Snap

CAPTURING THE BEST LIFE

SUMMER 2014



#HOT



PHOTOGRAPH BY

MATTHEW WYLIE

P58

"GREY HAIR IS GOD'S GRAFFITI"

-BILL COSBY

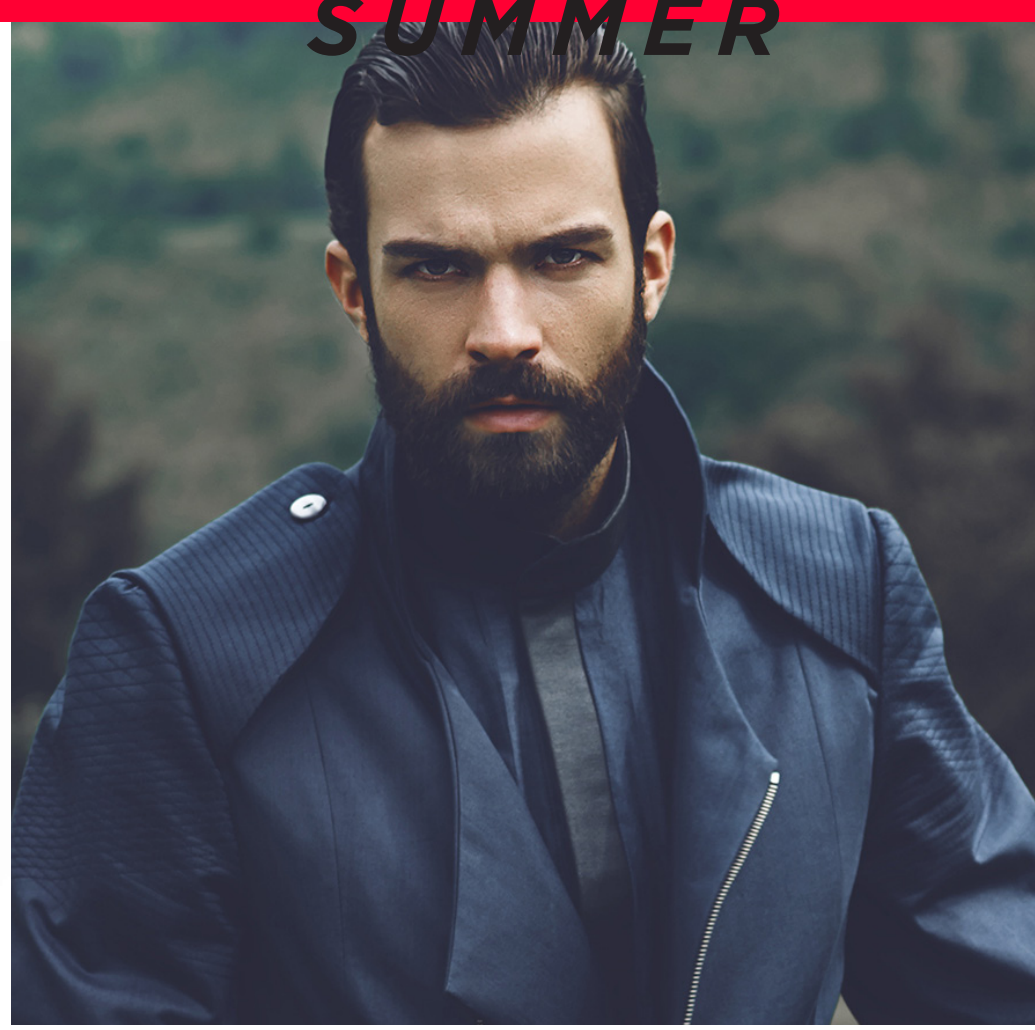
FEATURES



FEATURE STORY

100 **VIKA**
Fresh colors, smooth geometric lines, and shadowy beauty by Alberto Alcocer.

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



93

MOMENTS OF REFLECTION
Stylized reflections in the wild by photographer Ilja Mazar.

86

DREAMSCENE
A fantasty land of beauty by photographer Jacqueline Schwickert-Mayenfels.



*Cover: **DREAMSCENE** by Jacqueline Schwickert-Mayenfels using Lowy Lens / Blanko BL4 Film.*

MOMENTS CAPTURED



SCOTT MIGNOLA

MADALENA LENS / SUSSEX FILM

10 CULTURED

#SUMMER Playlist

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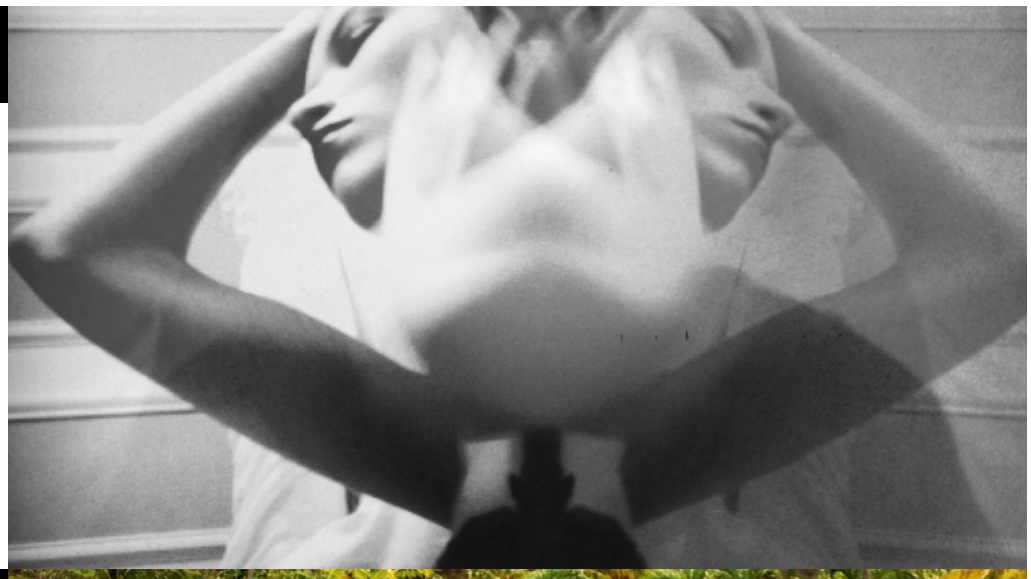
Heat Exhaustion

5 Cities in 5 Hours

Flowers

109 GEARED

Starring: The District HipstaPak













EDITOR'S LETTER



SUMMER IS IN FULL SWING AND, WHILE SLOWING THINGS DOWN IS ON MY MIND, IT SEEMS LIKE LIFE KEEPS GETTING BUSIER. Flocking to water when the heat turns up is a summer moment most of us crave; I know I do. Actually, as I type this letter, I'm also trying to vacation in Provincetown - but it's clear that relaxing isn't going to come easy.

