

FASHION LIFESTYLE ART ENTERTAINMENT

yellow™

NOVEMBER 2008

FREE

SoReal Cru  
Explodes

Entertaining  
Tey Punsalan

Bright Tuscan Sun

Learning From  
The Pet Dragon

Backstreet Cafe  
Celebrates 25

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Photo by Collin Kelly

Although Houston's moderate and gradual change in weather can confound our sense of seasons, we cannot help but be aware that change is in the air. November marks the introduction to the holiday season.

This issue includes an extensive interview with SoReal Cru, the Houston hip hop dance group that stormed the nation on the second season of MTV's *America's Best Dance Crew*. Although they came in second place, read why they are winners, nonetheless.

Tey Punsalan has been compared to Aretha Franklin, Diana Ross and Sade. Singing in her native Tagalog, her soulful voice is transcendent, and United Global Artists has described her as an "entertainment enigma." Apparently, being enigmatic generates a lot of interest as Tey's career is on the rise.

Backstreet Cafe is celebrating its 25th anniversary. That's a testament to the special qualities that has made this restaurant so popular, not withstanding its located on a back street with no name.

All this and much more in this month's *Yellow Magazine*. Happy Thanksgiving everyone.

**V. "Van" Hoang**



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The color yellow has played a recurrent symbolic role throughout the history of Asian culture. It symbolizes the earth that sustains all life, yet has been embraced by Buddhist monks as an expression of unchallenged power. Such is the role of yellow: always revered but in different ways under different circumstances.

The mission of *Yellow Magazine* is to introduce our readers to the artistic, fashion, lifestyle and entertainment contributions made by Asian Americans. It is our hope that the depth and breadth of the topics and events we cover do justice to the pride that the color yellow has represented throughout the millennia. As the editor in chief of *Yellow Magazine*, my last name is Hoang, which also means yellow. Just as I am proud of my name, I am proud of my heritage, and proud of *Yellow Magazine*.

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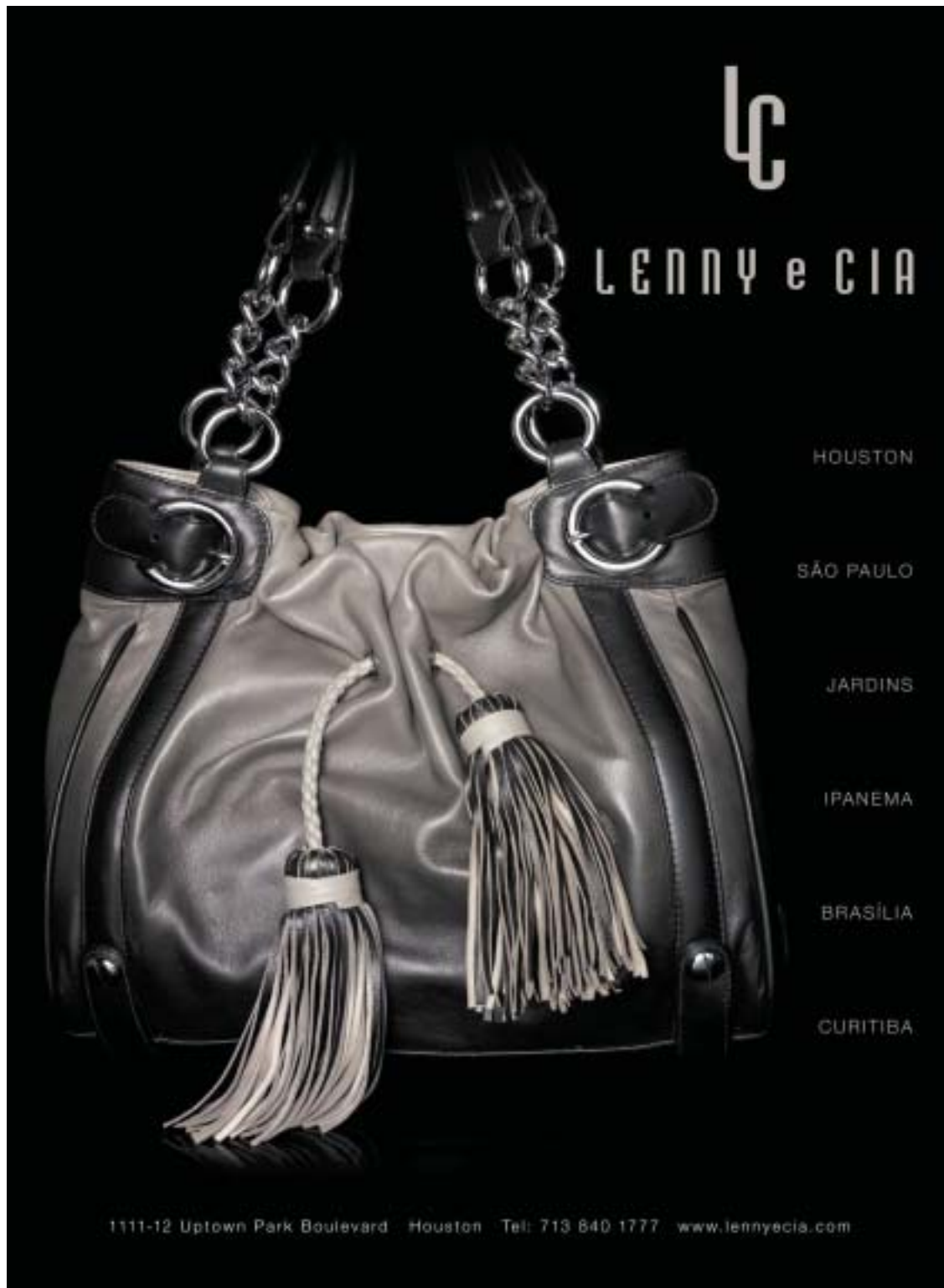
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November 2008



Are You Getting  
Enough

# Tuscan Sun

by MATT SIMS

I stood in the middle of an endless field of sunflowers (no, I wasn't eating them) bending and stooping around the rough stalks to get the "perfect" photo. I stopped and took notice of the sun. People are right about this place. There is something distinctly different about the light here. It made me want to put down my camera, pick up a brush and paint the scene instead. I realized that I had the same feeling at dinner the night before in a romantic restaurant near the town square of Siena. And I had it again while strolling amongst the medieval towers of San Gimignano and as I drove past vineyards and olive trees on a country road that I could probably never find again. Each time, I had the sense that I was in the midst of beauty the essence of which would elude my lens, the sense that somehow the sun was lighting every scene perfectly just for me, the sense that given the choice, I might stay there for a long, long time.

And then I figured it out. I hadn't been getting enough Tuscan sun. Ever since Francis Maye's best selling book *Under the Tuscan Sun* was published, Americans have been rediscovering Tuscany. However, Europeans "in the know" have been using it as their escape for centuries.

The region of Tuscany, known as Toscana to Italians, extends from the Mediterranean coast to Pisa and Florence, and then south almost as far as Rome. This region of hills and plains is steeped in history, and is known for providing some of the heartiest foods and finest wines in all of Italy. I don't think any visit to Italy is complete unless you can say you have sampled Tuscan food, wine, and culture.

