

CH CAROLINA HERRERA Autumn/Winter 2015 collection

If one was to name a true pioneer of the womenswear industry, a designer who can be distinguished with a simple glance, Carolina Herrera would be the first name on the lips of many a fashion aficionado.

Known throughout the industry for a style that could arguably be called classic, Mrs Herrera often creates sublime pieces with an unerring focus on elegance which never runs the risk of being overrated.

The darkness and enigmatic magic of winter's night is the source of the rich colour palette of Mrs Herrera's Autumn/Winter 2015 collection, drawing on hues of black, grey and camel. Thick fabrics create contrasting volumes and new dimensions, presenting a sense of modernity.

A-line coats in masculine cuts, capes, and fitted jackets are contrasted by relaxed pants, leather skirts and printed dresses, paired with luxurious accessories such as rich fur stoles or tall suede closed and peep-toe boots, each piece is made with precision and attention to detail.

Her signature handbags, such as the Vendome and Camelot, are reinvented with new, adventurous textures such as fur with refined finishes.

The signature pieces find themselves in good company with a new addition, the elegant Diva handbag style, seeing reds, sky blues and fuchsias splashing colour across a field of beautiful white and ivory, existing to juxtapose the deep, dark colour palette of the collection.

For the evening, Mrs Herrera uses a mix of fine silks, lace and jacquard to create a sense of femininity, the signature details not lost with bows and ruffling common throughout.



CH

CAROLINA HERRERA
NEW YORK



With this season's collection, Mrs Herrera strives to teach us all that elegance is never overrated. The collection is a new approach to refined fashion but does not balk at pushing the limits of design into a new territory of sophistication and chic, with classic gowns incorporating acrylic embroidery, mohair and a rich gradient of blues and browns, inspired by both the earth and the ocean.

Her ability to make colours dance is clear here, a striking red on the runway to provide a refreshing visual balance for the eye. However, here her success lies in silhouettes; each look has a special, unique and striking manner all of its own; whether a flattering curve or boxy, oversized coats, the sleek and graceful look is never lost amongst the lineup of stunning organza gowns, chevron patterned coats, soft cuts and fur accents.

Venezuelan-born Carolina Herrera, now 76, has long been lauded as an icon of the industry, having being named as Womenswear Designer of the Year in 2004 - a woman whose collections have been described by The New York Times as 'elegant and worldly without ever being fussy'. Mrs Herrera has certainly lived up to this once again with a collection that will see her reputation as a stalwart of fashion for a long while to come.

She has succeeded in the fashion industry by resisting the urge to be 'cool', she does not try to be 'different' or 'edgy', but consistently surprises her customer base with creations that are fresh and new.

Always pushing the boundaries with her juxtaposition of classic and modern, Mrs Herrera has remained at the helm of her eponymous label for decades, receiving steady and constant acclaim for her creations - proving each season that with sensibility partnered with classic femininity and a concentration on all things contemporary, something wonderful can be created and maintained forever.

She refuses to remain stationary, however, and is always on the lookout for what is new and what is wonderful, something to give to the world before it even knows it wants it. What else can be expected from a designer whose name is often mentioned with the likes of de la Renta and Wang?

"You must always keep your eyes open," she has said. "Beauty has a way of finding you that way."

She is a designer who is not looking back, not dwelling on past missteps or even her victories, she is looking ahead and always creating something new.

"I don't do years," the designer said, aloof as ever, before revealing this season's collection to the world. "I'm trying to go to the future."





The maxi ring in white and yellow gold consists of an arm that simulates the swaying branch of a tree with one of the collection's butterfly protagonists embracing flowers with its antenna.

Carrera Y Carrera claim the difficulty in this piece was creating it in a way that it evoked a true sense of weightlessness, whilst simultaneously giving it an ethereal and organic character that would distinguish it and furnish a subtle fluttering effect.