Hopefully you're taking the time to treat yourself to downtime so that you can enjoy this issue, full of incredible photo-stories from our talented community. Take a gander at what vacationing in the Seychelles would be like. Let Jen Pollack Bianco guide you through St. Lucia and check out Matthew Wylie's street shots from his 5 hour walks in 5 cities.

If you just can't bear another summer-inspired shot from a beautiful location, we've included the sultry stylings of Sita Mae and the floral workings of Vanessa Ray. This issue is packed with an awesome variety of work that I really think you'll enjoy.

This month's playlist is curated to be a bit on the mellow side, with highlights from K.Flay and Banks, our latest, downtempo obsessions. It's perfect for relaxing at the beach with a margarita in hand.

Make sure to plan some time to enjoy your summer. Regroup, restart and keep shooting.

MARIO ESTRADA
Editorial Director

MOMENTS CAPTURED



DAVID BROWN

CHIVAS LENS / ESTRADA 83 FILM

OGGL.ME/DBROWN

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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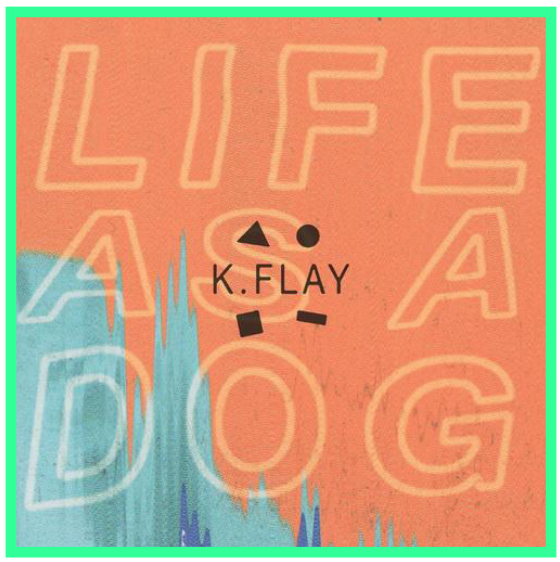
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PHOTO BY VICKI ARKOFF

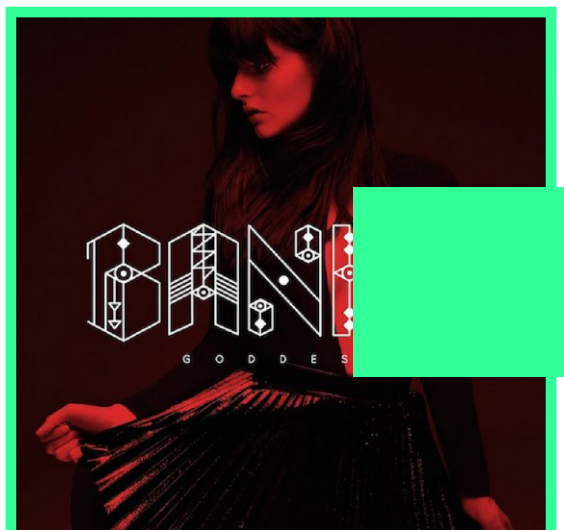
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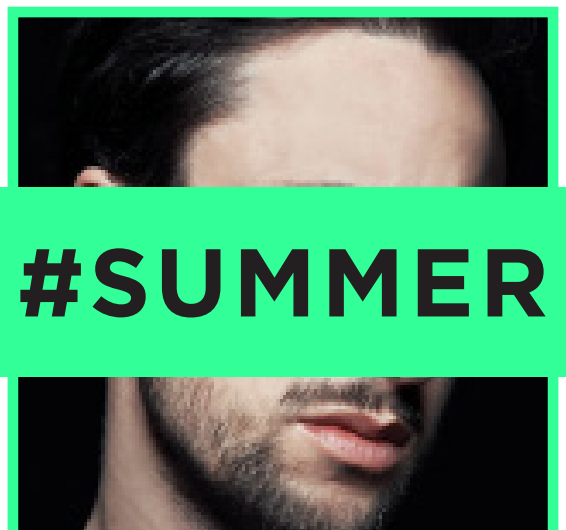
PLAYLIST













#SUMMER









Spotify®



SELINA GASCOIGNE

TINTO 1848 LENS / ALFRED INFRARED FILM

OGGL.ME/SELINAG80

MADESQUARE PRESENTS: CHORIZO BREAKFAST TACOS



DELICIOUS CHORIZO BREAK-FAST TACOS INGREDIENTS

1 lb (500 g) Yukon gold potatoes - peeled & cut into 1/2-inch
kosher salt
extra-virgin olive oil, as needed
1/2 lb (250 g) Mexican chorizo
8 corn tortillas
2 tbsp unsalted butter, at room temperature
8 large eggs
2 radishes - trimmed & thinly sliced
1/2 cup chopped fresh cilantro - leaves & stems
4 oz (125 g) cotija or parmesan cheese, shredded - about 1 cup

Serves 4

MADESQUARE BRINGS US SOME OF THE MOST BEAUTIFUL SQUARE PHOTO PRODUCTS. CHECK OUT THEIR RECIPE CARD FOR ***MAX & ELI SUSSMAN'S CHORIZO BREAKFAST TACOS FROM THE BOOK "THE GREATEST COOKBOOK EVER."*** *BROOKLYN-BASED BROTHERS NOT ONLY KEEP US FULL BUT KEEP US LAUGHING WITH THEIR LIGHTHEARTED, FUN, ANYONE-CAN-COOK ATTITUDES.*

Put the potatoes in a saucepan & add cold water to cover. Stir in 1 teaspoon salt & bring to a boil over high heat. Immediately drain in a colander, set in the sink & rinse under cold running water. Transfer to paper towels & let drain, changing towels if necessary, until the potatoes are very dry & completely cool.

Heat a large, heavy-bottomed frying pan over medium-high heat. If your chorizo is very lean, drizzle a little olive oil into the pan to prevent it from sticking. Add the chorizo, spread evenly around the pan, & cook without stirring until nicely caramelized on the bottom, 3–5 minutes. Stir to get the uncooked parts in contact with the pan & continue cooking until all the meat is cooked through, about 5 minutes more.

MADESQUARE PRESENTS: CHORIZO BREAKFAST TACOS





CHORIZO BREAKFAST TACOS BY MAX & ELI SUSSMAN, "THE GREATEST COOK-BOOK EVER"

If the pan looks dry, add more oil & heat over medium-high heat. Spread the potatoes evenly around the pan. Cook, stirring & turning gently with a spatula, until golden brown on all sides, about 10 minutes. Add to the bowl with the chorizo & mix gently. Taste and adjust the seasoning.

Pour off any excess fat in the pan into a small heatproof bowl & reserve. Place the pan over medium heat. One at a time, add the tortillas & fry on each side until they soften & blister slightly, about 30 seconds per side. If the pan dries out, add a tiny bit of the reserved fat (or olive oil, if there wasn't any fat to reserve). Keep the tortillas warm by stacking them & wrapping them in a kitchen towel as they come out of the pan.