If it is your first trip to the area, you must brave the crowds and visit the Leaning Tower of Pisa. If you've seen it before or wish to avoid touristy places, skip Pisa entirely. It is a gritty town with few charms except for the area known as the Field of Miracles where the famous tower resides, alongside a beautiful cathedral and a circular domed baptistery. Watch the crowds of gawking tourists strike the most clichéd pose as they pretend to hold up the leaning tower. Unless you have made reservations to climb the tower, just relax in the grass or tour the church buildings. Spend no more than an afternoon here on your way to or from Florence.

Florence, although very large, is worth getting to know. I enjoyed exploring the streets early in the day before the city succumbed to the influx of tourists. Somehow the massive statues outside the Palazzo Vecchio, once the palatial home of the Medici family, express more emotion when the streets are quiet. This city is famous for being the home of Michelangelo's David as well as many other art treasures, and it is easy to allow yourself to be pushed into a schedule of museum hit and runs without ever slowing down to experience real life. Thankfully, there were enough gelato shops to remind me to occasionally buy an ice cream, sit in a shady place and watch tired tourists as they passed with their heads buried in guidebooks struggling to locate buildings that may be right behind them. Of course, you will have to visit both the fake David in front of the Palazzo Vecchio where he was supposed to be, as well as the real David, safely inside the Accademia museum, and attentively guarded by several ladies whose job it is to keep you from taking pictures. Hint – move out of their line of sight to the left, turn off your flash, and snap quickly! After you grab your forbidden shot, sit and stare for a while at the incredible work of art that was crafted in pure white marble. This is not just an oversize statue of a well-built guy; it is Michelangelo's attempt to portray perfection, which propelled mankind out of its dark past and into the brighter future of the Renaissance – kind of like a lunar landing, Elvis, the Beatles, and Coca Cola all rolled into one. Late in the afternoon, while I relaxed behind the Accademia (with a gelato, of course), a brass band played for a crowd of locals, and I discovered that even music sounds better in Tuscany.



After spending a few days with Florence's art treasures, I rented a car and drove through the beautiful countryside of Tuscany toward Siena, the area's real gem. This pretty city is virtually brimming over with old world Italian charm and is not overrun with tourists. The town center hosts out-of-control horse races called Palio twice a year (think Super Bowl and Kentucky Derby with a little bit of the movie *Ben Hur* thrown in). Narrow streets from which cars are barred provide a great venue for visitors to shop and eat like an Italian. Siena, to me, epitomizes my idea of a real Italian town.

Stay at a small boutique hotel like the Villa Elda where you will experience good service, but still feel like you are part of a real neighborhood. Walk to the old part of town where steep red brick streets lead you past small shops and restaurants housed in medieval buildings. This is a city where you can easily convince yourself to stay longer than you intended. It is not a place which has adapted itself to take advantage of the needs and desires of tourists, but a real town where people work, live, play and eat.

You can eat moderately priced average food in one of the open air cafes on the square known as Il Campo, but I recommend that you go around the corner to Nello la Taverna, where the owner, Mauro, creates new dishes and revives old recipes in an artsy and romantic environment. Creative dishes like his beef in Chianti sauce or Rabbit with zucchini finished with a dessert

Somehow the massive statues  
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he calls "The Tao of Chocolate" will leave you struggling for words to describe how good it is. Tuscan food typically relies on hearty simple ingredients and great sauces and not pasta. Pasta is just the first course! Obviously, you will want to pair whatever you order with a full bodied Tuscan red wine. I once asked a Tuscan restaurateur to recommend a wine and he looked at me a though I was crazy. "Chianti!" is the answer wherever you go in Tuscany.

After dinner, do as the Italians do and grab a gelato. Stroll around Il Campo and watch children run tirelessly up and down the angled slopes of this pedestrian paradise. Sit down with a glass of wine and watch the shadows dance on the old buildings that tower around you, and reflect on the generations that have done the same thing for the last 500 years. This is the real Italy. Everyone seems to be out of their houses and in the square enjoying life rather than being stuck inside four walls glued to a TV screen.

If you can pull yourself away from Siena, drive in any direction into the countryside and marvel at the Tuscan landscapes. Stop to view the green vineyards in nice, tight rows along gently sloping hillsides in view of grand estates. Gaze at the light brown wheat fields reaching in all directions away from a gravel road lined with cypress trees leading up to a solitary house. If you're lucky, maybe you can even find one of those endless fields of sunflowers and try to get the perfect photo that eluded me.

So, are you getting enough Tuscan Sun?



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SoReal Cru Takes  
MTV By Storm

# Explosive Moves

by HENRI MERCERON

The second season of the intoxicatingly popular *America's Best Dance Crew* on MTV produced a level of excitement that was in no small part attributable to Houston's very own SoReal Cru. This all Asian group had the distinction of never being voted in the bottom two throughout the entire season, a testament to their talent and their spirit. The popularity of the show can be measured in terms of the number of people who voted in the finale – more than 39 million! Although SoReal Cru did not prevail and came in second place, their drive and passion in the pursuit of an art form that is at once beautiful and powerful compels you to wish them ultimate success in fulfilling their dreams. Throughout the interview, I was aware of the group's strong sense of identity and camaraderie. The bonds that unite them are so real, indeed.

#### How did SoReal Cru get started?

Andrew: My brother started the group 10 years ago but later quit to attend college. I continued the legacy. All the people here used to watch the original group.

#### Do parents send their kids to dance studios as they do karate or ballet classes?

Andrew: There are a couple of studios around Houston but not many that teach hip hop dancing. There is Planet Funk, Wild Style and the one where we practiced, Marvelous Motion. These studios offer what kids are into these days. They love hip hop. They love this kind of music and the way dance is expressed. The reason we stopped working with Marvelous Motion was because our name is so important to us and they insisted that we perform under their name.

#### Did the studio actually book performances for you?

Andrew: Yeah, small performances at various venues.

#### Have you known each other for a long time?

Andrew: Yeah, we're all connected. We're actually from different dance groups. There a lot of groups in Houston made up of friends who just want to dance together. They are not really serious about it and just compete at different talent shows around town.

#### How do people know about those competitions and are they well attended?

Andrew: They find out about them on MySpace. Some are well attended but most of them aren't.

#### Is your dance style classified as hip hop, per se?

Andrew: It's in a category by itself - hip hop choreography. B Boy is a lot of blowups and style moves with a lot of leg movement. Hip hop choreography is more about the song you're dancing to.

#### While watching your performances on America's Best Dance Crew (ABDC), I was amazed that you could get the choreography together in a mere seven days.

Andrew: Actually, we really only had 3 days or less to get ready for our routines. The day after our performance, we brainstormed. We were told

what the challenge might be for the following week. We were given our music 2 days later, after we taped all the "packages". Those are the little clips you saw right before each group performed.

#### Who does the choreography for the group?

Andrew: It's mostly me and Brian. Jackie does some. Season 2 was harder than it was for Season 1 because we had twice as many dances to do. Near the end, we had to do three performances in one week and had to develop all the routines in three days.

#### Are people becoming more aware of the type of dancing you do?

Andrew: Dancing still isn't as big as it should be. Shows like *ABDC* and *So You Think You Can Dance* have caused people take more notice.

Brian: With these shows, dancing is becoming more popular. People are seeing what kids can actually do. It is their passion. Not everyone can be a doctor or a school teacher. Some people are made for dancing. I know we're all going through it.

When I started to dance I thought I was the only Asian doing it.

