

Petrona
aAA nNN – THIN {100}

Petrona
aAA nNN – REGULAR {400}

Petrona
aAA nNN – BOLD {700}

Petrona
aAA nNN – EXTRA-LIGHT {200}

Petrona
aAA nNN – MEDIUM {500}

Petrona
aAA nNN – EXTRA-BOLD {800}

Petrona
aAA nNN – LIGHT {300}

Petrona
aAA nNN – SEMIBOLD {600}

Petrona
aAA nNN – BLACK {900}

Petrona PETRONA

Font Axes: Weight.

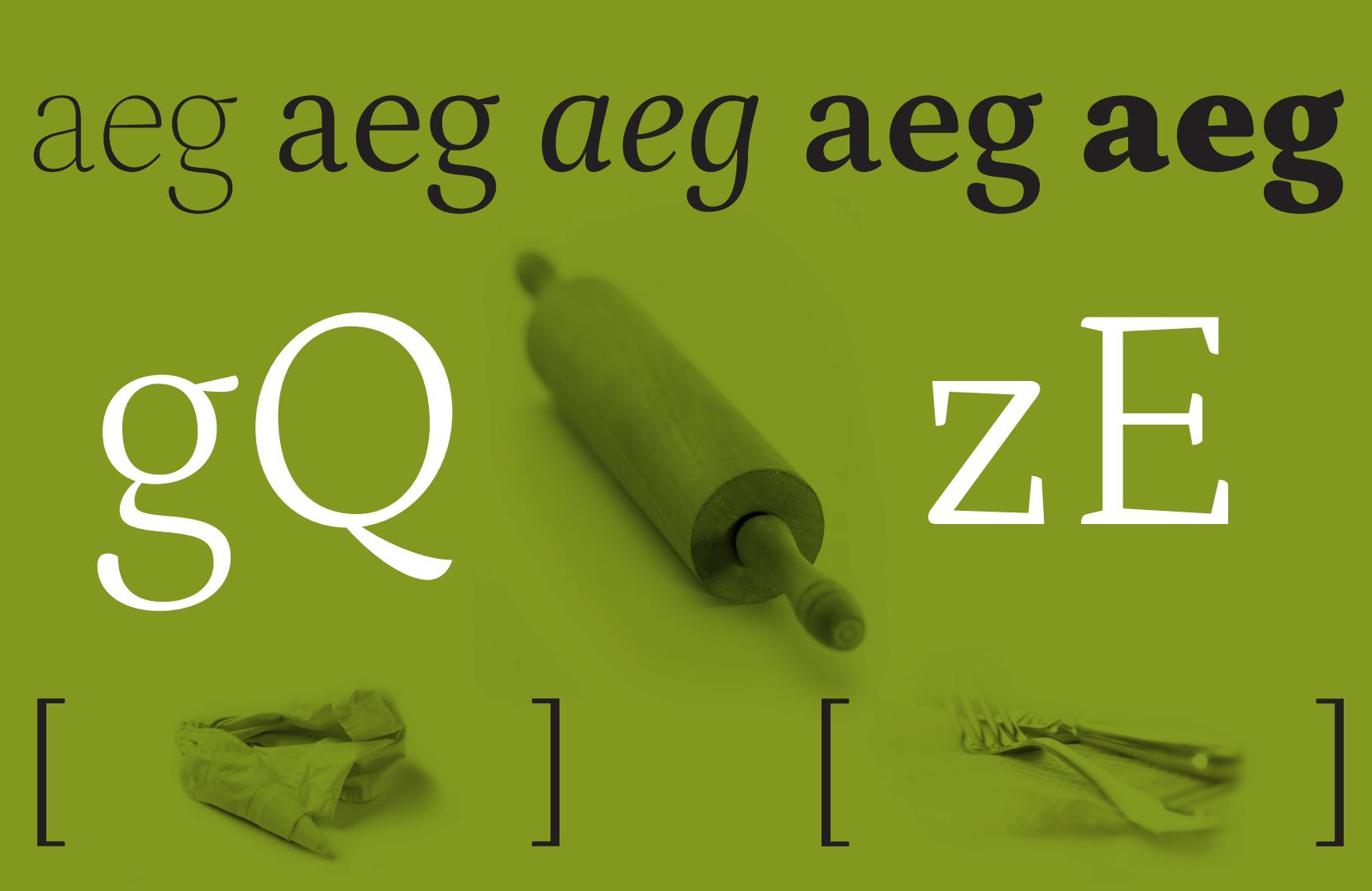
AS ROBERT BRINGHURST quotes in «*The Elements of the Typographic Style*», the culinary publications are a great opportunity to build architectural structures with the type and the page. The spaces, the separations, the tabulations, the columns...

