Snap

CAPTURING THE BEST LIFE

OCT
2013



#NOMNOMNOM



p14

PHOTOGRAPH BY
ALLAN EZIAL

"EAT ME"

FEATURES



FEATURE STORY

96

DAVID LOFTUS

International photographer extraordinaire



110

JUNK COUTURE

Even models have guilty junk food pleasures — what are yours?

122

MEALS FROM MILES AWAY

Go on a gourmet getaway with our drool-worthy food photos from around the globe.

#DINNERPARTY PLAYLIST

Listen to the jams we've curated for this month's issue.



Cover shot by David Loftus using the Loftus lens, specially curated for this month's issue.



DAVID LOFTUS

JANE LENS / INA'S 1982 FILM

OGGL.ME/LOFTUS

10 CULTURED

#DinnerParty Playlist

Foodie Photo How-To with Allan Ezial

Best Gin & Tonics

Supper. Listen To The Food

Foie Gras at Cochon Heritage Fire Napa

Peruvian Piscos

Asparagus & Goat Cheese Tart

Ecuador Chocolate

37 HIPSTOP

Glamping

Stockholm

49 ADVENTURES IN HIPSTALAND

Istanbul, Turkey

Copenhagen, Denmark

Sapporo, Japan

Bangkok, Thailand

67 OBSESSED

Kate Boy

Carneros Brewery

Burrata

OddFellows Ice Cream

Food Stylist Katie Christ

Food Writer Linnea Covington

81 DELICIOUS

Greg Arnold

Bestival by Lisa Bentinck

93 CLIMAX

What's Really In Our Food?

140 GEARED

Starring: The Long Island HipstaPak



EDITOR'S LETTER



SNAP IS ALL ABOUT SHOWING YOU HOW TO CAPTURE — AND ULTIMATELY LIVE — YOUR BEST LIFE. With that in mind, what better place to start than with the two activities that very literally sustain us: eating and drinking.

To say we're obsessed with our meals would be an understatement. Whether it's the team lunches we enjoy around our king kitchen table, or a fancy-shmancy meal at the latest restaurants around the country, we're always seeking food experiences that not only sustain us, but that also make our lives more amazing, more exciting — more inspired. And yes, the food and drink you put into your body can be — should be —inspiring.

In this issue, you'll be whisked off on a foodie getaway to the mountains of Peru, the streets of Copenhagen, the nooks of New York, and beyond. And it's not just our Loftus lens that makes these photos beautiful (although that certainly helps!). It's the people who took them, the spirit in which they were captured, and the new and exciting experiences that come through in every morsel and sip of the photos.

After flipping through this issue, I hope you'll be inspired to try something new — to make every effort to eat well, and therfore to live well, and to do it all with an infinite dash of awesome.

MOLLI SULLIVAN
Editor in Chief

MOMENTS CAPTURED



OLIA HERCULES

LOFTUS LENS / SUGAR FILM

OGGL.ME/OLUSHKA

HELP US

MAKE SNAP

EVEN MORE AWESOME

Send us your rockin' photos, words, and ideas
and you could wind up in the next issue of Snap!

TAP TO EMAIL US

Snap

Founders

Lucas Allen Buick *lucas@hipstamatic.com*

Ryan Dorshorst *ryan@hipstamatic.com*

Editorial Director

mario@snapm.ag Mario Estrada

Editor In Chief

Molli Sullivan *molli@snapm.ag*

Associate Publisher

Chiun-Kai Shih

chunky@snapm.ag

Photos

Leo Correa Luna, Olia Hercules, David Loftus, Allan Ezial, Linnea Covington, Jen Pollock Bianco, Sezgi Olgac , Jack Novak Zarate, AJ Heiner, Leonardo Correa Luna, Johann Gallee, Sebastian Puia, Gabriel Rozycki, Katie Christ, Greg Arnold, E Ling, Lisa Bentinck, Andrea Sau, Brandon Hoy, Tomas Webb, Chiun-Kai Shih

Words

Darya Rose, Ph. Dork, Jen Pollock Bianco, Allan Ezial, Marc Zimmerman, Linnea Covington, Katie Christ, Lorraine Healy, Sezgi Olgac, AJ Heiner, Johann Gallee, Mark Wilson, Brandon Hoy

Creative Director

Aravind Kaimal *aravind@snapm.ag*

Editorial Assistant

Rheanna Martinez *rheanna@snapm.ag*

Advertising

ads@snapm.ag

Chief Operating Officer

Douglas Lambert *doug@hipstamatic.com*

General Counsel

legal@hipstamatic.com

Web Development

Jeremy Boles *jeremy@hipstamatic.com*

Customer Support

Allan Bedford *support@hipstamaticapp.com*

SEND US THINGS FOR REVIEW, LIKE ARTWORK, ALBUMS, LETTERS, COOKIES
feedback@snapm.ag

SNAP SAN FRANCISCO
74 LANGTON ST
SAN FRANCISCO, CA 94103

SNAP NEW YORK
220 WATER ST, #130
BROOKLYN, NY 11201

ALL SUBMISSIONS PUBLISHED BY HIPSTAMATIC LLC, COPYRIGHTS RETAINED BY ORIGINAL AUTHOR. THE ENTIRE CONTENT IS COPYRIGHT OF HIPSTAMATIC LLC. AND CANNOT BE REPRODUCED IN WHOLE OR IN PART WITHOUT THE WRITTEN AUTHORIZATION OF THE PUBLISHERS. FOR SUBSCRIPTION INFORMATION GO TO HTTP://SNAPM.AG. IF YOU ARE STILL READING, THIS COPY IS TO MAKE LEGAL HAPPY, BUT WE LIKELY WOULDN'T ENFORCE ANYTHING UNLESS YOU ARE BEING A HOSER. CHEERS.

PHOTO BY NATTARIN PANG K



CULTURED

PLAYLIST













#DINNERPARTY









Spotify®

NOTHING ELSE COMES CLOSE

ZOOM IN TO MORE DETAIL THAN EVER BEFORE WITH THE 41 MEGAPIXEL SENSOR ON THE NOKIA LUMIA 1020.

Windows Phone

Image captured using 41 megapixel sensor on the Nokia Lumia 1020. Actual image resolution may vary. © 2013 Nokia. All rights reserved. © 2013 Microsoft Corporation. All rights reserved. Microsoft, Windows, and the Windows logo are trademarks of the Microsoft group of companies. AT&T and the AT&T logo are registered trademarks of AT&T Intellectual Property.

NOKIA
LUMIA 1020

Images taken with the
Nokia Lumia 1020

HOW-TO SHOOT FOOD FOR A COOKBOOK

BY ALLAN EZIAL

WE'VE JOINED FOOD-LOVER AND PHOTOGRAPHER ALLAN EZIAL IN HIS JOURNEY OF SHOOTING DISHES WITH HIPSTAMATIC FOR AN UPCOMING COOKBOOK RELEASE. HE'S CAPTURED THESE DISHES IN WAYS THAT MAKE US DROOL. MAYBE YOU WANT TO DOCUMENT YOUR OWN FOOD JOURNEYS OR JUST BRAG ABOUT YOUR INCREDIBLE MEAL LAST NIGHT. WHATEVER THE REASON, FOLLOW HIS TIPS ON HOW TO CAPTURE FOOD SO THAT IT LOOKS AS DELICIOUS AS IT TASTES.

ALLAN EZIAL



SLOW THINGS DOWN:
Look at what you're about to shoot, and pause. Think about what it is that makes you want to take this shot of a particular dish. Work on your composition, and snap away.

EXPERIMENT WITH B&W:
If the lighting is right, you can shoot food in B&W. It's not often done because color is what draws you in to food, but when done right, it can be captivating and provide a unique style.

CULTURED

ALLAN EZIAL



CULTURED

ALLAN EZIAL



ALLAN EZIAL

ALL IN THE DETAILS:
Shooting food doesn't always mean you should capture the entire plate or item. Pay attention to the details of the dish, the unique shapes and textures that distinguish themselves. How they interact with another can be intriguing in a photo.

SHOOT WHAT YOU LIKE:
When I shoot food, it's usually food that I'd like to eat. If it makes me hungry, then the photo is halfway there. Lucky for me, I like a lot of different things!

****EDITORS NOTE:***
We've created the incredible Foodie SnapPak in partnership with food photographer David Loftus that makes your dishes look amazing. Using the Loftus Lens and DC Film, it focuses on the details that Allan mentions, creating a photograph worthy of cookbooks.



CULTURED

ALLAN EZIAL



CULTURED

ALLAN EZIAL



GIN & TONIC TWISTED

TOP GINS

Top Three Gins Beloved by Ivan Mitankin of Bathtub Gin

Nolet's Silver Dry
Why: It has a floral and aromatic bouquet full of rose and citrus.

The Botanist
Why: This gin is produced by the Bruichladdich Distillery on Isla, Scotland, which is famous for their single malt scotch. Here, the distiller uses local botanicals for the gin that gives it unique character.

Ford's Gin
Why: It's a classic London dry gin made for cocktails, and the juniper, coriander, and citrus in the base of the gin bring bright and aromatic components to classic gin cocktails. Plus, I love the dry finish with hints of jasmine.



FROM ENGLAND TO SPAIN TO THE UNITED STATES, GIN AND TONIC HAS PROVED AN ICONIC COCKTAIL WORTHY OF MASS FOLLOWINGS AND NUMEROUS TWISTS.

It's no wonder why, as Ivan Mitankin, owner of the New York speakeasy Bathtub Gin put it, "It's refreshing and a solid go-to drink for any season." However, just because this beverage is a classic, doesn't mean it shouldn't get a little pick-me-up now and again. If location prevents you from hitting up one of the many awesome gin bars in Spain, head to New York, where Mitankin, as well as others, have added something extra. We found four types of homemade tonics at Oceana, Campari and grapefruit added to the drink at Manzanilla, muddled strawberries at Rock Center Café, and four gems that highlight the botanicals of each gin they are made with at Boqueria. —Linnea Covington



"IT'S REFRESHING, AND A SOLID GO-TO DRINK FOR ANY SEASON."
— IVAN MITANKIN

NYC'S BEST G & T

BOQUERIA: *Gin Tonic Albahaca — a refreshing combination of Junipero Gin, Q Tonic, lime and basil. The basil and lime are infused with the gin for 30 seconds, and one large ice cube is placed in the stemless bubble glass. Half of a bottle of the tonic water is then poured in the glass carefully, avoiding the ice cube. The drink is then served alongside the remaining tonic. Gin Tonic Clavo: Made with Hendrick's Gin and Fever Tree Tonic, this version is served with cloves and cucumber. Gin Tonic Uva y Naranja: For a more citrus-forward version of the cocktail, the Gin Tonic Uva y Naranja features G'Vine 'Nouaison' Gin, Fever Tree Tonic, grapes, and oranges.*

OCEANA: *Any gin with one of four homemade tonics—bitter, citrus, sweet, and spicy.*

MANZANILLA: *Both just called gin and tonic, but the orange one is Beefeater, Campari, and grapefruit, and the clear one is Hendrick's, cucumber, and lemon.*

BATHTUB GIN: *Any gin of your choice with either Q Tonic, Fevertree, or Tomar's Tonic.*

ROCK CENTER: *Tanqueray with fresh strawberry, elderflower, tonic water, and lemon.*





OCEANA'S TONIC RECIPE



2 LEMONS, PEELED
2 LIMES, PEELED
2 ORANGES, PEELED
2 OUNCES OF GINGER, SLICED
1 LEMON GRASS STICK, SLICED
1 GALLON WATER, BOILING
1 DOUBLE COFFEE FILTER
1 TBSP OF CINCHONA BARK POWDER
4 CLOVES
2 CINNAMON STICKS
1 TSP OF FENNEL SEEDS
4 BAY LEAVES
FRESH LIME JUICE
SUGAR TO TASTE
TWINE
CLUB SODA

INSTRUCTIONS

Put the Cinchona, cloves, cinnamon sticks, fennel seeds, and bay leaves in a double coffee filter and tie it at the top with twine (makes a little pouch).

