The Nordic Issue

Copenhagen, Denmark
Discover how Martin Brudnizki Design Studio has brought a riot of expressive artwork, colour and pattern to the new 25hours Hotel Indre By

Berlin, Germany & Beyond
Rediscovering the power of the groove following a time when nightlife has been compromised, plus playlists to get you in the mood

Reykjavik, Iceland
Take a deep dive into Iceland’s unique music scene and its very Nordic brand of hedonism featuring the Party at the Edge of the World

Dubai
Meet Butheina Kazim, founder of the UAE’s first arthouse movie theatre, Cinema Akil in Dubai’s creative Alserkal Avenue district

An Eco Wonderland Rediscovered
The Bogs of Estonia

Read full article on p.84
Some have contributed to this 20th issue of COMPANION—in particular Anastasia Paris, and now Dubai, Florence and Copenhagen—and everywhere else to come.

The online magazine Friends of Friends has been portraying inspiring personalities you can read more about Copenhagen in this issue: from its innovative architect such as MAST (mast.dk), specializing in floating structures (p48), to a walk with a local (p27) to discover authentic Nordic city haunts.

The biggest compliment you can pay an Estonian is to call us Nordic, “ Olga Malasevich. Many associate Nordic with minimalism. Yet the New Nordics are embracing something altogether more maximalist. Take a look at our roundup of Northern European fashion designers (p12), who are reveling in something 25hours Hotel Indre By knows all about—a ‘more is more’ philosophy.

Following the recent opening of 25hours Hotel One Central in Dubai and 25hours Hotel Piazza San Paolino in Florence, the group has turned its attention to Hamburg, Berlin, Frankfurt, Munich, Dusseldorf, Cologne, Vienna, Zurich and more. It’s a hotel with soulful spaces North and fallen in love with Copenhagen. The beautiful doors of 25hours Hotel Indre By open this spring in the vibrant Danish capital. It’s a hotel with soulful spaces where special Nordic memories will be created. Not only that, but 25hours is opening a second Copenhagen property on its very own post-industrial, harbourside island in 2024, the 25hours Hotel Pappe Island.

Jane Anderson, Editor in Chief

Media relations compatible with editorial, advertising, publishing and interactive media. Aside from drawing, she is a committed dog-sitter, and has dog-sat over 100 pups. She could eat popcorn for breakfast, lunch and dinner, and has the bad habit of biting her nails. See her illustrations behind them, however, and she loved the graphic style of illustration seeks to create engaging and quirky compositions compatible with editorial, advertising, publishing and interactive media. A graduate of Winchester School of Art, in History of Art, her fashion stylist career spans some of the most influential women’s titles in Europe including British Vogue, Russian Vogue and Elle magazine. Michelle is now freelance and is a contributing editor to British Glamour and Grazia magazine and also art directors and consults for beauty and fashion editorial. See her feature on page 12.

Friends of Friends

The biggest compliment you can pay an Estonian is to call us Nordic, “ Olga Malasevich. Many associate Nordic with minimalism. Yet the New Nordics are embracing something altogether more maximalist. Take a look at our roundup of Northern European fashion designers (p12), who are reveling in something 25hours Hotel Indre By knows all about—a ‘more is more’ philosophy.

Following the recent opening of 25hours Hotel One Central in Dubai and 25hours Hotel Piazza San Paolino in Florence, the group has turned its attention to Hamburg, Berlin, Frankfurt, Munich, Dusseldorf, Cologne, Vienna, Zurich and more. It’s a hotel with soulful spaces North and fallen in love with Copenhagen. The beautiful doors of 25hours Hotel Indre By open this spring in the vibrant Danish capital. It’s a hotel with soulful spaces where special Nordic memories will be created. Not only that, but 25hours is opening a second Copenhagen property on its very own post-industrial, harbourside island in 2024, the 25hours Hotel Pappe Island.

Jane Anderson, Editor in Chief

Media relations compatible with editorial, advertising, publishing and interactive media. Aside from drawing, she is a committed dog-sitter, and has dog-sat over 100 pups. She could eat popcorn for breakfast, lunch and dinner, and has the bad habit of biting her nails. See her illustrations behind them, however, and she loved the graphic style of illustration seeks to create engaging and quirky compositions compatible with editorial, advertising, publishing and interactive media. A graduate of Winchester School of Art, in History of Art, her fashion stylist career spans some of the most influential women’s titles in Europe including British Vogue, Russian Vogue and Elle magazine. Michelle is now freelance and is a contributing editor to British Glamour and Grazia magazine and also art directors and consults for beauty and fashion editorial. See her feature on page 12.
Transcontinental railway travel is not just an exercise in nostalgia, it is becoming ever more practical, appealing and time effective rival to flying. Just some of the reasons why Lonely Planet has taken this moment to publish its first ever guide dedicated to continental train travel, Lonely Planet’s Guide to Train Travel in Europe.

The new guide explains how the vast and complex European rail network can be broken down into achievable bite-sized trips. Plotting out six main axis routes which crisscross the continent, and highlighting hub station cities such as Paris and Milan, where high-speed train lines converge with scenic and slower alternatives. Sleeper train services are also enjoying a renaissance. Austrian operator Nightjet has significantly expanded its routes including options to central Europe from Paris and Brussels.

A new ‘hot tent’ experience with Highland ponies has been introduced in Scotland’s Cairngorm mountains with Scot Mountain Holidays. The four-night, four-day wild camping trip brings a hike through remote landscapes together with the comfort of a hot Nordic tipi warmed by a wood burner at night. Led by owner and mountain leader, Andrew Bateman, and his partner Rebecca who create homemade feasts with home grown and locally sourced ingredients, this off-grid experience offers all the joys of wild camping without the hassle. The two ponies, Foxglove and Goldie act as pack horses carrying the tents, camp beds, food and wood fuel through spectacular Caledonian pine forests and around stunning lochs with views of some of Scotland’s highest peaks. Wildlife includes golden eagles, wild boar, pine martens and the rare capercaillie.

The up and coming Põhjala area of Tallinn is the site of an old rubber factory in the Kopli district. Here a community-minded group of artistic entrepreneurs inhabit the cavernous, rundown buildings that are heading for a major facelift. It’s already been the film set of the movie Burial starring Tom Felton and Diana Rigg and is predicted to be the part of town where the future rich will soon flock to live. Karja Su is its stand-out eatery. The name means ‘Shepherd’s bread’ and was started by Kenneth Karjane in a garage, spending the money he had saved for an apartment on an oven instead much to his mother’s misgivings. The white Nordic-style café opened summer 2020 and has queues outside on a Saturday morning for its light as a feather ham and cheese croissants with a spicy after kick and crunchy cardamom pastries. Come nightfall, it doubles as a small-plate pizza restaurant called Barbara—ingeniously making use of the same oven and dough.

The Copenhagen district of Nørrebro has been named the coolest neighbourhood in the world by Time Out. Located on the northern side of the city’s lakes, it features the Usynlige Stier or ‘Invisible Paths’ on Krakas Plads where diverse art displays and innovative green spaces bring streets alive. Superkilen is another popular area of Nørrebro, designed by Bjarke Ingels Group, Superflex and Topotek1, aiming to bring communities together. Its Red Square offers modern, urban life with cafés, music and sports. The Black Market is a classic square with fountain and benches, whilst The Green Park is perfect for picnics, sports and walking the dog. Café Glean is a new vegan café in the heart of Nørrebro. Delicious new recipes feature the innovative aquafaba—the water from chickpeas as an alternative to eggs in baked goods. At the VAKKA Tea Bar on Sankt Hans Torv tea lovers will be able to try cold brew teas, tea-based cocktails and more. This concept comes from Pu Wang Krogh and Nikolaj Brøndsted, who have previously had success with the bars of Copenhagen-based restaurants Umami and MASH.
Jan Hartwig has opened his eponymous pop-up restaurant in the idyllic garden of the porcelain manufacturer Nymphenburg, as a foretaste of his Munich restaurant JAN which is due to open this summer. One of only 10 three-star chefs in Germany, great things are expected. Located in the northern part of the mansion, the pop-up offers a maximum 16 people the chance to experience an intimate meal with Jan, almost like being at home with the chef. Dishes will be served on exquisite porcelains including Lightscape by Ruth Gurvich and clam shells by Ted Muehling.

nymphenburg.com

Aarhus might be Denmark’s second city, but it’s the undisputed capital of the Danish music scene and a leading light in Danish sustainability. This year Aarhus is combining the two as part of a year-long series of musical events called Music City Aarhus 2022. From 2-4 June, the city hosts Denmark’s most sustainable music festival, Northside, adding to its green credentials by running the festival on 100% green energy and serving only plant-based meals for the first time. International artists include Lewis Capaldi and Nick Cave. There will also be a series of free concerts around the city. Later on in the year, the city hosts its annual Aarhus Festival from 26 – 4 September, a 10-day celebration of music, art and culture.

musiccityaarhus2022.dk

The new Sky Lagoon takes wellness to a whole new level. This geothermal lagoon just minutes from Reykjavik’s city centre features a 75m ocean-side infinity edge lagoon where bathers gaze out over the North Atlantic Ocean. The sauna has Iceland’s largest window, and an overall design inspired by historic turf houses. A seven-step experience called The Ritual has been developed from Icelandic traditions of combining warm and cold waters, warm steam, dry heat and fresh air.

skylagoon.com

Anyone who was obsessed with *Game of Thrones* should make a beeline for Northern Ireland where Warner Bros. Themed Entertainment and Linen Mills Studios has opened the official Game of Thrones Studio Tour in Banbridge, Northern Ireland. The tour will transport fans into the heart of Westeros and Essos with captivating sets, original props and costumes and more behind-the-scenes elements from the hit HBO series.

gameofthronesstudiotour.com

The new Deichman Bjørvika Public Library in Oslo is one of Europe’s most dynamic public buildings. Not only does it house vast book collections, it’s also home to a movie theatre, media workshops, gaming zones, lounges and a restaurant. Designed by Lund Hagem Architects and Atelier Oslo, the top of the building cantilevers out to announce its presence to visitors arriving from Oslo’s city centre. Cuts in the façade offer entrance for the east, west and south of the city too, welcoming everyone in. Diagonal shafts of light cut through the building connecting indoor to the street outside and the nearby Opera House. Come nightfall, the library glows to reflect all the different activities and events housed within.

deichman.no

Oslo might be Denmark’s second city, but it’s the undisputed capital of the Danish music scene and a leading light in Danish sustainability. This year Aarhus is combining the two as part of a year-long series of musical events called Music City Aarhus 2022. From 2-4 June, the city hosts Denmark’s most sustainable music festival, Northside, adding to its green credentials by running the festival on 100% green energy and serving only plant-based meals for the first time. International artists include Lewis Capaldi and Nick Cave. There will also be a series of free concerts around the city. Later on in the year, the city hosts its annual Aarhus Festival from 26 – 4 September, a 10-day celebration of music, art and culture.

musiccityaarhus2022.dk

The new Sky Lagoon takes wellness to a whole new level. This geothermal lagoon just minutes from Reykjavik’s city centre features a 75m ocean-side infinity edge lagoon where bathers gaze out over the North Atlantic Ocean. The sauna has Iceland’s largest window, and an overall design inspired by historic turf houses. A seven-step experience called The Ritual has been developed from Icelandic traditions of combining warm and cold waters, warm steam, dry heat and fresh air.

skylagoon.com

Anyone who was obsessed with *Game of Thrones* should make a beeline for Northern Ireland where Warner Bros. Themed Entertainment and Linen Mills Studios has opened the official Game of Thrones Studio Tour in Banbridge, Northern Ireland. The tour will transport fans into the heart of Westeros and Essos with captivating sets, original props and costumes and more behind-the-scenes elements from the hit HBO series.

gameofthronesstudiotour.com

The new Deichman Bjørvika Public Library in Oslo is one of Europe’s most dynamic public buildings. Not only does it house vast book collections, it’s also home to a movie theatre, media workshops, gaming zones, lounges and a restaurant. Designed by Lund Hagem Architects and Atelier Oslo, the top of the building cantilevers out to announce its presence to visitors arriving from Oslo’s city centre. Cuts in the façade offer entrance for the east, west and south of the city too, welcoming everyone in. Diagonal shafts of light cut through the building connecting indoor to the street outside and the nearby Opera House. Come nightfall, the library glows to reflect all the different activities and events housed within.

deichman.no

Oslo might be Denmark’s second city, but it’s the undisputed capital of the Danish music scene and a leading light in Danish sustainability. This year Aarhus is combining the two as part of a year-long series of musical events called Music City Aarhus 2022. From 2-4 June, the city hosts Denmark’s most sustainable music festival, Northside, adding to its green credentials by running the festival on 100% green energy and serving only plant-based meals for the first time. International artists include Lewis Capaldi and Nick Cave. There will also be a series of free concerts around the city. Later on in the year, the city hosts its annual Aarhus Festival from 26 – 4 September, a 10-day celebration of music, art and culture.

musiccityaarhus2022.dk

The new Sky Lagoon takes wellness to a whole new level. This geothermal lagoon just minutes from Reykjavik’s city centre features a 75m ocean-side infinity edge lagoon where bathers gaze out over the North Atlantic Ocean. The sauna has Iceland’s largest window, and an overall design inspired by historic turf houses. A seven-step experience called The Ritual has been developed from Icelandic traditions of combining warm and cold waters, warm steam, dry heat and fresh air.

skylagoon.com

Anyone who was obsessed with *Game of Thrones* should make a beeline for Northern Ireland where Warner Bros. Themed Entertainment and Linen Mills Studios has opened the official Game of Thrones Studio Tour in Banbridge, Northern Ireland. The tour will transport fans into the heart of Westeros and Essos with captivating sets, original props and costumes and more behind-the-scenes elements from the hit HBO series.

gameofthronesstudiotour.com

The new Deichman Bjørvika Public Library in Oslo is one of Europe’s most dynamic public buildings. Not only does it house vast book collections, it’s also home to a movie theatre, media workshops, gaming zones, lounges and a restaurant. Designed by Lund Hagem Architects and Atelier Oslo, the top of the building cantilevers out to announce its presence to visitors arriving from Oslo’s city centre. Cuts in the façade offer entrance for the east, west and south of the city too, welcoming everyone in. Diagonal shafts of light cut through the building connecting indoor to the street outside and the nearby Opera House. Come nightfall, the library glows to reflect all the different activities and events housed within.

deichman.no

Oslo might be Denmark’s second city, but it’s the undisputed capital of the Danish music scene and a leading light in Danish sustainability. This year Aarhus is combining the two as part of a year-long series of musical events called Music City Aarhus 2022. From 2-4 June, the city hosts Denmark’s most sustainable music festival, Northside, adding to its green credentials by running the festival on 100% green energy and serving only plant-based meals for the first time. International artists include Lewis Capaldi and Nick Cave. There will also be a series of free concerts around the city. Later on in the year, the city hosts its annual Aarhus Festival from 26 – 4 September, a 10-day celebration of music, art and culture.

musiccityaarhus2022.dk
The new 25hours Hotel Indre By in Copenhagen is a riot of expressive artwork, colour and pattern thanks to Swedish designer Martin Brudnizki

WORDS LISA JOHNSON
PHOTOS STEPHAN LEMKE

In the centre of Copenhagen—by the ‘Round Tower’ observatory with its spiral ramp that Tsar Peter the Great is said to have ridden up on horseback—is an elegant four-storey building in limestone, slate and glass. Dating from the 19th century, it’s part of a complex that has housed an office building, a Royal Copenhagen porcelain factory and a paper mill. For most locals, however, it’s the former home of Copenhagen University’s faculties of law and theology. And it’s this that 25hours Hotels took as its starting point for its first hotel in Denmark, 25hours Hotel Indre By: the notion of university as a coming of age; the crucial stage that determines the direction a life will take; when a desire for knowledge comes up against a whirlwind of emotions.

