Snap

CAPTURING THE BEST LIFE

WINTER
2013



#COLOR



p110

PHOTOGRAPH BY
CALEB MESSER

"COLOR ME GREEN"

FEATURES



FEATURE STORY

135 **WE ALL BLEED RED**
Hipstamatic photographer Chuck Arlund captures the universal thread that connects us.

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



115
TANGLED
No beginning, no end.

127
MAKE UP YOUR MIND
Gimme face, baby.



Cover shot by Chuck Arlund using the Florence lens, Dixie Film and the Multiple Exposure Kit.

MOMENTS CAPTURED



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LOWY LENS / BLANKO FREEDOM 13 FILM

OGGL.ME/SEZGIOLGAC

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#WinterMix Playlist

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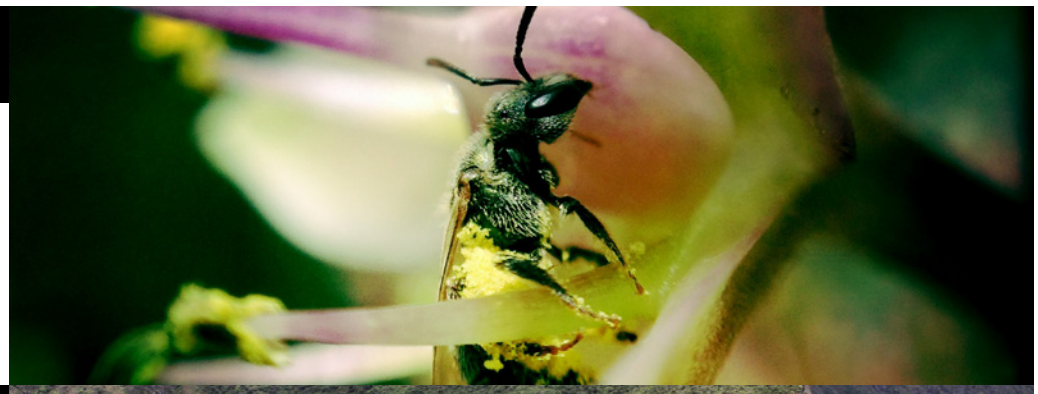
Bug-a-Boo

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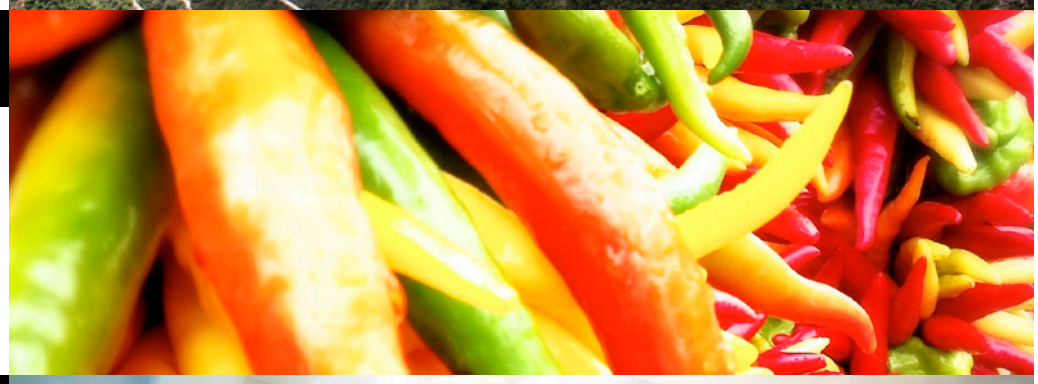
Truth & the Internet

145 GEARED

Starring: The HongDae Pak



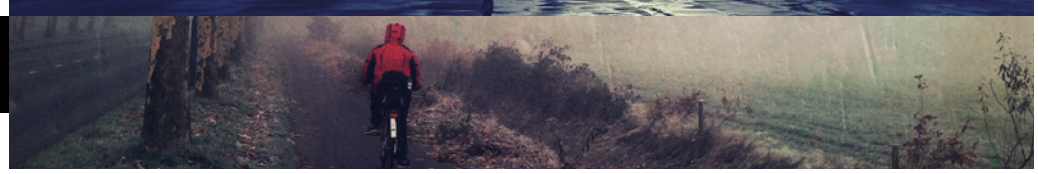












EDITOR'S LETTER



WELP! IT'S WINTER for us here in the Northern Hemisphere, and with it comes our last issue of Snap for the year. As we look back at what we've accomplished in 2013, another milestone comes to mind: our 4 year anniversary since first launching Hipstamatic in the App Store on December 9th, 2009. As the pioneers of the mobile photo world, we're incredibly thankful for the last four years, and couldn't be more excited about 2014 and beyond.

Our final issue of the year is devoted to COLOR — to the chaos that comes with it, and the serenity that it can become. Color controls moods and challenges emotions; It brings things together and separates others. We're inspired by its beautiful dichotomy, and after flipping through this issue, we hope you will be, too.

As always, we're taking you around the world, through the lens of some of the most talented members of our community. Get tips on how to travel from Marrakech to Machu Picchu, listen to the jams that are creating the soundtrack to our current lives and taste the dishes that will help in our winter hibernation.

So push play on our #wintermix playlist, and grab a glass of Bordeaux wine as we leave you to fall in love with the beautiful, intoxicating COLORS around us. Here's to another year of food, fashion, music and travel, wrapped in a shit ton of love, dipped in a whiskey bath and topped with a bow of fun. See you in the new year!

MARIO ESTRADA
Editorial Director



CARY GOSSETT

SALVADOR LENS / DIXIE FILM

OGGL.ME/CYNER_G

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

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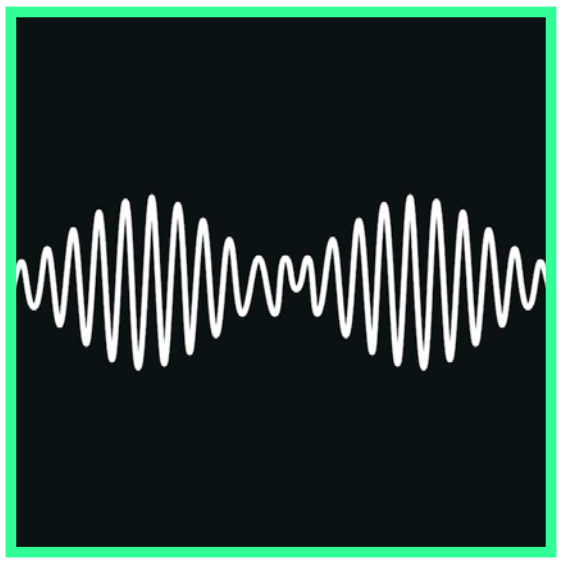
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PHOTO BY SHELDON SERKIN

CULTURED

PLAYLIST













#WINTERMIX









Spotify®

SOUL CLAM FALL SPECIAL INGREDIENTS

SUPPER. PRESENTS: SOUL CLAP'S CLAMS



For the stew:

2 dozen small clams - scrubbed, soaked in sea salt and rinsed
1 tablespoon olive oil
3 garlic cloves - peeled and minced
1/2 medium yellow onion - finely chopped, about a cup
1 teaspoon smoked paprika
1/2 teaspoon ground cumin
3 medium plum or roma tomatoes - peeled, seeded and finely chopped
1 celery stalk - peeled and finely chopped
1 medium carrot - peeled and diced
1/2 boneless pork shoulder or butt - 1/2" diced
1/4 cup dry white wine
1/4 teaspoon apple cider vinegar
1 teaspoon salt
half a small cabbage - coarsely shredded
half a squash - peeled, seeded and 1/2" diced
handful of flat leaf parsley - finely chopped

For the sauce:

2 tablespoons olive oil
3 garlic cloves - peeled and minced
1/2 tablespoon smoked paprika
1/2 tablespoon apple cider vinegar
1/2 cup chicken broth
1/2 cup dry white wine
1/2 cup water
1/8 teaspoon salt

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

Charlie lives in New York with his girlfriend Laurel, and Eli lives in Boston with his wife Andrea, but we all wanted to participate in making a Soul Clap dish for Supper. Laurel chose a recipe that's hearty and classic, with local and seasonable ingredients from the northeast of the U.S. We then did different versions of the dish in our own kitchens, and this final adaptation is by Andrea, a gastronomy student at Boston University.

