Snap

CAPTURING THE BEST LIFE

WINTER
2014



#FOOD



PHOTOGRAPH BY
TING

“YOU DON’T NEED A SILVER FORK TO EAT GOOD FOOD.”

-PAUL PRUDHOMME

FEATURES



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RAW VEGAN

Going vegan is more than health; it's fun and colorful too.



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HAVEN

The culinary stylings of a carefully crafted farm-to-table in Oakland.

108

LIFE IS BEAUTIFUL

The Las Vegas music festival with an appreciation for all things beautiful.

#WINTER PLAYLIST

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



Cover: ***FOOD FROM A TO Zoe*** *by designer Tommy Perez.*



FLORIAN BLIGES

FLORENCE LENS / BLANKO ONE FILM

OGGL.ME/PICFLO

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#WINTER Playlist

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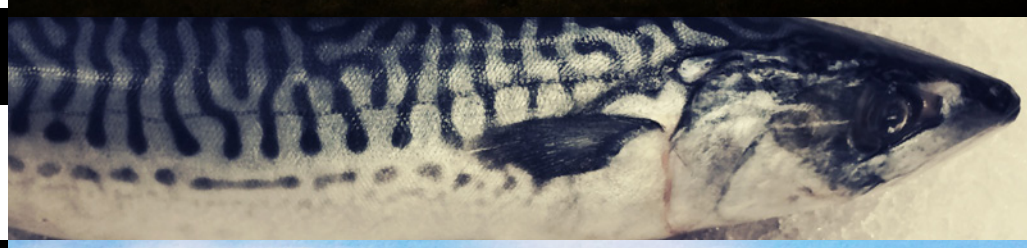
The Dalston Hipstapak















STORIES

EDITOR'S LETTER



TIME FLIES WHEN YOU'RE HAVING FUN. It's hard to believe that we're already nearing the end of the year and our last issue was in the summer. We've been so busy exploring the world and creating new adventures that we skipped a few months, but we're finally ready to share all the beautiful-ness that we've experienced.

We set out on a mission to create a food issue that was less cookbook-y and more quirky, like us. Luckily our community of photographers is so brilliant that the stories you'll find in this issue will surely motivate and inspire your inner desire to get out and shoot... or at the very least, eat.

We're walking into the holiday season hoping to fill your sights with adventures from Los Cabos, Mexico to San Juan, Puerto Rico. With stories from Curacao to San Francisco we're hoping to invoke a bit of the wanderlust that keeps us motivated so that you can fill our inbox with visual stories from everywhere in between.

We hope this issue keeps to our goal of showcasing the world and the photographers that bring it into our living rooms. We'll continue to cheer on that talent if you promise to keep us busy with the content. May your holidays be warm, inside and out. This is our gift from us, to you.

MARIO ESTRADA
Editorial Director



FLORIAN BLIGES

SALVADOR 84 LENS / AO BW FILM

OGGL.ME/PICFLO

WANNA

BETA

HIPSTAMATIC 3 is getting close, and we need your help—If you wanna join our BETA, send us a link to some of your photos to...

BETA@HIPSTAMATIC.COM

Snap

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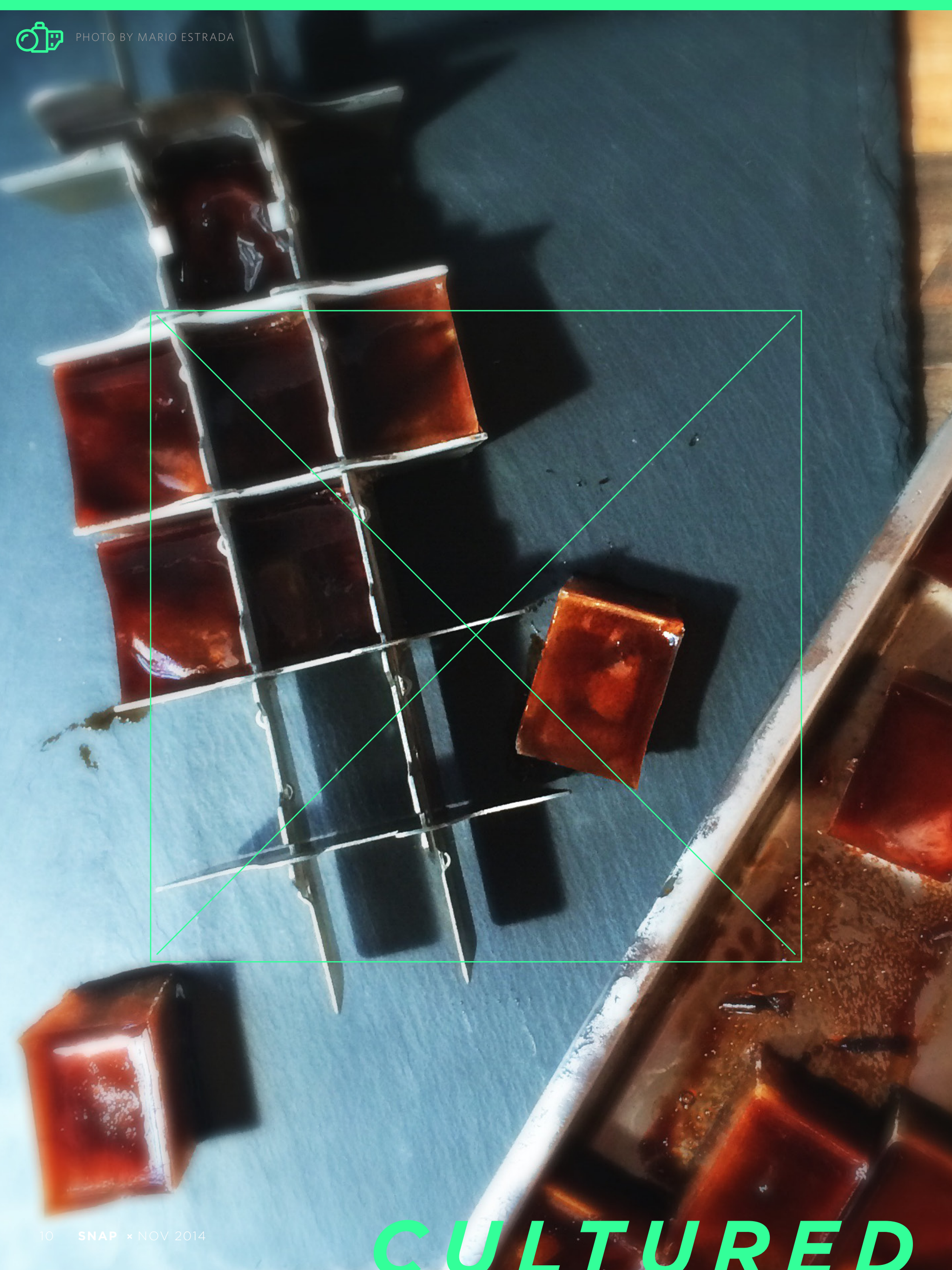