To bring this concept to life, the hotel group called on the Swedish design star Martin Brudnizki, the son of a German stylist and Polish engineer, who studied at the American University in London before founding his studio, MBDS, in 2000. Based in London and New York, Brudnizki has spent the past two decades creating glamorous interiors for high-end restaurants, private members’ clubs and hotels—from Annabel’s in London to Soho House in Miami. In 2015, he co-founded a range of furniture, lighting and accessories, And Objects. His feel-good interiors favour “a love of layering different materials, textures and styles”; ultimately, he believes they should make people happy.

25hours Hotel Indre By was the studio’s first project in Denmark, and its youthful outlook made it a “particularly joyous one to work on,” says Brudnizki. Responding to the concept of campus living and the lifestyles of “digital nomads who hop from city to city living and working, but also want to be surrounded by comfort and style,” MBDS designed 245 rooms in one of two styles, Passion and Knowledge, along with a series of multifunctional open-plan spaces including a reading room and a co-working space, as well as a wellness area with a fitness studio and an outdoor sauna. The trademark MBDS banquettes and rows of tables set with little bar lights are still very much in attendance, but the layering has been taken to the max. As Brudnizki puts it, “We’ve really pushed the boundaries with this design, mixing high and low materials and incorporating expressive artwork, colours and patterns.” From the Restrooms inspired by the colourful townhouses of Copenhagen’s waterfront to the Vinyl Room and Opinion meeting room—a two-toned debate chamber—the result is, in Brudnizki’s words, “a lot of fun”—inclusive, collaborative, zingy, upbeat.

“We really pushed the boundaries with the design”
In the Knowledge rooms, the artwork, mural-style wallpaper and objects reference the astrological discoveries of Tycho Brahe and the explorations of Charles Darwin.

“We always try to ground a project in its location. The colourful buildings of Copenhagen emanate warmth and playfulness and we wanted to bring this into the hotel. It’s a riot of different colours, but it hangs together peacefully because each colour has a similar tonality.”

“Buildings are another starting point. In this case we were presented with a fascinating building that has had a number of functions, which gave us the opportunity to be creative. In the reception area, we designed a sculpture crafted from books that refers to its history as a paper mill. In the F*ck Everything Meeting Room we used decorative wallpaper and flooring as well as vintage furniture to reference the 16th-century office building. And in the Knowledge rooms, the artwork, mural-style wallpaper and objects represent the discoveries of [the Danish astronomer] Tycho Brahe and the explorations of Charles Darwin.

“We took a layered approach to the design process, ensuring that each space had its own identity within a shared narrative. So we used lots of bold graphic patterns and colours while creating a harmonious thread through the use of artwork, antique and vintage finds, and planting, which features across the whole site.

“Several designs and fabrics are unique to 25hours Hotel Indre By. We worked with Pierre Frey on a bespoke pattern for curtains in the public areas and with the Danish supplier Thonet on dining chairs that they brought back from their archive especially for the hotel and produced in a unique colourway and fabric that is only found here. The lighting and vintage pieces are Danish and the artwork in the bedrooms was all produced by Danish artists and creatives including Sophie Klerk and Jacoba Niepoort.

“Most of the furniture and all the soft furnishings in the public areas, as well as the joinery in the bedrooms, are bespoke designs by MBDS. We also designed the twisted wooden tables in the restaurant, the long banquette with built-in streetlamp lighting in the courtyard, and the banquette that wraps around the book sculpture in reception.”

NENI

“The seventh NENI in the 25hours Hotel group offers Lebanese sharing dishes from Israeli chef Haya Molcho in a dining room and courtyard with a retractable roof. “We love murals as they create a sense of illusion,” says Brudnizki. “It’s as though you are breaking down a wall and entering into another world entirely.”

CAFÉ DUSE

Melissa Forti, the Roman-born author of The Italian Baker, specialises in organic cakes and pastries that combine “long-forgotten Italian recipes” with global influences. For her first café for 25hours, named after the belle époque Italian stage actress Eleonora Duse, MBDS designed a “modern Italian-style café, featuring heavily upholstered lounge chairs with a tapastry detail.”

BOILERMAN BAR

Like its namesakes in Germany, the Copenhagen Boilerman was conceived with Hamburg bar entrepreneur Jörg Meyer. It takes its name from the ‘high-ball’ signal on American railroads: when the ball was raised, the driver knew he was running late and would ask his boilerman to stoke the furnace. The long games tables are bespoke designs by MBDS.
We used to think that Scandi style was effortlessly minimal, yet a new wave of Nordic designers are embracing a playful maximalism. From pairing bold patterns with bright colours but still offering the key pieces we need to update our wardrobes, these brands have embraced joy.

CURATED BY FASHION STYLIST MICHELLE DUGUID

@instagram.com/michelle_duguid

THE NEW NORDICS

Rains
Tanne Krogh-Vitting, Head of Design

Brøgger
Julie Brøgger, Founder

Rodebjer
Carin Rodebjer, Creative Director & Founder

Stine Goya
Stine Goya, Founder

Ganni
Ditte Reffstrup (left), Co-Founder

Stand Studio
Nellie Kamras, Founder

Baum und Pferdgarten
Rikke Baumgarten and Helle Hestehave, Founders

Henrik Vibskov
Henrik Vibskov, Founder

Cecilie Bahnsen
Cecilie Bahnsen, Founder

Saks Potts
Barbara Potts & Cathrine Saks, Founders

2022 SPRING/SUMMER COMPANION 2025 HOURS HOTELS X FRIENDS OF FRIENDS
RØDEBJER

Founded in New York in 2000 by Swedish designer Carin Redjeb, the brand Redjeb has fast become a cult staple for women, thanks to its fun-free elegance. One favourite pieces are her signature slouchy suits, mured prints in panels, and we love her pink and white check-ersued suit for S/S 2021. The brand is committed to creating sustainable collations and using green materials that are built to last both in quality and style. rodebjjer.com

STINE GOYA

Danish designer, Stine Goya is known for joyful prints, bold silhouettes and her confident use of vibrant colours. After studying in London’s Central Saint Martins, Goya started her label in 2006 and has a loyal following who regard her clothes as uplifting and directional. She encourages her customers to be bold, mixing it up with more glamorous colours and prints. stinegoya.com

HENRIK VIBSKOV

Vogue described Central Saint Martins-trained Vibskov as the pied piper of Danish fashion, and after 20 years in the business he is the go-to for print and colour. We love his menswear silhouettes, bright coloured jumpers and printed jumpers, and graphic print socks. Look out for his concept store in Copenhagen and New York, where you can buy his full collection along with up and coming designers and artists. henrikvibskovboutique.com

ROAINS

In 2012, three Danish friends launched a fashion business built on pure practicality. This may seem boring on paper, but RAiNS is an outerwear brand that is built to last both in quality and style. This leads naturally from fairy, dreamlike fabrics using traditional techniques. This leads naturally to sustainability with organic up-cycling and designer Alvar Aalto, which sees the team pushing their silhouettes with rounder shapes inspired by the famous S/S 2021. Credited with reinventing Scandinavian style, Ganni strikes the perfect balance between Danish cool and Parisian chic. Think bright coloured gingham dresses, boyish biker jackets and lots of great denim. The brand was launched in 2000 by husband and wife teams Ditte and Nicolas Refstrup, and there is a lot of reference to the Ganni girl, an authentic, free-spirited character who is very relaxed about fashion. While this style is actually not easy to put together, you can see why people want to buy a piece of it. Ganni has just introduced its first ever genderless collection with the relaunch of its responsible line Softwear. ganni.com
Finding our common connection through the medium of movement

With the fresh breeze of summertime comes the season of festivals and open-air events in Europe. From the moment the weather gets warm and sunny enough, one can find people in parks and fields all over the city dancing with their makeshift sound system set-ups. Summer is the time of watching our worries fall as we let down our hair, move our bodies, and acquiesce to the power of groove under the setting sun and into the night.

Given the constant flux of nightlife over the last two years, summer may be the only time that people in some European cities can dance together in crowds. But even good weather and strong safety concepts are no guarantee, posing an important concern about the future of nightlife for all of us—what do we lose when we can't go out dancing, whether in the summer or any other time of the year? How can we get our groove on instead?

For many of us, dancefloors are a special place that allow us to discover the powers of our inner groove and indulge in all of its pleasures. Found through a strong beat that has us up on our feet, swaying our hips and moving our bodies, groove helps us realize the abundance within ourselves and our environments. With its ability to get inside and shake things out, groove creates the room for us to imagine different possibilities and new realities, within and outside of ourselves. Groove is about feeling good without guilt, seeing and being seen. Groove is about healing ourselves and connecting with one another; and against the backdrop of the pandemic, characterized by loss and isolation, groove is an energy-like source that can nurture life after destruction.

When we dance in crowds, the invigorating powers of groove are emphasized by the energy we exchange and feed off of from one another, one that is difficult to replicate in other settings—especially alone and virtually. When dancing in groups becomes unsafe or illegal, how can we tap into the power of groove—not only for what it does for ourselves, but also for the sake of our culture?

Here we showcase three Berlin-based artists and collectives that are creating safe, meaningful spaces for us to dance in. Drawing inspiration from the city’s surrounding club culture, the meditative traditions of ecstatic dance, and the contemporary dance language Gaga, the primary purpose of these events, broadly defined as dance meditations, is to guide participants to move—and tap into their inner groove—more intentionally than on a night out. While no substitute for a full night at the clubs or deep in the grounds of a festival, dance meditations allow us to become present and honest with our movement, leading us to a different kind of freedom than we may find on a cramped dance floor.

If you don't find yourself in Berlin anytime soon, there are other ways to tap into the powers and pleasures of your own inner groove. While some of the examples emerged recently in response to the pandemic, they can be traced back to the long-established practices of ecstatic and Gaga dance, broadening the amount of possibilities we have with getting our groove on, with or without the clubs closed.
BERLIN
Finding our groove in the techno capital of the world

In Berlin, one can observe the influences of club culture in just about anything—from streetwear to high-end fashion, literature to TV in the underground train. For those of us that relish in the city's globally renowned nightlife culture, Berlin is a special city where there will always be one way or another to get our groove on.

DOSE OF PLEASURE
Emerging from the first Covid-19 lockdown in Berlin, Dose of Pleasure is a dance meditation event produced by artist and educator Alvin Collantes. What began as an online live-streaming platform to connect with people isolated in a global community of “Doseurs” discovering the abundance of their inner groove. Whether you join Collantes in Berlin, online, or in one of the many other cities he visits, expect to be challenged but still inspired. For the one-hour Dose, Collantes guides participants through a dynamic journey that expands how we experience movement, inviting us to find the energy and sensuality in pleasure in our body’s burning efforts. The meditation is accompanied by techno, house, disco, soul, and funk music, taking us on a journey of “Dosers” discovering the abundance of their inner pleasure.

COCOCOCREATED
Tucked away inside a small church in Berlin’s legendary Neukölln district, Cocococreated is a dance research event organized by professional dancer Tanja Sahai and music events promoter Einas Nie. Similar to Dose of Pleasure, Cocococreated draws inspiration from the surrounding city’s club culture and the embodying practice of Gaga, creating a “dance floor research club” open for all ages, bodies, and dance backgrounds. Led by a dance meditation guide, participants engage in a series of game-like movement exercises, creating a playful overall environment that pleases our inner dancer—and raver. A live DJ accompanies the groove session, playing anything from experimental ambient to classic house tracks. If you find yourself in Berlin, visit the collective’s Instagram page @cocococreated to learn more about upcoming in-person and virtual events.

TANZEN 3000
Tanzen 3000 is an ecstatic dance event in Berlin that is more “hip-hop than hippie.” Produced by organizers from Berlin’s experimental free open-air and self-organized music scenes, Tanzen 3000 is groovy, unexpected, and raw. They begin their events with a guided dance meditation which, similar to those run by Dose of Pleasure and Cocococreated, gets participants all warmed up. After the guided session, they open up the dance-floor—inside a circus tent—to a 2-hour groove session, where anything from classical music to dirty Chicago house is fair game. Tanzen 3000’s explicit stance on no substances or distractions of any kind on the dance floor—inside a circus tent—is a refreshing reminder that there is so much pleasure to gain from just dancing.

In true Berlin fashion, the best way to find out about anything—from streetwear to high-end fashion, literature to TV in the underground train. For those of us that relish in the city’s globally renowned nightlife culture, Berlin is a special city where there will always be one way or another to get our groove on.

GAGA
Gaga is a dance language and movement pedagogy created by Israeli choreographer and dancer Ohad Naharin. Following a back injury, Naharin derived Gaga, characterized by its figurative use of language and embodied practices, as a mechanism to reconnect with his body and reclaim movement. With its powerful use of language and emphasis on movement as care, Gaga provides many valuable principles and tools for dancers and non-dancers alike. Gaga classes are offered in two categories: Gaga/Dancers, which is intended for trained dancers, and Gaga/People, which is open for all backgrounds. To join a virtual or in-person class, check out gagapeople.com for the full list of over 100-trained instructors offering events in 21 countries.

