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27, ISSUE 2



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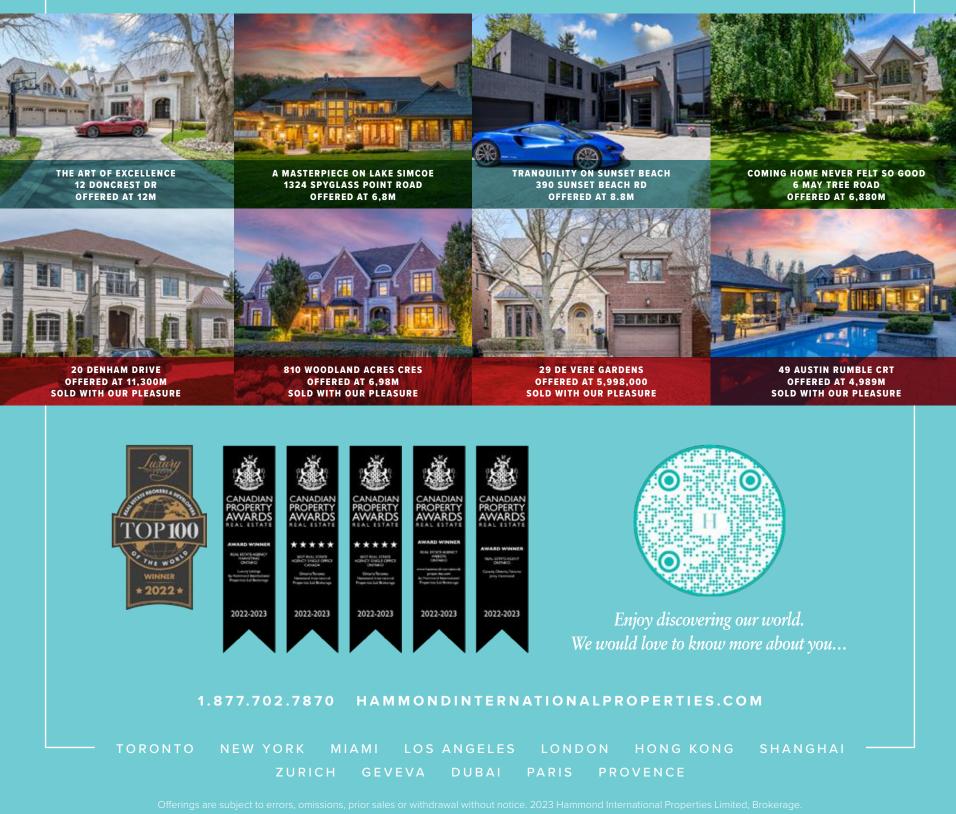
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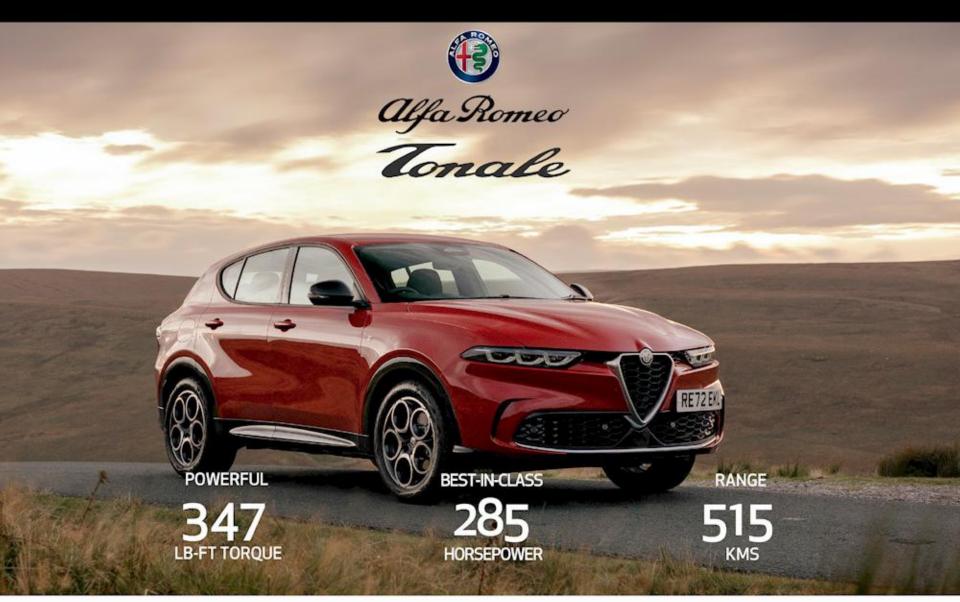
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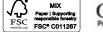
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PUBLISHER'S NOTE

The true meaning of wealth



"We make a living by what we get, but we make a life by what we give."

-Winston Churchill

we we hear of individuals who are extremely wealthy and yet are very unhappy? That may be because there isn't much of a correlation between emotional well-being and financial riches beyond a certain threshold.

Of course, money does give us a sense of security, and research shows that yes, there is a strong relationship between wealth and wellbeing and life satisfaction — but only to the point where the basic needs of food, shelter, clean water, electricity and health and medical care are met. Once these are satisfied, people don't experience an increase in subjective well-being when their incomes increase.

As a study from George Mason University in the U.S. found, being able to finally afford a small luxury like a small television might bring at least a temporary increase in subjective well-being but buying one for each room is not likely to produce the same bump that buying the first one did. The same goes for a second house or a third car. As a result, we may start craving an even bigger and better possession or pleasure, not realizing that we're craving a feeling that almost certainly won't last.

One of the reasons for this universal human reaction is that we all quickly become accustomed to new possessions and pleasures and tend to return to our baseline level of happiness — even after extreme life events, such as winning the lottery or coming down with a life-altering illness or injury. Psychologists refer to this tendency as a hedonic treadmill – "hedonic" referring to sensations both pleasant or unpleasant, and "treadmill" to the act of moving and moving (or buying and buying) while staying in one place.

Now, we are not trying to discourage you from buying wonderful things and enjoying them ... we are merely suggesting an expanded idea of what "the finer things in life" might be.

In our in-person interview with the star who graces our cover, Michael Bublé, he told us about a conversation he had just on this topic with his young son Noah. Noah, when he'd been asked by schoolmates if he was rich, had asked his dad what he should say. Michael told him, "Yes, you tell them the truth, Noah, you're rich," but he then went on to explain: "But rich doesn't mean what they think it means" — that is, money or possessions — "You are rich in your faith, you're rich in your friendships and your family." As *Succession* and lots of real-life examples have illustrated, some of the most financially successful people in the world are also pretty miserable.

Michael's down-to-earth manner and his ability to recognize the important difference between monetary and life success put big smiles on the faces of our entire on-set staff during his interview, and left us feeling grateful for being able to share the story of his journey to success and his message of the true meaning of living *la dolce vita* with our readers. It's in moments like these that we, too, feel truly rich – rich with blessed opportunities to do what we love and to be in the presence of kind and loving individuals who, through their actions and their words, make our world a better place.

Another such individual featured in this edition of *Dolce* is Paula Wallace, one of the co-founders of the Savannah College of the Arts and Design (SCAD) in Georgia in the southern U.S., who, just like the Blues Brothers who traded their car for a microphone, sold her Volkswagen in 1978 to raise the capital to create a school. She did it with the conviction that to achieve great things you must be willing to sacrifice what you most love — and she tells us that she loved that car dearly! Today, SCAD has an undergraduate enrollment of more than 12,000 and it's ranked among the American South's top 10 colleges.

We hope you enjoy the summer edition of *Dolce Magazine* and remember that you are truly rich. We can all count our blessings, so many things we are able to enjoy that money just can't buy.

Until next time stay kind and keep living *la dolce vita*!

hiluplo Michelle Zerillo-Sosa

Publisher/Editor-in-Chief

Fernando Zerillo Co-Founder/Creative Director

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For Jennifer Lawrence, Elegance is an attitude

cademy-Award winning actress Jennifer Lawrence Longines' newest is Ambassador of Elegance. The Swiss watchmaking brand founded 1832 embodies performance, in precision, and style. "Longines has long been synonymous with timeless elegance, which to me can be defined as a quiet powerfulness met with grace and confidence," says Lawrence.

Lawrence, recognized as one of the world's most captivating actresses, was only 20 when she received her first Academy Award nomination for her performance in the indie drama, *Winter's Bone.* With her portrayal of teenage heroine Katniss Everdeen in

The Hunger Games, she established herself as a global star. Since then, she has amassed a body of work that has garnered her the industry's highest accolades, including an Academy Award for Best Actress, a BAFTA, two Screen Actors Guild Awards, and three Golden Globes. Lawrence continues to excel in her field, acting in and producing the film Causeway (2022) under her production banner, Excellent Cadaver. Most recently, Lawrence attended the Cannes Film Festival as the producer of Breads and Roses, documenting the lives of three women after the Taliban's return to power.

Off-screen, Lawrence is a passionate advocate for gender equality, and is on

the board of Represent.us, a non-partisan organization working nationwide to pass powerful anti-corruption laws.

In the ad campaign, Lawrence wears the Longines DolceVita L5.512.0.71.6, \$5,600, a 23.30 x 37 mm timepiece featuring a rectangular stainless-steel case set with 46 diamonds. The Longines DolceVita collection is inspired by the Italian phrase *la dolce vita*, an homage to the sweetness of life. The blue steel hands add a pop of colour to the silver flinqué dial. Elegant and functional, the watch is water-resistant to 30 metres and the face is made with scratch-resistant sapphire crystal.

Longines timepieces are available online at **Longines.ca**.



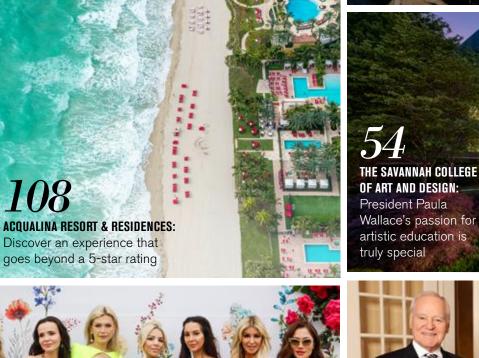
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Automobili Pininfarina's Battista pure-electric Hyper GT was introduced to Canada for the first time by its exclusive retail partner, Grand Touring Automobiles, in Toronto

WRITTEN BY MARC CASTALDO

rom Lamborghini to Ferrari, Maserati to Alfa Romeo, automotive traditions in Italy have been revered by car enthusiasts globally. Even competitors humbly admit that their track record of sheer flawlessness is the pillar of performance and design. Nevertheless, history has been made this year, courtesy of Automobili Pininfarina.

Attractive, powerful and purely electric, the Battista Hyper GT is a testament to Pininfarina's 90-year legacy and has taken the automotive world by storm. There is no better way to honour Battista "Pinin" Farina, also known as "the Picasso" of the automobile world, than by naming the world's first purely electric Italian hypercar after him.

This limited-production electric beast was crafted for a client in Canada and presented at a

special event by Automobili Pininfarina's exclusive retail partner, Grand Touring Automobiles, in Toronto. Automobili Pininfarina's CEO, Paolo Dellachà, was in attendance and graciously shared with *Dolce* the impressive numbers that contribute to the Battista's unrivalled performance prowess.

• Can achieve 0-100km/h in 1.86 seconds

— a world record for a production car and faster than current Formula One race cars

- 1900 h.p. of engine power
- maximum speed of over 350 km/h

*Performance specifications provided by Automobili Pininfarina.

Before becoming CEO in February 2023, Dellachà led the development of the Battista pureelectric Hyper GT in Cambiano, Italy, as the chief product and engineering officer. He notes that each Battista is meticulously handcrafted through a six-to-eight-month process. All internal and external esthetic details are crafted by the client and Automobili Pininfarina's design team.

Paul Cummings, Grand Touring Automobiles' principal dealer and CEO, was also present at the event and spoke with *Dolce*. He says, "It is an honour to represent Pininfarina in Canada. What that company stands for — the DNA and heritage of that company — adds value to Grand Touring Automobiles, and we are excited to represent it in the Canadian market."

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DOLCE EXCELLENCE DIVE INTO MALTA

EXPLORING THE UNDERWATER WORLD

Malta's rich history is now being captured through a new perspective

WRITTEN BY STAFF WRITER



he small island country of Malta is a beautiful archipelago located in the Mediterranean Sea. These small, beautiful sunny islands are home to incredible beaches and vibrant nightlife and full of must-see historical sites spanning 8,000 years of history, including the highest global density of UNESCO World Heritage Sites in any nation state. Not only is Malta a beautiful place to explore, but it is also a world-class diving destination.

Soon the world's first-ever deepwater archeological park will open at Xlendi Bay in Gozo, the second biggest of Malta's three islands. This unique and advanced park has been made possible by the Malta Airport Foundation and Heritage Malta.

The Tower Wreck Deepwater Archaeological

Park encompasses an immense area of 67,000 square metres and was first discovered in 1993. This incredible deep-sea site has allowed international researchers and technical divers get a different perspective on Malta's rich archaeological history. Now, the Underwater Malta website (https://underwatermalta.org/) gives the rest of the world a one-of-a-kind opportunity to explore its rich underwater history, from its incredible natural rock formations left by extinct coral reefs to its ancient artifacts dating back approximately 2,300 years to the sites of more recent ship and airplane wrecks left by wars and disasters at sea — a history that otherwise would remain invisible and possibly unknown.

"Through the Underwater Malta website, the foundation supports Heritage Malta in bringing this project closer to people who are neither divers nor researchers but are keen to learn more about the Maltese Islands' history through our underwater cultural heritage," said Malta Airport Foundation Chairman Josef Formosa Gauci.

The virtual museum offers online viewers 360-degree videos, images and 3D models of the sites and many of the artifacts that have been discovered. "Through this virtual museum, more people can discover our underwater cultural heritage and appreciate the unique sites in our seas," said Owen Bonnici, Minister of National Heritage, Arts and Local Government of Malta.

Visitors will also soon be able to see the marine park and its small museum in person. The museum will include exhibits and video footage of the archaeological park. www.visitmalta.com

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Enter the world of beautifully fused traditional and modern designs and breathtaking views at the luxurious No. 7 Dale Development Condos



VP of Development Operations, Platinum Vista Inc., Josh Shteiman

ocated in the prestigious Rosedale neighbourhood in the heart of Toronto, the No. 7 Dale development has been carefully designed to give its discerning residents the level of luxury and comfort they deserve with its spacious living areas, high-end finishes and state-of-the-art amenities.

Josh Shteiman (VP of Development Operations, Platinum Vista Inc.) has spent over a decade in the real estate development sector and has vast experience working on residential and commercial projects. A graduate of Real Estate Finance at the Schulich School of Business, Shteiman brings the knowledge and experience of launching projects from land assembly, design, sales and construction to the transition of registration and operational turnover. With a keen eye for detail, Shteiman has overseen numerous developments, delivering them on time and within budget. No matter if the design and style of the development are inspired by contemporary, minimalist, modern or European artisanal elements, the finished product is of the best quality.

Rosedale was one of Toronto's first suburbs, and is now one of the most affluent neighbourhoods in all of Canada. It is a heritage neighbourhood full of prominent historical architecture. Due to this, Shteiman cannot help but stress the exclusivity of



the property. "The setting makes it far more unique than any other building in the city. You can't replicate a site like this ever; there's nothing like it in Toronto. There will never be anything [else] like it. It sits in the ravine, and it wraps around a huge body of trees. So, you feel like you're in a treehouse. This is the first building and probably the last building in Rosedale that will ever get approved. So, it's an extraordinarily rare opportunity," he says.

Location, calmness and privacy are only a few of the many reasons why so many aspire to live here. Every aspect of the building, from the exterior to the interior, is rich in materiality and constructed with a sophisticated design. The front of the building was inspired by Edwardian- and Victorian-styled elements meant to express the traditional Rosedale ambience through its articulated bay windows, red bricks and dormer slate roofs. The back of the building provides a much more contemporary feeling with its plate glass, through which residents have unrivalled views of the trees and the ravine within the city. Put simply, no expense has been spared.

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CHRIS CHELIOS SELLING MALIBU BEACH HOUSE

An NHL hockey legend offering his spectacular Malibu beach house for sale, Chris Chelios places his Paradise Cove mansion on the market for \$75 million

WRITTEN BY RICK MULLER

This grand mansion nestled in Malibu offers privacy, seclusion and breathtaking ocean views





The expansive main living area of this stunning beach house features high ceilings, electric fireplace, sleek and sophisticated furnishings and a large outdoor terrace on which to enjoy beautiful Paradise Cove

alibu, known as the playground of the rich and famous, is just 45 minutes from Los Angeles, and Paradise Cove is one of its best beaches. It is here that former NHL hockey star Chris Chelios has his spectacular beach house, one of the rewards earned through a legendary career that saw him tie Gordie Howe for most seasons played in the league. Now Chelios is putting the property on the market, for almost \$100 million (US\$75 million).

The Mediterranean-style mansion is located on a spacious 1.7-acre lot and affords one of California's best ocean views from its many outdoor seating and lounge areas. An impressive entranceway leads to a grand living room with breathtaking views of the ocean. The adjacent gourmet-chef's kitchen features high-end appliances, ample counter space and a cozy breakfast nook.

The master suite includes a spa-like bathroom, spacious walk-in closet and private balcony

overlooking the ocean. There is plenty of room for guests with four additional bedrooms, each with its own ensuite bathroom. A private stairway leads to a one-bedroom detached guest house located on the beach that has its own living room, full kitchen, three big decks and a rooftop patio for entertaining. The mansion's secluded grounds also contain a large pool and spa, built-in BBQ area, multiple seating areas, and even a putting green.

If Paradise Cove looks familiar, it's because the location has been used in so many Hollywood productions. It was where the iconic movie of the early 1960s, *Beach Blanket Bingo*, was filmed, and the location of such television shows as *The Rockford Files, Baywatch* and *Gidget*. It was also the backdrop for a famous Marilyn Monroe pin-up photo, and the beach has been seen in music videos for Madonna, Fergie and Coldplay.

The warmth of California is a long way from cold hockey arenas where Chelios spent the majority of his youth, perfecting his talents to gain entry into



The beach house's design perfectly embraces its stunning location, with large windows and skylights allowing an infusion of natural light and providing Malibu Beach vistas

> the National Hockey League. He played for the Montreal Canadiens, Chicago Blackhawks, Detroit Red Wings and Atlanta Thrashers. Chelios retired in 2010 as a three-time Stanley Cup champion, was named to the NHL All-Star team 11 times and was a two-time U.S. Olympian. Upon his retirement he was the NHL career leader in penalty minutes and held the league record for career playoff games, a testament to the steady success he enjoyed over his storied 26-year career.

> Now working as an ESPN hockey analyst, Chelios has been involved in many successful business ventures, including restaurants and bars, and has even tried his hand at acting, appearing in several films and TV shows.

> Truly, his spectacular oceanside villa is an oasis unlike any other dotting the magnificent California coastline, offering privacy, seclusion and never-ending views in a beautiful setting that perfectly makes the most of the Malibu lifestyle - a rare offering of exceptional quality, design and ambience for the most discerning homeowner.

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ALL THAT SPARKLES

Valérie Messika's dramatic new jewelry collection is a tribute to ancient Egypt and continues to give the "bright" to women of all ages and all styles

QUEEN OF identify

WRITTEN BY RICK MULLER

Valérie Messika has been around diamonds all her life, drawing upon that expertise to create stunning collections

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t's a scientific fact that, like snowflakes, no two diamonds are exactly alike. It may be almost imperceptible to the human eye, but subtle variances in the cut or clarity of a stone make each piece distinctive unto itself and, therefore, even more treasured by its owner. That has never been truer than with diamonds that come from Valérie Messika, who launched her own jewelry brand in Paris in 2005 and continues to push the boundaries of design creativity and opulent beauty to this day, as evidenced by her latest collection, which she recently unveiled in New York to rave reviews.

Messika has become world-renowned for fine jewelry, specializing in white diamonds set in modern, fluid designs that play off and marry the worlds of jewelry and high fashion. Her dramatic new collection takes its cue from ancient Egypt because of an idea Messika had — and like so many of those special creative abilities — she expanded upon in her own special and very recognizable way.

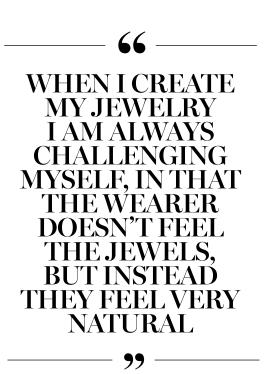
"I chose the theme very spontaneously one day when I woke up, and I had this obsession with a wonderful and powerful woman, like Cleopatra," says Messika, in a recent interview with *Dolce*. "I also saw the fashion trend back to yellow gold, and I also wanted to speak to men as I got the point that back in that civilization, men were very powerful and equal to powerful women. The way they both wore jewelry, there were no genders — they could both wear big pieces. And I was obsessed by those kinds of images, so I challenged myself to journey back into that beautiful civilization, but I wanted to go a little bit further in creating iconic pieces."

The new collection is pure Messika - beautiful, bold and sparkling. Traditional, yes, but at the same time challenging convention -a mantra that she has lived by her entire career. She artfully picked up on our common mental image of Cleopatra, instilled in us either through drawings, images on pottery or coinage, stone carvings or Hollywood films. Who doesn't think of this figure from history without conjuring up the image of Elizabeth Taylor wearing that collar necklace in the classic 1963 film Cleopatra opposite both Rex Harrison and Richard Burton? Perhaps it was this image that Messika, the Queen of Diamonds, had when she woke up that day, thought of the Queen of the Nile and used it when creating her favourite piece from this collection.

"It's a necklace that is the same size all around the neck, almost like a collar," she says. "It is very flexible, and I love the fact that it is stretchable, from very small to expanding to a huge vibration. It's like a second skin. When I create my jewelry, I am always challenging myself in that the wearer



Messika's dramatic new collection draws inspiration from Cleopatra and the time of ancient Egypt with large, gender-neutral pieces that are both dazzling and daring



doesn't feel the jewels, but, instead, they feel very natural, and it's like you are wearing diamonds like a tattoo."

While "diamonds," "feminine" and "modern" are the three words Messika uses to explain her newest collection, she places the emphasis very much on diamonds. Her father was the famous diamond merchant André Messika, so this Queen of Diamonds has been surrounded by rare gems all her life and for her, diamonds are deeply personal and a way of honouring her family name, its roots and traditions, and her father.

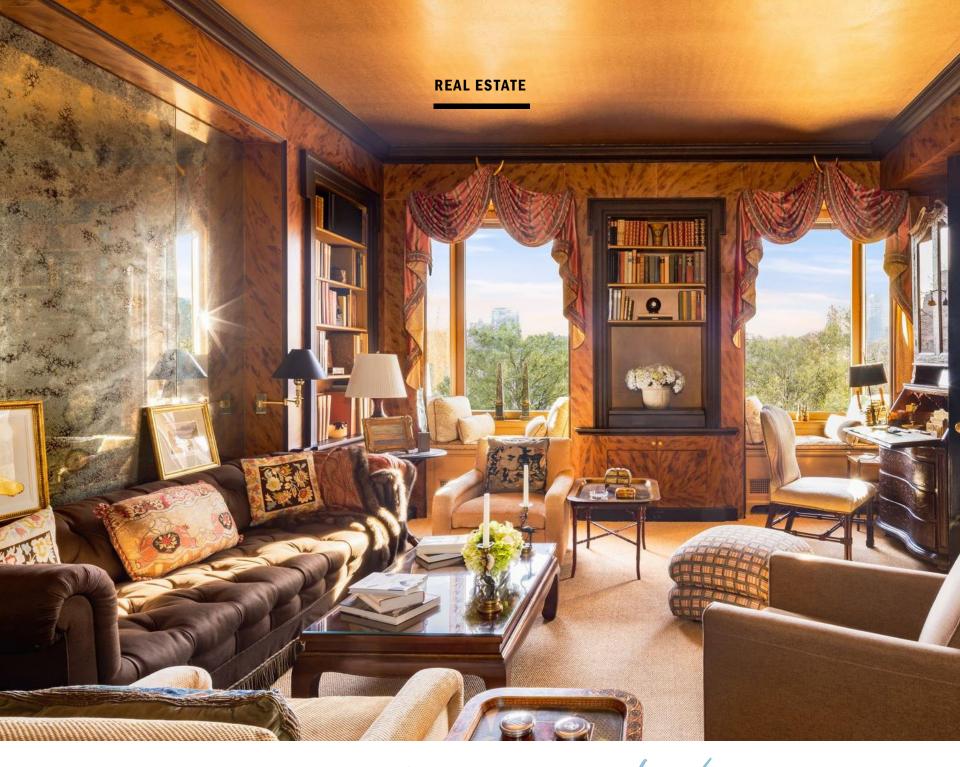
"Messika is 100 per cent diamond jewelry, and I respect that commitment I made to my father, because this brand is also a tribute to the work of my father as a diamond dealer," says Messika proudly. "As I grew up with diamonds and I decided to launch the brand, I committed myself to him, and that I would always focus Messika on diamonds because this is our expertise, our roots, and, by becoming pure with just one product, people understand you are a specialist."