SUPPER. PRESENTS: SOUL CLAP'S CLAMS



SOUL CLAM FALL SPECIAL INGREDIENTS

Making the stew:
In a large pot, heat the oil over medium heat. Sauté the garlic until golden. Add the onion and cook until translucent. Stir in the paprika and cumin, then add the pork and brown evenly for about 2 minutes. Add the tomato, celery and carrot and cook for 5 minutes. Add the wine, vinegar and salt, lower the heat and simmer, covered for 20 minutes. Add the cabbage, squash and parsley and cook for 10-15 minutes, until the vegetables are soft, but still whole.

Making the sauce and opening the clams:
While the stew simmers, heat the oil and sauté the garlic in a large skillet or wok. Stir in the paprika, then add the vinegar, broth, wine, water, salt and bring to a boil. When the liquid starts to boil, add the clams and cover. The clams are ready when the shells open wide (about 5 minutes depending on size). Remove from heat.

Finishing the stew:
Add the open clams and sauce to the stewed pork and vegetables.

Serve immediately with Capellini pasta, white rice, or crusty bread, and accompany with A dry rosé, a Barbera or really any light to medium bodied red wine.

SUPPER. See more playlists on Supper.



“IT LETS YOU BE CREATIVE IN WAYS OTHER CAMERAS CAN’T.”

- Nev Schulman,
Professional Photographer

We challenged Nev to put the Nokia Lumia 1020 to the test. The results, like this stunning image, were brilliant. He found the camera interface so intuitive that it actually makes it easier to take better photos. And now, because it fits in his pocket, he takes it everywhere he goes so he never misses a great shot.









See how Nev gets inspired >

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Windows Phone

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NOKIA
LUMIA 1020



PHOTO BY LINNEA COVINGTON



HIPSTOP

MACHU PICCHU

BY LINNEA COVINGTON



TAP INTO YOUR INNER EXPLORER and put this Wonder of the World on top of your travel list. The time to go to Machu Picchu is now; well actually, it was 10 years ago before this 15th-century Inca site in the Cusco region of Peru became one of the hottest destinations. This area became known after 1911, when American historian Hiram Bingham stumbled upon it, and after cleaning up the foliage that had taken over, visitors could see how these peoples in this immaculate village lived, worshipped, and cultivated the land before the Spanish invasion. Now, many tourists clamor to climb around the 2,430 meters-high ancient and beautiful ruins, and soon, I predict it won't take too long for them to put an even stronger cap on the visitors. Heck, already you can only have 2,500 a day, so make sure to get tickets in advance. While visiting Machu Picchu, stay in the nearby town of Aguas Calientes (also called Machu Picchu Pueblo), a quaint spot filled with tourists and locals alike, and soak in this truly wondrous place.



WHEN TO GO:

Peru has two seasons, wet and dry. Though both work for visiting Machu Picchu, and I was assured it gets tons of tourists all year long despite the weather. However, the dry season in July and August is the best for walking around and hiking up the precipitous stairs of Wayna Picchu, that large mountain you can see in the background of many photos. The wettest months take place in January and February, so unless you like mud and water, try and avoid this time of year.

WHAT TO DO:

Of course, the main reason to go to this area is to explore Machu Picchu (get tickets from machupicchu.gob.pe, about $40 or 128 sol), and honestly it's the best thing to do. This is not a late-night town, so get up early, explore this Wonder of the World, and then take a dip in one of the hot springs Aguas Calientes was named after, like the Santa Teresa's Cocalmayo, where, for about $4 or 10 sol, you can relax your muscles after climbing all those steep steps. Also make sure to check out the large handicraft market by the train station for all your Peruvian textiles, alpaca, and clay figurine needs.

HOW TO GET AROUND:

Unless you are the adventurous type who wants to wander the Inca Trail for days, the only way to get to Machu Picchu is by taking a train from Ollantaytambo to Aguas Calientes, the town closest to this magnificent monument. From there, you can hop a bus at the Puente Ruinas Train Station, which will drive you up the steep, winding side of the mountain to Machu Picchu. Tickets cost around $6 or 17 sol, and the last bus leaves the site for the town at 5:30pm. As far as Aguas Calientes go, it's a small place and you can easily walk it.

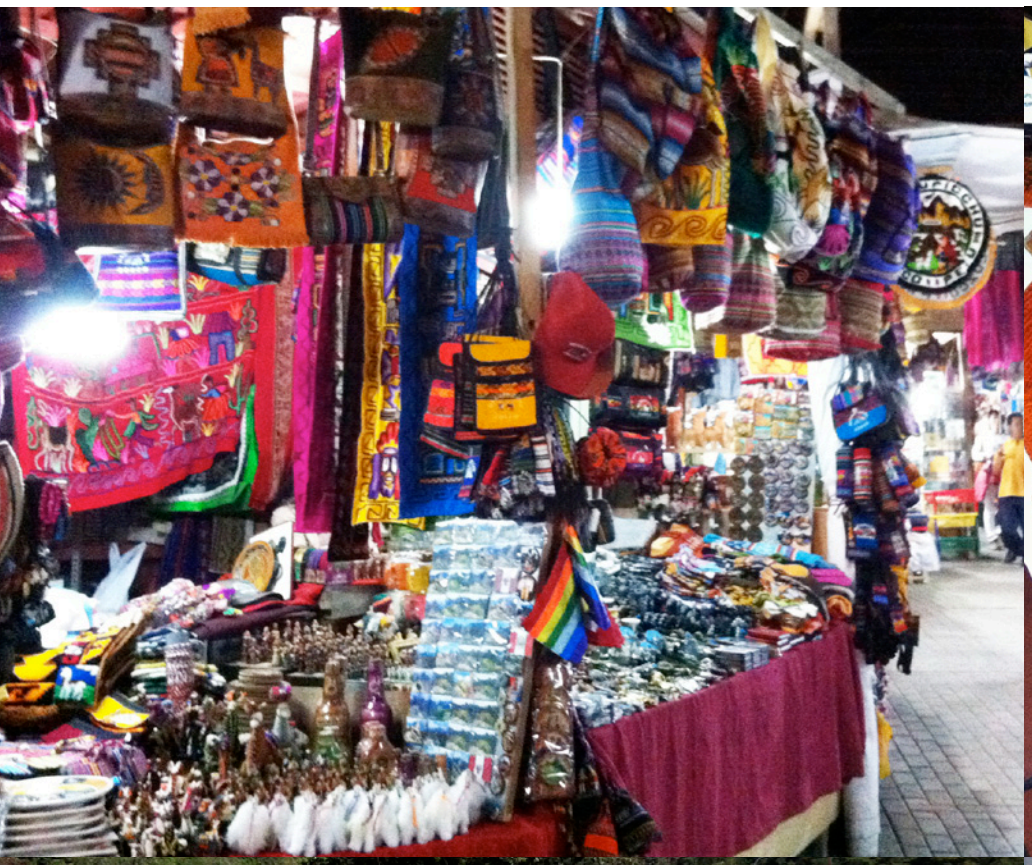


WHERE TO EAT AND DRINK:

One of the best meals can be found at Inkaterra Café, located right across the train tracks overlooking the hills. Order the quinoa pancakes for breakfast, and for lunch, quinoa-crusted chicken, and Soltero salad, a traditional dish made with chopped cheese, buttery Andean corn, fresh fava beans, chilies, and egg. You can also find causa rellena, a classic yellow potato dish often stuffed with chicken and olives, and plenty of bright ceviche. This café also serves cuy, aka guinea pig, and if you want to try alpaca, head to El Antojito for their take on this meat. Get a jar of cuba libre, pisco sour, or the traditional purple corn drink chicha at just about any bar around, just make sure to drink early, there are laws about consuming liquor past 11pm.