PHOTO BY MARIO ESTRADA

CULTURED

PLAYLIST













#WINTER









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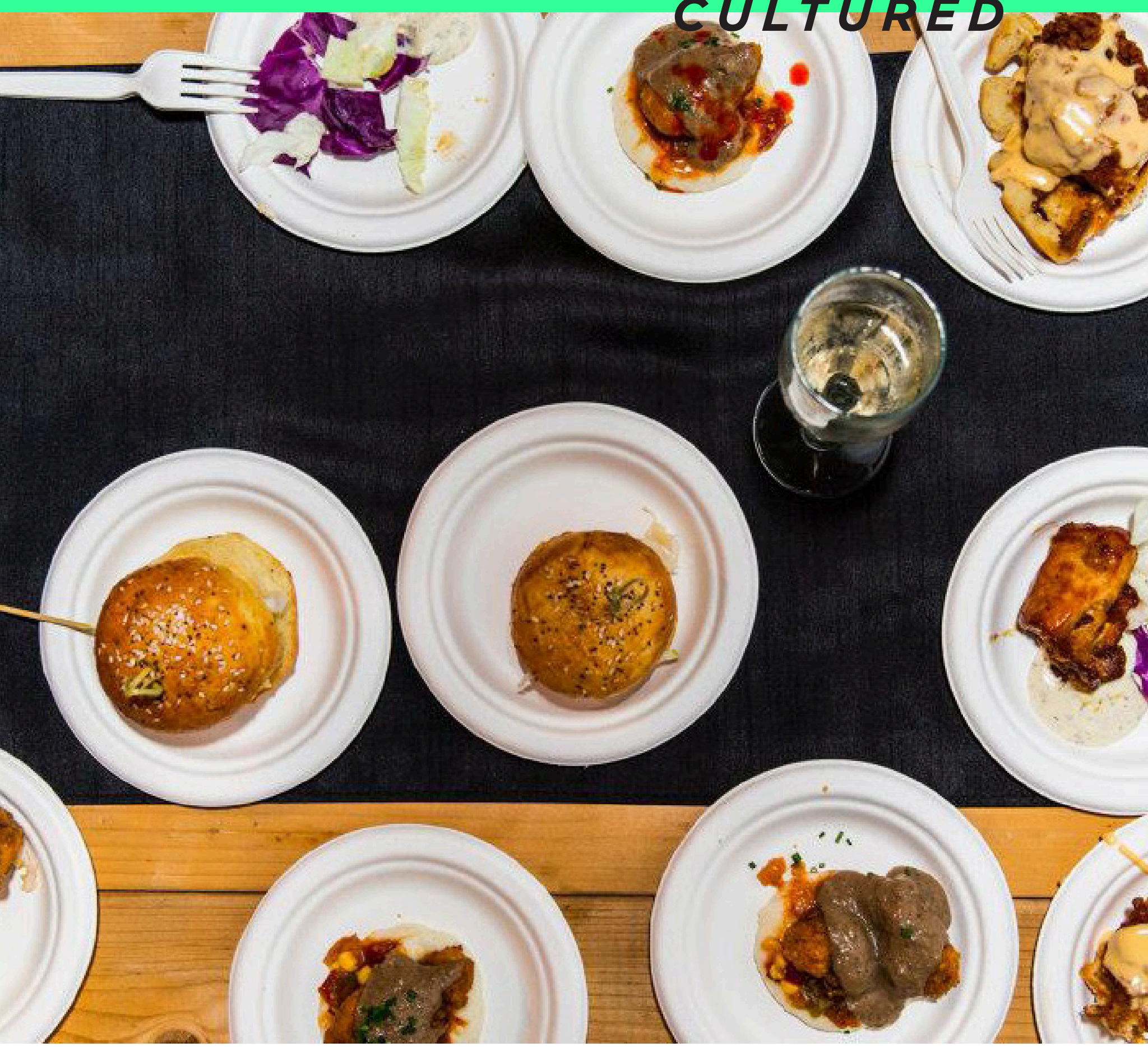
MOMENTS CAPTURED



JACQUELYN SLOANE SIKLOS

JANE LENS / RASPUTIN FILM

OGGL.ME/SLOANESIKLOS



TASTING TABLE

OUR FRIENDS AT TASTING TABLE SF INVITED US TO FILL OUR PLATES AND CUPS WITH BOTTOMLESS BUBBLES, FRIED CHICKEN, AND LOBSTER ROLLS AT TWO AMAZING EVENTS - HERE ARE A FEW OF THEIR FEATURED RECIPES -RM

BOXING ROOM: FRIED CHICKEN WITH MAQUE CHOUX



*CHEF **JUSTIN SIMONEAUX** WALKS US THROUGH HIS TASTY FRIED CHICKEN AS A HOLIDAY MEAL ALTERNATIVE.*

INGREDIENTS

FRIED CHICKEN
4 cups buttermilk
½ cup creole mustard
½ cup hot sauce
3 tbsp kosher salt
1 whole chicken, cut into 10 pieces
1 lb flour
¼ cup creole seasoning
3 tbsp kosher salt
Rice bran oil (for frying)

MAQUE CHOUX
¼ lb butter
3 cups onion, diced
1 cup green bell pepper, diced
1 cup red bell pepper, diced
2 tbsp jalapeños, minced
2 tsp paprika
2 tbsp kosher salt
2 tsp black pepper
¼ cup garlic
4 cups fresh tomatoes, diced
3 bay leaves
1 tbsp fresh thyme, chopped
4 cups yellow corn kernels

6-8 servings

Combine buttermilk, creole mustard, hot sauce and salt in a mixing bowl and mix thoroughly. Add chicken to marinade, cover with plastic and place in the fridge for at least 3 hours and up to 24 hours. After chicken has marinated, combine flour, creole seasoning and salt in another mixing bowl. Preheat rice bran oil to 325°. Toss marinated chicken in the seasoned flour and coat evenly, shake excess flour and fry in oil until golden brown, approximately 15 minutes. Place chicken on a cooling rack and season with salt. Let rest for 10 minutes before eating.

Combine buttermilk, creole mustard, hot sauce and salt in a mixing bowl and mix thoroughly. Add chicken to marinade, cover with plastic and place in the fridge for at least 3 hours and up to 24 hours. After chicken has marinated, combine flour, creole seasoning and salt in another mixing bowl. Preheat rice bran oil to 325°. Toss marinated chicken in the seasoned flour and coat evenly, shake excess flour and fry in oil until golden brown, approximately 15 minutes. Place chicken on a cooling rack and season with salt. Let rest for 10 minutes before eating.

FRIED CHICKEN SANDWICHES WITH SLAW AND FENNEL HONEY

INGREDIENTS

FENNEL HONEY
4 ounces honey
1 tbsp fennel seeds
1 tsp chile flakes

COLESLAW
2 cups mayonnaise
2 ounces apple cider vinegar
2 tsp celery seed
2 tsp salt
2 quarts shredded cabbage
2 cups shredded carrots
½ cup onion, diced

MARINADE
1 pound boneless/skinless chicken thighs (cut into 2 inch strips)
2 cups buttermilk
1 tbsp garlic, minced
½ cup onion, grated
2 tbsp salt
2 tsp black pepper

FLOUR MIX
1 pound flour
1 cup cornstarch
3 tbsp salt
1 tbsp black pepper
1 tbsp cayenne pepper
2 tsp paprika
1 tsp onion powder
1 tsp garlic powder

ASSEMBLY
6 cups vegetable oil for frying,
3 torpedo rolls
Pickled onions
Pickled jalapenos



*CHEF **RONNIE NEW** OF THE **COMSTOCK SALOON** GIVES US A SAMPLING OF HER FAVORITE FRIED CHICKEN SANDWICH.*

To make the fennel honey: in a medium size sauté pan, toast the fennel seeds and chile flakes over low heat until the spices are aromatic. Add the honey and continue to warm for a few minutes. Strain the honey. Reserve until ready to use.
To make the coleslaw: in a large bowl, whisk together the mayonnaise, apple cider vinegar, celery seeds, and salt. Add the cabbage, carrots, and onion to the dressing and toss to coat.
To make the fried chicken: combine all the ingredients for the marinade with the chicken thighs and refrigerate for up to 24 hours before frying.
Preheat fryer or pot of oil to 350°.
Remove chicken from buttermilk mixture, and dredge the pieces in the flour mixture. Shake off excess flour and place in hot oil. Cook chicken until the internal temperature reaches 165° and the pieces are golden brown, approximately 6-7 minutes. Place the pieces in a bowl and toss with the fennel honey.
To assemble: place chicken on a soft torpedo roll, and then top with pickled onions, pickled jalapenos, and coleslaw.

SUPPER. PRESENTS: TIPS FOR THE BEST COFFEE + BREAKFAST VIBES IN NYC



FIVE LEAVES

OUR FAVORITE GREENPOINT/ NORTH WILLIAMSBURG HANG ON A SUNNY DAY. THEY MAKE AN EXCELLENT FLAT WHITE, BUT FOR BRUNCH YOU CAN'T GO PAST THEIR BLOODY MARIA.

SUPPER. is a genius creation that pairs delicious recipes with curated playlists that match the mood and background of the dish. Based out of NYC, the guys from Supper. regularly feature favorite spots to grab a bite; for the atmosphere, the vibe, the music, and obviously the incredible plates. They've curated a list of their favorite spots, along with soundtracks that totally fit the vibe. **TAP ON THE RED TRIANGLE, AND PLOT YOUR NEXT NEW YORK FOOD ADVENTURE.**

DIMES

CUTENESS AND COFFEE. A COOL CROWD FILLS THE SPACE, PLANTER BOXES LINE THE WINDOWS.





JACK'S WIFE FREDA

ELEMENTS OF THE OWNERS' SOUTH AFRICAN & ISRAELI HERITAGE BOTH PLAY A PART IN THE DELICIOUS MENU.