Having become globally acclaimed for her expertise in diamonds and her stunning designs, Messika never loses sight of the customer when crafting her creations. She understands the marketplace, which is why she also describes this new collection as feminine and modern.

"Messika is also a very feminine brand in that we are super-comfortable and stylish, and our creations give a touch of light to the woman and her outfit because when I see women wearing my jewelry, this is what they say to me," says Messika. "This collection is also very modern. We are a brand only 18 years in existence in a very traditional world, but what we have succeeded in launching was this modernity of trends, which speaks to all of these new generations who were not supposed to wear jewelry or want to buy jewelry when you're young. And I am super-proud to see that we have reached them because our designs are super-cool and superedgy, yet simple and not heavy or stiff."

Messika's jewelry is for all women, all ages, all styles and all geographies. This versatility has explained its global popularity, and Messika never forgets that her designs only add to the inner light of those who wear her creations. "We are giving the 'bright' to so many different types of women," she says. "I'm not putting a logo on them as they all have their own femininity, their own style, and with my pieces it is very powerful for me to see that."

www.messika.com @@messikajewelry



Barbara Mallers NEW YORK CITY APARTMENT FOR SALE

Barbara Walter's Fifth Avenue apartment, boasting five bedrooms and overlooking Central Park, is now available for purchase for US\$19.75 million

WRITTEN BY RICK MULLER



The wood-themed library/study was the location of many of Walters' notable interviews with world leaders and celebrities

he grand apartments in older buildings on Manhattan's Fifth Avenue adjacent to Central Park come with some of the world's best views and sometimes a little history. A five-bedroom apartment is now for sale on Fifth Avenue that takes up the entire sixth floor in a building designed in 1925 by architect Nathan Korn comes with a little more history attached to it than most, as it was the home of trail-blazing television news anchor and journalist Barbara Walters.

Located on Manhattan's Upper East Side, the Italian Renaissance-style limestone-clad 14-storey building ranks as one of New York's premier residences in one of its most upscale locations and was Walters' home from 1989 until when she died in 2022 at age 93.

The apartment, with its 11 light-filled rooms and an abundance of seating areas in various



colours, has been left mostly as it looked when Walters passed. The living room includes a woodburning fireplace, tall ceilings and breathtaking views overlooking Central Park. Next to the entrance gallery and living room is a red-lacquerpainted library with a dressing table, seating area and a floor-to-ceiling mirror, which reflects some of Walters' favourite books and mementos.

The primary bedroom suite includes built-in wardrobe cabinets with floral motifs, another fireplace and more vistas of the park. There is a large dining room for entertaining where you can imagine fabulous dinner parties with stimulating conversations, thoughts, opinions and pronouncements from Walters' eclectic circle of friends and guests. The apartment also contains an eat-in kitchen and five and a half bathrooms.

Walking through the many seating areas, you can envision the famous Barbara Walters interviews with some of the world's most famous people. Walters had an innate ability to extract real emotion from her guests rather than the pat answers we are all used to seeing. Using deep research to uncover personal stories and histories, she'd get people you'd never think would to let down their guard and sometimes actually cry in those captivating and emotional long-form interviews. Walters' interviews were "must-see TV" when she was at the top of her industry, a very long way from where she started.

If there was a group photo of the most transformational journalists in American history, Barbara Walters would be in that photo. She might be the only female in that photo, a testament to her 65-year journalism career.

As perfectly portrayed in the movie *Anchorman: The Legend of Ron Burgundy*, the news had always been delivered by men since the advent of television in the late 1940s. Women were on television, of course, but limited to the weather, fashion or celebrity reports or the "lighter side" of the news. Hard network news was the exclusive domain of men, such as Edward R. Murrow, Walter Cronkite, Chet Huntley and David Brinkley. They were sober, serious men with credibility and gravitas.

That is, until Barbara Walters challenged the convention.

Walters began her career in television at the NBC affiliate in New York in 1953 as writerproducer of a news-and-information program aimed at a younger audience. She joined the staff of the network's *Today* show in the early 1960s as a writer and segment producer of women's-interest stories, which was a typical role for any female in a newsroom at the time.

However, her popularity grew with viewers and she began receiving more airtime, becoming cohost of the program in 1974. History was made in 1976 when Walters became the first U.S. female co-anchor of a network news program, alongside Harry Reasoner on the *ABC Evening News*. The journalistic glass ceiling had been broken.

If there was a famous person on the globe during her broadcasting career, Walters probably interviewed her or him. She interviewed every sitting American president and First Lady from Richard and Pat Nixon to Barack and Michelle Obama, along with Fidel Castro, Anwar Sadat, Vladimir Putin and more Hollywood legends than you can imagine. She created, produced and co-hosted the daytime talk show *The View* from 1997 and appeared on the program until her 2014 retirement.

Whoever buys this grand apartment on Fifth Avenue will not only be purchasing one of the best residences in midtown Manhattan but a slice of journalism history, as well.

www.toptenrealestatedeals.com

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Spend summertime in New York — the bustling city takes on added energy during warmer months. Walk through the 5 boroughs in style, and enjoy some incredible dining and shopping before finishing the day at the most luxurious hotel TEXT BY STAFF WRITER

> Discover *la dolce vita* by following us on @dolcemag

1. Aman Hotel Aman, known as one of the best luxury-resort brands, has expanded, opening its New York location just last year. Stay at this urban sanctuary for an escape right in the heart of the world's greatest city. www.aman.com @@amannewyork

2. Aime Dior Ballerina Pump New York City is all about fashion. Stay comfortable and on trend as you walk through the streets and explore. www.dior.com @@dior

3. Breakfast at Tiffany's As iconic as the film, the Tiffany & Co flagship on 5th Avenue will be reopening after a renovation. Enjoy breakfast at Tiffany's at the Blue Box Cafe. **www.tiffany.com @@tiffanyandco**

4. All'Antico Vinaio Famous Florentine sandwich shop All'Antico Vinaio has guests waiting for hours in line for a taste of their delicious made-to-order sandwiches. Now they are finally available in New York City.

www.allantic ovinaionyc.com @@allantic ovinaionyc

5. Kirna Zabête Luxury fashion boutique Kirna Zabête is known as one of the city's best-curated clothing stores. Multiple locations across the city, so visiting one is a must.

www.kirnazabete.com
@@kirnazabete







SPONSORED CONTENT

CANADIAN CHIC

For over 20 years, Diane Kroe has redefined the way we experience fashion, creating clothing that empowers women of all ages, shapes, sizes and walks of life to do more with less

fashion designer both by passion and trade, Diane Kroe, CEO of Diane Kroe Inc., has dedicated her life in the Canadian fashion industry to creating timeless designs that are high quality and functional. Her design philosophy, "less is more," is her inspiration for creating clothing for women who are travellers, working professionals, fashionistas and busy mothers who have no time to think of what to wear.

Her passion for fashion sparked when she was 14 and met a designer who showed her the ropes at her boutique. After graduating from high school, she worked for her mentor at her studio factory full-time while attending night school classes at Toronto Metropolitan University (then known as Ryerson), where she studied Fashion Arts.

Throughout her 20-plus-year career, she has worked as an accomplished fashion designer, stylist, pattern drafter, women's apparel fashion buyer, retail merchandiser, forward-thinking business owner and, most of all, a dynamic working mom.

In each of her collections, she implements unique features inspired by her travels all over the world. The Diane Kroe brand's commitment to its customers is simple: to create bold yet tasteful clothing that is easy-care, wrinklefree, lightweight, travel-friendly, and that transcends trends while staying true to ethical business practices.

Q: What inspired you to create this principle of "convertible fashion" or "functional fashion"?

A: My first trip to Europe was a real eye-opener. I met these two young women from Norway and they each had a beach bag. Every day, on the beach or at the clubs, they looked fabulous, but everything they had fit in a beach bag. Now, this was back in the day when *Flashdance* was popular, so you could cut holes in your clothes, and that's exactly what they were doing. They would take a T-shirt, cut holes, and readjust them. They were just having fun! So that's where I got it from. I kept that concept in

mind when trying to find fabrics that would pack easily, wouldn't wrinkle and were lightweight.

Q: How do you overcome moments where you feel artistically blocked or uninspired?

A: When I have those moments I reach out to my customers on Instagram. Most of my clients have been following me for years, so they know the brand by heart. I just throw out open requests to them, and, true enough, I will get a response that will give me a better idea of what they want. My whole brand is based on them. Without my customers I don't have a business. I must be in synergy with them.

Q: What advice would you give to someone who is passionate about fashion and is thinking about pursuing it as a career?

A: Number one, work for others first. You need to learn how the fashion industry operates from the inside. You can study fashion all you want, but until you are working in the industry, you won't know how it operates. Then, I would say if you plan on going to school, study business. At the end of the day, if you want to be a fashion designer and not work in a factory you're going to have to be an entrepreneur who knows how to run a business. Lastly, it is an expensive industry, so you can't afford to make mistakes. That's why it is important to work for other people early on so you can learn from other people's mistakes.

Q: If you were to describe the Diane Kroe brand and style in one word, what would it be? A: Spontaneity. With all the travelling I have done, I learned that life is full of surprises. When you are on an adventure, you don't know what your mood is going to be from one day to the next. I want my customers to be prepared for spontaneity and to be able to express themselves based on how they feel in the moment with my clothing.

www.dianekroe.com ©@dianekroestyle



PHOTO BY



AUTO PILOT

Audi Spr

A self-described "car guy," Paladino is the future-forward manager leading the Audi Canada transformation

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PHOTO BY EMAD MOI

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ORIS Sees Heathers As the president of Audi Canada, Vito Paladino is guiding his premium automotive brand toward electrification to ensure its "living progress" philosophy thrives into the future

WRITTEN BY RICK MULLER

ar manufacturer Audi is one of those rare global luxury brands that immediately denotes the valued attributes of quality, performance and dependability. Auto enthusiasts know exactly what to expect when slipping into a stylish and technologically advanced Audi cockpit and fastening their seatbelts.

Those enthusiasts include Vito Paladino, president of Audi Canada since 2020, who is leading the company's transformation to greener technology — by 2026 all newly developed Audi cars will be electric. His 25 years in the automotive business has been a natural progression for Paladino, who has been a car enthusiast since his youth.

"My father was in the car business for 45 years, and I grew up loving cars and have almost a sentimental attachment to the business because of my father," said Paladino in a recent interview with *Dolce.* "I was the kid with a Lamborghini poster in my bedroom, loved playing with model cars, and I always pretended to be driving our family car from the back seat. So, it's a passion from when I was very small to growing up through the business."

Paladino is not pretending anymore, firmly driving Audi Canada forward as a "futureready" company, taking care of today but with eyes firmly focused on the opportunities tomorrow presents.

Born and raised in Toronto, Paladino is proud to be the first Canadian to hold the title of president at Audi Canada. After graduating from York University's Schulich School of Business, he started his career at Mazda in 1999 where he held various positions including product planning manager, director of marketing and director of sales. He completed an MBA from the Schulich School of Business in 2011.

Paladino moved to Audi Canada in 2013 as the director for sales, leading the company to new records as Audi Canada became the fastestgrowing premium car brand, with an increase in sales of an astounding 75 per cent over a five-year span. He was promoted to the position of senior director for sales and after-sales and assumed the role of president in September 2020.

IT'S VERY EXCITING AS WE'RE AT A NEW STAGE AND HITTING NEW LEVELS OF EXPERIENCES FOR OUR CUSTOMERS

"The three pillars of my role are people, the dayto-day business and the strategy going forward," says Paladino. "We are blessed at Audi to have a great product portfolio, and we spend a lot of time building our team to execute our strategy, but it is also important that our brand have a great identity to achieve our goals of growth, profitability and the overall customer experience."

The customer experience with an Audi is unparalleled, with luxury, performance and aftersales service among the best in the business. Next on Paladino's priority list is accelerating Audi's transition to e-mobility. As part of its strategic realignment, Audi has begun to gradually phase out the production of internal combustion engines, and beginning in 2026, the plan is to release only new models purely powered by electricity. The Audi goal is net-zero emissions by 2050.

"For us, 'living progress' is everything," says Paladino. "Living progress means embracing everything. The Audi brand, whether through design or digitalization, is to really push to its fullest potential and constantly progressing that commitment to progress so you're never stopping. This really resonates for me personally, as it is how I have conducted my career. The identity of Audi is that it is constantly progressing, including with self-driving vehicles, which can become mobile living rooms in some ways, allowing you to do more things and be more productive. It's very exciting, as we're at a new stage and hitting new levels of experiences for our customers."

The transition to electrification is a historic time in the automotive industry, and Paladino is ready and excited by the possibilities on the horizon, with Audi planning to shortly have an electric vehicle available within every category of its product portfolio.

"Everyone is ready to make the transition over," he says confidently. "What the transition means is a realization of our commitment to electrification, which obviously brings a greater commitment to sustainability because of the lower carbon footprint. Our vehicles will also be more connected because they'll be more digitized — your car can then be connected to your home or your phone. Electrification really unlocks a lot of opportunities, and the market will transition quite quickly because the demand is already there. Canadians are ready. The shift is happening and it is happening very fast."

Paladino has come a long way from that young kid sitting in the back seat pretending to drive his parents' car. He is now driving Audi Canada forward to a fantastic future filled with unlimited possibilities of innovation and imagination, with both of his hands firmly on the wheel.

www.audi.ca ©@audicanada



Miami Mice

The exceptional Penthouse West at The Perigon elevates the luxury, style and sophistication of elegant Miami Beach living

WRITTEN BY RICK MULLER



MAST CAPITAL CEO CAMILO MIGUEL JR.



PARTNER AT OMA JASON LONG

PHOTO BY RAPHAEL FAUX GSTAAD | PHOTO BY VINCENT DILLIO | PHOTO BY NOË & ASSOCIATES



INTERIOR DESIGNER TARA BERNERD The kitchen features custom Italian cabinetry, marble countertops and custom island, a walk-in and private breakfast terrace with outstanding ocean views

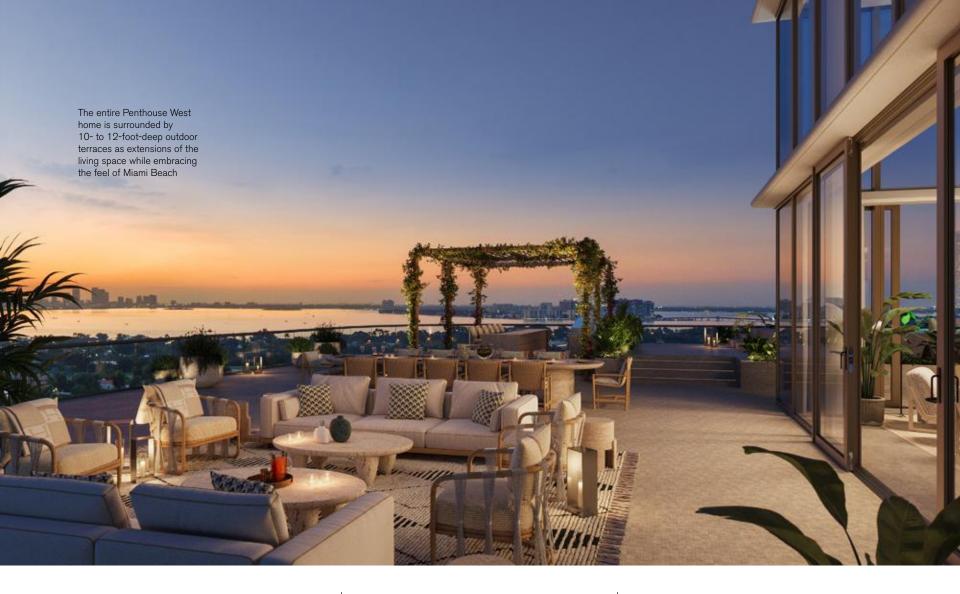
Beach's highest level of luxury coastal living, with outstanding design and quality finishings in a building offering a five-star-resort feel, the ultimate in privacy and exclusivity.

"Catering to the most discerning buyers, we curated every detail of The Perigon with their lifestyle in mind, from architectural design to interiors to the food and beverage programs, always offering a refined yet approachable style of luxury," said Camilo Miguel Jr., CEO of Mast Capital, one of South Florida's most active real estate development and investment firms. "Penthouse West is the epitome of this offering, appealing to those seeking sophisticated design, seclusion and privacy, unparalleled views of the ocean and Biscayne Bay and the pinnacle of indoor-outdoor luxury living."

As one of the only new developments with a prized location directly on the sand at 5333 Collins Ave. between Indian Creek and the Atlantic Ocean, The Perigon residences exclusively offer a premium amenity suite, with Michelin-starred Chef Shaun Hergatt's curations and dining services, including a breakfast and sunset lounge and an oceanfront-residents-only-private restaurant and speakeasy reflective of a five-star resort. The Perigon also offers more than 20,000 square feet of amenities, including an oceanfront swimming pool with cabanas, terraced fitness centre with water views, children's playroom, private salon, screening room and billiards room.

here is no style in America quite like Miami Beach style, an electric panoply of colour, fashion, food, music and South Beach art deco, all baked by the sun and surrounded by sandy, warm ocean beaches. It makes Miami Beach one of the world's most desirable places to live.

That environment's elegance will be elevated with the recent release of The Perigon's Penthouse West diamond-shaped two-storey condominium situated directly on Miami Beach, 17 storeys in the air, offering uninterrupted and panoramic views of the Miami skyline, Biscayne Bay and the Atlantic Ocean. This castle in the shimmering Miami Beach sky is listed at US\$37 million and represents Miami



Residents of Penthouse West will enter the stunning condominium through their private elevator landing. It leads directly to the fourbedroom, five-bathroom palace, which features an expansive 5,685 square feet of open interior space designed by architectural designer Tara Bernerd, celebrated for her hotel and private-yacht properties.

This interior is complemented by an impressive 6,487 square feet of exterior space spread over multiple outdoor terraces and a private landscaped rooftop. This private wraparound oasis includes a 30-foot infinity-edge swimming pool, sundeck, lounge area, and full outdoor summer kitchen, complete with a grill for exquisite evenings spent enjoying the very best of the Miami Beach lifestyle.

Wall Street financiers and Pennsylvania steel tycoons had been coming to Florida by rail to escape the cold since the beginning of the 20th century, creating the grand mansions of Palm Beach and other coastal communities. But Miami Beach, tucked quietly away in the southeast corner of the state, really didn't burst onto the national consciousness until the early 1960s.

America's No. 1 television star at the time was Jackie Gleason, whose weekly variety show, *American Scene Magazine*, was also the No. 1 show. In 1964, Gleason moved the entire show from New York to Miami Beach so he could enjoy year-round golf. The show opened with dramatic footage, taken from a helicopter, that swooped in over the ocean and the sand, sun and apartment buildings, perfectly capturing the look and feel of Miami Beach while revealing it to the rest of the country.

Miami Beach was also the site for another interesting happening that year. It was where the Beatles vacationed after their first appearance on The Ed Sullivan Show, on February 9, 1964, as part of their first American tour — their "invasion of America." In fact, to accommodate The Beatles' poolside schedule, Ed Sullivan moved his entire show to Miami Beach for their second appearance the next week, on February 16. So, for trivia buffs, The Beatles' second appearance on the Sullivan show did not happen in New York City, but in a ballroom in the Hotel Deauville on Miami Beach, and they'd rehearsed in its basement. (You can win a few beers at pub trivia nights with that one.)

Today, the Miami Beach style — from *Miami Vice* to Miami nice — is known around the world. For The Perigon's Penthouse West, designer Bernerd envisioned the essence of a resort by selecting materials that subtly nod to the city's iconic beach, and her design language perfectly captures Miami's nautical and cultural traditions.

The colour palette for the home includes a warmer Italian walnut or a lighter European white oak. The unique combination of hand-selected organic fabrics, refined materials and tailored weaves creates dramatic volumes throughout the space with their juxtapositions of stone, glass and wood, best illustrated by the modern floating staircase connecting the two levels.

Bronze accent fixtures are featured in the chef's kitchen, alongside custom Italian cabinetry, stone-faced drawers, polished marble countertops and backsplash, custom fluted marble island and a walk-in pantry. The kitchen also features a private breakfast terrace with magnificent water views, a perfect way to start the day.

A double-height great room with a soaring 22foot (6.7-metre) ceiling is one of the home's most impressive features, accentuated by a wraparound terrace. The entire Penthouse West home is surrounded by 10- to 12-foot-deep (3- to 3.65-metredeep) outdoor terraces, extensions of the living space that capture the spirit and embrace the feel of Miami Beach.

The primary bedroom includes two oversized dressing rooms, a midnight bar and a private outdoor living room. The three guest suites all feature walk-in closets and private terraces and the staff quarters feature a separate ensuite bathroom.

In every way, Penthouse West at The Perigon captures the unmistakable feel of Miami Beach with bold architecture, impeccable design and a stylish and sophisticated elegance sure to please the most discerning homeowners. www.mastcapital.com

@mastcapital

LUXURY REAL ESTATE

Tracy's insights have helped over 600 homeowners maximize the value of their properties. She is sought out by A-list celebrities, tech founders and business leaders

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Tracy McLaughlin has been the No. 1 agent every single year in Marin County, Calif., since 2005, which is a record for any county in the United States

INTERVIEW BY MARC CASTALDO

racy McLaughlin has proudly joined forces with her two daughters, Whitney and Grace, making the McLaughlin team one of the most powerful and influential names in luxury real estate. The dynamic family team — ranked 24th in the United States, with long-standing ties to Aspen and the Roaring Fork Valley — is pleased to announce their new affiliation with Engel and Völkers at their Aspen location.

Q: Tracy, when did you first notice that Whitney and Grace had a knack for real estate?

A: First, they grew up listening to all my phone calls, all these deals and negotiations I had. But Whitney and Grace are both interested in people and the psychology behind what makes people think the way they think and behave the way they behave.

Q: What is it like to work alongside your daughters, and how would you describe the business chemistry among the three of you?

A: We're having a lot of fun. It's dynamic. Both girls bring something different to the table. Grace is incredible at branding and marketing and loves co-ordinating events. Whitney is interested in the psychology of buyers and sellers. They both have different strengths and talents, and they have got the processes that I have embedded. They're learning just by watching how I communicate with people and listening to how I execute my deals.

Q: What is the philosophy that guides you?

A: My philosophy: no agent will ever be successful if telling the truth is not at the centre of their business or business model.

Q: Have you noticed any significant changes in the luxury real estate market in the past 20 years?

A: No, and I wrote *Real Estate Rescue: How America Leaves Billions Behind in Residential Real Estate and How to Maximize Your Home's Value* with the idea of having people start to think about the governance of our industry in a different way. We should have to go to graduate school. We should have like a Series 7 or exams, and then we should be liable





for the things we tell people. I mean, it's just that we're in the business of wealth management. Forty per cent of America's wealth is tied up in principal residences. So, if we're managing someone's biggest asset, we should have the responsibility of telling the truth and being held to those truths.

Q: What advice would you give to a homebuyer?

A: Do a lot of research, starting with your agent. Make sure they're an absolute expert in that neighbourhood. They know why something on the north side should sell for less because it has less value than the south side. They know the neighbours, and they know about environmental things that The McLaughlin team (Grace on the left, Tracy in the middle, and Whitney on the right) offers immediate access for buyers and sellers to both their Marin-based and Aspen-based in-house design and construction teams for a curated real estate experience that fully monetizes their most important asset

other people might not, like nuisances, noise concerns, shade or things that you can't control or that you can't change. Find the expert in that neighbourhood who's honest and who knows that neighbourhood.

