



Spanish, Latin
designers flourish
in bridal industry

INSIDE:

Works that bear witness to history

Catch of the day: Sensational ceviche

Thunderous applause for conductor



Gustavo Dudamel's accomplishments in 2016 include being awarded the Americas Society's Cultural Achievement Award.

For Gustavo Dudamel, every day is a play day, as it has been since he was a kid growing up in Barquisimeto, Venezuela. Back then, he would line up his toy soldiers, assign them instruments and lead his imaginary ensemble through the most intense passages of Tchaikovsky, Rachmaninov and Shostakovich. Today, he is the music director for the Los Angeles Philharmonic orchestra, which has extended his contract to the end of the 2021-2022 season.

At age 15, he took the helm of the Simon Bolivar National Youth Orchestra in Venezuela (he still conducts and tours with the group, which has since dropped "youth" from its name) and became a conducting sensation. It was there that his passion ... no, his absolute joy of music came bubbling forth and created his trademark directing style. Dudamel took command of the world stage in 2004 – at age 23 – by winning first place in the Gustav Mahler Conducting Competition in Germany, a contest that sifts out the best up-and-coming classical talent: It was his first time leading a professional orchestra.

With a mane of curly black locks that often fly in a blur, a flair for dramatic expression, arms that seem as if they will become unattached and a smile that drowns audiences with charm, Dudamel is his own international brand. He is mesmerizing. With his youthful looks and easy charm, Dudamel hardly fits the traditional "maestro" stereotype. In fact, he's affectionately referred to as "The Dude" throughout Los Angeles.

With such a charismatic personality at center stage, one might forget the music altogether, but Dudamel is among the first to point out that the conductor is only a small part of any performance. An orchestra is a community



Gustavo Dudamel is the inspiration for the character of Rodrigo in Amazon's comedy TV series "Mozart in the Jungle." Photo by Helga Esteb / Shutterstock.com

where everyone plays an important part, and the conductor's job is merely to serve as a bridge between the composer and the musicians. His job demands humility.

Dudamel was truly humbled when famed composer John Williams called in 2015. He wanted Dudamel to conduct the opening and end titles music for "Star Wars: The Force Awakens."

"I remember thinking, 'He's joking,'" Dudamel said in a statement released to the Los Angeles Times. "John has such a wonderful sense of humor, and I somehow thought that there must be a catch. It turns out there was: I couldn't tell anyone!" Dudamel recorded the pieces in October.

Nearly four months later, Dudamel conducted members of Youth Orchestra Los Angeles in the 2016 Super Bowl halftime show. The orchestra, which Dudamel launched seven years ago when he assumed his post with the philharmonic, consists mostly of African-American, Asian and Latino inner-city kids. Among other things, they play Beethoven and Tchaikovsky with great exuberance and flair.

On a grander scale, the program tries to act as a magnet for kids from poor neighborhoods who are at risk of becoming involved with drugs or crime. Those who wholeheartedly attach themselves to the orchestras are proven to have greater chances of living a better life.

"The music saved me. I am sure of this," Dudamel said on CBS' "60 Minutes." "With all these bad things around you, you are exposed to these things, very close. The music gave me a way to be far away from these things."

Spanish, Latin designers flourish in bridal industry

Spanish bridal designers have never been more popular. Nowhere is that more evident than in Barcelona, the capital of Spain's Catalonia region. For more than 25 years, the city has hosted Barcelona Bridal Fashion Week.

At the April 2016 event, designers of many nationalities displayed some 26,000 dresses from their 2017 spring collections. Many of those collections reflected the bridal industry's focus on a certain generation of bridal customers.

A survey titled "Millennial Brides: Born in the 1980s, Getting Married Today" conducted by the business school at the University of Navarra in Spain, noted that millennials – born between 1980 and 2000 – comprise the biggest group of potential brides between 2016 and 2030. This is the group Spanish



For the traditional bride, Lazaro Perez offers highly embellished dresses. Photo by Shana Schnur/Shutterstock.com

and other designers are targeting, with creations such as short skirts and pantsuits, and mini dresses layered with maxi skirts.

Following are a few key Spanish and Latin American designers of prominence in the bridal industry.

Rosa Clara

Rosa Clará joined the bridal sector two decades ago, opening the firm's first wedding gown shop in Barcelona. Franchised Rosa Clará shops soon opened up, initially throughout the rest of Spain, and then the rest of the world.