Put the peel of the lemons, limes, and oranges in a pot with the boiling water, thinly sliced ginger, and sliced lemon grass stick.

Add the pouch and lower flame to gently simmer and let cook for 35 minutes. Every five (5) minutes, use tongs to gently grab top of pouch and dunk it up and down a couple of times to release the flavor (be careful not to break pouch).

Turn flame off and take pot off stove. Remove pouch carefully and strain the rest into another pot.

Bring tonic to a gentle simmer again. Add sugar to taste.

Once you have the desired taste, take pot off stove and let sit for about one hour to cool. Once it's cooled, put the tonic in a large bottle and place in refrigerator.

To drink, add 1-2 oz. to a 16 oz. glass, add a splash of fresh lime juice, fill glass with ice, and top with club soda or sparkling water.



COCHON HERITAGE FIRE :: NAPA

PHOTOS BY MARIO ESTRADA



On August 11th we headed to the Charles Krug Winery in St. Helena to indulge in a smorgasboard of delicious bites by chefs from all over northern California.

The menu included lobster, spit-roast sturgeon, 400 pounds of Waygu beef, peking duck, oysters, pig, lamb and more by chefs from French Laundry, A16, and Goose & Gander, to name a few.

"Heritage Fire is my favorite expression of the Cochon US Tour," says Founder Brady Lowe. "This celebration of live-fire cooking celebrates responsibly raised heritage breed animals and produce and the people growing them with purpose and passion. It's a perfect equation of beautiful location, amazing people, our natural desire to eat honest food over live fires while drinking amazing wines, ice-cold brews, and crisp ciders, all in the most celebrated wine valleys in the world."

Here is a sampling of some of the incredible dishes, and enjoy a recipe for Foie Gras Pâté with Black Truffles and Confited Lamb Neck by Marc Zimmerman of Alexander's Steakhouse. –ME

THIS CELEBRATION OF LIVE-FIRE COOKING CELEBRATES RESPONSIBLY RAISED HERITAGE BREED ANIMALS AND PRODUCE, AND THE PEOPLE GROWING THEM WITH PURPOSE AND PASSION.
-BRADY LOWE









CULTURED



FOIE GRAS PÂTÉ WITH BLACK TRUFFLES AND CONFITED LAMB NECK

RECIPE BY MARC ZIMMERMAN OF ALEXANDER'S STEAKHOUSE



INGREDIENTS

For the Confit:
1 lamb neck, defatted and skin removed
- lamb fat
-lamb curing mix

For the cure:
-100g maldon salt
-5g cayenne
-50g brown sugar
-1bay leaf
-20 leaves fresh mint
-5g fenugreek seed, crushed
-20g dried chanterelles
Combine.

Remove spine (reserve for stock or sauce) and open neck up flat. Coat in curing mix and place on a rack uncovered in cooler for 36 hours. Rinse lamb. Remove the fat and skin and reserve.* Place into rondeau and cover with infused lamb fat. Cover and place in oven at 135C for 6 hrs. Cool in fat and then pull by hand.

LAMB FAT:
Cured lamb neck skin and fat. Render fat and skin in rondeau. Chill remaining cracklings, finely chop, and reserve.

FOR THE FOIE:
1 lobe foie gras, tempered, completely deveined and sealed sous vide. Place in a 60C circulated bath until fat is rendered. Place bag in ice water bath until fat begins to solidify, but is still malleable. Open bag out onto a tammis and pass the foie. Pass one more time through a chinois into a bain-marie.

ASSEMBLE:
Fold in pulled neck meat and chopped cracklings. Using a microplane, shave a generous amount of black truffles into the farce and fold in as well. Season with sea salt and black pepper. Place in jar and chill.



PERUVIAN PISCO

BY LINNEA COVINGTON

PISCO RECIPES

PERUVIAN PISCO

Classic Pisco Sour
3 ounces pisco
1 ounce simple syrup
1 ounce lime juice
1 egg white
Angostura bitters (2-3 dashes)
Ice cubes
Add all ingredients to a shaker and shake vigorously for about a minute. Strain into a cocktail glass and enjoy.

Malabar's Pisco Punch
1 1/2 ounces pisco
*1 ounce pineapple marinated syrup**
3/4 ounce fresh lime juice
1 1/2 ounce water
1 cherry for garnish
In a shaker glass, mix ingredients and shake until well chilled. In the glass, place a few pieces of the pineapple chunks from syrup and add fresh ice to the glass. Pour shaker contents inside. Garnish with cherry.

**Making the syrup:*
One whole pineapple cut into small chunks
2 1/4 pounds granulated sugar
3 1/4 cups water
Directions:
Bring all to a boil and rest until the pineapple has gotten soft, a minimum of 20 minutes and up to 24 hours. Strain the syrup from the pineapple.



SPANISH SETTLERS STARTED MAKING PISCO IN PERU DURING THE 16TH CENTURY, AND NOW, ALL OVER THE COUNTRY YOU CAN FIND THIS NATIONAL SPIRIT IN BARS, RESTAURANTS, SHOPS, AND ROADSIDE STANDS, ESPECIALLY IN THE FORM OF A PISCO SOUR.

But, while this liquor remains popular here, it still holds mystery for many people outside of South America. In short, pisco is distilled from eight different grape varietals to create a type of clear grape brandy. Peru has about 250 official pisco producers, a whole lot of home operations, and each one has distinct characteristics that range from apple notes to bread to stone fruit, not unlike wine. One of the largest producers of pisco is Portón, located in the Andes Mountains, which is run by pisco master Johnny Schuler, founder of the Peruvian Academy of Pisco. In the world of Peruvian pisco, Schuler is the rock star of the spirit, a claim this restaurateur, television personality, and former racecar driver easily makes—all while drinking pisco, naturally. —Linnea Covington

PERUVIAN PISCO



PISCO RECIPES

Apple Cider
1 part Portón pisco
2 parts fresh apple cider
1/2 part St. Germain
Combine all ingredients. Shake and strain into a cocktail glass. Garnish with cinnamon stick. Squeeze fresh lemon.

Autumn Spice
1-1/2 parts Portón pisco
1 part fresh lime juice
1 part mango juice
5 slices of jalapeños
3 shakes of hot sauce
Combine all ingredients. Shake and strain into a cocktail glass. Garnish with a jalapeño.



INGREDIENTS

For the Pastry

1 ¼ cup plain flour
115grams of chopped unsalted butter
Pinch of salt
¼ cup plain yogurt
2 teaspoons lemon juice
¼ cup very cold water

In a processor combine the flour, butter and salt until the mix resembles fine breadcrumbs. In a separate bowl combine the yogurt, water and lemon juice, and add to flour mix until it comes together in a ball. Place the dough on a floured surface and bring together into a ball. Cover with plastic wrap and place in the freezer while you prepare the filling.

For the Filling

¼ cup goats cheese crumbled
¼ cup feta cheese crumbled
¼ cup mozzarella or cheddar cheese
1 finely grated clove of garlic
1 tablespoon olive oil
2 bunches of fresh asparagus

Preheat the oven to 200 celsius. Combine the cheeses, garlic and oil in a bowl and prepare the asparagus stalks breaking off the woody end part.

Take the pastry out of the freezer and roll out into a circle on a floured surface. Then move to an oven tray lined with baking paper. Place the cheeses on the pastry and the asparagus on top, leaving a 4 centimeter boarder of pastry, fold this excess pastry up over the filling. Brush the exposed pastry with milk and cook in the oven for 30 minutes.

ASPARAGUS AND GOAT CHEESE TART

RECIPE BY ISLAND MENU

Island Menu is a food and photography blog written by two friends with a strong focus on using wonderfully fresh Tasmanian produce. We aim to buy and source seasonally and locally for both special occasion meals and everyday food.

With Island Menu, we share recipes that are simple yet full of flavor, and present them in our photographs in a way that is both sincere and honest.

We don't claim to be the greatest cooks in the world – far from it – we just love creating new recipes and taking photos. Samuel Shelley is a professional photographer and graphic designer with a love for fresh and salt-water fishing. Catherine Miller has an everyday job but blogs on the side about the good little things in life that should be remembered, she has a growing interest in photography, and baking dishes other than just sweets.



BEAN TO BAR: MAKING CHOCOLATE IN ECUADOR

BY LINNEA COVINGTON

In the tiny town of Balao in Ecuador, Vicente Norero grows and produces some of the best cacao in the whole world on his plantation Camino Verde. Every step in the process —outlined below — involves a watchful eye, attention to detail, and Norero's approval on each move. The result, quality cacao that gets made into amazing chocolate bars like Red Thalhammer's Antidote, which you can find all over the United States.

1. *Select the cacao pod*
2. *Break the pod to get the seeds*
3. *Clean and cull the seeds*
4. *Ferment the seeds*
5. *Dry the fermented seeds on wooden slates in the sun*
6. *Ship finished cacao to producer*
7. *Make a liquor, or liquefy the cacao*
8. *Blend sugar and cream to make chocolate*
9. *Add fennel, lavender, salt, cardamom, and coffee to bar*
10. *Package and sell*







SUPPER.

MUSIC + FOOD

SUPPER. HAS JUST LAUNCHED WITH CURATED RECIPE + PLAYLISTS FROM THE LIKES OF NEW YORK'S ICONIC PIZZA SPOT ROBERTA'S, AND BROOKLYN'S HOTTEST MUSIC AND FOOD DESTINATION, THE BROOKLYN BOWL. SUPPER. DOESN'T STOP THERE, WITH CREATIONS FROM THE FINEST TASTES AND TRACKS STRETCHING ACROSS AUSTRALIA TO THE NORTH PACIFIC.

GET A SAMPLE OF ROBERTA'S CURATED DISH ACROSS THE PAGE, AND HEAD TO SUPPER. MX OR THE SUPPER. SPOTIFY APP TO ENJOY SOME MORE.

