**Crowdsourcing for a Web-based Question Answering System**

We are creating a spoken dialog system that finds answers to user questions in resources such as news articles, The Wall Street Journal, The New York Times, USA Today or Wikipedia.

For our task, a paragraph of an article from one of these resources will be given to a worker. The worker is to read it and then think of two questions that could be answered by parts of this paragraph and record herself saying each of them. After recording the two questions, we would like to worker to mark the sentences in the paragraph that contain the answer for each question. Our example shows the use of color coding, but other ways to link a question to the answer are welcome.  We have a set of 100 paragraphs for this HIT and we would like for five workers to see each paragraph.

The collected data will be used not only in our question answering system development, but also for the development of the automatic generation of the most informative questions for a given document. This combination of derived data will help our users get the most appropriate answers for their questions.

**An example:**

Title: Early life of Bill Gates (from Wikipedia)

**1) Gates was born in** [**Seattle**](https://en.wikipedia.org/wiki/Seattle)**,** [**Washington**](https://en.wikipedia.org/wiki/Washington_(state)) **on October 28, 1955.** 2) **He is the son of** [**William H. Gates, Sr.**](https://en.wikipedia.org/wiki/William_H._Gates,_Sr.) **and** [**Mary Maxwell Gates**](https://en.wikipedia.org/wiki/Mary_Maxwell_Gates)**. Gates' ancestral origin includes** [**English**](https://en.wikipedia.org/wiki/English_people)**,** [**German**](https://en.wikipedia.org/wiki/Germans)**, and** [**Irish**](https://en.wikipedia.org/wiki/Irish_American)**,** [**Scots-Irish**](https://en.wikipedia.org/wiki/Scotch-Irish_American)**.**3) His father was a prominent lawyer, and his mother served on the board of directors for [First Interstate BancSystem](https://en.wikipedia.org/wiki/First_Interstate_BancSystem) and the [United Way](https://en.wikipedia.org/wiki/United_Way_of_America). Gates's maternal grandfather was JW Maxwell, a [national bank](https://en.wikipedia.org/wiki/National_bank#United_States) president. 4) Gates has one elder sister, Kristi (Kristianne), and one younger sister, Libby. He was the fourth of his name in his family, but was known as William Gates III or "Trey" because his father had the "II" suffix. **Early on in his life, Gates's parents had a law career in mind for him.** When Gates was young, his family regularly attended a Protestant Congregational church. The family encouraged competition; one visitor reported that "it didn't matter whether it was hearts or pickleball or swimming to the dock ... there was always a reward for winning and there was always a penalty for losing"

**Questions)**

1)    Where and when was Bill Gates born?

-> Rephrase: what city did Bill Gates get born and what year was he born?

2)    Who are Bill Gates’ parents?

->  Rephrase: what are the names of Bill Gates’ parents?

3)    What did Bill Gates parents want him to do?’

->Rephrase: What kind of career did Bill Gates parents want him to have?

**50 articles from Wikipedia**

**50 articles from the New York Times.**

**WIKIPEDIA**

1. **The birth of the modern restaurant - Paris in the 18th century**

The modern idea of a restaurant – as well as the term itself – appeared in Paris in the 18th century. For centuries Paris had taverns which served food at large common tables, but they were notoriously crowded, noisy, not very clean, and served food of dubious quality. In about 1765 a new kind of eating establishment, called a "Bouillon", was opened on rue des Poulies, near the Louvre, by a man named Boulanger. It had separate tables, a menu, and specialized in soups made with a base of meat and eggs, which were said to be restaurants or, in English "restoratives". Other similar bouillons soon opened around Paris.[10] Thanks to Boulanger and his imitators, these soups moved from the category of remedy into the category of health food and ultimately into the category of ordinary food. Their existence was predicated on health, not gustatory, requirements. The first luxury restaurant in Paris, called the Taverne Anglaise, was opened at the beginning of 1786, shortly before the French Revolution, by Antoine Beauvilliers, the former chef of the Count of Provence, at the Palais-Royal. It had mahogany tables, linen tablecloths, chandeliers, well-dressed and trained waiters, a long wine list and an extensive menu of elaborately prepared and presented dishes. In June 1786 the Provost of Paris issued a decree giving the new kind of eating establishment official status, authorizing restaurateurs to receive clients and to offer them meals until eleven in the evening in winter and midnight in summer. A rival restaurant was started in 1791 by Méot, the former chef of the Duke of Orleans, which offered a wine list with twenty-two choices of red wine and twenty-seven of white wine. By the end of the century there were other luxury restaurants at the Grand-Palais: Huré, the Couvert espagnol; Février; the Grotte flamande; Véry, Masse and the cafe des Chartres (still open, now the Grand Vefour).

1. **Restaurant of China**

In China, food catering establishments which may be described as restaurants were known since the 11th century in Kaifeng, China's capital during the first half of the Song dynasty (960–1279). Probably growing out of the tea houses and taverns that catered to travelers, Kaifeng's restaurants blossomed into an industry catering to locals as well as people from other regions of China. Stephen H. West argues that there is a direct correlation between the growth of the restaurant businesses and institutions of theatrical stage drama, gambling and prostitution which served the burgeoning merchant middle class during the Song dynasty.[13] Restaurants catered to different styles of cuisine, price brackets, and religious requirements. Even within a single restaurant much choice was available, and people ordered the entree they wanted from written menus. An account from 1275 writes of Hangzhou, the capital city for the last half of the dynasty: "The people of Hangzhou are very difficult to please. Hundreds of orders are given on all sides: this person wants something hot, another something cold, a third something tepid, a fourth something chilled; one wants cooked food, another raw, another chooses roast, another grill." The restaurants in Hangzhou also catered to many northern Chinese who had fled south from Kaifeng during the Jurchen invasion of the 1120s, while it is also known that many restaurants were run by families formerly from Kaifeng.

1. **Restaurant of United States**

In the United States, it was not until the late 18th century that establishments that provided meals without also providing lodging began to appear in major metropolitan areas in the form of coffee and oyster houses. The actual term "restaurant" did not enter into the common parlance until the following century. Prior to being referred to as "restaurants" these eating establishments assumed regional names such as "eating house" in New York City, "restorator" in Boston, or "victualing house" in other areas. Restaurants were typically located in populous urban areas during the 19th century and grew both in number and sophistication in the mid-century due to a more affluent middle class and to suburbanization. The highest concentration of these restaurants were in the West, followed by industrial cities on the Eastern Seaboard, with the lowest number of restaurants per person located in the southern states.

1. **Title: Pittsburgh (Wikipedia)**

Pittsburgh is the second-largest city in the Commonwealth of Pennsylvania with a population of 305,842 and the county seat of Allegheny County. The Combined Statistical Area (CSA) population of 2,659,937 is the largest in both the Ohio Valley and Appalachia and the 20th-largest in the U.S. Pittsburgh is known as both "the Steel City" for its more than 300 steel-related businesses, as well as "the City of Bridges" for its 446 bridges. The city features 30 skyscrapers, 2 inclines, a pre-revolutionary fortification and the source of the Ohio River at the confluence of the Monongahela and Allegheny rivers. This vital link of the Atlantic coast and Midwest through the mineral-rich Alleghenies made the area coveted by the French and British Empires, Virginia, Whiskey Rebels, Civil War raiders and media networks.

1. **Philadelphia (wikipedia)**

Philadelphia is the largest city in the Commonwealth of Pennsylvania and the fifth-most-populous in the United States, with an estimated population in 2014 of 1,560,297.. In the Northeastern United States, at the confluence of the Delaware and Schuylkill River, Philadelphia is the economic and cultural anchor of the Delaware Valley, a metropolitan area home to 7.2 million people and the eighth-largest combined statistical area in the United States. In 1682, William Penn founded the city to serve as capital of the Pennsylvania Colony. Philadelphia played an instrumental role in the American Revolution as a meeting place for the Founding Fathers of the United States, who signed the Declaration of Independence in 1776 and the Constitution in 1787. Philadelphia was one of the nation's capitals in the Revolutionary War, and served as temporary U.S. capital while Washington, D.C., was under construction. In the 19th century, Philadelphia became a major industrial center and railroad hub that grew from an influx of European immigrants. It became a prime destination for African-Americans in the Great Migration and surpassed two million occupants by 1950.

1. **Title: India (Wikipedia)**

India, officially the Republic of India  is a country in South Asia. It is the seventh-largest country by area, the second-most populous country with over 1.2 billion people, and the most populous democracy in the world. India is a federal constitutional republic governed under a parliamentary system consisting of 29 states and 7 union territories. A pluralistic, multilingual, and multi-ethnic society, the country is also home to a diversity of wildlife in a variety of protected habitats. Bounded by the Indian Ocean on the south, the Arabian Sea on the south-west, and the Bay of Bengal on the south-east, it shares land borders with Pakistan to the west; China, Nepal, and Bhutan to the north-east; and Myanmar (Burma) and Bangladesh to the east. In the Indian Ocean, India is in the vicinity of Sri Lanka and the Maldives; in addition, India's Andaman and Nicobar Islands share a maritime border with Thailand and Indonesia.

1. **Title: Indian cuisine**

Indian cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic group and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions. There has also been Central Asian influence on North Indian cuisine from the years of Mughal rule. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies. Historical incidents such as foreign invasions, trade relations and colonialism have also played a role in introducing certain foods to the country. For instance, the potato, a staple of the Indian diet, was brought to India by the Portuguese, who also introduced chillies and breadfruit. Indian cuisine has also shaped the history of international relations; the spice trade between India and Europe is often cited by historians as the primary catalyst for Europe's Age of Discovery. Spices were bought from India and traded around Europe and Asia. It has also influenced other cuisines across the world, especially those from Southeast Asia, the British Isles, Fiji, and the Caribbean.

1. **Title: Italian cuisine**

Italian cuisine (Italian: cucina italiana [kuˈtʃiːna itaˈljaːna]) has developed through centuries of social and political changes, with roots stretching to antiquity. Significant changes occurred with the discovery of the New World and the introduction of potatoes, tomatoes, bell peppers and maize, now central to the cuisine but not introduced in quantity until the 18th century. Italian cuisine is noted for its regional diversity, abundance of difference in taste, and it is probably the most popular in the world, with influences abroad. Italian cuisine is characterized by its simplicity, with many dishes having only four to eight ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region. Many dishes that were once regional, however, have proliferated with variations throughout the country. Cheese and wine are a major part of the cuisine, with many variations and Denominazione di origine controllata (DOC) (regulated appellation) laws. Coffee, specifically espresso, has become important in Italian cuisine.

1. **Title: France**

France, officially the French Republic is a sovereign state comprising territory in western Europe and several overseas regions and territories.[XVI] The European part of France, called Metropolitan France, extends from the Mediterranean Sea to the English Channel and the North Sea, and from the Rhine to the Atlantic Ocean. France spans 643,801 square kilometres (248,573 sq mi) and has a total population of 66.3 million.[VI] It is a unitary semi-presidential republic with the capital in Paris, the country's largest city and main cultural and commercial centre. The Constitution of France establishes the state as secular and democratic, with its sovereignty derived from the people. During the Iron Age, what is now Metropolitan France was inhabited by the Gauls, a Celtic people. The Gauls were conquered in 51 BC by the Roman Empire, which held Gaul until 486. The Gallo-Romans faced raids and migration from the Germanic Franks, who dominated the region for hundreds of years, eventually creating the medieval Kingdom of France. France emerged as a major European power in the Late Middle Ages, with its victory in the Hundred Years' War (1337 to 1453) strengthening French state-building and paving the way for a future centralized absolute monarchy. During the Renaissance, France experienced a vast cultural development and established the beginning of a global colonial empire. The 16th century was dominated by religious civil wars between Catholics and Protestants (Huguenots).