Today, Rosa Clará has three centers in Spain complemented by the North American subsidiary's headquarters in New Jersey.

Lazaro Perez

Born in New York, Perez is a bridal designer with JLM Couture Inc.

Lazaro attended the Ray College of Design School in Chicago. His career in bridal design began after he won a competition in 1981. Twenty-seven years later, he was named designer of the year.



The 2017 Rosa Clara bridal collection includes pantsuits. Photo courtesy of catwalker/Shutterstock.com

Continued on page 8

CULTURAL FINE ART

Works that bear witness to history

Picture That
ART CONSULTANTS

For more information on our cultural fine art services, visit www.picturethatart.com.

The three artists featured in this publication of *Unity* embody the richness of their history and culture through the use of vibrant colors and textures.



"Desde Mi Tierra" by Georgina Barrantes

GEORGINA BARRANTES

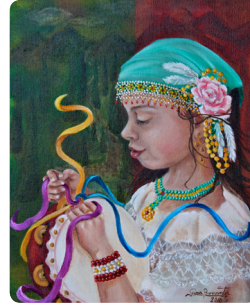
Born in the Central Valley of Costa Rica, Georgina Barrantes says she always wanted to be a painter and sculptor. She recalls that her mother, an elementary school teacher, would often read and recite poetry to her and her siblings. Barrantes now tells her own romantic stories through her artwork. Barrantes also credits her father for her creativity and talent for drawing.

Barrantes works in a variety of mediums, with oil on canvas being her preference. Many of her paintings consist of a combination of colorful landscapes, trees, musical instruments and floral arrangements. Her piece, "Desde Mi Tierra," is the image of a Taino aborigine woman breathing her spirit into the Flamboyán. The deep-rooted tree yields colorful flowers with petals that scatter throughout the air, symbolizing the spread of Puerto Rican culture and people.

"The Little Gypsy" represents an image Barrantes had as a child of Romanian gypsies who traveled throughout Spain. The tambourine represents their music and the separate colors in the background represent their constant travels and influence wherever they visited.

"I would like to think that 'Stargazer' is a portrait of my spirit," says Barrantes, "always looking for light and color, brilliant sunshine on my face and the dreamer within me."

Barrantes' original artwork is displayed in private and corporate collections.



"The Little Gypsy" by Georgina Barrantes



"Stargazer" by Georgina Barrantes

RUBEN MARROQUIN

Ruben Marroquin's initial experience with drawing was of a mischievous nature: He added childish details to the work that his brother – an excellent draftsman – created. He also added cigarettes and earrings to his brother's self-portraits. After being punished for his actions, Marroquin began making his own drawings when his mother paid for watercolor and oil painting classes.

He attended art school in his native Venezuela and later studied textiles and surface design at the Fashion Institute of Technology, where he is now studying for a bachelor's degree in fine arts. Marroquin says art movements such as suprematism



"Meat Packing District" by Ruben Marroquin



"View From My Room" by Ruben Marroquin

and constructivism heavily influenced many aspects of the lush architecture and murals in Caracas, where he grew up.

"For me," says Marroquin, "the process of embroidery adds texture and volume, bringing the flat image to life with the tangible element of thread." His embroidered photographs have been referred to as dioramas (scenes made to appear three-dimensional), as seen in "Meat Packing District." The backdrop and side tapestry of woven sewing thread illuminates the haunting images of shaded light.

"View From My Room" shows a panorama of a mountainous milieu in El Cafetal, Caracas, Venezuela. The accents of charcoal threads atop the mountains add texture and contrast.

"New York City Map" appears like a quilted topography of New York City laced with various types of threads, including alpaca. When looked at with a discerning eye, the viewer can recognize fragments of iconic figures, distinguished areas within each borough, and varying sizes of needles that depict subway and train tracks.



"New York City Map" by Ruben Marroquin

In addition to creating his own artwork, Marroquin conducts weaving courses and workshops in schools in Bridgeport, Connecticut, at museums in Connecticut and in New York City, and for adults with disabilities.



"Pajaro Azul" and "Cantaros" by Cornelio Campos

CORNELIO CAMPOS

A self-trained artist now residing in the U.S., Cornelio Campos says his paintings are nostalgic references to his hometown of Cheran, Mexico.