In a small nonstick frying pan, heat 1 teaspoon olive oil over medium heat. When the oil is hot, add a scant teaspoon of the butter & swirl the pan to mix the fats. Crack an egg into the pan & cook until the white is just set, about 3 minutes. Slide the egg carefully onto a platter. Repeat to cook the remaining eggs in the remaining butter, adding more oil as needed.

To assemble the tacos, place 2 warm tortillas on each plate & spoon a few tablespoons of the chorizo & potato mixture in the middle of each tortilla. Top each with a fried egg & radish slices. Finish with a big pinch of the cilantro & a sprinkle of the cheese. Serve right away. **Repeat until your hangover is gone or you can't eat anymore & take a nap.**

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STRAWBERRY BASIL SMASH

BY CHAMBERS EAT+DRINK: SF, CA

THE GIRLS AT MADESQUARE ARE WORKING WITH CHEFS AROUND THE COUNTRY ON A COLLECTION OF RECIPE CARDS. CHECK OUT THE STRAWBERRY BASIL SMASH FROM THEIR COLLAB WITH CHAMBERS EAT+DRINK

THE FIXINGS

3 whole fresh strawberries, de-stemmed
4 large whole basil leaves
2 oz of any spirit
3/4 oz lemon
3/4 oz simple syrup

1. Place 3 whole strawberries in your shaker & muddle them until they are broken into fine chunks.
2. Break apart 3 of the basil leaves & place them in the shaker - do not muddle these.
3. Fill the shaker to the top with ice.
4. Add your spirit, lemon & simple syrup.
5. Put the top on the shaker & shake vigorously until the sides of the container are cold.
6. Pour the cocktail into a bucket glass with fresh ice.
7. Garnish with a whole basil leaf.



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CABO GREEN MARGARITAS

PHOTO BY VICKI ARKOFF AT COCINA DEL MAR AT ESPERANZA, AN AUBERGE RESORT

THE FIXINGS

-2 oz Silver Tequila (100% blue agave such as Chinaco Blanco)
-1 oz Pineapple Juice
-4 slices Cucumber
-7 leaves of fresh Cilantro
-½ oz fresh-squeezed Lime Juice
-½ oz Agave Honey or Simple Syrup
Ice
-1 teaspoon Powder Pepper (AKA "Tajin," a seasoning mix of chili pepper, lime & salt powder) (optional)
1 ½ slices Cucumber for Decoration

TEQUILA IS THE NATIONAL DRINK OF MEXICO, SO IT'S SIMPLY SMART INTERNATIONAL DIPLOMACY TO DRINK MARGARITAS. NOT SURPRISINGLY, SOME OF MEXICO'S BEST TEQUILA SOMMELIERS PLY THEIR TRADE AT BAJA'S SOUTHERNMOST TIP IN LOS CABOS WHERE STUNNING OCEAN-SIDE SUNSETS DEMAND A GOOD DRINK IN HAND.

Baja's margarita recipes are endlessly creative, as with this colorful cooler created as the welcome drink for five-star Esperanza, Auberge Resort's deluxe celebrity magnet on the cliffs where the Pacific meets the Sea of Cortez. For a verdant taste of paradise at home, try this recipe and make your friends green with envy.

Place the 4 slices of cucumber, cilantro and tequila in a shaker, mash with a pestle and strain. Add the rest of ingredients in the shaker (except Tajin powder), fill the shaker with ice and shake it for 10 seconds; serve it in margarita or whisky glass rimmed with Tajin. Float a cucumber slice on top, and hang half of a cuke slice on the rim.
For the frozen version, add all the ingredients to a blender and pulse until smooth. Serve in a Tajin-rimmed glass.

Download on the App Store

CINAMATIC





HIPSTAMATIC AS FINE ART

WITH SAVANNAH SPIRIT

HIPSTAMATIC MADE ITS DEBUT IN THE FALL OF 2010, AND QUICKLY BECAME ONE OF THE TOP PHOTOGRAPHY APPS IN THE WORLD, CHANGING THE WAY WE TAKE PICTURES IN THE 21ST CENTURY.

Savannah Spirit has gained recognition for championing iPhoneography as a means to reinvent the 200-year-old photographic medium. Features of Savannah's work have been seen in THE magazine, The Nation and The Huffington Post. Now, she's bringing her techniques to the public and teaching a class with the Santa Fe Photographic Workshop. Over four days, she covers "everything Hipstamatic," helping you understand what makes a photograph stand out as a fine-art piece. While working on location with models, Savannah harnesses your personal vision by offering individual critiques.

THE DETAILS

August 25 - August 28, 2014
TUITION:
$1,145
FEES:
$105 Model and Location Fee
QUESTIONS? Call us at 505.983.1400 x111.

MOMENTS CAPTURED



SELINA GASCOIGNE

FOXY LENS / BLANKO FREEDOM 13 FILM / JOLLY RAINBO 2X FLASH

OGGL.ME/SELINAG80

PHOTO BY JEN POLLACK BIANCO



HIPSTOP



ST. LUCIA

BY JEN POLLACK BIANCO

If islands were supermodels, St. Lucia's voluptuous peaks and lush curves make it the Caribbean's answer to Kate Upton. With sandy beaches and picturesque harbors, St. Lucia is hot destination for hipster honeymooners and couples looking for adventures beyond working on their suntans.

SEXY SLEEPS

Book a Colonial chic cottage at Sugar Beach, a Viceroy resort, where you can ride a jitney to the beach and spend your day drinking cocktails served in coconuts. Their Rainforest Spa is nestled in a UNESCO World Heritage Site and features treehouse huts for treatment rooms.

If you want a more untamed vibe, head to Ladera Resort, where you'll sleep under mosquito netting and wake up to stunning views of the Piton mountains. The rooms are all missing a wall—leaving guests exposed to the elements… and star-filled skies.

TROPICAL EATS

If you don't stay at Ladera, you definitely need to come for dinner at Dasheen. Guests have first dibs on the best chairs in the bar, which features a spectacular open air view of Pitons at sunset. Local musicians play live music in the bar at brunch and dinner and the food is top notch but not stuffy. There are squirt guns on the tables to fend off local birds who might want to sample your island sugar cane shrimp.











HOT CHOCOLATE

St. Lucia grows a lot of cacao and exports it to chocolate companies abroad. On the island, Boucan restaurant focuses on “cacao cuisine.” The chocolate -infused daiquiri isn’t overly sweet and the cacao martini is almost as memorable as the views.

DRIVE-IN VOLCANO

If you get bored at the beach, head to Soufriere Hotwire and go ziplining between Banyan and mango trees on a working coconut plantation. Or take a hike through the rainforest to Diamond Waterfall and Botanical gardens, where you can soak in a naturally hot mineral bath warmed by the nearby volcano, Sulphur Springs. You can drive into the volcano, hike near the crater and get all kinds of dirty taking a mudbath. Sunset sails into Soufriere Harbour are also popular, and wildly romantic.