ECSTATIC DANCE
Ecstatic dance refers to events where dancers lose themselves to the rhythm of music, entering a state of trance and ecstasy. The list of different ecstatic dance events one can join is as long and varied as its history, but with a curious mind and a little bit of digging on the Internet, you can find something happening near you. Typically hosted during the day and under the category of class or meditation events, ecstatic dances can be a safe alternative to clubbing when pandemic restrictions tighten. Although more controlled than the clubs, get ready to let loose and find your groove like you never thought possible.

In Berlin, one can observe the influences of club culture in just politics—from streetwear to high-end fashion, literature to TV in the underground train. For those of us that relish in the city’s globally renowned nightlife culture, Berlin is a special city where there will always be one way or another to get our groove on.
To get you started on what we hope is a summer full of dancing, enjoy this one-and-half-hour groove sesh curated by our friends at the Stockholm-based record label House Music With Love (HMWL). Featuring Nordic talents from around the region, this playlist is bound to get you up on your feet and feeling the music. Let’s dance to the Nordic groove, baby!

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

To get you started on what we hope is a summer full of dancing, enjoy this one-and-half-hour groove sesh curated by our friends at the Stockholm-based record label House Music With Love (HMWL). Featuring Nordic talents from around the region, this playlist is bound to get you up on your feet and feeling the music. Let’s dance to the Nordic groove, baby!

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

Tracklist:

- Satori, Miss Amadée, Crussen – Days Without You (Crussen Remix) - 10:43
- Daniela Rathana, Bella Boo – Havanna (Bella Boo Remix) - 4:07
- Yaeji, Baba Stiltz – New York 93 (Baba Stiltz Remix) - 5:55
- Axel Boman – Hello - 8:39
- Axel Boman – Nattsudd - 6:51
- Bella Boo, Kornél Kovács – Stars (Kornél Kovács Remix) - 5:08
- Off The Muds, Joy Orbison – Better Lly O Bell Mix - 8:03
- Off The Muds – Karigian Remix - 6:27
- Librarian – I Hope We Can Live on the Moon Someday - 7:56
- Malin Genie, Per Hammar, Samuel Andre Madison – Scania (S.A.M. Rework) - 7:29
- Cid Inc., Dmitry Molosh – Impending Storm (Original Mix) - 7:10
- Todd Terje – Strandbar - 8:18

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

To get you started on what we hope is a summer full of dancing, enjoy this one-and-half-hour groove sesh curated by our friends at the Stockholm-based record label House Music With Love (HMWL). Featuring Nordic talents from around the region, this playlist is bound to get you up on your feet and feeling the music. Let’s dance to the Nordic groove, baby!

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

Tracklist:

- Satori, Miss Amadée, Crussen – Days Without You (Crussen Remix) - 10:43
- Daniela Rathana, Bella Boo – Havanna (Bella Boo Remix) - 4:07
- Yaeji, Baba Stiltz – New York 93 (Baba Stiltz Remix) - 5:55
- Axel Boman – Hello - 8:39
- Axel Boman – Nattsudd - 6:51
- Bella Boo, Kornél Kovács – Stars (Kornél Kovács Remix) - 5:08
- Off The Muds, Joy Orbison – Better Lly O Bell Mix - 8:03
- Off The Muds – Karigian Remix - 6:27
- Librarian – I Hope We Can Live on the Moon Someday - 7:56
- Malin Genie, Per Hammar, Samuel Andre Madison – Scania (S.A.M. Rework) - 7:29
- Cid Inc., Dmitry Molosh – Impending Storm (Original Mix) - 7:10
- Todd Terje – Strandbar - 8:18

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

To get you started on what we hope is a summer full of dancing, enjoy this one-and-half-hour groove sesh curated by our friends at the Stockholm-based record label House Music With Love (HMWL). Featuring Nordic talents from around the region, this playlist is bound to get you up on your feet and feeling the music. Let’s dance to the Nordic groove, baby!

For an endless supply of quality house and chill beats, you can find HMWL on Beatport, Soundcloud, and Spotify.

Tracklist:

- Satori, Miss Amadée, Crussen – Days Without You (Crussen Remix) - 10:43
- Daniela Rathana, Bella Boo – Havanna (Bella Boo Remix) - 4:07
- Yaeji, Baba Stiltz – New York 93 (Baba Stiltz Remix) - 5:55
- Axel Boman – Hello - 8:39
- Axel Boman – Nattsudd - 6:51
- Bella Boo, Kornél Kovács – Stars (Kornél Kovács Remix) - 5:08
- Off The Muds, Joy Orbison – Better Lly O Bell Mix - 8:03
- Off The Muds – Karigian Remix - 6:27
- Librarian – I Hope We Can Live on the Moon Someday - 7:56
- Malin Genie, Per Hammar, Samuel Andre Madison – Scania (S.A.M. Rework) - 7:29
- Cid Inc., Dmitry Molosh – Impending Storm (Original Mix) - 7:10
- Todd Terje – Strandbar - 8:18
Companion caught up with the flamboyant Italian baker, Melissa Forti, as she prepares to throw open the doors of Café Duse at the new 25hours Hotel Indre By, Copenhagen.

From humble beginnings as a self-taught baker to creating afternoon tea in the Royal Academy Café in London, publishing two international best-selling cookbooks and teaming up with 25hours Hotels to create Café Duse in Copenhagen, Melissa Forti’s journey through the baking world hasn’t followed a traditional route. But then nothing about her follows convention. Her personal style is more tattoos and high fashion than aprons and wooden spoons. She respects yet rejects French baking in favour of an English-meets-Italian philosophy, and constantly pays homage to the cookbooks of old. Born in Rome, she now lives in Sarzana in the Italian region of Liguria, from where she explains her glamorous baking journey.

How did your love of baking begin?
I always said I would never bake in my life! I used to enjoy cooking at home very much. I had the luxury of taking a sabbatical year. At the time, I didn’t know what I wanted to become or where I was going with my life, so I listened to all the signs the cosmos were sending me. I travelled a lot and found myself in the United States in front of a cake decorating shop. It was an impressive five floors of colours and sugar and glitter and I thought wow! I wasn’t into baking but I bought some things because I’d spent an hour in there!

When I got back to Italy on a rainy Sunday afternoon in 2007 I baked my first cup cakes which were disgusting! So I baked them again and my boyfriend said these are actually really good. We had a friend who had a restaurant and I took them to him to offer to his guests and he called me after an hour to say can you bring them every week as his customers loved them. No one was talking about cupcakes in Italy at the time.

My baking started for fun and most of my baking skills come from self-taught studies. I started posting pictures of my cakes on Facebook from my pretty, plant-filled terrace. At the time no one was doing this and I started to get lots of online orders.

I moved to England and I started to study baking. I did some courses with Peggy Porschen and then I went to the United States to learn the trade. Back in Sarzana, I opened my first shop. It was very tiny but I had to hire five people within six months of it opening to keep up with the demand. I ended up opening Melissa’s Tea Room and Cakes, a boutique bakery and tearoom in Sarzana which sadly I had to close recently due to other commitments and Covid, of course.

What is your style of baking?
I’m a very traditional baker with a modern twist. I’m not into French baking or modern baking. No disrespect but it’s just a style choice. I search for vintage cookbooks from Australia to France to Germany in which I find old recipes. I like to go back in time and see how things have been designed through history and before pastry chefs.

For example, our beloved Italian panettone was not what it is today. Originally it was flat and quite dense—not at all fluffy as it is now. I’m interested in going back in time to see the evolution of items that I bake while keeping an eye on a modern twist, although I’m quite faithful to the original. I would say my baking is very traditional, international and local at the same time!

What are your favourite bakes at the moment?
I’m very traditional. Simple things are the best but not necessarily the easiest to prepare. If it’s simple you have to make it spot on. I love all the citrus, oranges and lime. I love everything that’s fresh. And I adore raspberries with lemon. These are very traditional but timeless flavours. And, of course, chocolate. Whilst I could eat chocolate every so often, I also love ricotta cheese. I put it in many of my cakes as it provides amazing texture and flavour.

Is Café Duse your first café collaboration?
Yes, it’s my first partnership. I’ve been trying to work with 25hours for many years, as I feel a strong connection to the brand. I love the fact that they are growing and evolving, and are very curious, open, modern, friendly and informal. Although my style is more traditional in a sense, they have what I am missing, and I have what they are missing! So it’s a good match.
Melissa’s Top Five Vintage Cookbooks

- L’arte di mangiare bene by Pellegrino Artusi (1891)
- Mrs Beeton’s Book of Household Management by Isabella Beeton (1861)
- English bread and Yeast Cookery by Elisabeth David (1977)
- Royal Bakers Book by Ch. Hermann Senn (1902)
- Seventy-Five Receipts for Pastry, Cakes & Sweetmeats by Eliza Leslie (1828)

“The Artusi is a timeless cookery book. In Italy it’s the bible of not just baking but everything from starters to cakes. Julia Child taught America how to cook. Pellegrino Artusi taught Italians how to cook.”

How did you decide on Copenhagen for your café?
We talked about Cologne or Dubai, but none of the buildings really felt right until Copenhagen came along and they showed me the building and I was like, ok that’s me! That’s the place! And we totally agreed that’s where Café Duse was meant to be.

The hotel is in a former university and the café space is gorgeous. England is a big part of my life as I lived there for 10 years, and this building has a lot of England in it. It looks like a remnant of Buckingham Palace with big windows and a grand main entrance. It’s stylish but also historic. And we discovered that in the exact place we chose for Café Duse, there was a café in the beginning of the 20th century. It feels like destiny.

How did you come up with the name Café Duse?
I wanted to call this place Café Duse after the Italian actress Eleonora Duse who was born in 1858. She was an Italian woman doing business abroad – just like me. She was one of the very first feminists in the theatre business. It’s remarkable to acknowledge that this woman worked in strong synergy with other women which at the time was rare. She also changed the face of theatre, being one of the first actresses to cry on stage. The way we see the theatre nowadays is thanks to her. She’s very well known in Denmark. All in all, it was a great opportunity to pay tribute to this amazing woman with a decadent café that would awaken all the senses.

Will you have a signature cake at Café Duse?
25hours is a German company and my most famous cake in Germany is the tiramisu layer cake. Two-star Michelin celebrity chef Tim Raue came to my shop here in Italy and had to bake my tiramisu cake for a TV show without knowing the recipe. And he failed miserably! From that moment it became huge. My red velvet and my cannoli cake are also very popular. I also love tarts made the Italian way—with a sugar based pastry dough called frolla—called Crosta. The specifications for this dough are countless. It’s enough to add or remove one ingredient and the whole texture changes. And usually we fill them up with jam or custard or chocolate cream, so they are very versatile and I love them. I will bake plenty of them at Café Duse in a homemade style.

Will the café have an Italian sensibility?
We will have Italian products that aren’t known in Denmark, so that will be a novelty. And we will introduce a new way of buying cakes. Danes usually go to bakeries to have those amazing pastries to enjoy with coffee in the morning. They are used to having little tarts or baguettes. I’ve heard that when they go for dinner at a friend’s house they usually bring chocolate or wine. In Italy we bring a tray of cakes or little migranes. We will have cakes to take away and for special occasions, which is something new for Copenhagen.

I have designed an afternoon tea for Café Duse which is Italian influenced but also English. We will have scones but also have little Italian pastries. It will be a tribute to both countries in Copenhagen.

I’m a lifestyle enthusiast. I’m Italian, so I do enjoy an aperitivo. I’m very serious about chilling and relaxing. When you work you work, you give a hundred per cent, but when it’s time to stop, then it’s family and friends. And that’s how life should be. Café Duse is all about this. I can’t wait for everyone to come in and eat cake.

Melissa is working on her third baking book now and promises that Café Duse will be featured. Previous books include The Italian Baker (2016) and Melissa Forti Christmas Baking Book (2020).
This recipe can be used as a base for more variations. You can swap raspberries for blueberries or blackberries, or even apples if you want. I remember having a slice of this loaf in a café near Hollywood Boulevard in Los Angeles very often for breakfast with a cup of coffee. Few things work magically like raspberries! They really are one of my favourite little fruits. Be sure you bake it for a Sunday morning breakfast or for a picnic in the park and your family and friends will thank you!

**INGREDIENTS**

**The Streusel**  
(crumble topping)  
- 75g – ⅓ cup – 3 oz. of flour  
- 6 tbsp. of white sugar  
- 15g – ½ cup – 4 oz. of cold butter diced  
- bsp. of white sugar  
- tsp. vanilla extract

**The Loaf**  
- 340g – 2 ⅔ cups -12 oz. of flour sifted  
- 2-⅔ tsp. of baking powder  
- 250g – 1 ⅔ cup – 9 oz. of white sugar  
- the zest of lemon grated  
- 170g – ⅔ cup – 6 oz. butter room temperature  
- 1 tsp. vanilla extract  
- 3 eggs  
- 175g – ⅔ cup – 6 oz. sour cream  
- 250g – 2 cups – 8.8 oz. of fresh raspberries.

**METHOD**

1. Preheat oven to 180°C (350°F). Butter and flour a 9-inch loaf pan.
2. Prepare the crumble. In a bowl combine the flour, sugar and cold butter and rub mixture using your fingers until it resembles fine breadcrumbs. You can also use a food processor to accelerate the process. Set aside.
3. Sift flour and baking powder in a bowl and combine. In the bowl of a stand mixer put sugar, lemon zest and beat on low speed. Add the butter and vanilla paste and continue beating.
4. When the mixture becomes light and fluffy, start adding the eggs one at a time followed by the sour cream. When thoroughly combined, add the flour and baking powder in three additions.
5. Finally, fold in half of the fresh raspberries using a spatula and making sure not to break them.
6. Pour batter into the loaf pan and spread the other half of the raspberries over, pressing them a little into the batter.
7. Scatter the crumble over the batter and bake for about 40–45 minutes.
8. Once baked, allow to cool for 15 minutes before removing it from the pan. Leave to cool on a wire rack.

For a capital city, Copenhagen is small, yet uniquely multifaceted. As a resident, but also as a guest, you can explore and experience a wholly different city. Like plenty of other visitors, you’ll be checking sites such as the picturesque Nyhavn, the infamous yet beautiful mermaid, one or many museums and the Queen’s home off your list. You might take the design route, enjoying starching art, from classic to contemporary, visiting various interior brand showrooms, exploring Danish design, past and present. If you have a passion for food, experiencing Copenhagen’s ever growing restaurant landscape, ranging from Michelin-starred cuisine to traditional DanishSmørrebrød, will keep you more than busy; not to mention all the wine bars, cafes and bakeries. And in summer, you must go to the beach or enjoy a refreshing dip in the harbour. "Phew, where to start? For this time, I decided, I want a completely different perspective and to see Copenhagen through someone else’s eyes—Camilla’s!"