**10. Title: France cuisine**

French cuisine is renowned for being one of the finest in the world. According to the regions, traditional recipes are different, the North of the country prefers to use butter as the preferred fat for cooking, whereas olive oil is more commonly used in the South. Moreover, each region of France has iconic traditional specialities : Cassoulet in the Southwest, Choucroute in Alsace, Quiche in the Lorraine region, Beef bourguignon in the Bourgogne, provençal Tapenade, etc. France's most renowned products are wines, including Champagne, Bordeaux, Bourgogne, and Beaujolais as well as a large variety of different cheeses, such as Camembert, Roquefort and Brie. There are more than 400 different varieties. A meal often consists of three courses, hors d'œuvre or entrée (introductory course, sometimes soup), plat principal (main course), fromage (cheese course) and/or dessert, sometimes with a salad offered before the cheese or dessert. Hors d'œuvres include terrine de saumon au basilic, lobster bisque, foie gras, French onion soup or a croque monsieur. The plat principal could include a pot au feu or steak frites. The dessert could be mille-feuille pastry, a macaron, an éclair, crème brûlée, mousse au chocolat, crêpes, or Café liégeois. French cuisine is also regarded as a key element of the quality of life and the attractiveness of France. A French publication, the Michelin guide, awards Michelin stars for excellence to a select few establishments. The acquisition or loss of a star can have dramatic effects on the success of a restaurant. By 2006, the Michelin Guide had awarded 620 stars to French restaurants, at that time more than any other country, although the guide also inspects more restaurants in France than in any other country (by 2010, Japan was awarded as many Michelin stars as France, despite having half the number of Michelin inspectors working there).[382][383]Cuisine

1. **Title: Weather1 (Wikipedia)**

Weather is the state of the atmosphere, to the degree that it is hot or cold, wet or dry, calm or stormy, clear or cloudy. Most weather phenomena occur in the troposphere, just below the stratosphere. Weather refers to day-to-day temperature and precipitation activity, whereas climate is the term for the statistics of atmospheric conditions over longer periods of time. When used without qualification, "weather" is generally understood to mean the weather of Earth. Weather is driven by air pressure, temperature and moisture differences between one place and another. These differences can occur due to the sun's angle at any particular spot, which varies by latitude from the tropics. The strong temperature contrast between polar and tropical air gives rise to the jet stream. Weather systems in the mid-latitudes, such as extratropical cyclones, are caused by instabilities of the jet stream flow. Because the Earth's axis is tilted relative to its orbital plane, sunlight is incident at different angles at different times of the year. On Earth's surface, temperatures usually range ±40 °C (−40 °F to 100 °F) annually. Over thousands of years, changes in Earth's orbit can affect the amount and distribution of solar energy received by the Earth, thus influencing long-term climate and global climate change.

1. **Title: Weather2 (Wikipedia)**

Surface temperature differences in turn cause pressure differences. Higher altitudes are cooler than lower altitudes due to differences in compressional heating. Weather forecasting is the application of science and technology to predict the state of the atmosphere for a future time and a given location. The system is a chaotic system; so small changes to one part of the system can grow to have large effects on the system as a whole. Human attempts to control the weather have occurred throughout human history, and there is evidence that human activities such as agriculture and industry have modified weather patterns. Studying how the weather works on other planets has been helpful in understanding how weather works on Earth. A famous landmark in the Solar System, Jupiter's Great Red Spot, is an anticyclonic storm known to have existed for at least 300 years. However, weather is not limited to planetary bodies. A star's corona is constantly being lost to space, creating what is essentially a very thin atmosphere throughout the Solar System. The movement of mass ejected from the Sun is known as the solar wind.

1. **Title: Causes of Weather1 (Wikipedia)**

On Earth, the common weather phenomena include wind, cloud, rain, snow, fog and dust storms. Less common events include natural disasters such as tornadoes, hurricanes, typhoons and ice storms. Almost all familiar weather phenomena occur in the troposphere (the lower part of the atmosphere).[3] Weather does occur in the stratosphere and can affect weather lower down in the troposphere, but the exact mechanisms are poorly understood. Weather occurs primarily due to air pressure, temperature and moisture differences between one place to another. These differences can occur due to the sun angle at any particular spot, which varies by latitude from the tropics. In other words, the farther from the tropics one lies, the lower the sun angle is, which causes those locations to be cooler due to the indirect sunlight.[6] The strong temperature contrast between polar and tropical air gives rise to the jet stream.[7] Weather systems in the mid-latitudes, such as extratropical cyclones, are caused by instabilities of the jet stream flow (see baroclinity).[8] Weather systems in the tropics, such as monsoons or organized thunderstorm systems, are caused by different processes.

1. **Title: Causes of Weather2 (Wikipedia)**

Because the Earth's axis is tilted relative to its orbital plane, sunlight is incident at different angles at different times of the year. In June the Northern Hemisphere is tilted towards the sun, so at any given Northern Hemisphere latitude sunlight falls more directly on that spot than in December (see Effect of sun angle on climate).[9] This effect causes seasons. Over thousands to hundreds of thousands of years, changes in Earth's orbital parameters affect the amount and distribution of solar energy received by the Earth and influence long-term climate. (See Milankovitch cycles).The uneven solar heating (the formation of zones of temperature and moisture gradients, or frontogenesis) can also be due to the weather itself in the form of cloudiness and precipitation.[11] Higher altitudes are typically cooler than lower altitudes, which is explained by the lapse rate.[12][13] In some situations, the temperature actually increases with height. This phenomenon is known as an inversion and can cause mountaintops to be warmer than the valleys below. Inversions can lead to the formation of fog and often act as a cap that suppresses thunderstorm development. On local scales, temperature differences can occur because different surfaces (such as oceans, forests, ice sheets, or man-made objects) have differing physical characteristics such as reflectivity, roughness, or moisture content.

1. **Title: Causes of Weather3 (Wikipedia)**

Surface temperature differences in turn cause pressure differences. A hot surface warms the air above it causing it to expand and lower the density and the resulting surface air pressure.[14] The resulting horizontal pressure gradient moves the air from higher to lower pressure regions, creating a wind, and the Earth's rotation then causes deflection of this air flow due to the Coriolis effect.[15] The simple systems thus formed can then display emergent behaviour to produce more complex systems and thus other weather phenomena. Large scale examples include the Hadley cell while a smaller scale example would be coastal breezes. The atmosphere is a chaotic system, so small changes to one part of the system can grow to have large effects on the system as a whole.[16] This makes it difficult to accurately predict weather more than a few days in advance, though weather forecasters are continually working to extend this limit through the scientific study of weather, meteorology. It is theoretically impossible to make useful day-to-day predictions more than about two weeks ahead, imposing an upper limit to potential for improved prediction skill.[17]

1. **Shopping seasons (Wikipedia)**

Shopping frenzies are periods of time where a burst of spending occurs, typically near holidays in the United States, with Christmas shopping being the biggest shopping spending season, starting as early as October and continuing until after Christmas. Some religions regard such spending seasons as being against their faith and dismiss the practice. Many contest the over-commercialization and the response by stores that downplay the shopping season often cited in the War on Christmas. The National Retail Federation (NRF) also highlights the importance of back-to-school shopping for retailers which comes second behind holiday shopping, when buyers often buy clothing and school supplies for their children.[10] In 2006, Americans spend over $17 billion on their children, according to a NRF survey.[citation needed]

1. **Landscape and Climate of China**

The territory of China lies between latitudes 18° and 54° N, and longitudes 73° and 135° E. China's landscapes vary significantly across its vast width. In the east, along the shores of the Yellow Sea and the East China Sea, there are extensive and densely populated alluvial plains, while on the edges of the Inner Mongolian plateau in the north, broad grasslands predominate. Southern China is dominated by hills and low mountain ranges, while the central-east hosts the deltas of China's two major rivers, the Yellow River and the Yangtze River. Other major rivers include the Xi, Mekong, Brahmaputra and Amur. To the west sit major mountain ranges, most notably the Himalayas. High plateaus feature among the more arid landscapes of the north, such as the Taklamakan and the Gobi Desert. The world's highest point, Mount Everest (8,848m), lies on the Sino-Nepalese border.[121] The country's lowest point, and the world's third-lowest, is the dried lake bed of Ayding Lake (−154m) in the Turpan Depression. China's climate is mainly dominated by dry seasons and wet monsoons, which lead to pronounced temperature differences between winter and summer. In the winter, northern winds coming from high-latitude areas are cold and dry; in summer, southern winds from coastal areas at lower latitudes are warm and moist.[123] The climate in China differs from region to region because of the country's highly complex topography. A major environmental issue in China is the continued expansion of its deserts, particularly the Gobi Desert.[124][125] Although barrier tree lines planted since the 1970s have reduced the frequency of sandstorms, prolonged drought and poor agricultural practices have resulted in dust storms plaguing northern China each spring, which then spread to other parts of East Asia, including Korea and Japan. China's environmental watchdog, SEPA, stated in 2007 that China is losing a million acres (4,000 km²) per year to desertification.[126] Water quality, erosion, and pollution control have become important issues in China's relations with other countries. Melting glaciers in the Himalayas could potentially lead to water shortages for hundreds of millions of people.[127]

**18. Seoul (Wikipedia)**

Seoul officially the Seoul Special City – is the capital and largest metropolis of South Korea, forming the heart of the Seoul Capital Area, which includes the surrounding Incheon metropolis and Gyeonggi province, the world's fourth largest metropolitan area with over 25.6 million people. It is home to over half of all South Koreans along with 678,102 international residents. Situated on the Han River, Seoul's history stretches back more than two thousand years when it was founded in 18 BCE by Baekje, one of the Three Kingdoms of Korea. It continued as the capital of Korea under the Joseon Dynasty. The Seoul Capital Area contains five UNESCO World Heritage Sites: Changdeok Palace, Hwaseong Fortress, Jongmyo Shrine, Namhansanseong and the Royal Tombs of the Joseon Dynasty. Seoul is surrounded by mountains, the tallest being Mt. Bukhan, the world's most visited national park per square foot. Modern landmarks include the iconic N Seoul Tower, the gold-clad 63 Building, the neofuturistic Dongdaemun Design Plaza, Lotte World, the world's second largest indoor theme park, Moonlight Rainbow Fountain, the world's longest bridge fountain and the Sevit Floating Islands. The birthplace of K-pop and the Korean Wave, Seoul received over 10 million international visitors in 2014, making it the world's 9th most visited city and 4th largest earner in tourism.

**19. Carnegie Mellon University (wikipedia)**

The university began as the Carnegie Technical Schools, founded by Andrew Carnegie in 1900. In 1912, the school became the Carnegie Institute of Technology and began granting four-year degrees. In 1967, the Carnegie Institute of Technology merged with the Mellon Institute of Industrial Research to form Carnegie Mellon University. The university's 140-acre (57 ha) main campus is 3 miles (4.8 km) from Downtown Pittsburgh and abuts the Carnegie Museums of Pittsburgh, the main branch of the Carnegie Library of Pittsburgh, the Carnegie Music Hall, Schenley Park, Phipps Conservatory and Botanical Gardens, the Pittsburgh Golf Club, and the campus of the University of Pittsburgh in the city's Oakland and Squirrel Hill neighborhoods, partially extending into Shadyside.

**20. Present of CMU (wikipedia)**

In the 1990s and into the 2000s, Carnegie Mellon solidified its status among American universities, consistently ranking in the top 25 in the national U.S. News & World Report rankings, and in the top 60 (ranking 55th in 2013) amongst universities worldwide. Carnegie Mellon is distinct in its interdisciplinary approach to research and education. Through the establishment of programs and centers that are outside the limitations of departments or colleges, the university has established leadership in fields such as computational finance, information systems, cognitive sciences, management, arts management, product design, behavioral economics, human-computer interaction, entertainment technology, and decision science. Within the past two decades, the university has built a new university center (Cohon University Center), theater and drama building (Purnell Center), business school building (Posner Hall), student union and several dormitories. Baker Hall was renovated in the early 2000s (decade), and new chemistry labs were established in Doherty Hall soon after. Several computer science buildings, such as Newell Simon Hall, also were established, renovated or renamed in the early 2000s (decade). The university has most recently completed building the Gates Hillman Complex and continues renovating historic academic and residence halls.

**21. Climate of South Korea**

South Korea tends to have a humid continental climate and a humid subtropical climate, and is affected by the East Asian monsoon, with precipitation heavier in summer during a short rainy season called jangma (장마), which begins end of June through the end of July. Winters can be extremely cold with the minimum temperature dropping below −20 °C (−4 °F) in the inland region of the country: in Seoul, the average January temperature range is −7 to 1 °C (19 to 34 °F), and the average August temperature range is 22 to 30 °C (72 to 86 °F). Winter temperatures are higher along the southern coast and considerably lower in the mountainous interior.[48] Summer can be uncomfortably hot and humid, with temperatures exceeding 30 °C (86 °F) in most parts of the country. South Korea has four distinct seasons; spring, summer, autumn and winter. Spring usually lasts from late-March to early- May, summer from mid-May to early-September, autumn from mid-September to early-November, and winter from mid-November to mid-March. Rainfall is concentrated in the summer months of June through September. The southern coast is subject to late summer typhoons that bring strong winds and heavy rains. The average annual precipitation varies from 1,370 millimetres (54 in) in Seoul to 1,470 millimetres (58 in) in Busan. There are occasional typhoons that bring high winds and floods.