The constraints of these cases are a deployment opportunity for type families and editorial design.

In this kind of pages, the technical joins the inspiration, the search of readability and transparency coexists with manifesting a personal style, so typical of the culinary world.

Roman 100 to **900**

Italic 100 to **900**



PROFITEROLES *con salsa de chocolate*

INGREDIENTES

PARA LA MASA BOMBA

- 250 cc** de agua
- 1 cucharadita de sal
- 100 g** de manteca
- 20 g** de azúcar
- 110 g** de harina
- 3 huevos

PARA LA SALSA DE CHOCOLATE

- 250 g** de crema
- 180 g** de chocolate semiamargo
- 2 cucharadas de licor de naranja

PARA LA CREMA PASTELERA

- 6 huevos
- 200 g** de azúcar
- 40 g** de almidón de maíz
- 1 litro de leche
- 1 cucharadita de esencia de vainilla
- 50 g** de manteca

PREPARACIÓN

Derretir la mantequilla en el agua con el azúcar. Una vez que rompa el hervor incorporar los ingredientes secos cerrados. Cocinar hasta que la preparación se desprenda de los bordes. Retirar, agregar los huevos de a uno mezclando bien después de cada incorporación.

Colocar dentro de una manga con boquilla rizada y formar bolitas sobre una lata para horno enmantecillada y enharinada. Cocinar en horno precalentado a temperatura máxima (220 °C) durante 20 minutos aproximadamente. Esta receta es un texto simulado. Luego bajar el horno a temperatura mínima (100-130 °C) hasta que se sequen las bolitas. Retirar y dejar enfriar.

Batir las claras hasta que tomen consistencia, incorporar de a poco el azúcar y batir a merengue. Hidratar la gelatina en 3 cucharadas de agua fría, luego calentar sin que hierva e incorporar a la preparación anterior.

Batir la crema a ¾ de punto, mezclar con el manjar e incorporar a la preparación de las claras con movimientos envolventes. Rellenar los profiteroles y llevar al refrigerador hasta que estén bien fríos.



PARTY ON

'Tis the season to make merry.

by LAURIE SPRAGUE

{ **1 2/3** cup **3/4** bottle
10 dashes **5** dashes }
1 1/2 cup **2/3** oz.

WITH FAMILY, FRIENDS, and co-workers.

And when your celebrations call for something special why not try mixing up one of these festive, flavorful libations?

From a variation on a hot toddy to a champagne cocktail to an Irish cream-based tipple, there's something here to satisfy nearly every taste and occasion.

*Festive cocktails
to add sparkle
to the holidays.*



St-Germain Rosemary Punch

Combine all ingredients in a punch bowl and stir well, with plenty of ice to chill. Ladle into punch glasses or rocks glasses. Serves 4-6 people.

1 1/3 cup Bombay Sapphire gin
1 2/3 cup St-Germain Elderflower liqueur
5/8 cup fresh lemon juice
4 cups freshly brewed jasmine tea
10 dashes orange bitters
8 rosemary sprigs



Alacran Rose

Place ice and the ingredients in a blender. Blend all the ingredients together and serve in a glass. Garnish with a rose petal.

