hanna Geller Goldsmith and Jeremy Coleman (5) Roasted romanescos broccoli with confit garlic oil, aleppo pepper and lemon zest (6) Cookies and ice cream (7) Confit garlic

"Have you ever had food from an angry chef? You can really taste it. The more relaxed you feel, the better the food tastes"

MONOCLE how adding lemon to green veg before cooking will turn it a dull grey, why to season and oil the cabbage itself rather than the pan plus a short aside on how to make confit garlic to keep in the fridge.

The hour flashes past in an instant and the brown-card menus and Muji writing pads that Goldsmith and Coleman gave to the participants are brimming with notes: temperatures, tips, timings and other guests' numbers. There's a moment to take stock as dinner is served and the diners are done espousing the simplicity of the meal in front of them. They're now nibbling on their lunch as the conversation turn to one another's lives, jobs and how they're keen to recreate and re-use the lessons learned today back at home.

"People have come to enjoy your company, not food theatre," says Goldsmith,

about to sit at the table as she unties the waist strap of her fetching orange-trimmed apron (a collaboration with Welsh-based firm Farmers'). Goldsmith's forgiving and friendly take on cooking for a crowd is refreshing to hear in a world of fussy food admonitions and nutritional nonsense. "Mistakes will happen, there is no such thing as perfection, just enjoy the process," she says with a genial glint in her eye.

The proof of Goldsmith's career shift from interior architect to hostess and cooking teacher is in the pudding (in this case buckwheat cookies, roasted rhubarb and crème fraîche ice cream). Keen to cater to visiting friends with a fuss-free simple menu? You'd do well to visit the tasteful tenants of a certain arts-and-crafts-style house in north London. — JAF buildingfeasts.com