**22. Title: Climate of the United Kingdom (wikipedia)**

The United Kingdom straddles the geographic mid-latitudes between 49–61 N. It is on the western seaboard of Afro-Eurasia, the world's largest land mass. These conditions allow convergence between moist maritime air and dry continental air. In this area, the large temperature variation creates atmospheric instability and this is a major factor that influences the often unsettled weather the country experiences, where many types of weather can be experienced in a single day. Regional climates in the United Kingdom are influenced by the Atlantic Ocean and latitude. Northern Ireland, Wales and western parts of England and Scotland, being closest to the Atlantic Ocean, are generally the mildest, wettest and windiest regions of the UK, and temperature ranges here are seldom extreme. Eastern areas are drier, cooler, less windy and also experience the greatest daily and seasonal temperature variations. Northern areas are generally cooler, wetter and have slightly larger temperature ranges than southern areas. Though the UK is mostly under the influence of the maritime tropical air mass from the south-west, different regions are more susceptible than others when different air masses affect the country: Northern Ireland and the west of Scotland are the most exposed to the maritime polar air mass which brings cool moist air; the east of Scotland and north-east England are more exposed to the continental polar air mass which brings cold dry air; the south and south-east of England are more exposed to the continental tropical air mass which brings warm dry air (and consequently most of the time the warmest summer temperatures); and Wales and the south-west of England are the most exposed to the maritime tropical air mass which brings warm moist air. If the air masses are strong enough in their respective areas during the summer there can sometimes be a large difference in temperature between the far north of Scotland (including the Islands) and south-east of England – usually around 10–15 °C (18-27 °F) but can be as much as 20 °C (36 °F) or more. An example of this could be that in the height of summer the Northern Isles could have temperatures around 15 °C (59 °F) and areas around London could reach 30 °C (86 °F).

**23. Environment of South Korea**

The environment of South Korea is the natural environment of the South Korean nation, which occupies the southern half of the Korean peninsula. Forests were cleared over many centuries for use as firewood and as building materials. However, they have rebounded since the 1970s as a result of intensive reforestation efforts. The country's few remaining old-growth forests are protected in nature reserves. South Korea also has 20 national parks. One of the world's most interesting wildlife sanctuaries has developed in the DMZ, having been virtually untouched since 1953. The uninhabited zone has become a haven for many kinds of wildlife, particularly migrating birds. Large mammals such as tigers, bears, and lynx were once abundant throughout the Korean peninsula. However, they have virtually disappeared due to human settlement, loss of forest habitat, and over-hunting. The Siberian tiger has not been sighted in South Korea since the 1920s. Bears and wildcats can still be found in the more remote areas, such as Jiri-san and Seorak-san. South Korea also has several indigenous species of deer, including the roe deer and the Siberian musk deer. Wild boars have been growing common in recent years, thanks to reduced hunting pressure. The national flower of South Korea is the Hibiscus syriacus, a species of hibiscus that blooms continually from July through October. In South Korea, it is known as mugunghwa, meaning "eternal flower". The unofficial national animal is the Tiger, for the peninsula seems like a tiger in a point of view. The unofficial national bird is the Korean magpie, which was chosen in 1964 through a poll organized by the Hankook Ilbo.

**24. Title: Environment of Canada (wikipedia)**

The environment is the subject of ministries AT the federal and provincial level in Canada, with the current highest environmental government official being the national Minister of the Environment Peter Kent. Canada's large land mass and coastline make it very susceptible to any climate changes, so any contemporary changes of climate in the country are of national concern. Of the factors caused by human intervention that can affect this environment, activities that sustain the economy of Canada such as oil and gas extraction, mining, forestry and fishing are influential. In 2011 United Nations said Canada's environment was the best in the world. Several governmental programs have been created to mitigate 20th and 21st century climate change, such as the One-Tonne Challenge. In late 2005 Canada hosted the United Nations Climate Change Conference in Montreal, Quebec.

**25. Title: Environment of Cuba (wikipedia)**

Cuba has an environment which includes very wide variety of different natural habitats and is home to large number of species, many of them endangered. Since the arrival of European settlers Cuba has suffered from deforestation as a result of more and more forest area being taken over by humans to use them for agricultural production. Also cutting down trees for firewood and to obtain materials for building has contributed to the loss of forests and extinction of some species. Environmental awareness has since increased in Cuba and in the late 1900s and in the 2000s Cuban government has started new programs to protect the environment and to increase forest coverage.

**26. Title: Climate of India (wikipedia)**

India's geography and geology are climatically pivotal: the Thar Desert in the northwest and the Himalayas in the north work in tandem to effect a culturally and economically break-all monsoonal regime. As Earth's highest and most massive mountain range, the Putain Pende system bars the influx of frigid katabatic winds from the icy Tibetan Plateau and northerly Central Asia. Most of North India is thus kept warm or is only mildly chilly or cold during winter; the same thermal dam keeps most regions in India hot in summer. Though the Tropic of Cancer—the boundary between the tropics and subtropics—passes through the middle of India, the bulk of the country can be regarded as climatically tropical. As in much of the tropics, monsoonal and other weather patterns in India can be wildly unstable: epochal droughts, floods, cyclones, and other natural disasters are sporadic, but have displaced or ended millions of human lives. There is widespread scientific consensus that South Asia is likely to see such climatic events, along with their aleatory unpredictability, to change in frequency and are likely to increase in severity. Ongoing and future vegetative changes and current sea level rises and the attendant inundation of India's low-lying coastal areas are other impacts, current or predicted, that are attributable to global warming.

**27. Niagara Falls**

Niagara Falls is the collective name for three waterfalls that straddle the international border between Canada and the United States; more specifically, between the province of Ontario and the state of New York. They form the southern end of the Niagara Gorge. From largest to smallest, the three waterfalls are the Horseshoe Falls, the American Falls and the Bridal Veil Falls. The Horseshoe Falls lie mostly on the Canadian side and the American Falls entirely on the American side, separated by Goat Island. The smaller Bridal Veil Falls are also located on the American side, separated from the other waterfalls by Luna Island. The international boundary line was originally drawn through Horseshoe Falls in 1819, but the boundary has long been in dispute due to natural erosion and construction.

**28. Characteristics of Niagara Falls**

The Horseshoe Falls drop about 188 feet (57 m),[5] while the height of the American Falls varies between 70 and 100 feet (21 and 30 m) because of the presence of giant boulders at its base. The larger Horseshoe Falls are about 2,600 feet (790 m) wide, while the American Falls are 1,060 feet (320 m) wide. The distance between the American extremity of the Niagara Falls and the Canadian extremity is 3,409 feet (1,039 m). The volume of water approaching the falls during peak flow season may sometimes be as much as 225,000 cubic feet (6,400 m3) per second.[6] The average annual flow rate is 85,000 cubic feet (2,400 m3) per second.[7] Since the flow is a direct function of the Lake Erie water elevation, it typically peaks in late spring or early summer. During the summer months, at least 100,000 cubic feet (2,800 m3) per second of water traverses the falls, some 90% of which goes over the Horseshoe Falls, while the balance is diverted to hydroelectric facilities. This is accomplished by employing a weir with movable gates upstream from the Horseshoe Falls. The falls' flow is further halved at night, and, during the low tourist season in the winter, remains a minimum of 50,000 cubic feet (1,400 m3) per second. Water diversion is regulated by the 1950 Niagara Treaty and is administered by the International Niagara Board of Control (IJC).[8]

**29. Eiffel Tower**

The Eiffel Tower is a wrought iron lattice tower on the Champ de Mars in Paris, France. It is named after the engineer Gustave Eiffel, whose company designed and built the tower. Constructed in 1889 as the entrance to the 1889 World's Fair, it was initially criticized by some of France's leading artists and intellectuals for its design, but has become a global cultural icon of France and one of the most recognisable structures in the world.[2] The tower is the tallest structure in Paris and the most-visited paid monument in the world: 6.98 million people ascended it in 2011.[3] The tower received its 250 millionth visitor in 2010. The tower is 324 metres (1,063 ft) tall,[3] about the same height as an 81-storey building. Its base is square, 125 metres (410 ft) on a side. During its construction, the Eiffel Tower surpassed the Washington Monument to become the tallest man-made structure in the world, a title it held for 41 years until the Chrysler Building in New York City was built in 1930. Due to the addition of the aerial at the top of the tower in 1957, it is now taller than the Chrysler Building by 5.2 metres (17 ft). Not including broadcast aerials, it is the second-tallest structure in France, after the Millau Viaduct.

**30. Origin of Eiffel Tower**

The design of the Eiffel Tower was the product of Maurice Koechlin and Émile Nouguier, two senior engineers working for the Compagnie des Établissements Eiffel, after discussion about a suitable centrepiece for the proposed 1889 Exposition Universelle, a world's fair to celebrate the centennial of the French Revolution. Eiffel openly acknowledged that inspiration for a tower came from the Latting Observatory built in New York City in 1853.[4] In May 1884, working at home, Koechlin made a sketch of their idea, described by him as "a great pylon, consisting of four lattice girders standing apart at the base and coming together at the top, joined together by metal trusses at regular intervals".[5] Eiffel initially showed little enthusiasm, but he did approve further study, and the two engineers then asked Stephen Sauvestre, the head of company's architectural department, to contribute to the design. Sauvestre added decorative arches to the base of the tower, a glass pavilion to the first level, and other embellishments.

**31. Material of Eiffel Tower**

The puddled iron (wrought iron) of the Eiffel Tower weighs 7,300 tonnes, and the entire structure, including non-metal components, is approximately 10,000 tonnes. As a demonstration of the economy of design, if the 7,300 tonnes of metal in the structure were melted down, it would fill the 125 m2 base to a depth of only 6.25 cm (2.5 in), assuming the density of the metal to be 7.8 tonnes per cubic metre.[53] Additionally, a cubic box surrounding the tower (324 m x 125 m x 125 m) would contain 6,200 tonnes of air, weighing almost as much as the iron itself. Depending on the ambient temperature, the top of the tower may shift away from the sun by up to 18 cm (7.1 in) due to thermal expansion of the metal on the side facing the sun.[54]

**32. Japanese cuisine**

Japanese cuisine is a type of food and ingredients that is cooked in a specific way based on the culture and tradition of Japan. The traditional cuisine of Japan is based on rice with miso soup and other dishes, with an emphasis on seasonal ingredients. The side dishes often consist of fish, pickled vegetables, and vegetables cooked in broth. Fish is common in the traditional cuisine. It is often grilled, but it may also be served raw as sashimi or in sushi. Seafood and vegetables are also deep-fried in a light batter as tempura. Apart from rice, staples include noodles, such as soba and udon. Japan has many simmered dishes such as fish products in broth called oden, or beef in sukiyaki and nikujaga. Foreign food, in particular Chinese food in the form of noodles in soup called ramen and fried dumplings, gyoza, and western food such as curry and hamburger steaks are commonly found in Japan. Historically, the Japanese shunned meat, but with the modernization of Japan in the 1880s, meat-based dishes such as tonkatsu became common.

**33. Korean cuisine**

Korean cuisine has evolved through centuries of social and political change. Originating from ancient agricultural and nomadic traditions in the Korean peninsula and southern Manchuria, Korean cuisine has evolved through a complex interaction of the natural environment and different cultural trends.[2][3] Korean cuisine is largely based on rice, vegetables, and meats. Traditional Korean meals are noted for the number of side dishes that accompany steam-cooked short-grain rice. Kimchi is almost always served at every meal. Commonly used ingredients include sesame oil, doenjang (fermented bean paste), soy sauce, salt, garlic, ginger, pepper flakes and gochujang (fermented red chili paste). Ingredients and dishes vary by province. Many regional dishes have become national, and dishes that were once regional have proliferated in different variations across the country. The Korean royal court cuisine once brought all of the unique regional specialties together for the royal family. Meals are regulated by Korean cultural etiquette.