Camilla Zuleger takes us to her favourite places, where she finds not only beautiful things, but also inspiration and peace of mind.
It takes 20 minutes to get everywhere and even if you mostly have a headwind, nothing beats getting everywhere by bike.

**Assistens Kirkegård**

It is almost difficult to leave, but what is a city guide with just one place? So off we go! Only a few minutes later we pass a big iron gate and enter, what a graveyard? “I know, there’s something slightly unsettling about spending too much time at a graveyard…,” Camilla ponders. But today, Assistens Kirkegård is a graveyard, cultural site and final resting place of some famous Danish personalities—and park where one is not only allowed, but encouraged to sit down and rest. For Camilla, it is proof that life and death go hand in hand. Boulding with people—from parents trying to get their babies to sleep in a fancy pram to joggers and dog walkers. Or simply writers like Camilla in an attempt to clear their heads and escape the blinking cursor of an empty document. “It’s not big, so it takes a couple of rounds or several dashes down the small paths to get a proper walk out of it, but I love it here. It’s a romantic idea, but I come here for the fresh air or to walk past the grave of one of my favourite writers, Michael Strunge, in the hope that some of the idea, but I come here for the fresh air or to walk past the grave of one of my favourite writers, Michael Strunge, in the hope that some of the inspiration will rub off.” And as we walk, I can feel it’s a good place, a green oasis in the centre of Nørrebro.

**Darcy’s Kaffe**

Darcy’s Kaffe is a lot more than just a drink, it’s something happening, the famous writer Gertrude Stein noted. And at Darcy’s, a local coffee shop just off the doorstep of Camilla’s Nørrebro apartment, it’s all happening. Set against the bold blue paint of the facade, the patio is already busy with guests getting their daily morning coffee. Inside, the warm and friendly atmosphere instantly gets you—Darcy’s is an incredibly welcoming place, gentle music, people chatting, a neverfull interior bathed in soft light coming through the big windows. And limited space for the laptops, which definitely adds to the atmosphere. “I come here several times a week—not just for the incomparable oat milk cappuccino, but also to meet friends or indulge in one of my favourite activities: people watching,” says Camilla while I take a moment to admire the deliciously bathed in soft light coming through the big windows. And limited space for the laptops, which definitely adds to the atmosphere. “I come here several times a week—not just for the incomparable oat milk cappuccino, but also to meet friends or indulge in one of my favourite activities: people watching,” says Camilla while I take a moment to admire the deliciously looking home-baked pastries and goods on the counter. If you love coffee, this is your go-to place: Darcy’s is not only offering a top notch selection of the world’s finest coffee, but Darcy himself is always up for coffee talk—the nerdier the better. And for a while we just sit there, enjoy our delicious coffees and watch the bustling and bustling as Copenhageners start into their day.

darcyskaffe.dk

**My Favorite Things**

Leaving the silence behind, we cross busy Jægersborgade and enter Jægersborggade, a street you could dedicate a day to. Nestled in between the many other small workshops, cafes, shops and restaurants is the small gem My Favourite Things, offering a fine selection of organic beauty products, high quality fashion and accessories. “I’m not all that into shopping, but I do have a terrible bear towards beautiful clothes and expensive hand lotion,” confeses Camilla as we enter. “If I could exchange my wardrobe for just one store, it would be this.” The owner has impossible taste and the vibe and smell of the store is amazing.”

As I let my fingers glide over the clothes on the rack, feeling the high quality of the materials, vata a bit of a cream from an unknown brand with an peculiarly earthy scent, I think that Camilla is more than right.

“With an earthy scent, I think that Camilla is more than right. Everything here can become a favourite thing, valued and cherished even if you mostly have a headwind, nothing beats getting everywhere by bike.”

“With an earthy scent, I think that Camilla is more than right. Everything here can become a favourite thing, valued and cherished even if you mostly have a headwind, nothing beats getting everywhere by bike.”

**Brog Litteraturbar**

Speaking of favourite things, while we head south towards the city centre, we talk about books a lot. “Natural wine and a fine book selection is my idea of heaven,” Camilla raves, guiding me towards the next stop on our tour, BRØG Litteraturbar, a small independent bookshop and café in Fiolstræde in the heart of Copenhagen. “A perfect spot for my professional meetings and to unwind after a work day, I come here as often as I can,” explains Camilla, as we sit down at the café bar. On the menu is a small selection of ecological dishes and snacks for breakfast, lunch, coffee or afternoon tea. The beautiful bookshop is an inspiring heaven, so we take our time to explore the hand picked book selection afterwards. BRØG, the name a tribute to the Danish thinker, writer and icon Suzanne Brøgger, wants to introduce you to the great world of literature: From emerging to established to unexpected; from fiction, cultural literature and poetry to graphic novels to other literary finds. “Unfortunately, it’s only open during the day so I have to cut my working hours short. But with my line of work, this place should count as work, too!” muses Camilla with a smile.

broglitteraturbar.dk

**My Favourite Things**

Leaving the silence behind, we cross busy Jægersborgade and enter Jægersborggade, a street you could dedicate a day to. Nestled in between the many other small workshops, cafes, shops and restaurants is the small gem My Favourite Things, offering a fine selection of organic beauty products, high quality fashion and accessories. “I’m not all that into shopping, but I do have a terrible bear towards beautiful clothes and expensive hand lotion,” confeses Camilla as we enter. “If I could exchange my wardrobe for just one store, it would be this.” The owner has impossible taste and the vibe and smell of the store is amazing.”

As I let my fingers glide over the clothes on the rack, feeling the high quality of the materials, vata a bit of a cream from an unknown brand with an peculiarly earthy scent, I think that Camilla is more than right. Everything here can become a favourite thing, valued and cherished even if you mostly have a headwind, nothing beats getting everywhere by bike.”

assistentensKirkegaard.dk

1. Darcy’s Kaffe
    2. Asisten Kirkegård
    3. My Favourite Things
    4. Brøg Litteraturbar
    5. Kaffe
    6. Omar
    7. Hotel Cacm

*darcyskaffe.dk*
Eventually we say goodbye to the books and start again, passing Nørreport, which is bustling. We continue between the lakes and over Dronning Louise Bro, a popular hang-out spot, especially in summer. Taking a turn left, we enter Blågårdsgade, a quiet neighbourhood street lined with small shops and places to eat and drink. Our next destination is Kræss, a small boutique with only local artists that opened recently. “Just as with the clothes, I need to surround myself with pretty things, for my wellbeing but also to find new inspiration,” Camilla says. “I love the enigmatic and surprising selection of quite affordable art here.” Colourful artworks and posters lining the walls, beautifully framed; unique ceramic pieces, candles and other small objects displayed on the shelves, all from independent, local artists and makers. Kræss is a fantastic address if you’re on the lookout for a gift for a special one, or for yourself.

As we walk further north along Nørrebrogade, a seemingly never-ending stream of cyclists on their way home rushes past us. It’s time for dinner now! Located in Nørrebro, Omar is serving delicious food and, naturally, good wine. “I love the idea of being a regular at a bar or restaurant,” Camilla explains. “With new, exciting places opening every week, it’s hard to obtain in Copenhagen. Still, Omar is almost that to my partner and I.” The chef’s menu serving eight specially selected dishes to share comes not only at a good price, but is truly amazing. We opt for the pescatarian version. All dishes look beautiful and taste more than great, with a dessert with homemade ice cream and currants and another glass of juicy orange wine as the grande finale. Kitchen service is for lunch and dinner, but Omar is open from noon until late, so just drop in for a snack, a double Espresso or a Sportcola (another classic to discover) at the bar.

Having walked quite a bit despite how small Copenhagen is, we jump on a bus that takes us swiftly back to Nørreport. From there, it’s just a few steps to the last stop of our tour, Hotel Cecil. Formerly known as jazzhouse, Hotel Cecil has an intimate feel with an upstairs bar and downstairs venue. “Writing all day, I need something to get out of my head and thoughts again,” explains Camilla as we sit down. And nothing does the trick better than a concert. “Loud music and the physical sensation of the bass feel almost therapeutic to me, and I love coming here. Whether you go for a concert or just a DJ on the weekends, the atmosphere is lovely. It’s the perfect mix between club and concert venue.” For now, we just sit at the bar, having one last drink, our bellies filled with delicious food, our hearts filled with joy and inspiration. Thanks Camilla, for sharing your Copenhagen with us. Definitely places I wanna go back to sooner rather than later, I think to myself as I make my way to the 25hours Hotel Copenhagen Indre By, just a stone’s throw away…

---

Kraess.dk

Omar.dk

Hotel Cecil.dk

CITY WALK: COPENHAGEN
Local Heroes

25hours Hotel Indre By, Copenhagen has chosen the best local suppliers for its tasty beverages.

BEER

The beautiful island of Møn, in the south of Denmark, is the home of Bryghuset Moen, a micro brewery set up by three friends, Thomas, Kasper and David, employing just 10 people. With the island’s epic white chalk cliffs formed millions of years ago by ice glaciers, this is a fitting setting for a brewery that focuses on taking its time with quality. Bryghuset Moen works in harmony with nature: collecting water from a spring close to the blue sea, the white cliffs and the green forest, home to wild orchide. Beer is created using grains which grow in the Danish soil and handpicked ingredients.

If you happen to find yourself on the diminutive island of Møn, be sure to take a tour of the brewery to witness the fermenting and bottling process and sampling four brews for yourself. DKK75 per person.

bryghusetmoen.dk

COFFEE

Yellow Bird Coffee derives its name from the Yellow Songbird living in South America who protects the coffee beans from damaging insects. Located at Copenhagen’s Amager Strand, with a direct view to the beachfront, this artisan coffee roaster ensures a fresh roast every Friday, meaning that the tastiest coffee is always available. “Our goal is to promote and support sustainability and fair living conditions for the farmers we purchase beans from, by paying a fair price for all our green coffee beans.”

Their trusted roaster is a heavy cast iron drum roaster Giesen W15A Roaster. “We call her The Dutchess. She is flexible and reliable to use for a smaller roastery like ours,” said Christian. Production capacity is from 500 gram to 15 kg, and roast batches range from six to 12 kg at a time, making it what you would call a micro roastery.

As well as sampling a coffee or two at the small café at the Copenhagen HQ, visitors can also take a short course to learn about the consistency of an espresso, how to steam milk properly or get that barista swag. Courses start from DKK 295.

yellowbirdcoffee.dk
To pick out a particular neighbourhood in a city such as Reykjavík would be to overlook the fact that Reykjavík is the neighbourhood. With a cultural scene no bigger than that of any small-sized town in most other countries, what sets it apart is the extraordinary landscape, sense of community, and curiosity setting—the snafus partying in the summer where the nights are just a momentary lull, and the deep winter, where introspection and a beautiful kind of melancholy takes hold. They have music here to cover every point in that spectrum.

Iceland is a country which has given us, of course, Björk — with her original band The Sugarcubes — and the haunting, atmospheric soundscapes of Sigur Rós, but it is still a volcanic hotbed of new music. They have music here to cover every point in that spectrum. Winter, where introspection and a beautiful kind of melancholy takes hold. With a cultural scene no bigger than that of any small-sized town in the world, Iceland is a country which has given us, of course, Björk — with her original band The Sugarcubes — and the haunting, atmospheric soundscapes of Sigur Rós, but it is still a volcanic hotbed of new music. They have music here to cover every point in that spectrum. Winter, where introspection and a beautiful kind of melancholy takes hold.

Iceland is a country which has given us, of course, Björk — with her original band The Sugarcubes — and the haunting, atmospheric soundscapes of Sigur Rós, but it is still a volcanic hotbed of new music. They have music here to cover every point in that spectrum. Winter, where introspection and a beautiful kind of melancholy takes hold. With a cultural scene no bigger than that of any small-sized town in the world, Iceland is a country which has given us, of course, Björk — with her original band The Sugarcubes — and the haunting, atmospheric soundscapes of Sigur Rós, but it is still a volcanic hotbed of new music. They have music here to cover every point in that spectrum. Winter, where introspection and a beautiful kind of melancholy takes hold. With a cultural scene no bigger than that of any small-sized town in the world, Iceland is a country which has given us, of course, Björk — with her original band The Sugarcubes — and the haunting, atmospheric soundscapes of Sigur Rós, but it is still a volcanic hotbed of new music. They have music here to cover every point in that spectrum. Winter, where introspection and a beautiful kind of melancholy takes hold.
Todo Modo bookshop in Florence transcends the function of simply selling books, to become more than the sum of its parts. Ellen McBride chats to founder Pietro Torrigiani about the philosophy behind this innovative, community-minded bookseller.

**Summer Adventures**

Add a dash of Nordic style to your explorations this summer with COMPANION’s selection of the best travel accessories with a Northern sensibility.

**PIECE OF CAKE**

Designed to be your best friend, as well as the ultimate e-bike. Cake’s versatile Ona Flex has towing truck-like power, 1000+ configuration possibilities and off-road capabilities. The battery functions as an on-the-go power station for all your devices from laptops to phones.

From €5,900
ridecake.com

**OLD SCHOOL SKINCARE**

Anga’s wild crafted, sustainable Arctic-sourced products are rooted in the rituals of Iceland—bathing in geothermal pools, the Arctic Ocean and using old remedies with wild handpicked herbs that have been used for centuries to nourish the skin.

Seaweed bath salt from €10 and Icelandic moss salt scrub from €13.
anganskincare.com

**SUIT UP**

The design of BAHNS orange zipper swimsuit echoes the cardinal marks blinking on buoys throughout the night to help sailors steer clear of dangers. Created with slow fashion principles in Iceland, it’s ideal for sea swimming as well as the pool.

From €198
bahns.org

**MULTI-TASKING**

The VOITED Outdoor PillowBlanket is made with 100% post-consumer recycled plastic, starts as a blanket, stuffs into a pouch for a fluffy, space saving pillow, folds and snaps into a single sleeping bag and can be attached to another PillowBlanket for a double sleeping bag, or can be worn as a hands-free poncho!

Ripstop €114.90
CloudTouch €139.90
voited.eu

**HEAD SPACE**

The phrase ‘lie back and relax’ is exactly the point of The Flothetta Cap. This innovative piece of headgear from Iceland is designed to achieve floating relaxation in the water and promote a sense of wellbeing.