#### Are your heritages Filipino?

Brian: Yeah, except for Pat. (Laughter from the group).

#### Pat, you're the only Vietnamese. How did that happen?

Pat: Oh, man... no idea. I mean, when I started to dance I thought I was the only Asian doing it. I used to B Boy with a diverse group but I was the only Asian dude. When I graduated, I met these guys and I was like "this is crazy".

#### Why do you think that Asian Americans are so strongly represented in hip hop dance groups?

Brian: A part of it comes from the culture. Being Filipino, dancing is big for us. The younger generation watches all this dancing on TV and say "hey, we dance already. Why not try to convert ourselves to hip hop."

Hip hop is not made for one race or one culture. It's made for people who have rhythm, the passion and the drive, and who want to move and express themselves through dance and music. When people think about dancing, they may think about Hispanic and other races and not about Asians. Now that *ABDC* has been airing, people are saying "wait a minute, Asians can dance."

SoReal Cru pics by Lee Reforma



SoReal Cru members (l-r): Brian "Brianbuyoiyoi" Fucanan, Ailyn Joy "Eye Candy" Isidro, Mark "Monkee Boi" Fucanan, Andrew "Good Foot" Bateria, Patrick "Pat" Lam, Jackie "Jackstar" Lautchang, Brian "Burna" Puspos



**The show focused much attention on Ailyn's conflict with her parents about her dancing. Did anyone else have a problem with parents who envisioned them more as engineers, doctors, lawyers, etc.?**

All: Yeah, yeah, yeah, yeah, yeah and yeah.

Brian P.: It is normal for parents, especially Asian American parents, to want to see their kids be successful. They work so hard and they want us to excel in life. That's why it is hard because they want us to do what they want us to do, and dancing is not one of them. My family really didn't approve. After I graduated, I did what my dad wanted me to do and was studying to be a nurse. But I kept failing at it and they looked at me like I was a failure. But when the show hit, it was like a total 360. It was weird. I never had a relationship with my dad or my mom and when they called me up and said "I love you" and "I'm so proud of you," it was like "what?!"

**Brian, how was it for you and Mark? Your parents got a double whammy.**

Brian: They were really skeptical at first because we're really like mama's boys and tied to family. Our parents got tired of us getting home so late from practice all the time. They thought we were out partying until we had them sit in on one of our sessions. Our mom is a nurse manager and she expects me and Mark to be nurses. School is always there but right now dancing is our passion and it is what we want to pursue. I wouldn't have made it as far as I have if not for Mark. Others have started and quit but without my brother I don't think we would have met any of these people. I love my brother.

**How about you Pat?**

Pat: It is pretty much the same thing. My parents just want me to be successful. They're proud of me but they want me to go to school right now. I just can't. I want to do this.

## What we wanted to do on the show was to leave a mark, and that's what we did.

**Ailyn, what was your parents' reaction to the sexy Janet Jackson routine?**

Ailyn: Actually, I was surprised that it was my Dad's favorite performance and he's pretty conservative. I had called my Mom and told her, "Don't let him watch it. Do you think he'll be OK with it?"

**You all sound like you're pretty conservative yourselves.**

Group: Yeah, we are.

**How much do you practice?**

Andrew: A lot! At least 6 hours a day and sometimes 12 hours. For *ABDC* we practiced all day and got four hours of sleep.

Ailyn: We competed once in California and practiced at a 24 hour Fitness for about 24 hours. Haha.

**Before *ABDC*, were you ever paid for performing?**

Andrew: No, we danced because we loved it. Before, we were all full time students. Now, we have to take advantage of conditions after the show. We have so many opportunities to travel. We're going to places like Hawaii and Canada.

**At 20 to 22 years of age, you're fast approaching old age in terms of the physical demands of your style of dancing. What's in your future?**

Andrew: When you see music videos, there is a lot going on behind the scenes. When artists go on tour to launch new albums, they need dancers. Beyond that, we can teach at studios and perform at different venues, and we want to open our own studio in the next two years. For now, we're just going to continue doing what we're doing and see how far we get. It is definitely a career, now. You can have a job at the Gap or Urban Outfitters but when you do something you love, you call that a career.

**How about your fans? Are they chasing you down?**

Andrew: I've just started getting used to it. Whenever I go to the grocery store or the mall or anywhere, a kid or someone who you would never expect to have watched *ABDC* will stop me and say things like, "You guys should have won" or ask for an autograph. It's a good feeling.

**Do you go clubbing?**

Brian: Honestly, we are not into the club scene. We like to practice our dance routines, go to movies and play video games. We're real close. It is safe to say that we were the only group on the show that is like family. We are the original seven from day one and have stayed together for four years. Most of the groups on *ABDC* got together just to do the show, like an All Star team.

**A number of crews that were voted out were visibly upset about losing but I did not see you react that way. Were you just hiding your disappointment?**

Brian: What we wanted to do on the show was to leave a mark, and that's what we did. We were proud of that.

**Who designed your logo that was used on the show?**

Brian: Actually, there is a great story about that. The logo was completely different originally but then the designers saw Mark and Pat do the explosion move and they thought it was catchy. So, in the second week, they changed the logo to the two fists. I think we had the best one, too.

**Who's got the flag?**

All: No one. They kept it. We tried to get it but they caught us and wouldn't let us have it.

**That's too bad. It would have been a great souvenir. Was the whole "Explosion" thing your idea?**

Brian: It started as a joke. It was just something fun we did at the end of our audition. We bumped fists and said "Explosion!" The MTV people really liked it and it became like our special hand shake.

Andrew: It got crazy. Everyone in the audience was doing it saying "Explosion" "Explosion". We heard a story about these two girls talking at a bar. One of them was saying how her boyfriend was doing her wrong and the friend said to just leave him. Then, they said "Yeah....Explosion!" and bumped fists.

**I can see the headlines now, "Houston's SoReal Cru elevates the divorce rate nationwide!"**

Haha.

**What was the best thing about the whole *ABDC* experience?**

Brian: That show really tested us. It really did. I would tell people that my body died in episode three and it was all mental from then on. Literally, by the top three and top two, we were so mentally and physically tired it all came down to faith and the belief that we would push through. Look how far we made it. Our dreams have become reality and we're living our life, we're living our passion.

**And, I suppose, it doesn't get better than that.**

An Enigmatic Entertainer  
on Any Stage

# Tey Punsalan

by TYLER MERCERON

United Global Artists describes Philippine-born Tey Punsalan as an “entertainment enigma”. Her music draws comparisons to Aretha Franklin, Diana Ross and Sade, to name a few. A gifted singer-songwriter, Tey, provides a sensual and soulful experience with her passionate voice and deep words. Whether she is performing for our soldiers overseas, making albums in her native Tagalog or performing on a theatrical stage or a musical one, Tey boldly represents what can only be defined as multi-talented.



**How did you originally get started in the entertainment business?**

It has always been in me to be an entertainer. I started with modeling and acting, but my real passion was Broadway musicals. All my previous experiences were training for what I really saw myself doing as a performer – singing.

**You recently made an album in your native language, Tagalog. What was the motivation behind this CD?**

Well, I was born in the Philippines and didn't come to the United States until I was 8. The album title, *Mouthful of Love*, is, ironically, in English while all the singing is in Tagalog, which I speak fluently. I love this CD because it really embraces my heritage and what I stand for, not to mention that Tagalog is beautiful when sung. The CD and I promote being yourself. Nobody can be you and life is all about being comfortable in your own skin.