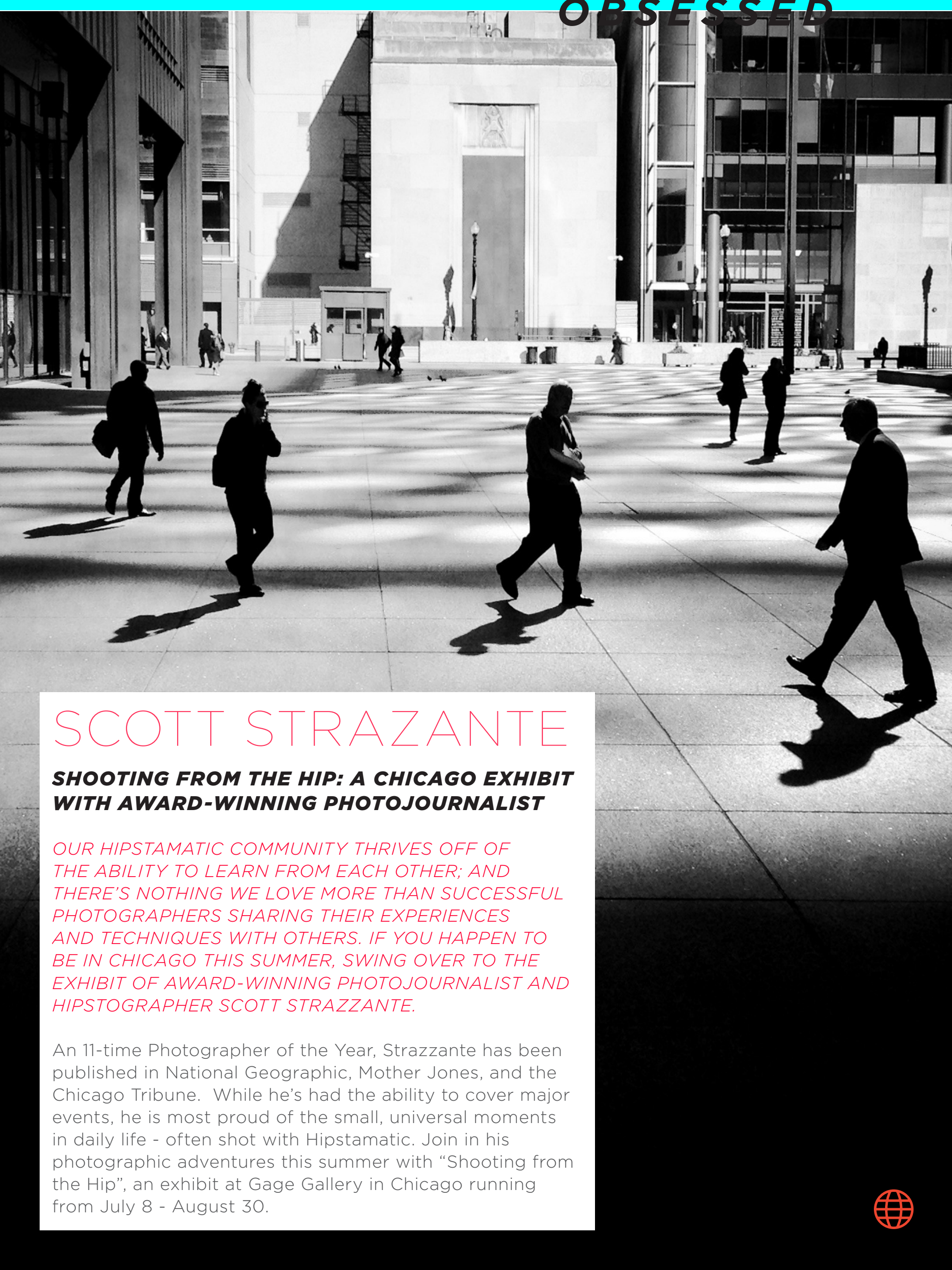


JEN POLLACK BIANCO

SALVADOR 84 LENS / BLANKO FREEDOM 13 FILM

PHOTO BY SCOTT STRAZZANTE

OBSESSED



SCOTT STRAZANTE

SHOOTING FROM THE HIP: A CHICAGO EXHIBIT WITH AWARD-WINNING PHOTOJOURNALIST

OUR HIPSTAMATIC COMMUNITY THRIVES OFF OF THE ABILITY TO LEARN FROM EACH OTHER; AND THERE'S NOTHING WE LOVE MORE THAN SUCCESSFUL PHOTOGRAPHERS SHARING THEIR EXPERIENCES AND TECHNIQUES WITH OTHERS. IF YOU HAPPEN TO BE IN CHICAGO THIS SUMMER, SWING OVER TO THE EXHIBIT OF AWARD-WINNING PHOTOJOURNALIST AND HIPSTOGRAPHER SCOTT STRAZZANTE.

An 11-time Photographer of the Year, Strazzante has been published in National Geographic, Mother Jones, and the Chicago Tribune. While he's had the ability to cover major events, he is most proud of the small, universal moments in daily life - often shot with Hipstamatic. Join in his photographic adventures this summer with "Shooting from the Hip", an exhibit at Gage Gallery in Chicago running from July 8 - August 30.



SCOTT STRAZZANTE

JANE LENS / BLACKEYS SUPERGRAIN FILM

K.FLAY

BY MARIO ESTRADA



The indie hip-hop musician, born Kristine Flaherty, had released two mix tapes and three EPs, before unhooking herself from her previous label - now she's giving us what feels like the most most cohesive, truest representation of herself with her debut album, Life As A Dog.

The album is full of lyrical gems along a flowing urban beat that still feels like a pop record. Its written with a relatable honesty about our constant stuggle between being up to no good and searching to find the good in everything. If you're into albums that you can listen to from beginning to end, make sure to tap on the left play button and take it for a spin.



BANKS

BY MARIO ESTRADA

Walking in to The Independent in San Francisco, my first thought is "wow this is one of the sexiest crowds I've been in." The lights on stage go on and by the time Banks enters the stage, the crowd is already in an easy bounce.
Her stage presence is pretty impressive, considering she was writing music in her LA bedroom just last year. The sold out show had an energy that made you hope she'd stay on stage all night. When the show ended I was immediately saddened that I couldn't listen to the full album, Goddess, until its September release. But for now I'm consoled with the singles already released. Press play and enjoy!