From €78
flothetta.com

**OLD SCHOOL SKINCARE**

Anga’s wild crafted, sustainable Arctic-sourced products are rooted in the rituals of Iceland—bathing in geothermal pools, the Arctic Ocean and using old remedies with wild handpicked herbs that have been used for centuries to nourish the skin.

Seaweed bath salt from €10 and Icelandic moss salt scrub from €13.
anganskincare.com

**SENSE OF PLACE**

On a snowmobile ride through Swedish Lapland, Erik and Emilia Lindmark had the idea to create sustainable eyewear inspired by the exact place they were zooming through. EOE glasses are designed in Swedish Lapland and produced in the Italian Alps. These Fjallspira glasses are inspired by the tiny pink flowers which fascinate summer hikers in the very northern parts of Sweden.
€260
eoe-eyewear.com

**WATCH YOUR BACK**

Geared towards life on the move, from the mountain trail to the city commute, this Millican Core Roll Pack is made from 26 plastic bottles, and has an internal laptop sleeve, mesh pocket, bottle holder and key loop.
Core Roll Pack, 20L, €83
homeofmillican.com

**WORDS ELLEN MCBRIDE**
A Woman in the Polar Night
By Christine Ritter

Acclaimed painter Christine Ritter joined her husband on an expedition to an island off the coast of Norway with trepidation, and ended up discovering solace and joy in the savage Arctic beauty. Her charming memoir is a meditation on self-actualization without the weight of societal pressures.

Across Arctic America: Narrative of the Fifth Thule Expedition
By Knud Rasmussen

Knud Rasmussen led a scientific expedition in the 1920s across the top of North America, and his extensive research has been compiled to encompass the essence of the Arctic and its people.

On Time and Water
By Jón R. Hjálmarsson

An Icelandic writer and activist grapples with the enormity of climate change. Hjalmarsson’s musings, science and history to craft a candid call to action.

Studio Olafur Eliassen: The Kitchen
By Olafur Eliasson

Vegetarians wanting to dabble in Nordic cuisine, rejoice! World renowned artist Olafur Eliasson’s recipe book focuses on plant-based creativity within the kitchen. Vegetables and fruits are conjured to life on the page by creative and deeply passionate, Redzepi’s favourite and former Noma chef. Eliasson’s recipe book focuses on plant-based creativity within the kitchen.

The Nordic Cookbook
By Magnus Nilsson

Acclaimed Swedish chef Magnus Nilsson explores Nordic cuisine, sharing over 700 traditional recipes gleaned from his extensive travels. Beautifully showcased alongside photography from Erik Olsson, this comprehensive guide to Nordic food is accessible for everyone.

Will and Testament
By Vigdis Hjorth

Norwegian writer Vigdis Hjorth’s first novel to be published in English translates, Will and Testament is an intimate, relentlessly tense insight into an estranged family after the death of the patriarch.

Nordic Cuisine
By René Redzepi

Famous chef, Redzepi of Noma restaurant, his culinary philosophy and techniques have earned him a three Michelin stars and status as a culinary titan. 2022 SPRING/SUMMER COMPANION 2025HOURS HOTELS X FRIENDS OF FRIENDS
In every city where there’s a 25hours Hotel, there’s also an independent bookshop created by innovative souls who care deeply about the printed word. Ellen McBride tracks down the best of the best.

**PARIS**
San Francisco Book Company
In the Odéon area of the Rive Gauche and in the midst of an area known for jazz, art, and philosophy, this English-language, used-book shop has been offering a wide and eclectic range of books since its opening in 1997.

**BERLIN**
Curious Fox
Having just reopened in their new digs in Lausitzer Platz, rest assured that Curious Fox is still a bibliophile’s dream. Boasting thousands of new and used English-language books in their collection, the Irish founders have crafted a space of warmth and intrigue (and always have a cup of tea on offer).

**COLOGNE**
Walther König
For rare-book connoisseurs, this establishment on one of the poshest shopping streets in Cologne, Ehrenstrasse, is a treasure trove. With shelves teeming with a mix of the unusual finds and the traditional page-turners, you’re in for a treat.

**COPENHAGEN**
Politikens Boghall
Politikens Boghall’s doors have been open since 1915, and it’s a hugely popular choice for book-lovers and intellectuals who flock to its wide collection spanning two floors and the special events hosted in the midst of its shelves. It’s close proximity to Copenhagen’s City Hall Square makes it an easy find for first-time visitors.

**ZURICH**
Calligramme
Nested in Zurich’s Old Town, Calligramme Bookstore bears to the march of its own drum, championing the cultural value of the bookstore experience. The beauty of its interior complements the dedication of its staff in assisting customers to find their perfect book, making Calligramme an increasingly popular destination.

**HAMBURG**
Felix Jud & Co
Founded by a political activist and bookseller, Jud’s shop has been a part of Hamburg’s bustling city center for almost a century. Elegant, sprawling, and historically significant, Felix Jud & Co makes for an unmissable outing.

**MUNICH**
Words’ Worth
In the heart of Munich’s university district, the English-language Words’ Worth is a cheerful spot brimming with the hottest paperbacks, the well-beloved classics, and a selection of gifts in the form of jams, teas and DVDs for those who aren’t quite so literature-oriented.

**DUSSELDORF**
Booxycle
For the thrifty tourist with a keen eye for a bargain, Booxycle is a haven. Located near the main train station in Dusseldorf, Booxycle operates on a ‘pay what you want’ basis, following the principle of promoting access to education and knowledge.

**FRANKFURT**
Ypsilon Buchhandlung & Café
Ypsilon has something for just about anyone: a delicious fusion menu, wine cherry-picked for sophisticated taste buds and an enthusiastic staff eager to give recommendations over a cappuccino. Best of all, it’s situated in the center of downtown Frankfurt, peppered with boutiques and fancy bars once you’ve found your perfect read.

**VIENNA**
Anna Jeller Bookstore
Is there a sweeter pairing than caffeine and literature? Head to Margueritestrasse to spend an afternoon in Anna Jeller’s personally curated bookstore. Defying convention and embracing individuality, the staff are deeply knowledgeable and experience-driven.

**BERLIN**
Frankfurter Buchmesse
Ypsilon Buchhandlung & Café
Ypsilon has something for just about anyone: a delicious fusion menu, wine cherry-picked for sophisticated taste buds and an enthusiastic staff eager to give recommendations over a cappuccino. Best of all, it’s situated in the center of downtown Frankfurt, peppered with boutiques and fancy bars once you’ve found your perfect read.

**VIENNA**
Anna Jeller Bookstore
Is there a sweeter pairing than caffeine and literature? Head to Margueritestrasse to spend an afternoon in Anna Jeller’s personally curated bookstore. Defying convention and embracing individuality, the staff are deeply knowledgeable and experience-driven.

**BERLIN**
Curious Fox
Having just reopened in their new digs in Lausitzer Platz, rest assured that Curious Fox is still a bibliophile’s dream. Boasting thousands of new and used English-language books in their collection, the Irish founders have crafted a space of warmth and intrigue (and always have a cup of tea on offer).

**COLOGNE**
Walther König
For rare-book connoisseurs, this establishment on one of the poshest shopping streets in Cologne, Ehrenstrasse, is a treasure trove. With shelves teeming with a mix of the unusual finds and the traditional page-turners, you’re in for a treat.

**COPENHAGEN**
Politikens Boghall
Politikens Boghall’s doors have been open since 1915, and it’s a hugely popular choice for book-lovers and intellectuals who flock to its wide collection spanning two floors and the special events hosted in the midst of its shelves. It’s close proximity to Copenhagen’s City Hall Square makes it an easy find for first-time visitors.

**ZURICH**
Calligramme
Nested in Zurich’s Old Town, Calligramme Bookstore bears to the march of its own drum, championing the cultural value of the bookstore experience. The beauty of its interior complements the dedication of its staff in assisting customers to find their perfect book, making Calligramme an increasingly popular destination.

**HAMBURG**
Felix Jud & Co
Founded by a political activist and bookseller, Jud’s shop has been a part of Hamburg’s bustling city center for almost a century. Elegant, sprawling, and historically significant, Felix Jud & Co makes for an unmissable outing.

**MUNICH**
Words’ Worth
In the heart of Munich’s university district, the English-language Words’ Worth is a cheerful spot brimming with the hottest paperbacks, the well-beloved classics, and a selection of gifts in the form of jams, teas and DVDs for those who aren’t quite so literature-oriented.

**DUSSELDORF**
Booxycle
For the thrifty tourist with a keen eye for a bargain, Booxycle is a haven. Located near the main train station in Dusseldorf, Booxycle operates on a ‘pay what you want’ basis, following the principle of promoting access to education and knowledge.

**FRANKFURT**
Ypsilon Buchhandlung & Café
Ypsilon has something for just about anyone: a delicious fusion menu, wine cherry-picked for sophisticated taste buds and an enthusiastic staff eager to give recommendations over a cappuccino. Best of all, it’s situated in the center of downtown Frankfurt, peppered with boutiques and fancy bars once you’ve found your perfect read.

**VIENNA**
Anna Jeller Bookstore
Is there a sweeter pairing than caffeine and literature? Head to Margueritestrasse to spend an afternoon in Anna Jeller’s personally curated bookstore. Defying convention and embracing individuality, the staff are deeply knowledgeable and experience-driven.

**BERLIN**
Curious Fox
Having just reopened in their new digs in Lausitzer Platz, rest assured that Curious Fox is still a bibliophile’s dream. Boasting thousands of new and used English-language books in their collection, the Irish founders have crafted a space of warmth and intrigue (and always have a cup of tea on offer).

**COLOGNE**
Walther König
For rare-book connoisseurs, this establishment on one of the poshest shopping streets in Cologne, Ehrenstrasse, is a treasure trove. With shelves teeming with a mix of the unusual finds and the traditional page-turners, you’re in for a treat.

**COPENHAGEN**
Politikens Boghall
Politikens Boghall’s doors have been open since 1915, and it’s a hugely popular choice for book-lovers and intellectuals who flock to its wide collection spanning two floors and the special events hosted in the midst of its shelves. It’s close proximity to Copenhagen’s City Hall Square makes it an easy find for first-time visitors.

**ZURICH**
Calligramme
Nested in Zurich’s Old Town, Calligramme Bookstore bears to the march of its own drum, championing the cultural value of the bookstore experience. The beauty of its interior complements the dedication of its staff in assisting customers to find their perfect book, making Calligramme an increasingly popular destination.

**HAMBURG**
Felix Jud & Co
Founded by a political activist and bookseller, Jud’s shop has been a part of Hamburg’s bustling city center for almost a century. Elegant, sprawling, and historically significant, Felix Jud & Co makes for an unmissable outing.

**MUNICH**
Words’ Worth
In the heart of Munich’s university district, the English-language Words’ Worth is a cheerful spot brimming with the hottest paperbacks, the well-beloved classics, and a selection of gifts in the form of jams, teas and DVDs for those who aren’t quite so literature-oriented.

**DUSSELDORF**
Booxycle
For the thrifty tourist with a keen eye for a bargain, Booxycle is a haven. Located near the main train station in Dusseldorf, Booxycle operates on a ‘pay what you want’ basis, following the principle of promoting access to education and knowledge.

**FRANKFURT**
Ypsilon Buchhandlung & Café
Ypsilon has something for just about anyone: a delicious fusion menu, wine cherry-picked for sophisticated taste buds and an enthusiastic staff eager to give recommendations over a cappuccino. Best of all, it’s situated in the center of downtown Frankfurt, peppered with boutiques and fancy bars once you’ve found your perfect read.

**VIENNA**
Anna Jeller Bookstore
Is there a sweeter pairing than caffeine and literature? Head to Margueritestrasse to spend an afternoon in Anna Jeller’s personally curated bookstore. Defying convention and embracing individuality, the staff are deeply knowledgeable and experience-driven.

**BERLIN**
Curious Fox
Having just reopened in their new digs in Lausitzer Platz, rest assured that Curious Fox is still a bibliophile’s dream. Boasting thousands of new and used English-language books in their collection, the Irish founders have crafted a space of warmth and intrigue (and always have a cup of tea on offer).

**COLOGNE**
Walther König
For rare-book connoisseurs, this establishment on one of the poshest shopping streets in Cologne, Ehrenstrasse, is a treasure trove. With shelves teeming with a mix of the unusual finds and the traditional page-turners, you’re in for a treat.

**COPENHAGEN**
Politikens Boghall
Politikens Boghall’s doors have been open since 1915, and it’s a hugely popular choice for book-lovers and intellectuals who flock to its wide collection spanning two floors and the special events hosted in the midst of its shelves. It’s close proximity to Copenhagen’s City Hall Square makes it an easy find for first-time visitors.

**ZURICH**
Calligramme
Nested in Zurich’s Old Town, Calligramme Bookstore bears to the march of its own drum, championing the cultural value of the bookstore experience. The beauty of its interior complements the dedication of its staff in assisting customers to find their perfect book, making Calligramme an increasingly popular destination.

**HAMBURG**
Felix Jud & Co
Founded by a political activist and bookseller, Jud’s shop has been a part of Hamburg’s bustling city center for almost a century. Elegant, sprawling, and historically significant, Felix Jud & Co makes for an unmissable outing.

**MUNICH**
Words’ Worth
In the heart of Munich’s university district, the English-language Words’ Worth is a cheerful spot brimming with the hottest paperbacks, the well-beloved classics, and a selection of gifts in the form of jams, teas and DVDs for those who aren’t quite so literature-oriented.

**DUSSELDORF**
Booxycle
For the thrifty tourist with a keen eye for a bargain, Booxycle is a haven. Located near the main train station in Dusseldorf, Booxycle operates on a ‘pay what you want’ basis, following the principle of promoting access to education and knowledge.

**FRANKFURT**
Ypsilon Buchhandlung & Café
Ypsilon has something for just about anyone: a delicious fusion menu, wine cherry-picked for sophisticated taste buds and an enthusiastic staff eager to give recommendations over a cappuccino. Best of all, it’s situated in the center of downtown Frankfurt, peppered with boutiques and fancy bars once you’ve found your perfect read.
Nature’s Larder
WORDS JANE ANDERSON
ILLUSTRATION KIKI LJUNG

Summer foraging is an ancient Nordic tradition, once a method of survival, now a growing mindfulness and food trend. There’s a growing recognition that wild is best and that nature’s superfoods hold powerful properties. Join these 21st century gatherers across nine of nature’s northerly larders

1. SCOTLAND
Highland vitamins
The Cairngorms in the Scottish Highlands offer rich hunting grounds for foragers. Come spring and summer, forager and medical herbalist, Natasha Lloyd and her dog Rook offer immortelle foraging tours around the historic town of Braemar. Natasha covers an astonishing array of plants including limeflower, daisy, monkshood, willow herb, mossbumps, wood sorrel and hawthorn. When it comes to nettles, Natasha describes this plant as nature’s multi-vitamin pill. After the tour, she’ll escort you to the larder, The Fife Arms, owned by art collector Hauser & Wirth, for a tasting of her homemade wild condiments including rose-petal salt and strawberries pickled in apple cider vinegar.