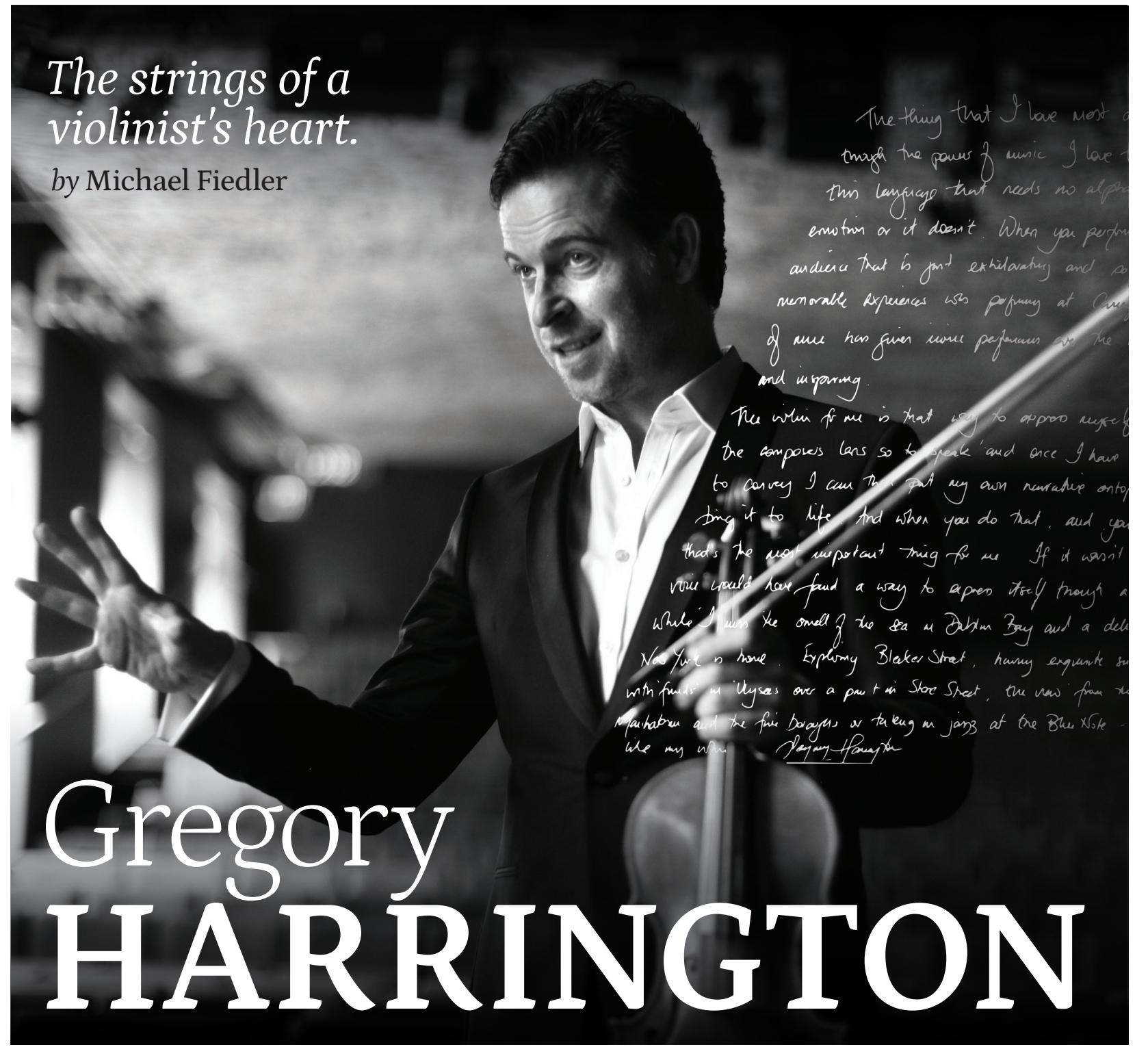
2 oz. of Alacran Tequila blanco
1 oz. of lemon juice
1 oz. of rose syrup
Ice
Garnish: rose petal(s)



Paris en Automne

Combine ingredients in a punch bowl and stir well, with ice to chill. Ladle into punch glasses or rocks glasses, and garnish.

1 1/2 cup of apple brandy
3/4 cup St-Germain Elderflower liqueur
1/4 cup Benedictine D.O.M.
5 dashes of angostura bitters
1 bottle of Champagne
Garnish: slices red apples + star anise + cinnamon sticks



GREGORY HARRINGTON IS one of Ireland's most recognized violinists. He sat down with photojournalist Michael Fiedler to explore his feelings about his art, and his adopted city, New York.

MICHAEL FIEDLER: What do you most like about playing the violin?

GH: The thing I love most is the ability to connect with others through the power of music. I love the art of taking the audience along on a journey. Music is a language that needs no alphabet.

MF: What do you feel like when you're performing?

GH: When you perform, you feel this tangible energy in a room from the audience that is just exhilarating and so very organic.

MF: What is your most memorable playing experience?

GH: As I think back, one of the most memorable experiences was performing at Carnegie Hall—to stand on that stage where every idol of mine has given iconic performances over the decades was that beautiful combination of exhilarating and inspiring.

MF: Explain what the violin means to you.

GH: The violin, for me, is a way to express myself. It's a way of telling a beautiful story through the composers lens. Once I have an understanding of what the composer is trying to convey I can then put my own narrative on top of it to give it my own personal viewpoint. To bring it to life. When you do that and your interpretation brings happiness to just one person, that's the most important thing for me. If it wasn't violin, I have a feeling my musical voice could have found a way to express itself through a cello, a piano, or some other musical instrument.