MOMENTS CAPTURED



PAUL HARDING

SERGIO LENS / BLANKO ONE FILM

OGGL.ME/HOOKS65



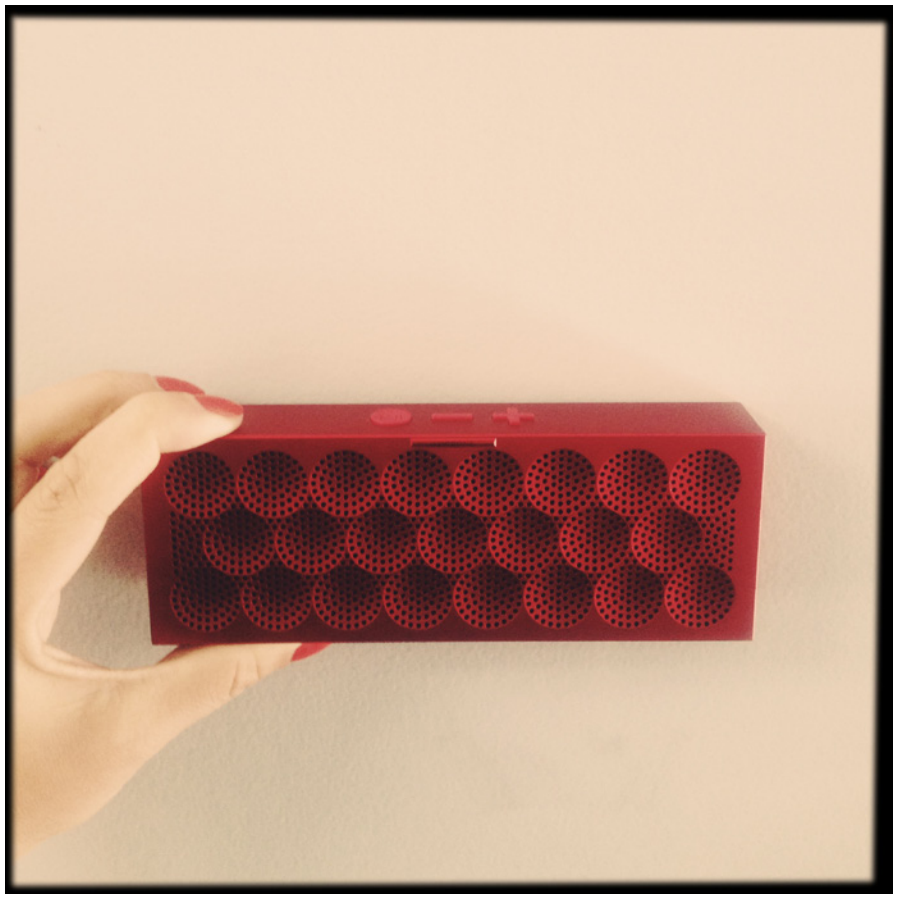
SUMMER LOVES

WE'VE PICKED A FEW ITEMS THAT WE'RE MADLY IN LOVE WITH; GUARANTEED TO MAKE YOU THE COOL KID AT CAMP. THESE ARE PERFECT FOR THOSE LONG, HOT DAYS POOLSIDE AND LATE NIGHTS AROUND THE CAMPFIRE. -RM

BLUE BOTTLE

THE NEW ORLEANS ICED COFFEE. A DELICIOUS MIX OF ROASTED CHICORY AND CANE SUGAR.





MINI JAMBOX

CRISP, CLEAR, POCKET-SIZE TUNES PERFECT FOR ADVENTURES ON THE BEACH, OR UNDER THE STARS.

VESSYL

THE NEWEST TECHNOLOGY. TRACK WHAT YOU DRINK IN A CHIC, PORCELAIN-SMOOTH CONTAINER.





HAPPY HABITAT

BEAUTIFULLY CRAFTED, COLORFUL, AND OH, SO SOFT. TAKE THESE MOD THROWS EVERYWHERE.



PAUL HARDING

GS2 LENS / BLANKO ONE FILM

OGGL.ME/HOOKS65

PHOTO BY CARA GALLARDO WEIL



ADVENTURES



BALI, INDONESIA

BY CARA GALLARDO WEIL





THERE IS SOMETHING SO ENGAGING about Bali - from the gentleness of the people to the beauty of the landscape and the wonderful aromas and taste of the food. These photos were shot at Blahkiuh market and in the rice fields around Ubud.

Visiting a market is a good way to see the 'real' Bali. They usually start early - around 5am, but if you get there by 7:30am, you can still see the markets in full swing. Everything is sold, from the colourful array of fruit and vegetables to meat, fish, clothing, shoes and all the necessary items used to fill the boxes of offerings to the Gods.

These boxes, called 'canang sari', range in size and are often made from plaited fragrant pandan leaves. They are filled with petals of various flowers, colourful rice cakes and other food. For the Balinese (who are predominantly Hindu), this is a ritual of giving back what has been given to them by the Gods. As well as being a gesture of gratitude, the offerings are done on daily basis to appease the Gods, ward off negative influences and bring prosperity and protection.

There are temples and shrines all over Bali - every village, every home - even the rice fields have shrines where people can leave their offerings. It is a lovely ritual that adds colour to the streets, and for the Balinese, helps to maintain a harmonious relationship between the spirits, the people and nature.

FOR THE BALINESE... THIS IS A RITUAL OF GIVING BACK WHAT HAS BEEN GIVEN TO THEM BY THE GODS.- *CARA*


HARLEY-DAVIDSON
YAMAHA
LORENZO
99
HONDA





MOMENTS CAPTURED



CARA GALLARDO WEIL

JANE LENS / BLACKEYS SUPERGRAIN FILM

OGGL.ME/CARA

SEYCHELLES

BY DANIELLA RITROVATO



I TRAVELED TO SEYCHELLES in January and enjoyed capturing the beauty of these old and amazing islands with Hipstamatic.

Seychelles often brings to mind beautiful images of the beaches. So to enhance that imagery - the colours of the beaches with its white or gold sand, the deep blue coloured water, the green of the mangrove and the black of its ancient granite - I used Doris / Sussex.

But Seychelles are not only beaches, there are small little, colorful towns worth visiting to see how locals spend their time. And actually, locals love staying at the beach! Most of them are fishermen, so they spend mornings in the boat fishing their lunch and dinner. And with the catch bringing in plenty of fish, they sun-dry the rest. These moments were captured with Yoona / Blanko 1 and Lowy / Blanko BL 4.





ADVENTURES







DANIELA RITROVATO

DORIS LENS / SUSSEX FILM

OGGL.ME/DANI77

MACAU

BY VICKI ARKOFF



IS IT MACAU OR MACAO? CHINESE OR PORTUGUESE? And what exactly is Macanese? Tough questions because the small, misunderstood Asian country isn't even a country, exactly. It's a fascinating trio of tiny islands that, along with Hong Kong, are "Special Administrative Regions of the People's Republic of China," or as my local guide shrugged, "One country, two systems." And two correct spellings: Macau is the old colonial name, but after Portugal's transfer of sovereignty to China in 1999, local popularity for Macao has grown.