Q: How do you define success?

A: Success is waking up every day and having the comfort of integrity and working very hard for your clients and always telling them the truth. That's success because you don't build a business on sales in real estate. You build a business on relationships, honesty, doing a great job and working hard for people. That is how you measure success.

McLaughlin stays committed to her "4 P's Strategy" when serving a client because it has yet to fail, she says:

Psychology: By making clients aware of the costly emotional and psychological traps that come along with buying or selling their home, McLaughlin then formulates branding, marketing and acquisition strategies to turn them into strengths.

Preparation: By highlighting the importance of understanding the design demands of the market and how people want to live in their homes, McLaughlin shows how updating and staging a home will not only sell a home more quickly but provide the highest possible return on investment. **Pricing:** By unlocking the secrets of how to properly value a home, McLaughlin details the dangers of overpricing and uncovers the biases that often derail the successful sale of a home.

Presentation: By branding a home digitally,

McLaughlin ensures that properties capture everyone's attention and interest. After all, a picture is worth a thousand words.

The McLaughlin family's success in closing \$407 million worth of transactions last year can be attributed to their recognition of the impact of emotions and biases on buyers and sellers. Tracy's approach is rooted in hard work and passion.

www.tracymclaughlin.com

For 27 years Dr. Adamson has been leading teams of medical experts on international missions ALTRUISTIC

GLOBAL HUMANITARIAN

Renowned surgeon Dr. Peter Adamson is making a worldwide difference with his Face the Future Foundation

WRITTEN BY RICK MULLER | INTERVIEW BY MARC CASTALDO

he true humanitarian is someone who uses their specialized skills and abilities to improve the lives of others, and in doing so, makes our world a better place. That defines the life work of Dr. Peter Adamson, one of the outstanding plastic surgeons surgeons in the world and founder and president of Face the Future Foundation in Canada, leading international missions to treat children and older patients with complex head and neck deformities and disease.

Since its founding in 1996, Face the Future has conducted 51 missions to countries including Rwanda, Nepal, Ethiopia and Ukraine, transforming the lives of disadvantaged children and young adults, conducting an average of 200 life-changing procedures every year, many of them on children with highly complex facial deformities, while training doctors in those countries to build local capacity for advanced facial reconstructive plastic surgery. It is a testament to Dr. Adamson's personal character and interest in medicine that has him now changing lives and changing futures.

"My years in family medicine helped me understand and appreciate people holistically, to not just focus on surgery but to understand

Maksym (left), a soldier from Korosten, Ukraine, suffered severe bone and tissue loss to his left face and eye region due to enemy fire on the front line. Face the Future surgeons placed a custom-designed titanium implant to reconstruct the bone loss. Soft-tissue and scar-revision procedures were also performed to improve the contours of his face. Further surgeries are planned. He is seen thanking Dr. Adamson for his team's work and for supporting Ukraine

the patient, because, at the end of the day, it's all about the care of the patient," says Dr. Adamson in a recent interview with *Dolce*. "And dealing with a person's face, head and neck is, in many ways, the most intimate type of surgery, because you're not only making objective changes, but it's psychological because everyone wants their inner spirit reflected in the face. That really attracted me, along with the creativity of facial surgery because every person is different."

In 1994, The Bonum Centre in Russia reached out to North American specialists to exchange medical knowledge that would address a growing number of children with complex congenital deformities, cancerous tumours and injuries. Then an Associate Professor of Medicine at the University of Toronto and already an internationally recognized head and neck surgeon, Dr. Adamson was one of those who volunteered to help. He was deeply moved by the conditions the medical teams faced and saw how the children received the best surgical care possible. He also saw first-hand the hope that medical care brought to their lives.

"Many of the patients we see only come to us because they need something, and that is usually facial reconstructive surgery," says Dr. Adamson. "I understand the importance of one's appearance, as it's not vanity; it's a part of your soul and your spirit. It's who you are for the world to see, and we all want to be comfortable with that. In many countries in the world, still, people with facial deformities are often ostracized. Some of the children aren't allowed to go to school, or if a child has a facial deformity, there must be something evil or bad about the parents that this happened to their child. So, these procedures are critically important – they don't just help the patient, but they can very much also help the family. The courage and resilience of these people is incredible."

Dr. Adamson founded the Face the Future Foundation in 1996 with a very generous donation from an anonymous donor and made it his life's calling to lead teams of world-renowned medical volunteers from Canada, the United States and Europe on humanitarian medical missions to developing countries, and he is currently exploring new missions in Ghana and Mozambique. His foundation and the medical professionals who volunteer all reflect Dr. Adamson's core values of building good relationships that are mutually beneficial and uncovering what he feels are "unique abilities."

"Everyone has a unique ability, and one of the



goals in life is to determine what your unique ability is — what you are passionate about and what you have some excellence at," he observes. "If you can find and determine your unique ability, then you're really going to be able to realize your life goals and expectations, and I've always tried, in all aspects of my life, to help people identify their unique



ability, because then you build great teams with good relationships."

Face the Future's medical volunteers are renowned experts in each of their medical specialties and come from some of the leading universities and medical institutions in Canada, the United States and Europe. The volunteers, who include facial plastic, plastic, oculoplastic, maxillofacial and pediatric surgeons, anaesthesiologists and nurses, donate their time and often pay their own expenses or donate equipment and supplies.

Perhaps most important is how Face the Future leaves a lasting impact in the cities and countries where they work. The medical teams provide hands-on teaching to surgeons, nurses and anesthesiologists. They help to build capacity, knowledge and skills in the local hospitals and have been able to improve sustainability and dramatically improve the quality of local health services.

This, of course, all costs money, and donations are used for airfare for the volunteer medical teams, shipping of medical equipment, food for young patients and ancillary costs such as interpreters, licences and visas.

Dr. Adamson has measured growth goals for Face the Future and knows those goals can be achieved due in part to what he is observing among the younger health-care professionals who are taking on such rewarding work. "As I move into my senior years, it's really wonderful to me to work with so many people who are younger in our foundation. They inspire me with their enthusiasm, and so many have humanitarian feelings and characteristics," he says. "It makes me feel really good because I know the world will be in a better place because of them. It's incredible how talented some of these young people are."

All of us at some point have envisioned how we can make this a better world. Do we have the skills, abilities and wherewithal to really effect change? Dr. Adamson asked himself that same question and his answer was yes. He saw a need and he answered the opportunity to make an impact to change lives for the better ... to change futures and to provide hope — one child at a time.

A humble yet distinguished Canadian, Dr. Peter Adamson is leading this team of global humanitarians volunteering their surgical expertise, treatment and care to patients worldwide to ensure their light, faces and smiles will always shine bright. Bright lights that, in their small way, make our world a better place.

www.facethefuturefoundation.ca



SHAME TO SPARKLE

Survivor and childhood-trauma expert Lacy Nicole has launched the Shame To Sparkle Foundation, which will focus on advocacy and mental health resources – specifically those concerning trauma and PTSD – for those in need

WRITTEN BY MARC CASTALDO





s she recounts her childhood, Lacy Nicole describes it as "tumultuous, with an immense amount of trauma." While her parents struggled with addiction, she was often left alone at home, left to take care of herself. At that point, she took on a parental role, which sparked the domino effect of a series of disturbing and life-changing experiences. However, she was in her 20s when her life went from bad to worse. She experienced a horrific crime, which resulted in her being diagnosed with several autoimmune diseases and infertility due to endometriosis.

For Nicole, the distinction between being a victim and being a survivor is not necessarily due to a person's mindset. Rather, it is rooted in an ability to heal from experiences that were never that person's to carry in the first place. She says, "I think being a victim and being victorious are holding hands, and they're parallel to one another. You just have to make that leap. For me, I tell my stories, and I explain my truth, not to be a victim and not be shackled to the past but to acknowledge the things I've experienced. We aren't just filtered pictures on Instagram. We are all struggling with an internal narrative or a battle. I don't think that makes me a victim. I think it makes me authentic, and by being able to explain what I've been through, I hope to help others feel like they are not alone."

Through her self-work, self-advocacy, perseverance and desire to help others, the Shame To Sparkle Foundation was born. Its mission is simple: to provide resources, education and therapies dedicated to those affected by PTSD and trauma. Nicole believes that being a victim of a crime, trauma, abuse or any event that inflicts PTSD "should not be a life sentence." Unfortunately, it is for



most — but, with the help of her foundation, she is determined to change the little voice inside our head that says "Tone yourself down" into "It's showtime ... sparkle!" Nicole highlights the importance of mental health, overcoming traumas and some fun: the ways we can become the hero in our own story.

Nicole invited her supporters to the launch of the Shame To Sparkle Foundation, an unforgettable celebration of strength and healing that took place at Pelican Hill Resort in Newport Coast, Calif., overlooking the ocean, where guests were indulged with Italian cuisine while being inspired by guest speakers that included Terra Newell of *Dirty John* and Dr. David Mahjoubi. Celebrity guests included Audrina Patridge (*The Hills*) and RHOC alums Gretchen Rossi, Lizzie Rovsek and Peggy Tannous, to name a few, who showed their support for normalizing the discussion of trauma, mental health and the experiences that shape us.

"I think that there are so many changes that should be made when it comes to mental health. I'm certainly not reinventing the wheel when discussing these things, but I do think that there are so many stigmas when it comes to telling our story or being authentic. I've seen it first-hand when you're put in a box, judged and shamed for not having the 'worst' trauma. It's not the trauma Olympics. Pain is pain. I think these discussions are so prevalent in society, especially when we look at society as a whole," she says.

She admits that, due to her hard upbringing, she did not have role models to look up to and make her feel safe. "I still greatly wish I could go back in time and grab myself by the hand and say, 'You're safe.' Feeling unsafe is something that nobody deserves to feel," she says.

As a result of her dedication to her healing process, Lacy Nicole has become a role model for so many in need. Her presence serves as a reminder that no matter what you have been through, you are capable of greatness.

www.shametosparkle.org @@shametosparkle @@lacyoc

Beyond the Boundaries of Language U.K.-born, U.S.-based artist Elizabeth Waggett opens up on the power of the natural world and her

solo exhibition at Art Angels in Los Angeles

WRITTEN BY JOSH WALKER | INTERVIEW BY MARC CASTALDO

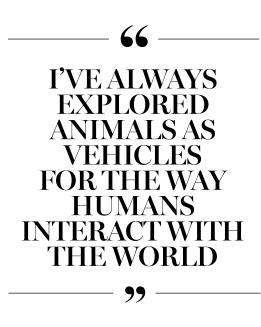
lizabeth Waggett has an artistic style she describes as "tight, precise and controlled." Bringing together monochromatic illustrations with striking splashes of gold, her pieces explore the traditional and contemporary and provide a social commentary on humanity's perception of value and worth.

At the time of writing, Waggett is exhibiting a selection of her work at the Los Angeles gallery Art Angels. Titled I Am Woman, Hear Me Roar, it's a collection of oil paintings and drawings founded on her feelings of fearlessness, authenticity and femininity.

The natural world is a recurring theme in Waggett's work, and that's true of this exhibition. Where one piece introduces the grace of a lioness, another champions a striking lobster against a background of 22-karat gold.

"I've always explored [animals] as vehicles for the way humans interact with the world," she says. "I use the lobster as a metaphor for the hypocrisy of humans. We value this creature as the most expensive item on a menu, but it used to be the food of peasantry. The value it has in our world isn't on your dinner plate. It's in the oceans where it's cleaning up a lot of our mess."

With qualities that include fear, power,



beauty and instinct, big cats have become a key inspiration for Waggett. "There's a lot of symmetry and symbolism between big cats and women, my experience as a woman in the world, and how we're revered but also put on a pedestal for the wrong things, like beauty," she says.

As someone who recently became a mother herself, she talks about their fiercely protective maternal nature and how focusing on them is as educational as it is inspirational. "My subject matter has now become so inspiring that I'm learning from them. Lionesses take exactly what they need and don't apologize for it. They're fully and authentically themselves and, as women, we can learn a lot from that."

As well as the excitement that comes from seeing her work outside the usual setting of her studio, a particular highlight of the exhibition has been seeing how others react to it.

"So many women said how empowered they felt by the exhibition and certain pieces," she explains. "With these shows, it's important to articulate your work. But, for me, the medium of art goes beyond any kind of language. There are so many things within your pieces but when somebody comes and tells you something new, the idea was there, but maybe you've not articulated it yet."

Another thread that runs through Waggett's work is her use of gold. Because it is a natural material, it develops and changes over time, making it all the more alluring. "There's a beautiful juxtaposition between a drawing that's controlled and this gold leaf that's going to do its own thing,"





Above: The exhibition on display at Art Angels in Los Angeles. Left: Gold is a recurring material in Waggett's work



she continues. "I can't control it when it's on the canvas. It's going to react to the light in the way it wants to."

Waggett talks about how different it looks under natural light, synthetic light and a combination of the two. Even when driving past the gallery one evening after it closed, she shares how the material glowed at night. "Another material wouldn't do that. With the charcoal, which is very matte, the gold has its own shine."

Having lived and exhibited her work all over the world, Waggett has come a long way from her beginnings in Manchester, England. To those also looking to follow a career in the arts, she says, "Continue to explore and fail. Don't worry about what you're putting out there. There's no point in trying to do things perfectly before you've fully explored yourself."

Looking to the future, Waggett has a busy year lined up. As well as finishing her current Art Angels exhibition, she'll be hosting a show and discussion centred on the topic of women's empowerment in the fall at Soho House and will be showing her work at Art Basel in Switzerland and Art Basel Miami later this year.

elizabethwaggett.com
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PARIS

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3. Hermès Birkin Iconic French design house Hermès has been the pinnacle of luxury since its founding in 1837. Visit the flagship on Rue du Faubourg Saint-Honoré to purchase your summer essentials.

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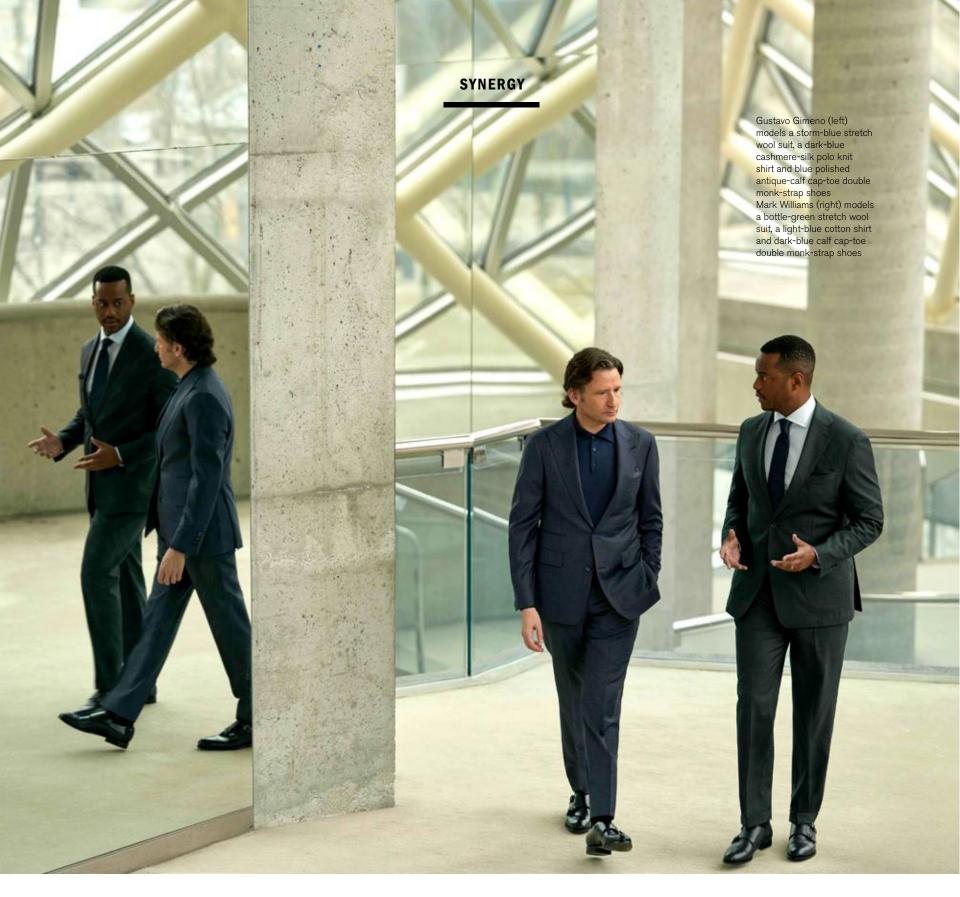
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MUSICAND FASHIONUNITEThe partnership between Amsterdam-based clothing brand AtelierMunro and the Toronto Symphony Orchestra merges elegance
with culture

INTERVIEW BY MARC CASTALDO



he Toronto Symphony Orchestra (TSO) has played a pivotal role in shaping the creative culture of the city and Canada as a whole. Now TSO's Chief Executive Officer, Mark Williams, and TSO Music Director, Gustavo Gimeno, have collaborated with Joachim Baan, Creative Director of the Amsterdam-based made-to-measure clothing brand Atelier Munro, a partnership meant to showcase the harmonious symphony of leadership, craftsmanship, culture and individuality through their curated collections of elegant pieces.

Mark Williams

Q: When first introduced to the Atelier Munro brand, what was your first impression?

A: My first impression of Atelier Munro was the warmth of its people. The collaborative nature of their work approach struck a chord with me. And, of course, I was captivated by the beauty of their fabrics, their finishes and their real attention to getting it right — not by their standard, but tailored specifically to meet the expectations of you, the customer.

Q: What does the partnership with Atelier Munro mean for the Toronto Symphony Orchestra?

A: What I found intriguing about the partnership between the TSO and Atelier Munro is that it presents an opportunity not only to explore beauty and beautiful things, but also to delve into the bespoke nature of what each of us does. What I admire about Atelier Munro is their capacity for co-creation; you can enter their shop with a vision, they have a vision, and together you can craft something that doesn't exist anywhere else - it's exclusively made for you with all the details you envision. To a large extent, that's what we do at the TSO. Each performance is a little bit different and because you're in the audience you become part of that performance, influencing what happens on stage. The blend of how these elements - style and musical performance - change and react to the participants involved is what truly brings this partnership to life. And let's not forget — they make beautiful clothing and we make beautiful music.

Q: As the CEO of the Toronto Symphony Orchestra, what goals are you determined to accomplish?

A: I am determined to change the conversation around classical music. I am committed to ensuring that our community understands that the Toronto Symphony Orchestra is not only one of the great orchestras of the world, but it's an orchestra that's deeply rooted in this city. Its essence and existence are inseparable from this city because we both belong to it and mirror its unique character.

Gustavo Gimeno

Q: In what ways can music teach human beings fundamental things about life?

A: In many ways! To start with, music teaches us to listen and how to listen, to have a dialogue, to resolve the tension, to collaborate and to find a common way of doing things while still feeling free. It also keeps us curious, sensitive and open-minded.

Q: Describe the experience of collaborating with Atelier Munro.

A: loved it. It has much to do with what we do in music ... it is about quality, sensitivity, taste, attention to detail, tradition and personality. I loved all of it, especially the product, but also the process of giving shape to something together and the personal touch.

Q: What advice would you tell young men and women whose fears have overpowered their artistic passion (fashion or music)?

A: The arts are simply going to make our lives better. The arts are a great partner for life ... one always feels uplifted and better after listening to music, visiting an exposition or reading a great book. Art helps you connect with yourself and reflect — both inward, on yourself, and about life itself. It is miraculously comforting.

Joachim Baan

Q: How did the partnership initially spark? What led up to it?

A: Late last year, Mark walked by our Yorkville flagship store and initiated the conversation. Soon after, we were on a Zoom call exploring what this could be and how we could create this double portrait of Mark and Gustavo together. It is interesting that, in all the relationships and collaborations we work on, we find there is more that connects us rather than separates us. That creates a lot of energy — the real spark. It is always an exploration, a search for shared values and connecting worlds where, at the point of connection, the spark happens.

Q: What do you think the defining feature mutually shared by music and fashion that makes them work so well together?

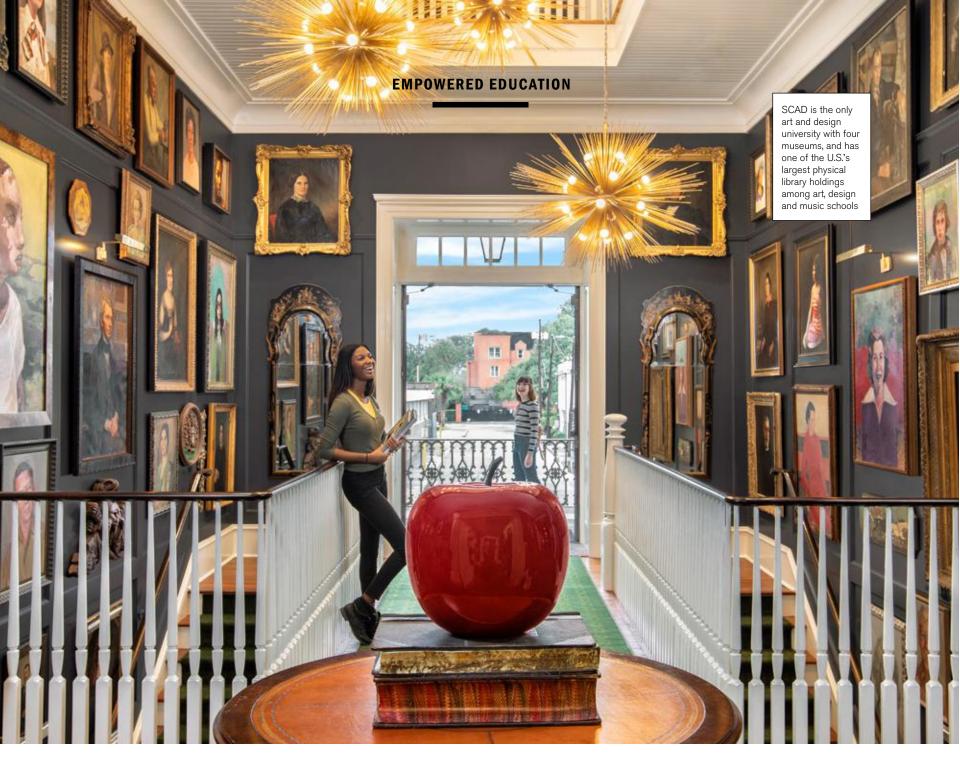
A: This collaboration became a story of shared values and ambitions — not so so much between fashion and music in general, but between performing in first-class orchestras and made-to-measure menswear. These parallels, in our obsessive passion for simplicity and complexity, detail and craftsmanship, beauty and delicacy, are woven into everything we have done so far.

Q: If you could describe the Atelier Munro brand in one word, what would it be?

A: It comes down to our core value: Manifesting Character. What this means is that with our product, both the clothing and the service we are offering, we are empowering personal taste in clothing to help you look and feel your best. It is about creating a hyper-flexible made-to-measure wardrobe that embraces character and complexity.

www.tso.ca www.ateliermunro.com ©@torontosymphony ©@ateliermunro

5.3



IT STARTED AS A The Savannah College of Art and Design – SCAD – offers more degree programs and specializations than a

offers more degree programs and specializations than any other art and design university and is equipped to prepare talented students for professional creative careers

INTERVIEW BY MARC CASTALDO

he Savannah College of Art and Design was founded in 1978 in southeast Georgia by Richard G. Rowan, Paula Wallace, May L. Poetter and Paul E. Poetter with the objective of delivering specialized arts education and effective career preparation for students from throughout the United States and abroad. SCAD president Paula Wallace, one of the longest-serving women presidents in the history of U.S. higher education, honoured Dolce with an exclusive interview, where she discussed the origins of the university and its commitment to its students, known as the Bees.

Q: How did your childhood help develop your desire to become an educator and bestow the gift of knowledge upon others?