SUPPER. IS AN INTERNATIONAL HOUSE OF FLAVORS, featuring global tastes and tunes. The first edition has just launched on Spotify with over 15 rhythmic and mouth-watering recipes, boasting secret spices and covert maneuvers from master chefs and dance floors from around the world. Supper. is a Spotify app for music and food lovers alike, featuring curated recipe and playlists from the exclusive haunts you only hear about from that flaky 'hip' friend, or that blog you've never heard of, Supper's chefs are creating endless queues, and bustling parties throughout your favorite cities in those spots that appear elusive to the untrained eye.

Every recipe you'll find in Supper. is accompanied by 2 tasty playlists with each element as delish as the other.

THE ENTREE:
The first playlist is for you and your Sue (chef) while you prepare and cook your aromatic 2 step feast. The entree is a hand picked selection of favorite kitchen delights, direct from the chef that baked up the recipe you've selected for you and your guests.

THE MAIN:
The second playlist is for the main event. This playlist is the perfect garnish to spin when you sit down or gather round to enjoy your music infused spread. It's perfect for eating with friends, lovers, the folks, on your lonesome or with awkward ol' Jim-Bob from work; and we'll guarantee the perfect ingredients for lip-smacking and hip-shaking.

SPECKENWOLF PIZZA RECIPE

Makes 1, 12-inch pizza
1 (12-inch) round of pizza dough
Some good olive oil
handful of cremini mushrooms
Kosher salt
Generous pinch of dried oregano
80 grams (2 ¾ ounces) fresh mozzarella
3 paper-thin slices of speck
15 grams (½ ounce) red onion, thinly sliced
Sea salt, preferably Maldon
Freshly ground black pepper

Directions:

Preheat the oven to the highest temperature possible. Place a pizza stone or tiles on the middle rack of the oven and let it heat up for 1 hour.

Lightly coat a large saute pan with olive oil and set it over almost high heat. Add the mushrooms and a pinch of kosher salt, and cook until the mushrooms soften slightly, a few minutes. Remove from the heat and set aside.

Scatter the dried oregano over the dough. Break the mozzarella into pieces and distribute them over the pizza. Layer the mushrooms on top of the mozzarella. Tear each speck slice into two pieces and put each piece in a small heap on the pizza. Scatter the red onion and a pinch of sea salt on top. Bake the pizza until the crust is golden brown and bubbly. Give it two grinds of black pepper, and serve.

SUPPER. PRESENTS: ROBERTA'S PIZZA



SUPPER. IS A NEW SPOTIFY APP THAT IS BRINGING FOOD AND MUSIC TOGETHER BY DELIVERING RECIPES AND PLAYLISTS FOR PREPERATION AND PRESENTATION. CHECK OUT ***CHEF BRANDON HOY'S*** *PIZZA SUPPER.*

The Speckenwolf Pizza (mozzarella, oregano, onion, mushroom, speck) almost never leaves the menu at Roberta's. It's just some tender mushrooms, little piles of speck—a cured ham from Northern Italy with a delicate spice and herb flavor—and mozzarella, but for some reason it has a hold on people. Us included. —Brandon Hoy

SUPPER. See Pizza Dough with Store-Bought Yeast and more playlists on Supper.



PHOTO BY MARIO ESTRADA

STOCKHOLM

BY MARIO ESTRADA



IN A LITTLE LAND FAR, FAR AWAY where the people are tall and trendy, lies a super clean city made up of 14 islands. The largest city in Scandinavia, Stockholm is a beautiful metropolis easy to navigate.

Gamla Stan, the area that housed their old town features some of the medieval street layouts and architecture that survived the modernism and functionalism movements. The young, hip, creative types have turned the area of Södermalm into their stomping ground. The fashion set hang in Stureplan, enjoying the cafes and shops.

THE YOUNG, HIP, CREATIVE TYPES HAVE TURNED SÖDERMALM INTO THEIR STOMPING GROUND

WHEN TO GO:

The winters can be pretty brutal in Stockholm, averaging only 6 hours of sunlight in late December. Plan to visit from May through September. Midsummer, their summer solstice festival takes place when the days average more than 18 hours.



HOW TO GET AROUND:

Getting to the city center from the airport is incredibly easy on the Arlanda Express. Within 20 minutes you can begin exploring by foot or grab a cab to your hotel. The ride is also equipped with wifi, making it easy to pull up your itinerary and double check plans for the day. With great bike lanes that spiderweb throughout the city, pick up bikes in Gamla Stan and explore the area like the locals or take advantage of the Tunnelbanna, the underground train system.

WHERE TO EAT:

Pickeled herring was the most prominent dish on menus. Some places served it three ways, others included it as one of the samples in a tasting. But while in Sweden you must try their famous meatballs! Here are a few of our favorite restaurants: Brunch Beaumarches, Lunch at Loopen Marin, Dinner at PA&Co or Pelican.

WHERE TO PLAY:

Stureplan is the fashion district. Plan a stop at a staple bar like Riche where you can check out the scene. If you're looking for more of a club atmosphere, make your way over to the outdoor dance party at Wall Bar.















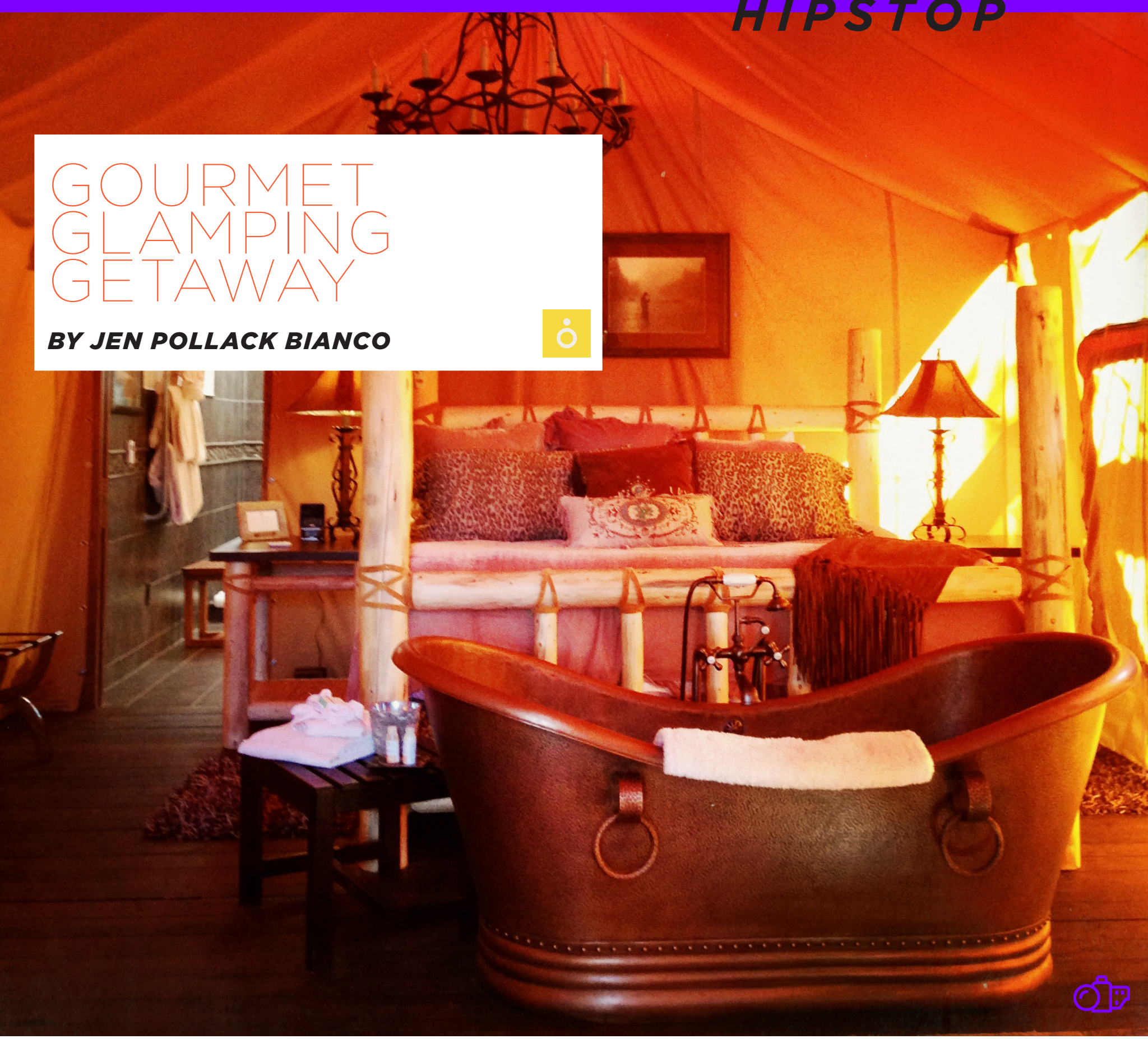






GOURMET GLAMPING GETAWAY

BY JEN POLLACK BIANCO



IF YOU'RE LOOKING FOR A romantic foodie getaway that mixes the great outdoors and cuisine from Top Chefs, pack your cowboy boots and head to Montana. The Resort at Paws Up (pawsup.com) is located 45 minutes from the Missoula International Airport.

HAPPY GLAMPERS

From May through October, it's all about glamping in one of the luxury safari-style tents. You'll be not-so-roughing it surrounded by western chic décor, wifi, ensuite bathrooms, and comfy beds. There are heated blankets to keep you toasty warm on cool Montana mornings. Each camp has a butler on hand to provide personal service… and help you up your S'mores making game.

YOU'LL BE NOT-SO-ROUGHING IT SURROUNDED BY WESTERN CHIC DÉCOR, WIFI, ENSUITE BATHROOMS, AND COMFY BEDS.

TOP CHEF GRITS

Top Chef alumus Dale Levitski (of Chicago's Sprout and Frog N Snail restaurants) is currently the resort's Resident Guest Chef. He serves refined yet rustic cuisine at Pomp



Restaurant, showcasing local flavors like elk, trout and quail.

During my visit, chef Dale Levitski held a Secret Dining Society farm-to-table dinner celebrating the best fruits, vegetables, and flowers from the local Farmers Market. All the produce was grown within 50 miles of Missoula.

Culinary highlights of the evening included Big Sky Pie made with leek, cheddar and truffle served with cauliflower crème fraiche and Montana mystery pear. The Dry Aged Picnic — rib eye served with huckleberry barbeque sauce and rainbow chard — paired exceptionally well with the bold 2005 Joseph Phelps Insignia Cabernet Sauvignon.

Paws Up features several foodie events throughout the year. This Columbus Day weekend, there's a sophisticated pie camp called Upper Crust. Next May brings Master Grillers, a weekend dedicated to deliciousness cooked on a open flame. In June and July, the Montana Long Table event celebrates the finest regional flavors. Master Chefs, a food and wine festival featuring several former Top Chef contestants, happens in September.