**Do you go back to the Philippines often?**

Both my parents have 9-10 siblings a piece who live in the Philippines, so I have a lot of family there. Unfortunately, though, the last time I went back was about 2 years ago for nearly a month. I wish I could go back more often, especially to perform, but work has been busy, lately.

**Not too long ago you did a mini-tour for our troops in the Middle East and Africa. Can you tell us a little bit more about your experience?**

Last year, I toured several military bases in heavily war-torn countries such as Afghanistan, the United Arab Emirates, Bahrain, Kyrgystan and Djibouti, Africa. It was really a life-changing experience to perform for these people who put their lives on the line everyday for our freedom. To see it up close and personal is just indescribable. There was so much heart and spirit and you could see the sacrifice in their eyes. For me, being there was nothing compared to what they do day in and day out. I felt like I was the one that should have been thanking them as they applauded my performances.

**Was there any difference performing in the Middle East and Africa than here in the US?**

Of course! First of all, it was hard to find people to come with me. Lots of musicians, dancers and photographers ended up canceling last minute, which is understandable. I mean, I did end up having to do combat landings with a bulletproof vest! The whole experience was an adventure: no changing rooms (sometimes I had to change on stage under a sheet), sandbags were used as stairs, no glitzy lights, no A/C, no mirrors. Even without all that, it was still great. The soldiers were so nice and welcoming. As far as performing, there was no difference. The only thing that was a little different was where I was performing, but that just made it more exciting.



Tey's new Christmas CD will be released this month.

United Global Artists recently described you as “an entertainment enigma that defies description”, and you are constantly compared to your musical idols. How does it feel to reach the same level as the people you admire musically?

UGA's description made me speechless. Even today, people describe my music to me and compare me to the people I admire and it's just beyond words. While I'm definitely flattered by the things people say, it is also very inspiring and a big thing to uphold. People mention hearing Diana Ross, Sarah McLachlan and Sade in my music. I listen to these performers all the time, so I guess it should come out a little in my work. I guess I'm doing something right.

**Do you still model or act, or was this just a way to segue into a purely musical career?**

Now I am mainly a singer, but I do have a theatrical agent. If I get the opportunity to do a musical or play, I definitely try to take advantage of it. A famous actor once said something along the lines of “Movies will make you famous, commercials will make you rich, but theater is where it's at.” I think he was right on. Theater is in front of a live audience and you get to be yourself and express yourself – which I am all about. Unfortunately, I have been really busy with my music right now.

**What are your current projects?**

I have two CDs in the works. One is an acoustic CD and the other is a Christmas CD entitled *Christmas is Easy When Love's Around*. The Christmas CD is the priority and will be released in early November. The acoustic CD is still nameless, but should be out within a month or two following the Christmas CD.

**You seem like an extremely busy woman. Do you ever have any free time?**

Free time, what's that? Just kidding. I do try to make some free time for myself every once in a while. You've got to make some time for yourself to keep your sanity and to make good music. As an entertainer, I love art – especially film. I have a passion for movies, and always have a list of the ones I want to watch! I don't really watch TV or listen to the radio, though. I also love to spend time with my family and my newborn niece. Family and friends are really important to me.

**What are your goals for the future?**

I have immediate goals like finishing my CDs. But my experiences in the Middle East, the sudden death of a close friend and my travels have definitely taken me in a different direction. Everything that's happened in my life has been completely unplanned. I consider myself very blessed to do what I love for a living. I'm a lot further in my career than I ever thought I could be, so I'm grateful. I just want to keep doing what I love to do and love doing it. That's my ultimate goal.

Even today, people describe my music to me and compare me to the people I admire and it's just beyond words.

For more info:

[teypunsalan.com](http://teypunsalan.com)

[myspace.com/teypunsalan](http://myspace.com/teypunsalan)

Body and Mind  
Together for Healing

# Bridging the Divide

by IVY YANG

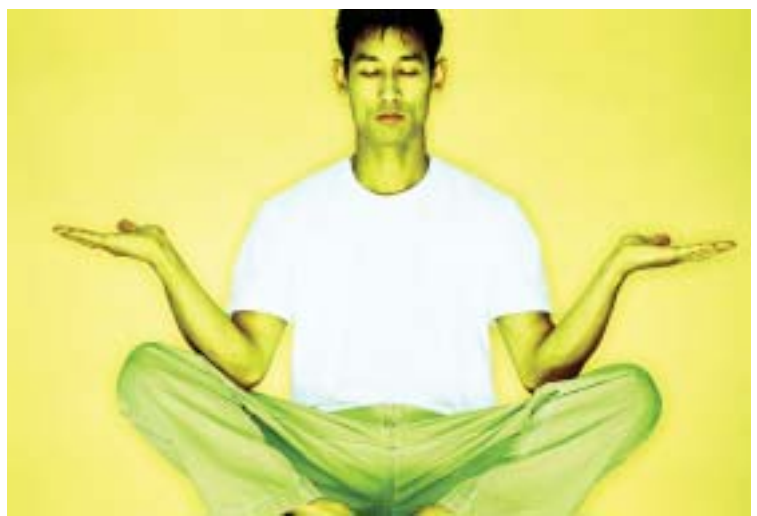
Oprah talks about it. Anderson Cooper investigates it. The Texas Medical Center researches

it. It is a new sensation in America. What is it? Mind-body medicine also referred to as holistic, natural, alternative, or complementary medicine.

Regardless of what it is called, a growing number of people have come to embrace it conceptually and have gained health benefits in practicing it. Philosophically, it is grounded in the belief that our physical well-being is directly connected with our minds. By releasing emotional and mental toxins, we are able to restore our physical balance. The idea of treating body and mind together provides answers to some health conditions for which the cure has eluded traditional medicine. It may turn out to be the next best thing in medical practice. We have heard of the miraculous results that mind-body medicine has been able to achieve and it has inspired us to explore the subject in greater detail. But what are good and credible sources from which we may learn? Following are three books I recommend that were written by leading doctors in mind-body medicine. I hope that they will contribute towards a firm conceptual foundation for your holistic well being.

#### *Healing from the Heart* – Mehmet C. Oz, M.D.

Dr. Oz is vice-chair and professor of surgery at Columbia University. He directs the Cardiovascular Institute and Complementary Medicine Program at New York-Presbyterian Hospital. Further, he is the health expert on *The Oprah Winfrey Show* and chief medical consultant to Discovery Communications. Although Dr. Oz is known for his recent best-seller *You: The Owner's Manual*, a book he wrote earlier, *Healing from the Heart*, describes what he observed when his patients were treated with traditional cardiac care combined with energy healing, hypnosis, yoga, aromatherapy, music therapy, acupuncture, and visual imagery. The accounts of their mind-body healing are vividly described and strongly support his position that the relationship between traditional and alternative medicine should be complementary and not mutually exclusive.