Physically, Macau has grown, too. Massive "land reclamation" dredging may eventually double Macau's size – once just 11 square miles, now 19 – to create more space for Cotai Central's luxury casino boom (with such familiar names as Venetian, Wynn, MGM, Four Seasons and Sheraton). No wonder. The glittering towers rake in $4 billion per month from more than 30 million gamblers a year, almost entirely from mainland China, plus Hong Kong and Taiwan. The average stay is one day, just enough to intensely gamble a fortune, designer-label shop, catch the Vegas-styled "House of Dancing Water" show, bungee off the world's second highest commercial sky-jump, and speed through Macau's beautiful UNESCO heritage sites to snap selfies at the Guia Fortress, the ruins of St. Paul's Cathedral, and the 400-year-old A-Ma Temple.



A day is not nearly enough to understand Macau's split-personality. Not even when Taipa's glorious Thai-style Four-Faces Buddah stares right back at you. And not even at bustling Senado Square, filled with Chinese shops, Catholic churches, Macanese almond cookies, and pedestrian streets paved with old Portuguese tile patterns as swirled as Macau's historic and ethnic blend. The creole Macanese population is endangered at just 5%, a cultural footnote next to massive numbers of mainland tourists and Pilipino hotel workers. But Macau's multi-ethnic cuisine lives on in the glorious form of pork chop buns, "African" chicken, and egg tarts from Lord Stowe's Bakery. Even the Macanese dollar is avoided here in favor of Hong Kong currency, so just make sure you have a HK$75 in your pocket (US$ 9.40) and you can eat as well or better than the high-rollers.



MOMENTS CAPTURED



JENNIFER SEWARD

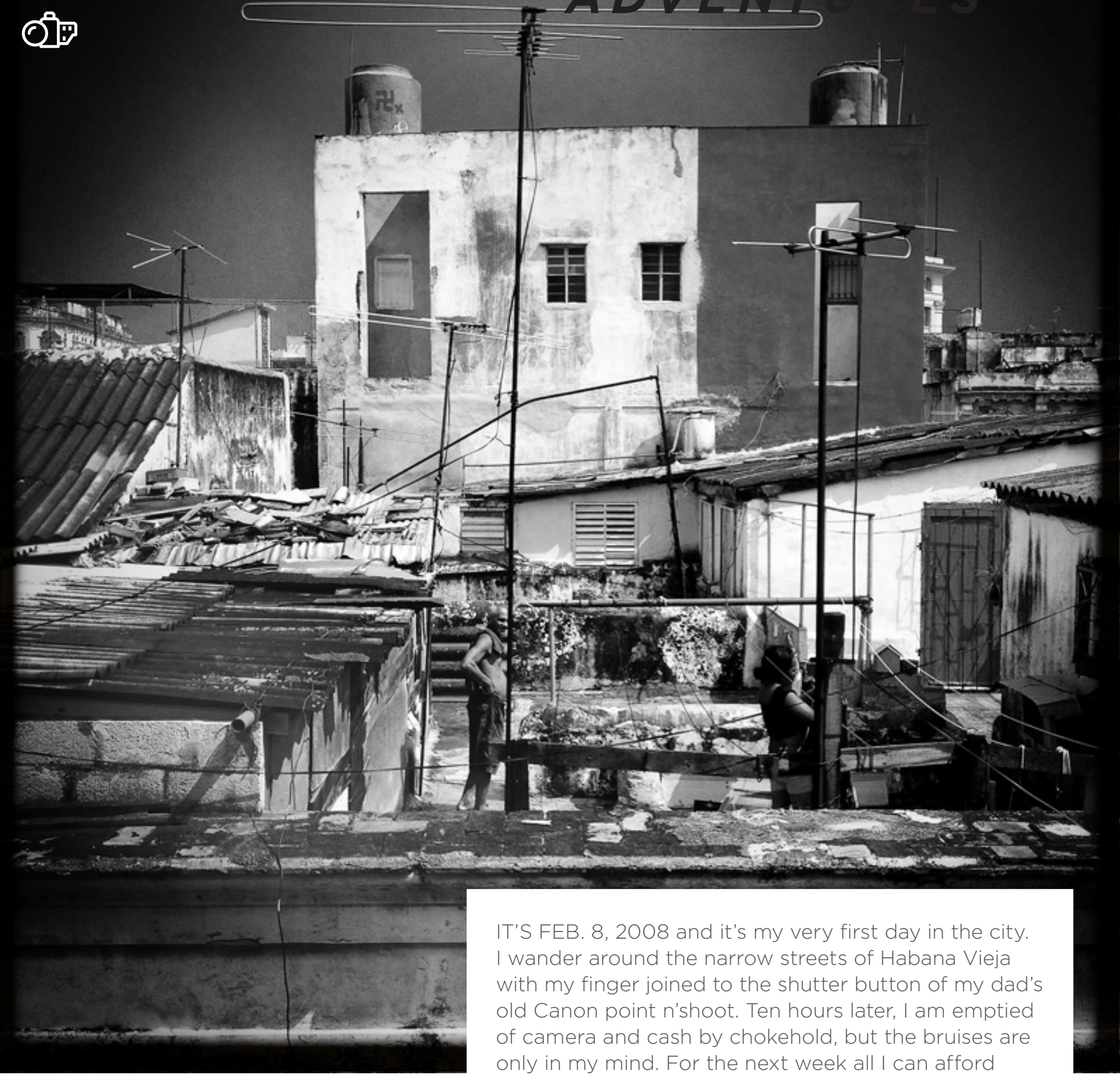
JANE LENS / SUGAR FILM

OGGL.ME/RUNHAPPIER



CUBA

BY BEN GUEZ



IT'S FEB. 8, 2008 and it's my very first day in the city. I wander around the narrow streets of Habana Vieja with my finger joined to the shutter button of my dad's old Canon point n'shoot. Ten hours later, I am emptied of camera and cash by chokehold, but the bruises are only in my mind. For the next week all I can afford to do is sit on park benches and watch: a group of school girls in brown skirts; janitors in blue overalls, bulky arms and sweating backs; a thin, clean-shaven policeman in modest grey. My own circular, informal parade. There are contributions of contraband rum at 9 a.m. at La Bonita and the rare ocean breeze charging through the stifling Caribbean afternoon, night, morning and afternoon again. I adjust aperture with my pupils and focus with my nose.

Since then I've returned to cunning Havana several times with heavy DSLRs and nimble apps, all while tempering that nagging urge to put a lens between us.