MF: What do you love about New York?

GH: While I miss the smell of the sea in Dublin Bay and a deliciously pure pint of Guinness in Ireland, New York is home. Exploring Bleeker Street, sushi at Morimoto's, friends in Ulysses over a pint, the view from the top of the World Trade Center overlooking Manhattan and the five boroughs, or taking in jazz at the Blue Note. This is the New York that I love. *DT*

Gregory
HARRINGTON

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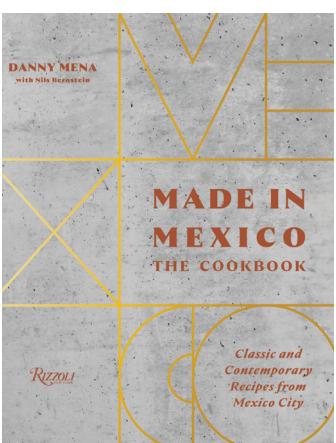
Books we want to curl up with this fall.

by Laurie Sprague



FLIGHTS OF FANCY
Lagerfeld: The Chanel Shows offers readers unprecedented access to the late fashion maestro's most epic, inspiring shows for the iconic French label. Featuring 75 color photographs by English photographer and artist Simon Proctor, the book covers ten years of Karl Lagerfeld's most extraordinary, over-the-top productions, and also includes

Proctor's stories of his relationship with Lagerfeld, which highlight the designer's singular vision and creativity, plus candid backstage images that haven't been seen before. [rizzoliusa.com](#)



LOCAL FLAVOR
Made in Mexico: The Cookbook—Classic and Contemporary Recipes from Mexico City is an illustrated guide to one of the world's most popular culinary destinations. With recipes inspired by street food and local eateries, as well as some of Mexico City's top restaurants, celebrated chef Danny Mena demonstrates the depth and diversity of cooking in his native country, while also offering tips on proper technique and recommendations for ingredient variations. [rizzoliusa.com](#)

FOR THE RECORD
A Century Downtown: A Visual History of Lower Manhattan is a testament to the continuing evolution and resiliency of New York City's

oldest neighborhood over the last hundred years. Written by Brooklyn-based filmmaker and writer Matt Kapp and designed by award-winning creative director Chris Mueller, the book's riveting historical narrative is illustrated with a mix of photographs, paintings, renderings, and drawings that take readers through the highs and lows of the last century downtown. [powerhousebooks.com](#)

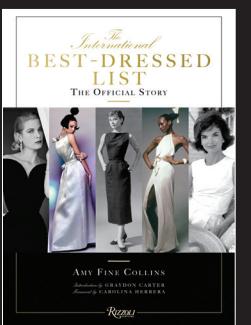
THE TRAILBLAZER

Face It, a Memoir by Debbie Harry is the gritty, dynamic story of a rock icon and muse, a woman who forged her own path, from the wild days of New York's 1970's punk rock scene as the lead singer of Blondie, through drug addiction and bankruptcy, on to her successful acting and solo careers, as well as her advocacy for LGBTQ rights and the environment. Featuring stunning visuals, this memoir reaffirms Harry's rock oddess status. [harpercollins.com](#)



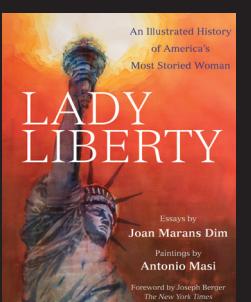
FASHION FORWARD

The International Best Dressed List: The Official Story chronicles the history of this fascinating record of the most stylish and influential men and women from society, royalty, Hollywood, and the worlds of fashion, art, culture, etc., that was launched in 1940 by Eleanor Lambert. Written by Amy Fine Collins, one of the people to whom Lambert handed over control of The List in 2002, this lavishly illustrated volume tells the story of 80 years of style. [rizzoliusa.com](#)



TORCHBEARER

Lady Liberty: An Illustrated History of America's Most Storied Woman is a visual celebration of the iconic symbol of freedom and diversity that has been welcoming people to New York Harbor for 133 years. Featuring evocative watercolors by award-winning artist Anthony Masi, and text by historian and novelist Joan Marans Dim, the book traces the history of this gift from the people of France on the 100th anniversary of America's Declaration of Independence. [fordhampress.com](#)



PHOTOGRAPH COURTESY THE NEW MUSEUM (NARI WARD); MUSEUM AT FIT; DAVID RILEY (CARIN RILEY).