Campos explores the vibrant colors and deep symbolism of his ancestry in his paintings. His acrylic-on-canvas piece, "Pajaro Azul," bears influences of the design and brilliant colors used in the region of Michoacan, Mexico.

"Cantaros" is inspired by Campos' memory of the days at the market in his hometown, which was always full of colorful pottery and handcrafts by local artists. The rich, vibrant colors of the terra cotta pottery, flowers and birds visually bring this piece to life.

Campos says "South to North" portrays the commonalities of various indigenous cultural groups of Latin America. His use of two-headed snakes and dragons makes strong references to ancient civilizations such as the Incas, Aztecs and Eskimos.

Campos' work is modern yet traditional, mixing ancient and modern themes and images. His work has been displayed throughout North Carolina, including Duke University and the University of North Carolina at Chapel Hill.



"South to North" by Cornelio Campos

Catch of the day: Sensational ceviche

One notable feature of the Galápagos, an archipelago of volcanic islands off South America, is the wildlife, including a vast number of species not found anywhere else in the world. Charles Darwin, then a young naturalist and perhaps the islands' most famous visitor, arrived in the 1830s and studied the diversity of wildlife. That study would later impact his formation of the theory of natural selection.

Diversity abounds in the cuisine of the Galápagos, another notable island feature. Similar to the food of Ecuador, the cuisine relies heavily on seafood; marine life surrounding the islands is as plentiful as the wildlife. Lobster, fish and the famed sea cucumber enjoy pride of place on many a plate. Encebollado, a tasty soup made from fish, is also popular, as are seafood dishes prepared in coconut milk, known as encocados.

But citrus-marinated seafood, known as ceviche, is the country's signature dish. The origin of ceviche remains a bit of a mystery, but many Latin American countries have adopted it, resulting in multiple versions of ceviche. Fish, shrimp, shellfish or even squid can be used as the primary ingredient, along with onions, ketchup, herbs and lemon, though garnishes vary by country as well. Typical side dishes include fried plantains.

The secret to ceviche is in the marinade. Each Latin American country has given ceviche its own touch of individuality by adding specific garnishes. So if you want to know where a ceviche dish comes from, you have to be attuned to the marinade.

Variations in the flavor of ceviche depend upon the particular citrus juice, or combination of juices, and the marinade's other ingredients.

Ecuadoreans usually combine three citrus juices plus vinegar in their ceviche.



In Ecuador, ceviche is served with potato chips, popcorn, sweet potatoes or kernels of corn.



Variation 1

- 2 pounds whitefish
- Juice of 6 limes, 3 lemons, 3 sour oranges (enough for 2 cups of juice)
- 4 teaspoons salt
- 3/4 teaspoons black pepper
- 1/4 cup vinegar
- 2 medium onions, sliced thin
- 2 or 3 red or yellow hot peppers, slivered

Cut the fish into bite-size pieces and place in a bowl. Pour the lemon juice over the fish. Add salt and pepper and vinegar. Let stand about 6 hours in the refrigerator. Pour boiling water over the onions and drain. Add to the fish, and then add the hot peppers and let set overnight.

Variation 2

- 3 pounds corbina, washed thoroughly and dried with paper towels
- Juice from about 25 lemons
- 2 medium-size onions, chopped
- 2 teaspoons salt
- 1 aji chombo, (hot pepper) cut into small pieces

Cut the fish into bite-size pieces and place in a glass bowl with 1 cup of lemon juice and 1 teaspoon of salt. Let it sit for 15 minutes and then drain, squeezing the fish gently. Add all of the remaining lemon juice or enough to cover the fish.

Add the chopped onions and stir with a wooden spoon. Let it sit for 15 minutes. Then add the aji and the remaining salt. Let it sit for 30 minutes, cover and place in the refrigerator. It may be eaten in about 2 hours.

An old family recipe for sustained success

Who would have guessed the nation's oldest family Mexican restaurant would begin with a French stonemason who helped build the stone façade of Tucson's San Augustine Church in the 1860s? But in 1922, when Jules Flin's widowed daughter, Monica, returned from Mexico to Tucson, she earned a living by opening a one-room restaurant. She served the Mexican-style food she had learned to cook and named her little place El Charro for Mexico's "gentlemen horsemen."