TWO HANDS

TRADITIONAL AUSTRALIAN BREAKFASTS AND AUSTRALIAN STYLE HIGH-STANDARD COFFEE





SUMMERS

A LITTLE TASTE OF SUMMER + THE SURF ON SOUTH 4TH STREET IN WILLIAMSBURG

RHUBARB MINT SODA

BY VALERY RIZZO



*VALERY RIZZO TOOK US ALONG ON A BEAUTIFUL GETAWAY TO THE CATSKILLS WHERE SHE STAYED AT **TABLE ON TEN**, A BNB WITH LOCAL GOODNESS AND A HOMESTYLE TOUCH FULL OF AFTERNOON SIPS LIKE THE RHUBARB MINT SODA. THIS FIZZY DRINK LOOKED SO DELICIOUS, WE HAD TO RECREATE THE RECIPE FOR YOU!*

THE FIXINGS

4 cups chopped rhubarb
1 cup sugar
1 cup water
mint leaves
soda water
ice

Boil your rhubarb down with sugar and water, until soft and slightly thick. Fine strain the liquid for your rhubarb simple syrup. Chill in the fridge. Muddle a few mint leaves with the rhubarb simple syrup. Add ice and pour soda water over. Stir and top with a fresh mint leaf. If you're feeling extra saucey add a shot of vodka and enjoy!



COFFEE CUBES & WHISKEY

BY MARIO ESTRADA

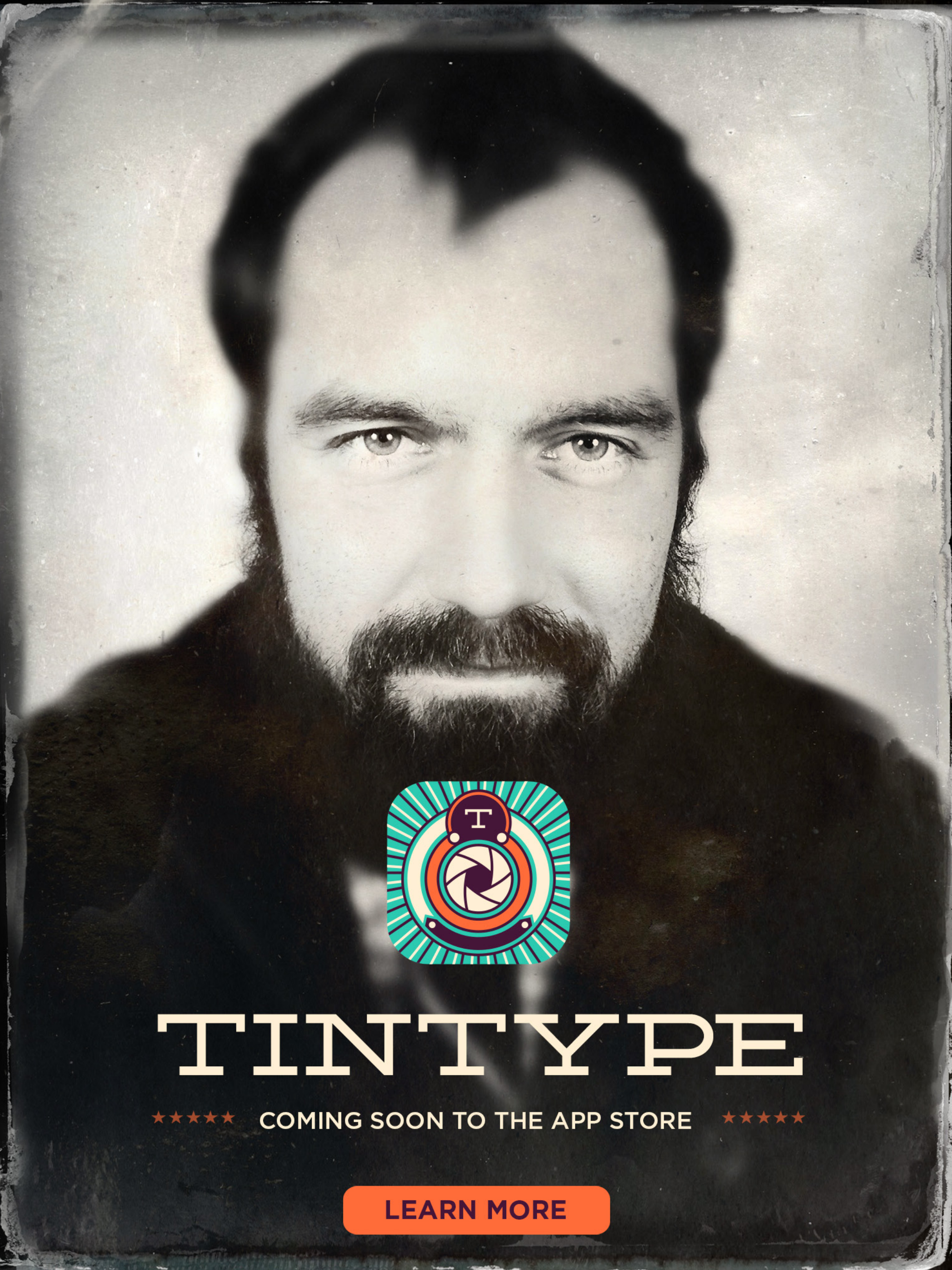
THE FIXINGS

-Artis Cold Brew frozen into cubes
-Hudson whiskey
-vanilla syrup
-sugar cube

I CONSIDER MYSELF A DRINKER OF ALL THINGS TASTY. I TEND TO DRINK MY COFFEE BLACK AND MY WHISKEY ON ROCKS AND MIXING THESE TWO INTO AN EASY HOLIDAY COCKTAIL SEEMED SIMPLY DELICIOUS.

I normally don't add sugar to my drinks, but there is something festive about turning this into a minimalist Irish Coffee. The hints of sweet and vanilla make it extra seasonal.

Place sugar cube in a whiskey glass, and pour in 2.5 ounces of your favorite whiskey. Muddle down the sugar cube, add a cube of cold brewed coffee and 5 drops of vanilla syrup. Yum!


TINTYPE
★★★★★ COMING SOON TO THE APP STORE ★★★★★
LEARN MORE

THE OLD PORT LOBSTER SHACK MAINE LOBSTER ROLL



At the Old Port Lobster Shack, they feature their signature rolls two ways. The Main Roll, a traditional lobster roll, and the Naked Roll, pure lobster meat and delicious buttery bready goodness.

INGREDIENTS

2 Pounds of cooked lobster meat, (about 5 - 1½ pound lobsters) roughly chopped in ½ inch or so pieces

¼ cup fresh chopped green onion

¼ to ½ cup Hellmann's mayo (do not use any other brand, they call it Best Foods on the west coast)

Juice from one small to medium size lemon

A pinch to taste of kosher salt and fresh ground black pepper. Go easy on the salt; lobsters live and die in salt water. They retain a lot of that salt.

6 to 8 New England top-loading hot dog rolls, depending how big you make your lobster rolls.

Lobster and butter go together like Burns and Allen, Burton and Taylor. You can't think of one without the other. We serve with our tangy coleslaw made with our secret ingredients...shhhhhh (dried Maine blueberries and a kiss of cinnamon), skin-on french fries and last, but not least, the traditional side of 2 bread and butter pickles.

Take a large bowl and combine the lobster meat, green onions, Hellmann's or Best Foods (depending on which coast you mix this on) mayo, lemon juice, and kosher salt and fresh ground pepper to taste (easy on that salt Kemosabe). Then stick it in the refrigerator until ready to build the rolls.

Heat up a heavy skillet over low to medium heat. Then take your New England style top-loading hot dog roll and slather both sides with butter. Put them in the pan and lightly brown on both sides. Remove the rolls from the heat and stuff them to your heart's delight with the cold heavenly lobster mix.

DO NOT, I repeat, DO NOT put in any lettuce, celery, chives or any other greenery, just let the fresh lobster in a hot buttered roll shine through and be the star that it is. For Pete's sake it is lobster, it WILL hit the spot.

MOMENTS CAPTURED



KRISTIINA HAKOVIRTA

JANE LENS / DC FILM



PHOTO BY VALERY RIZZO

HIPSTOP



THE CATSKILLS

BY VALERY RIZZO

JUST A FEW HOURS drive from the city brings the opportunity to leisurely enjoy farmland, food and community. Explore Delaware County's endless number of farms, general stores, mountains and winding country roads lined with creameries, grazing cows, horses, historic barns and wildflower fields. Maybe throw in a side trip to the adjoining and more popular Ulster County in Big Indian for dinner and then hit Phoenicia on the way home. All along the way enjoy Farm to Table cuisine at it's very best.

WHERE TO STAY

Table on Ten *(52030 Main Street / Route 10, Bloomville; 607/643-6509; tableonten.com)* located above restaurant Table on Ten are three bedrooms for rent in an 1860s house. All are beautifully designed with handmade beds and woodwork. The shop in the café downstairs also carries goods from local purveyors as well as a few items from Brooklyn. Extra hint! The attic room is the place to be.