**34. Kimchi (Korean cuisine)**

Kimchi refers to often fermented vegetable dishes usually made with napa cabbage, Korean radish, or sometimes cucumber, commonly fermented in a brine of ginger, garlic, scallions, and chili pepper.[46][47] There are endless varieties with regional variations, and it is served as a side dish or cooked into soups and rice dishes. Koreans traditionally make enough kimchi to last for the entire winter season, as fermented foods can keep for several years. These were stored in traditional Korean mud pots known as Jangdokdae although with the advent of refrigerators, special Kimchi freezers and commercially produced kimchi, this practice has become less common. Kimchi is packed with vitamin A, thiamine B1, riboflavin B2, calcium, and iron. Its main benefit though is found in the bacteria lactobacilli; this is found in yogurt and fermented foods. This bacteria helps with digestion. South Koreans eat an average of 40 pounds of Kimchi each year.[48]

**35. History of Pizza**

Modern pizza evolved from similar flatbread dishes in Naples, Italy in the 18th or early 19th century.[15] Prior to that time, flatbread was often topped with ingredients such as garlic, salt, lard, cheese, and basil. It is uncertain when tomatoes were first added and there are many conflicting claims.[15] Until about 1830, pizza was sold from open-air stands and out of pizza bakeries, and pizzerias keep this old tradition alive today. Antica Pizzeria Port'Alba in Naples is widely regarded as the first pizzeria.[16] A popular contemporary legend holds that the archetypal pizza, pizza Margherita, was invented in 1889, when the Royal Palace of Capodimonte commissioned the Neapolitan pizzaiolo (pizza maker) Raffaele Esposito to create a pizza in honor of the visiting Queen Margherita. Of the three different pizzas he created, the Queen strongly preferred a pie swathed in the colors of the Italian flag: red (tomato), green (basil), and white (mozzarella). Supposedly, this kind of pizza was then named after the Queen as "Pizza Margherita",[17] although recent research casts doubt on this legend.[18]

**36. Pasta**

Pasta (Italian pronunciation: [ˈpasta]) is a staple food[1] of traditional Italian cuisine, with the first reference dating to 1154 in Sicily.[2] It is also commonly used to refer to the variety of pasta dishes. Typically, pasta is a noodle made from an unleavened dough of a durum wheat flour mixed with water or eggs and formed into sheets or various shapes, then cooked by boiling or baking. It can also be made with flour from other cereals or grains.[citation needed] Pastas may be divided into two broad categories, dried (pasta secca) and fresh (pasta fresca). Most dried pasta is commercially produced via an extrusion process. Fresh pasta was traditionally produced by hand, sometimes with the aid of simple machines,[3] but today many varieties of fresh pasta are also commercially produced by large-scale machines, and the products are widely available in supermarkets. Both dried and fresh pasta come in a number of shapes and varieties, with 310 specific forms known variably by over 1300 names having been documented.[4] In Italy the names of specific pasta shapes or types often vary with locale. For example, the form cavatelli is known by 28 different names depending on region and town. Common forms of pasta include long shapes, short shapes, tubes, flat shapes and sheets, miniature soup shapes, filled or stuffed, and specialty or decorative shapes.[5]

**37. History of Pasta**

In the 1st century AD writings of Horace, lagana (Sing.: laganum) were fine sheets of fried dough[9] and were an everyday foodstuff.[10] Writing in the 2nd century Athenaeus of Naucratis provides a recipe for lagana which he attributes to the 1st century Chrysippus of Tyana: sheets of dough made of wheat flour and the juice of crushed lettuce, then flavoured with spices and deep-fried in oil.[10] An early 5th century cookbook describes a dish called lagana that consisted of layers of dough with meat stuffing, a possible ancestor of modern-day lasagna.[10] However, the method of cooking these sheets of dough does not correspond to our modern definition of either a fresh or dry pasta product, which only had similar basic ingredients and perhaps the shape.[10] The first concrete information concerning pasta products in Italy dates from the 13th or 14th century. Historians have noted several lexical milestones relevant to pasta, none of which changes these basic characteristics. For example, the works of the 2nd century AD Greek physician Galen mention itrion, homogeneous compounds made of flour and water.[12] The Jerusalem Talmud records that itrium, a kind of boiled dough,[12] was common in Palestine from the 3rd to 5th centuries AD,[13] A dictionary compiled by the 9th century Arab physician and lexicographer Isho bar Ali[14] defines itriyya, the Arabic cognate, as string-like shapes made of semolina and dried before cooking. The geographical text of Muhammad al-Idrisi, compiled for the Norman King of Sicily Roger II in 1154 mentions itriyya manufactured and exported from Norman Sicily:

**38. Steak**

A steak is a meat generally sliced perpendicular to the muscle fibers, potentially including a bone. Exceptions, in which the meat is sliced parallel to the fibers, include the skirt steak that is cut from the plate, the flank steak that is cut from the abdominal muscles, and the Silverfinger steak that is cut from the loin and includes three rib bones. When the word "steak" is used without qualification, it generally refers to a beef steak. In a larger sense, there are also fish steaks, ground meat steaks, pork steak and many more varieties. As a "top-quality ingredient", beef steaks "are perfect if properly grilled",[1] but they can be pan-fried, or broiled. Steak is often grilled in an attempt to replicate the flavor of steak cooked over the glowing coals of an open fire.[1] Steak can also be cooked in sauce, such as in steak and kidney pie, or minced and formed into patties, such as hamburgers.

**39. Cooking of Steak**

Beef steaks are commonly grilled, broiled or occasionally fried. Grilled beef steaks can be cooked at different temperatures, or for different lengths of time; the resulting cooked steak ranges from blue (very rare) to overdone. The most common characteristics of a rare steak is a soft, cold, red center. The outside is seared for flavor, while the inside is cooked to suit the diner's preference. Steaks cooked well-done are typically cooked throughout the entire cut of meat. For example, a beefsteak cooked well-done will not have any pinkness in the middle when sliced. Uncooked beef steak can be served raw, such as in steak tartare. Fish steaks are generally cooked for a short time, as the flesh cooks quickly, especially when grilled. Fish steaks, such as tuna, can also be cooked to various temperatures, such as rare and medium-rare.[25] The different ways in which a steak dish could be cut are - rib eye, sirloin, tenderloin, rump, porterhouse and t-bone. Cuts of steak are quite dissimilar between countries owing to different methods of cutting up the carcass. The result is that a steak found in one country is not the same as in another, although the recipes may be the same, differing "only in their sauces, butters or garnitures".[27]

**40. Dance**

Dance is a performance art form consisting of purposefully selected sequences of human movement. This movement has aesthetic and symbolic value, and is acknowledged as dance by performers and observers within a particular culture.[nb 1] Dance can be categorized and described by its choreography, by its repertoire of movements, or by its historical period or place of origin. An important distinction is to be drawn between the contexts of theatrical and participatory dance,[4] although these two categories are not always completely separate; both may have special functions, whether social, ceremonial, competitive, erotic, martial, or sacred/liturgical. Others disciplines of human movement are sometimes said to have a dance-like quality, including martial arts, gymnastics, figure skating, synchronized swimming and many other forms of athletics.

**41. Ballet**

Ballet is a type of performance dance that originated in the Italian Renaissance courts of the 15th century and later developed into a concert dance form in France and Russia. It has since become a widespread, highly technical form of dance with its own vocabulary based on French terminology. It has been globally influential and has defined the foundational techniques used in many other dance genres. Becoming a ballet dancer requires years of training to learn and master, and much practice to retain proficiency. It has been taught in ballet schools around the world, which have historically incorporated their own cultures to evolve the art.

**42. History of Ballet**

Ballet began in the Italian Renaissance courts of the fifteenth and sixteenth centuries[citation needed]. However, the foundation of classical ballet as it is known today began under Louis XIV, and this origin is reflected in the use of the French language in the vocabulary of ballet. In 1661 Louis founded the Académie Royale de Danse (Royal Dance Academy) to establish standards and certify dance instructors. In 1672, Louis XIV made Lully the director of the Académie Royale de Musique (Paris Opera) from which the first professional ballet company, the Paris Opera Ballet, arose.[4] Ballet went into decline in France after 1830, though it continued to develop in Denmark, Italy, and Russia. The arrival in Europe on the eve of First World War of the Ballets Russes of Sergei Diaghilev, revived interest in the ballet and started the modern era. In the 20th century, ballet had a strong influence on other dance genres, and sub-genres of ballet have also evolved. In the United States, choreographer George Balanchine developed what is now known as neoclassical ballet. Other developments include contemporary ballet and post-structural ballet. Also in the twentieth century, ballet took a turn dividing it[clarification needed] from classical ballet to the introduction of modern dance, leading to modernist movements[clarification needed] in several countries.[5]

**43. Massage**

Massage involves working and acting on the body with pressure – structured, unstructured, stationary, or moving – tension, motion, or vibration, done manually or with mechanical aids. Massage can be applied with the hands, fingers, elbows, knees, forearm, feet, or a massage device. Massage can promote relaxation and well-being,[1][2] can be a recreational activity, and can be sexual in nature (see Erotic massage). In professional settings massage clients are treated while lying on a massage table, sitting in a massage chair, or lying on a mat on the floor, while in amateur settings a general purpose surface like a bed or floor is more common. Aquatic massage and bodywork is performed with recipients submersed or floating in a warm-water therapy pool. The massage subject may be fully or partially clothed or unclothed.

**44. Yoga**

Yoga (/ˈjoʊɡə/;[1] Sanskrit, Listen) is a physical, mental, and spiritual practice or discipline which originated in India. There is a broad variety of schools, practices, and goals[2] in Hinduism, Buddhism (particularly Vajrayana Buddhism[3][4][5]), and Jainism.[6][7][8][7] The most well-known types of yoga are Hatha yoga and Rāja yoga.[citation needed] The origins of yoga have been speculated to date back to pre-Vedic Indian traditions, is mentioned in the Rigveda,[note 1] but most likely developed around the sixth and fifth centuries BCE, in ancient India's ascetic and śramaṇa movements.[10][note 2] The chronology of earliest texts describing yoga-practices is unclear, varyingly credited to Hindu Upanishads[11] and Buddhist Pāli Canon,[12] probably of third century BCE or later. The Yoga Sutras of Patanjali date from the first half of the 1st millennium CE,[13][14] but only gained prominence in the West in the 20th century.[15] Hatha yoga texts emerged around the 11th century with origins in tantra.[16][17]

**45. History of Nail art**

From the historical perspective, nail art was used in ancient times. It firstly emerged in ancient Babylonia when males coloured their nails with kohl. The nail colour indicated status where males of higher class wore black while males of lower class wore green.[1] From 5000 B.C. to 3000 B.C.,[2] ancient Egyptian women used nail art to indicate social status. They decorated their nails using the juice of henna plant. For example, Queen Nefertiti used red colour to decorate their fingernails and toenails. Compared to Nefertiti, Queen Cleopatra used deep rusty shades with an undertone of gold. Ordinary women were not allowed to use the same colour as queen.[1] In ancient China, during Ming Dynasty nail lacquers and varnishes were created from the mixture of beeswax, egg whites, gelatin, vegetable dyes and gum arabic. As in Egypt, colour of the nails also represented class. In 600 BC, during the Zhou Dynasty, royalty used gold and silver colours and later they preferred black and red colours to indicate their status.[3] The well known French manicure emerged on Paris runways in 1976 by Jeff Pink, the founder of cosmetic company ORLY, who wanted to create nail style that would be practical and versatile.[4] In the film Pulp Fiction, it was said Uma Thurman started the dark nail polish craze during the 90's. Her character in the film wore dark red nail polish called Rouge Noir by Chanel.[5] In ancient times, nail art displayed social class while from the 19th century it became allowed for everyone and became considered as a part of fashion as well.

**46. Etymology of Tattoos**

The word tattoo, or tattow in the 18th century, is a loanword from the Polynesian word tatau, meaning "correct, workmanlike".[1] The Oxford English Dictionary gives the etymology of tattoo as "In 18th c. tattaow, tattow. From Polynesian (Tahitian, Samoan, Tongan, etc.) tatau. In Marquesan, tatu." Before the importation of the Polynesian word, the practice of tattooing had been described in the West as pricking, painting, or staining. Sailors on the voyage later introduced both the word and reintroduced the concept of tattooing to Europe.[2] This is not to be confused with the origins of the word for the military drumbeat — see military tattoo. In this case, the English word tattoo is derived from the Dutch word taptoe (OED). The first written reference to the word tattoo (or tatau), appears in the journal of Joseph Banks (24 February 1743 – 19 June 1820), the naturalist aboard Captain Cook's ship the HMS Endeavour: "I shall now mention the way they mark themselves indelibly, each of them is so marked by their humor or disposition".