#### *Many Lives, Many Masters* – Brian L. Weiss, M.D.

Dr. Weiss received his medical degree from Yale University, completed his internship at New York University's Bellevue Medical Center, and went on to become the chief resident at Yale University Medical School's Department of Psychiatry. Dr. Weiss is currently chairman of the Department of Psychiatry at Mount Sinai Medical Center in Miami and a clinical associate professor at the University of Miami School of Medicine's Department of Psychiatry. In his book, Dr. Weiss innovatively brought psychiatry and metaphysics together based on his patients' cases. Despite the controversy surrounding past-life therapy within psychiatric circles and Dr. Weiss' own uncertainty about spiritual existence, he was startled when one of his patients recounted stories of 86 past lives during hypnosis. This realization helped Dr. Weiss treat her anxiety, depression and phobias. While it is understandable to hold skeptical views when entertaining the idea of the spiritual connections introduced in the book, you will be intrigued to consider the possibility of reaching "space between lives."

#### *The Web That Has No Weaver: Understanding Chinese Medicine* – Ted J. Kaptchuk, O.M.D.

Dr. Kaptchuk received his Doctor of Oriental Medicine in Macau, China in 1975, and has been instrumental in migrating eastern medicine philosophy to the United States. He is an assistant professor of Medicine and director of the Asian Medicine and Healing Program at Harvard medical school. If you only have time to read one book on Chinese medicine, this is the one. This book scientifically blends ancient Chinese medicine with modern Western medicine. You can find the answers from A-Z of Chinese medicine that include such matters as energy, spirit, the five elements, yin and yang, acupuncture and herbology. Through the lens of Western culture, Dr. Kaptchuk provides a comprehensive guide on the theories and practices of Chinese medicine that focus on the mind-body connection.

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Who Says Learning  
Can't Be Fun?

# The Pet Dragon

by LEO SIPRAS

Christoph Niemann was born in Waiblingen, Germany in 1970. After his studies at the Stuttgart Academy of Fine Arts he moved to New York City, where he has been working as an illustrator, animator, and graphic designer. His work has appeared on the covers of *The New Yorker*, *Atlantic Monthly*, *The New York Times Magazine* and *American Illustration*. His corporate clients include Nike, Google, Amtrak and The Royal Mail. Christoph Niemann's illustrations have garnered numerous awards from the AIGA, SPD, ADC and *American Illustration*. Prior to *The Pet Dragon*, he wrote and illustrated his first children's book, *The Police Cloud*. He has recently moved to Berlin, with his wife Lisa and three subway-obsessed sons.

*How did this book come about? Did you already have an interest in Chinese characters or culture beforehand?*

I was always mesmerized by the graphic beauty of Chinese Characters, but I always thought I just couldn't detect any kind of "system". It was only after my trip to Asia (actually Japan, not China) that friends showed me the origins of the simple characters

*How long did you work on the book? Did you develop illustrations first and then the story?*

It took me at least a year. I always had to do both things simultaneously, which made it so hard. Sometimes it turned out that the meaning of a character had been different than what I had thought, and I had to change



the story and redo half of the book again. I always went back and forth: trying to see if I could work with the translations of the words I needed or (which I ended up doing more often) looking at all the single character words that were graphically intriguing and then seeing if I could use them for my story.

*What has been the response to the book?*

So far, I could not be more delighted! Especially, the kids seem to like the Quiz element of looking at the last spread and seeing which characters they remember from the story.

*How has your other work influenced the development of The Pet Dragon?*

Of course, that play with cultural metaphors has always been something I greatly enjoy. Often working on these drawings was not unlike developing a logo or icon more than a classic illustration.

*What do your children think of the book?*

They like to read it (even though, frankly, it simply does not contain enough trains and subways for their taste).

*Are you missing NYC? Is your move to Germany temporary or permanent?*

We've moved here permanently, but I am going to NYC a lot, so the big anxiety hasn't hit me.

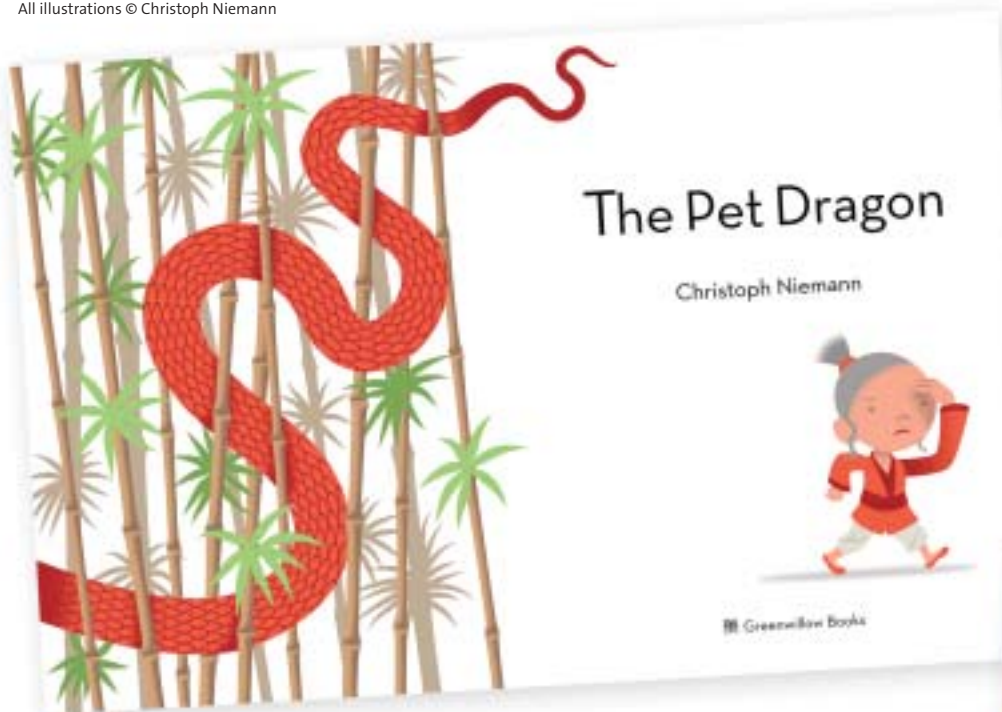
*You mention Ling-Yi Chien of the Asia Society of New York in the introduction to the book. Tell us a little more about how the relationship came about and the help she provided.*

My publisher had introduced me to Ling-Yi, and her help was really invaluable. I think the fact that I don't speak Chinese was crucial to the book, since I could really write it from the perspective of the reader, who presumably does his or her first steps in the language. But I, of course, needed somebody with a very deep knowledge not only of the language, but also of Chinese culture as well as the origins of all the characters. Without her this would have turned into a mightily embarrassing endeavor...

*What is next for you?*

I am working on two projects (one of them dealing with subways...).

All illustrations © Christoph Niemann




Sometimes it turned out that the meaning of a character had been different than what I had thought, and I had to change the story and redo half of the book again.



For more information about Christoph and what he is up to, visit [christophniemann.com](http://christophniemann.com)

Check out his New York Times blog *Abstract City* at [niemann.blogs.nytimes.com](http://niemann.blogs.nytimes.com)





photographer: Collin Kelly  
fashion stylist: Summar Salah  
hair & makeup: Tree Vaello  
Lashes: imported for shoot, Custom Grace Kelly  
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model: Agatha Le

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# Asian American Bar Association Gala

Held at the Hilton Americas

Photos by Sopheavy Than

On September 26, 2008, over 350 members of the Asian American legal community gathered for the AABA's annual Gala & Silent Auction at the beautiful Hilton Americas in Downtown Houston. Keynote speaker Ellen Summer, Secretary and General Counsel of Schlumberger Ltd., delivered an inspirational speech on diversity in the workplace, and Daniel David Hu, Deputy Chief (Civil Division) of the United States Attorney's Office for the Southern District of Texas, was honored with the 2008 Impact Award for his decades-long devotion to providing legal services for the poor in Texas. In recognition of the hardship suffered by many Houston residents as a result of Hurricane Ike, the AABA donated a portion of the proceeds of the Gala to Hurricane Ike relief efforts.