The restaurant's history extends from a time when Flin's menu of combination plates for 15 cents stated, "No service for less than 10 cents." During the Great Depression, Flin sought additional business by moving El Charro to an empty part of a building on Broadway Boulevard owned by her sister. By 1968, she was ready to open another location – in the stone home Jules Flin had built for his family more than 70 years earlier. And in the 1970s, she turned ownership over to her niece, Zarina.

El Charro (www.elcharrocafe.com) has been noted in *Gourmet* magazine and *USA Today* for its variety of dishes based on the usual Mexican ingredients of chilies, corn, rice, garlic and the spicy rub called pico de gallo. El Charro's Carne de Seco (a traditional sun-dried beef) has set a standard among visitors from around the country.

Carlotta Flores, Zarina's daughter, carries on the tradition of El Charro, now nationally recognized for its warm, welcoming atmosphere and an extensive and delicious menu. Flores is the chef and author of cookbooks fans use to make the restaurant's signature meals at home.

Flores and the rest of the family have given a modern sensibility and flair to the menu by adding such choices as gluten-free dishes to the traditional Mexican and Southwestern favorites. The operation has expanded to include multiple Tucson-area locations and a catering division. One of the latest ventures that opened in 2016 is Charro Steak, which sources local, all-natural ingredients and serves beef and chicken free of added hormones or antibiotics.

"When you eat at our restaurant, we are inviting you to dine at our home," says Flores, remembering that Monica Flin often said, "Whatever the meal, whatever the season, every meal at El Charro is served with color, music and, whenever possible, good company."



The Flin family home, built in the 1890s, now houses El Charro on Court Street.



El Charro still serves diners on Broadway, where it operated in the 1930s.

El Charro Chopped Fajita Lettuce Cups

- 3 ounces chopped steak, chicken or shrimp
- 2 1/2 ounces chopped green peppers, red peppers and onions
- 2 ounces chipotle dressing
- 2 ounces pico de gallo: chopped fresh tomato, onions and green chilies
- 1/2 head iceberg lettuce, yellow hard hearts removed

Grill the veggies and meat on a flat top or sauté in a frying pan. Season with salt and pepper. Make sure the meat is thoroughly cooked and veggies are soft.

Separate the lettuce into wedges and serve with your fajitas in place of tortillas.

Add chipotle dressing and pico to the lettuce cup and enjoy.

Spanish, Latin designers flourish in bridal industry

Continued from page 3



A model attired in a combination mini dress with a layered maxi skirt is part of Pronovias's bridal collection 2017 featured on the 2016 Barcelona Bridal Fashion Week runway. Photo courtesy of catwalker/Shutterstock.com

Pronovias

The family firm of Pronovias continues to evolve since it began life in El Suizo, a prestigious Barcelona store that specialized in lace, embroidery and high-quality silk fabrics founded by Alberto Palatchi Bienveniste in 1922. Catalonia's high society brides had their wedding dresses made there.

Angel Sanchez

Angel Sanchez developed an appreciation for fashion at a young age surrounded by dress forms and fabrics in his mother's Cenezuelan atelier. His first love was architecture, which he studied and practiced professionally, but he was drawn back to his mother's work. Sanchez founded his fashion house and quickly rose to fame throughout Latin America, and moved its headquarters to New York City. Today, Sanchez is known worldwide for his evening wear designs as well as an acclaimed bridal line.



Short dresses, like this one by Angel Sanchez, are part of the current bridal-wear trend. Photo courtesy of FashionStock.com / Shutterstock.com

Cristina Tamborero

Born in Barcelona, Tamborero specializes in tailor-made wedding and party dresses. She earned a degree in business administration from Spain's Ramon Llull University and in fashion design from Italy's Istituto Europeo di Design.



Crop tops and short skirts, left, as well as more traditional outfits, are part of the 2017 Cristina Tamborero bridal collection. Photo courtesy of catwalker/Shutterstock.com

On the cover: A bridal gown by the Pronovias fashion house. *Unity* is a celebration of food, art and culture. Published six times per year, *Unity* is exclusively distributed to clients of Thompson Hospitality and Compass Group, both world leaders in foodservice. To contact us, send an email to marketing@thompsonhospitalityjv.com. ©2016 Thompson Hospitality and Compass Group. Produced by Content Spectrum.