I'VE RETURNED TO CUNNING HAVANA SEVERAL TIMES ...ALL WHILE TEMPERING THAT NAGGING URGE TO PUT A LENS BETWEEN US.
-BEN GUEZ




TWO ROOMS
VIEW TO THE SEA
INDEPENDENCE
ENTRANCE
SECUND FLOOR
TERRACE
BALCONY









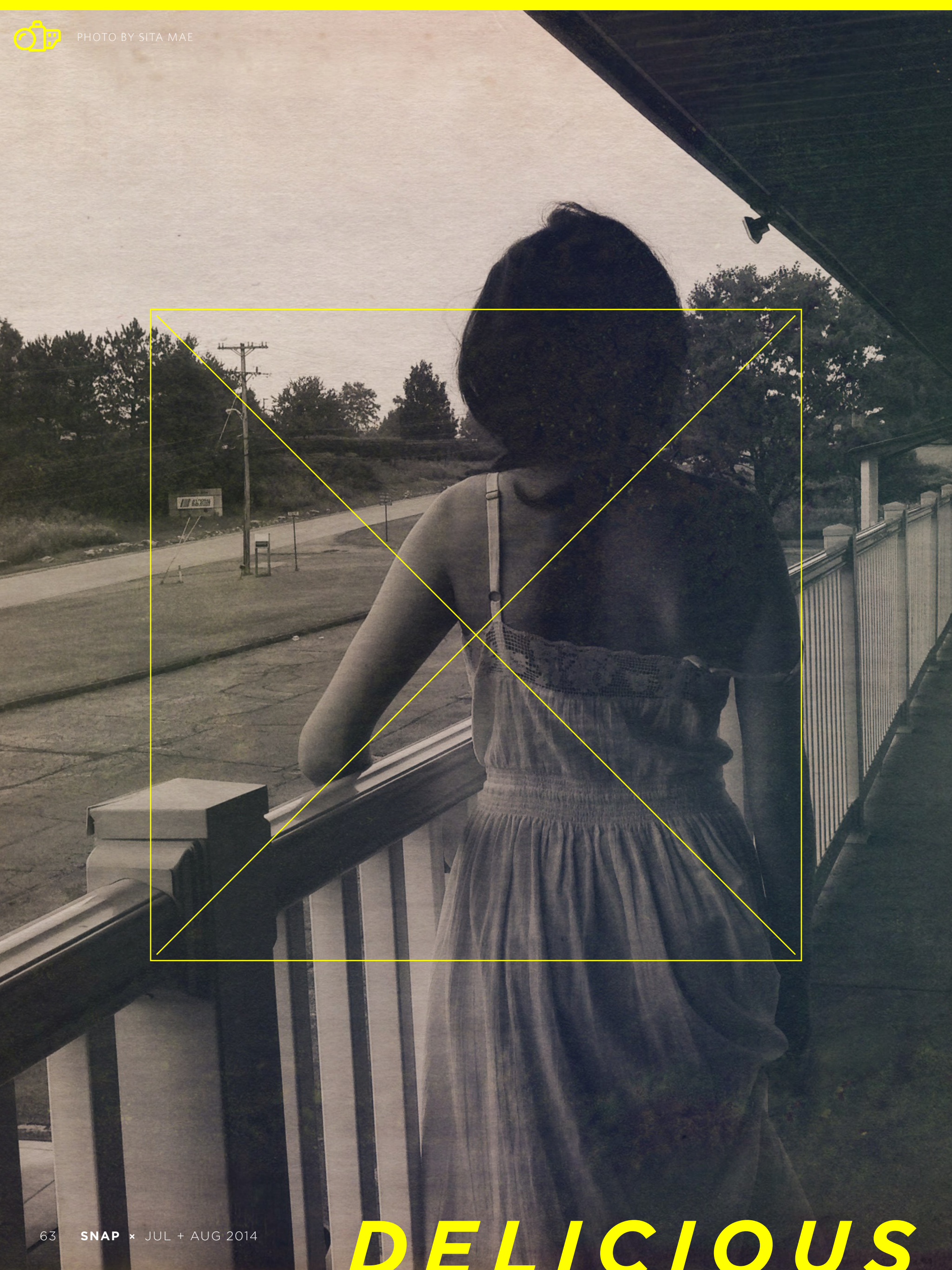
MOMENTS CAPTURED



BEN GUEZ

JANE LENS / W40 FILM

PHOTO BY SITA MAE



DELICIOUS

HEAT EXHAUSTION

PHOTO STORY BY
SITA MAE



DELICIOUS













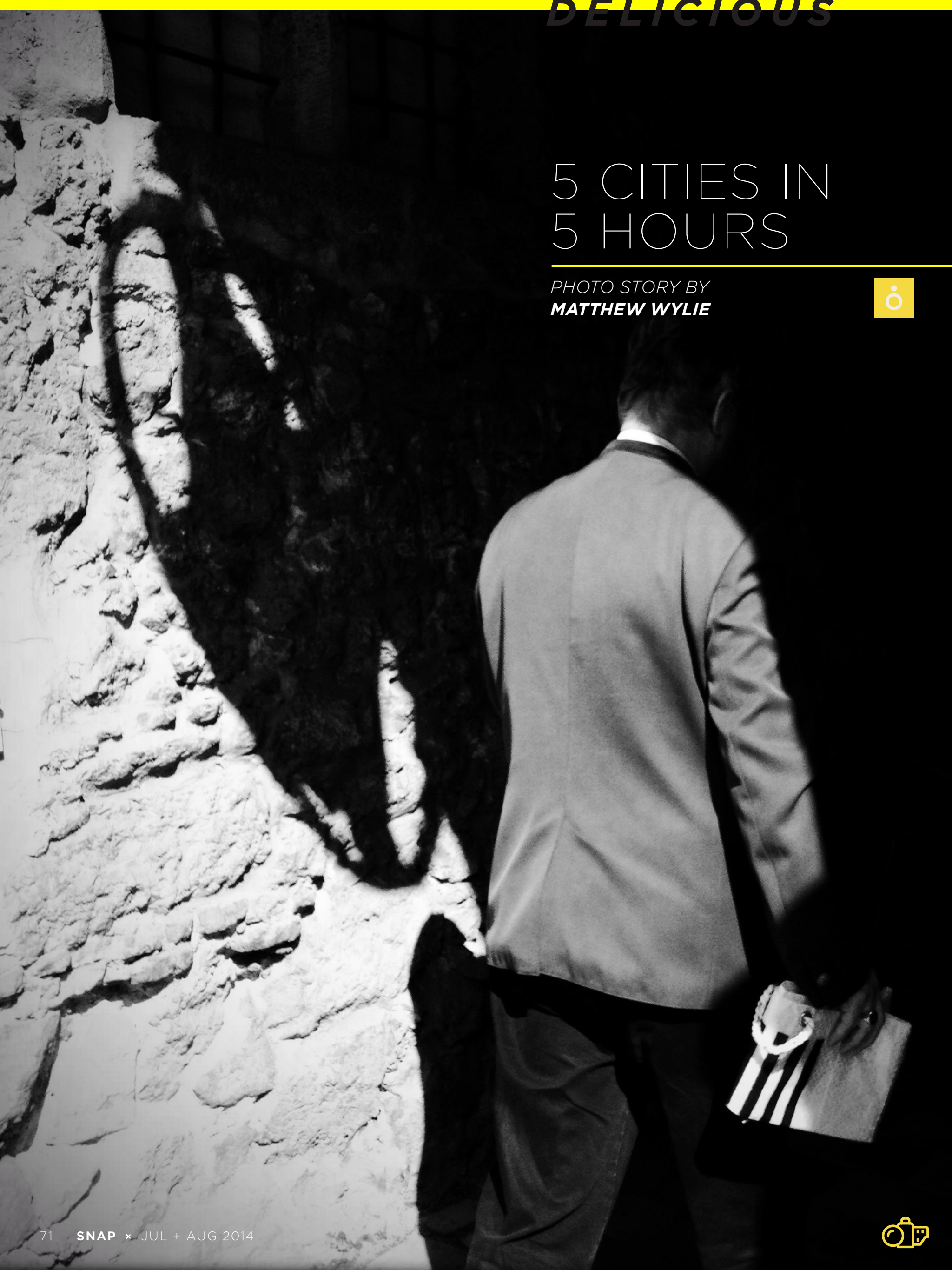
SCOTT MIGNOLA

JANE LENS / UCHITEL 20 FILM

OGGL.ME/SCOTTMIGNOLA

5 CITIES IN 5 HOURS

PHOTO STORY BY
MATTHEW WYLIE



DELICIOUS






cioccolata calda

DELICIOUS




Begrabn
Hier Ruhen
Die Wohlgebohrne Frau
Maria Josepha von Anstion
Gebohrne von Lespillier
Des Wohlgebohrnen Herrn
Johann Edeln von Anstion des
Heil. Röm. Reichs Ritter und Churfürtl. Brl. in Bayern Trieb
Gemahlin
Welche den 22 Dec. im Jahr
1760 gestorben. Ihres Alters in 60
Dann die Wohlgebohrne Freyle.
Maria Magdalena von Anstion
dessen Tochter,
Die den 5. May im Jahr 1771.
im 38 Jahr ihres Alters das zeit-
liche verlassen Haben