James & Allyson Ho, Daniel David Hu



Hoang Quan Vu, Warren Huang, Alison Chen, Lisa Wang



Annise Parker, Hoang Quan Vu, Michael Plotz

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Karen & Robert Kwok



Cindy Nguyen, Tri Nguyen



Matthew Wong, Lisa Wang, Lynn Kramer

# This Thanksgiving Is Special Saying Thanks

by PHILIP CUISIMANO

In November, we observe the uniquely American holiday of Thanksgiving. It is one of those rare days on which we forego our normal, hectic schedules and pause to contemplate upon that for which we have to be grateful and to offer our thanks for the blessings. This year, after the uninvited visit of "Ike", Texas Gulf Coast residents have more of which to be appreciative than ever. Regardless of any suffering or inconvenience inflicted upon us, we have survived. And, notwithstanding that our country is in the midst of an economic crisis that has bred considerable fear and anxiety, it is essential that we reflect upon all that we do have. We are the richest country in history and we will endure. That is our legacy, the American spirit, and for this we should be thankful.

You will always find a dry rose on my Thanksgiving table.

Thanksgiving is a special holiday in that it's a celebration centered on one meal, a feast! As such, this is the busiest week of the year for grocery stores as consumers scramble to shop for one spread and return for their regular needs. This is also a most lucrative time for wine sales, of course.

Finding the right wine for your Thanksgiving feast can be challenging as traditional fare offers an abundance of competing flavors that include acids, cream, spices, herbs and sweets, all served on the same plate. Let's explore some wine options.

As I always say, the first thing is to select a wine that you really like as opposed to one that you like less but think would make a better match.

Then, choose a versatile wine that has a medium body and is well balanced with soft tannins and good acidity. It is also a plus if your wine features notes of spices. Red wines that fit this profile include Pinot Noir (especially those from Oregon), Syrah, Dolcetto, Beaujolais, Rioja and Rhone. White wines include Sauvignon Blanc, Pinot Bianco, drier renditions of Pinot Grigio, Riesling; those that are especially good are Gewürztraminers and the wines from the Alsace.

Sparkling wines are always appropriate and go with everything. If you wish to serve both a red and a white wine, I suggest you start with the sparkling. There are a variety from which to choose including Champagne, California Sparkling, Prosecco (Italian), and Cava (Spanish). Good quality is available to fit any budget.

You will always find a dry rose on my Thanksgiving table. Similar to sparkling wines, they go with almost everything. Good rose wines feature a medium-body with soft fruit tones buttressed with a crisp dryness and underlying spiciness that matches well with the signature flavor profiles found in the traditional feast. Served cold, a dry rose offers a compromise between those who want red wine and those who prefer white. I confess that part of my attraction to rose is that I am basically lazy and that serving this wine is a relatively easy choice to make. As with sparkling wines, you can find a good selection of dry roses within a wide range of price points.

*Wines available at Spec's Wines, Spirits, & Finer Foods, various locations. Visit [specsonline.com](http://specsonline.com) for the store nearest you.*



Here are some wines for which you can be thankful and by which you may give thanks.

#### Fidatu 2007

This is a delicious red from the Italian island of Sardinia, an area that produces terrific wines and a region that you will hear more about in the near future. The blend is comprised of Cagnulari, Merlot and Sangiovese. Fidatu roughly translates as "One You Can Trust". The cuvee is medium-bodied with soft tannins, bright acidity, berry fruit and an undercurrent of spice. In other words, it is just what the doctor ordered for your Thanksgiving celebration. The finish is soft and friendly and you could easily serve this wine by itself. It is extremely versatile. Serve with game and grilled meats. \$14.00

#### Serenu Vermentino di Gallura 2007

This is another gem from Sardinia and a sister wine to Fidatu. Serenu roughly translates as "Serenity". If you have yet to try the increasingly popular Vermentino grape, then this Thanksgiving offers the perfect opportunity. This medium-bodied white wine is the ideal stage upon which to allow your holiday meal to shine. The palate is crisp and dry with a soft roundness of delicate fruits supported by a firm backbone of minerals in fine balance. The finish is clean and refreshing and ends on a somewhat unique but most pleasant bittersweet note. Serve with shellfish and grilled white meats. \$14.00

#### Rosa del Golfo Rosato del Salento 2007

One of the highest regarded dry roses in the world, this blend of Negroamaro and Malvasia Nera is produced by the Calo winery in the Italian region of Puglia. The winery has existed for over two hundred years and this delicious cuvee offers a bouquet of fruits and wild flowers that beckons one into a dry, silky, smooth delicately balanced body that rewards the palate with ripe, red-berry fruits undercoated with nuances of spice and minerals. The finish is long and quite elegant. Perfect for Thanksgiving and a wine that you can have anytime. Serve chilled. \$18.00

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Where Hugo,  
I Go

# Backstreet Café by HENRI MERCERON

I can't tell you how many times I have driven along Shepherd Drive to Allen Parkway and passed the street upon which Backstreet Café has operated for twenty five years. After all, it *is* located on a backstreet with no name. I can tell you that I have only eaten there once and that was many years ago. That I had not returned until I decided to write this review is remarkable given its popularity and special qualities.

The executive chef, Hugo Ortega, started working at the restaurant as a dishwasher in 1987. He went on to become a line cook before attending the University of Houston's culinary school. Shortly thereafter, he became the executive chef at Backstreet and, in 1994, he married the boss and owner, Tracy. It is a union that has produced an evolving menu, a daughter and another popular restaurant, Hugo's on lower Westheimer (which includes grasshoppers on the menu). But that is another story.

Backstreet has multiple dining areas. There is an elevated small patio located in the front of the restaurant with a handful of tables. Just to the left of the entrance are two small tables nestled in a recessed space that is cozy and romantic. It overlooks the front patio. Further to the left is a dining room that has a décor of dark wood, carpet, and burgundy and brown fabric covered walls that creates a more formal feel. Further within, there is a dining area referred to as the solarium, which is where I dined. I felt that I was in a space that used to be an outside patio. The floor is of red paver ceramic tiles; the ceiling has an unfinished look with exposed air conditioning ducts; three sides of the room are finished in wood siding as you would find on the outside of a home; the fourth wall is almost all tall patio doors that overlook a very large outdoor patio. Finally, there is a large pyramid skylight in the middle of the room.

On the first two pages of Backstreet's dinner menu is the "Backstreet News" which provides an update on the food and other information. It includes a section written by the restaurant's sommelier called "Wine News, Notes, & Recommendations". Pay attention because Backstreet has won numerous commendations for its wine selection, of which I counted 276 choices (priced between \$18 - \$700 per bottle). The nice thing about having a sommelier on the premises is that you can have your food and wine paired by an expert.