A: I've loved learning, discovery and the acquisition of new knowledge from the very beginning. My parents set me loose in a sea of books! Early mornings I read as I reclined on our front porch. Late at night, under the covers, I devoured stories by the glow of a flashlight. Charlotte's Web by E.B. White and The Black Stallion series by Walter Farley were first loves. I leafed through tattered paperbacks till the covers fell off! My literary orbit expanded to subsume other books and other stories - like A Wrinkle in Time - transporting me to faroff lands and providing insight into the deepest mysteries of the human heart and mind. The wonderment of reading sparked a lifelong love of learning and filled my soul with an outpouring that I knew I had to share with others. My parents gave me other gifts as well. My mother was a teacher, and I inherited my predilections and passion for education from her. As a language arts educator in the Atlanta Public Schools, she was so engaged, circulating among her students in a dialogue to learn what they each needed as individuals. She always told me "A teacher on her feet is worth two in the seat" - meaning that walking the classroom and kneeling down next to the student who needs extra help is the real way to reach someone. I have hewed to this principle all my life, even in my incredibly busy work as SCAD president. On any given day, you'll find me participating in classes and making studio visits with our students. I don't really sit down unless I'm doing Pilates, and that's pretty active, too! I'm a high-energy person who's called to stay busy.

Q: What inspired you to create SCAD?

A: My career in education truly began when I first taught piano lessons in high school. I loved sitting right alongside my students, nurturing, guiding, watching (and hearing!) them shine. Though I seriously considered a career in classical piano, I ultimately chose education. I've always been fascinated by the science of learning and the psychology of positive reinforcement. After college, I began teaching elementary school in the Atlanta Public Schools, following in my mother's footsteps. Learners that age burble with inventive curiosity. They haven't yet had it drummed into them that there are "wrong" answers, so they experiment and probe for solutions. So why teach them in one uniform, stultifying way? Instead of delivering dusty chalkboard lectures, I whisked them away on field trips - to museums for history, to the botanical gardens for biology, to city hall for civics. I had them write and stage plays about concepts learned in class. We made films with original scores. The fun was the learning. In those early years, I saw the potential of creative approaches to education. The leap from elementary school to SCAD was intuitive. Why not apply experiential



Paula Wallace has dedicated more than four decades to serving and leading SCAD, expanding the university's mission on a global scale. Since then, she has been bestowed with a multitude of awards from *Elle Decor*, DesignIntelligence, Fashion Group International, the State of Georgia, the Georgia Historical Society, *Georgia Trend*, Style Atlanta, and many more. Wallace has guided the university to unprecedented growth and achievement, from enrolment and degree programs to learning resources, financial stability, and more

learning at the college level? I'd never seen myself as a university founder, but why not? My parents taught me to dream. I founded SCAD to help students harness their natural creativity and apply it to problem-solving, to invent solutions, to discover the fulfilling lifelong careers they want. That's where SCAD was born. SCAD also addressed a specific need for an elite art and design college in the South. None existed at the time, and it seemed unfair for my neighbours' children to be forced to travel great distances for the specialized education they sought. (Now students are attracted to SCAD from all 50 states - and 108 countries!) I wanted to create the world's first university for creative careers. Today, creators are revered in our society. No one begrudges them the right to make a living. But in 1978, remember, the notion of the nobly starving artist was quite in vogue. SCAD was at the forefront of eradicating that tired stereotype. Students have always been the focus of SCAD. Back in the 1970s, universities catered to faculty, providing soft landing spots for them to research, to publish. SCAD would instead hire teachers to teach, and we would focus on the needs of our Bees (the SCAD mascot!) above all. What would help our students get the most out of their undergrad experience? Credentialed professors in the classroom, not grad student teachers! No classes on Fridays, so students could focus in the studio and receive one-on-one instruction from their professors. Field trips for every class. Travel! Instead of semesters, SCAD adopted the quarter system — proven to increase learning outcomes. SCAD stood out from traditional higher education from the very beginning.

Q: You sold your Volkswagen to create SCAD in 1978. How did that happen?

A: Remember when the Blues Brothers traded their car for a microphone? Well, I traded my car for a university! I adored that car. My beloved bananayellow VW3 Beetle! When I founded SCAD, I was in my late 20s and had way more dreams than capital. We needed to raise cash to make SCAD a reality, so I sold my beloved car. As they say, to achieve great things you have to be willing to sacrifice that which you most love. And boy, I loved that car. (In happy homage, SCAD now has a small fleet of VW Beetles wrapped distinctively in alumni art to shuttle guests around campus!) To fund SCAD, my sweet, devoted parents sold their home to help pay for SCAD's first building, the former armoury in downtown Savannah now known as Poetter Hall. They also traded their leisurely retirement for volunteer labour - all to help me realize my dream of creating a university for creatives. Clearly, a lot of love went into rehabilitating Poetter Hall and all the other SCAD buildings that came after it. SCAD has forged a global reputation for our expertise in heritage conservation and adaptive reuse. More than 100 of our buildings are historic.

Q: As someone who has dedicated her life to all facets of education from public schools to post-secondary education, what is your greatest concern for students today? What are some of the hurdles they must overcome?

A: Today's SCAD students are members of gen-Z. They've seen quite a lot of history in their lives! More than anything, they long for safety, security, care, and a rewarding lifelong career. It's no secret that gen-Z is more comfortable talking about anxiety and depression. That's what I mean by "care" here. They're far more honest about their own mental wellness needs. Plus, having come of age during the Great Recession of 2008 (when many saw their parents lose their homes and livelihoods) and the recent pandemic - well, these students are hyperaware of global realities. They want recessionproof, pandemic-proof careers! They want to be future-proof. They're as passionate about finding lifelong careers and establishing economic stability as the Greatest Generation. SCAD looks after our students' emotional well-being with myriad thoughtful programs like SCADcares, which offers a type of one-on-one care that doesn't exist, to my knowledge, anywhere else in higher education. SCADcares provides individual concierge support and personal attention to students, alumni, families and communities - for any reason. Also, our Bee Well initiative focuses on the three pillars of wellness - emotional, physical and social - to

ensure that students take a comprehensive look at their health. The built environment is a core tenet of wellness at SCAD. We provide our students with the most breathtaking, joyful built environment in all of higher education to give them the incentive to stay on campus and in class, where they can receive all the intellectual and emotional support they need. Universities have a responsibility to act somewhat *in loco parentis*, to truly take care of the students in their charge. Gen-Z students and their parents want personal attention; they want students to be cared for, loved, and prepared for their professions. SCAD takes this responsibility very seriously.

Q: Do you feel that the high-school education system can better nurture students' artistic passion and skill sets?

A: High schools do a fine job with students – that's where students generalize. College is where they need to specialize. My concern is other colleges that insist students should keep generalizing! The university of yesteryear is flawed, faltering, and failing students, as the precipitous decline in liberal arts enrolment illustrates. Half of all college grads feel unprepared for their postgraduate careers. If universities aren't preparing graduates for their professional lives, who will? The problem here is that conventional universities don't change. They have too much invested in outmoded traditions to seriously address what families and employers want and need. When Mark Strassmann of CBS Evening News came to campus recently for a story on American innovation and asked me how often SCAD updates our curriculum, my answer surprised him. "Every year," I said. Wellresearched, intentional and continual evolution of SCAD degree programs, with promising careers in mind, is but one reason why SCAD enrolment continues to break records. Where others prize tradition, SCAD leans into the future. That's why we intentionally seek out STEM students in high schools, in addition to students who have a natural love for the fine and performing arts. Just about everything we teach at SCAD involves science, technology and quantitative thinking: architecture, visual effects, sound design, social marketing and strategy, the business of luxury and fashion marketing, you name it. At SCAD, we welcome students who might not have a traditional fine arts background, focusing as much on demonstrated problem-solving and analytical thinking as on portfolios. High school is the time to generalize. College is the time to specialize.

Q: What inspired you to open a SCAD campus abroad, in Lacoste, France?

A: I could do an entire interview on SCAD Lacoste and what it means to me and to our students! One reason I created the Lacoste location is because research proves that employers



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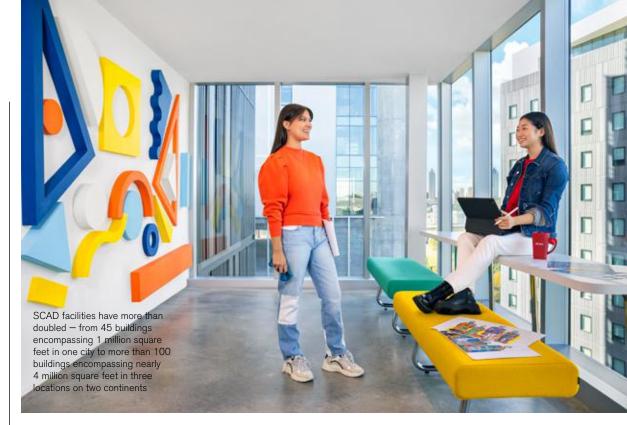
prefer candidates who've travelled widely - a key factor in developing independence and curiosity. How did it happen? Well, the Lacoste School of the Arts called me in 2001, on the brink of closure. Aware of SCAD's international renown for heritage conservation, they wanted to gift us their 18 Lacoste properties, knowing SCAD could breathe new life into them. The buildings were crumbling but the first time I surveyed the wondrous Luberon Valley from Lacoste's hilltop, I saw all the possibilities that Lacoste could offer our students - the light, the air, the inspiration. Today, SCAD Lacoste comprises 66 properties - including the most spectacular and inspired residence halls and studios in all of international higher education - and we've hosted thousands of students, alumni and guests over the last two decades. Many graduates tell me their experience at SCAD Lacoste is their most cherished memory.

Q: For those who intend to apply to SCAD in the years to come, what are some of the qualities that SCAD looks for in a prospective student?

A: Unquenchable curiosity, a gift for invention, a strong work ethic, and a compelling instinct to make the world a better place. SCAD is the world's preeminent entrepreneurship university. We prepare the business leaders of tomorrow, which is why I created SCADpro, a high-performance boutique business and research consultancy that provides fast, smart, bottom-line business results for hundreds of global clients. Under the guidance of our expert faculty, SCADpro students solve creative challenges for Fortune 100 clients in finance, health care, hospitality, entertainment, technology, automotive, e-commerce, and more: BMW, Volvo, Gulfstream, Chanel, Delta, Coca-Cola, Google, Fidelity Investments, Movado, Hermès, FilmHedge, the Mayo Clinic, MGM Resorts how much time do you have? I could go all day - Disney, Amazon, Mercedes-Benz, Deloitte. The list is long! And of course there's SCAD SERVE, our in-house consultancy that specifically partners with other NGOs and community welfare groups, just like SCADpro partners with businesses, to invent and innovate. For example, just this year SCAD students collaborated with Deloitte to use quantum computing to optimize space launches and to address problems endemic to homelessness. SCAD seeks students who want to change the world!

Q: What memory brings a smile every time you think about it?

A: My favourite is not a single memory but a cascade of similar memories that follow one after the other, like waves gently lapping at the shore: the smiling faces at SCAD Commencement, thousands of them, happy grads, parents, siblings, grandparents all full-to-bursting with pride over their newly crowned graduates' accomplishments.



I AM PROUD TO KNOW THAT, WITH OUR 99 PER CENT EMPLOYMENT RATE FOR SCAD GRADS, ALL OF US AT SCAD TRULY HAVE CAUSE TO CELEBRATE

I can literally see the realization of dreams coming true in real time, over and over again. The accumulation of all of those triumphant shouts and hugs and fist bumps, that's why I do what I do. That's what all of the hard work and long nights — for me and for the grads — are all about. And I am proud to know that with our 99 per cent employment rate for SCAD grads, all of us at SCAD truly have cause to celebrate.

Q: What is your definition of a leader?

A: Earlier, I spoke about my daily hands-on engagement with students, alumni and faculty members on the proverbial factory floor of SCAD. That's a leader. I loathe the word "manage." Management is passive! True leaders are never complacent. Leaders act. Leaders take the high road. Leaders carefully consider consequences. Leaders walk. Leaders move. Leaders listen. Leaders ask questions and seek answers. Leaders make well-founded decisions with empathy and intuition. For example, while observing SCAD industrial design classes a few years ago (where students create products like boats, cars, tableware, toys, medical devices, and more), I noticed, in almost every class, that several students had chosen to design concepts for new athletic shoes. This got me thinking. My team and I did research about the demand for athletic shoes and before long, SCAD launched the first-ever sneaker-design minor. All because I got out of the office and walked the floor in sneaks of my own! This fall, we launch an MA and MFA in sneaker design. SCAD designers already dominate this \$80-billion-dollar-a-year business. We're in it to win it.

Q: What does la dolce vita mean to you?

A: It means living your dream every day in concert with others. I live a sweet life because I'm fortunate enough to help our Bees discover and live their own best lives. What could be sweeter than honey?

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CIRCLE OF LOVE

NSORED CONTENT

Successful real estate broker Manal Boutros is taking her altruistic approach to life to the next level with a new charitable initiative designed for human connection and the sharing of love

> Boutros's "Horse-Human-Harmony" Circle of Love event brought people together for a therapeutic and calming experience

eal estate can sometimes have an overly glamorous image that is at odds with its most basic premise: to provide people with homes and shelters for living.

"What I love about this career is that it connects you with people," says Manal Boutros, real estate broker with RE/MAX Aboutowne Realty Corp. in Oakville, Ont., just west of Toronto, in a recent interview with *Dolce*. "It's not only about finding them a home, or selling a house or finding a property. It is also about becoming part of their family and having this feeling of responsibility. When someone really wants to find a home, or needs to find a house or even to rent a place, even if it is a basement apartment, whatever it is — someone needs to find shelter. This is what keeps me going in this amazing industry."

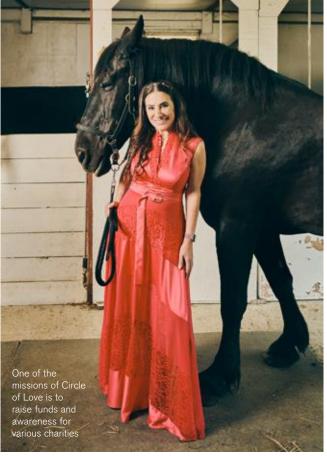
Given all the buying and selling and the size of some transactions, it can be odd to hear real estate being painted as a stage for compassion. But it can also be refreshing. That's part of the difference Manal Boutros brings to the industry and it also reflects her approach to our world and our lives.

Born in Alexandria, Egypt, Boutros moved to Canada 30 years ago, where she has more than 20 years of experience in the real estate industry. She has developed an impressive portfolio because of her deep understanding of the business and by valuing and earning the trust of her clientele of homeowners and soon-to-be homeowners. Her many prestigious awards have included induction into the RE/MAX Hall of Fame, receiving the Award of Excellence at Royal LePage, being recognized as Tridel's Top Producer and a part of RE/MAX's #1 Team in Sales Achievement (both in 2017), and winning Tridel's Certificate of Excellence in 2019 and 2022. Boutros has undoubtedly paved her path to many more awards.

But there is another, deeper side to Boutros beyond the buying and selling of homes and properties. She has proudly served as a World Health Organization and United Nations staff member and has always had a passion for empowering others and admired those who fight silent battles with illness, oppression and injustice.

This more spiritual side is one reason Boutros has started a new initiative, Circle of Love, a community built on the belief that all humans need one thing to thrive: love, to give love and be loved. It's been 56 years since The Beatles first told the world "All You Need Is Love." Perhaps they were correct?

For her first Circle of Love event on Sunday, July 23, Boutros is bringing people



LOVE IS SHARING, LOVE IS CARING, LOVE IS GIVING AND LOVE IS GENEROUS, PATIENT AND FORGIVING

together at Copperwood Trail, a horse farm in Whitchurch-Stouffville, about 50 kilometres north of downtown Toronto. The event is billed as "Horse-Human-Harmony," a phrase that summarizes how connecting with each other and being around horses can be so therapeutic and calming.

"Horses are kind, honest and simple creatures that respond to strong leadership and communication. They are true to themselves and, in return, they accept us for who we are," says Boutros, explaining her choice of this idyllic venue.

"I had reached a point in my life where I wanted to do more — maybe give, maybe share through feelings of love and respect or acts of kindness and charity work," Boutros says, reflecting on the reason she began Circle of Love. "People want to share more and connect more. They need more of the human touch — to connect and share their feelings — of love, of respect and to help one another. We all need love, we need more kindness in this world. That's why I thought of a circle — what better way than 'We're all together in one big circle and sharing what we have with each other'? Some people don't know how to share, so let's start together by sharing our strong feelings of affection, of compassion, of kindness and, of course, love. We all need this."

One of the missions of Circle of Love is to give back to the community by connecting with community members and raising funds and awareness for various charities. "There are so many heartwarming causes and community initiatives that can have an even greater impact with more active contributions, so Circle of Love is all about gathering together people who are eager to make a positive difference in our communities," says Boutros.

It is easy to see that Boutros has a deep sense of self and realizes the importance of mental, spiritual and emotional health.

"We live such busy lives with families and financial obligations and struggles and professional responsibilities that we tend to lose our sense of who we really are," she says. "That's why the Circle of Love community would find time for each other and ourselves. We need to love ourselves and be together to have great heart-to-heart conversations with other like-minded individuals with the same intentions and goals of sharing kindness and love by doing good acts and charity works together."

Boutros named her new initiative the Circle of Love as a testament to the importance of what she sees as the key emotion in our lives.

"Love is everything. I don't think anyone can live without love and people need to feel it from others to feel complete," she says. "Love is sharing, love is caring, love is giving, love is generous, patient and forgiving. We need more love and we need to connect with each other. Love is the answer for lots of problems that are happening today. If everyone felt they were loved, we would be living in a much nicer place."

Boutros's first Circle of Love, the July 23rd event, sold out immediately, which indicates how much all of us need events such as these. The initiative is also an indication of her own deep soul and how much altruism can contribute to living *la dolce vita* – the sweet life.

"To me, the most important thing that makes up the sweet life is seeing people smile," says Boutros. "A smile on someone's face makes me very happy. I think smiling is the most precious thing we all have. We all just need to do it a little more."

manalboutros.com @manalboutros_

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TIMELESS QUALITY

THE ART OF A CRAFTSMAN

Ferit Tecimer's lifetime in jewelry, forged by his family's centuries in the business, has made Humbertown Jewellers one of Toronto's most respected homes for beautifully curated jewelry creations and exquisite timepieces

WRITTEN BY RICK MULLER | INTERVIEW BY MARC CASTALDO

erit Tecimer had grandiose plans when he immigrated to Canada and opened Humbertown Jewellers in Toronto in 1980. As a descendant of a family that had been in the jewelry business for 250 years, he envisioned his original small shop, just 600 square feet, selling many beautiful pieces of jewelry or perhaps a Patek Philippe or Rolex to glamorous clientele when he opened his door and awaited his customers.

On his first day in business 43 years ago, Ferit Tecimer and Humbertown Jewellers sold 17 batteries. It was the beginning of his education process of understanding how to do business in Canada.

"I needed to better understand the customer," said Tecimer in a recent interview with *Dolce*. "It took me about six months to figure out who is actually buying and who is simply looking."

After a modest start to his business over the first five to seven years, Humbertown Jewellers has become known for quality and service to its loyal base of customers with whom it has built relationships over the years, who appreciate the charm and warmth of the family-owned-andoperated business, located on the Kingsway in Etobicoke, just west of downtown Toronto.

"All my life I've believed in quality more than quantity," says Tecimer. "I never wanted to have 10 stores or 20 stores; I wanted to have one really fine store."

He has delivered with his store and his 14 multilingual employees. "We are like a family," he says proudly. Tecimer, who has a master's degree in architectural engineering and is descended from generations of jewellers, combines these





Tecimer's family has been in the jewelry business for 250 years, giving him the expertise and knowledge he brings to Humbertown Jewellers as a master craftsman

ALL MY LIFE I'VE BELIEVED IN QUALITY MORE THAN QUANTITY ... I WANTED TO HAVE ONE REALLY FINE STORE

99 —



Humbertown Jewellers is an authorized service centre for many leading watch brands, routinely carrying out challenging tasks such as the restoration of antique timepieces and complete technical revisions on grand complication movements

attributes by meticulously designing and creating beautiful in-house jewelry and creating with the art and eye of a skilled craftsman the finest *haute horlogerie* Swiss timepieces.

Jewelry is one of the most personal accoutrements and a reflection of yourself, a statement of your style. Whether you favour a heavier look from Egyptian or Spanish history or the finer and more delicate appearance of Northern European traditions, you are proud to display your taste. But it takes a skilled craftsman to make what you envision come true.

When you meet and speak with Tecimer, it doesn't take you long to appreciate that he is a man of honesty, integrity and deep decency. He also has a pure understanding of what his customers are looking for and how to make them happy, always cognizant of the marketplace and current trends.

Tecimer's many years in the business have shown him that customers have different needs at different stages of their lives, and he has always been dedicated to finding or designing a distinctive piece to suit each of life's special moments. Nothing makes him happier than seeing the grown children of his early customers return to Humbertown Jewellers to look for a graduation watch or an engagement ring. By understanding his market, Tecimer can supply the perfect piece whatever the occasion.

"Years ago, when we started, people wanted to buy very elaborate pieces of jewelry that they'd only wear once or twice a year," he observes. "Today, people want more simple pieces that they can enjoy and may wear every day. In North America, if you want to sell high-end merchandise the finishings are very important. What separates us from other jewellers is that we sell very highend, quality merchandise. We even hear from insurance companies that Humbertown sells a completely different type of jewelry than other companies, and we are very proud of that."

Humbertown Jewellers is an authorized service centre for many leading watch brands. Its on-site watchmaker is a veteran with more than 40 years' experience in refurbishing and repairing luxury watches and is a certified watchmaker for Rolex, Omega, IWC, Cartier, Panerai, Tudor and others. Humbertown routinely carries out challenging tasks, such as the restoration of antique timepieces and complete technical revisions on grand



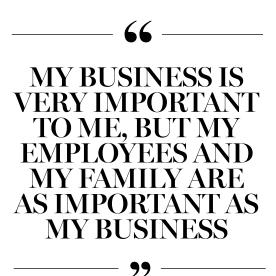
Nothing makes Tecimer happier than seeing the grown children of his early customers return to Humbertown Jewellers to look for a graduation watch or an engagement ring

complication movements, all the while keeping abreast of the latest technology and trends.

Humbertown's 43 years in business also means it has been a member of its community, and that involvement has been extremely important to Tecimer. Humbertown has been a proud partner with the Princess Margaret Cancer Foundation through its involvement with The Fight to End Cancer team and the innovative and groundbreaking work it is doing to achieve that worthy goal.

Humbertown Jewellers was honoured at the 2018 Fight to End Cancer Gala for its contributions. "At Humbertown Jewellers, community involvement and giving back through charitable endeavours have always been a strong part of our personal and corporate belief system. We are proud to partner with The Fight to End Cancer team and join them in their fundraising efforts," said Tecimer upon receiving the recognition.

Personal life and business are interwoven for Tecimer, which affords him a healthy perspective



regarding work and life balance. "My business is very important to me, but my employees and my family are as important as my business," he says. "Because if one of them is sick, then I am sick along with them, and if they are happy, I am happy along with them. I want my children and grandchildren to continue the business and continue to have one really good store because customers know us personally and, most importantly, they know what we are selling and what they are buying."

In these days of assembly lines, warehouses and mass production, Ferit Tecimer and his team at Humbertown Jewellers stand apart by delivering exceptional customer service, knowledge and perhaps the most valuable commodity when it comes to quality jewelry and timepieces care, dedication, skill and pride in old-world craftsmanship, giving what they offer an intrinsic value that simply cannot be measured.

www.humbertownjewellers.com ©@humbertownjewellers

MICHAEL BUBLÉ: "I'M EASY, I'M CANADIAN!"