WHERE TO STAY:

If you have extra money, splurge and stay at Inkaterra Machu Picchu Pueblo Hotel, a gorgeous luxury property built to evoke an Andean Village. Stone paths run the length of this quite, lush, 12-acre property, which is only a five-minute walk to the train. They offer private tour guides, a gourmet buffet breakfast, and on-property excursions like bird watching and an orchid walk. Rates start at $274. For a more economical choice, book a room in the center of town at El MaPi Hotel. The breakfast is just as good, but the rooms smaller and more modern. Rates start at $200.





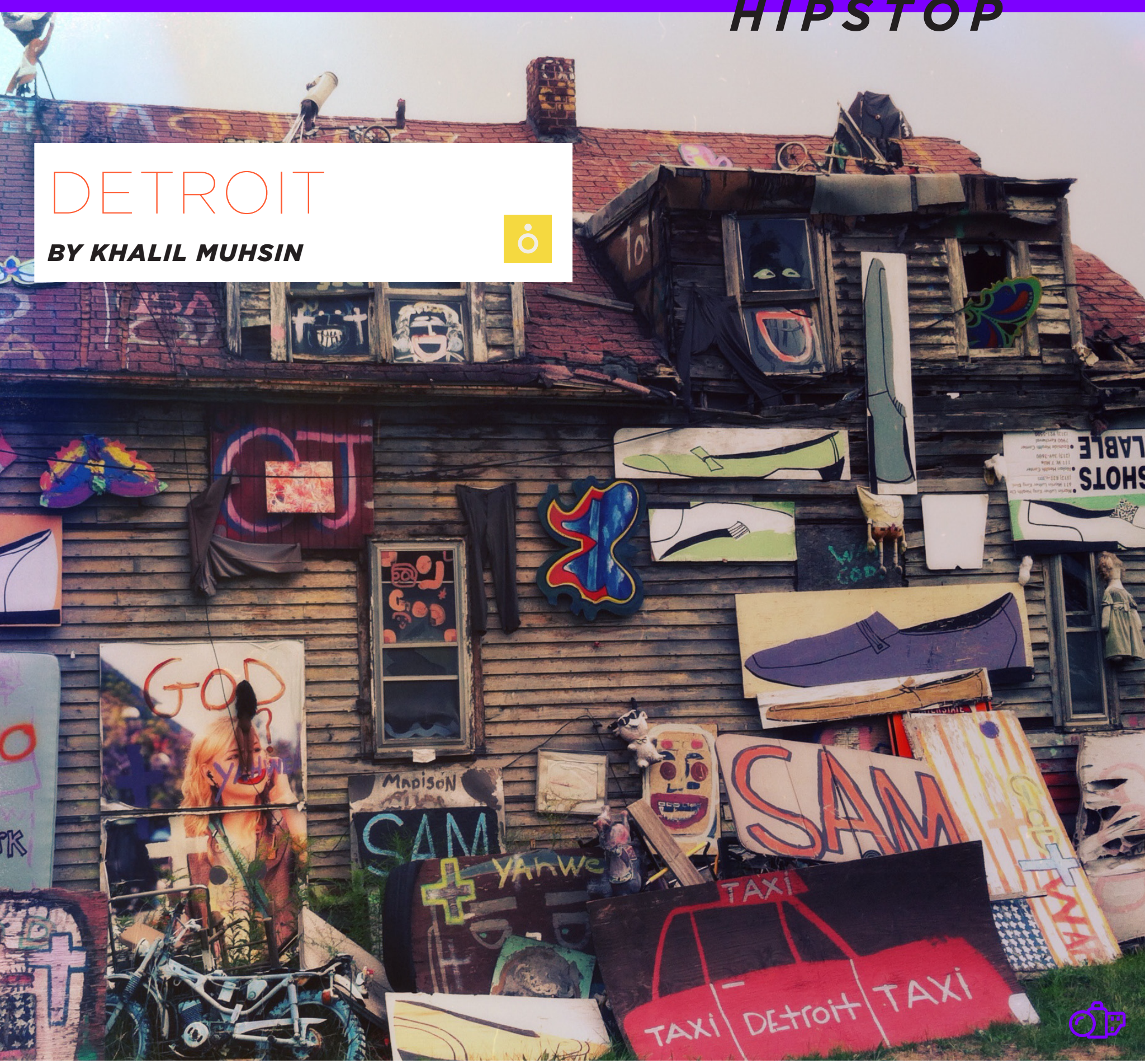






DETROIT

BY KHALIL MUHSIN



DETROIT IS AN INTRIGUING URBAN HAVEN. In what used to be one of the richest cities, there's a lot to discover — like Central Station, the Fisher, and the Institute of Art. It's a beautiful city to photograph, but even more thrilling to explore in it's rebirth, and you'll leave feeling like you've discovered a hidden gem.

"THERE'S A RENAISSANCE OF CREATIVE NEW IDEAS AND CONCEPTS, MIXED WITH HISTORICALLY RICH LANDMARKS."

WHAT TO DO:
Urban exploring: The abandoned buildings in the city tell a million stories. There are hundreds that were set ablaze or boarded up, and now falling apart that intrigues an adventurous photographer. But, if you wander in, be careful.

WHERE TO REST YOUR HEAD:
Cadillac Westin downtown is worth the splurge. The Whitney has a



historic charm. And check Air BnB for downtown lofts. If you're willing to make your own bed, the spaces are amazing and cheap.

WHERE TO EAT:

Treat yourself to a breakfast of coffee and baked goods at Avalon International Breads. For lunch, stop by Mudgie's in Corktown for a house-roasted sandwich. You'll smell the meat roasting from blocks away. Take your sandwiches to Belle Isle for a picnic and views of downtown Detroit. For dinner, splurge a little on a delicious and fine meal at Roast. But if you'd rather keep it casual, go to Buddy's for one of the most delicious square pizzas in the nation.

WHERE TO DRINK:

The Sugar House is a classic cocktail bar with dim lights and a warm atmosphere but just the name is enough to make you wander in.

WHERE TO STROLL:

Go for a long walk along the Detroit International Riverfront. It's 5 miles long with views of the marina, a wildlife refuge, multiple parks, and a few of these intriguing abandoned warehouses. Take a drive to the funky Heidelberg Project, where houses have been adorned with all sorts of odd things. like stuffed animals and road signs.










3632
50



MARRAKECH

BY JEN POLLACK BIANCO

ROCK THE KASBAH

KNOWN AS THE RED CITY, Marrakech has a bohemian mystique that has been drawing the cool kids since Led Zeppelin and The Rolling Stones visited during the 60s. Equal parts gritty and glamorous—and only a few hours by plane from major European cities, it's never been easier to ride the Marrakech Express.

SHEIK SLEEPS

Traditional Moroccan homes that have been converted into private hotels are called riads, and staying at one is a must.

Located within the ochre colored walls of the medina is the stylish and intimate Riad Farnatchi, with only nine suites. The staff is excellent and serves the best mint tea in town next to the gorgeous courtyard pool. It's also close to the not-to-be missed Maison de la Photography.



If you want to roll like royalty, stay at the opulent Royal Mansour. King Mohammad VI is the backer of this Moroccan Xanadu. The property boasts a library with a retractable roof for stargazing, three bars, and private plunge pools in every riad-style room. The only thing missing is a magic carpet! You don't have to be a guest of the hotel to dine at the French and Moroccan restaurants (both overseen by three Michelin star chef Yannick Alléno) or visit the exquisite spa and hamman.

FUNKY OLD MEDINA

Wandering the maze-like medina and shopping in the souks is an essential part of the Marrakech experience. Half the fun is getting lost… you'll eventually wind up on the main square, Jamaa el Fna. Your senses will be overwhelmed by the snake charmers, water carriers, and the exotic smells of the food stalls.



ARABIAN NIGHTS

For dinner, head to Dar Marjana, a magical restaurant located in a former Pasha's palace. Local Gnawas musicians set the mood while you drink and feast on endless plates of chicken tangine and pigeon pastille. Then the belly dancing begins.

DESERT OASIS

Escape the chaos of the city and head to the nearby Agafay Desert and spend the day at the La Pause eco-resort. There you can ride a camel and visit a Berber village. Stay for a relaxing lunch served under a nomadic tent.