For starters, I had a vegan appetizer, Antipasto di Verdure (\$17). It included a farro (parboiled grain) salad with roasted cauliflower, teff, pickled okra, marinated wild shitake and oyster mushrooms, oven roasted tomatoes, lentils, olives, piquillo peppers (not spicy) stuffed with mushroom puree, eggplant, garlic, shallots and more. It is served on a long rectangular plate with the items lined up from left to right. The mushrooms offered a strong distinctive flavor; the lentils were small and plump, almost crunchy and had a nutty flavor; the cauliflower was delightfully buttery but it was sautéed in olive oil; the stuffed peppers were more subtly flavored than I had anticipated. Vegan or not, this is a terrific starter with a full array of flavors and textures.

Of all the items I tried, the one that really excited me was the Gulf Coast Filet Gumbo (\$8/\$10). I don't like gumbo, in general, because I don't care for the flavor of roux. But this gumbo is based on a secret family recipe that does not include roux. Instead, the base stock is thickened with ground sassafras leaves and not flour. The consistency appears thick but the reddish stock is thinner and has a neutral flavor, allowing for the other ingredients to shine through. The main ingredients are snapper, shrimp and house-made andouille sausage. This gumbo recipe is lighter and much more flavorful than the more common roux-based variety.

My first entrée was selected from the section of the menu under "Backstreet Traditions", which include six items that are permanent fixtures and have been served at the restaurant for many years. The Red Corn Chicken Enchiladas (\$16) is beautiful to look at. Red corn tortillas are filled with small cubes of roasted chicken and potato, green onion, garlic, and hints of white wine. You cannot tell that the tortilla is red because it is blanketed in a thin coat of white cheese sauce with stripes of tomatillo sauce and looks like a green zebra. On one side of the tortillas is a perfectly round short stack of corn pudding with kernels of corn on the bottom and a remarkably light and soft pudding on the top. On the other side is a bundle of sautéed string beans. This is probably one of the healthiest enchiladas I have eaten, and flavor was not sacrificed.



## Backstreet Café

1103 South Shepherd Dr.  
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backstreetcafe.net

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11:00am-11:00pm

From the seafood section, I tried the Prosciutto Wrapped Scallops (\$22). While the menu did not brag about the size, the scallops must have been U4, meaning four per pound. Literally, the scallops are two inches in diameter and an inch thick – I don't think I have ever seen a bigger scallop. They are totally wrapped in a thin layer of prosciutto and seared all around, but mostly top and bottom. The scallops are set in a serving of what appears to be mashed potatoes but is actually a blend of celery root, cauliflower, parmesan cheese, cream, onion and garlic. The scallops are topped with strands of fried leeks. Unlike bacon, prosciutto is mild, if for no other reason than it is so thin. It added a faint flavor to the mild scallops and the leeks, of course, added another mild but distinctive flavor. The seared areas of the prosciutto introduced a nice variation of flavor. The celery root blend under the scallops offered a very satisfying and brand new taste experience.

I selected my last dish from the "Meats and Poultry" section. The New York Strip (\$28) was prepared medium-rare as Chef Hugo advised. The eleven ounce cut of Black Angus is encrusted with white, pink, black and green peppercorns and pan seared. It is then topped with just enough rich sauce made with cream, Dijon mustard and cognac. The meat is complemented with slow roasted acorn squash, parsnips, portabello mushrooms, red bell peppers, fennel, red onions, eggplant and zucchini. It was the first time I ate whole peppercorns in a meal. I thought I would be overwhelmed but I was not. In fact, having been seared with the beef, they were crispy and imbued with a roasted flavor. The meat was very tender which I appreciated since it was also very lean.

## This gumbo recipe is lighter and much more flavorful than the more common roux-based variety.

All the items I sampled at Backstreet shared a common characteristic in that the flavor of each was derived almost exclusively from the ingredients used and very little from sauces or an abuse of herbs and spices. When sauces are used, they are so judiciously applied they enhance the natural flavors of the ingredients rather than mask them. In addition to the consistently well prepared and delicious menu items, other factors that make Backstreet special include its large patio with shade trees, potted plants, vine covered fence, bubbling water fountain within a comfortable backyard setting that makes it an ideal dining destination when the weather is favorable. Another feature is the availability of three rooms which seat up to thirty two people that may be reserved for private parties; one of them is the solarium where I dined. And if you just want a romantic dinner for two, there are nooks for that, as well. I recommend you put Backstreet on the front of your list of dining options.



# Yellow Magazine Release Party

Held at Momentum BMW Southwest

Photos by Thang Nguyen and Niko Allen

The September Issue Release party for *Yellow Magazine* was a great success, with hundreds of our readers checking out the new cars at BMW Southwest while being entertained with a fashion show by Parvani Vida and sipping Martell Cognac VSOP. The food was catered by Kim Son Restaurant, and the beautiful *and* delicious wedding cakes were provided by La Victoria Bakery. Flowers were by the Secret Floral Garden and music by DJ's Unlimited Productions. Guests also enjoyed mini massages from NE'A Spa.



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# The Hope Initiative 2008 Annual Gala

Held at The Westin Oaks Hotel

Over 250 guests enjoyed an evening of cocktails, dinner, and entertainment at The Westin Oaks Hotel for the 1st Annual Hope Initiative Gala. The evening was emceed by Lucy Noland and chaired by Theresa Luong. Over \$20,000 was raised for HI's student enrichment programs in order to fulfill HI's objectives to provide support for students in our community and to improve the living conditions of orphans in Vietnam. Dr. David C. Hilmer, a faculty member from the Medicine/Pediatrics Department at Baylor College of Medicine, attended the first annual Hope Initiative Medical Mission Trip in 2007 was the Honorary Guest of the evening. To commemorate the evening, Mayor Bill White and the city of Houston declared September 27, 2008 "Hope Initiative Day."



TJ Fu, James Tran, Martha Wong, Rose Chen, Yuki Rogers, John Dao



Julia Nguyen, Patrick Lam



Julia Nguyen, Dr. Angela Hilmer, Dr. David C. Hilmer



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Ashley Mai Nguyen, Kristi Nguyen, Michelle Luu Nguyen, Thi Nguyen, Kathy Doan



Catherine Tran, Nam Huynh

## Dining Guide

Yellow Magazine's featured restaurants

### JAPANESE

#### Sake Lounge

Nouveau Japanese  
550 Texas St., 713.228.7253

Sake Lounge offers traditional sushi, with a personalized touch from head sushi chef Yama. Signature items include the Sake Ceviche marinated in a sake cocktail sauce and Sake Lounge Roll which has fresh fruit slices infused into the roll.

#### Shabu House

Japanese soup  
8719- Bellaire Blvd., 713.995.5428

Only beef or seafood items are served and will be cooked with the classic shabu shabu style. Boiling broth is situated at the bar. When the food arrives, place everything in the broth and begin the unique experience.

#### Tokyo One

2938 W. Sam Houston S., 713.785.8899

Tokyo One is a sushi buffet restaurant, situated in a fancy boat house with an outside deck. The food is fresh and is constantly replenished. Selections include: salads such as sea weed, beef, squid, salmon and watercress. Sushi includes a variety of rolls and sashimi. A "must have" is the escobar. There are also a variety of fresh crabs during dinner. Great price and great atmosphere.



#### Zushi Japanese Cuisine

5900 Memorial Dr., 713.861.5588

Zushi serves extremely fresh and high quality sushi. Stand out items are the sashimi appetizers served with perfectly paired sauces or any one of the many house specialty rolls.