**47. Medical tattoos**

Medical tattoos are used to ensure instruments are properly located for repeated application of radiotherapy and for the areola in some forms of breast reconstruction. Tattooing has also been used to convey medical information about the wearer (e.g., blood group, medical condition, etc.). Additionally, tattoos are used in skin tones to cover vitiligo, a skin pigmentation disorder. SS blood group tattoos (German: Blutgruppentätowierung) were worn by members of the Waffen-SS in Nazi Germany during World War II to identify the individual's blood type. After the war, the tattoo was taken to be prima facie, if not perfect, evidence of being part of the Waffen-SS, leading to potential arrest and prosecution. This led a number of Ex-Waffen-SS to shoot themselves through the arm with a gun, removing the tattoo and leaving scars like the ones resulting from pox inoculation, making the removal less obvious.[citation needed]

**48. African cuisine**

African cuisines use a combination of locally available fruits, cereal grains and vegetables, as well as milk and meat products. In some parts of the continent, the traditional diet features a preponderance of milk, curd and whey products. In much of tropical Africa, however, cow's milk is rare and cannot be produced locally (owing to various diseases that affect livestock). The continent's diverse demographic makeup is reflected in the many different eating and drinking habits, dishes, and preparation techniques of its manifold populations.[6]

**49. Asian cuisine**

Asian cuisines are many and varied. Ingredients common to many cultures in the east and Southeast regions of the continent include rice, ginger, garlic, sesame seeds, chilies, dried onions, soy, and tofu. Stir frying, steaming, and deep frying are common cooking methods. While rice is common to most Asian cuisines, different varieties are popular in the various regions; Basmati rice is popular in the subcontinent, Jasmine is often found across the southeast, while long-grain rice is popular in China and short-grain in Japan and Korea.[7] Curry is also a common dish found in southern and eastern Asia, however they are not as popular in western asian cuisines. Those curry dishes with origins in India and other South Asian countries usually have a yogurt base while Southeastern and Eastern curries generally use coconut milk as their foundation.[8]

**50. European cuisine**

European cuisine (alternatively, "Western cuisine") include the cuisines of Europe and other Western countries. European cuisine includes that of Europe and to some extent Russia, as well as non-indigenous cuisines of North America, Australasia, Oceania, and Latin America. The term is used by East Asians to contrast with Asian styles of cooking.[9] This is analogous to Westerners referring collectively to the cuisines of Asian countries as Asian cuisine. When used by Westerners, the term may refer more specifically to cuisine in Europe; in this context, a synonym is Continental cuisine, especially in British English.

**News Article in the New York Times**

**FOOD & RESTRAUNT**

1. **Imagination Worth the Added Price at Midtown’s La Chine**

In a nest of dried grass and feathery moss sat an eggshell, its top neatly lopped off. Caviar and a crinkle of gold leaf shone just inside the rim. Underneath were layers of custard and hairy crab, a seasonal freshwater treat from China whose taste is a lot more seductive than its name. The rich, smooth pleasure in each spoonful almost made my head pop. The egg was one of the first things I ate at La Chine, which opened in November inside the Waldorf Astoria, specializing in Chinese food made with finesse and an eye for beauty. This could get interesting, I thought. In fact, the rest of the meal and the two that followed did get interesting, in ways that those of us who love the cuisines of China wish would happen more often in New York. Downtown Manhattan, Flushing in Queens and Sunset Park in Brooklyn are rich in Chinese restaurants. Their cooking can range from filling to thrilling, but it rarely aspires to climb the slopes of creativity. Ingredients are generally good but not stellar, limited as they are by the prices these restaurants can charge. Unlike many cities in Asia, New York has not historically had a broad base of people willing to spend a lot on Chinese food. La Chine costs much more than most of them; lamb loin stir-fried with cumin is $38, about twice as much as the fervently admired Muslim lamb chop at Fu Run in Flushing. If you allow the man they call the “sake ninja” to talk you into a bottle, you could easily drop $100 or more. (This ninja wears a jacket and tie; he must be working undercover.) But at the risk of undermining my populist credentials, I’d suggest New York could use more Chinese restaurants that are as expensive as our most ambitious French and Italian places. Those restaurants could use more ingredients worth splurging on, and restaurateurs determined to lure talented chefs from China.

1. **Pizza, Made With a Light Hand, California Style**

By mid-January, I often long for something brighter than the decidedly wintry vegetable offerings at the farmers’ market. I need a reminder of summer’s sweetness. And sometimes I give in to that longing. Does that mean I’m not a seasonal cook? Or is this simply a lapsed locavore’s quandary? Most of the year, the hothouse bell peppers from the supermarket don’t tempt me at all — too perfect-looking, and certainly lacking the full flavor a sun-ripened pepper has. But right now I want some, and it’s O.K. I’m going to make a bright, colorful pepper-topped pizza, seasons be damned. The first step is mixing the dough. I like to give the dough a refrigerated rest, for a few hours at least, preferably overnight. I find the cool resting time gives the dough a more complex taste and texture. (In a pinch, however, I’ll make it and use it straightaway.) I also think it makes sense to produce enough for four pizzas. Unused dough will be fine if used within a few days; otherwise, a well-wrapped ball of dough in the freezer is like money in the bank. Making pizza dough is a great way for beginners to understand the nature of yeasted breads — for what is a pizza but a type of flatbread? It’s also a good introduction to the process of kneading — and to the oft-used term “smooth and elastic.” And why are people so fearful of kneading anyway? It’s actually a pleasant little chore and, for a small batch of dough, not physically taxing at all. Use a mixer or food processor if you must for the initial mixing (I don’t find it necessary), but hands-on kneading is essential for forming the dough balls destined to become pizzas. Italians reflexively reach for bubbles with pizza: a good lager more often than not, or even soda. I’m all for that, though I gravitate toward sparkling red wines like dry, earthy Lambrusco. But this pizza, with no tomato, calls for something different. Beer, of course, still works perfectly. But if you want wine, I’d recommend a white, including white sparklers, like Champagne. It would go beautifully. If you want Italian, Franciacorta is a good Champagne facsimile. A less expensive choice would be pétillant naturel, a very old form of sparkling wine. These pétillants, products of just a single fermentation rather than Champagne’s two, come from all over: France, Italy, California, even Vermont. They often have a hint of sweetness that will blend well. Another tip: Forget the phrase “heavily floured” and replace it with “lightly dusted.” You should have just enough flour sprinkled on your work counter to keep the dough from sticking to it, no more. As for the peppers, I like them sliced thinly, thin enough to cook in the short time that the pizza is in the oven. I toss them with thinly sliced onion, garlic, jalapeño pepper, salt and olive oil, then leave them to sit and soften slightly. This pizza is in the light-handed California style, with no tomato sauce. (Don’t get me wrong, a New York slice is excellent, too, but I’m after something different here.) The seasoned pepper mixture is simply strewn over the stretched dough, along with a bit of fresh mozzarella, before the pie slides into a hot oven. The result is crisp and fresh tasting. A basil leaf hits the pizza’s surface as the scent of late summer wafts through the room.

1. **Turkish Sweets Are the Essence of a Nation**

On a recent trip to Istanbul, I crossed the Bosporus by ferry, watching dusk fall over historic Sultanahmet and silhouette the skinny minarets that frame Hagia Sophia and the Blue Mosque. To my right, illuminated in the distance, loomed modern skyscrapers. Sea gulls swirled overhead amid emerging stars, diving for bits of bagel-like simit tossed to them from the deck. It was a grand and dreamy vista. But for me, Istanbul was summed up less by that iconic ferry view than in the saucer of baklava I ate on the other side. Purchased at the esteemed bakery Karakoy Gulluoglu, it was exquisite, tinted green with pistachios and smeared with thick clotted buffalo cream called kaymak. But it was also more than that: a square the size of four mosaic tiles that joined Turkic, Byzantine, Islamic and Persian influences, with myriad layers recalling the city’s long history and the mingling (and sometimes clashing) of cultures from empire to republic. Even in times of conflict, food has always been a relatively safe place for cross-cultural pollination. Turkish foodways are famously celebrated for their richness and diversity, a heady gamut including ethnic regional specialties and modern cosmopolitanism. But for Westerners, the savory food tends to eclipse the sweets, which are perhaps even more culturally and historically significant. Sweets are both an important feature of daily life and an entrenched part of religious and secular rituals. Scented with rose water, citrus, jasmine, cherries, quince and saffron; suffused with spices; and often drenched in fragrant syrup or topped with luscious cream, they are just as sublime and intricate as any of the fancy French pastries that we Americans adore. Yet they remain little known here.

1. **In Six Compartments, All the Flavors of Home**

Before Sonny Caberwal left his small hometown — Asheboro, N.C. — for college, his mother, aunt and grandmother pulled him into the kitchen. “I think they thought I was going to starve,” said Mr. Caberwal, 36, the founder of Bond, a venture that seeks to resurrect the ritual of handwritten correspondence, using robotics. The women taught him to make rajma, his favorite dish, a Punjabi curry of red kidney beans. Then his mother gave him a loondani, a round spice tin of beaten copper, the size of a small kettle. Today it sits, shining and ornate with a Braille of flowers, in the coolly modern kitchen of his apartment in the financial district. Unlatch the domed lid and you find a shallow tray with a long, dainty spoon for measuring. Below are tucked six canisters of spices, five of them — loon (salt), jeera (cumin), dhania (coriander), lal mirch (red chile) and amchur (mango powder) — arranged like petals around haldi (turmeric) at the center. “You keep all the spices together so there’s no rummaging around,” Mr. Caberwal said. With this, his mother had equipped him to face the world, even though he was going only an hour away, to attend Duke University in Durham, N.C. In a sense, he wasn’t leaving home at all: His family’s gurdwara (Sikh temple) was in Durham. There he had helped out in the langar (communal kitchen and canteen), where everyone gathered after services to cook and eat together. The langar meal is free and open to all. “You don’t have to be Sikh,” he said. “Everyone sits at the same level and eats the same food.”

1. **Casual Italian at Lilia in Williamsburg**

Lilia: Missy Robbins, who has worked consulting gigs since leaving A Voce nearly three years ago, now has her own place to hang her toque. Hers is not the first New York restaurant to inhabit a former auto-body shop. And, as in the others, industrial elements grab the eye. But skylights and an open kitchen fitted with a wood grill and rotisserie brighten the setting for Ms. Robbins’s casual Italian, pared down to its simplest elements. Dishes include winter-vegetable bagna cauda, grilled clams with chiles and bread crumbs, whole-wheat spaghetti with smoked ricotta, and pike with salsa verde and roasted potatoes. A retail area for takeout becomes a bar in the evening: 567 Union Avenue (North 10th Street), Williamsburg, Brooklyn, 718-576-3095, lilianewyork.com.

1. **​Another Reason to Caucus in Iowa: The Restaurants**

To get to Archie’s Waeside, the James Beard Award-winning steakhouse here that has been run by the same family for three generations, you drive past a branch of the ubiquitous Pizza Ranch chain, cross over a set of railroad tracks and inch down an unlit road toward a low-slung and scantly marked building hard by an R.V. dump. It is a route that can test the most sophisticated GPS unit, but the payoff is worth it: succulent porterhouses and tenderloin cuts from locally raised cattle, Napa Valley wines, and deep-fried cheese balls brought out on pushcarts, not trays, by welcoming, seasoned waiters. The Archies experience has all the marks of the best Iowa dining: It may take some extra effort, and the setting will probably not be fancy, but the food is often memorable.

1. **Freshii Will Offer Half-Off Promotion to Lure Chipotle Customers**

Freshii plans to make lemonade out of Chipotle’s lemons. The Canadian restaurant chain, which offers everything from a juice cleanse to customized wraps and quinoa bowls, will sell the Mexican items on its menu for half price on Feb. 8, the day Chipotle Mexican Grill will close all its stores for a few hours for an employee meeting on food safety. “In a world full of generic promotions, we wanted to do something fun and timely to relieve some of the anxiety around what’s a pretty serious topic,” said Matthew Corrin, Freshii’s founder. Chipotle has been hit with a string of food safety problems that have sickened hundreds of people in several states since last summer. The spate of food-borne illness cases caused a decline in sales, the company said, and has contributed to a drop in Chipotle’s stock price over the last several months. A federal grand jury in California is also looking into an incidence of food-borne illness last summer at one of Chipotle’s restaurants in the state, the company reported. In an effort to recover its damaged reputation and restore customer confidence, the company disclosed last week that it would close its stores at lunchtime on Feb. 8 to brief all of its employees on new safety protocols and practices it has put into place over the last few months.

1. **Taste of Samarkand Is a Silk Road Oasis in Queens**

The bread looks ready to levitate. Called noni toki, it is matzo-thin, a blistered expanse 14 inches across, the edges uplifted as if in supplication. At Taste of Samarkand, this is achieved by slapping and patting dough around the inverted underbelly of a kazan, a high-sloped Uzbek frying pan akin to a Chinese wok, then baking it over the stove until hard and crisp. The city of Samarkand, founded in the seventh century B.C. and now part of modern Uzbekistan, was once a stop on the Silk Road for traders bearing spices and culinary traditions from China, Persia and India. Taste of Samarkand, which opened last August, stands on the border between Middle Village, a historically Italian neighborhood, and Rego Park in Queens. Thousands of Uzbek immigrants live in Rego Park and adjoining Forest Hills, many of them Bukharan Jews who trace their ancestry in Central Asia back 2,500 years.