Brushland *(1927 County Highway 6, Bovina Center; 607/832-4861; brushlandeatinghouse.com/above-brushland)* Located above their restaurant, Brushland Eating House, is a lovely two bedroom apartment for rent on air bnb.

Kate's Lazy Meadow *(5191 Route 28, Mount Tremper; 845/688-7200; kateslazymeadow.com)* Rent one of the 10 wooden cabins, each one decorated better than the next, at this very private kitschy motel owned by B-52's singer Kate Pierson, which sits alongside Esopus Creek and breathtaking mountain views.

The Graham & Co *(80 Route 214, Phoenicia; 845/688-7871; thegrahamandco.com)* A modern 20 room hotel offering three acres of activities including a swimming pool, badminton court, a fire pit and bicycles for exploring.

WHERE TO EAT

Table on Ten (52030 Main Street / Route 10, Bloomville; 607/643-6509; tableonten.com) Well known for its wood-fired pizza, this restaurant, café and inn is owned by former Brooklynites Inez Valk and Justus Kempthorne. Try the Fennel or Prosciutto pizza on pizza nights (Fri and Sat only) and for breakfast the Egg in a Pan or House-made Organic Granola over Maple Yogurt, along with a Turmeric Tonic.

Brushland Eating House (1927 County Highway 6, Bovina Center; 607/832-4861; brushlandeatinghouse.com) Also owned by a couple from Brooklyn, Sohail Zandi and Sara Elbert, Brushland nods to the Catskills region with seasonal produce, regional sourcing and a fresh take on comforting classics. Try the Cider-glazed Turnips with Smoked Cheddar, Hand-rolled Pasta with Tomato, Wild Oregano and Pecorino, and the cult-favorite Pork Schnitzel.

Lucky Dog Farm Store & Cafe (35796 State Highway 10, Hamden; 607/746-8383; luckydogorganic.com) This general store offers a variety of produce from the farm, baked goods, vintage items and local products from neighboring farms as well as local gift items such as soaps, pottery, yarn and woodwork. Have lunch in the café and try the Chicken Pot Pie or Meatloaf with a Kale Salad. Gluten free, vegetarian and vegan options are available.











Russell's (2099 County Road 6, Bovina Center; 607/832-4242; russellsstore.com) A general store which has been in the Russell family since 1919 and serves breakfast and house-made baked goods. Many products in the store are locally made or grown.

Peekamoose Restaurant & Tap Room (8373 Route 28, Big Indian; 845/254-6500; peekamooserestaurant.com) Marybeth and Devin Mills, the chef, hail from some of NYC's finest restaurants. The menu is shaped around what local farmers have in abundance that week. Everything on the menu is great, but don't miss the house-made ice creams, specifically the mint ice cream, made using fresh mint, stems and all.

Phoenicia Diner (5681 Route 28, Phoenicia; 845/688-9957; phoeniciadiner.com) The menu is crafted to offer traditional diner favorites with a modern twist using seasonal and locally sourced ingredients. Try one of their specialty breakfast skillets.


OPEN!





VALERY RIZZO

JANE LENS / INA'S 1935 FILM

OGGL.ME/VALRIZZO

SAN JUAN PUERTO RICO

BY RHEANNA MARTINEZ



A COLORFUL CITY full of street art, rhythmic music, tropical beaches, and people-watching on a beautiful island with rainforests and biolumnescient lagoons. What more could you want. And you don't even need a passport to get there. The waters are crystal clear, the history is rich, and the cobblestone streets of Old San Juan will make you want to quit your job, rent an airy loft with perfectly crumbling paint, and spend your days in a balcony hammock staring out over the Carribbean waters with a Puerto Rican coffee in hand.

WHERE TO STAY

San Juan Marriott For a classic, tried and true stay that goes above and beyond in service and ocean views - this is your place. The concierge service will help plan your entire vacation, squeezing you into booked excursions, surprising you with door to door service and free drinks. Bring out your inner child with the pool waterslides, and spend mornings lounging with beach service, start (or finish) your night with live music and salsa dancing, and for those late sleepless nights - wander into the casino.

Villa Herencia A former haven for nuns, this eight-room boutique hotel is found by wandering down a light-filled alleyway in the colorful streets of Old San Juan. The rooms are each uniquely decorated, with billowy lace curtains and beautifully adorned accents. There's an air of old world charm straight out of a novel.

WHERE TO EAT + DRINK

Cafe Cultura Start your morning with a coffee from this quaint coffee shop in Old San Juan. The beans are fresh from the rainforest just an hour away. Sit at one of the outdoor tables, and watch the locals dancing and laughing in the nearby square.

Fatty's Not your classic Puerto Rican food, but damn good Jamaican and West Indian Soul Food. Go here for lunch to avoid the long evening waits.

La Taberna Lupulo When we were here, there were only 5 people in the place - and they all broke out in a harmonious melody to a romantic Spanish song. Swing in for a delicious craft beer; but arrive early to avoid tourists. Sit next to an open window, or wander to the back patio with crazy beautiful wall art and moody natural light.

Luquillo Kiosks When you want to explore beyond Old San Juan and a bit closer to the beaches, venture over to these popular food stalls for a taste of local Puerto Rican cuisine - and the classic island dish mofongo. Don't be afraid to stay a while, and have a few cheap beers with locals.

Cocina Abierta For an evening out, try this new tapas-style restaurant with a deliciously orchestrated menu and craft cocktail program. The duck tacos are amazing. And you must save room for dessert. Trust us.

Guavate Lechoneras This is best saved for a Sunday, if you're ready to go beyond the beaches and tourists of San Juan, to the mountains. Once you arrive, you'll be glad you made the trip. Small roadside open-air restaurants roast succulent pigs on Sundays,











and the locals are usually the only patrons - drinking, laughing, and dancing to the band - likely their neighbors from up the street.

WHERE TO PLAY

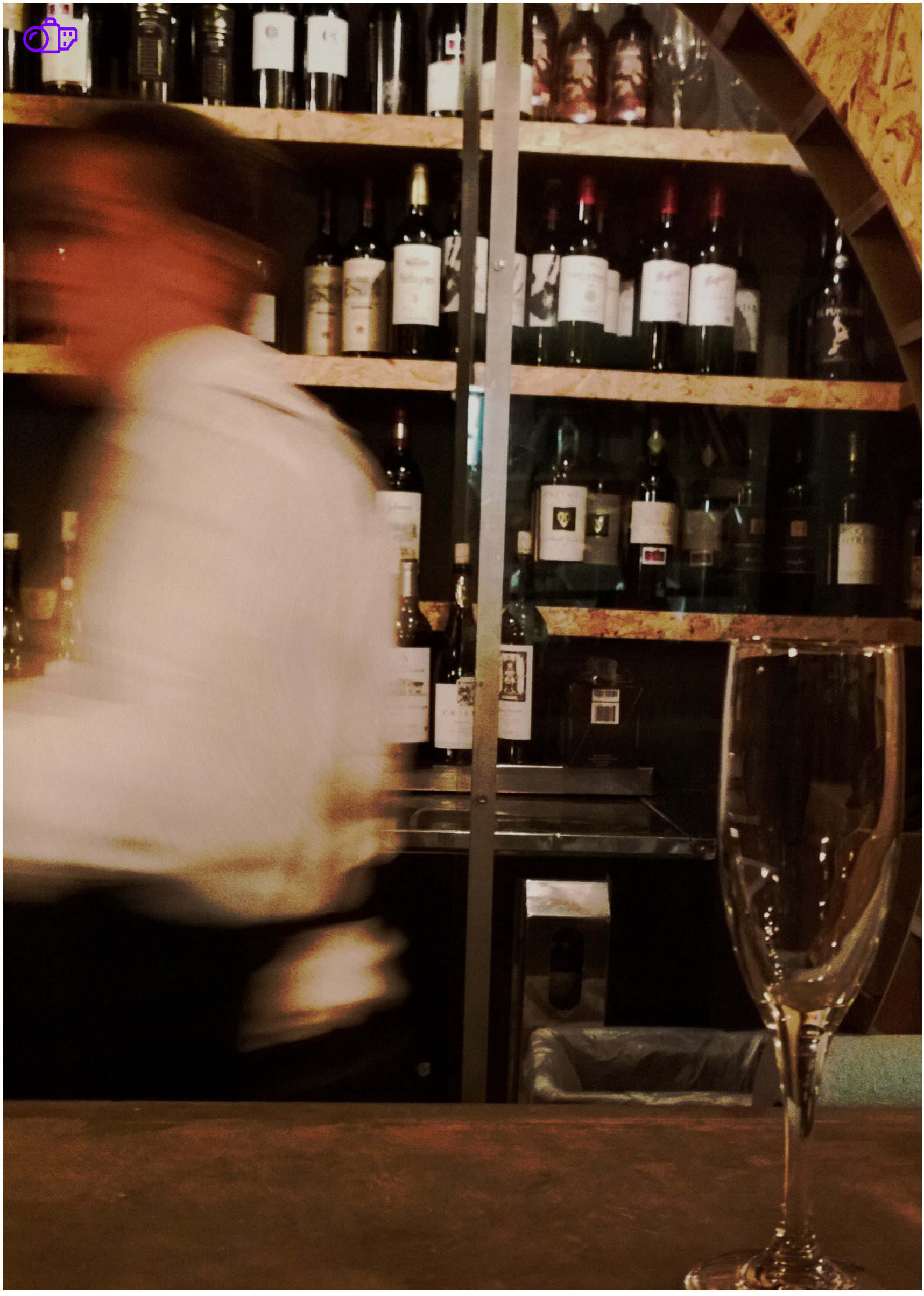
Wow Surfing School Treat yourself to a surf lesson in the mild waves of Playa Isla Verde.