HIPSTOP











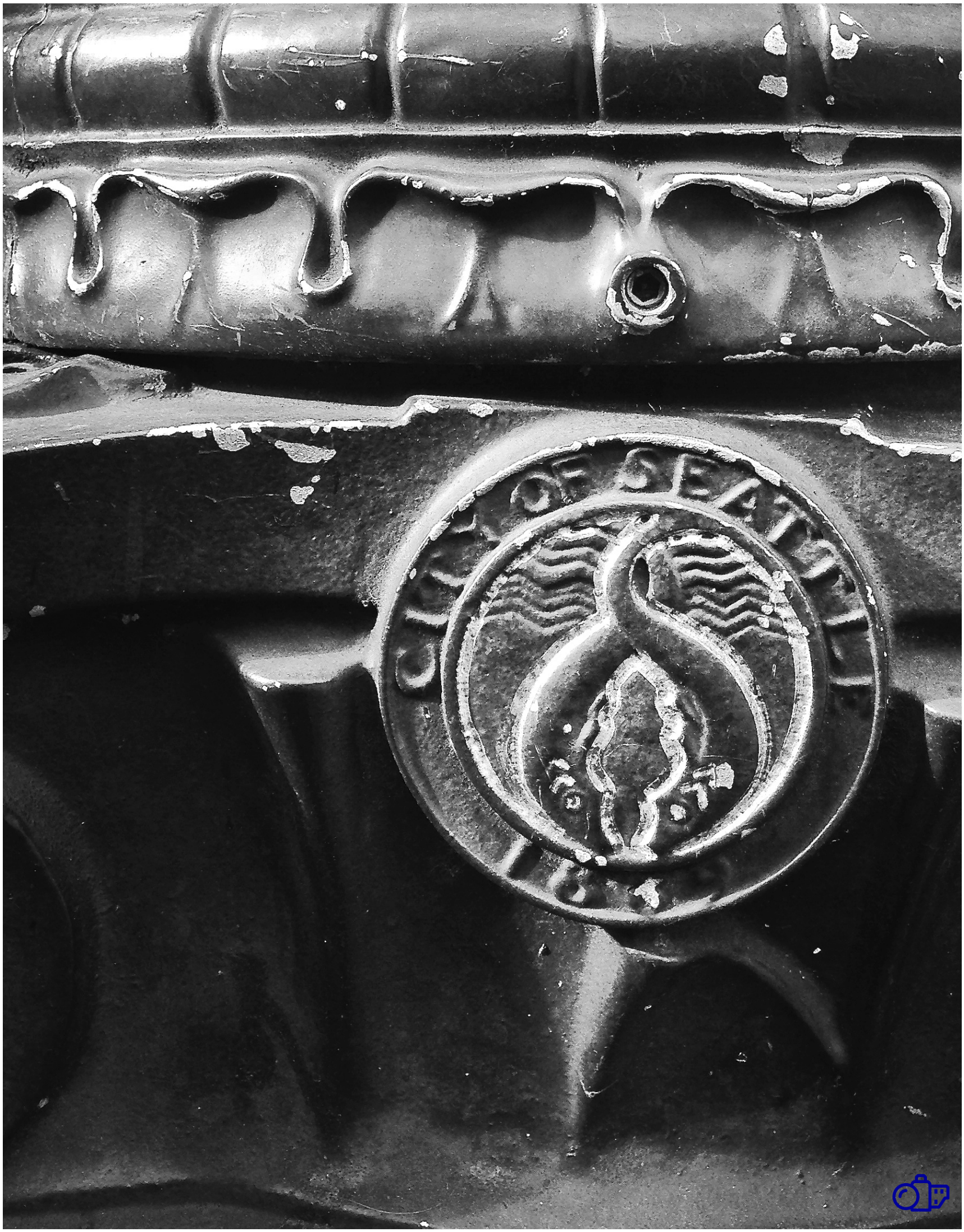




PHOTO BY ALLAN EZIAL



ADVENTURES



SEATTLE WASHINGTON

BY ALLAN EZIAL



IN OCTOBER OF 2013, I ventured out to Seattle for the first time to explore the city on foot and discover the cuisine, museums, people and of course, coffee. Victrola Coffee Roasters was my favorite. There were too many good restaurants to mention, however Matt's in the Market was very memorable. The EMP museum was incredible as was the Chihuly Glass Exhibit. I spent at least half a day at these two places.

There's something about visiting one city and walking it day-after-day. You obviously become familiar with the area, but you also start to feel less like a tourist and more like a local, which results in great photography opportunities. I found by the third day, my shots started to feel less like taking pictures of things I should take, and more like the way I see the world around me.

On this trip, I left my big expensive DSLR at home and shot everything on my iPhone 5 with Oggl, and loved it.

I had a fabulous time and look forward to visiting again. And, watch out Boston. You're on my radar...








CENTER
FARMER





WANCHAI HONG KONG

BY CARA GALLARDO WEIL





Queen's Road East is a street in Wanchai, on Hong Kong island. The settlement of Wanchai began as a small Chinese community in pre-British times and centred around the present Hung Shing Temple, which was built in 1847. This temple originally faced the shorelinem, but is now surrounded by commercial and residential buildings, built on reclaimed land.

Near the beginning of Queen's Road East is Stone Nullah Lane, where the Blue House can be found. It is a 4-story, balcony-type tenement block and is one of the few remaining examples of "Tong Lau," tenement buildings built in the late 19th century to the 1960s designed for both residential and commercial use. The block still has residents despite the lack of modern conveniences like flushing toilets. No 74 Stone Nullah Lane now houses the Hong Kong House of Stories, a community project which organizes exhibitions on local culture, and arranges "community classrooms" where traditional craftsmen, young artists, organic farmers and housewives act as instructors to pass on the culture and craft skills of the old community.

"THE SETTLEMENT OF WANCHAI BEGAN AS A SMALL CHINESE COMMUNITY IN PRE-BRITISH TIMES AND CENTRED AROUND THE PRESENT HUNG SHING TEMPLE"


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74號三樓
2/F


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永錢
2527 8787


"社區"是甚麼呢???
WHAT is Community ?

MOMENTS CAPTURED



DAVID BROWN

MADALENA LENS / ROBUSTA FILM



SRI LANKA

BY PAUL HARDING

I needed some sun, some adventure; wild empty beaches, ancient history, exotic creatures. I needed Sri Lanka!

its recent troubles still echoing but with a smile and a 'Hello, good morning Sir' from everyone I met, this was a holiday made for Hipstamatic!

From the historic Fort of Galle with its mix of Portuguese, Dutch and British architecture to the golden sands and crashing waves of the near deserted south coast, I headed inland for a sunrise safari and then to the City of the Ancient Kings on the most amazing train journey that climbed through misty mountains and tea covered hills. This island was truly a dream to photograph.


SP QD - 3597
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INDIA







PHOTO BYLINNEA COVINGTON

OBSESSED

A TASTE OF BORDEAUX

BY LINNEA COVINGTON

WITH ABOUT 60 APPELLATIONS, EVEN IF YOU HAD A YEAR TO EXPLORE THE COUNTRY, YOU MAY NEVER GET THROUGH THE WINES OF BORDEAUX. LET ALONE THE WINES OF FRANCE.