1. **7 Recipes for a Federal Holiday**

Sam Sifton emails readers of Cooking five days a week to talk about food and suggest recipes. That email also appears here. To receive it in your inbox, register here. Good morning. We’re going to get into the kitchen and cook soon. We’ve got Tamar Adler’s new recipe for boeuf à la mode all ready to go – a big ol’ eye roast and a good bottle of wine in which to braise it. Melissa Clark’s recipe for apple bourbon Bundt cake, too. Dinner tonight ought to be a treat. But we’re going to take a moment before we light the fires to consider the birthday of the Rev. Dr. Martin Luther King Jr., observed today, a day of service for some and of remembrance for many others. It is instructive to read King’s words today, and to consider how modern so many of them were, so long before the Internet came to upend our culture and tie us even more closely together than we were in the past.

1. **At Wassail on the Lower East Side, in Praise of Smashed Apples**

You can tell when restaurateurs’ choices are based on cold market calculus and when they’re driven by passion. If the passions are good ones, they can become contagious. Wassail is a Lower East Side restaurant that is deeply devoted to hard cider. After circling back again and again since it opened early this spring, I’ve fallen under cider’s spell, and Wassail’s, too. Sometimes I take over a table in the tavernlike back rooms to spend a couple of hours with food in which vegetables get to show off, and there’s always more going on than meets the eye. Sometimes I drop anchor at the long, busy bar and eat fried jalapeño-Gouda balls as if they were popcorn. Always, I drink cider. Hanging out at Wassail is like going to a planet populated by nitrogen-based life-forms; everything is at once recognizable and thoroughly different. The staff plays up the recognizable aspects. Conversations about cider at Wassail often begin with “What kinds of wines do you like?” then a suggestion for a cider with the clean rasp of a sauvignon blanc or the cow-patty funk of rustic natural wines.

1. **Introduction of Restaurant: WASSAIL**

**Atmosphere** A large and spare modern tavern where wide floorboards lead past a popular bar to a quieter dining room. Servers are excellent on cider’s subtleties; not always as adept on the nuances of serving meals.

**Sound** Moderately loud to moderate.

**Recommended Dishes** Jalapeño fritters; Scotch egg; fennel; cucumber and melon; parsnip and apple soup; charcoal potatoes; parsley root mousse; soft chocolate with beet-buttermilk sherbet. Snacks, $8 to $11; other dishes, $12 to $18.

**Drinks and Wine** The unparalleled stash of ciders makes Wassail one of the city’s most rewarding bars.

**Price** $$ (moderate)

**Open** Daily for dinner, Saturday and Sunday for brunch.

**Reservations** Accepted.

**Wheelchair Access** The dining room and accessible restrooms are on sidewalk level.

**TRAVEL**

1. **Mexico City:** **A metropolis that has it all.**

When Pope Francis visits Mexico City next month, he will draw the faithful from around the country. The Mexican capital, though, is attracting pilgrims of another kind: travelers seeking some of the world’s best cuisine, museums and forward-thinking design. With young people from around Latin America and Spain streaming into the city, and the Mexican peso hitting record lows against the dollar, the city — daunting and endless as it is — radiates energy. Certainly, there is no more exciting place to eat. Enrique Olvera, who reinvented Mexican cuisine at Pujol, has inspired a generation of restaurants in his wake; recent openings include Fonda Fina in La Roma and Fonda Mayora in nearby Condesa. Design fans can work up an appetite shopping for products by studios like David Pompa and Lagos del Mundo or for designs by Carla Fernández. Photography lovers have two new destinations: the FotoMuseo Cuatro Caminos and the newly renovated Centro de la Imagen. But getting to know the city means diving into its colonias. In the shadow of Paseo de la Reforma, the city’s grand boulevard, the Colonia Cuauhtémoc, beckons business travelers and tourists alike, with the new design-conscious Carlota hotel and an increasing number of restaurants. Many other areas demand a more intimate exploration. You can stroll by the French-style 19th-century mansions of La Roma or take a turn around Parque México in Condesa. Of course, there are places you should not wander but the city is far safer than it was in the 1990s, and taxi services like Uber and Yaxi make getting around a lot more comfortable. It’s also easier to get to: in the summer, AeroMéxico, JetBlue and American Airlines have boosted flights. And if you’re overwhelmed, you can visit Futura CDMX, a scale model of the Federal District due to open soon — the latest flourish of pride in a city that’s ever coming back.

1. **Coral Bay, St. John: Visit the U.S. Virgin Islands’ quiet corner before big development.**

The beaches are less crowded, the emphasis is on local over commercial, and the people share a friendly sense of neighborhood pride. Among the town’s attractions: monthly full-moon parties at Miss Lucy’s, and a Thanksgiving “Thankspigging” pot luck pig roast hosted by the community at Skinny Legs, where the eating often swells into a singalong. But this quiet community may soon change. Visit before a proposed outlet mall and megamarina, expected to engulf the bay, transforms the laid-back atmosphere of this little corner of the United States Virgin Islands.

1. **Theodore Roosevelt National Park, North Dakota: A century of protecting America’s magnificence**

The National Park Service turns 100 years old in August thanks to President Woodrow Wilson, who signed the Organic Act of 1916, but few presidents have done as much for conservation as Teddy Roosevelt. Fly into Dickinson in western North Dakota to visit the park named after him, where rolling grasslands dotted with bison collapse into the spectacular red, white and gold badlands of tumbling mud coulees. Lonely dirt roads bring you to one of the park’s less-visited attractions, Elkhorn Ranch, about 35 miles north of Medora, where Roosevelt arrived in 1884 as a young New Yorker ready to raise cattle and heal from the deaths of his wife and mother. Transformed and inspired, the 26th president eventually set aside more than 230 million acres of federal land to help preserve the wonder of places like Crater Lake, Mesa Verde and the Grand Canyon.

1. **Mozambique: New island lodges and beach breaks — and more tolerance.**

Mozambique is a forward-thinking African leader that offers a terrific mix of safari and beach. In July, it became one of the few African nations to decriminalize homosexuality (and abortion), a major step toward creating a more open-minded African destination for L.G.B.T. travelers. The bustling capital, Maputo, is experiencing a budding tolerance, while advocacy groups like Lambda Moz continue to help destigmatize homosexuality countrywide. Mozambique’s tranquil coast continues to draw travelers of all kinds in search of post-safari snorkel and surfing options. In 2016, Intrepid Travel starts a four-day Mozambique Beach Break to Barra Beach and the historic Inhambane settlement. In 2015, Cox & Kings began a new tour to Benguerra Island, where andBeyond, a company known for its conservation and luxury camps, reopened its stylish island lodge in June 2015, after a $5.5 million refurbishment.

1. **Toronto, Canada: Canada’s largest city is ready for its close-up.**

Toronto is remaking itself as Canada’s premier city, quietly slipping out of the shadow of Montreal and Vancouver. Last year, the Queens Quay on Lake Ontario reopened, part of the largest continuing urban revitalization project in North America. It now has bike and pedestrian paths and new streetcars that link green spaces and promenades that will be full of public art. The Junction, a former industrial area, has emerged as Toronto’s most stylish neighborhood for its bars, live music and coffee shops. And the city is becoming easier to visit: a train now whisks travelers downtown from the airport in 25 minutes, and Air Canada offers extended stopovers for connecting passengers. Toronto has long been known for its cultural diversity and continues to draw major artistic and sporting events, including the Toronto International Film Festival each September, and the 2016 N.B.A. All-Star game, held outside the United States for the first time.

1. **Skane, Sweden: Nordic cuisine’s next big thing.**

Some of the Nordic region’s most interesting food is being cooked not in Copenhagen but across the Oresund Bridge, in the Swedish region of Skane. The capital, Malmo, is home to a handful of terrific casual places, like Bastard and Bord 13. But the real action is outside the city. Almost mythologically Swedish — all unadulterated coastline, mushroom-filled forests and red wooden houses — rural Skane has been attracting lots of creative types who come to farm (organically, of course), cook and even grow tobacco to make their own snus. In summer, Horte Brygga serves fresh, simply prepared seafood right on the shore, while Talldungen, a lovely country hotel and restaurant overseen by two young chefs who fled Stockholm, makes beautiful use of its on-site garden and bakery. But the real stunner is the 25-seat Daniel Berlin Krog. The namesake young chef hunts most of the game he serves and grows many of the vegetables; but his sophisticated, deeply layered cooking is more world-class than rustic. Though winter weather conditions have been rough, with flooding and icy roads, it’s definitely a place to watch in 2016.

1. **Vinales, Cuba, Looking for the real Cuba? You’ve found it.**

The increasing accessibility of Cuba for American travelers goes well beyond Havana. Less than three hours’ drive west of the bustling capital is Vinales, a lush valley of deep-red earth and tobacco fields and mogotes, stunning limestone outcrops that are often shrouded by morning mist. Explore the valley — a Unesco World Heritage site — from the village of Vinales, where every other pastel house is a bed-and-breakfast. Escape the tour buses by hiring a bike (or even a horse) and a guide and follow the tracks that cross the valley. Stop at a tobacco farm and learn what goes into making some of the world’s finest cigars, or, if you’re a keen climber, get a guide to show you where the best mogote climbing is. At farms, like Finca de la Confianza, you can learn about local, low-tech organic farming. Back in town, there’s a beautiful, family-run botanical garden with lovely orchids and plenty of options for a good plate of beans and succulent roast pork. And now that the United States and Cuba have agreed to restore commercial flights, it’s all that much easier to get to.

1. **Park City, Utah, Always fun, now bigger — a lot bigger.**

The big news in North American skiing this winter is that Park City Mountain Resort and adjacent Canyons Resort have merged to become the nation’s largest ski resort. A bitter legal battle over an expired land lease ended in fall 2014 when Vail Resorts, which operates Canyons, purchased Park City. Last summer Vail spent a record $50 million to solidify the union (and, one thinks, to show it will be a good steward after so much acrimony), and to pay for a new eight-person gondola to link the two resorts. The combined 7,300-acre ski resort, now simply called Park City, is skiable with one lift pass.

1. **Malta: The Mediterranean on a dime.**

Malta is an affordable Mediterranean playground with a superb climate, sublime beaches, megalithic temples and a distinctive crossroads culture. English is one of two official languages, but few Americans have discovered Malta’s charms. There are three inhabited islands to explore — Malta, home to buzzing Valletta, a Unesco World Heritage city of stunning limestone buildings; Gozo, more tranquil and with a dramatic coastline filled with great spots for diving; and idyllic, car-free Comino, which has one hotel and few residents. As Valletta celebrates its 450th anniversary this year, the old city has gotten some fresh touches, including a new city gate, a restored open-air opera house and a new parliament building, all designed by the renowned architect Renzo Piano. And in Malta, you can follow in the footsteps of Angelina Jolie and Brad Pitt, who spent their honeymoon shooting their latest film, “By the Sea,” in Gozo, which served as a more economical, but equally romantic, stand-in for the South of France. (You may also recognize the island from “The Whale” or “The Da Vinci Code.”)

1. **Bordeaux, France: An ancient wine region gets a stunning update.**

Next year will see the opening of La Cité du Vin, an ambitious institution along the coast of the river Garonne dedicated to the history of French viticulture. The undulating wooden structure, designed by XTU architects, is part of a huge greening and revitalization effort along Bordeaux’s waterways, which also includes the 2013 opening of the Pont Jacques Chaban-Delmas, Europe’s largest lift bridge, and the transformation of over 7,500,000 square feet of former docklands into more than 5,000 new apartments and public waterside attractions. In 2007, half of the restored neoclassical city was Unesco-listed, making it the largest urban World Heritage site. And all the effort has been paying off: A 2013 survey ranked Bordeaux France’s second-favorite city, after Paris. More recently, a restaurant boom has welcomed enticing openings by the likes of Joël Robuchon, whose namesake restaurant opened at the end of 2014 within the city’s palatial Grande Maison hotel. Gordon Ramsay recently took the helm at Le Pressoir d’Argent, the restaurant within the InterContinental Bordeaux — Le Grand Hotel, while the French celebrity chef Philippe Etchebest, has taken over the Café Opera in Bordeaux’s Grand Théâtre. Other appetizing new entries include Franco-Chinese restaurant Dan, high-end minimalist Garopapilles and locavore Belle Campagne, in a rustic-chic townhouse in Bordeaux’s picturesque Old Town.