Acampa Adventures Schedule a pickup for a full-day adventure tour in Toro Negro, the island's highest rainforest reserve. You'll hike coffee plantations, climb up and then rapel down through waterfalls, zipline across treetops, and swim in natural pools.

Old San Juan Wander the streets. People watch. Stare at the perfectly dilapidated open air lofts. Look for a door marked 'limbers' and treat yourself to this icy treat. Drink a mojito at Marilyn's, where a cat is your bar mate.

Bio Bay This is an incredibly romantic, magical experience best done under a crescent moon. You'll kayak through mangroves, opening up to a bay of neon blue and a sky full of stars.





MOMENTS CAPTURED



RHEANNA MARTINEZ

VINCENT LENS / RIJKS FILM

OGGL.ME/RHEANNA

PHOTO BY TOMMY PEREZ



OBSESSED









TOMMY PEREZ

MOMMA ALWAYS SAID YOU SHOULDN'T PLAY WITH YOUR FOOD... UNLESS YOU EAT IT

Tommy Perez, a freelance designer based out of Southern California, just took playing with your food to a whole new level. We're madly in love with this beautifully creative food / alphabet collaboration he started with his 2 year old daughter Zoë to teach the ABC's ... and an appreciation for design. He obviously wins parent of the year in our book!

PHOTO BY TOMMY PEREZ



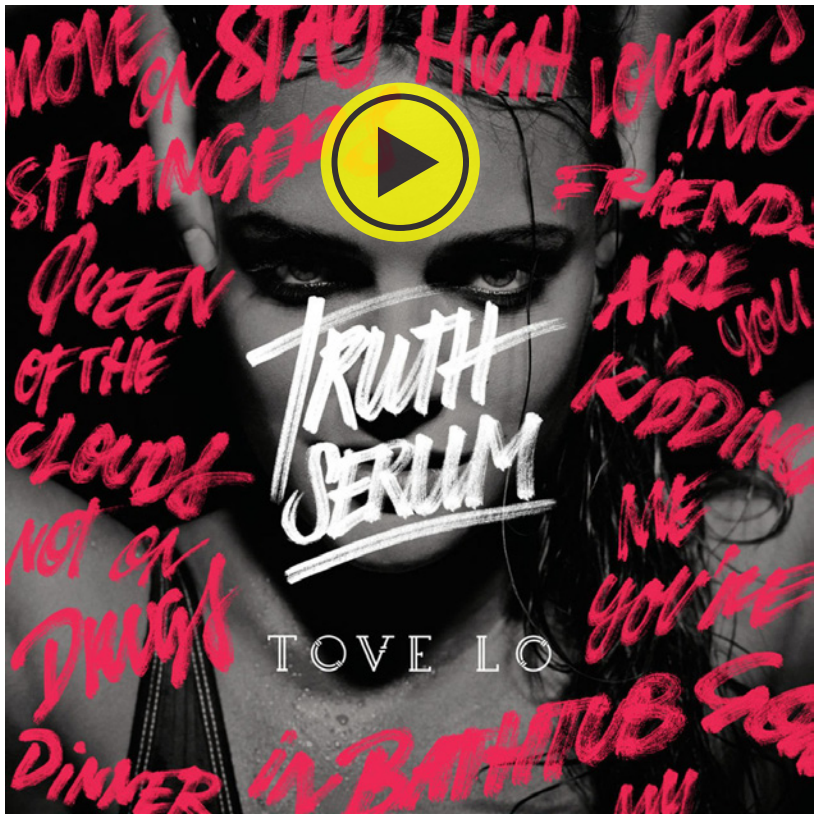


CODESWEEPER

BRUNO LENS / GOTLAND FILM

TOVE LO

BY MARIO ESTRADA



One of my favorite characteristics in any artist is the ability to be brutally honest and willing to sacrifice public persona in exchange for relatable lyrics that aren't meant to follow the status quo.

The first time I listened to Stay High by Tove Lo, I thought it was an emotionally charged, heartfelt song about a love-gone-lost. Further listening of the lyrics explains; she's made it through sex clubs before focusing her attention on toxins that keep her body numb and her mind distracted - a feeling I can more honestly relate to. Her live show in San Francisco proved constant control of the crowd and a strong desire to get "I can get a little drunk... But on good days I am charming as fuck" tattooed on my body. -ME



PHOTO BY PAULO VIDALES

BOYHOOD

The film that was 12 years in the making is making waves in the independent film scene. The story makes you question whether art imitates life or life imitates art as you wonder when Ellar Coltrain, who plays the lead, Mason is acting or just growing up in front of you. What could have been a documentary is one of the most intrigueing pieces of story telling by director Richard Linklater. With so many patterns seen in the course of the years you start to wonder how it will effect the family throughout the years and makes you realize that there is no end in life... it just continues to happen. This is a must-see film if only to experience the incredible feat of keeping the same cast over 12 years. -ME