RUSTLE UP AN APPETITE

There are a lot of activities to choose from at Paws Up, but the Cattle Drive should not be missed. It is so much fun exploring the resort's 37,000 acres on horseback and learning how to move a herd of Corriente cows. The expert wranglers had me rocking cowgirl know-how by the time I headed 'em into the sorting pen. If you prefer horsepower to horses, take an ATV tour to nearby Garnet Ghost Town.

COWBOY POETRY SLAM AT THE CHUCK WAGON

Draft horses Pete and RePete pull a wagon full of guests to the banks of the Blackfoot River, where the Chuck Wagon Dinner takes place. I dined on western staples like tri-tip, grilled corn, and huckleberry cobbler and washed it down with Moose Drool Brown Ale. Cowboy poets provide the evening's entertainment under Montana's Big Sky.









CLINK GLASSES AT TANK

Tank is the on-site watering hole. Allen, the resident bartender, mixes a mean margarita (he's got a specialty menu of five). The Huckleberry Lemon Drop martini and House Made Artisan Sodas also won rave reviews.

WESTERN WINTER WONDERLAND

From December through January, book one of the cozy vacation homes and take part in winter activities like dog sledding and snowmobiling. Draft horses Pete and RePete get decked out in Santa hats and are on hand to give sleigh rides.





PHOTO BY SEZGI OLGAC

ADVENTURES



ISTANBUL TURKEY

BY SEZGI OLGAC



I am a person of words, sounds and images. I write, sing and take photographs. For a person like myself, Istanbul is nothing but the heaven on earth. Living in such a multi-layered city always fills my soul with the passion, creativity and inspiration I need.

I WRITE, SING AND TAKE PHOTOGRAPHS. FOR A PERSON LIKE MYSELF, ISTANBUL IS NOTHING BUT THE HEAVEN ON EARTH.

As Napoleon Bonaparte once said, “If the Earth was a single state, Istanbul would be its capital.” In Istanbul, simply by wandering the streets, you can feel the heritage of centuries of Roman, Byzantine and Ottoman times. On the other hand, the simple daily life has its own charms. Take a walk along the Bosphorus or Golden Horn, watch the ferries passing by, carrying crowds of people and seagulls chasing them. This is a simple but charming composition Istanbul creates for you everyday, again and again.

If it is your first time in Istanbul, you should start with the historical sites and then discover the culture, the music, the art scene and the tempting Turkish cuisine. Or simply get lost in the narrow streets around Karaköy, Galata and Çukurcuma areas and get amazed by the things that you’ll see.

Welcome to the unofficial, humble and soulful capital of the earth.











COPENHAGEN DENMARK

BY MARIO ESTRADA

JETSETTING TO SCANDINAVIA HAD BEEN ON MY BUCKET LIST FOR YEARS. I'D BEEN TOLD THAT I WOULD ENJOY THE "EDGE" THAT COPENHAGEN PROVIDED — THE CULTURE, FOOD, AND PEOPLE-WATCHING. AND IT'S TRUE, THE CITY DID NOT DISAPPOINT!

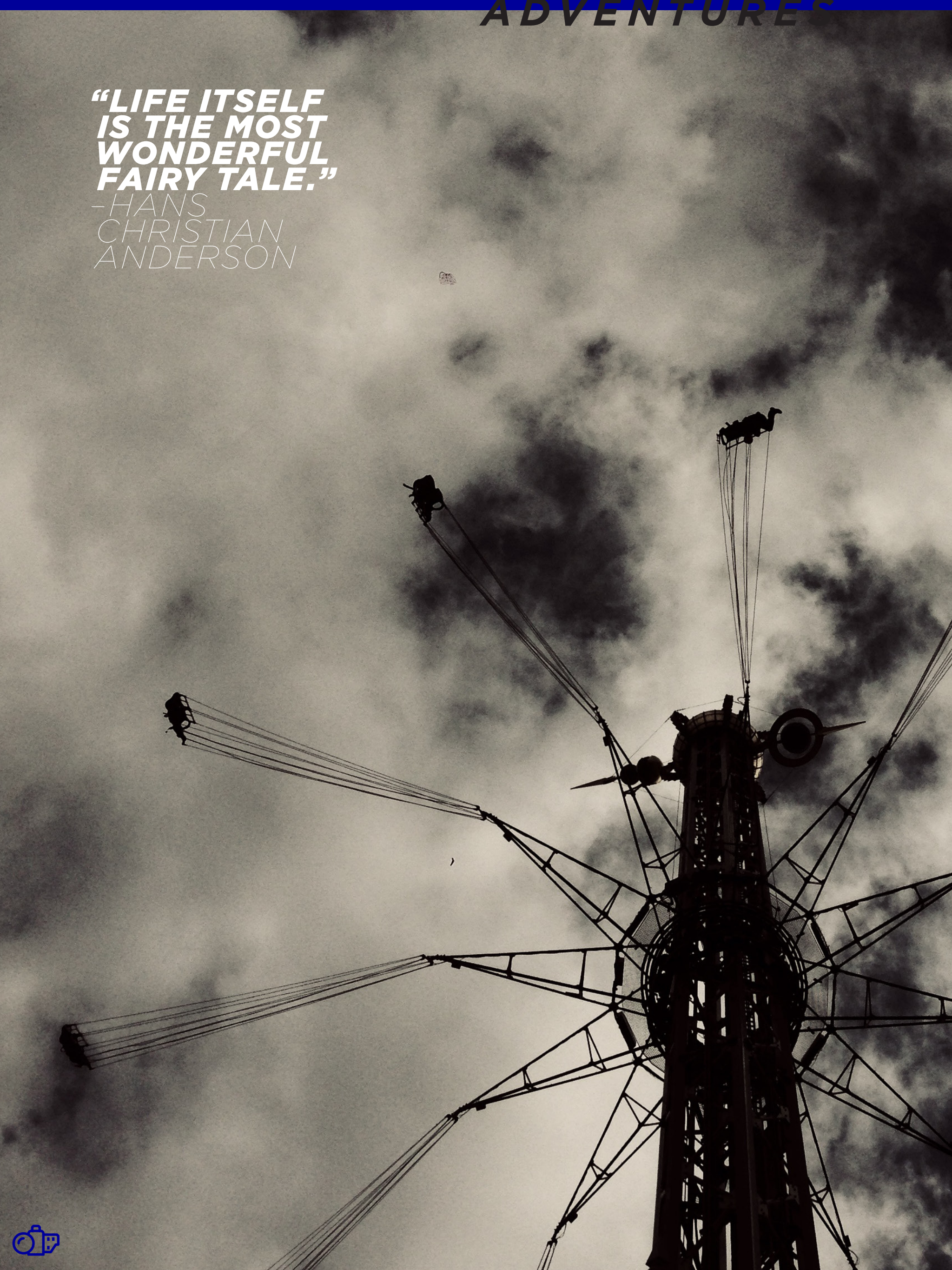
Biking my way around the city, I skipped around to incredible coffee shops, particularly Granola in the small town of Frederiksberg, and ate at some amazing restaurants. One of my favorite meals ever was at Pâté Pâté, a tapas-style restaurant in the Meat Packing area (you must try the ox heart carpaccio). From these experiences alone, I was sold on the city. Sipping at the great craft cocktails bars like Salon 39, The Union, Ourselves Alone, Umami, and the Barking Dog (so, I like to drink...) made every evening more interesting.

Then there's the community of Christiania, a micro-utopian town sheltered from the rest of the European Union. It felt like a forested Amsterdam.

I was even able to tap into my inner child and spend a day riding the roller coasters of Tavoli, the region's oldest amusement park located in the center of the city. The park, and the city, left me with a quote by the great Hans Christian Anderson, "Life itself is the most wonderful fairy tale." –ME



"LIFE ITSELF IS THE MOST WONDERFUL FAIRY TALE."
–HANS CHRISTIAN ANDERSON











FOOD IS SO DELISH. I LIKE EATING IT. NOM NOM NOM.



SOPPORO JAPAN

BY AJ HEINER





Sapporo, the capital of Hokkaido, is the northern most prefecture in Japan. Hokkaido is the birthplace of ramen and is well known for its crabbing and farming industries, Hokkaido cheese, and staples in Japanese northern cuisine.

“A TRIP TO NORTHERN JAPAN IS NOT COMPLETE WITHOUT RAMEN, CRAB, BEER OR PIZZA.”

While Sapporo is famous for its countless number of ramen shops and beer breweries, Furano is famous for its pizza, and Hakodate and Kushiro are most known for seafood specialities such as squid and crab. So, what can be gathered from these quick tips? A a trip to northern Japan is not complete without ramen, crab, beer or pizza.


タラバガニ姿
¥10,500
タラバガニ姿
¥14,000
タラバガニ姿
¥16,500
タラバガニ姿
¥10,000
浜ゆでモガニ
1尾
浜ゆでモガニ
1尾
塩水うに





MOMENTS CAPTURED



LEONARDO CORREA LUNA

G2 LENS / INA'S 1935 FILM

OGGL.ME/LEOMOON74



BANGKOK THAILAND

BY JOHANN GALLEE

These photos were taken during a trip to the concrete jungle of Bangkok in May 2013.

While wandering the streets, Johann shot the colorful array of street foods — served up in street carts, stands, boats, and hands.