On a recent trip to the region, I dived into a small part of this area, Pomerol, Fronsac, and the Medieval town of Saint-Emilion, where they hosted the bi-annual Harvest Festival of the Jurade, a prestigious group of wine approvers that dates back to the 13th century. Here, wine is life and in Saint-Emilion alone, over 200 chateaux exist, most growing merlot, cabernet sauvignon, and cabernet franc grapes. Red is king, and in a scant week, after sampling wines from Chateau Gaby, Château Montaiguillon, Vignobles Bardet, Château la Dauphine, Château Ambe Tour Pourret, and Château Angélus, to name a few, I am convinced I need to go back to try the 100-plus that I missed. However, the highlight of the this expedition came near the end, and involved indulging in a bottle of and 1985 Tertre-Roteboeuf with the ascot-wearing and legitimately proud wine maker François Mitjavile over dinner in his charming home with his wife and two cats.
—Linnea Covington



GIOELE BRIZIO

JANE LENS / INA'S 1935 FILM



THE COLOR OF WINE

BY LINNEA COVINGTON

WITH OVER 1000 GRAPE VARIETALS used to make wine in the world, the true shade of this honorable beverage creates a rainbow of color from deep ruby to pale gold to strawberry pink. In the Okanagan Valley in British Columbia, they have grown grapes since the 1860s and now cultivate over a dozen grapes to produce an array of quality vintages that are recognized across the world. One of the most well known and pioneering wineries is Mission Hill Family Estate (1730 Mission Hill Rd., 250-768-6448; missionhillwinery.com), made popular by proprietor Anthony von Mandl who purchased the domain in 1981. Today, Von Mandl has vineyards all over the valley, each striking against the bright blue of their respected rivers, a visage visitors can see while also taking in the bold lines and colors of architect Tom Kundig's magnificent winery. As far as color in the glass goes, they offer silver-tinged viognier from their Martin's Lane vineyard, cherry-hued pinot noir, and a merlot that has a deep red color like lush velvet. Then, when you are done admiring the glass, the sensation on the palate proves just as pleasing.





MATT STRELECKI

JOHN S LENS / SUSSEX FILM

OGGL.ME/HIPSTAMADDICT



THE HOUSE OF KRUG: BEHIND THE BUBBLY

BY JEN POLLACK BIANCO

IN 1843 AN OUTSIDE-THE-BOTTLE THINKER NAMED JOSEPH KRUG ESTABLISHED A CHAMPAGNE HOUSE WITH THE INTENT OF TAKING SPARKLING WINE TO THE NEXT LEVEL.

HE SUCCEEDED. FOR SIX GENERATIONS, Krug's golden liquid deliciousness has created a loyal following of superfans the family-run brand embraces and calls "Krug Lovers."

Located in Reims, France, the House of Krug is not open to the general public. So scoring a private tour made me feel like Charlie winning a golden ticket and a visit to Willy Wonka's Chocolate factory, but way more fun because it involved adult beverages instead of Oompa-Loompas...



My immersion into the Krug universe started at 10 in the morning when my tour guide (and Krug's International PR manager), Blandine de Navacelle, popped open a bottle of Krug Grand Cuvée, and poured me a glass. "French Breakfast," she called it. That's how they roll in Reims. So I learned about Krug's five prestige cuvees while day drinking and touring Krug's private cellars. After tasting the vintage 2000 I could say the words "bright, brioche finish" without sounding like a tool.

Brewing some of the world's finest bubbly requires both old school artisanal craftsmanship (each bottle is turned by hand daily during the fermentation process) and the latest in technology (the metal wine vats looked like something straight out of Walter White's meth lab on Breaking Bad).

It takes a tasting committee (yes, that is a real occupation) and a blend of about 120 different sample wines and 20 years to make each bottle of Grand Cuvée. Seeing the attention to detail and human element involved explained why Krug is so exceptional.

In 2011, Krug began adding a six digit Krug ID on each bottle's label. Entering the Krug ID into the brand's website lets Krug Lovers learn more about the story behind those very bubbles. Cheers to that! -Jen Pollack Bianko



NICHOLAS BROAT

FOXY LENS / BLANKO NOIR FILM

OGGL.ME/FGHTFFYRDMNS



OUR LATEST LIVE MUSIC OBSESSIONS

BANDS TO WATCH THIS WINTER
BY MOLLI SULLIVAN & MARIO ESTRADA

OBSESSED

MUSIC IS A PART OF OUR LIFELINE AT SNAP MAGAZINE, AND WE'RE ALWAYS ON THE LOOKOUT FOR GREAT LIVE ACTS. THIS FALL, WE'VE SEEN SOME SERIOUSLY KICKASS SHOWS.

FROM FRESH-OUTTA-THE-OVEN UP-AND-COMERS TO NOT-SO-NEW-BUT-STILL-AWESOME ACTS, WE'VE CURATED OUR RECENT CONCERT-GOING ADVENTURES SO YOU DON'T MISS A BEAT — LITERALLY — WHEN THEY SWING THROUGH YOUR 'HOOD.





GLASSER

Cameron Mesirow has created an ethereal sound you can almost see. The visuals at her shows coupled with the energy in her voice create a magical electro-pop harmony that seem to revolve around reccuring beats.

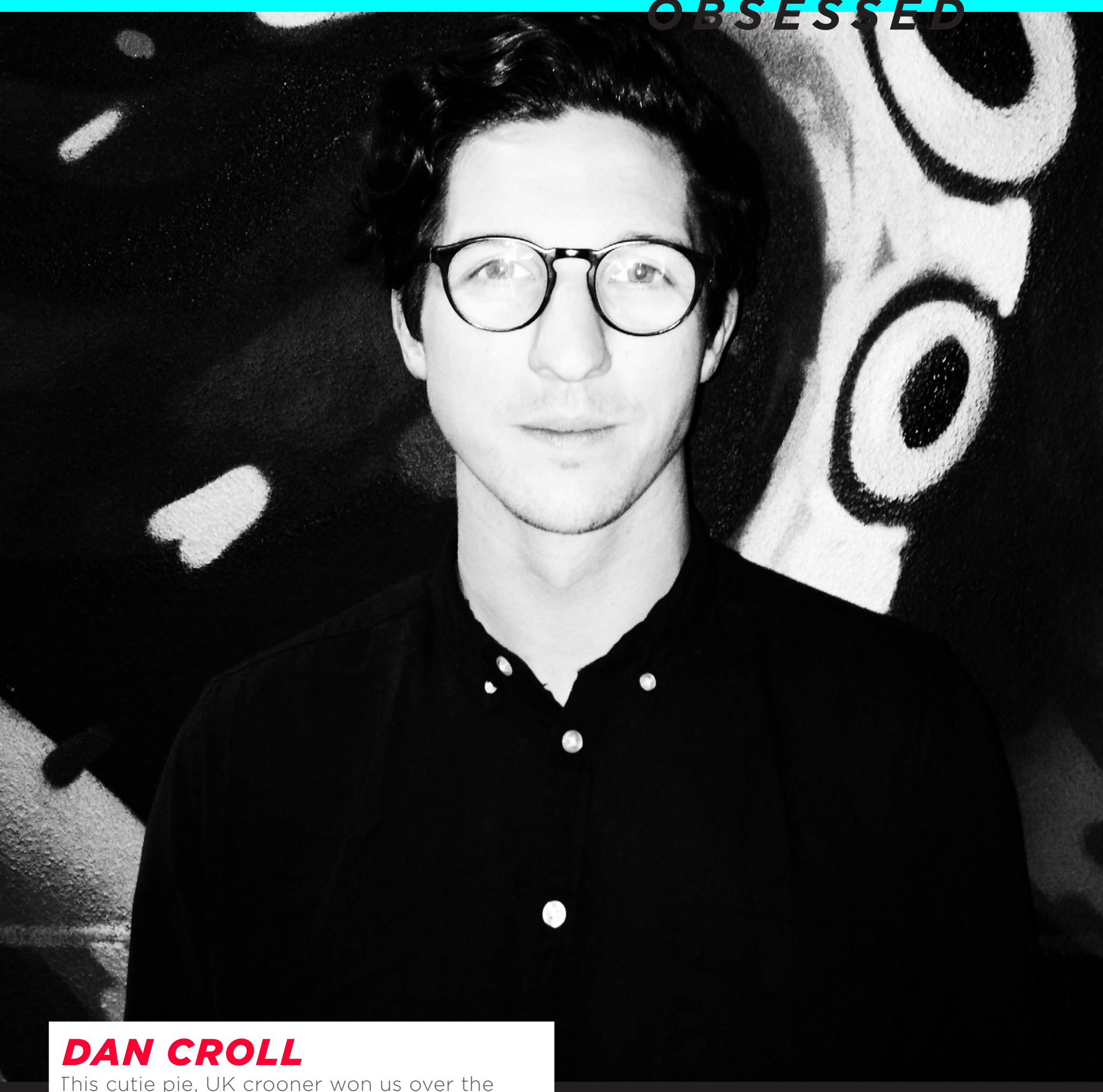
SMALLPOOLS

From singin' to booty shakin', Smallpools' tunes do not disappoint. We first caught these guys in San Francisco where they brought the house down with their radio single, "Dreamin'," but we actually fell in love with the rest of their EP. "Over and Over" and "Mason Jar" are our new faves, and soon they'll be yours, too.