FLORIAN BILGES

SERGIO LENS / BLANKO ONE FILM

OGGL.ME/PICFLO

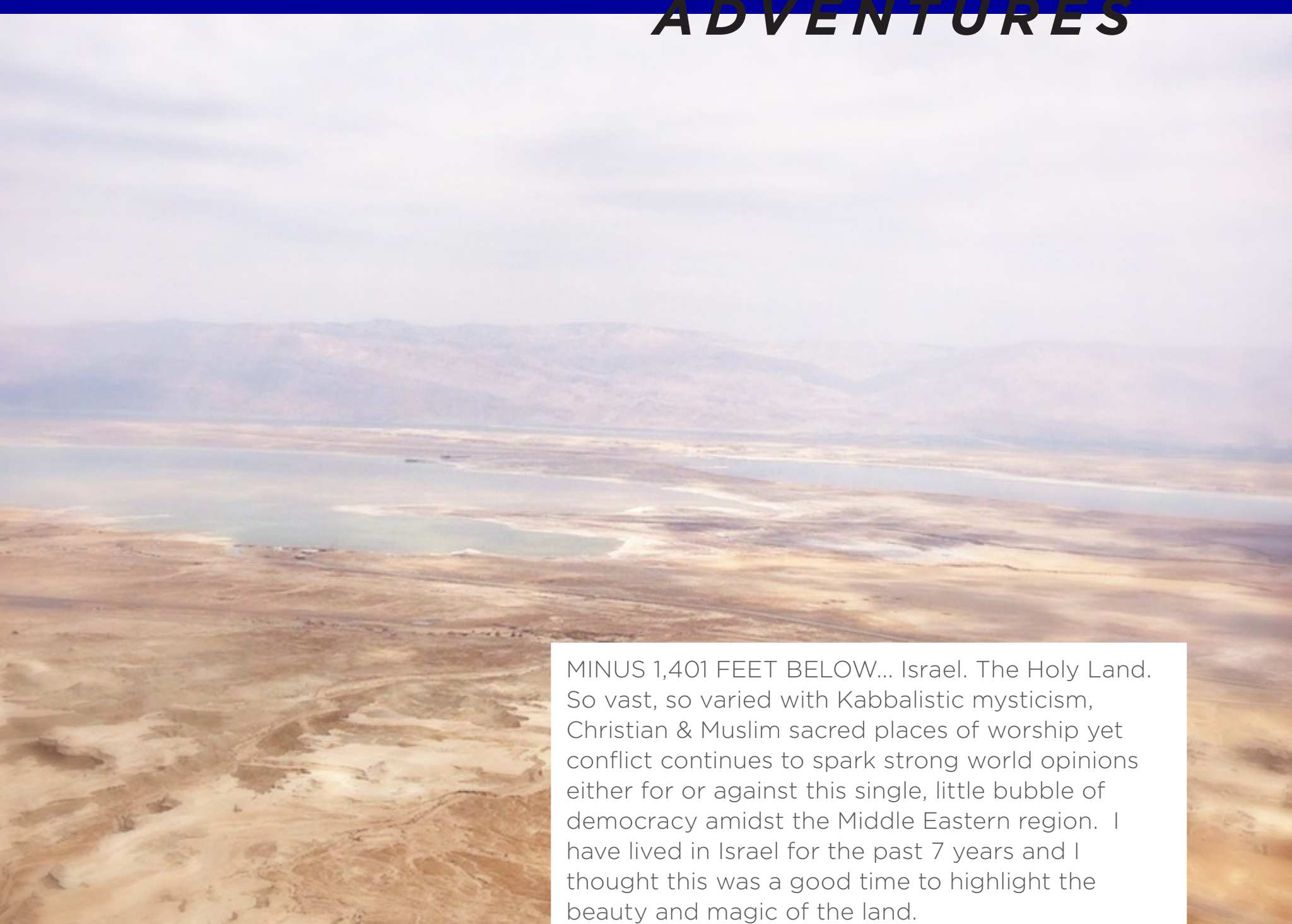
PHOTO BY GABRIELLE WEIL

ADVENTURES



ISRAEL

BY GABRIELLE WEIL



MINUS 1,401 FEET BELOW... Israel. The Holy Land. So vast, so varied with Kabbalistic mysticism, Christian & Muslim sacred places of worship yet conflict continues to spark strong world opinions either for or against this single, little bubble of democracy amidst the Middle Eastern region. I have lived in Israel for the past 7 years and I thought this was a good time to highlight the beauty and magic of the land.

Overflowing with biblical history that can leave you both overwhelmed and in awe, no matter what religion you follow. It's a small country, and one can drive from North to South in 6-7 hours and from East to West in 3-4. The landscape and climate is essentially hot, arid desert but to the North, pine trees abound and chilly winter nights with snow are common. The Red Sea at its Southern tip is a scuba diver's heaven & about 3/4 of the way South, right next to Jordan, the lowest place on this earth: The Dead Sea or the Sea of Salt.

These photos were taken on a recent day trip to the sacred historical hilltop fortress and ruins of Massada and The Dead Sea below. The area is not only the lowest point on Earth, but home to the deepest hyper saline lake in the world. Once the source for Egyptian mummification balms, the salts, minerals and the atmospheric conditions present at the lake's shores mean that the spot is regarded as one of the planet's most healing places.

I wanted to highlight the beauty of the land, during a time where conflict has overshadowed its magical side.

THE SPOT IS REGARDED AS ONE OF THE PLANET'S MOST HEALING PLACES.
-GABRIELLE







VALERY RIZZO

JANE LENS / INA'S 1982 FILM

OGGL.ME/VALRIZZO

REBUILDING CABO

BY MARIO ESTRADA

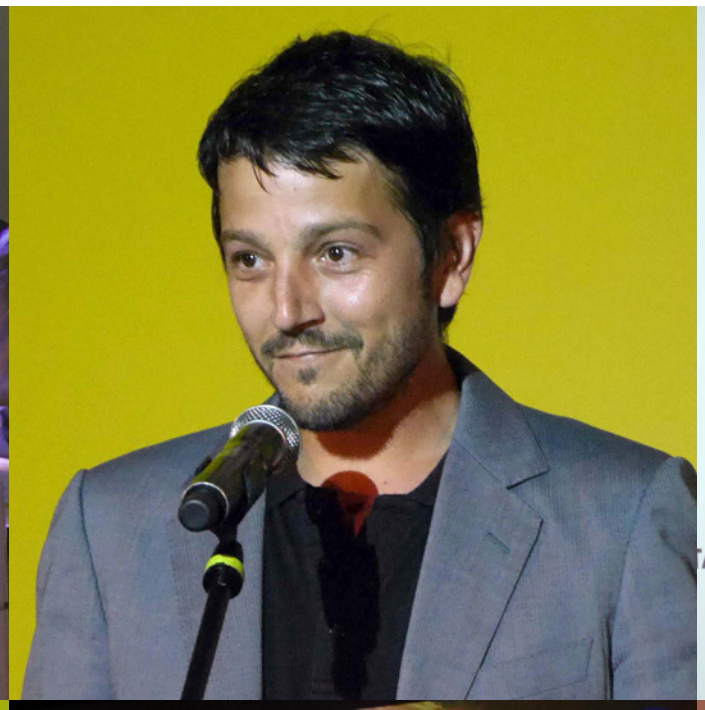


A CELEBRATION OF FILM AND CULTURE brought me out to the cities at the end of the world. Lands End as it is known in Mexico, or Los Cabos, celebrated their International Film Festival and their re-opening as a beautiful tourist destination after being beaten down by Hurricane Odile. While its clear that the areas of Cabo San Lucas and San José de Cabo are still recovering from one of the worst storms since the destination became the cultural center of Baja California, their progress was absolutely incredible.

The festival celebrated over 100 films and 80 premieres with an #UNSTOPPABLE hashtag to show that the region is back and continuing to improve. Few places can rival the scenery and daytime adventures, so it's clear that the destination will do incredibly well with the annual International Film Festival. Whether ziplining through the Wild Canyons, riding camels along the beach, out on a fishing escapade, 4 wheeling through the desert or engulfed in a captivating screening, spending time in Baja in the Fall is something to envy.





















LOS·CABOS™

1.Ilse Salas y Alonso Aguilar **2.**Diego Luna **3.**Eiza Gonzalez **4.**Rosario Dawson **5.**Xavier Dolan introducing Mommy **6.**Xavier Dolan **7.**Atom Egoyan **8.**Puerto Paraiso **9.**Reese Witherspoon. *Images courtesy of Los Cabos Film Festival.*