Wrapping up a world tour for his most recent album, 2022's *Higher*, the Canadian icon reflects on his roots, his enduring success and what lies ahead

WRITTEN BY CEZAR GREIF



According to an Oprah Winfrey interview, Bublé had dreamed of becoming a famous singer since he was two

Full Look STYLE BY SARAI @stylebysarai

Shoes SANTONI @santoniofficial

Watch ROLEX @rolex Bublé has a passion for ice hockey and growing up wanted to play hockey for the Vancouver Canucks

Full Look STYLE BY SARAI @stylebysarai

Watch ROLEX @rolex ith his velvety voice and down-to-earth charm, Michael Bublé is the epitome of the modern crooner. He's as Canadian as it gets — don't get him

started on the Vancouver Canucks. But he's also one of the reasons there is a renewed interest in the Great American Songbook, that collection of classic songs made famous by Frank Sinatra and Tony Bennett, among others. Bublé still lives near Vancouver, where he grew up, but his wife, Luisana, is from Argentina. In other words, he's a proud Canadian while at the same time he's a citizen of the world. Maybe this goes back to his Italian roots and the one man who played a key role in his life: his grandpa Demetrio Santagà. It was because of him that in 1995, Bublé became a naturalized Italian citizen. "My grandpa and I were always close," Bublé explains during our cover shoot in Vancouver. "We had a lot of things in common. We loved music, we loved hockey. That relationship was something that would change my life and impact me forever. He was such a gentleman and as much as he would tell you that he was flawed, in my eyes he was pretty perfect, and he was always humble, always gracious. He never took dignity away from other people." Demetrio played a huge role in exposing Bublé to a whole world of music that seemed to have been passed over by his generation. Michael's first singing engagements, at age 16, were in nightclubs and were facilitated by Demetrio, who offered his plumbing services in exchange for stage time for his grandson. Bublé's grandfather also paid for his singing lessons and encouraged him to enter a local singing competition. But it's on the human level that his influence was strongest. "I think as much, naturally, as the love of music and that connection we had in a lot of these songs was huge for me, it wasn't as big as teaching me how to be a man," says Bublé. "Being a real man, it doesn't mean that you have to hurt guys, you have to be physically imposing. My grandfather was a very gentle guy. And at the same time, through his actions, he demanded a ton of respect and he was a great leader. Words are cheap, but actions are everything, so getting to spend as much time as I did with my grandfather led me into being the man I am today. It's interesting, because there's not one day that goes by where I don't think about him as I try to show my kids, with my actions, how they can be. I realize the words just fly over their heads, but when they get to see you and how you treat people, it changes them. And even more interesting, sometimes my kids say things or they laugh and they have this twinkle in their eyes and I see him, and it reminds me of how much I miss him, how much I love him, and how powerful genetics are."

Bublé's success as an entertainer has been nothing short of astounding. He has sold over 75 million records worldwide, and won numerous awards, including fifteen Juno Awards and five Grammys. In 2003 Bublé's first album reached the top ten in Canada and the United Kingdom. He found a worldwide audience with his 2005 album, It's Time, and his 2007 album, Call Me Irresponsible, which reached number one on the Canadian Albums Chart, the U.K. Albums Chart, and the U.S. Billboard 200. This universal acclaim and the glitzy production of Bublé's studio albums might obscure the fact that he comes from a fairly humble background and had to work hard to succeed. "There were so many first jobs," he remembers. "I worked in restaurants, I was a waiter, I worked at liquor stores ... but one of the most important jobs was as a commercial fisherman - it was a blessing. I learned the value of camaraderie, I learned how to be respectful in a group of adults. I was just a kid. It was a dangerous and physical job. More than anything, it gave me a foundation for what I do now - because it was hard but it was really rewarding. Everything else that I would ever do in my life would feel easy compared to that. I feel very blessed I had the ability to interact with adults, but I learned the value of hard work. The crew consisted of about six crewmen, a captain and five other individuals. I was young. I was 13 or 14, and they were in their 20s, going to different universities or coming in and out of the army. And it was difficult for me because I was always just a kid - you know, immature. And the greatest lesson I learned: if you treat people with common respect, if you treat people with dignity, they'll usually treat you with dignity back. I wasn't a leader but I learned what leadership qualities were. I learned that you could catch more flies with honey. I learned that when you work in a small vessel for months at a time that mutual respect is really, really important. And when you want to get a job done, there's a way that you can incentivize people and it's not through fear or demanding respect. It's by giving respect and making an environment where people feel that they can succeed."

Michael Bublé's breakthrough happened with his self-titled record, released in 2003 to worldwide commercial success with more than three million records sold. About that release he's "appreciative of the past but not reverential," as one New York Times review noted. It happened at the right time, according to the Canadian icon. "When I said that I was glad that I didn't find fame until I was in my late 20s, it is because I think I had become the man that I would become by 27," he explains. "I think fame is very similar to being out in the sun. We all love going out in the sun - it feels really good, it's warm and it's inviting. But just like the sun, as great as it is and as wonderful as it can feel, if it's too hot and you're out for too long, it can kill you. It takes a lot out of you. It burns you. It cripples you. It ends up just stopping you and I think that when we're prepared - I'm trying to come up with this analogy - and we have "lotion" in our life that is our character, our patience, our sense of security and unique self and we go out and we get those tools to face the "sun," the fame, of course you're much better suited to it. When you're 21 or 22 years old you're naked. You're emotionally immature, you just haven't had that sort of time or ability to have those emotions or the experiences. When you go out and you're unprotected against that "sun," unless you have a beautiful group of people around you that can help protect you ... and even if that, it's tough. I look at something like what happened to Justin Bieber, and I think he's an amazing guy, because that's a lot of heat, a lot of fame for a kid. There's just no way to be ready for it and I think he handled it as best he could."

When asked about his favourite album of his already long career (11 studio records to date), Bublé's answer won't surprise you: 2022's *Higher* gets the nod.

"It's always the last one because the experience is fresh, and you just work so hard with all these beautiful people that you love and care

66 I THINK IF I'M ASKED TO USE A FEW ADJECTIVES TO DESCRIBE WHO I AM, 'CANADIAN' WOULD BE ONE OF THEM. I LOVE MY COUNTRY. I LOVE MY CULTURE. I'M DEEPLY PROUD OF WHO WE ARE AS PEOPLE 99

about," explains the singer. "And there are very few things that are as rewarding as building something from nothing. In science, the greatest scientists in the world will tell you the same thing. Something cannot come from nothing. It's impossible scientifically. It's why we have such a difficult time explaining or being able to grasp our universe, because at some point before the Big Bang, something came from nothing. Now, this is a scientific problem that can't be answered and that every great scientist from Einstein on struggled with. Yet every day, as a musician, I walk into rooms with other artists and co-writers with nothing, with zero. And somehow, from nothing we create something, and I have always found this fascinating, rewarding, fulfilling - to walk into a room and walk out and go, "Oh, my God, what have we done!" This last record was an absolute blast because there were friendships that I'd formed over the last 25 years, that I got to connect with these people and create with them and then there were new friendships that I got to build all this wonderful trust. And this is a humblebrag — but it's a brag — being recognized by winning Grammys and Junos ... I don't really care about the recognition for something I've done in the past, because the past has happened already. What I find wonderful is to be able to share the recognition with all these people who have worked so hard and tirelessly and just put in so much of their love and their time. To be recognized for that and to get to share that is the coolest feeling in the whole world. It was a thrill making this last record."

When *Higher* was released last year, critics were unanimous in saying there were two

highlights on the record: Bublé's duet with Willie Nelson on his classic hit Crazy, and his cover of Paul McCartney's My Valentine, produced by the British legend himself. "The experience of this record, Higher, was mind-blowing moment after mind-blowing moment," marvels Bublé. "It's funny, because I still feel like I'm 16 years old, but I know I'm not, and I know it's been a lot of years in the business. But I still think of myself as the young kid who's trying to prove himself and can't believe that he's getting to do this. The best analogy I can make is I'm like a chef who loves to cook, but more than I love to cook I love who I'm cooking for. I love the people — I love my fellow musicians and my co-writers. It just happened on this last record that my fellow musicians and cowriters were heroes of mine, producers like Bob Rock, Greg Wells, Nicholas Jacobson-Larson, David Larsson, Alan Chang and Jason Goldman, guys that I'm crazy about and admire so much and have friendships with. I worked with Paul McCartney and Willie Nelson. These are two men that I hold in my top 10 of greatest all-time singers, writers and entertainers. There's never a moment that goes by that I don't shake my head and think, 'How lucky am I?' But my manager said it best. He said, 'You know, Michael, I love you working with these guys,' and I said, 'Me too.' He said, 'Well, kid, you walk like a duck, talk like a duck, and you swim like the ducks - one day, it'll be reasonable for people to assume that you're one of the ducks.' Can you imagine how that feels for me, to have people like that take me under their wings? I'm not even mentioning my co-writers or the arrangers. There are just so many incredible musicians and there was so much time and energy and love put into every single one of the notes you hear. Not a note put on paper, not a note that left my head wasn't ached over or passionately thought about or executed. I have a great deal to be grateful for, and the people that worked with me on this record are an incredible team."

Higher also marks an evolution in Bublé's career on another level: songwriting. Whereas previous Bublé records contained only one or two songs co-written by him, *Higher* has four tracks where he is credited as a writer. According to the singer, this reflects who he is now.

"I consider myself a storyteller in everything I do," he explains. "And there are two or three very different aspects or personalities that I have. It's almost like a split. There's Michael Bublé the father and husband and son and brother. And I love sharing and telling and hearing jokes and I love to converse. I love having that social connection, not only at home or with the people I love, but at the grocery store or at the pharmacy. Fame was good for me! I love people and I have never walked into a place or a mall and gone, 'Oh, God, they're asking for an autograph' I love it! I'm fascinated by people. I don't love doing the pictures as much and the only reason I say that is because it takes me out of the moment of the real conversation, of getting to know that guy who was like my grandpa, who was a plumber. I'm a storyteller on stage because in front of tens or sometimes many thousands of people my job is to take people on a cinematic journey that has a start, a middle and an end. And there's a real arc and a wonderful talent that makes you a great storyteller. It gives you the ability to take 80,000 During his first job as a kid's entertainer, he used the name "Mickey Bubbles"

Full Look MICHAEL KORS Collection @michaelkors

Michael Bublé was born in Burnaby, British Columbia, just east of Vancouver

Full Look STYLE BY SARAI @stylebysarai

Boots SANTONI @santonioffi<u>cial</u>

Michael Bublé's definition of *la dolce vita*

"My definition of la dolce vita is every single moment I share with my kids and my wife. I don't care where I am — it's home. I don't care what we're doing - I'm satisfied. That is the greatest gift I've ever been given, and it's allowed me to enjoy everything that happens in my life, good or bad, because it is the sweetest life. I'm a blessed man to have those four beautiful kids and such a great wife in my life. They are my rock. My son came home one day and he said, 'Poppy, the kids at school are asking if I'm rich - what do I say?' And I said, 'Well, you tell them the truth, you tell them you're rich.' He said, 'Really?' I said, 'Yes, but Noah, rich doesn't mean what they think it means. "Rich" is a word that you think goes along with things or money or possessions, but the richest people I know with money and things and possessions are the most miserable people I know. To be rich is not just to have things or money, you're rich in your faith, you're rich in your friendships and your family. Be proud to tell them that!' There are a lot of rich miserable people out there."

70 Dolce magazine

At 18, Bublé entered a local talent contest and won, but was disqualified by the organizer for being underage

Full Look BRUNELLO CUCINELLI @brunellocucinelli_brand

71

Watch ROLEX @rolex Before he was famous Michael Bublé sang at the wedding of former prime minister Brian Mulroney's daughter Caroline

Full Look MICHAEL KORS Collection @michaelkors

Sneaker P448 @p448

FAVOURITE TEAM, FAVOURITE CUISINE, FAVOURITE COLOUR, FAVOURITE MOVIE

My favourite teams are the Vancouver Canucks, the Vancouver Giants and the River Plate soccer team in Argentina.

My favourite food is my grandma's risotto. I love good "bad for you" foods: a good pizza, a burger.

My favourite colour is yellow nice bright yellow, an old 1980s Vancouver Canucks yellow, the ugliest/most glorious sweaters ever!

My favourite movie is *The Princess Bride*. Beautiful!

66 TO BE RICH IS NOT JUST TO HÁVE THINGS OR RICH YOUR FAIT YOU'RE R IN Y(FRIENDSH AND YOUR FAMILY

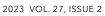
people on a trip with you. For you to be able to hold their attention is not about you just talking at them, it's about you listening, too, and there's a real sense of communication and connection there. I don't think that would be possible if I didn't genuinely enjoy it. And then there's the storytelling from the aspect of me being a songwriter and creating these stories. I think my favourite thing about that kind of storytelling is allowing the main character - you, the listener - to have your own interpretation of that moment. Many times, in interviews, they'll say to me, 'So, in "Home," who were you singing about?" And I can try to be cute and say, 'Well, it was a girlfriend,' but the truth is that character was never meant to be a personal character. It came from a very personal place, but that character was allowing you to be that third player, and to make it about you. So, if I sing a song that I wrote called "Mother," of course I thought about my mom when I wrote that song, but the truth is, I want you to think about your mom or you as a mother. All these songs are wonderful chances for me to make you the main character and it's a real joy to be able to share those stories with people and share your feelings like that."

In recent years, Michael Bublé has expanded what he does beyond music. In 2016, he launched Michael Bublé Fragrances, an eau de parfum for both men and women. And in 2019, he partnered with sparkling water brand, Bubly, even launching his own flavour called "Merry Berry Bublé" in December 2021. But music is still his main focus. This year, he's touring in Ireland, Australia and Mexico. When it comes to plans beyond this year, he wants to keep exploring new ventures and grow both personally and professionally. "As an artist, I think what's next is always growing," he says. "Hopefully, growing without alienating the millions of beautiful people that put me in this position. I love challenging myself. I love reimagining what I do and how I do it. I'm not going to tell you everything because there's certain things I like to keep close to my chest, but the truth is, I feel like for 20 years I have made records and promoted the records and toured the records, and after this tour is over, I'd like to shift a little bit and try some things I've never tried before. Hopefully, I've earned the right to do that. And I'm really looking forward to facing those new challenges and hopefully rising to the occasion. And what are those? I'm not telling you!"

But what about his life outside of work? Bublé's hobbies are defined by where he's from and his family heritage. "You know, I come from a very proud Italian-Canadian family," he reveals. "So much of my life was watching my nonna in the kitchen and watching my own mom, and I liked it. I thought it was very cool, very macho. I was very proud of being able to learn about different dishes and how to follow the recipes and improvise on my own. I am not a fabulous cook, but I learned well enough how to feed a crew of five guys, just learning how to make a great roasted chicken with potatoes or nice, simple pasta. There was a lot of fresh fish, so learning how to prepare and make really simple fish dishes that were clean but yummy."

Bublé's passion for hockey is well-known. He once declaring that "if I was any good at hockey, I probably wouldn't be singing right now." He went to every single home game of the Vancouver Canucks as a kid. His passion for the game goes deep. "I think if I was asked to use a few adjectives to describe who I am, 'Canadian' would be one of them," he states enthusiastically. "I love my country. I love my culture. I'm deeply proud of who we are as people. And you know, I think, more than that. I've had the ability to travel all over the world. Every single tour, every couple of years, I'm gone to over 50 countries and I'm doing promo and I'm doing shows and everywhere I go, they always say the same thing about Canadians. I love keeping that going. I think hockey embodies a lot of what I love about being Canadian! It's still a sport with a wonderful code, with a great sense of humility. In all the other sports, you win, you throw your fist up in the air and you do these overdrawn celebrations. In hockey, what I find amazing is the biggest stars in the world take so much pride in humility. They score a goal and the great ones, the arm might go up, but it's in celebration of your teammates. It's in celebration of the assist, of the pass, of the teamwork aspect of the game. Even when they fight, there's a code - you know what I'm talking about. And I feel like in society and other sports, we have lost that gentlemanly side of the game. And on both sides, on the women's side of the sport and the men's, it's become about trash-talking and celebration and talking about that you're the greatest and I'm the greatest. Hockey still has that wonderful class that other sports have lost. Listen, I know people think it's a game of fighting - it isn't a game of fight, it's a game of finesse and codes in beauty. But I'm having a hard time with my kids because they're huge soccer fans. It's their number one sport. But the problem is they also play hockey and so now they get hit, you know, in a corner and they go down and they're dead! And I go, 'Dude, this isn't soccer, you don't fall down and yell and cry and roll around! This is a different thing.' I love football, I love soccer - love it. But that part of it I do not love. We don't need the drama and the acting. 'Get up off your ass, dude. If you're hurt, you're hurt!' My kids want to emulate their favourite players. And their first thought is, 'Go down and lay there and roll around.' It just goes against everything as a Canadian, as a hockeyloving guy! I see it and I go, 'Oh, my god!'"

www.michaelbuble.com



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Dolce's Objects of Desire picks will have you feeling and looking your finest. This summer will be the most lavish, from breathtaking jewelry to home décor that makes an elegant statement.

PRODUCED BY MICHELLE ZERILLO-SOSA | TEXT BY MARC CASTALDO

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The vision for Olara was to reinvent and reinvigorate West Palm Beach for a sophisticated clientele

PARADISE FOUND:

Olara is a luxury waterfront residential oasis in West Palm Beach, featuring expansive ocean views and over two acres of resort-inspired amenity spaces

WRITTEN BY MARC CASTALDO



Olara has everything you need and more to keep your mind, body, and soul aligned

his fall, a new condo haven will break ground on West Palm Beach's Intracoastal Waterway. Developed by Savanna for effortless living, the condo has exceptional indoor and outdoor spaces that overlook the water. Just minutes away from whitesand beaches, Palm Beach International Airport and downtown West Palm Beach's four retail and entertainment districts lined with fashionable boutiques and quirky collectible shops, Clematis Street, Rosemary Square, Northwood Village and Antique Row, this 26-storey residence provides an unrivalled Palm Beach living experience.

Designed by Bernardo Fort-Brescia, founding principal of award-winning architecture firm Arquitectonica, Olara is a unique waterfront oasis made up soft curves and glass terraces that reflect the water before it.

It offers 275 condo units and 170 rental units, all beautifully designed and finished with a variety of floor plans. The crafted two- to four-bedroomplus-den residences are surrounded by views of the Intracoastal, Palm Beach and the Atlantic Ocean. The soaring floor-to-ceiling windows and light and airy living spaces combine to create a tranquil ambiance for its residents.

Courtesy of the interiors by world-renowned design studio Gabellini Sheppard Associates, every detail, from the European-style gourmet kitchens with their burnished marble countertops, backsplashes and island, the spa-inspired bathrooms



The European-style kitchens are outfitted with burnished Volakas marble countertops and Gaggenau appliances

with their dual-sink vanities, to the climatecontrolled full-size butler closets, are a testament to superior comfort, harmony and luxurious quality. A neutral natural colour palette with bronze accents has been chosen for the homes, including light oak flooring and white matte lacquer cabinetry.

What makes Olara truly special is the extravagant amenity spaces. The private sixth-floor deck contains a seamlessly integrated indoor and outdoor layout of 80,000 square feet of space dedicated to health and wellness activities. This space includes performance training zones with indoor-outdoor turf lanes, a Pilates studio, a Japanese-style Onsen, vitality pools and a world-class fitness centre and recovery spa designed by The Wright Fit.

On those days when all they want to do is just kick back, residents can enjoy the waterfront veranda, library, games room and multimedia lounge. After an afternoon of cruising on the ocean, residents can dock at the private marina and enjoy



The construction of Olara, situated on North Flagler Drive, will be led by SavCon, a subsidiary of Savanna, and Gilbane, a global builder

the celebrity-chef-helmed signature restaurant and an epicurean marketplace spannings over 30,000 square feet.

From the dedicated 24-hour doorman, valet, porter and concierge services to the in-home dining and catering service, the array of personalized resident features offers a feeling of warmth and hospitality tailored to the individual desires of each resident.

Andrew Kurd, Co-Chief Investment Officer of Savanna, says that the lifestyle that Olara provides is "fulfilling. Here you can wake up in the morning and get a great workout in. Then get yourself something to drink at the juice bar and relax by the pool. You can go to the spa in the afternoon or take one of the boats out in the evening and dine at our signature restaurant. That's the lifestyle. In the post-COVID world even more so, with the ability to work more remotely, having these amenities at your fingertips is second to none."

Pricing begins at US\$2 million and goes up to US\$10 million for the penthouses. The development is slated for completion in 2026. Olara is the newest and most exclusive residence overlooking the Intracoastal, with proximity to the world-class shopping and dining that Palm Beach offers. This is where life flows.

www.olarawestpalmbeach.com ©@olarawpb

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PREPAREI

SPONSORED CONTENT

Since its opening on July 1, 2022, the Sugar Queen Patisserie has been known as one of Toronto's finest spots for wedding cakes and pastries, with hundreds of satisfied couples and thousands of happy guests to attest to it

aeedeh Shekari's journey began in Iran, where she comes from a long family line of gifted bakers and chefs. Over the years, she travelled the world to gain inspiration, learning from the luxurious presentations in Dubai, the mastery techniques in France, and the honest and humble recipes in Switzerland, among other places. Upon relocating to Canada, Shekari combined her talents, inspirations from world travel and her formal culinary arts education to make her dream of opening a patisserie a reality.

Q: How did you come up with the patisserie's name, "Sugar Queen"?

A: My family name translates into "sugar," so my last name defined my career!

Q: How would you describe the brand in one word?

A: Quality. We are known as one of the finest patisseries for wedding cakes and pastries because we only use high-quality organic ingredients.

Q: What is your guiding philosophy when creating and baking?

A: Everything I do is with love. Whenever I am baking and preparing an item, it is always with love, and that is the standard I want my customers to experience every time.

Q: What item on the menu are you best known for?

A: I am best known for my pistachio cake and pistachio baklava.

Q: What is the most common reaction from customers when they walk into your patisserie?

A: We are proud to have so many regular satisfied customers and couples. The first thing everybody says when they walk in is "Wow!" Everyone loves the aroma of the fresh cakes that are baked in the morning. The patisserie operates out of an old schoolhouse, which we styled with the colour pink. So, it is love at first sight or smell for our customers!

Q: What goals do you have for the future?

A: I would like to open an additional location in the downtown area and be a part of as many weddings as possible.

Q: What does la dolce vita mean to you?

A: My happy place is the patisserie. What I do every day is my passion. Baking and creating memories for my customers is my greatest source of inspiration and happiness.

Every item at Sugar Queen Patisserie promises an unforgettable sensory experience to delight the palate. Every recipe is carefully crafted to achieve an unrivalled balance of texture, flavour and originality, where each cake and pastry is designed to enhance an occasion.

The sweet smell and vibrant colours of saffron, the bold flavour of pistachio and the silky smoothness of chocolate embody Shekari's philosophy. Shekari and her team take pride in being able to serve so many of Toronto's lovely couples and look forward to being part of your special day!

www.sugarqueen.ca ⓒ@sugarqueen_patisserie





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FAMIGLIA ZERILLO IS PROUD TO BRING YOU PREMIUM EXTRA VIRGIN OLIVE OIL FROM THE ADRIATIC COAST OF ITALY.

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A BITION

Standing in front of the Princes' Gates, which were built in 1927, Boyle looks firmly forward to bringing innovation and new thinking to Exhibition Place

Man

FUTURE-FORWARD

One of the rarest downtown gems of any major North American city, Toronto's Exhibition Place readies itself for its return to the world stage under CEO Don Boyle

WRITTEN BY RICK MULLER | INTERVIEW BY MARC CASTALDO

hile different in their own ways due to their geographical or cultural makeup, North American cities do share some commonalities. Most are hundreds of square kilometres of concrete and asphalt, of towering buildings and sprawling residential suburbs. While some coastal cities have advantages due to their natural locations — think of New York City with its five distinctive boroughs, Miami with its South Beach and oceanfront setting, and San Francisco and Vancouver with their postcard views — some mid-continent cities need to be a little more creative in differentiating themselves.

Like Toronto.

North America's fourth largest city, its population is now approaching seven million in the Greater Toronto Area. The city's downtown area, boasting one of the continent's most dynamic skylines, is also home to an adjacent 78-hectare (193-acre) gem known as Exhibition Place, tucked along the north shore of Lake Ontario. This site currently hosts approximately 5.3 million visitors per year for exhibitions, conventions, events and entertainment, and has the ambitious goal of becoming a 365-day destination for an impressive range of activities.

The man taking charge of this weighty task is Chief Executive Officer Don Boyle, and Exhibition Place could not be in better hands than in Boyle's. He's someone who has worked in various parks and recreation roles in Ontario, including 12 years as Chief Administrative Officer in Haldimand County in Southwestern Ontario, where his mantra was to create a municipal administration "where the truth could be told."