The talented designers of Carrera Y Carrera particularly emphasise sculptural importance in their work, visible here in the way they have made the pieces in such a way that the movement of the wings of each butterfly can be truly appreciated from any angle.

The yellow and white gold earrings in the collection feature a modern design - the concept of an earring is radically reinvented, drawing them upwards as though the butterfly is taking flight. Each butterfly silhouette is filled with openwork that really gives a greater lightness to the pieces in the collection.

Accompanying the earrings and the ring is the maxi necklace, also in yellow and white gold, featuring diamonds and sapphires in a simulation of a flock of butterflies, playing amongst themselves and bringing the essential movement to the piece.





SIMPLY FOOD



According to Jones the Grocer, an Australian export currently making waves in the UAE, there is one driving force behind their ethos: a true desire to provide the best gourmet food for their customers. And it is clear when you enter this impressive emporium of food and ingredients, serving everything from premium tea leaves to luxury chocolates to artisan crackers and handmade pasta sauces.

The shop serves products sourced and selected from around the globe, focusing on providing natural ingredients produced by specialist, artisan suppliers, showcased through the innovative in-store café menu enjoyed in the casual atmosphere of the contemporary designed cafés.

Jones the Grocer was first established in Woollahra, Sydney, almost twenty years ago. The emporium has since expanded from its homeland to include stores in New Zealand, Singapore, Qatar and the UAE including Dubai and Al Khalidiyah, Abu Dhabi.

When they launched, Jones the Grocer provided a new approach, seamlessly fusing the growing café scene with a premium retail offering. Gourmet food products, often restricted to restaurants, became accessible for everyday living for everyone.

They have since evolved to provide a range of hand-selected speciality products, a signature walk-in cheese room, charcuterie and deli all set amongst the Jones the Grocer café serving items that are also available for purchase in store.

The staff are quick to welcome you with a smile, and they are always on hand to provide a personalised service, sharing their informed knowledge of the many wonders the store provides. Each member of staff is placed where they can offer the most help to customers, with fully trained cheese experts with expansive knowledge of each type of offer, to expert, qualified baristas always happy to grind your favourite coffee to order. It is clear each staff member here has a passion for gourmet food, and is a testament to the store's welcoming stance towards talented, enthusiastic and professional individuals from all backgrounds.



There is a true enthusiasm for quality food at Jones the Grocer, clear to see when you visit the store and café, and there is a real effort to provide a truly individual gourmet experience across the board each time you pay them a visit.

The chain prides itself on its ability to select and gather the finest ingredients from across the world through both local and international suppliers. There is also a refreshing focus on making sure their products, when possible, are free of additives and preservatives – with each ingredient provided by specialist, expert artisans that truly care about the products they supply. It is Jones' belief that products that can be traced to the source simply taste better.

Much of this dedication to ensuring provision of the highest quality gourmet products comes from the specific way the chain regulates its suppliers. Jones ensures only the most dedicated suppliers, using only the freshest ingredients free of additives, colours and preservatives, are allowed to supply each of their stores. They emphasise the importance of supporting farmhouse producers, especially local ones, to make sure they are only supplied by companies who are motivated by genuine quality.

There is a seemingly endless variation of ingredients on offer throughout the range in every store, part of Jones' ongoing commitment to provide each customer with exactly what they are looking for each time they visit, whether it is the ingredients for a quick midweek meal or finding the right cured meats for an antipasto platter. Jones has whatever you need for any meal on hand.

The store also places real emphasis on providing the highest quality tea and coffee, whether in its café or on the shelves. They provide everything from the expected to the exotic, from single origin coffee beans to their own, branded coffee blend. With selections ranging from green teas to soothing infusions, there's a blend for every mood.

Soothing black and green teas and refreshing infusions are carefully made by blending quality teas, flowers, fruit and spices. From classic English Breakfast to Japanese Genmaicha green tea, and minty Arctic fire to a cleansing herbal infusion, there really is a tea for every part of the day.