2. SWITZERLAND
Edible plants
Walk with Cherries, a Swiss-American mountain leader in Verbier, who will take enthusiasts foraging after the Alpine snow melts. She specialises in flora, fauna, glaciology, geology, hydrology plus local folklore andarming courses. For nature-themed hike showcases Verbier’s spring and summer abundance of edible plants including dandelions, field peas, barberries, nettles, wild thorn, spinach and agarooster. Cherries shows you how to pick them correctly and then use them to create salads, sweet treats and foraysome puds.

3. FINLAND
Everyman’s rights
Finland was a nomadic place for a long time with fishing, hunting and foraging forming a lifestyle that still exists today. ‘Everyman’s right’ in the forests still guarantees that almost anything can be picked including delicacy wild berries, mushrooms and fresh herbs. Wild Nordic Finland offers a five-hour mushroom picking tour in the famous Punkaharju Ridge area. Or head out on an expedition to gather the Nordic blueberry, Arctic cloudberries in abundance and lingonberries. Cherries in Finland only runs Wild Feast. Summer foraging includes chanterelles with their delicate aromatic mushroomy flavour, perfect fried up with butter and garlic and served on a wild hop chive rice. And of course, elderflower for a classic cordial to mix with champagne.

4. SWEDEN
Berries in abundance
Sweden was at the heart of the New Nordic food movement when it began in 2014. Foraging from its natural pantry of mushrooms, berries and edible plants became popular with top chefs. “According to the government, only four percent of all berries in Sweden are picked each year,” says Marcus Eldh, founder of WildSweden, which incorporates foraging into wildlife adventure tours. During the summer months, lead out on an expedition to gather the Nordic blueberry, Arctic cloudberries and lingonberries.

5. ENGLAND
Like father, like daughter
Wild food forager and daughter of a botanist father, Sarah Watson loves taking people out in East Sussex in the south of England to collect wild ingredients to create delicious dishes, cocktails and medicines. She co-founded the annual Hastings Seafood & Wine Festival and runs Wild Feasting courses. Her nature-themed hike showcases England’s spring and summer abundance of edible plants including limeflower, daisy, mullein, rosebay willow herb, black currants and hawthorn. When it comes to nettles, Natasha describes this plant as nature’s multi-vitamin pill. After the tour, she’ll escort you to the larder, The Fife Arms, owned by art collector Hauser & Wirth, for a tasting of her homemade wild condiments including rose-petal salt and strawberries pickled in apple cider vinegar.

6. WALES
Nuts about gin
Adèle Nozedar of Brecon Beacons Foraging takes guests out on a three-hour guided forage of Abergroesyn in Monmouthshire. The tour begins with some urban foraging in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfrynach, Monmouthshire. The tour begins with some urban forage in the countryside and gardens in Llanfyrna

7. NORWAY
By the seashore
The wild and pristine Trøndelag region provides some of Norway’s most abundant foraging adventures. Seafood is a focus here with seaweed foraging, wild salmon fishing and diving for scallops all local pastimes. Up Norway offers a road trip across the region with daily culinary experiences, tastings and lectures on biodynamic farming, microbrews, and a five-course seafood lunch, plus an introduction to local foraging techniques. Voss will also take a scenic detour around the Indrebygda peninsula in the Trøndelagfjord along The Golden Road.

8. LATVIA
Chef’s table
Foraging is second nature in Latvia, and with Riga sitting in the Vidzeme region, known for its rolling forests and countryside, the capital is known for its use of seasonal produce handpicked from the outskirt of the city. Restaurant 3 serves wild and modern Latvian cuisine with seasonal menus. Or head to J Chef Restaurant where you can buy local ingredients from the highly regarded Riga Central Market with chef Maritne Simm, then cook with him back at the restaurant.

9. ESTONIA
Forage and cleanse
Half of Estonia is covered by forest, making foraging an important part of local cuisine. Saaremaa, its largest island, nicknamed ‘Spaaremaa’ due to its high density of spas, is a great place to experience foraging traditions as part of a wellness retreat. The spas often use natural ingredients such as red algae sourced straight from the beaches. The powerful juniper is used during massages to cleanse the body. The Kogi Bug Hiking Trail through Saaremaa’s bogs includes a cranberry-picking trail. Come in spring for the best herring, tench and pike fishing.
By 2050, two-thirds of the world’s population will live in cities. At the moment, our urban epicentres make up just over 3 percent of the world’s landmass but account for three-quarters of global pollution and 70 percent of energy consumption. As such, making cities more sustainable is a crucial part of our fight against the climate crisis; not only for the planet’s survival but also for global health and happiness.

The role of tourism
Tourism is intricately woven into the fabric of many cities. It can trigger rapid urbanization but also can help to halt it by providing livelihoods in rural areas. Either way, the needs of residents and visitors are often in sync. What makes a city a good place to live—clean air, affordable transport links, lively culture, treasured heritage—is also what makes it a great place to visit. While the residents’ needs must always come first, tourism can facilitate progress. In theory, cities are ripe for sustainable living. By living in such proximity, city-dwellers should be more efficient, both economically and environmentally. The reality, however, is often quite the opposite. Many parts of the world have experienced urban growth at an unprecedented rate, and cities haven’t had the time to adjust thoughtfully or sustainably. Instead, urban areas are often associated with inequality and pollution. By 2030, the UN estimates that over 2 billion people in the world will be living in slums.

Recognizing this balance of tensions and hope can help us to understand how we, as travellers, can improve cities. By visiting the world’s more ‘liveable’ cities—those championing green technology, innovative solutions and social equality—we can incentivize and support progress. Where this is not possible, we can support environmental and social projects funding the changemakers that seek improvement. We can also travel to improve our home cities by bringing back with us new ideas and innovations to create a ripple effect of change in our own neighbourhoods.

Greening urban spaces
Adopting a more eco and nature-friendly approach to city-living requires significant investment. Tourism can play its part, particularly when destinations develop sustainability policies that put nature first. Some recent examples include Singapore, which has increased its green cover by 10 percent in the last 20 years, and Vienna, which has created its first ‘climate adapted street’ with gardens, spaces for bikes, and trees. Sweden’s second city, Gothenburg, has topped the Global Destination Sustainability Index two years running by choosing green hotels and places to stay helping to promote biodiversity and innovate with green tech, travellers can create a more sustainable city for everyone. Tourism can also support projects that work to green-up a city like cycling networks, kayaking tours, and conservation activities in city parks.

Hotels
Hotels can play a leading role in greening cities, too. Pioneering green hotel designs include the Radisson Blu Hotel in Frankfurt, which generates its electricity from the heat generated from the building, and Võ Trong Nghia Hotel’s secret, cascading garden in Vietnam’s Hoi An. In Luise, Germany, Creativhotel has created the world’s first ‘renewable hotel rooms’ based on cradle-to-cradle sourcing. Everything is recyclable or biodegradable; the ceilings are made from straw and the carpet from recycled fishing nets. In some cases, hotels are best placed to innovate green ideas that will hopefully catch on. The UAE based developer Seven Tides is planning to use a hydroponic greenhouse on the World Islands to supply its portfolio of three hotels in Dubai. Hydroponics is a more efficient growing technique and can reduce water consumption by up to 90 percent. Growing produce locally also reduces carbon emissions.

Singapore has increased its green cover by 10 percent in the last 10 years.
Ljubljana, Slovenia

Europe’s greenest city knows this better than most. The quaint cobbled capital of Slovenia, Ljubljana, has won much acclaim thanks to its environmentally sensitive and long-term mindset. Between 1996 and 2006 the quaint cobbled capital of Slovenia, Ljubljana, has won Europe’s ‘greenest city’ knows this better than most. The

Transport

Other cities that top the green charts include Copenhagen, Odense, Gothenburg, and Amsterdam. Copenhagen has a Ciclo System for how bike-friendly each neighbour- hood is, and Oslo is reaping its waterways to restore habitats and make them more accessible. Almost a chilled of vehicles sold in the city are now electric, too, and Gothenburg will soon get an electric lower ferry. In the United States, Portland welcomes eco-minded visitors with over 180 miles of bike lanes, eighty bus routes and just under 100 train stations; unlike so many other cities on the West Coast, cars are less of a focus. Some of the most successful green schemes have caught on worldwide. Paris’ Vélib, which started in 2007, is the world’s first bike-sharing scheme, attracting 20 million users in its first year. The motivation was to cut dangerously high emissions in the city centre, but it soon turned out to be

City Farms and Cleaning Pastic, Europe and US

Even city farms are getting greener. In 2020, Paris will re- world the largest urban farm—a 4,000m² site on the top of an exhibition centre that will produce 1,000 kg of fruit and vegetables in high season. In New York, visitors can get back to nature on a trip to Brooklyn Grange Rooftop Farm, where tasting menus and work shops revolve around sustainable living and ecology. In Rotterdam, hotels and restaurants feed cows food waste scraps and collect milk from the world’s first floating farm.

Case Study Talaysay Tours, Canada

Tours led by refugees, indigenous groups, or migrants can also help to break down barriers. In Canada, First Nation owned Talaysay Tours guides visitors around Vancouver, the Salish Sea, and Stanley Park through the eyes of the Skííthał (Sḵwx̱wú7mesh) (Squamish) First Nation. The dialogue shines a light on the city’s relationship with nature and First Nation culture, both harmonious and destructive.

Unseen Tours, UK

Tourism can also play a role in challenging preconcep- tions and uplifting the lives of marginalized people. In London, Unseen Tours invites tourists and locals to ‘experience London’s secrets through the eyes and voice of the homeless.’ Twenty former homeless people lead tours around the city—Peter recalls the electric-bike streets of Brick Lane (below), and Yin sheds new light on a bucket of rubbish gathered from the harbour and

Guests on Copenhagen’s Grøn Dame can ‘pay’ for kayak rental by bringing back a bucket of rubbish gathered from the harbour and the ocean.

What impact do you hope that Cinema Akil makes in Dubai and beyond?

The film industry is changing with the disruption of online streaming, which bring cinema into one palms and homes. This presents a unique challenge for cine- ma houses which insist on the collective experience of witnessing, travelling and growing in shared darkness. Cinema is a life itself, and life cannot be experienced in absolute solitude and control. Art-house cinemas are par- ticularly valuable because they can place of collective care and community service, differentiating themselves from multiplexes that focus on volume. People come to the cinema to feel something. This is what the history of cinema has been and what its future will be on.

Cinemas and art houses need to be more receptive to the evolving needs of their audiences to realise their role as lifespaces and hallmarks of social interaction. We aim to respond to our audiences not only as ticket buyers and consumers, but also as allies, organizing ourselves spa- tially and programmatically around their needs. Cine- ma has always had the power to change the world, and that kind of power does not dissipate easily.
Magnus Maarbjerg and Marshall Blecher are MAST, an innovative architecture partnership specializing in structures on or around the water. From their beautiful studio in an old shipyard in Copenhagen Harbour, Marshall speaks to Jane Anderson about their love of harbour life and why floating structures are the way forward.

How did you and Magnus first become interested in water-based architecture?

I come from Australia originally and Magnus is Danish. We studied together at the architecture school in Copenhagen some seven years ago. We both had experience of growing up sailing. Magnus grew up on a big timber German sailing ship from the early 1900s and sailed back and forth across the Atlantic about six times. He’s an old-school sailor who has always lived on and around the harbour in Copenhagen and has always been interested in the ocean.

I’ve had a much more small-scale nautical background, sailing dinghies back in Australia along with surfing, swimming and diving. Water is where I feel most comfortable, and when I moved to Copenhagen I was lucky enough to get a scholarship which I spent on a houseboat rather than on my studies! I lived on it for a year-and-a-half and got a strong appreciation for harbour life. There’s a real sub culture on and around the harbour in Denmark which I think has disappeared in a lot of other places. It used to be in most harbour cities, but Copenhagen has retained some of these small-scale boatyards along with people living on houseboats. I really came to like this.

While we were studying we had conversations about this way of life and we both felt like the harbour was developing quickly, in some good ways and some bad, and we wanted to be involved with that. So we started modest a few years ago as a side project doing some small design projects and that grew organically into MAST.

Up until recently, I’ve worked doing more high-end residential architecture. Magnus has worked doing production building things on the harbour as well. So we’ve brought those two things together. Our Copenhagen studio is in an old shipyard and gives us a connection to harbour life. We sit above some boat builders so we co-operate with them a lot on projects.

We got a lot of attention for some small projects we did and are growing to do larger structures. Our POV is basically anything on or around the water. We want to bring high-quality craftsmanship and a Danish approach to design to waterside architecture all over the world.

What projects are you working on at the moment?

We won an international competition to design a new passenger pier attached to Fulham Football Club in London. They have Craven Cottage, their famous football clubhouse on this beautiful bend of the River Thames. They wanted to connect the football club with the surrounding transport infrastructure on the Thames, and also to create a connection between the river and the club. Our proposal is for a park and a pontoon and a river bus stop that opens up onto the river and provides a public open space. It also brings in a lot of landscaping elements, creating a green skirt in front of the clubhouse.
What do you like about working with the water?

Professionally, working on the water is a really interesting challenge. It’s a totally different context to working on land. It presents unique challenges. None of the structures we’ve built are fixed. They can move around and that’s a totally different way to work when you build on land and choose a site. It’s an interesting technical and design challenge.

It’s a growing field and has the potential to transform the way we live in cities. We can find it. There are a lot of people coming to us with really interesting ideas. It can be a really sustainable way of building, and for example in areas that suffer a lot of flooding, it’s a clever way to build.

When you’re close to the salt water, materials tend to rot, and you can get knots around by waves, so they have to be really strong. There are certain timbers that perform much better in this environment such as Siberian Larch. It tends not to rot and has a resin that’s resistant to seawater worms.

Can you define the Danish sensibility in your work?