1. **What to Do in Elena Ferrante’s Naples**

Last week, we published an article about using the Neapolitan novels of Elena Ferrante as guidebooks to Naples. “As I discovered during a visit in September,” Ann Mah wrote, “the series of books offered a unique view of this complicated city, leading me away from popular tourist sites and helping to explain the city’s social, economic and geographic divisions. To view the Naples of Ms. Ferrante is to view Naples like a native.” Here are some tips on how to navigate Ms. Ferrante’s Naples. (A note for those who haven’t read the novels, including the latest, “The Story of the Lost Child”: spoilers ahead.) The working-class neighborhood where Elena and Lila grow up is most likely the Rione Luzzatti, bordered by the Via Emanuele Gianturco and the tracks that lead to Napoli Centrale, the central train station. It’s not easily reached by public transportation, and has a reputation for crime.

1. **Aarhus, Denmark: Thriving Danish culture beyond well-trodden Copenhagen.**

Denmark’s second city is often eclipsed by Copenhagen, its cousin across the Kattegat sea. But this big city with a college-town vibe has a thriving art, culture and food scene that is set to expand through 2016. New development along its industrial coastline — including Dokk1, a cultural center and the largest public library in Scandinavia — as well as a light rail expected to open by late summer, is transforming Aarhus into a more accessible cultural capital. Other highlights are ARoS, the gallery known for its “Your Rainbow Panorama” floor with a kaleidoscopic view of the city; the Moesgaard Museum, dedicated to cultural history; a concert hall, home to the Danish National Opera; the “Iceberg,” a striking residential building on the water; and three Michelin-starred restaurants. Gastromé, a short walk from Aarhus’s old city center and canal, highlights new Nordic cuisine sourced from the Vilhelmsborg Forest and surrounding countryside.

1. **Cesme, Turkey: An Aegean region grows a food scene.**

Dotted with olive and mastic groves, artichoke fields and vineyards, Cesme is coming into its own as a culinary hot spot thanks to the acclaimed, Noma-inspired Alancha and newer restaurants opened by arrivals from Istanbul and Izmir. In the old Greek village of Alacati, Tas Otel organizes autumn olive harvest outings, and Asma Yapragi, Babushka, Roka Bahce and Fava cook to the season with produce sourced from local growers. To the east, the boutique hotel and vineyard Urla Bagevi arranges tastings at nearby wineries including Urlice and Usca. Events celebrating local food and drink — wild greens, wine, bread, the peninsula’s unique date olive, fish — run spring through autumn. In Izmir, at the peninsula’s base, the food tour outfit Culinary Backstreets recently began offering walking tours.

**FASHION & BEAUTY**

1. **Mr Porter Goes East to Find Fresh Looks**

Although spring and summer clothing is now hitting the stores, fashion editors and buyers are looking toward the fall as they jet off to the fashion shows in London, Milan and Paris. Representatives of Mr Porter will celebrate London men’s fashion week with an unveiling of six collections featuring emerging brands previously unavailable outside Japan, in collaboration with Beams, a Japanese department store. “First and foremost, we wanted to ensure that these collections had universal appeal, and having contributors from six different brands allowed us that versatility,” said Daniel Todd, a buyer at Mr Porter. “Each brand has a real point of difference, so there is something in there for everyone without having to dilute the story behind each collection. Teatora, for example, makes outstanding technical travel suits whereas orSlow has a fantastic denim offering.”

1. **At the London Men’s Shows, Sprinters and Marathoners Alike**

The new year has barely begun before the men’s fashion season does. London Collections Men, the twice yearly men’s fashion week that has, since 2012, begun the global men’s wear procession that continues to Florence, Milan, Paris and now New York, ended on Jan. 11. The tour here began Jan. 8, so early in 2016 that, as Dylan Jones, the British GQ editor and fashion week chairman, joked, “We like to think of it as a continuation of New Year’s Eve.” The event swelled this season to 170 exhibitors, a new high, even as its novel buzz has begun to subside. But then, fashion weeks seem only to grow and multiply. The fledgling New York edition of men’s fashion week joins the party for its second season in February. So up ratchets the pace. The speed of the industry, its relentlessness — even in the face of financial and political tremors in the world beyond fashion week’s publicist-patrolled doors — is the front-row discussion of the day. How fast is too fast? That question seemed relevant while pawing through the racks of Christopher Kane’s new collection at his Mount Street boutique, passing tops with rhinestone-studded road signs to come to a handful of T-shirts in the season’s gorgeous but grim new prints: of muscle cars, smashed up, post-crash.

1. **Grace Coddington, Accidental Celebrity of ‘The September Issue,’ Steps Down at Vogue**

The tectonic plates of fashion are shifting. After Donna Karan left the company that bears her name; after Ralph Lauren stepped up to become chairman and relinquished the chief executive title at his company; after Harold Koda, the curator in chief of the Costume Institute of the Metropolitan Museum of Art, passed the reins to Andrew Bolton; now Grace Coddington, the 74-year-old creative director of American Vogue, the yin to the editor Anna Wintour’s yang, and an accidental celebrity since the 2009 documentary “The September Issue,” is dialing down her role at the magazine. She will, said a spokeswoman for Condé Nast, which owns the magazine, become “creative editor at large,” doing “several” stories a year for the glossy and exploring outside opportunities. Though this has been a long time coming — in a 2014 interview with me for The Financial Times, Ms. Coddington said, “I’ve been saying, ‘I’m going to leave tomorrow’ for the last 10 years” — and though Vogue says it has no immediate plans to replace her full-time, it is bound to shake up the industry for a few reasons.

1. **‘Star Wars’ Exerts Force on Catwalk**

Now that our year-in-review extravaganza has been published, and we have all digested the events and individuals that shaped our world and wardrobes in 2015, it is time to look forward. And even though it’s not yet January, I already have one prediction: Come February women’s wear, the Force is going to be felt in fashion. I know, I know: It’s already there. We’ve seen Rodarte’s “Star Wars”-inspired evening dresses for fall 2014; we’ve seen the Force 4 Fashion charity auction, which included pieces by Diane von Furstenberg and Rag & Bone, among others, and a similar initiative in London, with 10 British designers. We’ve seen Lupita Nyong’o in space-agey Alexandre Vauthier at the film’s premiere in Los Angeles, and moviegoers lining up over the break-all-records opening weekend in “Star Wars”-related gear. But really, I don’t think we’ve seen anything yet. And I am not talking about T-shirt fan memorabilia.

1. **At Pitti Uomo, Angles of Approach**

FLORENCE, Italy — “You know in cartoons, when a piano falls and there’s, like, four keys sticking out,” the model Charlie James said backstage at the Juun.J show here on Wednesday. “That’s what my teeth were like.” Everybody needs a gimmick, and Mr. James’s is, famously, his metal mouth. Scouted on the street in England, the 17-year-old met success so quickly that the orthodontics his agents prescribed unexpectedly became his calling card. In his freshman season alone, he was cast to appear on scores of runways in the major fashion capitals — Gucci to Dior Homme — and he was one of four token men in Karl Lagerfeld’s brasserie-themed fall 2015 Chanel show, where he appeared alongside the Instagram prodigies Cara Delevingne (25.4 million — yes, million — followers, and counting) and Kendall Jenner (46.5 million, but you knew that).

1. **For Italian Men, a Return to Elegance**

It was vulgarity and not elegance that ruled the day in Italy when Prime Minister Silvio Berlusconi was simultaneously running the country and staging “bunga bunga” bacchanals. Mr. Berlusconi was hell on traditional Italian cultural values, his years in office a prolonged populist takedown of the high-minded intellectual and aesthetic achievements that defined Italian architecture, art, industrial design and, not least, its fashion for much of the 20th century. If all you ever knew of the country derived from the clownish antics of its prime minister or cultural slag like the Canale 5 television show “Uomini e Donne” — featuring hypertrophied himbos and Sunkist-colored bimbos competing to snare them — it would be hard to believe that La Dolce Vita had ever existed. And wasn’t that, after all, the premise upon which the 2013 film “La Grande Bellezza” spun out its Fellini-Lite lament for a bygone world? The world-weary tone adopted by Jep Gambardella, the Academy Award-winning movie’s protagonist — who drifts in his pastel linen suits through a social Rome altered almost beyond his recognition — struck a chord with Italian audiences. Five centuries after the Renaissance, had it come to this: pineapple pizza and coked-out raves?

1. **Jennifer Aniston Plans to Rock a Bikini in her 80s**

People’s Most Beautiful Woman in the World 2004, Jennifer Aniston, turns 48 in three weeks, but she’s not going to give up the two-piece swimsuit for at least three more decades. This week, she told People that her days soaking up the rays in itty-bitty bikinis in Cabo San Lucas are far from over: “If I can be the first 80-year-old to go out there successfully in a bikini, then I’ll take that on,” she said. "I don’t think anybody needs to rein in anything because of an age. That is absolute BS. To each his own! Everybody needs to stay in his own backyard.” The Golden Globe award-winning actress, who wed Justin Theroux last August, has spoken to Yahoo Beauty about confidence and aging before. “There is also this pressure in Hollywood to be ageless. I think what I have been witness to, is seeing women trying to stay ageless with what they are doing to themselves,” she told Yahoo Beauty editor in chief Bobbi Brown in December 2014. “[Y]ou have 30 mean people who sit at their computers and spend their entire day picking apart and insulting celebrities about how ugly they are just so they can feel better — I guess — about themselves.” Aniston also told People that she may just pass on celebrating her 48th birthday this year: “Is my birthday happening soon. Oh, that’s ridiculous. It’s too soon for that. I’m going to pass this year.“ After all, who’s counting?

1. **How Beauty Vlogging Helped Jordan Bone Fight Her Disability, Beat Depression, and Inspire Everyone**

When British vlogger Jordan Bone was battling depression, she found help in an unexpected place—YouTube. At age 15 Jordan was the victim of a terrible car accident when she got into a car of a friend, he started speeding, and five minutes later the car flipped causing Jordan to break her neck. She was left tetraplegic, losing the ability to move her hands and legs. Several years after the accident, confined to a wheelchair and dealing with dark days, Jordan started watching guided meditation videos she found on YouTube and they changed her life completely. “I was able to get my self out of depression,” Jordan reveals. “They made me feel more positive.” Jordan was so inspired by the power of those videos, that she decided to make her own to try and have an impact on someone else’s life. She started a site called Jordan’s Beautiful Life. “I wanted to spread positivity and cheer to people,” says Jordan. Her first videos were designed to “motivate people to live a great life” and featured Jordan talking about how to overcome obstacles. Jordan moved into makeup tutorials shortly after, combining her motivational message with stunning beauty transformations.

1. **The Breakthrough Non-Invasive Treatment to Melt Fat Without Pain**

It’s been a long time since I started my journey to lose weight. The process has been slow, arduous at times, but with over 77 lbs. lost and counting, I feel proud of the fact that, like so many others in this country, I saved my own life. I’m proud that my risk factors for heart disease and stroke are a thing of the past. I get to look forward to a healthy future. However: vanity. Oh, sweet vanity. Many who have lost significant weight will tell you about spots and regions on the body that are resistant to even the best exercise and clean eating regimens. Love handles, arm fat/bat wings, tummy pooches – they’re all annoying, resistant pockets of subcutaneous fat that refuse to respond to your efforts. Mine was the spot right over my belly button, a pouch of fat that simply would not leave. Projecting out over what I know are rock-hard abdominals underneath, it ruins the lines of clothes and causes me to still — after hundreds of classes and hours spent sweating and making good food choices — purchase blousy tops that hide my waistline.

1. **Olivia Munn on Loving Bread, Hating Yoga, and BF Aaron Rodgers**

Whip smart, hysterically funny, and a black belt in tae kwon do — what’s not to love about actress Olivia Munn? The gorgeous actress has had a varied career. She’s been a Daily Show correspondent, gone from TV drama The Newsroom to Magic Mike, and is now currently starring in Ride Along 2 with Kevin Hart and Ice Cube. Munn sat down with Editor in Chief Bobbi Brown to talk (and laugh) about everything from trying to perfect her red carpet face to having ADD to the one downside of dating Aaron Rodgers (and no, it’s not the fans).