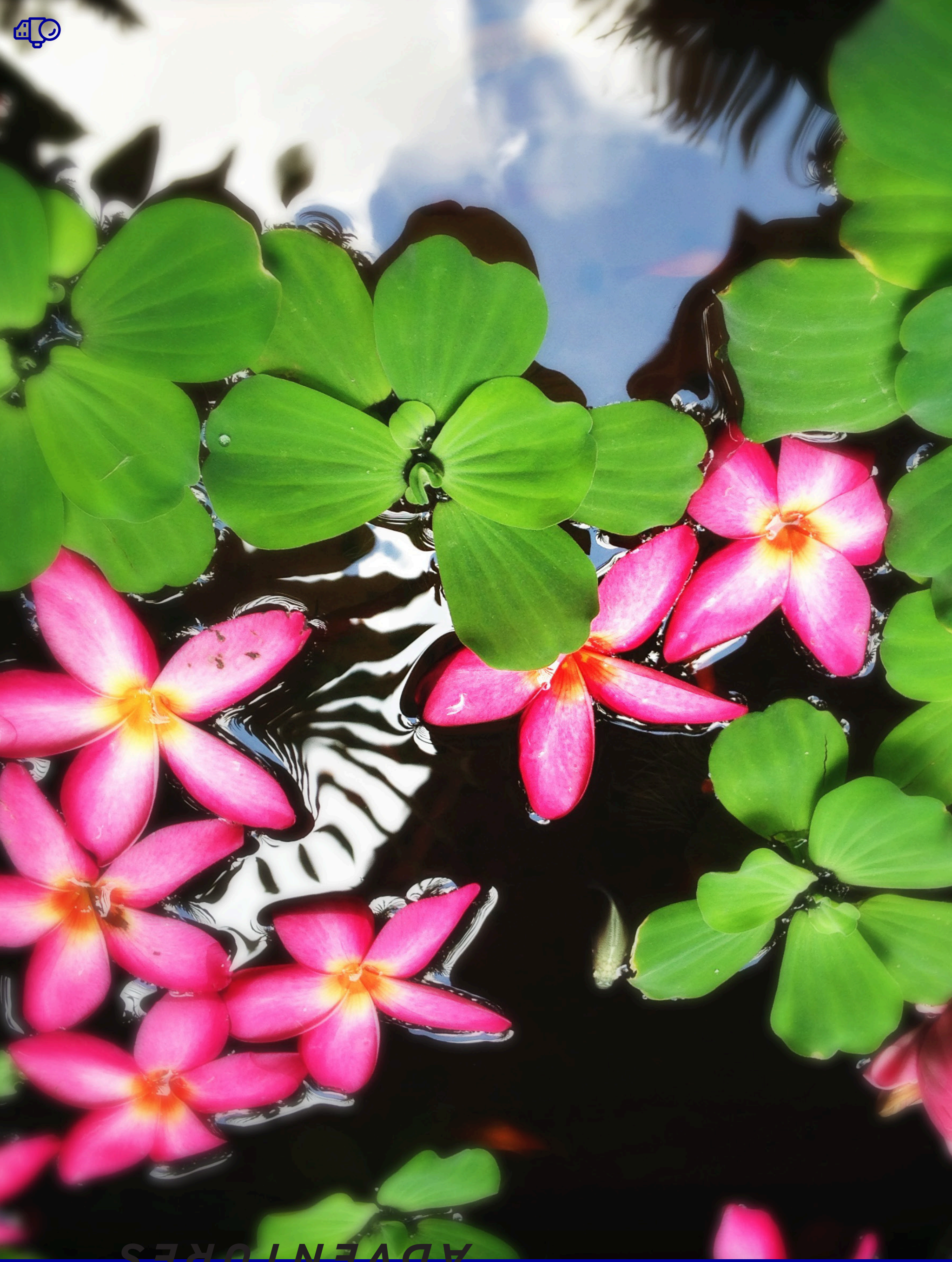

ADVENTURES



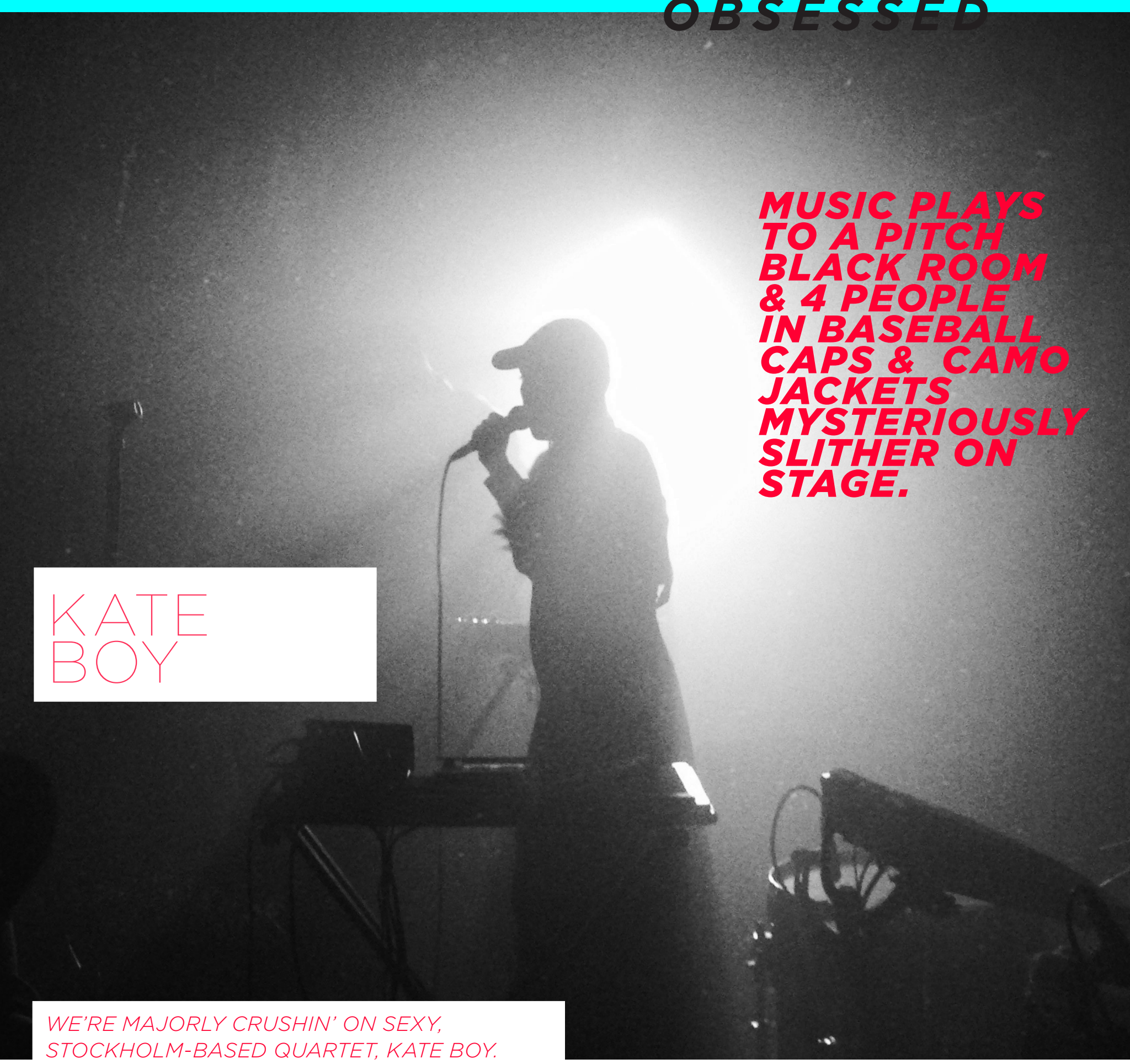




PHOTO BY ANNI BAILEY



OBSESSED



KATE BOY

WE'RE MAJORLY CRUSHIN' ON SEXY, STOCKHOLM-BASED QUARTET, KATE BOY.

A track starts playing to a completely dark room. Four figures, all in hats and camo jackets, mysteriously slighter on stage. A solitary bright beam acts as a backlight, while three guys gather around guitars and drums, while the lead singer, Kate Akhurst, starts in with her haunting, intoxicating voice.

You struggle to see faces, but are dying to get a glimpse. You wonder when the show lights will come on, but then quickly realize this is all part of the impressive, sultry act that is Kate Boy.

We've been feelin' Kate Boy since they started making the internet rounds, but we didn't know much more thanks to their equally mysterious online presence. It's clear their whole approach is deliberate, and well-crafted, just like their music. After their amazing concert, we don't even care what they look like with the lights on — we just want to know when we can see them again.

—Molli Sullivan



CARNEROS BREWING CO.

SONOMA IS HOME TO SOME OF THE BEST WINERIES IN AMERICA, BUT THIS BREWERY IS ADDING A TASTY VARIATION TO A DAY SPENT DRINKING

CHECK OUT THE LIMITED BREW, DOBLE IPA KEG TAPPING FOR OCTUBREFEST OCT 4-6TH

BREWMASTER JESUS CEJAS is taking his skills to the next level of craft brews. The Carneros Brewing Company is a family owned microbrewery founded by five Ceja brothers and their familias, all contributing their diverse talents to establish this world class microbrewery in the heart of the Carneros Region in Sonoma Valley With home grown hops, this brewery is giving us some delectable flavors. Try the Jefeweisen...it's my favorite! —ME



BURRATA

ONCE KNOWN AS A SPECIALTY ITEM ONLY FOUND IN GOURMET CHEESE SHOPS, BURATTA IS POPPING UP IN RESTAURANTS EVERYWHERE AS THE NEW FOOD TREND. A TRUE BURATTA IS WELL DESERVING OF NOTORIETY, BUT DON'T LET YOURSELF BE FOOLED BY THE IMPOSTERS.

BURRATA IS MADE BY filling a mozzarella sac with curd scraps and cream, resulting in an incredibly delicious explosion of milky, creamy, sweet goodness on your plate.

It's best enjoyed the way the Italians intended — on it's own or with a few simple pairings. Don't get the fried burrata. Don't get the burrata in ravioli. Maybe add a few fresh tomatoes. But definitely add the burrata to your dinner menu for whatever the asking price and enjoy.—Rheanna Martinez



ODD ICE CREAM

FOR ODDFELLOWS' INNOVATIVE CHEF AND ITS ADVENTURIOUS CUSTOMERS, NOTHING IS OFF LIMITS

THE LIGHT COMING IN AT 5PM in chef Sam Mason's Williamsburg ice cream shop perfectly illuminates his unique frozen creations: chorizo caramel swirl, tobacco leaf-smoked chili huckleberry, buttermilk biscuit, miso butterscotch cherry, PB&J with toast, and whatever else he happened to come up with, including a foie gras ice cream that you have to specifically inquire about. "Those who know Sam know that there is usually a savory component to all of his desserts and people love that about him," said OddFellows co-owner Mohan Kumar. "The meat flavors have been very popular and when we don't have one on the menu, we get tons of questions as to when they will return." He added that some customers come in for the chorizo ice cream three times a week — that's a savory-and-sweet habit we can get behind. Big time. —Linnea Covington



SEBASTIAN PUIA

JANE LENS / BLANKO FREEDOM FILM

OGGL.ME/MINGANAUT



DO OR DINE: THE BAD BOYS OF BROOKLYN

WHEN THREE GUYS FROM THE MODERN decided to take their wine, bartending, cooking, and service skills from Midtown and bring it closer to home in Brooklyn two years ago, they never dreamed their Bed-Stuy restaurant could garner as much fanfare as it has today. Part of Do or Dine's fame comes from wine-rapping chef Justin Warner, who won Food Network Star under the tutelage of Alton Brown in July 2012. Yet, while Warner remains the face of the restaurant, it's the work of co-owners Luke Jackson, designer Perry Gargano, and fellow chef George McNeese that have kept things going. On any given night you pass the time under the disco ball or in the graffiti covered backyard and nibble on McNeese's whimsical creations like Bones, Slugs, and Hominy, a dish made up of bone marrow sauce, escargot, and corn. Or, dive into a hearty plate dubbed Chicken and Woffals, the latter signaling the use of chicken liver and offal in the meal. "I come up with the pun and then create the dish around it," said McNeese. "That's that way it usually is." And so far, this system has worked. —LC







MOMENTS CAPTURED



GABRIEL ROZYCKI

TINTO 1884 LENS / UCHITEL 20 FILM



FOOD STYLING

BY KATIE CHRIST



KATIE CHRIST

WE CHATTED WITH FOOD STYLIST KATIE CHRIST ON THE ART OF CREATING THE MOST DELICIOUS LOOKING FOOD FROM A SURPRISING LIST OF ITEMS.