Boyle, who grew up in a working-class family of seven in Verdun, Quebec, fully appreciates the value of hard work. "My parents organized our finances by allocating money for each household bill in its own envelope, with the leftover funds available to support all my siblings' interest in sports — in my case, hockey," Boyle told *Dolce* in a recent interview. "When I was 16, I moved from Verdun to Brampton, Ontario, leaving behind a community and teammates where I was recognized as a good athlete with lots of friends to a community where I knew no one. It was a humbling teenage experience that shaped me into the individual and leader I am today."

"Anyone who knows me understands that I stress simplicity, being real, and looking for staff who give their best — not necessarily being the best. Too often, municipalities make announcements about the great things they have accomplished when very few of these claims are actually accurate," says Boyle. "I focus my efforts on things that I have full or some control of, while ignoring things that I have no control over."

Now closing in on his fourth year as CEO, Boyle has full control over Exhibition Place and its future plans. "Every day I am motivated to grow Exhibition Place by creating an intimate and welcoming public realm, establishing intentional pedestrian corridors and reducing vehicular roadways," says Boyle. "This transformation will take it from an old industrial-park feel to an intimate space for people. I am proud that we have built an organization with a 'family-first' focus. It will stand the test of time and support our aspirations in transforming the site to meet our 2022–2026 strategic goals."

French fur traders had no idea what they started when they built the small Fort Rouillé on the site in 1751 as a trading post, no idea that this important portage route would one day become the home of the world's largest annual fair and of Major League Baseball and an annual road race attracting the world's top race-car drivers. No idea it would attract the top acts in entertainment history in the 1970s and 1980s — and certainly no idea that, in 2026, it will be the site of World Cup soccer games.

When the Town of York was established in the 1790s on the site of what was to become Toronto, this plot of land, mostly flat and sloping gently down to the shoreline, was reserved for military purposes and named New Fort York. The fort was turned over to the Canadian military in 1870, which in 1893 renamed it Stanley Barracks.

However, in 1903 the Government of Canada decided it would take advantage of so much open



space so close to the growing city of Toronto and sponsor a major exhibition on the site. Originally an agricultural fair, the event grew into the annual Canadian National Exhibition (CNE), or "The Ex" as it became affectionally known by locals, and soon it became the world's largest annual fair, a cacophony of midway noise and games of chance, amusement rides, animal displays, and food — lots of food.

The Ex became a late-August rite of passage for Toronto families in the 1950s and 1960s. It reached its pinnacle in the 1970s when more than three million people would visit over its two-week span. Braving The Flyer roller-coaster, experimenting with exotic foods and flavours in the Food Building, and venturing to the top of the Shell (later Bulova) Observation Tower were end-of-summer traditions for generations of Torontonians. There was even a pay phone at the top of the observation tower so you could phone home from high above the midway!



With his background in parks and recreation roles and as Chief Administrative Officer of Haldimand County in Ontario, Boyle is the perfect visionary to lead the exciting revisioning of Exhibition Place

During its halcyon days, the world's top entertainment acts would play the famed CNE Bandshell, which faced the north grandstand of Exhibition Stadium. The Beach Boys, Chicago and Stevie Wonder all graced the bandshell's stage, with famed drummer Buddy Rich and his orchestra opening for Frank Sinatra as late as September 1984.

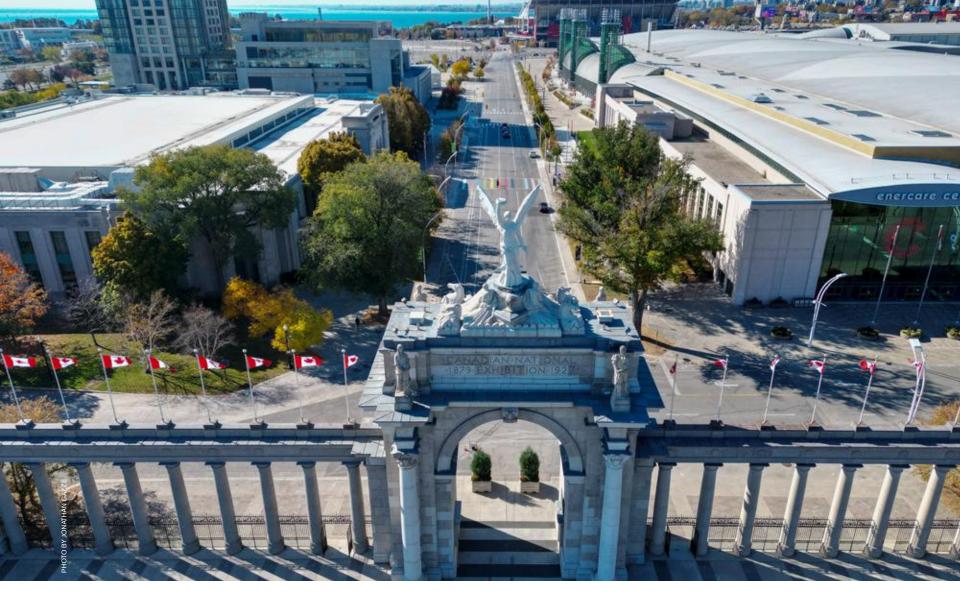
"Exhibition Place is a beloved spot for many Torontonians," says Boyle. "To me, success means leaving a legacy in which we worked with our community and stakeholders to refine our site into a destination that is an even stronger economic powerhouse for the city."

Outside of the two-week CNE, major league sports were a fixture at Exhibition Stadium on the site. The Canadian Football League's Toronto Argonauts drew sellout crowds of 33,135 to every game during the 1960s and 1970s, and the stadium was expanded in 1977 to more than 44,000 to accommodate the expansion Toronto Blue Jays baseball team.

But that was a bad move. The proximity of Exhibition Stadium to Lake Ontario worked well for football fans to enjoy cooling breezes during the summer months, but not so much during the longer baseball season in the shoulder seasons of early spring and late autumn. Wind, rain, fog and seagulls — lots of seagulls — plagued the stadium, which became known as the "Mistake by the Lake." (Infamously, New York Yankees outfielder Dave Winfield once inadvertently killed a seagull when his throw to home plate hit the unfortunate bird.)

It was a torrential downpour during the 1982 Grey Cup Championship that convinced rain-soaked Ontario Premier Bill Davis and Metropolitan Toronto Chairman Paul Godfrey that a domed stadium must be built, and the SkyDome (now the Rogers Centre) opened in June 1989 in downtown Toronto. The Exhibition Stadium site stood vacant from 1999 until 2007, when BMO Field opened, primarily as the home of Major League Soccer in Toronto; it also welcomed the Argonauts back after many uncomfortable and poorly attended games at the downtown dome.

Today, Boyle's lofty goals for Exhibition Place have already led to the beginning of several projects, including a multi-modal and eventslogistics project to study opportunities, potential bridge connections to the waterfront and



Toronto's Exhibition Place is a valuable jewel adjacent to Toronto's downtown core, a versatile 78-hectare public asset undergoing a reinvention for its citizens to enjoy for generations

Centennial Park enhancement. There is already a luxury boutique hotel on the site. Of course, the future of neighbouring Ontario Place, which opened in 1971, is also under discussion and has become a hot-button issue as it undergoes its own reinvention.

"Our vision is to become Canada's premier destination for conventions, exhibitions, events and entertainment," says Boyle. "We are a unique site in North America, and our ultimate goal is to transform Exhibition Place into an intimate space that facilitates unimpeded movement of people. This will connect the community to the north, visitors arriving on GO Transit and the future Ontario Line subway system, as well as our premier tenants across the site and the Ontario Place waterfront."

Exhibition Place has hosted a variety of highprofile events over the years, including the 2015 Pan American Games, the G20 Summit, the Collision tech conference and annual events such as the Honda Indy and Caribbean Carnival each July and the Royal Agricultural Winter Fair each November. Boyle has also been instrumental in fostering innovative thinking about how Exhibition Place can be used beyond its customary event parameters. "Although the pandemic posed challenges for everyone, including Exhibition Place, we pivoted our business model to host major film productions, including the Academy Award-winning *Women Talking*, directed by Sarah Polley," he says. "We accommodated more than 38 productions on-site while simultaneously transforming our organization and aligning our resources with our goals."

It's all a far cry from a fur-trading post or military fort, and the world's eyes will be upon this most distinctive North American downtown asset in just three short years as it plays host, with Vancouver, to the Canadian-site games of the 2026 FIFA World Cup finals. Boyle has no doubt Toronto, and in particular Exhibition Place, is ready for its close-up.

"Hosting the World Cup as North America's fourth largest city is an opportunity to unite people, invite the world to the city and to showcase all the great things about Toronto, Ontario and Canada," he says. "As Torontonians, we are fortunate to experience first-hand the many cultures, foods, histories and celebrations this city has to offer. We also share commonalities as daughters, sons, mothers and fathers. The World Cup will be a once-in-a-generation opportunity to showcase Toronto to the world."

It is perhaps fitting that Exhibition Place has such a rich sporting history and an even more exciting sports future, as Boyle has brought attributes from athletics and his youthful experiences as a hockey player to his current role.

"Throughout my journey, the principles of sports have stayed with me. Now I instill values like teamwork (collaboration), discipline (accountability), and strategy (innovation) in my team at Exhibition Place," he says. "I embrace the fact that no team has three first-line centremen and that there are meaningful roles for everyone to contribute towards a team's success. The key is that everyone knows how they can contribute and then are recognized for it."

Don Boyle is the man of the moment, bringing forward thinking to reimagine Exhibition Place, reinventing a rare and valuable 78-hectare parcel of multi-purpose public space for the benefit of future generations, who'll be proud to enjoy it and call it their own.

www.explace.on.ca @@explaceto

IN HER OWN SKIN

Oksana Latinovic's Blossom Skin Boutique provides a calming oasis that brings out the beauty in everyone

chieving and maintaining healthy, beautiful skin is getting more and more challenging in a world with hotter and dryer weather, not to mention the impact growing anxiety and daily stresses have on our lives. It's why so many people in the Greater Toronto Area turn to the oasis that is Blossom Skin Boutique in Mississauga, a cosmetic and wellness clinic that is passionate about healthy, beautiful skin, as evidenced by the founder and operator, Oksana Latinovic, who radiates beauty inside and out.

The calm and serenity of her surroundings today are a far cry from Oksana's youth, growing up in what she describes as minimal circumstances in her native Ukraine when it was part of the former Soviet Union. But even then, her eye was attuned to beauty, very much part of the Ukrainian culture.

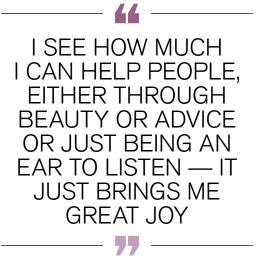
"We were poor but I didn't realize it, as everybody lived a kind of similar life. But growing up, watching my grandmother and mother, the importance of personal care — like the skin on the face and an overall look — was very important," said Oksana in a recent interview with *Dolce*. "And, in some way, beauty was always around me, and I thought going into the beauty industry could be very satisfying."

Oksana received a bachelor's degree in marketing and economics, and after coming to Canada she finished her esthetician schooling, but a few years later decided to pursue a different path, nursing, and graduated from Humber College as a registered practical nurse in 2011.

Nursing is one of the most challenging occupations on the planet. Long hours in medical facilities, oftentimes surrounded by some of life's most difficult decisions, all while raising three children, took its toll on Oksana. Feeling burnt out, she was overwhelmed and stressed to the point where she ended up in an emergency room with a panic attack.

That was the point when she realized she needed another life change and entered the beauty and wellness business full time. She opened Blossom Skin Boutique in 2016, once again proving her adaptability to changing situations. It was an important life lesson for her.

"We have to be open to changes in life," she observes. "We can't close ourselves or limit ourselves to opportunity. Allow yourself to change and perhaps something new and exciting will come from that. Don't be afraid — that's my No. 1 lesson from so many life changes — and taking care of your mental health is very important."



As beauty and skin specialists serving Mississauga and beyond and operating under medical directorship, Blossom takes a health-andwellness-oriented approach to its services. Using the most advanced technologies and medicalgrade skin care, Blossom creates customized treatment plans to preserve youth and enhance beauty from the inside out.

"A lot of people don't see their own beauty," says Oksana. "They may only see or concentrate on maybe the parts of their face or their bodies they may dislike, and they don't often see the whole of their face, or the whole of their bodies, or even their soul."

Blossom has a full range of services and treatments, from injectables to laser resurfacing treatments, facials, body contouring and much more, in a calm, soothing environment. Oksana and her team provide services in a very private, personalized setting with a goal of preserving and enhancing the natural beauty of their clients.

"I like my client to feel like they are the only one I am paying attention to," says Oksana, explaining the Blossom client experience. "My full attention is on one person while they are here, and Blossom is very private, quiet and secluded. My goal is to make them flourish and to bring out the beauty in everyone — whatever beauty they may have — because everybody is beautiful in their own way. I will help them to blossom and let them feel their own beauty."

That is perhaps the greatest strength of Blossom Skin Boutique, along with the sense of joy Oksana exudes by doing what she loves in making people feel better about themselves. For her, Blossom is much more than just a business it is a reflection of her personal philosophy.

"I started this not for the purpose of making money, as I truly enjoy what I do," says Oksana. "When I see people entering Blossom, and I help them feel great and look good, I will always do my best as a person and a nurse to improve upon that. I know the people as clients but also as human beings. We have a very personalized approach as I really don't see them as customers but as guests, as I consider Blossom my home. I see how much I can help people, either through beauty or advice or just being an ear to listen — it just brings me great joy."

Oksana's life has been one of perseverance, determination and belief in herself and her life's journey. She speaks Russian, Ukrainian, Polish, Serbian and English and has drawn upon her inner strength and beauty in creating the environment of both her life and her business, strength and beauty she is only too happy to share with others.

"Find your inner strength, believe in yourself, dig deep and find a purpose," says Oksana. "If you have a purpose, be it motherhood or as a business owner or whatever, you can always find the strength and go and fight for it."

www.blossomskinboutique.com



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BREAKING ALL THE BARRIERS

SENSUOUS, UNSTOPPABLE, MAGNETIC, PHENOMENAL: THE WATTAGE THAT DEFINED TINA TURNER

A story of outsized fame and success, Tina's journey was also one of great tragedy, sorrow and loss – all of which she handled with equal grace and class

The universal outpouring of admiration and respect across all generations is a testament to the love and deep joy Tina instilled in us all

WRITTEN BY CECE M. SCOTT

temptress. A trailblazer. A tornado. A 2.0 version of an electric human being rolled and power-packed into a mere 5 foot 4 inch frame.

And oh, those legs! Rumour has it they were insured in the neighbourhood of US\$ 3.2 million at the peak of her career — they were undeniably a show on their own. Never mind the leather miniskirts, feathers and sequins, and the startling blond wig that looked like it'd just been unplugged from a high-voltage socket.

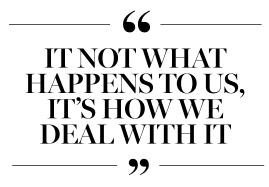
Of course, there was also that "Ooh la la!" smile that was a permanent performance fixture, a smile that highlighted Tina's wondrous cheekbones and was as wide as her legs were long. All of these attributes were important parts of her image, no doubt about that, but they were mere foils to the voice that pretty much everyone on the planet knew and loved, the one that was encapsulated in her one-word name: Tina.

In fact, Tina, who passed away after a long illness on May 24, 2023, at her home in Küsnacht, Switzerland, was one of only a handful of performers whose first name is not only widely recognized, but which also immediately conjures images of fire, thunder and outsized, unstoppable energy.

Born Anna Mae Bullock on November 26, 1939, in the then-segregated southern town of Brownsville, Tennessee, she attended the one-room Flagg Grove School and as a young girl sang regularly at the Woodlawn Baptist Church. She also helped her sharecropper dad pick cotton. After her parents separated in the early 1950s, Turner went to stay with her maternal grandmother in Nutbush, Tennessee, a town she immortalized in 1973 in a song she wrote for the album of the same name, *Nutbush City Limits*:

You go to the fields on week days And have a picnic on Labor Day You go to town on Saturday But go to church ev'ry Sunday

As a teenager, Anna Mae hung out at nightclubs in St. Louis, Missouri, which is where she met Ike, who was playing with his band, the Kings of Rhythm. Recognizing the possibilities of her powerfully raw voice, Ike invited Tina to record with his band as a backup singer in 1958. By 1960, Ike was in full control, reimagining the then-20-year-old singer as "Tina," a supposed nod to the comic-book heroine Sheena, Queen of the Jungle. He added his last name, Turner, as well, so that if Tina ever decided to leave him and his band he could quickly replace



her because he'd trademarked the name. Ike also retooled his band, calling it The Ike & Tina Turner Review, a name the couple performed under from 1960 to 1978.

Ike married Tina in a quickie Tijuana, Mexico, ceremony in 1962, which he celebrated, outrageously, by taking her to a "live pornographic sex show right after the marriage ceremony," as Tina recalled in her 2018 memoir, *Tina Turner: My Love Story*. Their stage presence was one of wild and raw magnetism, but behind the scenes Ike was a brutal man who heavily abused cocaine and cruelly paraded a series of women through the couple's marital home.

With singing and dancing her overriding passions and feeling she had nowhere else to go, Tina did her damnedest to stick it out as she and Ike started to gain traction on the world stage. In 1966 on their U.K. tour, the Rolling Stones invited Ike and Tina to open for them, and again in 1969 for the band's American tour, which gave the couple a major fan following and a much younger audience base.

On the 1981 promotional tour for the album *Tattoo You*, Tina, who was now performing on her own, once again joined the Rolling Stones as their opening act, performing "Honky Tonk Women" with Mick Jagger, a song she also performed with the band during their 1989 Rock & Roll Hall of Fame induction performance.

"I'm so saddened by the passing of my wonderful friend Tina Turner," Mick Jagger tweeted the day she died. She was "inspiring, warm, funny and generous. She helped me so much when I was young and I will never forget her."

Not only was Tina a friend of Mick's, she was often credited with teaching him to move in the sexually provocative way for which he soon became famous.

As has often been chronicled, Ike and Tina's marriage became increasingly toxic, with Ike's

eruptions becoming ever more violent. In her 2018 memoir, the singer recounts her abuse and 1968 suicide attempt: "For starters, there were three women at the house at the time, and Ike was having sex with all of them. Three of us were named Ann — which meant he only had to remember one name. One of the Anns, Ann Thomas, was pregnant with his child — another insult to me. Everything was diminishing — my status, my confidence, my world. One night, just before a gig, I simply couldn't take anymore and swallowed 50 sleeping pills."

Tina was rushed to the hospital and had her stomach pumped. The next day an unsympathetic Ike came to the hospital, verbally abused his wife, and then ordered her back to work.

The couple's relationship came to an explosive head in 1976 in Dallas when a battered and beaten Tina — with one eye swollen shut and several broken ribs — ran across a busy highway into the lobby of a Ramada Inn with only 36 cents and a Mobil gas card to her name.

"A country girl knows how to run through fields and do all that daredevil stuff," Tina recounted in her 2018 memoir. The singer told the manager that she was Tina Turner and that she had had a fight with her husband, had no money, and needed some help — if he'd put her up for a few nights at the hotel, she'd pay him back. She filed for divorce that same year.

In an August 1996 article in *Entertainment Weekly*, reporter Cheo Tyehimba writes that after Tina left Ike, "Several promoters lost money and sued to recoup their losses. For almost two years she received food stamps, lived with friends, and played small clubs to pay off debts. In 1979, she persuaded record promoter Roger Davies to manage her comeback. 'We sat down and shared some ideas,' [Davies said], 'and we've been together ever since.' In 1984, Tina released 'Private Dancer,' and 'What's Love Got to Do with It' became her first No. 1 single (and the title of her 1993 biopic)."

A look into Tina's background, an important backdrop to her story, gives fans and admirers an understanding of her mettle — how her courage and resilience defined who she was, enabling her to rise out of the depths of despair and onto the world stage as a singer, songwriter and lover of dance — but also of a remarkable woman who deserved both our respect and love. Indeed, love has had everything to do with the public's admiration and respect for Tina.

"It's not about what you've gone through but

what you're going to do next and how you're going to get there," says Deric Dyer, who toured with Tina as her saxophone player on her 1987 Break Every Rule World Tour, playing 230 shows with her all over the world. "Tina approached every day with a positive attitude — she just wanted to make great music. She didn't carry the luggage from the past, and I have great respect for that."

Dr. Lenore E. Walker, director of the U.S.-based Domestic Violence Institute, identifies Tina as an influencer:

"When Tina Turner spoke out about her life, it brought home the fact that this type of violence was everywhere. Women were not believed when they talked about domestic violence, so when Tina Turner, a famous and highly respected singer, spoke up, [it gave] other women the courage to do it, too."

Oprah Winfrey, also a big fan and admirer of Tina's, stated, "Her life became a clarion call for triumph."

And while it is no secret that many great performers have egos that are hard to deal with, Dyer says that Tina did not carry herself that way.

"There was no question about who was top dog in the room — it didn't matter who was there — Mick Jagger, Eric Clapton, whoever — they all bowed to Tina. She was undoubtedly 'The Queen of Rock and Roll'. Everybody knew and Tina knew, but she didn't act that way," Dyer says.

Former Tina impersonator, Pat Dumont, who decades ago performed at private parties in the Orillia area, began to impersonate the rough-andready singer after Tina returned to stage with her massive hit, "What's Love Got to Do with It," a comeback that many in the music industry have deemed among the greatest returns of the 20th century. Tina was 44 at the time.

"My friends thought that I looked a lot like Tina and encouraged me to impersonate her," Dumont says. "One friend bought me fishnets, another a leather miniskirt and denim jacket and yet another a blond spiked wig. I'd seen a video of Tina a year or two before - I took note of how Tina strutted with Mick and the signature moves that she did with her hands, her head, and of course, her spins. I had been taking jazz dancing and so I was confident that I could pull off her moves, especially the spins, which I practiced in front of a mirror. What inspired me about Tina was her overall aura. I had never seen a woman who was so entertaining perform on stage and I especially liked the way that she worked the audience. Tina was a woman who came from nothing, like myself, and made it big. I've always admired her willpower, determination and tenacity."

Crediting her Buddhist faith for the courage to leave Ike, Tina said that chanting helped her to see her life as it really was. She said that with chanting, "you can find the hum inside of you that can give you peace when you are really down."

Inducted twice into the Rock & Roll Hall of Fame — in 1991 with Ike Turner and again as a

solo artist in 2021 — in 2005 Tina was the recipient of both the Kennedy Center Honors and a Woman of the Year award from a U.K.-based not-for-profit that honoured her as "an exceptional woman whose conduct in both her personal and her public life has been both brave and bold; building her life on her own terms and motivating women throughout the world to survive and to succeed with style and character."

In her lifetime Tina was also honoured with a star on the Hollywood Walk of Fame and on the St. Louis Walk of Fame. Known universally as the "Queen of Rock and Roll," the singer won eight Grammy Awards (she was nominated 25 times), 3 Grammy Hall of Fame inductions and a Grammy Lifetime Achievement Award, not to mention the many other awards and nominations she received.

With a career spanning five decades, Tina Turner also holds the Guinness World Record for selling more concert tickets than any other solo performer in history. Tina is one of the biggestselling female artists in music history, selling more than 150 million albums and singles worldwide. Her millions of fans know most of the words to her easily recognizable songs, including such classics as "River Deep, Mountain High" (1966), "Proud Mary" (1971), "Nutbush City Limits" (1973), "Acid Queen" (1976), "Let's Stay Together" (1983), "Private Dancer" (1984), "We Don't Need Another Hero (Thunderdome)" (1985), "The Best" (1989), and of course, the wildly popular "What's Love Got to Do with It," which was released in 1984.

Dyer describes Tina's energy thusly: "Have you ever seen anybody weld anything? That's what Tina's energy was like — it was on fire. She was a live wire; her energy level was completely maxed out — when she was performing she was always on point and ready to go. Tina gave it her all every night."