Beyond their varied tea mixes, they also offer an excellent range of coffee. There is an alluring aroma of freshly ground beans in every café, and using only the finest beans, Jones have created a unique coffee blend. Coffee aficionados can also try the unique and distinct aromas of single origin beans and what's more, their coffees can be enjoyed in store or made at home using stylish imported coffee accessories.

Beyond the café is the wonderful bakery in every store – this is a chain truly obsessed with quality and freshness, offering hand-made breads, pastries and sweets that meet only the highest standards.



Each Jones the Grocer store, including their Abu Dhabi store, features a bakery led by skilled bakers and pastry chefs working hard to provide the tastiest treats. All breads provided are organic and made with only premium ingredients, baked in small batches when needed to make sure that each loaf is light, crispy and melts in the mouth, as only truly hand-made products can. As with every other product Jones provides, they too are free of colours, preservatives and additives, matching the ethos throughout the chain.

If you prefer to bake your own, there is also a range of baking mixes to try at home. Bakers and pastry chefs are also available to cater for special events at the request of a customer, and regularly scheduled in-store master classes are held, led by their expert chefs, teaching the tricks of the trade to even the most inexperienced would-be culinary master.

For those with a sweet tooth, there are handmade nougats, rocky roads, fudges, nut clusters and Turkish delights.

Earlier this year, Jones welcomed acclaimed chef, author, restaurateur and television personality Omar Allibhoy to its stores in the UAE to present its Taste of Spain menu. Omar also created a Chef Special's Menu from his book Tapas Revolution. This is just one example of the brand's dedication to providing a memorable experience.

During the Holy Month of Ramadan, the store's chefs drew inspiration from regional and local cuisine. Whilst the ingredients and spices were familiar, there was an innovative combination showcased with slow-cooked duck shawarma served with homemade date jam and fresh herb salad with lamb kebab, pickled red onion and pistachio dressed with tahini yoghurt.

Testament to the chain's unique way of listening to what its customers want, they also made the decision to make their popular roast turkey dinner, usually only available during the Thanksgiving and Christmas periods, available for take-away and home delivery on an ongoing basis. Ordered three days in advance, the dinners are available at their Al Manara, Al Safa, Al Raha and at the Al Khalidiyah outlets. Customers can choose between four succulent options including Australian Black Angus striploin and rib-eye, a juicy leg of lamb from New Zealand and a slow roast corn-fed chicken.

The roast menu comes with a selection of sides including four cheese cauliflower bake, roasted root vegetables, roasted chilli and sesame sautéed broccolini, ratatouille and sautéed new potatoes served with chopped mint and thyme.

Since it was first launched in 1996, Jones the Grocer has been carefully developing its brand and creating a niche for itself. It is no longer an infant in the gourmet food sector, and the chain continues to provide a truly unique and exceptional experience for its customers.

It is hard to pin down one reason for its success – but it is a fact that Jones the Grocer has carved this lucrative niche for itself by providing a modern day café experience with a premium retail offering for gourmet products.

It is an innovative approach which has been well received in several key international markets, including the UAE, with a growing collection of Jones the Grocer cafés in Abu Dhabi and Dubai. There are six stores in Abu Dhabi alone, including the recently opened branch in the stunning Al Muneera complex.

Should you ever find yourself near any of its stores, you would be making a grievous error by not exploring what is on offer – a truly unique and interesting dining and shopping experience available nowhere else in the UAE.



Super Salad





DOLCE & GABBANA

The inspiration for Dolce & Gabbana's autumn collection was a simple one, but powerful all the same. With their men's collection focusing on the idea of family, it was only natural their women's collection would focus on those at the head we all hold so dear - our mothers.

The mother is the heart of the family, Mr Dolce and Mr Gabbana say, the thread that holds it together, the powerful source of gravity. This idea, deceptively complex, led them on a path of intimacy, a personal approach not often seen in the world of high fashion. The two used their own memories and experiences from their childhood, which can be seen clearly throughout the aesthetic of the collection.



DOLCE & GABBANA