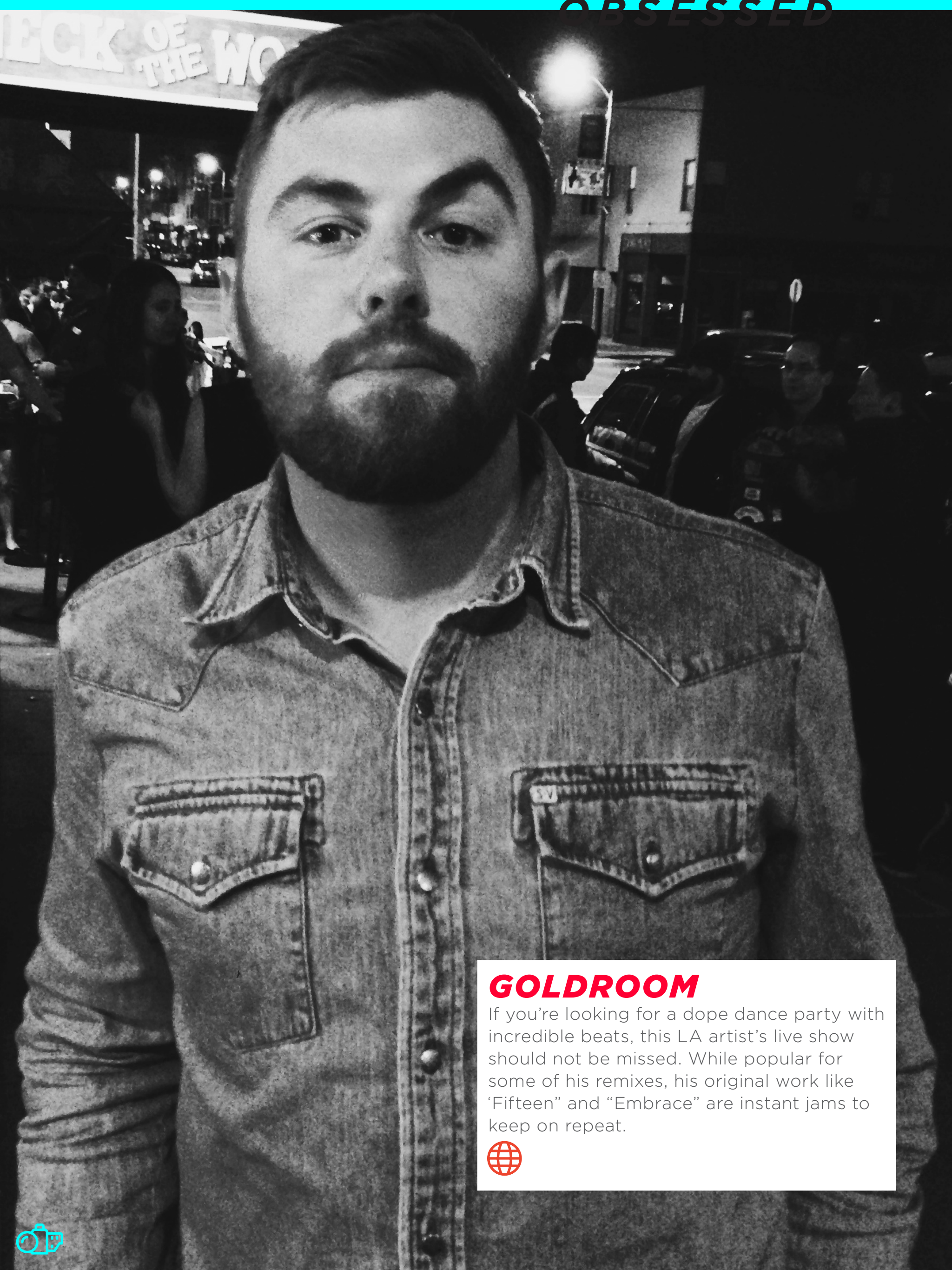
CLAIRE

We heart Claire, and it’s not just for their retro-sounding name. For reals, we haven’t crushed on something this hard from Germany since schnitzel. This brand new band is fresh on the scene, but their brand of neon synth pop already sounds well-crafted and makes for a surprisingly awesome live show.



DAN CROLL

This cutie pie, UK crooner won us over the moment he walked on stage rockin' a San Francisco Giants jersey, and things just got better as he serenaded us with his "From Nowhere" EP. While it's clear he's still a young artist trying to hone his on-stage act, there's one other clear fact: this boy can SING. Throw his EP on for your holiday cocktail parties — your guests will love it. You're welcome.



GOLDROOM

If you're looking for a dope dance party with incredible beats, this LA artist's live show should not be missed. While popular for some of his remixes, his original work like 'Fifteen" and "Embrace" are instant jams to keep on repeat.

TREASURE ISLAND MUSIC FESTIVAL

SOME OF OUR FAVORITE LIVE ACTS THIS FALL CAME BY WAY OF OUR ALL-TIME FAVORITE FESTIVAL BY THE BAY.



ROBERT DELONG

We're kinda obsessed with Robert. Okay, we're way more than kinda obsessed. I mean, he's got hacked Wii-controllers-turned-musical-instruments, and is a one man tech and music show like we've never seen. And not only is he crazy talented, but he's also crazy humble. #TechMusicNerdsFTW.



HOLY GHOST!

These Brooklyn badasses were hyped as James Murphy proteges, but we're here to say they stand on their own. We were freezing our booties off at their Treasure Island Music Fest set, but somehow we forgot our frigid worries and busted into a full-on dance party. One of the best indie-electro acts we've seen in recent history, we're counting down til we can see these boys again.



DISCLOSURE

We didn't know what to expect from this UK electronic duo when we caught them at TIMF: They were a little dub-steppy, a little loud, and tons of fun. Unleash your inner EDM fan (it's in there, we know it), and go crazy. Fist pumping not encouraged, but admittedly we weren't mad about it.



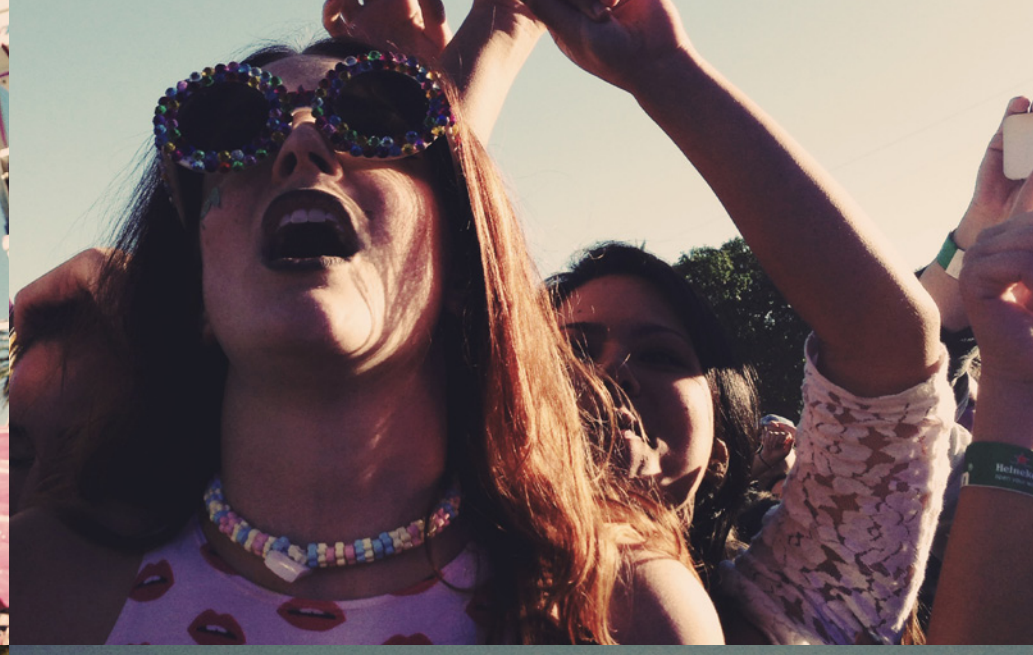
PHANTOGRAM

This was not our first time seeing Phantogram, and it won't be our last. From their music to their style to their live performance, we're all about this electro-rock duo. They own the stage and their new material is a nice evolutiuon for the band. #GirlCrush #ManCrush #Can'tGetEnough.