But while Tina's story is one of outsized fame and success, award-winning recognition and widespread love and admiration, it was also a journey of great tragedy, sorrow, loss and grief. "It's not what happens to us, it's how we deal with it," Tina is famously quoted as saying, and she often appeared to be fearless, turning great challenges into selfaffirming adventures, often on the world stage. In 2018, her eldest son, Craig Turner, whose father was saxophonist Raymond Hill, died by suicide. Ronnie Turner, who she had with Ike, died of complications due to late-stage cancer and cardiovascular disease in 2022.

Since Tina's recent passing, jaw-dropping images are appearing all over social media, such as photographer Peter Lindbergh's black-and-white shot of her hanging off Paris's Eiffel Tower in high heels and a minidress for the cover art of her 1990 single "Foreign Affair." Tina was 50 years old at the time but she declined to take off her heels to walk up the tower's entire staircase.

"We told her she could put the heels on after she had climbed the tower," Lindbergh recalled decades later. "But she just replied, 'You must be kidding!"

After over five decades and thousands and thousands of hours performing in her trademark style, Tina finally retired in 2009 at the age of 69.

Tina met the then-30-year-old German music executive Erwin Bach in 1986 and in 2013, after 27 years of dating, Tina and Erwin finally got married. There was a 16-year age gap between them — but once again, love had everything to do with their relationship: in 2017 Erwin made a life-saving donation of one of his kidneys to Tina.

In her 2020 book, *Happiness Becomes You: A Guide to Changing Your Life for Good* (Atria Books/ Simon & Schuster Inc.), Tina wrote:

"We grant each other freedom and space to be individuals at the same time we are a couple. Erwin, who is a force of nature in his own right, has never been the least bit intimidated by my career, my talents or my fame. He shows me that true love doesn't require the dimming of my light so that he can shine. On the contrary, we are the light of each other's lives, and we want to shine as bright as we can, together."

Well, Tina, on top of the love, respect, admiration and deep devotion you have nurtured and inspired in your worldwide fan base, we were and will continue to be encouraged and motivated by your belief in yourself, your courage, determination, resilience and grace under fire. Not to forget, of course, your immutable talent. Greater than the sum of your parts, with each one of those parts being simply the best — love has everything to do with the legacy you've left us.

In fact, the universal outpouring of love, respect and deep gratitude for both your talent and the celebration of your qualities as an influencer and human being is both astonishing and well-deserved. It's true, Tina, that we didn't need another hero — we already had you in our midst. You were the definition of heaven-sent.

And what exactly does that mean for adoring Tina fans?

Well, in Tina terms, heaven is a cross between those legs that appeared to rise up to the very stars, the dance routines that seemed almost impossible to execute in those magnificent sky-high stilettos and the voice that was a marriage between angel and devil, all attributes that truly define for generations to come the legacy that is Tina Turner.

"The takeaway of Tina's life with Ike is that she won. She courageously threw caution to the wind and look where it took her," Dyer says. "The most important thing to know is that Tina was a really nice person. She played tough but she was always fair. If you are going to follow someone, and maybe even put them on a pedestal, Tina isn't a bad person to emulate."

TINA-The Tina Turner Musical will be presented onstage by Mirvish Productions in 2024.

www.tinaturnerofficial.com

Julie Vino: COLLECTIONS THAT TRANSCEND BEAUTY

As you walk down the aisle, all eyes will be on you – gorgeous, picture-perfect and unforgettable

TEXT BY MARC CASTALDO

Gown: Diamond Style MB23-10 Collection: Mimosa by Julie Vino – Swan Lake

The off-the-shoulder style defines the modern-day fairy-tale-princess look, whether achieved with structural sweetheart shapes or transparent fabrics with floral embellishment



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Gown: Milly Style #2360 Collection: Romanzo by Julie Vino – Vouge Modernity encourages brides to break free from the wedding gown's traditional white and embrace their own individual taste in colour Whether it is handmade Indian brocade, unique French lace or the finest fabrics and detailed embroidery from Italy, every collection piece is made to be awe-inspiring

Gown: Lexi Style #2423 Collection: Second Skin by Julie Vino – Second Skin The second-skin dresses certainly made their presence felt on the Spring/Summer 2023 runways, and accessories can easily elevate the beauty of these dresses for other occasions

Gown: Mai Style #2355 Collection: Romanzo by Julie Vino – Vouge Combining delicate fabrics with striking silhouettes, the dresses in the Romanzo collection are a stunning mix of strong feminine lines and romantic fabrics

Gown: Marissa Style #2460 Collection: Romanzo by Julie Vino – Deep Ocean Moving forward, we'll see a shift toward simpler, barer silhouettes and more relaxed, body-defining shapes

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Gown: Antonella Style #2456 Collection: Romanzo by Julie Vino – Deep Ocean The Crossover Halter Neckline design, both elegant and flattering, remains as popular as ever

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In a special department in Vino's studio, a team of embroidery specialists add texture and additional embroidery to each fabric to make it even more exquisite

Every bride deserves devoted, undivided attention on her wedding day and to be gowned in a beautifully tailored dress that emphasizes the sculptural curves of her body

Gown: Lin Style MB23-13 Collection: Mimosa by Julie Vino – Swan Lake Even with the surge of mini dresses, there's still a demand for glamorous ballgowns, especially with the return of large-scale weddings

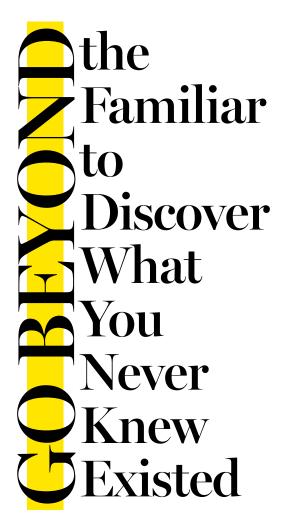


JULIE VINO

Designer Julie Vino always embraced her creative and artistic interests growing up. But the world of fashion is what brought forth her passion and full potential. It was during her fashion design studies and internship that her unique stylistic vision began to take shape. Specializing in evening and bridal fashion, her distinctive combination of classic style with a tasteful modern touch aligned with the leading fashion trends of Paris, Milan and New York is what led her to prominence.

www.julievino.com @@julievinobridal

PHOTOS BY MARY MEYSKA (@MEYSKA) HAIR STYLIST: OSHER SAADON(@OSHERSAAE MAKELIP ARTIST: NATALI YAKOBOV (@NATALI YA



Embark with me on a trip to a place of bold dreams, creative expression and limitless possibilities

WRITTEN BY MONICA MARANO

s one of the most culturally diverse destinations in the world, with people from 140 countries speaking 224 different languages, Los Angeles inspires visitors to immerse themselves in unique perspectives and unexpected moments.

I had the privilege of being invited onto L.A.'s centre stage, where global phenomena start in a garage and a culinary empire emerges with a food truck. Experiencing two different facets of L.A., I tasted the booming culinary scene in Downtown Los Angeles and got to see the iconic Hollywood Sign during its 100th anniversary year.



Hotel Per La

@hotelperladtla

Built in 1922 as the Bank of Italy headquarters, this grand 12-storey structure, now home to Hotel Per La, retains stunning features of its original self, from the marble-and-plaster façade to the golden coffered ceiling. Through the doors I entered a tiled room with a grand banquette sofa and water feature before turning to enter a glittering, mirrored tunnel. Above the 12th floor is Hotel Per La's stunning rooftop pool deck, with potted citrus and olive trees and a formidable gargoyle at the pool's end. While there is plenty to enjoy at Hotel Per La, my experience also extended to the beauties to be found surrounding it in L.A. itself.

ROW DTLA

@rowdtla

An arts and culture hub south of the Arts District, ROW DTLA incorporates 100 years of L.A.'s history. A century ago this site was the terminus of the Southern Pacific Railroad, where goods were unloaded from railroad cars, loaded onto trucks and delivered across Southern California. Today it has become a lively spot for creatives, fashionistas and families who frequent the historical venue for its offices, independent stores and restaurants. But the best part of the ROW is its abundance of plazas, outdoor seating and art displays, making it a great place to sit with a book and a yummy cappuccino from Go Get Em Tiger.

Culinary Backstreets, Los Angeles: Exploring America's Culinary Frontier

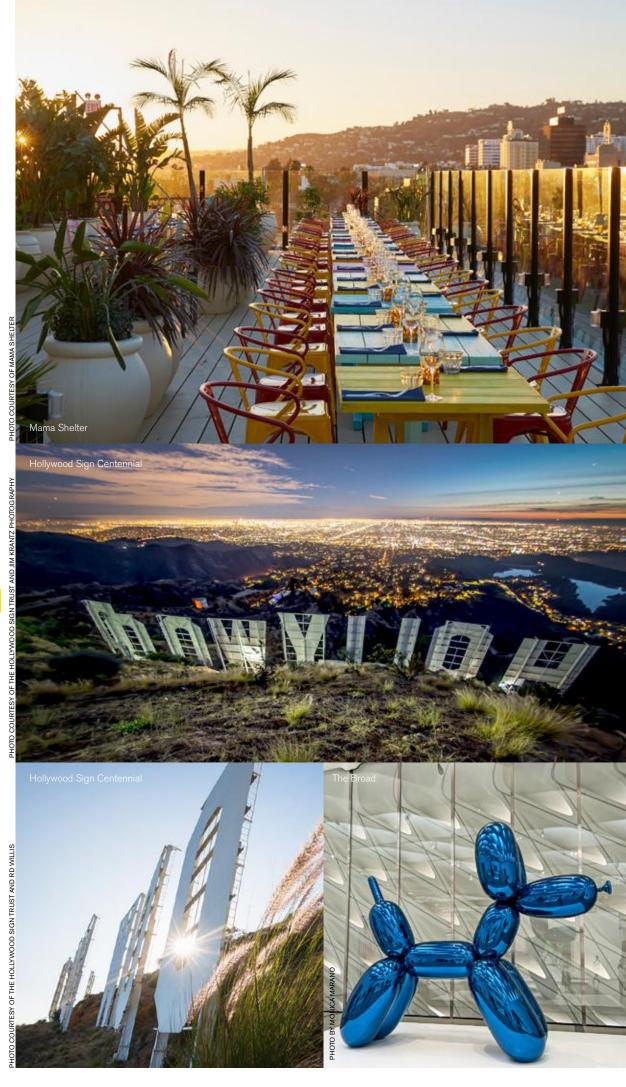
@culinarybackstreets

I immersed myself in California's rich history and multicultural past, participating in a fivehour food tour where I explored the city's oldest neighbourhoods. The guided tour led us through Chinatown, Little Tokyo and DTLA's Fashion, Flower and Art districts. These neighbourhoods were born as places where Chinese-Americans could live after the construction of Union Station. After being forced to relocate in the late 1930s, the community is still home to longtime businesses, like Phoenix Bakery, that have flourished in the area for generations. We stopped in for a slice of their famous strawberry cake and took it around the corner to enjoy with a cup of tea.

The Broad

@thebroadmuseum

The Broad, as it's called, is a snazzy museum of excellent contemporary art. The museum is well worth a visit or several revisits, as its exhibits cycle through a collection of works. Artists featured include David Hammons, Alexander Calder, Julie Mehretu and Cindy Sherman, among others. Occasionally, the politics of political art matters more than the art itself, which is appropriate. That said, what I enjoyed most about this exhibit is that the artworks were not all created



in support of one cause and do not reflect one specific political philosophy. None of the artwork emphasizes a particular belief or viewpoint. Yet each piece is engaging and most have a political dimension worthy of consideration, reminding us that artists often voice a nation's or an era's collective conscience.

Agua Viva

@aguavivabyjose

An oasis in DLTA, Agua Viva is a chic rooftop restaurant from Michelin-starred chef José Andrés. With its name meaning "living water," Agua Viva is a place to refresh and renew. The open-air restaurant was a perfect escape from the hustle and bustle of my downtown experience. The chef effortlessly weaves vibrant Asian flavours with Latin American influences, all while paying homage to Spain. Agua Viva was the perfect dreamy dining destination.

Hollywood Sign

@bikesandhikesla

One of L.A.'s most distinguishing icons, the famous Hollywood Sign proudly stands in the Hollywood Hills, which are truly a hiker's paradise. This landmark first appeared on its hillside perch in 1923 as an advertising gimmick for a real-estate development called Hollywoodland. Each letter stands 50 feet tall and is made of sheet metal painted white. I was amazed by the natural beauty and breathtaking views that I encountered while upon that perch.

Warner Bros. Studio Tour

@wbtourhollywood

The Warner Bros. Studio Tour was my chance to get behind the big screen and see how movies are made. I travelled through sets and soundstages used for productions such as *The Big Bang Theory* and *Gilmore Girls*. Being immersed in this environment allowed me to expand my knowledge and learn more about the history of pop culture.

Mama Shelter

@mamashelterla

Mama Shelter is a six-storey, 70-room hotel in the heart of Hollywood. Designed by Thierry Gaugain, the rooms are quaint but happy with bright yellow walls, large mirrors and just the right amount of cheekiness, as evidenced by the quirky masks that double as lampshades on the nightstands. Mama's rooftop allowed me to take in the sights of L.A. with a near-360-degree view from the Hollywood Sign to Downtown to South Bay to the Westside. The hotel is located blocks away from the peaked roof and cement celeb handprints at the Chinese Theatre along the Walk of Fame.

Lemon Grove

@lemongrovelosangeles

Lemon Grove is a rare find: a new rooftop



restaurant, bar and garden inspired by the agrarian past of old Hollywood. Menus are courtesy of celebrity chef Marcel Vigneron, while the views are courtesy of the Hollywood Hills. Located on the top floor of The Aster, this breezy restaurant has the perfect postcard views of the Capitol Records building and great cocktails, but the food holds its own, too.

Pantages Theatre Broadway Phenomenon: SIX

@hollywoodpantagestheatre

In the heart of Hollywood stands the Hollywood Pantages Theatre. The Pantages has become one of the greatest landmarks, signifying both the glorious past and adventuresome future of the world's entertainment capital. But who said musical theatre can only be found in New York? From Tudor queens to pop icons, the SIX wives of Henry VIII take the microphone to remix five hundred years of historical heartbreak. This was a euphoric celebration of 21st-century girl power, more of a concert than a traditional book musical. With renewed spirit, the SIX wives break free of expectations and start to change the course of history by rewriting their stories with happier ever-afters, at least for the time being.

From Hollywood-chic style to down-to-earth food trucks and farmers markets, Los Angeles's draws are extensive. Topping the list for me is the diverse population and big-city energy mixed with an overall laidback lifestyle. L.A. is a massive melting pot of people, cultures and lifestyles, so it should come as no surprise to you that I cannot wait to go back!



THE EMERGENCE OF JAPANESE DINING TRADITIONS IN TORONTO

Thriving Japanese tourism, greater accessibility to quality ingredients and a population that is open to new experiences has led to a vibrant and exciting Japanese culinary scene in Toronto

WRITTEN BY RUBA RAHIM

myriad of foods and practices constitute the cuisine of Japan, yet few are known outside that country. In Toronto, diners have long been familiar with sushi and ramen. They have enjoyed the spectacle of teppanyaki and the conviviality of izakayas. In recent years, the more adventurous have trustingly put the choice of their omakase meals into the hands of the chef. And the more sophisticated have delighted in the seasonality of artfully prepared multi-course kaiseki meals. Japanese cuisine has evolved in Toronto over the years, enriching the city's culinary landscape with more authentic Japanese dining experiences and traditions. Signs point to this trend continuing, as more Japanese restaurants are emerging in a city with a cosmopolitan, well-travelled and multicultural population that embraces new experiences and welcomes opportunities to learn about the traditions of others.

Japanese cuisine first appeared in Toronto in the late 1970s, albeit only in the form of a westernized

version of sushi. At the time, though, Torontonians may have had more of an appetite for trends than for raw fish, having become aware of the growing popularity of sushi restaurants in New York City since the early 1970s. A decade later, Japanese dining in Toronto was still almost exclusively limited to sushi establishments, largely with allyou-can-eat menus. It was in the late 2000s that Toronto began to expand its variety of Japanese food offerings. Initially, this came by way of Vancouver, which had provided an earlier gateway to the food, practices and people of Japan. Izakayas - the Japanese version of pubs - were present in Vancouver in the 1990s, but did not appear in Toronto until 2009, when the Vancouver izakaya group Guu opened an outpost in the city. Fun, casual and affordable, the popularity of izakayas was partly due to the 2008 global recession that left diners looking for more economical ways to enjoy dining out. The progression beyond low-quality sushi and inexpensive pub food in Toronto was partly due to the recovery of the economy and to the much larger market that Toronto had compared to Vancouver. Two other factors also helped. One was "Cool Japan," a Japanese government initiative launched in 2013 to promote Japanese culture abroad and mitigate the negative effects of the 2011 Fukushima nuclear disaster. The other was the addition of washoku - traditional Japanese cuisine - to UNESCO's Intangible Cultural Heritage list in 2013. Toronto's Japanese population was also growing, and more Canadians were travelling as tourists to Japan. Toronto was poised to usher in a new era of Japanese dining. Canada's first kaiseki restaurant, Kaiseki Yu-zen Hashimoto, originally opened in 2000 in suburb of Toronto and in 2009 moved to the city proper, where there was a growing interest in Japanese cuisine. Kaiseki is a style of cooking that Buddhist monks introduced to accompany the tea ceremony in the 16th century: because of the intensity of the flavour of matcha powdered green tea leaves - snacks were served with it. The practice eventually developed into the highest form of Japanese cuisine, based on the Japanese philosophy of "shun": ingredients should be enjoyed only at their peak of freshness and flavour. This philosophy transcends simply the harvesting of ingredients at the optimal time; it also encompasses the skill of the chef in using techniques that bring out the best of the ingredients. It was kaiseki that influenced French nouvelle cuisine in the 1960s and 1970s and led to the concept of the modern-day tasting menu. A kaiseki meal consists of a prescribed sequence of elaborate small courses, each an expression of their ingredients' time and place in nature, designed to engage all the diner's senses, not just taste. Traditionally served in a private room, kaiseki is as much a feast for the eyes as it is for the palate. At Kaiseki Yu-zen Hashimoto, Chef Masaki Hashimoto presents his deeply rooted kaiseki experience with technical precision and respect for the culinary art, transporting guests to the historic alleyways and tea houses of Kyoto as soon as they enter his restaurant. "I opened a kaiseki restaurant in Toronto because I felt there was potential to promote the foundation of what ought to be Japanese cuisine in such a diverse city," says Chef Hashimoto. "It was not an easy startup, as many thought of Japanese cuisine as just sushi and considered the notion of kaiseki cuisine to also be sushi," he added. Chef Hashimoto hopes that through the traditional practices of kaiseki, guests are inspired to think of tradition as something that is still beautiful and refreshing in a modern world. The restaurant's staying power has proven that this is indeed possible.

Omakase translates as "I trust you, Chef," and it requires that the customer relinquish control of the meal to the chef, who selects the best ingredients and dishes based on freshness and availability. Although some restaurants in Toronto had offered omakase menus before 2014 when Chef Yasuhisa Ouchi opened Yasu Toronto as an omakase-only sushi bar, none had focused solely on omakase.

"I started doing take-out sushi in a residential area, serving both westernized rolls and traditional nigiri sushi. After gaining a good repeat customer base for nigiri, I felt confident I could focus on this direction, says Chef Ouchi. "I wanted to serve what I thought was great traditional sushi and I felt that Canadians were going to appreciate it ... I felt that Torontonians began to want more authentic Japanese food around 10 years ago, so I think they were definitely ready," he added. At Yasu Toronto, diners enjoy a "chef's choice" menu of seasonal sushi and sashimi. Sushi is served as it is meant to be: each piece of fish is expertly sliced, placed atop perfectly seasoned and warmed rice, brushed with just the right amount of sweet nikiri sauce for balance and served one piece at a time, to be picked up with the fingers. Chef Ouchi is driven by the desire to serve great sushi. He expresses concern that popular social media influencers now depict omakase as a luxury, just another expensive must-have experience meant to enhance lifestylemarketing strategies. It's quite a departure from its original intention, which is for a chef to showcase and share the best he has to offer. It is thanks to restaurants like Chef Ouchi's that diners have the opportunity to understand the true essence of traditional culinary practices like omakase.

Trailblazing Japanese restaurants continue to emerge in Toronto, satiating the city's appetite for uniqueness and authenticity. Kappo Sato, Toronto's first restaurant to specialize in the traditional style of Japanese dining known as kappo, opened at the end of 2022. Kappo translates as "to cut and to cook," and as such a kappo meal includes a variety of ingredients that are cut and cooked using different methods. Kappo is a less-formal dining experience, where diners are served over a counter and have the opportunity to converse with the chef as he works; because kappo dining eliminates the extra time required for serving,



the chef can control the timing of cooking so that diners can enjoy dishes as soon as they are prepared.

At Kappo Sato, Chef Takeshi Sato brings his impressive pedigree as an international sake master and chef; his over 20 years of experience includes working at a Michelin-starred restaurant in Tokyo and as the official chef of the Japanese Consulate General in Toronto. "Kappo is one of the few styles of Japanese cuisine that has been introduced in North America, and I wanted to introduce it here in Toronto," says Chef Sato. "Our customers are foodies who enjoy eating at Toronto's finest restaurants. They are interested in Japanese cuisine, sake and Japan, and want to experience a different dining experience than what they have experienced in other restaurants," he continues. Chef Sato points to increased Japanese tourism that has led to a greater appreciation for Japanese cuisine worldwide. "As more people are experiencing the best of Japanese cuisine in Japan, I believe there will be more upscale restaurants of the same calibre as those in Japan that will satisfy these people," he says. Chef Sato also credits the evolution over recent decades of Japanese cuisine abroad to the increased availability of ingredients that are of nearly the same quality as those found in Japan. He explains that this greater access to quality local ingredients also challenges chefs to expand their skills and creativity.

"It was with dedication and perseverance that we stuck with the authenticity of kaiseki, anticipating that there would be a time when many people would have visited Japan, understood the difference between authentic Japanese cuisine and westernized adaptations and returned seeking this experience here in Toronto," says Chef Hashimoto. He was right. Restaurants in Toronto that offer faithful renditions of Japanese culinary traditions are some of the city's most sought-after, usually booked solid weeks in advance despite their hefty menu prices. Toronto's first edition of the *Michelin Guide*, published in the fall of 2022, testifies to their strong presence and popularity. Out of the total of thirteen Michelin star recipients, the guide awarded stars to five Japanese restaurants, including Kaiseki Yuzen Hashimoto, which received one star. The only restaurant in Toronto to receive two Michelin stars was Sushi Masaki Saito, which offers a traditional omakase menu. "I think there is a prominence of Japanese restaurants in Toronto's first *Michelin Guide* because Japanese cuisine, not only sushi but washoku, is highly appreciated worldwide," Chef Sato reflects.

Japanese cuisine is defined by quality, skilled artistry, seasonality and respect for tradition. At once simple and complex, it intrigues as perhaps no other cuisine does. As one of the world's most multicultural and dynamic cities, Toronto is a hub for world cuisines, always welcoming new approaches that add vibrancy to its vast and varied culinary landscape. "Toronto is a great place to promote cultural experiences such as kaiseki cuisine," says Chef Hashimoto, "and through such experiences, I expect to see the desire among Torontonians for more variety of traditional Japanese restaurants to remain strong and usher in a new era of young customers." Today's diners see the value of good food beyond its sensory pleasures and also appreciate the elements of gastronomy that embody the relationship between food and culture. For years, the Japanese food that could be found outside of Japan consisted of only a few westernized dishes. This is no longer the case, especially in global cities like Toronto, where people are curious and open to new knowledge. Luckily, this means that we can expect to see Japanese gastronomy in Toronto continue to emerge, to excite - and to educate.

www.yasu-sushibar.com www.kapposato.com www.kaiseki.ca @@yasu_toronto @@kapposato @@kaisekiyuzenhashimoto





Chef: Massimo Bruno

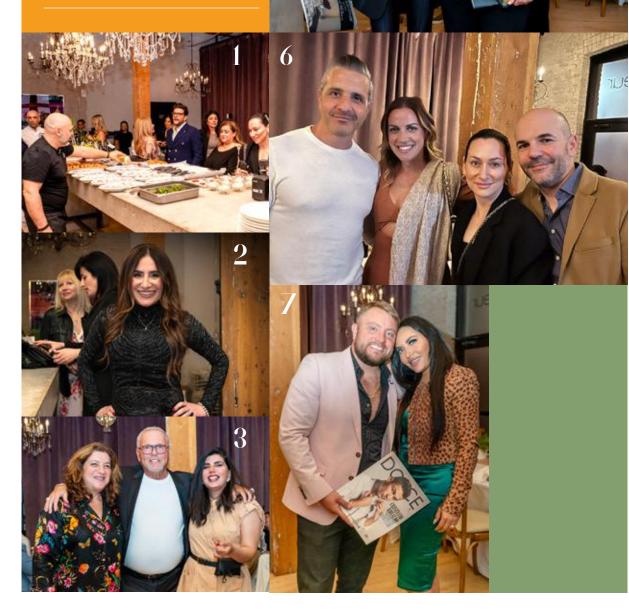
pring saw the arrival of Dolce Media Group's series of collaborative dinner parties to Toronto, featuring exquisite menus curated by some of the city's finest chefs. As the Italian proverb goes, "A tavola non s'invecchia" ("At the table, one does not grow old"), and in this spirit, Dolce dinners were reminders of the important things in life: slowing down, taking the time to be with family and friends, appreciating what is before you and allowing the pleasures of food, wine and company to suspend the passage of time.