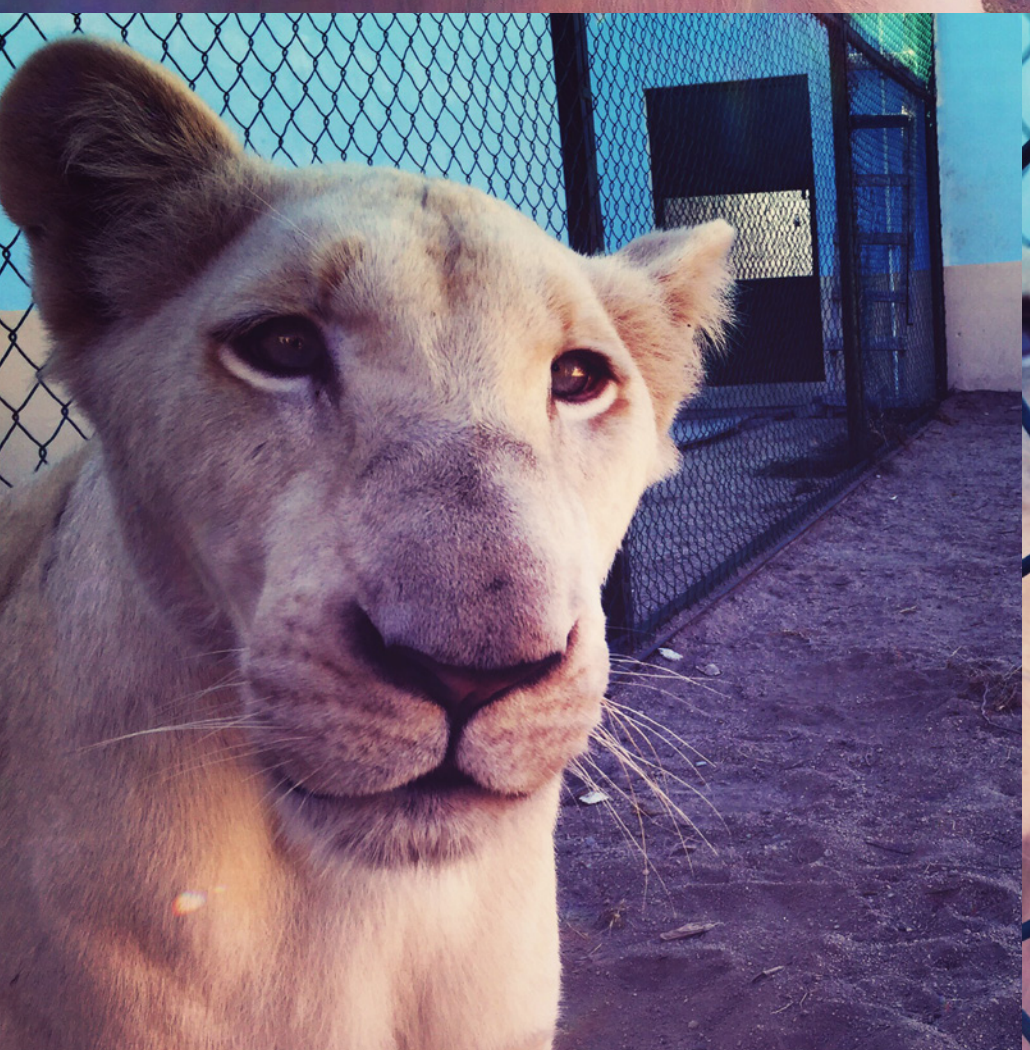

JARDIN DE LOS CABEÑOS ILUSTRES
Y TTE. JOSE ANTONIO MIJARES


JARDIN DE LOS CABEÑOS ILUSTRES
Y TTE. JOSE ANTONIO MIJARES


JARDIN DE LOS CABEÑOS ILUSTRES
Y TTE. JOSE ANTONIO MIJARES











MARIO ESTRADA

SERGIO LENS / DC FILM

OGGL.ME/MARIO

BROOKLYN

BY VALERY RIZZO



OH BROOKLYN! With your rooftop gardens, farmers markets, colorful streets, and neighborhoods full of character and charm, you provide a respite from the big city.

A walk down your streets reveals so many hidden stories - from the proud 80 year old that hasn't counted a birthday past 20, to the kids celebrating a new year in the street with their aged grandparents. You inspire moments captured; taking a break, looking around, and capturing the essence of the moments that unite strangers. - RM




GVW 25500


SCISSORS
KNIFE


PARTS PLUS
NEW MILLENIUM MOTORS
430










circa 1




7
Avenue


PUERTO RICO
PUERTO RICO

MOMENTS CAPTURED



VALERY RIZZO

JANE LENS / INA'S 1935 FILM

OGGL.ME/VALRIZZO

CURACAO

BY RHEANNA MARTINEZ



A LITTLE KNOWN ISLAND just off the Caribbean coast of Venezuela seems like a hidden paradise, full of colorful architecture, crystal clear waters, and a welcoming mixture of cultures from nearby islands, Latin America and Holland.

Most travelers are Dutch vacationers on holiday or diving afficionados there for the world famous reefs and colorful fish. The beaches on the West End are breathtaking, and easily the most incredible in the world with crystal clear waters every shade of blue. Spend a day strolling Willemstad, a city full of picturesque architecture and hustling Venezuelan fruit vendors hanging off their boats. Treat yourself to an evening in the Pietermaai district with beautifully curated boutique hotels, where live jazz music floats through the air and couples dance the tango in tucked away cafes.

If you're looking for energy, come for the North Sea Jazz Fest and dance the night away to artists like Janelle Monae, Bruno Mars, Stevie Wonder and legends.

Take the time to really explore this less traveled island, talk with the locals, and fully embrace the culture and beauty.




BLUE MARLIN
PENHA


curaçao
north
sea jazz
festival









RHEANNA MARTINEZ

BENEDICT LENS / HACKNEY FILM

OGGL.ME/RHEANNA

PHOTO BY DONNY URRUTIA



CLIMAX

DEADLIEST CATCH: APATHY?

WORDS BY DANNY BRACCO
PHOTOS BY DONNY URRUTIA



IT'S BEEN MORE THAN THREE YEARS since a 9.0-magnitude earthquake devastated Japan and led to the largest nuclear disaster since Chernobyl, and debate about the safety of Pacific Ocean seafood still hits the blogosphere like aftershocks. Everyone from scientists to fishermen to college students struggle to get their perspective—and their article—to go viral.

With so much conflicting information, my reaction is arguably the most dangerous of all: a shrug. Is it the potentially poisonous fish that will kill me, or will it be my apathy to the potentially poisonous fish? Because I love food, and seafood is especially good. Especially in California. Even more especially in San Francisco.

"WITH SO MUCH CONFLICTING INFORMATION, MY REACTION IS ARGUABLY THE MOST DANGEROUS OF ALL: A SHRUG."

These articles wrap their click-bait one-liners ("Fish migrating 3,000 miles with radioactivity!" versus "Radioactive levels in fish are one-twentieth the levels found in a common banana!") with the perfunctory hyperlinked studies and mentions of cesium-137 radioisotope, surely designed to cause mass skimming (check). What lingers is uncertainty-fueled disinterest.

Is this the 2010s version of warning cries not to hold cell phones to your face for fear of radiation and tumors; or is Fukushima radioactivity the new global warming, with scary data about the future being swept away in favor of big business today?



The social media saturation of global and local health woes rides a constant fever pitch. How can I be expected to worry about how much radiation is in my spicy tuna roll when the Ebola virus is poised to bring Contagion to life? And why stress myself out over a holy-shit scary disease on another continent when the next huge San Francisco earthquake is poised to rip the concrete beneath my feet and home apart at literally anytime between now and who knows when?

Is this what adulthood is—acknowledging all of life's dangers and dealing with them in an educated, active way? Or am I right to prioritize these threats in order of immediacy and location (i.e., get earthquake insurance and exercise to keep myself healthy, or at least healthy-adjacent), and embrace ignorance's gift of bliss?

I'm sure, as with most things, finding the balance is the key. Hopefully I find that balance before three-eyed tuna finds me.