How did you get started in this industry?
I was doing marketing for a software company and developed a repetitive strain injury. As I was recovering from my injury, a myriad of specialists told me I needed to find a new career that didn't include sitting at a desk and working at a computer. That pretty much eliminated all of my formal education and professional work experience to-date. However, I'd been doing an unofficial apprenticeship for fun at a patisserie called Citizen Cake, owned by Elizabeth Falkner. I'd worked with Elizabeth and her crew on weekends and holidays for a couple of years. During that time, I'd also had the opportunity to work with Elizabeth and other amazing chefs on special projects. Elizabeth and I had dinner one night to talk about career possibilities in the culinary world and she thought food styling would be a great fit. She called a food photographer friend to see if I might assist the food stylist on an upcoming photo shoot. I worked on a shoot the following week and fell in love with it the very first day. That was over 10 years ago.

We hate to expose the secrets behind the beauty, but, can you share a few that might surprise us?
People often ask me why the frozen lasagne they buy never looks like the photo on the package. The photo on the package is indeed the actual product cuz it has to be. But we've taken apart several separate slices and reassembled one out of it with the best looking pieces. You could do this at home, I supppose, but then that would defeat the purpose of buying pre-made lasagne. I guess it depends how hungry you are and how much you care how it looks versus how it tastes.

What's the craziest thing you've ever eaten?
That's a tough one. I've lived in Africa and traveled a great deal in developing countries where there are many unusual local "delicacies." I guess I'd say it's probably a toss up between fire roasted bat and crispy grasshopper. Hands down the most unusual beverage is Dogon beer in Mali. It's brewed with millet and drunk warm out of a communal calabash. Definitely an acquired taste.

Any other interesting or random things you can share?
On a personal level, I guess one of the things people may not know about me is that I still have a strong connection to my days in Africa. Along with the help of a great many people and partnerships with established NGOs, I endeavored to build a school in a remote rural area of Mali where I lived and worked as a Peace Corps volunteer. I'm happy to say that there are over 300 children in preschool through sixth grade that previously didn't have the opportunity to attend school.



LINNEA COVINGTON

WE'RE OBSESSED WITH FOOD WRITER EXTRAORDINAIRE LINNEA COVINGTON —SO MUCH SO THAT WE MADE HER A GUEST EDITOR THIS MONTH! BELOW SHE SHARES SOME OF HER FAVORITE THINGS.

FOOD WRITING AND PHOTOGRAPHY FOR ME started in grad school under the guidance of a beloved professor and fellow foodie. It spoke to me in that food is something everyone eats, everywhere, and in many ways. We all have stories and emotional ties to dishes, places, and the people behind the meals. For the past six years, I have strived to uncover these tales of the palate by talking to acclaimed chefs and eating in their restaurants. But also, reaching out to understand how people eat and drink all over the world by spending time with a home cook in India, drinking wine with a twelfth-generation producer in France, sipping pisco with the "master" of the spirit, and eating fried grubs at a roadside stand in Ecuador. You name it, there are so many tasty things to discover, and it's only the beginning.

On that note, here are 10 food and beverage-inspired things I can't live without...

LINEA'S FAVORITE THINGS



















1. *Hatch green chilies: Meaty, smoky, and spicy, no chili comes close to the glory of this New Mexican one.*
2. *Antidote chocolate: Made with raw cacao harvested in Balao, Ecuador by Camino Verde, and filled with organic ingredients like fennel, almonds, lavender, and cardamom, producer Red Thalhammer knows her chocolate.*
3. *William-Sonoma's French whisk: Who ever thought a whisk could be ergonomic? This one is glorious and my kitchen staple.*
4. *Schofferhofer Grapefruit Hefeweizen: With a sweet kick and pleasing roundness, this refreshing beer is all I want on a hot day.*
5. *Foie Gras: It's meat butter, how can you not crave it?*
6. *Palais des Thes' Thes de Lord: I love Earl Gray, and this version has an extra bergamot kick.*
7. *Jefferson's Bourbon: They make some of their bourbon on a shark research boat! That's how awesome owner Trey Zoeller is.*
8. *Tacos: With carnitas, chorizo, grilled vegetables, or whatever, this dish trumps the sandwich hands down.*
9. *Zojirushi thermos: Keeps your beverage hot forever, and sometimes you need that. Plus it looks f'n awesome.*
10. *Cava: Spanish bubbles rock my world, and my brunch.*



PHOTO BY GREG ARNOLD



DELICIOUS

WHY YOU LOOK SO TASTY



PHOTOGRAPHED BY ***GREG ARNOLD***

—

MODEL ***SHALLOTS IN THE BEST PREPARATIONS***

DELICIOUS











E LING

LOFTUS LENS / DC BW FILM

OGGL.ME/SERENETE

BESTIVAL

PHOTOS BY LISA BENTINCK

DELICIOUS



DELICIOUS



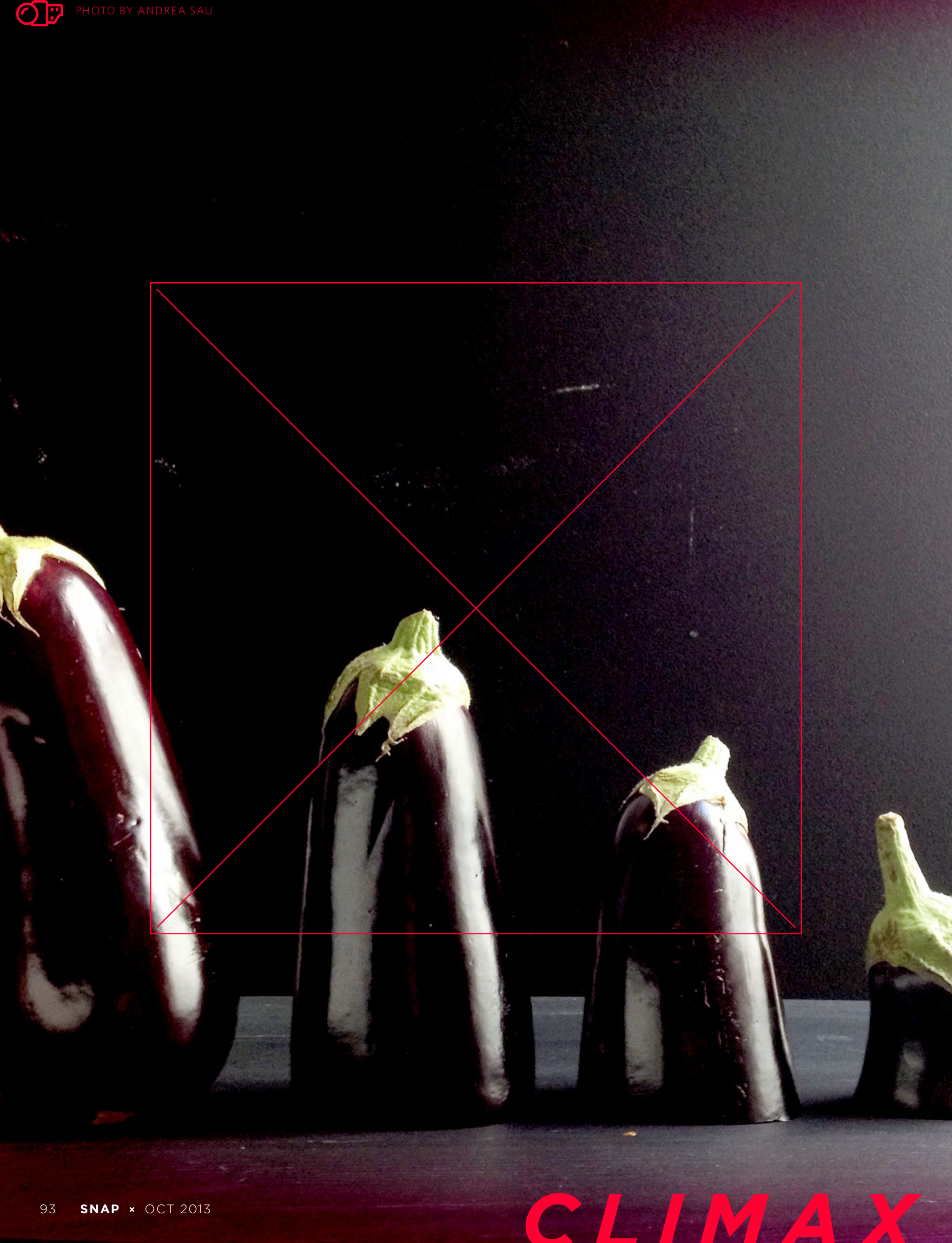
Hipstamatic



★★★★★ FLORENCE LENS • NOW A PART OF LONG ISLAND HIPSTAPAK ★★★★★

LEARN MORE

PHOTO BY ANDREA SAU



CLIMAX

WHAT'S REALLY IN OUR FOOD?

PHOTO BY ANDREA SAU / WORDS BY DARYA ROSE, AUTHOR OF FOODIST



The industrialization of our food system has done an amazing job of blurring the lines between healthy and unhealthy. Before synthetic growth hormones, antibiotic resistant superbugs and BPA, healthy food was ubiquitous and you knew what you were getting into if you had an extra slice of pie. Now, even foods that should be healthy may have hidden toxins or other industrial byproducts that are potentially dangerous.

Conventional produce from the supermarket is often contaminated with pesticides that have been linked to Parkinson's disease and birth defects. Choosing organic produce and buying from smaller, responsible farms can help reduce your exposure. Alternatively, you can use the annual guide published by the Environmental Working Group that identifies the "Dirty Dozen" most contaminated fruits and vegetables, as well as the "Clean Fifteen" that have the least pesticide residue.

In an attempt to avoid industrial food, many people have started growing their own vegetables and fruits in urban gardens. One concern, however, is that city soil is often contaminated with lead from paint and automobile emissions. Higher levels of lead have also been measured in the eggs of chickens from urban farms. To minimize your lead exposure from backyard gardens, maintain a soil pH above 6.5, which makes it less likely any lead will be absorbed by plants. Also, wash your vegetables rigorously, since most exposure comes from ingesting the soil stuck on the outside of the food.

Similarly, coal plants and other environmental toxins have resulted in the contamination of most of our lakes and waterways with mercury, making most of the fish that come from them unsafe. Farmed fish can have less mercury, but are more likely to contain PCBs, an industrial byproduct that has been linked to cancer. Wild caught ocean fish, especially smaller ones where fewer toxins can accumulate, are the best way to avoid mercury and PCB exposure.

"THE INDUSTRIALIZATION OF OUR FOOD SYSTEM HAS DONE A GREAT JOB OF BLURRING THE LINES BETWEEN HEALTHY AND UNHEALTHY."

-DARYA ROSE, AUTHOR, FOODIST



MARK WILSON

WATTS LENS / ROBUSTA FILM

DAVID LOFTUS

THIS AWARD WINNING PHOTOGRAPHER HAS BEEN SERVING UP TASTY SNAPS FOR YEARS, MAKING US ALL A BIT MORE ASPIRATIONAL (AND HUNGRY!) WHEN IT COMES TO OUR FOOD

WHEN YOU SEE A DAVID LOFTUS FOOD PHOTO, YOU IMMEDIATELY ASK 1 OF 2 QUESTIONS: How can I make that, or when I can eat that? And sometimes, if you're like us, you ask both.