The first Dolce dinner was held at 87 Wade Ave., an intimate and hidden private event space in downtown Toronto. Chef Massimo Bruno, host of Toronto's longest-running Italian supper club, delighted guests with a menu that spanned the Italian culinary landscape, from traditional Pugliese dishes like focaccia Barese and pure' di fave e cime di rape (fava bean purée with rapini) to Tuscany's king of steaks, bistecca alla Fiorentina, and more. The evening was enlivened with the laughter and chatter of new friends made, ending in song and dance, and with Chef Massimo proving also to be a talented entertainer, singing with his makeshift soup ladle microphone.

Dolce's second dinner took place at Giro D'Italia, a restaurant just north of the city with a unique concept that takes diners on a giro (tour) of Italy with a different regional menu each month. Chef Claudio Tentenni, who studied culinary arts in Italy's gastronomic capital, Bologna, and worked in Michelin-starred restaurants in that country, served as both chef and culinary tour guide for this evening. Dishes included carpaccio di manzo (beef carpaccio) and risotto from Italy's north, pasta alla Positano from the Amalfi Coast and a zabaione (sweet custard) that was cleverly transformed into a savoury sauce and served over pan-seared fish rather than as the traditional dessert. Incidentally, three Italian regions — Tuscany, Piedmont and Emilia-Romagna - lay claim to the origin of the classic Italian dessert.

The third Dolce dinner was held at DOVA in the heart of Toronto's Cabbagetown. Here, Chef Roberto Marotta pays homage to his native region of Sicily, as well as other regions of the Mediterranean. The evening's dinner was inspired by Chef Roberto's A traditional Italian dinner party is all about sharing food, wine and conversation with family and friends around the table. On April 12, Dolce hosted the first of a series of intimate dinners in the spirit of this Italian tradition, inviting guests to a four-course dinner that highlighted the exceptional quality, flavour and versatility of Zerillo Premium Extra Virgin Olive Oil. Chef Bruno's exquisitely curated menu celebrated Italy's diverse regions and dishes with many Italian classics. *Noi non potremo avere perfetta vita senza amici* – Dante Alighieri. Translation: "We couldn't have a perfect life without friends."

- 1. Guests at our first Dolce dinner party at 87 Wade Ave.
- 2. Manal Boutros
- 3. Ruba Rahim, Ed Hand, Farnaz Mobasser
- 4. Anna Neri, Michelle Zerillo-Sosa, Massimo Bruno, Ralph Aiello, Mimmo Galati, Ariana Russo
- 5. Mervet Zaia, Pina Gentile
- 6. Brian Toteda, Gina Toteda, Alessia Romanin Michael Romanin
- 7. Peter Hand, Jennifer Hand





Giro D'Italia Chef: Claudio Tentenni

philosophy of less is more, with dishes that allowed each ingredient to be a star, from the house-made pasta to the freshly caught shellfish, ethically sourced dry-aged rib-eye steak and heirloom vegetables. Dolce guests enjoyed an intimate evening, captivated by the restaurant's subtly sophisticated décor that further reflects the idea of achieving more with less. Dolce's final dinner in the series was held at Oretta Midtown. Here, guests immersed themselves in the glamorous art-deco interior that embodies the Italian lifestyle with its Mediterranean hues, luxurious finishes and striking marble bar at the centre serving signature aperitivi. Chef Gabriele Di Marco's menu was inspired by the cuisine of his home region of Sicily, featuring dishes like orata crudo that reflect the island's love for raw fish, and risotto alla Norma, a twist on the classic version made with pasta and a nod to Sicilian Vincenzo Bellini's famous opera.

While each Dolce dinner provided for a unique menu and chef-led experience, a common ingredient ran throughout - the use of Zerillo Premium Extra Virgin Olive Oil. The production of this exceptional EVOO continues today in the hands of the third generation of the Zerillo family olive growers at Azienda Agricola Fratelli Zerillo in Foggia, Puglia. The olives are harvested strictly by hand, milled within 48 hours and processed without the use of heat or chemicals to avoid oxidation and fermentation and to preserve the taste, quality and high polyphenol content of the resulting oil. Zerillo EVOO is highly versatile, able to enhance any type of dish from antipasto to dessert and to impart the flavours of the Puglian terroir that produces some of the best extra virgin olive oil in the world. The diverse range of delicious dishes, prepared by outstanding chefs and enjoyed at the four Dolce dinners, is testament to that.

Other commonalities ran throughout the series as well. Con-nois-seur Wine Imports partnered with Dolce to create a unique sommelier-led wine, spirit and liqueur pairing for each dinner. Their approach to selecting and celebrating small family-owned producers brought appreciation and passion to each of their thoughtful pairings. A portion of the sale of each ticket for the series was donated to the Stop Community Food Centre, which has a mission to increase access to healthy food in a manner that Chef Tentenni, who is from Bologna, where he studied culinary arts at the Bartolomeo Scappi School of Italian Cuisine in Castel San Pietro Terme, prepared a beautiful multi-course rustic meal that showcased bold flavours, true to the traditions of Italia. The evening served as a reminder that Italian culinary traditions taught the world how to cook and eat.

- 8. Fernando Zerillo, Sandy Mirotti, Rose Prete, Michelle Zerillo-Sosa
- Ellen Contardi, Laura Compagni, Margaret D'Agostino
 Kellyna Ferrari, Enzo Ferrari
- Kellyna Ferrari, Enzo Ferrari
 Candice Raic, Meral Ozerdic, Jess Wasser

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- 12. Jim Anagnostoupoulos, Michelle Risi
- 13. Bojana Rakocevic, Greg Kolodziejczyk
- Jim Millis, Nicoletta Millis, Anna Neri, Mimmo Galati, Pamela Ventresca, Angela Aiello, John Aiello, Marc Ventresca

DOLCE DINNER PARTY SERIES "WE CAME FOR THE FOOD AND STAYED FOR THE FRIENDS"





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Oretta Midtown Chef: Gabriele Di Marco

maintains dignity, builds health and community and challenges inequality. After all, breaking bread is synonymous with forming connections with others, and, at Dolce, these connections extend beyond immediate family and friends and into the community. At its essence, Dolce's dinner party series invited guests to "come for the food and stay for the friends," and in this it was a resounding success. The dinner series concluded but the friendships made over food, drink and conversation around the Dolce dinner table are sure to last for years to come. www.zerillo.ca

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@@famigliazerillo



Chef Marotta's cooking is inspired by his "less is more" philosophy - producing exceptionally flavourful dishes with fewer ingredients than usual, so that individual flavours are emphasized, making it even more important that they are of the highest quality. It is said that the seeds of today are the flowers of tomorrow. Our Dolce dinner parties pay homage to this philosophy, hoping to inspire and remind participants that kindness, gratitude, togetherness and community spirit are just a few of the many qualities that we can foster today, to help create a brighter future for the world tomorrow.

- Angela Marotta, M.T. Meikle, Brigitte Syzobbo
 Dr. David Rakowski, Shanea Rakowski
- 17. Fernando Zerillo, Angela Palmieri-Zerillo 18. Franca Siesto, Jacquline Nicosia, Sergio Sosa,
- Michelle Zerillo-Sosa, Tony Siesto, Roberto Marotta, Margaret D'Agostino, Domenic D'Agostino 19. Harvey Kalles, Michelle Zerillo-Sosa, Elise Kalles
- 20. John Vamvakidis, Gabriella Vamvakidis, Tony Sisto,
- Franca Sisto, Margaret D'Agostino, Domenic D'Agostino **21**. Angela Palmieri-Zerillo, Mary Marano, Monica Marano, Massimo Sosa





SEASON OF F SPORT BORN ON THE TRACK. BOLD ON THE ROAD.





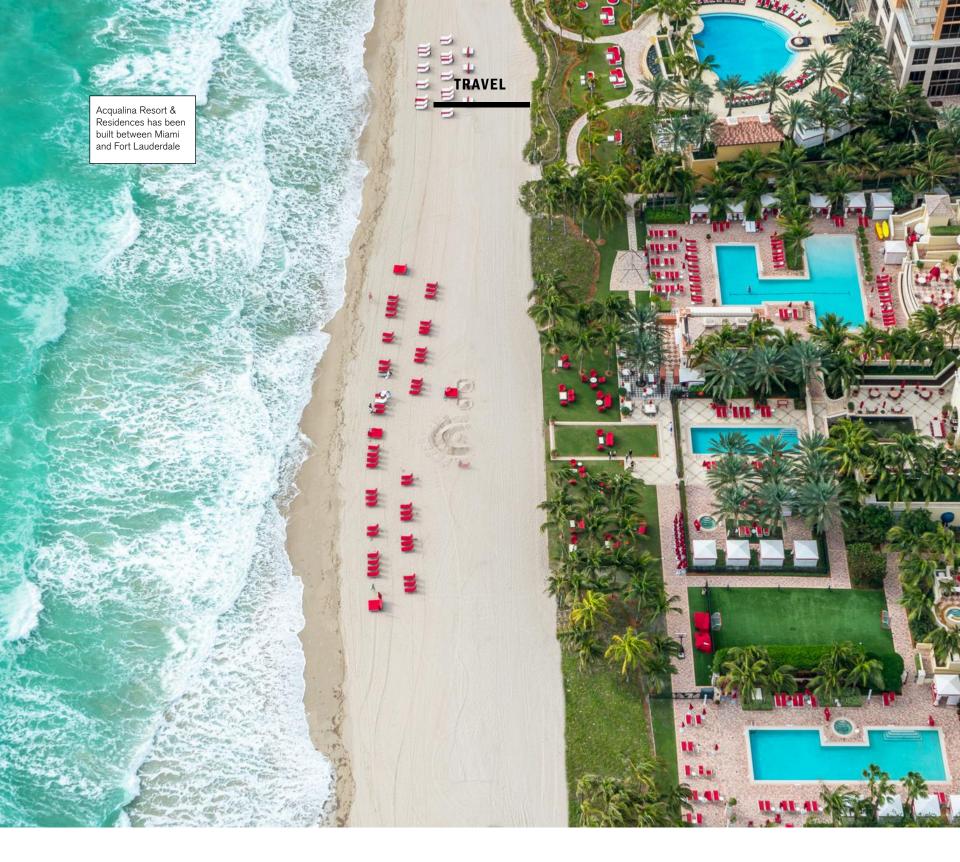
*Limited time offer provided through Lexus Financial Services ("LFS") on approved credit. 1% rate reduction is included in the advertised APR and is available on new 2023 Lexus RX models leased for 24 months only from an authorized Lexus Dealer in Canada between June 1, 2023, and June 30, 2023. Offer is subject to change or cancellation without notice. See your participating Lexus dealer for complete details. *Representative lease example based on a 2023 Lexus RX 350 AWD sfx 'F' on a 24 month term at an annual rate of 5.4% and Complete Lexus Price of \$67,283. Bi-weekly payment is \$398 with \$7,897 down payment or equivalent trade in, \$0 security deposit and first monthly payment due at lease inception. Total of 52 bi-weekly lease payments required during the lease term. Total lease obligation is \$28,593. 32,000 kilometre allowance; charge of \$0.20/km for excess kilometres. Complete Lexus Price includes Freight/PDI (\$2,205), Tire Tax (\$22.5), Filters (\$1), AC Tax (\$100), Global-I etching \$418, doc fee \$400, and OMVIC Fee (\$10). License, insurance, registration (if applicable), and taxes are extra. Lexus Dealers are free to set their own prices. Limited time offers only apply to retail customers at participating Lexus Dealers. Dealer order/trade may be required (but may not be available in certain rcumstances). Offers are subject to change or cancellation without notice. Offers are effective beginning June 1, 2023, and expire on June 30, 2023, unless extended or revised. See Ken Shaw Lexus for complete details.



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ACQUALINA RESORT & RESIDENCES: ONE OF A KIND

With no barrier between the property and the Atlantic Ocean, Acqualina is the only hotel in Florida built open to the sea

WRITTEN BY JOSH WALKER | INTERVIEW BY MARC CASTALDO

et across five acres, Acqualina Resort & Residences is a 98-room retreat situated between Miami and Fort Lauderdale. With distinctive architectural features that include baroque fountains and decorative archways, breathtaking views and careful consideration that touches everything from the beaches to the bath products, it's a true escape from the modern world's stresses.

The space has several pools that promise an outdoor sanctuary. Where the Beach Club Pool is fitted with lounge chairs and private cabanas, the Tranquillity Pool is for adults only. Guests also have the Recreation Pool, which hosts the resort's aquafitness classes.

When asked what word she would use to describe the resort, Deborah Yager Fleming, CEO of Acqualina Resort & Residences, uses "exceptional."

"Our success is largely built on extending a personalized service to all of our guests," she says. "We have guest experience managers that are assigned to arriving guests and a dreammaker culture that empowers team members to customize services based on each person we meet. No two parties are the same, and we encourage our team to identify what would make someone's experience special."

Dining is an important part of the resort's experience, and there are several menus and taste profiles to immerse yourself in. Acclaimed Italian restaurant Il Mulino New York is waiting to offer authentic Italian food, Ke-uH introduces Japanese fusion, and Costa Grill allows guests to dine outdoors next to the beach. Avra Miami is the fourth, bringing a taste of Greece to the selection. It overlooks the beach at The Estates at Acqualina and can be accessed via a skybridge.

The resort also offers several spa services that are focused on relaxation and rejuvenation and can be customized to fit a guest's preferred experience. More specifically, the spa offers relaxation lounges with Himalayan salt walls, crystal steam rooms, arctic ice fountains, showers and Finnish dry-heat saunas.

Rather than staying in place, Acqualina is constantly looking at how it can introduce improvements or better its amenities.

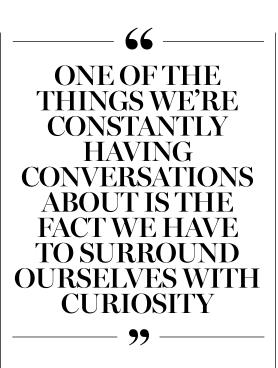
Speaking about the people she has brought together to keep Acqualina going, Fleming says, "One of the things we're constantly having conversations about is the fact we have to surround ourselves with curiosity. When you have a team that questions things, it will lead to greater efficiency and success because they won't accept the way things are done. It's important to be curious and ask questions."

As part of that thinking, Acqualina underwent a number of renovations earlier this year. Its gallery lobby was refreshed to introduce a colour



The resort offers an extensive range of spa services

Each of the resort's swimming pools promises something different, from private cabanas to aquafitness classes





Thanks to its prime location, much of Acqualina can be enjoyed while overlooking the Atlantic

palette inspired by the emerald-green waters of the Atlantic Ocean, complete with new furniture and bespoke handcrafted rugs. Bathrooms in guest rooms and suites were also remodelled with Italian marble floors, glass-enclosed showers and wall-towall Molten vanities.

"Our DNA is classic traditional with modern elements, and we wanted to keep that because we want all of our spaces to feel like they're meant to be lived in," Fleming says. "It's not a space where you go to shower, change and sleep. We want you to feel super-comfortable, like you're staying in the home of good friends."

Thanks to its location, Acqualina provides easy access to Miami's key destinations, shopping and nightlife while making the most of the surrounding sunny shores.

While Acqualina invests so much to ensure that guests are satisfied on-site, it also gives back

to communities beyond its walls. In 1995, it founded the Miami chapter of the I Have A Dream Foundation, which empowers children in lowincome communities to reach higher education and fulfill their leadership potential. Every year, Acqualina's owners host a gala to support the foundation.

Whether it's the food, furnishings or design of the swimming pools, something that runs through everything is attention to detail. "You're going to feel this caring approach not just from the valet and front desk when you arrive but throughout the property, as you're interacting with concierges, welcome attendants at the pool and beach desk or a server," Fleming continues. "It is a common thread that we have here throughout the property."

www.acqualinaresort.com

"Dream in Full Colour" gives a nod to the millions of shades of paint that can be chosen for any Porsche model, whether standard colours like Guards Red or Racing Yellow or paint-tosample custom colours

DRIVEN BY DREAMS FOR 75 YEARS

Porsche's 75-year story is a rich and colourful account of its prominence and innovation in the history of automobiles

he Porsche brand started with a dream. Seventy-five years ago, Ferry Porsche famously said, "In the beginning, I looked around and could not find quite the car I dreamed of, so I decided to build it myself." On June 8, 1948, history was made with the Porsche 356 "No.1" Roadster receiving its general operating permit. For Ferry Porsche,

WRITTEN BY MARC CASTALDO

his dream came true and, ever since, the brand has been "Driven by Dreams," a tagline that pays homage to the birth of the brand as well as to a firm commitment to its customers to make their dreams come true when configuring and buying their dream Porsche.

This June *Dolce* was invited to the exclusive VIP Passion Day event hosted at Grand Bizarre

Supper Club in downtown Toronto to celebrate Porsche's 75th Anniversary, in which the brand showcased its true pioneering spirit by presenting a showroom-style roster of vintage to modern Porsche models. VIP guests were pampered with delicious appetizers, drinks, bold colours, test-driving experiences, great entertainment and iconic Porsche "flylines" — coined by

PHOTOS BY LUCAS SCARFONE

A day in *la dolce vita*! Michelle Zerillo-Sosa and Pamela Ventresca had the pleasure of enjoying everything Toronto has to offer. A delicious lunch at Clay Restaurant was followed by an exceptional ROM-organized walking tour that covered the history of the neighbouring buildings. The bonus? They explored the city behind the wheel of a Porsche 911 Carrera GTS in honour of the 75th Anniversary

Porsche designers to describe its silhouette — that classic sporty roofline that slopes down to the rear.

Porsche Canada spokesperson Tina McMullan, who grew up near Stuttgart, Germany, the birthplace of Porsche, says, "Being a part of the Porsche team is very special. It's a connection to home." For her, "passion" is the best way to describe the brand because it encompasses all the different values that make it so distinct from other brands. "There are really three things that guide Porsche's vision. One is the timeless and unique design. Two is the exceptional performance of the car. The last is the remarkable driver experience. Innovation means it should be getting better every time, and engineering should become more intuitive. Porsche is very good at taking hold of that," she says.

The Porsche community and car enthusiasts from all over the world tip their hats in appreciation to the success of Porsche. Although Germany is a major market for the brand, the Canadian market has proven itself to be just as significant. "I don't know if it's particular to Canada, but I do feel the Porsche spirit comes alive here with the people that are passionate about wanting their performance cars. Canada is a really big market for the Porsche brand," she says.

After 75 years, what is on the horizon for the Porsche brand? Porsche aims to have more than 80 per cent of their vehicles fully electric by 2030. Porsche premiered its first all-electric model, the Taycan, in 2019. But on the eve of the 75 Years of Porsche Sports Cars exhibition, which opened at the Porsche Museum in Stuttgart-Zuffenhausen, it premiered its latest concept car, the Mission X. This is a spectacular reimagination of a hypercar, with a powerful and efficient electric powertrain.

Porsche's 75th anniversary is a rare and significant accomplishment that speaks to the brand's longstanding excellence in the automobile industry. Milestones like this are few and far between, and Porsche's remarkable legacy will be defined by its commitment to heritage, innovation and unwavering values. Porsche's secret to remaining Porsche? Its constant innovation. www.porsche.com

@@porschecanada

ART REIMAGINED

TYP posed next to his captivating work *Ancient Iniquity*

modup

TYP: A JOURNEY ON THE PATH OF INTEGRITY

Troy Murray's arc of purpose and the journey toward lighting his spark

WRITTEN BY MASSIMO SOSA

hen posed the question of what ultimately influenced his life's change in trajectory, Detroit native and current Los Angeles resident Troy Murray, better known as the talented artist TYP, answered *Dolce* with an inspiring response: "I found purpose through art, using this gift that God's given me and using my work to capture people's attention, while being able to share my experience and see if that's able to help anybody." This comment alone was enough to make us want to find out all we could about the details of his captivating success story.

Murray (TYP) is a multimedia creative in pursuit of living his truth and realizing one of his lifelong ambitions. The artist is bridging the gap between two of his childhood passions, the world of sports and entertainment and the world of the visual arts. TYP has expertly blended the two using his knowledge for sports and creative approach to build both a platform where he is able to share his story and a space that showcases his unique works of art.

Through years of experience and self-discovery, TYP has solidified his own niche in a recognizable style that is in a category of its own and a space that allows him to (as he puts it) "just be me."

His work bends boundaries and create unique synergies by blending both two-dimensional and three-dimensional space, using materials that would not typically be found in an art studio. His pieces often include a combination of MDF wood boards, spray foam, concrete, moss and rebar, to name just some of the media he has employed. TYP creates works that challenge the mind and add depth to traditional canvas paintings. He tells stories through his works, many that can be absorbed on both a surface level and with a deeper appreciation when interacting with a piece. Through hardships and challenges, TYP has been able to translate his experiences beyond the realm of thought; his projects are tangible messages that he hopes can continue to inspire and redefine the viewer's perspective on life.

Since childhood, TYP has been an avid sports fan. From spending countless hours on the ice to following all the latest sports buzz, the future artist would dream of an athletic career with his ultimate goal being landing a spot in the NHL. While sports were a big focus of his upbringing, there was a completely different side to him that took a liking to the visual arts. Murray would spend his free (and mostly private) time drawing and sketching up ideas that his mind would imagine. He explained in our interview: "I drew as



----- 66 ------I FOUND PURPOSE THROUGH ART, USING THIS GIFT THAT GOD'S GIVEN ME... ------ 99 -------

a hobby, off on my own, at home. I didn't really let anybody know that I did it. I had some teachers in school that would try to push my mom into getting me into art — I was kinda good at this thing, but I really liked sports." Funny how the universe works ...

Although a career in hockey was always the dream for the young artist, TYP faced challenges with addiction and substance abuse as he entered young adulthood. He endured many difficult experiences that had him stray from his path and ultimately led to coping through substance abuse for comfort and decision-making. Through perseverance and the right help, TYP made a successful recovery, finally becoming sober. He stuck through the pain and made use of his time by picking up one of his childhood hobbies: drawing.

TYP explained how, while trying to keep his mind occupied, he found peace and a meditative

distraction from his temptations by drawing. "Once I started drawing, I did not think of going out and getting high or drunk," he explained, saying, "Art gave me a little purpose — I really liked seeing the small progression, and it inspired me to continue on this path while keeping me out of trouble." The artist has since celebrated 10 years of sobriety, being transparent and vocal about his journey via his social media platforms.

Now living a happy and purposeful life, the artist has achieved many successes, from collaborating with *SLAM* magazine to making his mark on the NHL. He has put in the work and is an inspiration to many, demonstrating that no matter where life takes you, through faith and perseverance you can achieve anything.

www.typcollection.com

HOUSTON

Hello, Houston! Take in the best this southern city has to offer with a fashion-forward nod to Texan style TEXT BY **STAFF WRITER**

> Discover *la dolce vita* by following us on @dolcemag

3

and and a second



 Pinto Ranch Cowboy Boots Embrace the traditional country esthetic with Pinto Ranch's high-end cowboy boots, available in a wide range of colours, lengths and styles. www.pintoranch.com @@pintoranch
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