OBSESSED











BUCKETFEET: OUR LATEST SHOE OBSESSION

BY MARIO ESTRADA

BUCKETFEET IS COLLABORATING WITH COOL KID ARTISTS TO PRODUCE CUSTOM-DESIGNED KICKS. THE RESULTS ARE RAD SHOES WITH SOME WELL-DESERVED GLOBAL MARKETING FOR THE ARTISTS. HERE ARE A FEW OF OUR FAVORITES.



ERIN BURKE
CHICAGO, ILLINOIS

Erin Burke's illustrations are the kind of art that your eye gravitates towards. She plays masterfully with geometry, relegating strong lines and shapes to the background as she lets a singular, unexpected portrait of a bull or young urbanite take center-stage.

She cites Scandinavian design as inspiration, and though she currently resides in the often gray-skied Chicago, her work is almost always bursting with color. Perhaps it's her picturesque (or so we imagine) South Carolina upbringing that infected her with a sharp sense for color—either way she brings an unmistakable vibrancy to both her personal pieces and the work she does as a professional graphic designer for Paper Source.

DJ LU
BOGOTÁ, COLOMBIA

Deemed the "Banksy of Bogottá," DjLu combines a classic fine-arts education with an unabashed love of the streets. He thrives off of the frenetic energy of Colombia's urban landscapes, stenciling and stamping provocative, socially-loaded imagery all across the city, which he affectionally calls his "playground." His work has become recognizable among much of Bogottá's residents, and the pineapple-grenade hybrid featured on his BucketFeet shoe has come to symbolize his protest against the continued violence in Colombia's agricultural areas.





SUIKO HIROSHIMA, JAPAN

From an early age, Suiko has drawn inspiration from his culturally and historically rich hometown, Hiroshima. He has been filling the city walls with color since his graduation from high school, and his art tends to focus on letters, bubbling shapes, dynamic line, and vibrant color schemes.

JAYSON ATIENZ NEW YORK, NEW YORK

Odds are, you already know Jayson Atienza. If you've seen "Obama for America" art pieces, Pepsi promotions, HBO commercials, or Jeremy Piven's feet in the movie "RocknRolla," then you've likely witnessed the inimitable work of award-winning adman and gifted painter Jayson Atienza.

The Philippines-born, Jersey-raised artist has been drawing since he was five-years old, and he's harnessed his innate talent to drive the creative behind big-name marketing campaigns since graduating from New York's School of Visual Arts in 1999. Jayson's personal artwork maintains a mesmeric, almost startling quality, which he translates into provocative and effective advertisements. His originality has earned him recognition from every major ad awards show, including The One Show, The Arts Directors Club, D&AD, Cannes Lion, and The Andy Awards.





ANNA ZHYN

FOXY LENS / INA'S 1969 FILM

LOVE CITY

WE'RE IN LOVE WITH LOVE CITY — A PROJECT BY AWARD-WINNING, NEW YORK CITY-BASED PHOTO-JOURNALIST, BRYAN SMITH. SMITH HAS ROAMED ALL OVER NEW YORK AND PARIS, HIPSTAMATIC IN-TOW, CAPTURING THE PERVASIVE GRAFFITIED WORDS AND IMAGES ABOUT, AND RELATED TO, THE ONE THING WE CAN'T LIVE WITHOUT: LOVE.



OBSESSED
BRYAN SMITH



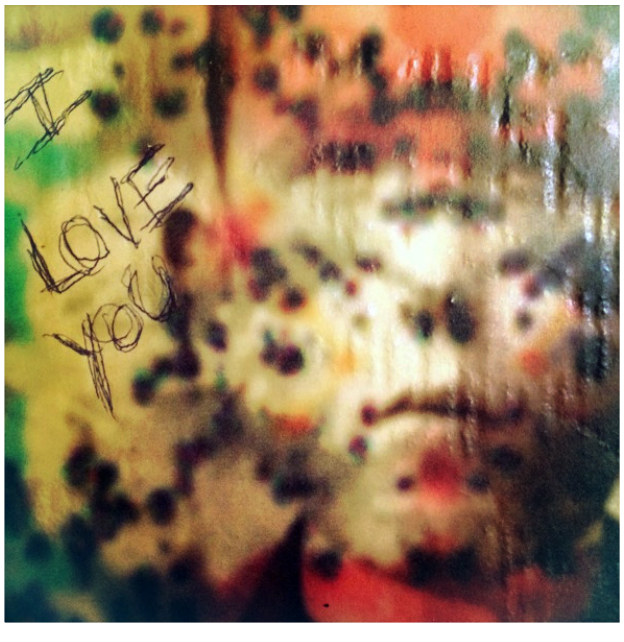
















OBSESSED

BRYAN SMITH



















OBSESSED

BRYAN SMITH



















VENICE HUES

PHOTO STORY BY ALON GOLDSMITH



OBSESSED

ALON GOLDSMITH



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ALON GOLDSMITH



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ALON GOLDSMITH



PHOTO BY ALLAN EZIAL

DELICIOUS

RUST

PHOTOGRAPHY BY **ALLAN EZIAL**



DELICIOUS

DELICIOUS





DELICIOUS



MATTHEW WYLIE

FLORENCE LENS / BLANKO FILM

OGGL.ME/MATEOS

DELICIOUS



HUADU AREA

PHOTOS BY LEONARDO CORREA LUNA


合和新城







MOMENTS CAPTURED



MATTHEW WYLIE

HELGA VIKING LENS / ROBUSTA FILM

OGGL.ME/MATEOS

BUG-A-BOO

MACRO PHOTOGRAPHY BY ***CALEB MESSER***





DELICIOUS




DELICIOUS

DELICIOUS

DELICIOUS



Hipstamatic



★★★★★ HONGDAE HIPSTAPAK NOW AVAILABLE ON THE APPSTORE ★★★★★

LEARN MORE

PHOTO BY LEONARDO CORREA LUNA

CLIMAX

THE SLIPPERY SLOPE OF AN INTERNET HOAX

PHOTO BY LEONARDO CORREA LUNA / WORDS BY RHEANNA MARTINEZ



I'M SURE YOU WERE ENTERTAINED by the live tweets of the note-passing war on a delayed Thanksgiving flight, where producer Elan Gale got into a heated hand-written exhange with fellow passenger Diane. Maybe you were #TeamDiane or #TeamElan, associating with whoever struck some relation to your past travel experiences. Well friends, it was all a hoax. Perhaps it was intended simply for entertainment value, or to increase followers, or maybe — just because.

We were following along closely, shaking our heads, offering our own opinions. And even major news networks were covering this. They obviously fact-check, so it had to be valid, right?

In an age where we value the internet for late-breaking news, what can we accept as true? These social sites not only provide us with news, but entertainment...and a lot of it. Everyone is trying to go viral with video, live-tweets, anything. So what does this mean for media outlets and journalists trying to get a competitive edge and be the first to report a story — are they taking the time to fact-check?

Unfortunately this isn't just occurring with entertainment value stories. It's real-life, urgent breaking news, and major news outlets we trust that are stumbling and mis-reporting. Take for example, after the Boston marathon bombings, when several people were falsely labeled as the main suspects on Reddit and two falsely labeled on the cover of the New York Post. This is unfortunate, inaccurate journalism and happening everywhere.

Sometimes it might be a lighthearted story like the note-passing feud, easy for us to pass off, but we're not always lucky enough to laugh at our gullibility. Common sense — and not getting lost in the dramatic heat of a late-breaking moment — could probably serve us well, and often answer our own questions of plausibility. So let's try to remain skeptical about what we read and believe before joining the masses of social sharing.