DONNY URRUTIA

YOONA LENS / IROM 2000 FILM

PHOTO BY FLORIAN BLIGES



DELICIOUS



STILL LIFE

PHOTO STORY BY
FLORIAN BLIGES













FLORIAN BLIGES

BURKE LENS / BLANKO ONE FILM

OGGL.ME/PICFLO

Hipstamatic



YOSEMITE HIPSTAPAK

★★★★★ NOW AVAILABLE ON THE APPSTORE ★★★★★

LEARN MORE



LITTLE PEOPLE

PHOTO STORY BY
BERLEWEN JOLIXOR






YARD-MAN







BERLEWEN JOLIXOR

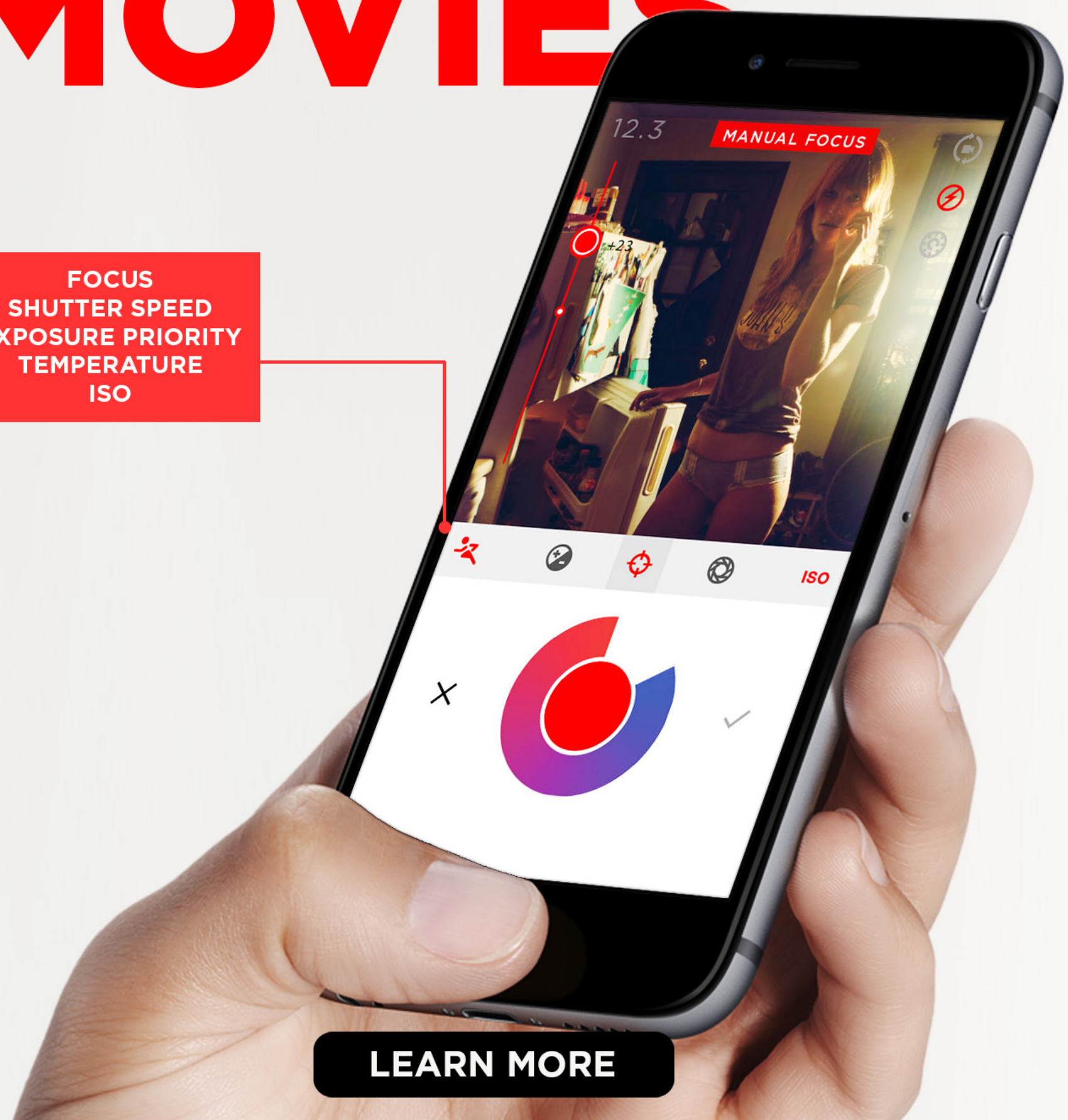
LOWY LENS / BLANKO 1 FILM

OGGL.ME/JOLIXOR

CINAMATIC

MAKING ICONIC MOVIES

FOCUS
SHUTTER SPEED
EXPOSURE PRIORITY
TEMPERATURE
ISO



LEARN MORE

Featuring // Laura Miller of SideSaddleKitchen
Photographers // Julia Stotz and Molly Decoudreaux

RAW VEGAN



















CULINARY SCENE

SATISFYING, COMFORTING, MODERN AMERICAN FOOD HIGHLIGHTING THE BEST OF THE SEASON, IN NOSE-TO-TAIL COOKING AND HEARTY FARM-TO-TABLE FLAVORS.

BY RHEANNA MARTINEZ

















A MUSIC FESTIVAL CREATED BY AN INSPIRATIONAL SOCIAL PLATFORM DEDICATED TO HELPING PEOPLE CONQUER THEIR FEARS - THAT'S WHAT THE ANNUAL EVENT THAT TOOK OVER 15 CITY BLOCKS IN LAS VEGAS GAVE THE CROWD OF 90,000. WITH ACTS LIKE FOO FIGHTERS, MATT AND KIM AND KANYE WEST, HERE ARE A FEW OF OUR FAVORITE MOMENTS.

LIFE IS BEAUTIFUL

by mario estrada


girl talk


neon trees


kimbra


jenny lewis


matt and kim



st. lucia





foo fighters





GEARED

THE YOSEMITE HIPSTAPAK

WE'RE FEELING A BIT NOSTALGIC THIS FALL, LOOKING AT PHOTOS OF CHILDHOOD VACATIONS IN THE WILDERNESS WHERE OUR PARENTS DRESSED US IN FLANNEL AND BUCKET HATS. THOSE OLD SCHOOL PHOTOS WITH WARM IMPERFECTIONS INSPIRED THE YOSEMITE HIPSTAPAK. IT WILL GIVE YOU REASON TO TAKE A WALK OUTSIDE, AND SNAP A FEW SHOTS IN HOPES OF BRINGING BACK THOSE CHARACTERISTICS OF OLD LENSES.

MUIR LENS / SEQUOIA FILM



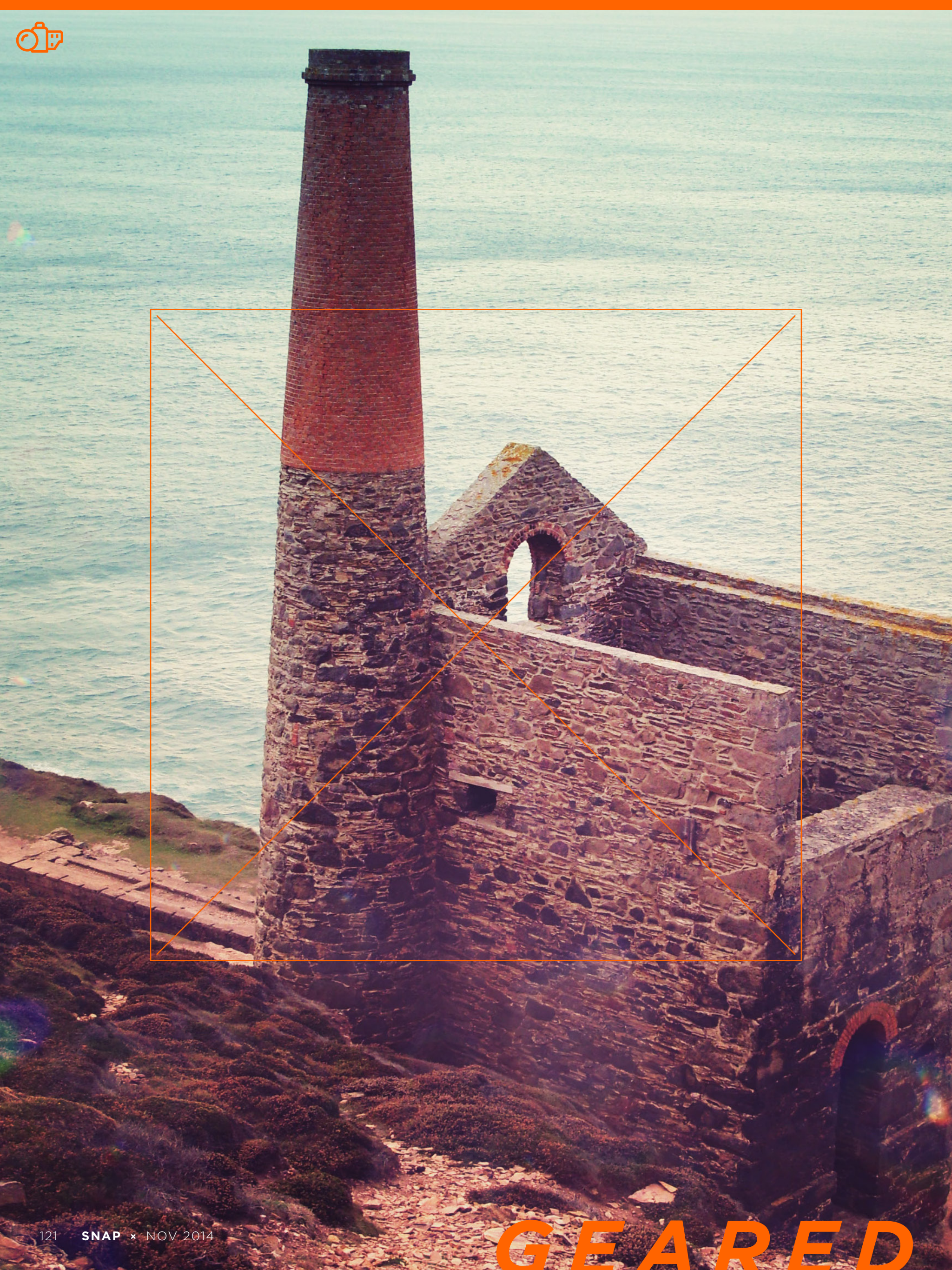
MUIR LENS / SEQUOIA FILM





RHEANNA MARTINEZ

JACK LONDON LENS / TELEGRAPH FILM



GEARED

THE DALSTON HIPSTAPAK

OH LONDON - HOW WE LOVE TO TAKE YOUR PHOTO. FROM THE ROLLING COUNTRYSIDE TO THE STOIC GUARDS, YOU'VE GOT US FEELING ALL SORTS OF CHEERY. THE DALSTON HIPSTAPAK IS FULL OF BLUE, PERFECT FOR TAKING ALONG ON YOUR OUTDOOR STROLLS. AND IF YOU'RE LUCKY YOU MIGHT EVEN CATCH THAT PERFECT GLIMMER OF LIGHT. SO COME ALONG, AND LET'S GET SNAPPING!



BENEDICT LENS / HACKNEY FILM



BENEDICT LENS / HACKNEY FILM



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CINAMATIC



LET YOUR VOICE BE HEARD

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