#### Uptown Sushi

1131 Uptown Park Blvd. #14 713.871.1200

Uptown Sushi personifies an upscale sushi restaurant located near the Galleria in the swanky Uptown Park Plaza. The menu offers Japanese fusion dishes and a great selection of high-end sashimi and sushi. Side note: Uptown Sushi has "off-the-menu" specialty rolls served daily!

#### Rickshaw Bambu

713.942.7272

So many great dishes and variety to match, picking a favorite seems to be a daunting task. The East West Chicken Wraps, Mandarin Beef and Rickshaw's Pad Thai are favorite Pan Asian dishes. The sushi menu has seventeen specialty rolls and, of course, nigiri and sashimi.

### CHINESE

#### Auntie Chang's

2621 South Shepherd #290, 713.524.8410

Auntie Chang's offers the most flavorful home-style Chinese cuisine around. Although known for their dumplings, any of your favorite classic Chinese dishes are done extremely well.

#### Hong Kong Food Street

9750 Bellaire Blvd., 713.981.9888

Peking duck and roasted pork hang from cleavers in a front window display giving a Hong Kong street market feel. In addition, the menu is divided into sections including Seafood, Hot Pot, Special Stir Fry, Sizzling and Chef Specials. The Peking duck, Beef Pot and Dry Scallops are recommended items.

#### San Dong Noodle House

9938-F Bellaire Blvd., 713.271.3945

Authentic hand pulled Chinese noodle dishes are served at a reasonable price. A few favorites include the Roast Beef Noodle soup served in a beef broth accented by ginger and soy, or the oh so addicting pan fried dumplings.

#### Sinh Sinh

9788 Bellaire Blvd., 713.541.0888

The seafood at Sinh Sinh is quite exciting because everything served comes from live tanks. Prawns, Australian king lobster, King crabs, Coral Leopard trout, Surf clams, Geoduck clams, Trunk clams, Elephant clams, etc...are all featured as live seafood.

#### Arco Seafood

9896 Bellaire Blvd., 713.774.2888

A refreshing take on Chinese seafood offering an upscale ambience. Subtle flavors allow the natural taste of the seafood to emerge. Dishes to try: Sea Cucumber, Crab Meat and Fish Maw Soup, Noodle's with Abalone Sauce, Sautéed Snow Pea Leaf or the Steamed Whole Tilapia.

### KOREAN

#### Arirang Korean Restaurant

9715 Bellaire Blvd., 713.988.2088

From the décor to the cuisine, everything about this place exemplifies tradition. The Moh Dum Bulgogi is a classic family style dinner which includes barbecued short ribs, squid, chicken and a vast assortment of side dishes such as the potato salad, kim chi and spicy cucumber salad.

#### ITALIAN

#### Da Marco Cucina E Vino

1520 Westheimer Rd. 713.807.8857

If you are looking for authentic Italian food, Da Marco is the place to find it. It has a charming atmosphere to go along with the excellent fare. All of the entrees are subtle and prepared nearly perfect. Must try Sweet Corn Ravioli and Lobster and the Sea Bass with Aceto Tradizionale.

### THAI

#### Thai Spice

8282 Bellaire Blvd. 713.777.4888

Thai Spice on Bellaire is a foodies dream. It's a casual place that serves Thai dishes you won't find anywhere else in Houston, with a huge selection of interesting, rare, tasty dishes at excellent prices. A must have is the whole fried tilapia with hot and sour dipping sauce and papaya salad and Tom Yum soup.

#### Nit Noi

6700 Woodway Pkwy, Suite 580  
281.597.8200

Nit Noi means "a little bit" and Thai food lovers pack Nit Noi restaurants and cafes all around Houston. Nit Noi will always be known for their Pad Thai, but other must try dishes include PadThai Korat (flat noodles stir-fried with chicken, pork or shrimp with vegetables) and Tom Yum Goong (spicy and sour shrimp soup).

#### Red Basil

11322-C Westheimer Rd., 281.293.0426

A gourmet take on traditional Thai cuisine, Red Basil offers fabulous food at a reasonable price. If you are a fan of Thai soup try the Tom Yam with shrimp. It will evoke all of your senses of taste with its sweet, sour and spice flavors. The papaya salad and the Massaman curry beef are a few others to try.

#### Tony Thai

10613 Bellaire Blvd., 281.495.1711

A sophisticated approach to traditional Thai cuisine, Tony's executes with perfect balance and pizzazz. Tony's Wings, wet or dry, and the Steamed Mussels are popular appetizers. For the main course try the Basil Lamb, Garlic Salmon or the Steamed Fish with Chili.

### INDIAN

#### Kiran's Restaurant

4100 Westheimer Rd. #151, 713.960.8472

This northern Indian style restaurant embodies a fusion approach to its cuisine. With a focus on well balanced flavors rather than spice, the Flaky Halibut Swimming in Watermelon Curry sauce and the Tandoori Platter typify this perfectly.

### VIETNAMESE



#### Kim Son Restaurants

2001 Jefferson (and other locations),  
713.222.2461

The menu is the most imposing part of this casual, highly regarded landmark Vietnamese restaurant. There are no poor choices among the 100 or so options. Enjoy finely prepared delicacies as well as the expected fare, such as the pork vermicelli and fried eggroll. Must try is their black pepper softshell crab. Expansive banquet and special event facilities are also available.

#### Vietopia

5176 Buffalo Speedway, 713.664.7303

Trendy yet elegant, Vietopia delivers top notch Vietnamese cuisine at reasonable lunch prices and a stellar dinner menu. The lounge at Vietopia works perfectly for those who want a less formal dining experience but still want to enjoy quality food.

#### Van Loc Restaurant

3010 Milam St., 713.528.6441

A great lunch time eatery serving classic Vietnamese cuisine which, according to the establishment, has around "200 menu items that come straight from mama." Dishes to try are the Vietnamese egg rolls and the beef cubed steak with lettuce and tomato.



#### Mo Mong

1201 Westheimer Rd. #B, 713.524.5664

This Trendy Montrose establishment has a great lunch crowd as well as a packed martini night on Wednesdays. But the real draw is the food- traditional family recipes mixed in with some tasty modern dishes. Must try items include the Mango Spring Rolls, Shrimp and Avocado Spring Roll, Volcano Chicken, and the Bo Luc Lac.

### WINE BARS

#### So Vino Bistro & Wine Bar

507 Westheimer Rd., 713.524.1000

So Vino highlights the unique tastes and styles of Southern Hemisphere wines. The pairing of stellar wines with the new interpretations of traditional world cuisine is the passion of co-founder Elizabeth Abraham. Must try include cooked mussels served with a soy potatoe patty and topped with a mushroom ragu, also the short ribs.

#### The Tasting Room

1101 Uptown Park Blvd. #18, 713.993.9800

Each of The Tasting Room's three Houston locations offers a unique food and wine experience. Uptown has a more sophisticated feel that attracts a hip, professional crowd. It is the newest "in" spot to sip and be seen. Check out the Sunday Brunch Buffet for \$24, or their delicious thin crust pizza anytime.

To have your restaurant featured in Yellow Magazine, or to recommend a restaurant that you enjoy, please email the information to [dining@yellowmags.com](mailto:dining@yellowmags.com).



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Design by Francesco Rota

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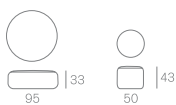
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