"IT'S REAL-LIFE, URGENT BREAKING NEWS, AND MAJOR NEWS OUTLETS WE TRUST THAT ARE STUMBLING AND MIS-REPORTING."

-RHEANNA MARTINEZ



MATT STRELECKI

JOHN S LENS / ALFRED INFRARED FILM

OGGL.ME/HIPSTAMADDICT

Caged

Photographed by **CHIUN-KAI SHIH**
Hair: **LUKE BAKER**
Makeup: **AKIKO FOR MAC**
Models: **NICHOLAS RONYAI + BEN LARK @ DNA**
Producer: **CLARISSA MORALES**

All photos shot with John S Lens and the C-Type Plate Film.



















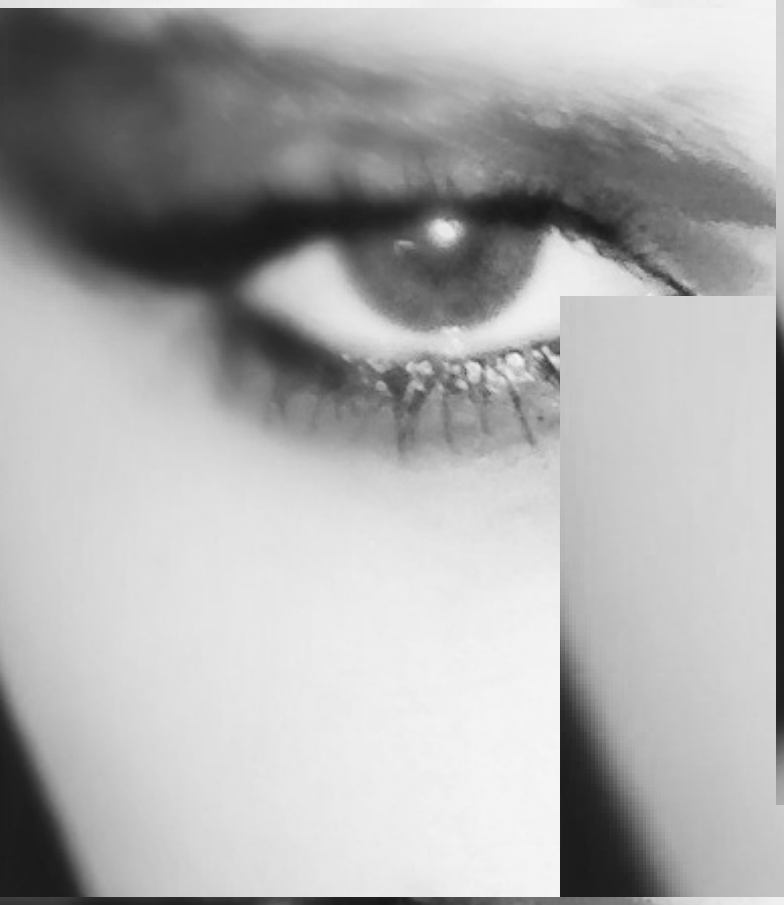




MAKE UP MY MIND

Photographed by CHIUN-KAI SHIH
Hair: LUKE BAKER
Makeup: AKIKO FOR MAC
Models: NICHOLAS RONYAI + BEN LARK @ DNA
Producer: CLARISSA MORALES





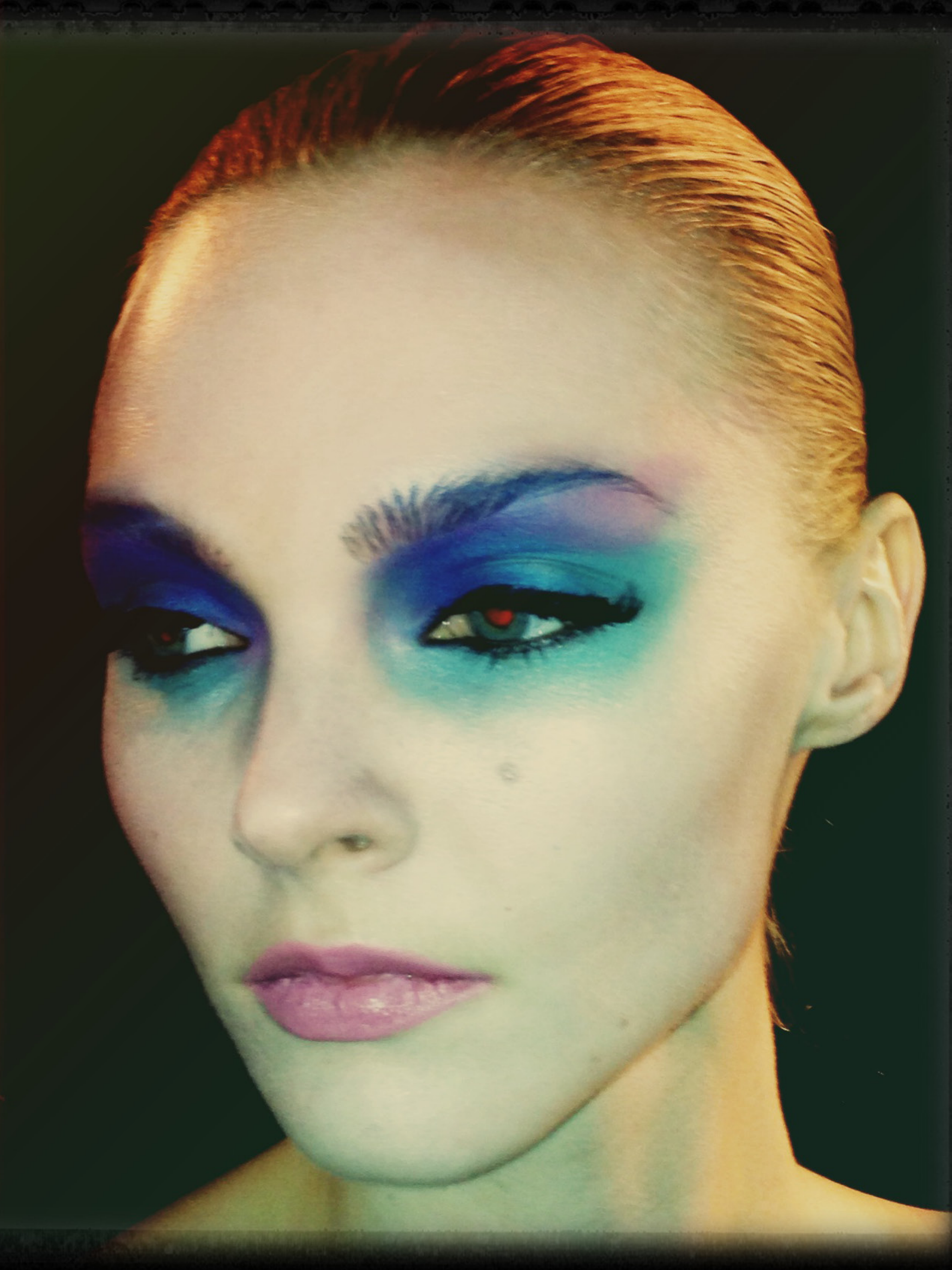














A photo story by **CHUCK ARLUND**

We All Bleed Red



















PHOTO BY LEE ATWELL

GEARED

THE HONGDAE HIPSTAPAK

MAKE ROOM IN YOUR PHOTOGRAPHIC REPERTOIRE FOR THE HONGDAE PAK, A LENS & FILM INSPIRED BY OUR CREATIVE HIPSTA FAMILY IN SOUTH KOREA.

PHOTO BY MARIEKE VISSER

GEARED

YOONA LENS / BLANKO 1 FILM



PHOTO BY CHRISTIANE BACKER

YOONA LENS / BLANKO 1 FILM



PHOTO BY PATRICIA TRUCHSESS

GEARED

YOONA LENS / BLANKO 1 FILM



PHOTO BY VANESSA UHER



BOAZ SALOMON

YOONA LENS / BLANKO ONE 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

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