There’s a long history of Danish architecture. Danish design became very well known in the 1950s. It has a simplicity and an honesty with materials and expression of details. It’s not always the case now, but we try and keep things minimal with a palette of materials, making structures that are utilitarian and beautiful. Keeping it simple and obvious whilst expressing that in a beautiful way.

We work with simple materials and try to be very careful about how we use them and connect them together. It’s not about those grand gestures. We try to do things in a nice refined way.

Are houseboats part of your work?

We’ve done both conversions and new-built houseboats.

It’s quite common in Denmark to convert old ships into houseboats. There’s one archetype which is very common, which is to convert medium-sized car ferries. Denmark is an archipelagic country with some 400 islands and there used to be lots of these small ferries connecting them. They were about 10m long with space for six or 10 cars, which over time have been retired and replaced with bridges. It’s quite difficult to convert an old ferry from the 1950s and 60s into a house but we’ve done a few and they are really beautiful spaces in the end.

We’ve also created new-build homes on floating pontoons, a Swedish product made up of a big block of Styrofoam with reinforced concrete around it. You can also have a house sitting in a concrete bucket like a hull. They can be around 150-square metres, like a good-sized family house. They are much more similar to a traditional house meeting all of the Danish building regulations, so they are high performing, fully insulated, on-grid houses with waste disposal and power. The problem in Copenhagen is the shortage of housing space as it’s become very popular to live in houseboats.

Tell me about some of your most recent floating structures.

The floating Copenhagen islands that we’ve worked on a lot recently are Paper Island. It’s one of those last industrial areas used for paper storage, which is being gentrified. It’s under redevelopment and 25hours Hotel will open a hotel there in 2024. The hotel plays with the Danish habit of spending summers in holiday houses out in the countryside.

It’s quite a large area of mixed commercial and residential development. And 25hours Hotel has the right to use the narrow canal alongside their hotel. We are working with them to create a semi-public space. It could be a sauna, it could be a floating restaurant, a combination to create a really interesting space for guests and the public to use.

What is your involvement with Paper Island?

Paper Island (Papirøen in Danish) is right in the middle of Copenhagen. It’s one of those last industrial areas used for paper storage, which is being gentrified. It’s under redevelopment and 25hours Hotel will open a hotel there in 2024. The hotel plays with the Danish habit of spending summers in holiday houses out in the countryside.

It’s quite a large area of mixed commercial and residential development. And 25hours Hotel has the right to use the narrow canal alongside their hotel. We are working with them to create a semi-public space. It could be a sauna, it could be a floating restaurant, a combination to create a really interesting space for guests and the public to use.

What do you like about working with the water?

Professionally, working on the water is a really interesting challenge. It’s a totally different context to working on land. It presents unique challenges. None of the structures we’ve built are fixed. They can move around and that’s a totally different way to work when you build on land and choose a site. It’s an interesting technical and design challenge.

It’s a growing field and has the potential to transform the way we live in cities. We can find it. There are a lot of people coming to us with really interesting ideas. It can be a really sustainable way of building, and for example in areas that suffer a lot of flooding, it’s a clever way to build.

When you’re close to the salt water, materials tend to rot, and you can get knots around by waves, so they have to be really strong. There are certain timbers that perform much better in this environment such as Siberian Larch. It tends not to rot and has a resin that’s resistant to seawater worms.

Can you define the Danish sensibility in your work?

There’s a long history of Danish architecture. Danish design became very well known in the 1950s. It has a simplicity and an honesty with materials and expression of details. It’s not always the case now, but we try and keep things minimal with a palette of materials, making structures that are utilitarian and beautiful. Keeping it simple and obvious whilst expressing that in a beautiful way.

We work with simple materials and try to be very careful about how we use them and connect them together. It’s not about those grand gestures. We try to do things in a nice refined way.

Are houseboats part of your work?

We’ve done both conversions and new-built houseboats.

It’s quite common in Denmark to convert old ships into houseboats. There’s one archetype which is very common, which is to convert medium-sized car ferries. Denmark is an archipelagic country with some 400 islands and there used to be lots of these small ferries connecting them. They were about 10m long with space for six or 10 cars, which over time have been retired and replaced with bridges. It’s quite difficult to convert an old ferry from the 1950s and 60s into a house but we’ve done a few and they are really beautiful spaces in the end.

We’ve also created new-build homes on floating pontoons, a Swedish product made up of a big block of Styrofoam with reinforced concrete around it. You can also have a house sitting in a concrete bucket like a hull. They can be around 150-square metres, like a good-sized family house. They are much more similar to a traditional house meeting all of the Danish building regulations, so they are high performing, fully insulated, on-grid houses with waste disposal and power. The problem in Copenhagen is the shortage of housing space as it’s become very popular to live in houseboats.

Tell me about some of your most recent floating structures.

The floating Copenhagen islands that we’ve worked on a lot recently are Paper Island. It’s one of those last industrial areas used for paper storage, which is being gentrified. It’s under redevelopment and 25hours Hotel will open a hotel there in 2024. The hotel plays with the Danish habit of spending summers in holiday houses out in the countryside.

It’s quite a large area of mixed commercial and residential development. And 25hours Hotel has the right to use the narrow canal alongside their hotel. We are working with them to create a semi-public space. It could be a sauna, it could be a floating restaurant, a combination to create a really interesting space for guests and the public to use.
“My motivation comes from the fun I have while surfing and seeing myself improve—and of course, success always spurs me on.”

From Düsseldorf to Tokyo, the 15-year-old German Celine Dornick is dominating the global rapid surfing competition circuit, one city wave at a time.

Picking up the sport only four years ago at the age of 11, Celine Dornick has made a name for herself internationally in the field of rapid surfing. Since 2019, she has consistently ranked among the top junior surfers in national and international competitions, including the Deutsche Meisterschaften (DM) and the Citywave Pro Worldtour. Impressively, Celine trains without a coach, strengthening her technique, learning new skills, and preparing for competitions on her own. In addition to a rigorous training regime, Celine attends school and enjoys spending her time with friends, or skateboarding to improve her surfing skills. How does she do it? “My motivation comes from the fun I have while surfing and seeing myself improve—and of course, success always spurs me on.”

Celine’s interest in rapid surfing stems from a serendipitous visit with her parents to the Citywave in Munich. With locations in cities around the world, Citywave is the leading brand behind indoor and outdoor standing wave systems, used by beginners and professionals alike. “You should just drop by and try it,” enthused Celine. “I’d argue that age doesn’t matter and anyone can learn it.”

Celine is currently preparing for her return to the Deutsche Meisterschaften (DM), her first large event of the year and where she ranked first among Juniors in 2020. Follow Celine on Instagram @celinedornick to stay up to date on upcoming events and competitions. To see her in action, check out the film CELINE - The girl from the urban Line-Up, produced in collaboration with 25hours Hotels.

To learn more about where you can hit the waves like Celine, visit the full list of Citywave locations here: citywave.de/fr/citywave-locations

WORDS ANASTASIYA VARENITSYA

From Düsseldorf to Tokyo, the 15-year-old German Celine Dornick is dominating the global rapid surfing competition circuit, one city wave at a time.

Picking up the sport only four years ago at the age of 11, Celine Dornick has made a name for herself internationally in the field of rapid surfing. Since 2019, she has consistently ranked among the top junior surfers in national and international competitions, including the Deutsche Meisterschaften (DM) and the Citywave Pro Worldtour. Impressively, Celine trains without a coach, strengthening her technique, learning new skills, and preparing for competitions on her own. In addition to a rigorous training regime, Celine attends school and enjoys spending her time with friends, or skateboarding to improve her surfing skills. How does she do it? “My motivation comes from the fun I have while surfing and seeing myself improve—and of course, success always spurs me on.”

Celine’s interest in rapid surfing stems from a serendipitous visit with her parents to the Citywave in Munich. With locations in cities around the world, Citywave is the leading brand behind indoor and outdoor standing wave systems, used by beginners and professionals alike. “You should just drop by and try it,” enthused Celine. “I’d argue that age doesn’t matter and anyone can learn it.”

Celine is currently preparing for her return to the Deutsche Meisterschaften (DM), her first large event of the year and where she ranked first among Juniors in 2020. Follow Celine on Instagram @celinedornick to stay up to date on upcoming events and competitions. To see her in action, check out the film CELINE - The girl from the urban Line-Up, produced in collaboration with 25hours Hotels.

To learn more about where you can hit the waves like Celine, visit the full list of Citywave locations here: citywave.de/fr/citywave-locations

WORDS ANASTASIYA VARENITSYA
THE BOGS OF ESTONIA

WORDS: JANE ANDERSON
PHOTOS: ROMET VAINO

Estonia
Bogs are emerging as one of the saviours of the climate crisis, as well as offering a magical landscape to explore. Jane Anderson talks to Estonian bog guide, Romet Vaino, about the precious wetlands of his homeland.

Bogs form at a rate of 1mm of peat per year. “Some of our Estonian bogs are very deep, meaning they have formed over 6 million years,” adds Romet. “The oldest bogs here are up to 12,000 years old. They are a great habitat for wildlife. And here in Estonia, we have a fifth season when spring arrives and the snow melts and rivers converge. There’s a huge amount of flooding. Bogs act as a buffer to flooding and equally in drought, they give moisture.”

In Estonia you are free to roam anywhere. There are campsites with complimentary firewood and you can stay in small huts, some of which are free or ask a nominal fee. As we return from our Körvemaa Nature Reserve bog walk back into the trees, we are around an open fire. There’s wood piled up near the composting toilet and nifty wooden, pod-like shelters in case you want to bring a sleeping bag and lap up the stars. Romet says that foraging is hot in the transition areas between the forest and the bogs. However, he warns that cloudberries are so precious in Estonia, it’s still could have to turquoise them to discover the best places to find them.

And if you’re looking for a place to dine in the bogs, Romet’s favourite restaurant is Oohiku Gastromonomi (oohiku.aa) or Nightingale Gastronomy Farm. Here, chef patron Ans Ootela creates a five-course meal prepared from local farm products and seasonal ingredients foraged from the forest. Here, you can take a bog walk and return for a three-course meal.

Romet is writing a book about bogs and solitude as the mirror cladding which reflects whatever’s out there, much more aware of their true personalities.”

When brothers Jaak and Andreas Tiik were planning a weekend of hiking in their homeland of Estonia, they were searching for a small house in a beautiful spot. It proved more difficult than expected, and so they decided to come up with their own solution: the Ööd Mirror Houses.

The underlying architectural idea was to design a high-rise cabin inspired by minimalist artists that would blend into the surrounding environment, hence the mirror cladding that reflects whatever’s out there, bare that sun-streaked forest, or a snowy landscape. Jaak and Andreas say that the more unusual the surroundings, the more playful the house.

At their latest Ööd Hotels Lahemaa, located in the beautiful pine forest near to Baasdia Bay, the trees are magically reflected back into the four cabins, so much so it’s as if they are hiding in plain sight. Each has its own deck with seating and barbeque, and a smaller satellite mirror cabin which houses a wood-fired sauna.

Inside the main cabin, it’s a Nordic style dream with a cosy but stylish double bed—with cushions and ‘molutamine’, meaning ‘doing nothing’ in Estonian, and a small wood-burning stove. It’s the ultimate 21st century hygge for cooking with nature.

Words Jane Anderson

Hiding in plain sight, discover why Ööd Mirror Houses make such intriguing wilderness cabins

How to book
Ööd Mirror Houses cost from € 180 per night (sleeps 2)
www.ooohotels.com
How to own
If you fancy owning your very own Ööd Dwelling with heated floors, LED lighting and a Bose sound system, these sleek prefab units can be installed in just 8 hours and start from € 31,000.
www.ooosa.com

For more information, visit www.ooosaa.com

Jussi T. Ahomaa, www.ooosaa.com

Bogs are emerging as one of the saviours of the climate crisis, as well as offering a magical landscape to explore.
Just as no person is an island, no chair, table, or any piece of furniture exists in isolation. Each object that makes up our everyday environment is part of a complex ecosystem shaped by resource extraction, global supply chains, and a linear economy defined by eventually disposing of the old and re-buying the new. The things we own don’t just have stories, they have histories of impact—and it’s time to change the narrative.

Anders Jepsen is CEO of NORNORM, a subscription-based furnishing service founded to flip the script on the unsustainable status quo behind one such environment, the office. NORNORM’s MO is simple: an invitation for companies to subscribe to, rather than purchase, a custom set of high-quality, functional, and beautiful furniture for their workspace. When it’s time for an update, the pieces are remanufactured, repurposed, refurbished, and readied for their next home—remaining in a smart, sustainable, and cost-effective closed loop that diminishes waste.

“Evolving a circular model in a world pinned for linearity, however, is complex. Speaking from NORNORM’s elegant Copenhagen HQ, Jepsen shares his approach to tackling the challenge, how working at IKEA influenced his views on designing for the many—and what he learned about life while living in the Swedish forest.

What does the circular economy mean to you, and where does its potential lie?

It’s all about how we treat resources so that we can maximize their use without having a big impact on the environment. In other words, establishing a closed-loop economy where we can keep resources in use forever—ideal—forever. And at the same time, minimizing or eliminating waste in the process. With NORNORM, the way we think about it is, “How can we have furniture in that system for as long as possible?” Today, when you buy furniture, it’s very much about the linear economy thinking of take, make, use, and throw away. What we’re trying to do is to take furniture into our system and refurbish it over and over—no to give it a second home once it has done its job in the first client’s place. So that at the end of its life, once it can’t serve its purpose any longer, we’re asking, “How can we use the raw material to create a new piece of furniture, and bring it back into the system?”

How did your experiences at IKEA shape your thinking today?

Over the last 10 years at IKEA, I worked on developing the range and sourcing products. And what I gradually realized was the enormous impact that our design choices had on people and the environment. With the products we designed, we were reaching hundreds of millions of homes every year. So it was a great opportunity, but also a big obligation. We were doing our best to create sustainable products, but I realized that even with our good intentions, the impact on the environment was still there if the product wasn’t used as the design was intended. If it wasn’t recycled, it didn’t matter.”

“I realized that even with our good intentions, the impact on the environment was still there if the product wasn’t used as the design was intended. If it wasn’t recycled, it didn’t matter if it was made out of recycled material.”

“For Anders Jepsen, CEO of the office furniture subscription service NORNORM, redesigning the future of the office workspace is key. Reflecting on his design-filled Copenhagen upbringing and time spent living in the Swedish forest, he shares how he’s closing the loop on workplace design with a circular startup and no compromise on what it reflects your culture and the way you work as a company.