Gott gebe ihnen die Ewige Ruhe.



MATTHEW WYLIE

SALVADOR 84 LENS / IROM 2000 FILM

OGGL.ME/MATEOS

FLOWERS

PHOTO STORY BY
VANESSA RAY



DELICIOUS









MOMENTS CAPTURED



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ADLER 9009 / BLANKO 1

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Hipstamatic



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MOMENTS OF REFLECTION

A fashion editorial by **ILJA MAZAR**
See the full story at Snapm.ag













VIKA

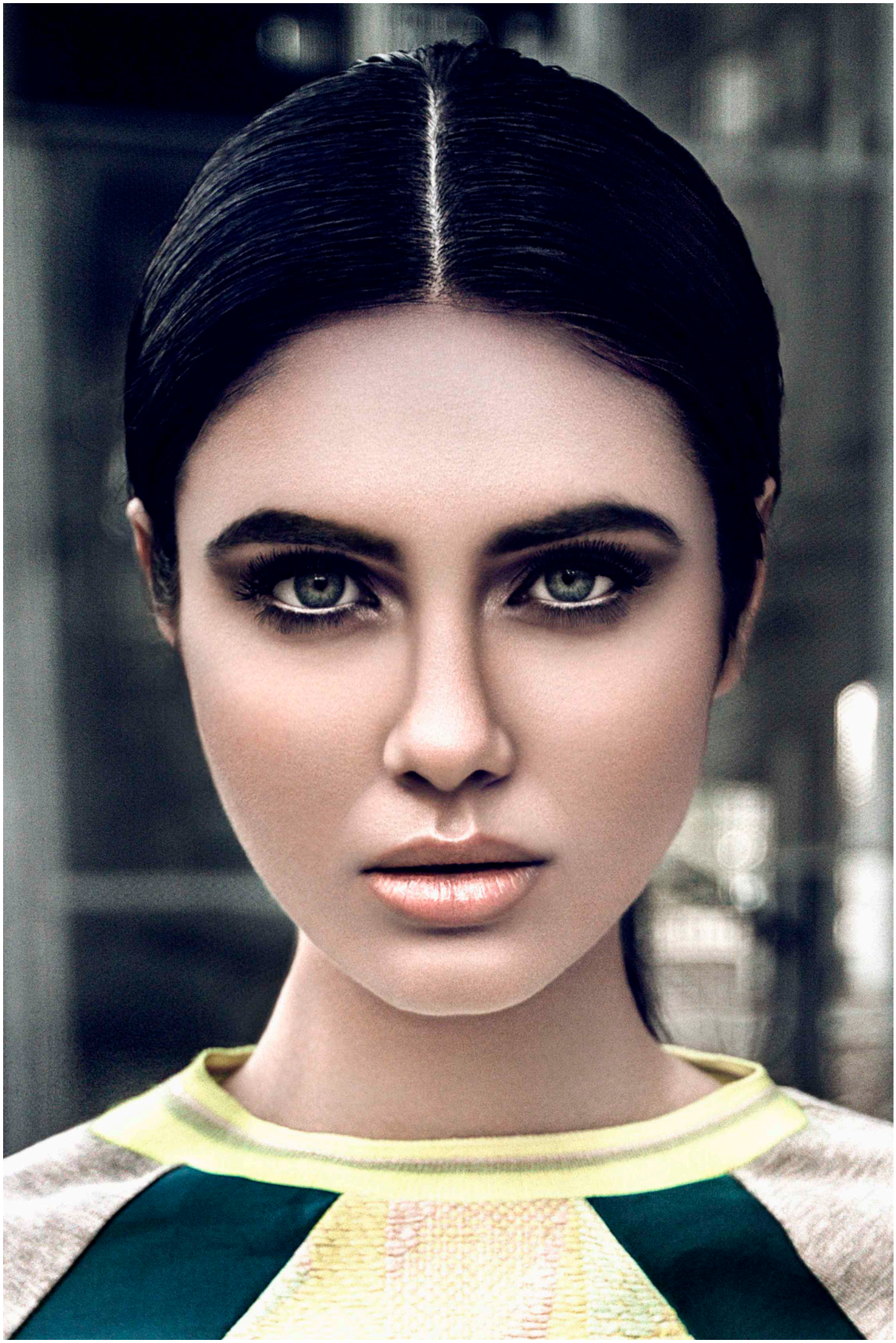
by

Alberto Alcocer

Styling // Leyre Sánchez
Makeup & Hair // Miguel Angel Tragacete
Model // Vika Bronova @ Traffic Models



















GEARED

THE DISTRICT HIPSTAPAK

THE DISTRICT HIPSTAPAK CELEBRATES AMERICA. THIS PAK PAYS HOMAGE TO TWO OF OUR FAVORITE PAST PRESIDENTS AND CREATES A COMBO THAT IS SURE TO MAKE OTHER PREZIES JEALOUS.



LINCOLN LENS / T. ROOSEVELT 26 FILM



LINCOLN LENS / FREEDOM 13 FILM





GØRAN STENSRUD

LINCOLN LENS / T. ROOSEVELT 26 FILM

OGGL.ME/GSTEIN666

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