1. **Three’s a Trend: Men’s Wear, Come Undone**

Precise tailoring is usually the main attraction at the Milan men’s shows — but this season, a handful of designers have embraced a more undone look in their fall/winter 2016 collections. At Prada, plackets, collars and cuffs dangled from shirts and jackets, while at Gucci, Marni, Etro and Damir Doma, knits, trousers and coats came down the runway with frayed hems. And at Vivienne Westwood — certainly a patron saint of the unkempt — a patchwork sweater was cut open at the sleeves. It all makes one consider taking a pair of shears to one’s own clothes for next winter.

1. **Three’s a Trend: Zig-Zag Knits**

Men’s knitwear has experienced a much-needed jolt this season, with prominent patterns in many of the Milan fall/winter 2016 shows. At Ermenegildo Zegna, vests came in dizzying graphic prints, while at Salvatore Ferragamo, sweaters took on a more kaleidescopic effect. And, true to form, Missoni offered stripes that zigged and zagged every which way. In all, they made an especially convincing case for adventurous dressing next fall.

1. **Three’s a Trend: Men in Fur**

Blame it on Chewbacca’s return to the big screen — or the continuing nostalgia for all things ‘70s — but fur is quite literally huge this season. Oversized, overfluffed shearlings and minks were standout pieces at the men’s shows in London this weekend, especially in collections from Katie Eary, Burberry and Coach 1941. Though intimidating on their own, paired with urban staples such as track jackets, sweatshirts and sneakers, they seemed tough rather than flashy. Here’s hoping winter 2016’s climate actually merits wearing one.

**ART**

1. **In Chelsea, a Trio of Galleries Bring Cuba Stateside**

When the U.S. loosened travel restrictions to Cuba in 2014, Havana jumped to the top of everyone’s cultural bucket list. And the New York art scene has caught the fever: A rash of exhibitions this winter are devoted to the island’s art community. A timely follow-up to last spring’s contemporary-focused “Cuba Libre!” exhibition at the Bronx Museum of the Arts, David Zwirner’s “Concrete Cuba” offers one of the first looks at the island’s pre-revolutionary art, with a comprehensive show of the sculptures and paintings of Los Diez Pintores Concretos (the Ten Concrete Painters), a group of geometrically inclined artists that operated under that collective moniker for a brief moment between 1959 to 1961. Taking up the second story of the gallery’s 20th Street tower, the historical work has a pleasingly human scale. A celebration of medium and color rather than content, the concretist compositions share more conceptual similarities with the process-based artists of today than with the abstract expressionists who were working in Europe and the U.S. at that time.

1. **Ai Weiwei Makes Fantastical Creatures — for a Paris Department Store**

The Chinese artist Ai Weiwei made an appearance in Paris this weekend for the opening of his largest exhibition in the French capital to date — staged in a department store, of all places. Weiwei, who is renowned for exhibiting outside the traditional spaces, was invited to take over the windows and the central salon of the Left Bank luxury institution, Le Bon Marché, to promote its “White Sale.” For the show, dubbed “Child’s Play” (or “Er Xi”), Weiwei took inspiration from the “Shan Hai Jing,” traditional Chinese children’s tales that date as far back as the fourth century B.C. and have been passed down from generation to generation. The fables feature mythological creatures resembling birds, fish and dragons — which the artist describes as “friendly, cheeky and unfortunate” characters. “They so much resemble our world,” he says with a smile. Despite the rich cultural significance of these stories, the artist laments that his generation and subsequent generations have missed out on them due to censorship laws imposed by the People’s Republic of China. “Everything old was forbidden or destroyed and anything imaginary — anything related to fantasy — was not allowed,” he says of his upbringing.

1. **An Antarctic Art Project, Complete With Fake Passports**

For more than five decades, the South Pole has remained free of any one nation’s rule; rather, under the Antarctic Treaty, which includes signatures from 53 nations, Antarctic territory is a demilitarized, nuclear-free, neutral zone. Or is it? “Antarctic Flag,” a work by the artists Lucy and Jorge Orta that was first unveiled during their 2007 expedition to Antarctica, stands as a symbolic bricolage of the territory’s supporting nations and their shared values — but also raises the question of whether peaceful coexistence there is sustainable. The partners and artistic duo, also referred to as Studio Orta, based in France and internationally recognized for their socially mindful practice, are all too aware of potential danger in the region. Come 2048, a 1991 agreement protecting what lurks beneath the ice there — oil, coal and kimberlite (thus, maybe, diamonds) — will be open for review, and it’s unclear to what lengths some nations might compete to have sole ownership.

**91. Art Made by Tempting Animals**

At the artist Dana Sherwood’s apartment on the Upper West Side, her dog, Hera, answers the door, tail wagging. A lifelong equestrian who now competes in dressage, Sherwood is used to collaborating with animals — and connects with them on a fundamental level. “Dressage is all about understanding a horse through the feel of your body; it’s like inventing another language,” says Sherwood. “What I’m interested in lately is the difference between what we assume animals think and how they actually behave.” In her new solo show, “Crossing the Wild Line,” at Denny Gallery on the Lower East Side, Sherwood takes nature’s pulse by way of an unlikely combination of media: pastry, video and drawing.

1. **SKIN CARE: Ellie Goulding Shares Her Beauty Routine**

I usually shower in the morning, and then I use a toner. I tend to get quite glowy skin, and this toner by Pixi, which is vegan and animal friendly and is a brand I love, helps with that. Then I usually use a Rodial serum. I tend to go for a serum more than a moisturizer because I also use a very small amount of sunless tan. I love being tan, and I don’t like to use sun beds, so I’ve become a self-tan expert. I like James Read, and the best one is the Express Glow mask. The color develops very quickly so you don’t somehow end up darker than you wanted to be in the middle of the day. If I’m doing a shoot or performing, I particularly like a water-based makeup remover called Bioderma. When you’re on a shoot and going through multiple looks, your eyes can get pretty sore with the makeup changes. This one is really gentle. If I have time — I don’t do it very often — I’m really into the Rodial Dragon’s Blood eye masks. I’ve been obsessed with Rodial for a few years now, and they also have this hangover mask that is quite realistic, I think. People can have a drink or two and then in the morning use this.

1. **Makeup: Ellie Goulding Shares Her Beauty Routine**

My makeup fascination comes from watching my mom do it when I was growing up. I tend to keep a pretty natural look, and then I dramatize it for the stage. So with MAC, they wanted to do a very specific collaboration in that the collection is basically the colors I wear. I like the idea of a compact because it fits my lifestyle. You put it on in the morning, then you take it with you. I’ve been using the Halcyon Days one. I fill in my brows with a Sisley brow pencil — the line has really beautiful colors that are long lasting. If I’m not using my MAC lipsticks or glosses, I love Charlotte Tilbury lip color in Bitch Perfect, which is a pink-nude and stays on really well. I’m blond and not dark, so I tend to shy from a red lip. I use mascara, and I do love lots and lots of lashes. Before Lucy Wearing, my makeup artist, started coming on tour with me, I’d do my own makeup for stage, and I’m quite good at lashes. Actually, we had a party for New Year’s Eve, and I did all my friends’ lashes.

1. **Fragrance: Ellie Goulding Shares Her Beauty Routine**

I wear one by Christian Dior called Gris Montaigne. It’s lovely but also unisex. I discovered it while literally walking in a department store. Someone sprayed me as I walked by. At first I was annoyed, but it smelled quite nice. Another one I like is Black Opium by YSL. It’s so beautiful. I understand why it’s a best seller. That’s one I wear in the evening.

1. **Hair: Ellie Goulding Shares Her Beauty Routine**

I’m desperately trying to get my hair to grow. I’ve always been a long hair kind of girl. When I look at pictures of myself, I always think I really want my long hair back. Also you still need a good length of healthy hair to put extensions in. I’m not afraid of admitting I use extensions and spray tan. That’s what I do, and that’s what a lot of girls do. I find it fun. Around the time I was promoting my album in New York, my hair was the best it has been. Then recently I had a hair disaster and ended up having to cut it really short. Now it’s kind of short because of the disaster, and I’ve resisted the temptation to dye it. My roots are down to my ears! I’ve been using this product called FAST, which is supposed to make your hair grow fast, but I’ve been using it for a few weeks now, and I haven’t seen a difference. Otherwise, I usually use Kérastase volumizing shampoo and conditioner. You know when you find a shampoo that works for you? This is it. For styling products, I’m very specific about what I use. I use Repair Rescue Sealed Ends by Schwarzkopf. This is not really a cream and not really an oil, but it works. Then I use Oribe thickening spray. It smells so good, and I love having my hair bigger and more dramatic, especially if I’m going out. If I’m in London, I get my extensions done at Easton Regal, and Louis Byrne cuts my hair.

1. **Diet and Fitness : Ellie Goulding Shares Her Beauty Routine**

I like to run. I like to box. I like to do Barry’s Bootcamp. I like a mix of things. I just went to Norway for a few days, and we were climbing mountains and dog sledding. Dog sledding was so good! At first it was really scary — they go so fast — and it can be very messy if the sled overturns, but it was so incredible. I’m a vegetarian. I don’t eat fish or meat. I also try my best to not have dairy or animal products. Such as, for breakfast I had kale with rye bread and a green juice. But I’d say I’m generally pretty balanced. I do have vices like alcohol and chocolate. I’m not too hard on myself about sugar. I know many people who are into health and fitness are anti-sugar and anti-gluten. But with my job being the way it is, I can’t be too strict about things. If I’m doing a sound check and there’s a limited amount of food at the venue, I’ll find something to eat.

**MAGAZINE**

1. **Why Are Corporations Hoarding Trillions?**

There is an economic mystery I’ve been struggling to understand for quite some time, and I’m not the only one who’s confused: Among financial experts, it is often referred to as a conundrum, a paradox, a puzzle. The mystery is as follows: Collectively, American businesses currently have $1.9 trillion in cash, just sitting around. Not only is this state of affairs unparalleled in economic history, but we don’t even have much data to compare it with, because corporations have traditionally been borrowers, not savers. The notion that a corporation would hold on to so much of its profit seems economically absurd, especially now, when it is probably earning only about 2 percent interest by parking that money in United States Treasury bonds. These companies would be better off investing in anything — a product, a service, a corporate acquisition — that would make them more than 2 cents of profit on the dollar, a razor-thin margin by corporate standards. And yet they choose to keep the cash.

1. **Rachel Bloom’s Twisted Comedy: “Crazy Ex-Girlfriend” — the subversive series that just won her a Golden Globe — somehow manages to set women’s uncomfortable truths to music.**

Quietly and without much notice, last fall the CW network aired what was most likely broadcast television’s first-ever depiction of anal waxing. The scene, on the show “Crazy Ex-Girlfriend,” was not explicit, yet neither was it ambiguous. A young woman in her bathroom, wearing a short robe, leans forward and then reaches toward her backside with a wax strip in her hand. There is the sound of something ripping, a scream and then a cut to the spattering of blood on the side of the tub, like a shot from a slasher flick in which all the horror is implied. The young woman, or victim, performing this particular bit of predate grooming is Rebecca Bunch, a determined, if deluded, lawyer-in-love played by Rachel Bloom, the 28-year-old star and an executive producer of “Crazy Ex-Girlfriend.” Rebecca has ditched her high-paying job in New York to relocate to West Covina, Calif. She tells herself, and everyone else, that she has moved for a more laid-back lifestyle, but in fact she is there to pursue Josh Chan, a skateboarding, underemployed bro she once dated at summer camp (played by Vincent Rodriguez III).

1. **How to Take Your Baby to Work**

‘‘Leave the room if you have to change a diaper,’’ says Licia Ronzulli, an Italian member of the European Parliament who started taking her daughter to work at the age of 6 weeks. More broadly, recognize the type of interruption that requires a quick exit (mostly soiled diapers and crying sprees), but otherwise get comfortable responding to a child’s needs while on the job. Figure out what the policy is on taking children to your workplace; a growing number of businesses allow parents to take infants until they begin to crawl. (Research suggests babies don’t signific antly reduce productivity and can actually boost overall employee morale.) The European Parliament offers parental leave, but Ronzulli felt obligated to represent her constituents, so she, with her baby, joined the 750 other elected officials voting in plenary sessions. Arriving to work with an unannounced child is less risky for politicians than for, say, line cooks, and Ronzulli cautions that acting without approval ‘‘might lead to the loss of your job.’’

1. **The 21st Annual Critics’ Choice Awards Red Carpet**

The 21st Annual Critics’ Choice Awards were held at Santa Monica Airport’s Barker Hangar in California on Sunday evening. Alicia Vikander, Saoirse Ronan and Gina Rodriguez were some of the celebrities who attended the show, which was hosted by T.J. Miller.