Squeeze

BRITISH INVASION Squeeze was one of this summer's hottest tickets when they brought their *Squeeze Songbook 2019* tour to Pier 17 at the Seaport District, celebrating their 45th anniversary.

Frontmen and songwriters Glen Tillbrook and Chris Difford were once called the "Lennon and McCartney of their generation" by *Rolling Stone*. Hits like *Pulling Mussels from a Shell*, *Hour Glass*, *Black Coffee in Bed*, and *Cool for Cats*, are a testament to the band's talent and staying power. Their voices are strong—the unmistakable Squeeze harmonies provided by Tillbrook's earnest, vulnerable, bluesy top line, and Chris Difford's sexy, throaty alto. Listening to them feels as fresh and exciting now as it did in the early 80s. The band's lineup, notoriously, changed a lot over

the years, but this tour includes Simon Hanson, Stephen Large, and Yolanda Charles, on bass.

Squeeze released their first single, *Take Me I'm Yours*, in 1978, and were at the forefront of what came to be known as the "Second British Invasion." The band's catalog includes 15 studio albums, 14 compilations, four live albums, and 48 singles. This tour includes some of their most well-known hits, as well as some rare gems.

Squeeze is currently touring in the UK, and will head to New Zealand in 2020. [squeezeofficial.com](#)



Stray Cats

CATTING AROUND When Brian Setzer, Lee Rocker, and Slim Jim Phantom emerged on the music scene in 1979, rockabilly was a musical genre that was relegated to oldies radio stations and PBS shows about the history of music. Slim Jim Phantom describes the three bandmates' passion for this distinctly American art form. "In Massapequa, Long Island we were living the way we thought Elvis lived in Memphis in the 1950's. I had never been to Memphis, what did I know? It was our version of what we thought the rockabilly life must have been like." The Stray Cats are strutting around the world in a reunion tour that feels

like a true celebration, for both the band and their passionate fans. Their new album, *40*, is the first new music they have recorded

in 25 years. Bassist Lee Rocker says, "*40* is really similar to our first album in 1979 because we recorded it in 10 days. We have never been a band that rehearses. We went to Blackbird Studios in Nashville and we took a day and played the songs, and then we set up live, shoulder to shoulder."

Says Rocker, "Rock and roll isn't a museum piece to be dusted off. We did our own thing with it. We put our own stamp on something that was about the roots of rock and roll. I love the people who played this music, but they didn't invent it either, their roots went back to something else." [straycats.com](#)



Adam Ant

From his early punk days in London to his explosion on the world stage, Adam Ant's musical career spans the course of nine albums and 22 chart-topping singles worldwide. At one point, Ant had eight singles in the UK Top 40 in one week, and his 1979 album *Dirk Wears White Sox* was the first number one album in the UK Independent Albums Chart.

The follow-up album, *Kings of the Wild Frontier*, featured his trademark burundi beat-style of African drumming and spent 12 weeks at number one in the UK and was the best-selling album of 1981. The album produced three chart-topping singles, *Dog Eat Dog*, *Antmusic*, and *Kings of the Wild Frontier*, and won Ant a Brit Award for Best New Artist. On its day of release, the smash hit single *Stand and Deliver* went straight to number one, earning him two prestigious Ivor Novello Awards for Best Songwriter of the Year and Best British Record. [adam-ant.com](#)



SICK TUNES

Badflower is changing the conversation.

by Alice Teeple

ADMITTING DEPRESSION and thoughts of self-harm requires monumental vulnerability and courage, and Josh Katz of Badflower takes it one step further. The band's new album, *OK I'm Sick*, stands out with its direct acknowledgement of pain and suffering, and Badflower is connecting in a very genuine way to those needing that conversation. Public reaction to the album has been overwhelming, and the band is steadily climbing the charts with two number ones. Their current single, *Jester*, is following suit.

"This is not standard subject matter," Katz explains. "It's music to make you think about things you probably don't talk about often." Katz's approach to songwriting is to eschew the self-indulgence of flowery metaphors

and get right down to brass tacks. "If you're angry and want to express that, the most effective way is to simply say I'm fucking angry," he says. "There's no single metaphor or poetic way to get that point across and make it real for others. I say exactly what I want to say." Badflower's first official

US tour is underway, playing Asbury Park on October 30, and heading to Europe for dates in November. [badflowermusic.com](#)

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7	8	9	0	1	2	3	4	5	6	7	8
9	0	1	2	3	4	5	6	7	8	9	0