David is an internationally acclaimed photographer, excelling in portraits, travel, and our favorite, food photography. When it comes to the latter, he's best known as Jamie Oliver's right-hand man, having photographed several of Jamie's books which have now sold in excess of 30 million copies.

David is the inspiration behind our beloved foodie lens, the Loftus, and he's also one of our greatest friends from across the pond. Take a peek at some of David's photos from his personal collection, and get hungry, get inspired, and get to snappin'. —MS



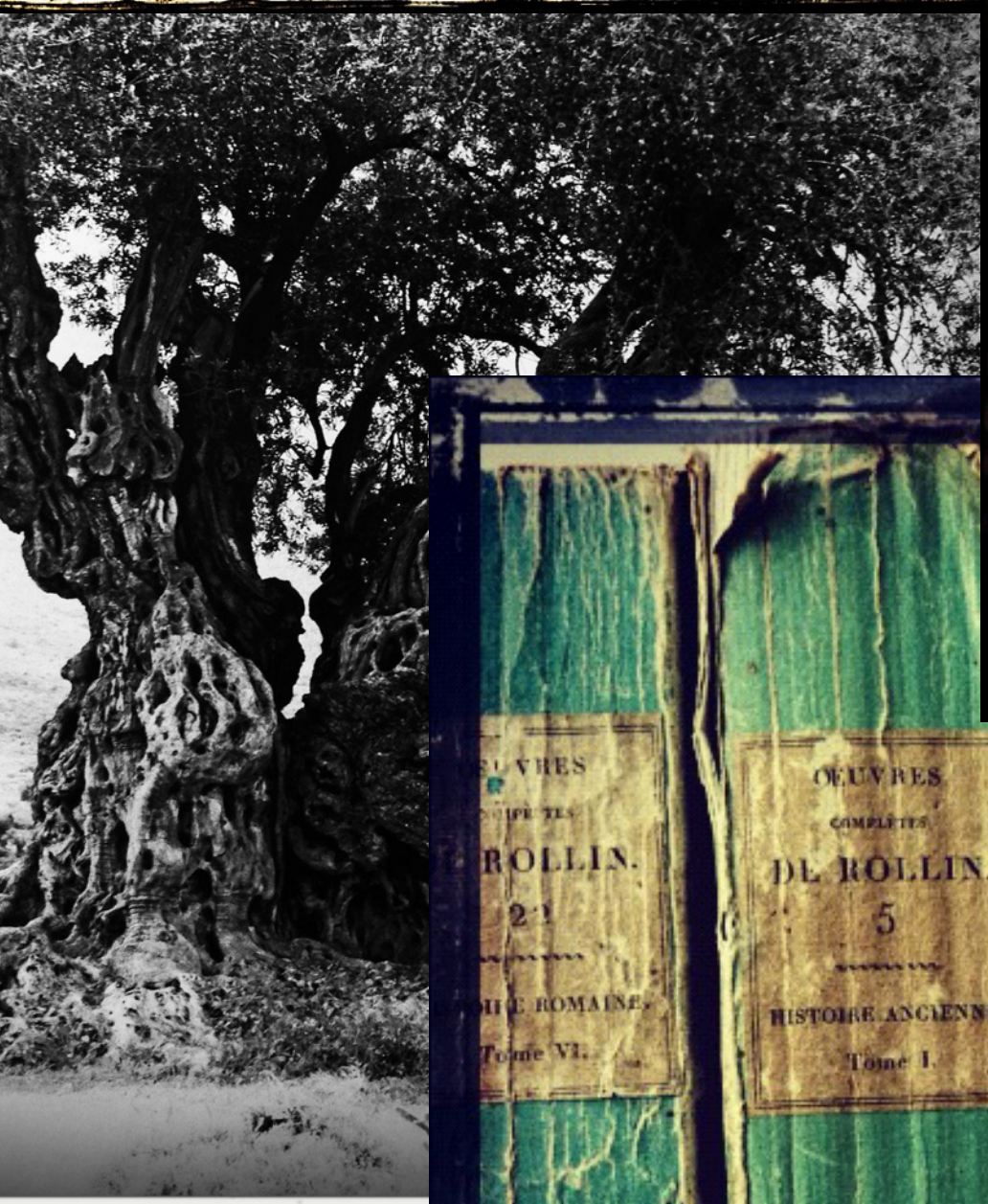




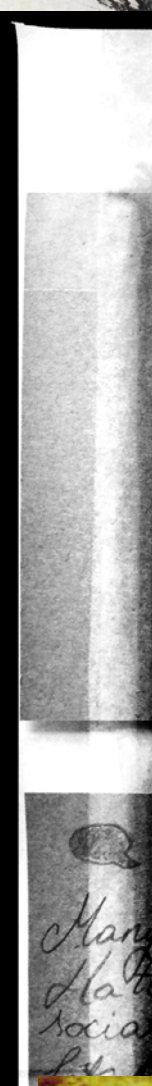





HASSELBLAD
Winogtar



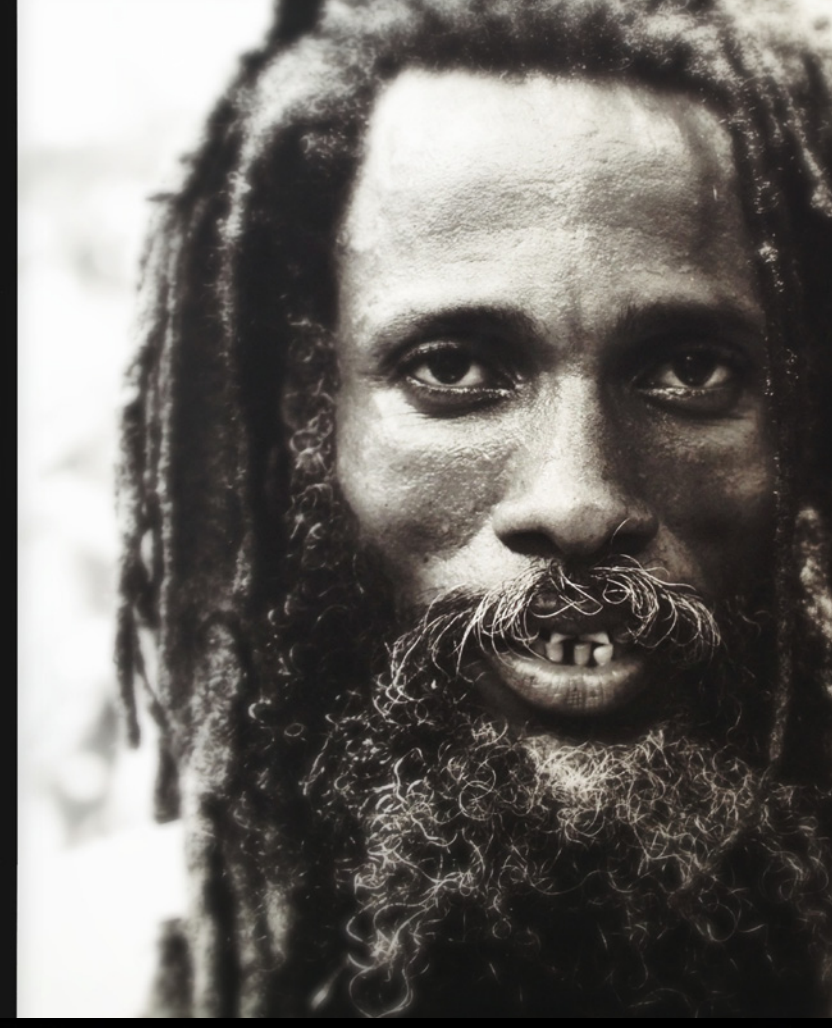





ŒUVRES
COMPLÈTES
DE ROLLIN.
5
HISTOIRE ANCIENNE.
Tome I.
COMPLÈTES
DE ROLLIN.
26
HISTOIRE ROMAINE.
Tome X.
DE ROLLIN.
8
HISTOIRE ANCIENNE.









@David Loftus
empty words and
spoken on
media.