When we looked at the office furniture space, we saw a broken industry. It was an industry with an inferior product, with a great deal of disinformation and anxiety for businesses when remodelling their offices. Yet everybody has the aspiration for a wonderful office that fuels inspiration and collaboration. So we said, “We want to do something that creates workspaces that are better for people, better for businesses, and better for the environment.”

How did NORNORM emerge to address this challenge? How did NORNORM tackle the challenge of creating an office furniture subscription service that eliminates waste?

It’s all about thinking about the lifecycle of a product. When you buy a piece of furniture, it’s not necessarily good for the environment that it is new. It’s about securing an ecosystem. We don’t believe we can solve this on our own. We see ourselves as more of a facilitator, an enabler in an ecosystem where we iterate with different partners to improve and change the narrative.

The challenge is getting different partners to collaborate. We are currently working with a number of companies from the furniture industry to create a more circular and sustainable future.

“Just as no person is an island, no chair, table, or any piece of furniture exists in isolation. Each object that makes up our everyday environment is part of a complex ecosystem shaped by resource extraction, global supply chains, and a linear economy defined by eventually disposing of the old and re-buying the new. The things we own don’t just have stories, they have histories of impact—and it’s time to change the narrative. Anders Jepsen is CEO of NORNORM, a subscription-based furnishing service founded to flip the script on the unsustainable status quo behind one such environment, the office. NORNORM’s MO is simple: an invitation for companies to subscribe to, rather than purchase, a custom set of high-quality, functional, and beautiful furniture for their workspace. When it’s time for an update, the pieces are remanufactured, repurposed, refurbished, and readied for their next home—remaining in a smart, sustainable, and cost-effective closed loop that diminishes waste.”

“Evolving a circular model in a world pinned for linearity, however, is complex. Speaking from NORNORM’s elegant Copenhagen HQ, Jepsen shares his approach to tackling the challenge, how working at IKEA influenced his views on designing for the many—and what he learned about life while living in the Swedish forest.

What does the circular economy mean to you, and where does its potential lie?

It’s all about how we treat resources so that we can maximize their use without having a big impact on the environment. In other words, establishing a closed-loop economy where we can keep resources in use forever—ideal—forever. And at the same time, minimizing or eliminating waste in the process. With NORNORM, the way we think about it is, “How can we have furniture in that system for as long as possible?” Today, when you buy furniture, it’s very much about the linear economy thinking of take, make, use, and throw away. What we’re trying to do is to take furniture into our system and refurbish it over and over—no to give it a second home once it has done its job in the first client’s place. So that at the end of its life, once it can’t serve its purpose any longer, we’re asking, “How can we use the raw material to create a new piece of furniture, and bring it back into the system?”

How did your experiences at IKEA shape your thinking today?

Over the last 10 years at IKEA, I worked on developing the range and sourcing products. And what I gradually realized was the enormous impact that our design choices had on people and the environment. With the products we designed, we were reaching hundreds of millions of homes every year. So it was a great opportunity, but also a big obligation. We were doing our best to create sustainable products, but I realized that even with our good intentions, the impact on the environment was still there if the product wasn’t used as the design was intended. If it wasn’t recycled, it didn’t matter.”

“I realized that even with our good intentions, the impact on the environment was still there if the product wasn’t used as the design was intended. If it wasn’t recycled, it didn’t matter if it was made out of recycled material.”

“For Anders Jepsen, CEO of the office furniture subscription service NORNORM, redesigning the future of the office workspace is key. Reflecting on his design-filled Copenhagen upbringing and time spent living in the Swedish forest, he shares how he’s closing the loop on workplace design with a circular startup and no compromise on what it reflects your culture and the way you work as a company.

When we looked at the office furniture space, we saw a broken industry. It was an industry with an inferior product, with a great deal of disinformation and anxiety for businesses when remodelling their offices. Yet everybody has the aspiration for a wonderful office that fuels inspiration and collaboration. So we said, “We want to do something that creates workspaces that are better for people, better for businesses, and better for the environment.”

How did NORNORM emerge to address this challenge? How did NORNORM tackle the challenge of creating an office furniture subscription service that eliminates waste?

It’s all about thinking about the lifecycle of a product. When you buy a piece of furniture, it’s not necessarily good for the environment that it is new. It’s about securing an ecosystem. We don’t believe we can solve this on our own. We see ourselves as more of a facilitator, an enabler in an ecosystem where we iterate with different partners to improve and change the narrative.

The challenge is getting different partners to collaborate. We are currently working with a number of companies from the furniture industry to create a more circular and sustainable future.

“Just as no person is an island, no chair, table, or any piece of furniture exists in isolation. Each object that makes up our everyday environment is part of a complex ecosystem shaped by resource extraction, global supply chains, and a linear economy defined by eventually disposing of the old and re-buying the new. The things we own don’t just have stories, they have histories of impact—and it’s time to change the narrative. Anders Jepsen is CEO of NORNORM, a subscription-based furnishing service founded to flip the script on the unsustainable status quo behind one such environment, the office. NORNORM’s MO is simple: an invitation for companies to subscribe to, rather than purchase, a custom set of high-quality, functional, and beautiful furniture for their workspace. When it’s time for an update, the pieces are remanufactured, repurposed, refurbished, and readied for their next home—remaining in a smart, sustainable, and cost-effective closed loop that diminishes waste.”

“Evolving a circular model in a world pinned for linearity, however, is complex. Speaking from NORNORM’s elegant Copenhagen HQ, Jepsen shares his approach to tackling the challenge, how working at IKEA influenced his views on designing for the many—and what he learned about life while living in the Swedish forest.

What does the circular economy mean to you, and where does its potential lie?

It’s all about how we treat resources so that we can maximize their use without having a big impact on the environment. In other words, establishing a closed-loop economy where we can keep resources in use forever—ideal—forever. And at the same time, minimizing or eliminating waste in the process. With NORNORM, the way we think about it is, “How can we have furniture in that system for as long as possible?” Today, when you buy furniture, it’s very much about the linear economy thinking of take, make, use, and throw away. What we’re trying to do is to take furniture into our system and refurbish it over and over—no to give it a second home once it has done its job in the first client’s place. So that at the end of its life, once it can’t serve its purpose any longer, we’re asking, “How can we use the raw material to create a new piece of furniture, and bring it back into the system?”

How did your experiences at IKEA shape your thinking today?

Over the last 10 years at IKEA, I worked on developing the range and sourcing products. And what I gradually realized was the enormous impact that our design choices had on people and the environment. With the products we designed, we were reaching hundreds of millions of homes every year. So it was a great opportunity, but also a big obligation. We were doing our best to create sustainable products, but I realize..."
different partners—product partners, logistic partners, implementation, assembly, service and refurbishment. If this is not created efficiently and cost-effectively, we get into a situation like many other environmentally friendly solutions, namely that they come with an enormous premium. What we want to do is something that creates impact. In order to do that, we need to appeal to the many, not the few.

What’s NORNORM’s take on calibrating aesthetic considerations with circular ones? One of the keys to creating a circular model is how we pick our products. We scrutinize them to ensure every single piece is capable of circularity. And that may be in terms of a quality dimension—something that’s more long-lasting, because it has to be able to go back, or it’s something that is easier to insulate or something for which we can create parts. It goes without saying that it has to be responsibly produced and use recycled material. But it goes beyond that. We need to look at the full life-cycle—how is this product going to be used over and over?

We have quite an efficient range. We don’t create an enormous variety. Variety is really what kills a lot of those circular models. This is something that offices today are haled into—the whole idea that you customize everything, and it’s important that you have 200 different fabrics to choose from. I think that’s something that needs to change. We need to educate businesses to consider: is it really important for you? Can you create that culture effect in other ways, like the colours on the walls, or do you need to work with the furniture? Because if you don’t, you can actually support a more circular way of thinking.

Tell us a little bit about your own environment at home?

At home, we just moved from a house in the country—side to a city apartment. That’s a big change, especially since I have two sons aged five and a daughter of 12. I love interior design and furnishing the home. I take pride in buying and selling furniture for my home. In general, I hate wasting things. So I often keep things I’ve moved around tables and chairs to match the room, people, and activities. Now that we have NORNORM, the need is less.

How would you describe your relationship with the city of Copenhagen?

Only when moving from Denmark 15 years ago did I start to realize what an amazing city Copenhagen has become. But it was not always like this. The city has been cleaned up greatly with a big focus on the environment, cultural and food. There are many cafes and condominum food markets where I love the buzz. Having lived in the forest for 10 years, I greatly enjoy what the city has to offer—even just a simple coffee at the local bakery. A walk or run along the beautiful waterfront is always a great way to clear your head.

What did living in the Swedish forest teach you about the importance of being in harmony with nature?

I had the pleasure of being where it all started for IKEA, at Älmhult in the Swedish forest. That makes you think about how beautiful and how amazing nature is. It also gave me a form of obligation as to how we can pass this on through the generations. It’s very much staring at your face when you are surrounded by it all the time. So that’s something I brought with me into my thinking on the circular model at NORNORM. I’ve learned how important it is for me to do something meaningful, and how I get enormous energy from contributing to trying to take part in solving some of the big challenges we face today—and how my love of challenging the existing can be channeled into something good.

Where do you see the most potential for individual and community involvement in developing subscription models and the circular economy at large?

Even before going circular, it’s first and foremost about thinking, “What is my need here? Can I live without it? Can I reuse something?” Can I buy second-hand? More opinion is available out there, both when it comes to traditional products, but also a lot of services. We’re seeing an uptake in service models where people are helping others to repair and upgrade their products. If people want to participate and actively involve themselves, there are a lot of opportunities out there.

“We need to educate businesses to consider: is it really important for you? Can you create that culture effect in other ways, like the colours on the walls, or do you need to work with the furniture? Because if you don’t, you can actually support a more circular way of thinking”
25hours is part of Ennismore, a creative hospitality company rooted in culture and community, with a global collective of entrepreneurial and founder-built brands with purpose at their heart. Gleneagles Hotel in Perthshire, a grand country estate, is part of that collective, created almost a century ago as Scotland’s glorious playground. After an extensive seven-year-long refurbishment, Jane Anderson discusses combining ancient and modern with managing director, Conor O’Leary, as this heritage brand prepares to open its first outpost in Edinburgh, the Gleneagles Townhouse.

How does Gleneagles stand out from the crowd?
Gleneagles was purpose-built as a hotel in 1924, so we have great entertainment spaces, beautiful corridors and stunning views from where it sits in its own 850-acre estate. It’s very comfortable within itself after that period of time. We have no intention to build any more bedrooms. We prefer to grow by adding extra reasons why you should come and stay, such as fun and interesting activities. We try not to stay still and rest on any laurels. If you stop still, you’re already behind the curve.

What are the most popular things to do at Gleneagles?
It’s not the grand things you would expect. It’s the simple things. Guests love to go on a walk into the glen with a gun dog or two and a picnic. It’s all about getting back to nature and enjoying the countryside. Depending on the time of year, you end up coming back to fire places in the lobby or having drinks in our Century Bar with stunning views from where you’ve just been walking. It’s very comfortable by itself after that period of time. We have no intention to build any more bedrooms. We prefer to grow by adding extra reasons why you should come and stay, such as fun and interesting activities. We try not to stay still and rest on any laurels. If you stop still, you’re already behind the curve.

Words Jane Anderson

Is there a single most important factor that makes a hotel great?
It’s certainly the people. And it also has to link to the sense of place. We’re very lucky that lots of our team here are from Scotland. Others have chosen to move here. There’s a huge amount of pride in the region and a huge amount of storytelling that we give customers. The easy part of the investment is refurbishing the rooms and having great food and drink, but it’s the team that we have that delivers us in our special way. That makes the difference. Ian Crawford, our doorman or ‘linksman’, is a local. I hear him talking to customers every single day about the countryside he loves. He’s forever telling people what to look out for or who to ask around the estate. He cares deeply.

Are you a cutting edge hotel grounded in a heritage genre?
We’re a beautiful old building in a lovely setting in Scotland, with a long history and culture, but we deliver it in a very relevant way for today’s customers. For example, every year we host guest chefs, and we add pop ups or change concepts.

During Covid there was a period in Scotland where you couldn’t drink alcohol indoors, so we created a pop up pub on the lawn and a seafood shack that spilled out onto seats and deckchairs. We also had our little tuck shop serving ice cream and slushies for kids. It was very popular, and so this year we’re going to create a pop up journey through Italy going inland from the Amalfi Coast with Aperol spritzes and arancinis. There will be outdoor bbqs, pizza ovens, and a big decorated stretch tent. Last year we had hundreds of people sitting on the lawns, having drinks and food and enjoying the Scottish summer. Guests have told me they used to have signs saying ‘keep off the grass’, like a stately home. I feel passionately that Gleneagles was originally built as a glorious playground, taking people out of the big cities to try new cocktails, to come dancing, to have great meals, to golf and fish and all those activities that we still do. We’ve come full circle with people relaxing on the lawn with Aperols and blankets.

Is Scottish heritage important to your guests?
They like to discover Scottish heritage for themselves, so we try to weave it into the story of why we do things without plastering it everywhere. We’ve worked with a local distillery to make a Gleneagles whisky that you can try in our bars and take away with you. We created a very interactive 14-seat whisky experience in a little enchanted forest. Guests can go there before or after dinner for a whisky flight! We take people out to the Scottish countryside. We’re very keen to reveal our sense of place and highlight our local community. We want our customers to go out and explore Perthshire and beyond.

How is Gleneagles expanding?
Gleneagles Townhouse is opening in April, 2022. It will be a 33-bedroomed, small townhouse boutique hotel in Edinburgh in the former site of the British Linen Bank in St Andrew’s Square. It’s a first step off the Perthshire estate for us. And because it’s in a city, it has a slightly more contemporary take on Gleneagles’ values and culture. We’ve shifted our tone of voice—the way we use our brand—to be a little bit more sharp, and offer a younger take on the Gleneagles experience. It will compliment well as a lot of people discover Edinburgh first when they come to Scotland. We expect guests will spend a couple of days at the Townhouse and then come to the estate in Perthshire.

The Townhouse has a private members club within the fabric of the building, but it’s not all about exclusivity. On the ground floor we’re giving Edinburgh a great restaurant called The Spence (the Scottish word for a larder in a house). We want it to have the buzzy energy that so many of those great dining rooms have such as The Wolseley in London and Balthazars in New York. It’s in a beautiful former banking hall for all people at all times of the day.

Words Jane Anderson

Gleneagles‘ managing director, Conor O’Leary

gleneagles.com