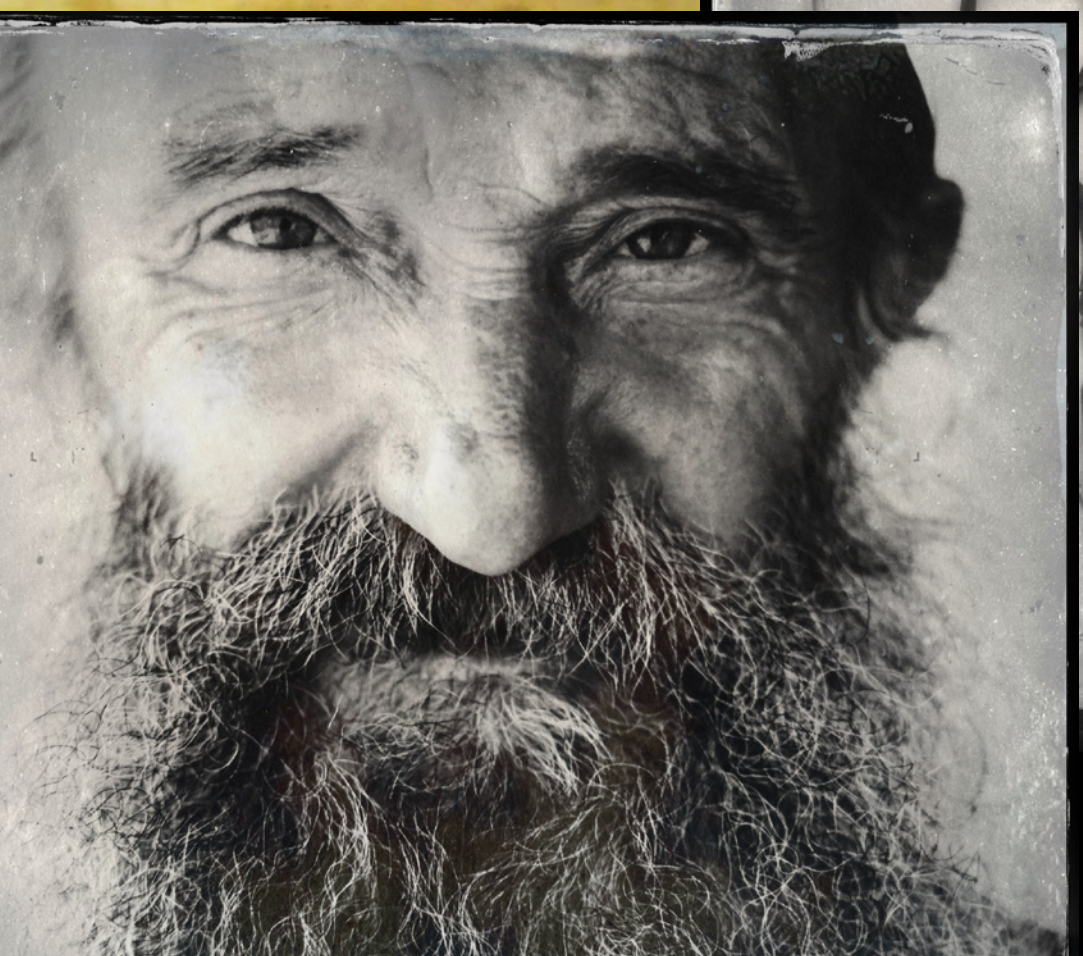










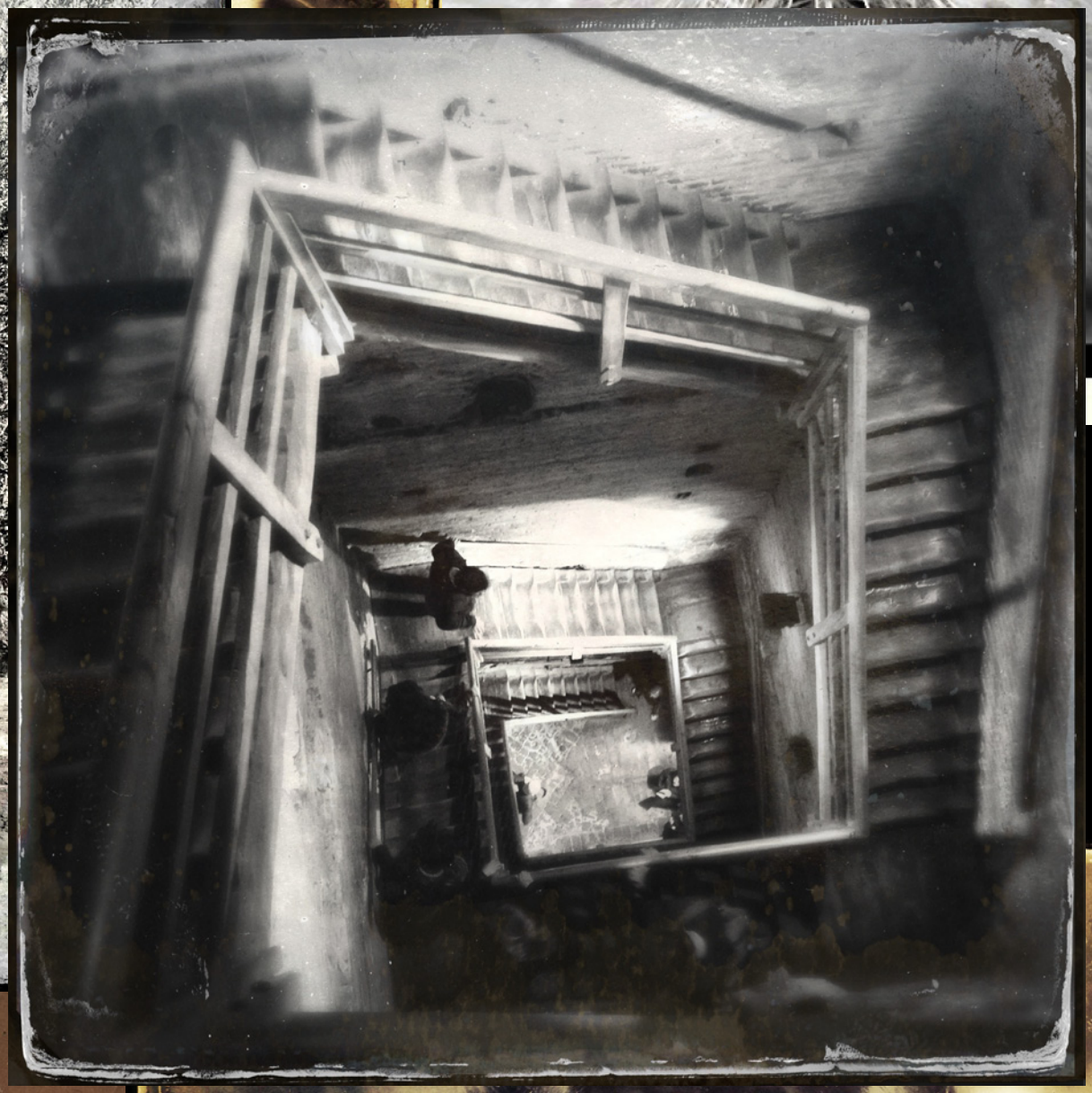




















JUNK couture

Deli market treats are the guilty pleasures of the fabulous.

Photographed by **CHIUN-KAI SHIH**
Styled by **JAMIE GRACE**
Hair: **SEI HAMADA**
Makeup: **MIHO ISHIDA**
Model: **TORI AT MC2 & LAUREN AT FUSION**
First Assistant: **JACKIE ZHANG**
Digital Tech: **XIANG-YUN CHEN**



Dress by
Joanna Mastroianni







Dress by
Bowie

Dress by
Bowie


10%증량UP
Calbee


MARCH
LOTTE



Dress **Motel Rocks**, *glasses* **TVR**

Opposite Page:
Dress by **Nanette Lepore** *earrings and bangle by* **Nicole Romano** *coat by* **Adrienne Landau**

This page
Dress by **Joanna Mastroianni**

Opposite Page
Dress by **Bowie**

This page:
lace dress by **Jose Duran**
pants by **Marissa Webb**
vintage corset earring by
Joanna Mastroianni

Opposite page:
dress by **Jose Duran**




구워양파
오리지널

Blouse and necklace by
Joanna Mastroianni
pants by
Jose Duran



DISHES DELICIOUS

WE TRAVELED.
WE ATE.
WE CONQUERED.

HERE ARE OUR TOP 9 DISHES FROM
OUR RECENT TRAVELS WITH
TO-DIE-FOR FLAVORS THAT HAVE
OUR PALATES BEGGING FOR MORE



Seminyak
Bali's barbeque mecca

Fire grilled whole fish
with barbeque glaze





Pok Pok
Portland's tastiest locale

Ike's Vietnamese Fish Sauce Wings

The John Dory in Manhattan's Ace Hotel

chorizo stuffed squid with smoked tomato





Lambert's
Austin's downtown barbeque

cold smoked lockhart quail

Catelli's The most incredible Italian food in all of California

1. 10 paper thin layers of hand-made lasagne
2. Organic truffle fries
3. Jack's Covelo beef meatball sliders









Rosemary's NYC's sustainable enoteca and trattoria from a rooftop farm

Octopus Salame starter

Presidio Social Club A tasty affair with San Francisco's new american cuisine

Smoked Trout on Rye

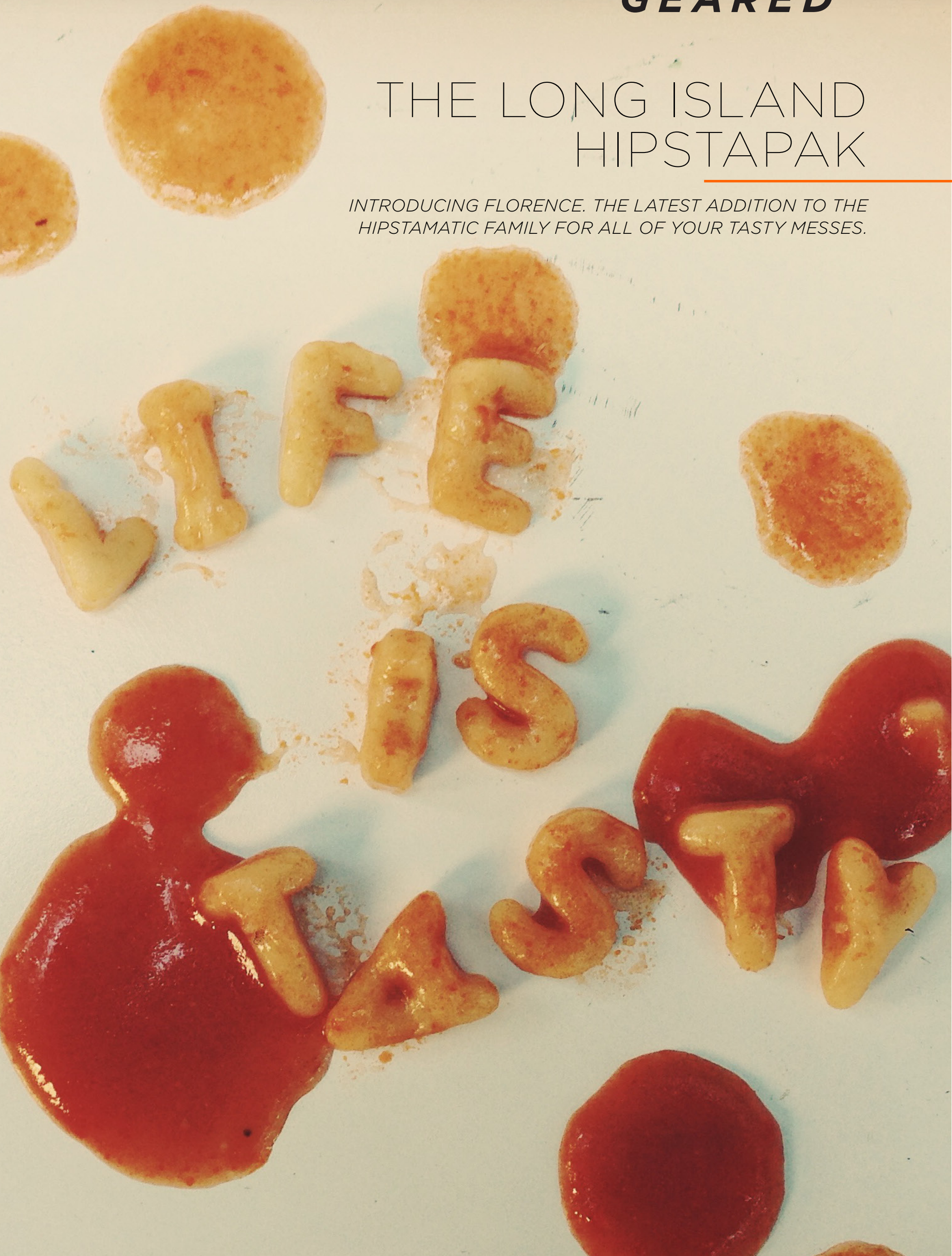




GEARED

THE LONG ISLAND HIPSTAPAK

INTRODUCING FLORENCE. THE LATEST ADDITION TO THE HIPSTAMATIC FAMILY FOR ALL OF YOUR TASTY MESSES.



FLORENCE LENS / BLACKEYS XF FILM




OCTOBER



TOMAS WEBB

TINTO 1884 LENS / W40 FILM

LET YOUR VOICE BE HEARD

We want Snap to be the most badass magazine out there, and we want you to help make that possible. What would you like to see more of? Less of? Weigh in on all things Snap at

TAP TO EMAIL US