

PASSPORT

MOSCOW

DECEMBER 2009

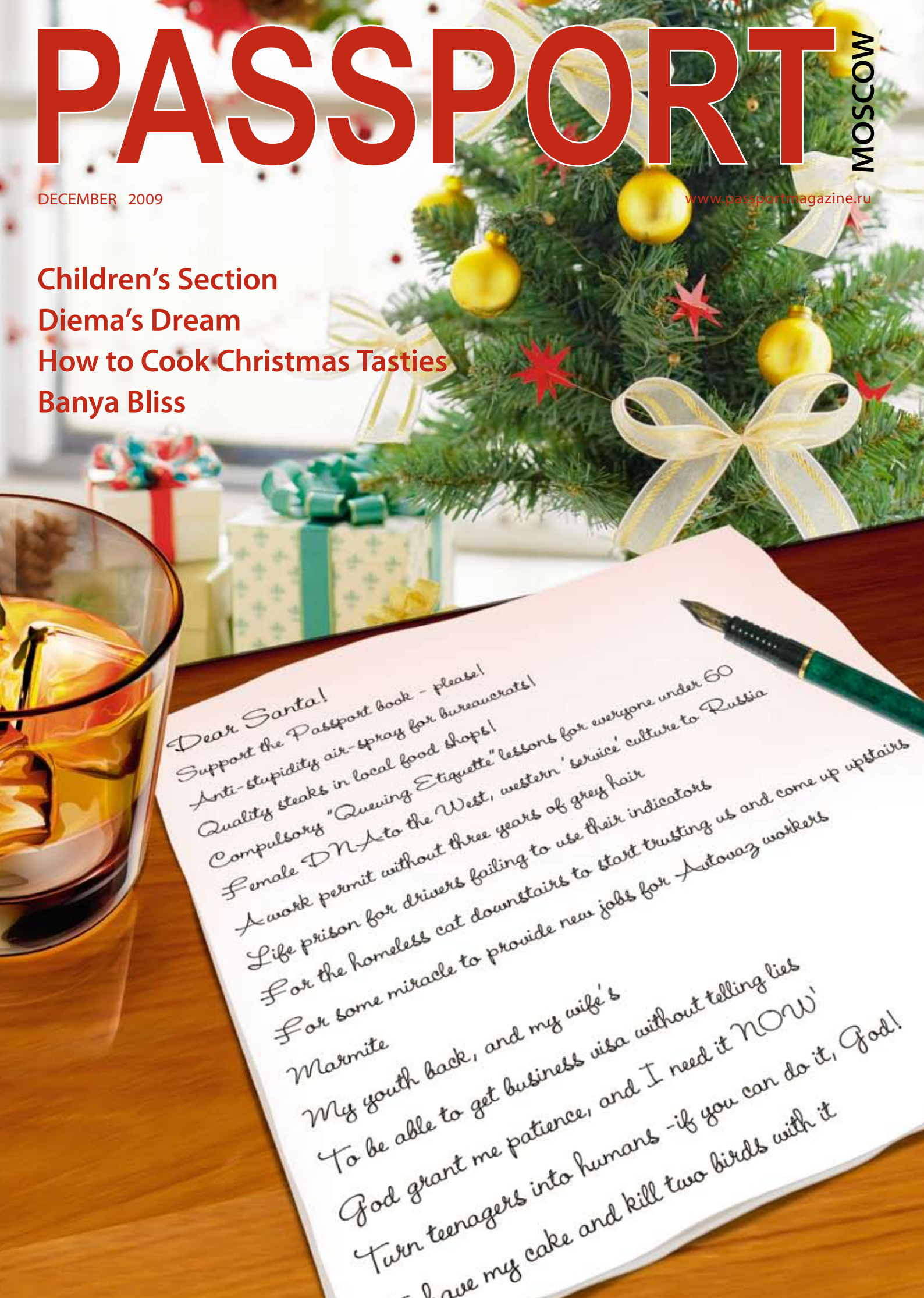
www.passportmagazine.ru

Children's Section

Diema's Dream

How to Cook Christmas Tasties

Banya Bliss



Dear Santa!

Support the Passport book - please!

Anti-stupidity air-spray for bureaucrats!

Quality steaks in local food shops!

Compulsory "Queuing Etiquette" lessons for everyone under 60

Female DNA to the West, western 'service' culture to Russia

A work permit without three years of grey hair

Life prison for drivers failing to use their indicators

For the homeless cat downstairs to start trusting us and come up upstairs

For some miracle to provide new jobs for Autovaz workers

Marmite

My youth back, and my wife's

To be able to get business visa without telling lies

God grant me patience, and I need it NOW!

Turn teenagers into humans -if you can do it, God!

I ate my cake and kill two birds with it

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John Ortega
Owner and Publisher

Christmas is finally here, and what a year it has been. We thought of organising a competition entitled 'expat of the year,' but became depressed when we realised that the categories would revolve around such heartening themes such as: 'who lost the least money,' or 'oh, are they still here?' And yet some, at the end of the chain, haven't been hit at all; their moment is still to come, whilst the rest of us are, hopefully, recovering. This month we include no news about economics at all, thank God. This issue we do fun!

Often neglected are the children in our community. No longer! They now have their own special pages, complete with games and stories. Contributions from anybody under 18, or for those of us who never really got old, are most welcome. For people who can't cook very well, or at all (the editor) we have a cookery class now starting on page 16. The stay-behinds left in Moscow over Christmas have no excuse but to terrorise their Russian partners, friends and neighbours with their favourite Christmas dishes, with Christmas carols playing in the background, together with Russians murmuring something about what on earth is going on a week before the Big Bang. Try Sue Hunter's scrumptious mince pies, brandy butter and tuna paté for a start. Smoking cigarettes is a big no-no, but you will hopefully forgive the editor just this once for indulging in a totally sexist, totally pollutant and thoroughly enjoyable little article on cigars, written by resident Moscow cigar connoisseur Victoria Radugina. Charity Diema's Dream is the subject of a feature written by Marina Lukanina, this issue is indeed a sort of 'bonus' issue for a special time of the year. Why shouldn't we all have a really good time, for heaven's sake we deserve it!

Happy Christmas and New Year From all at Passport!

Ararat Park Hyatt Invites All for New Year

The Ararat Park Hyatt invites you to a New Year celebration at the Conservatory Lounge & Bar with its fantastic view of the Bolshoi and Red Square. The best of international and local cuisine is presented by our executive chef, Emmanuel Garde, and live music will be performed by 'NY Project'. There are two packages: one includes an open premium bar with Dom Perignon 2000 and the second with Moët & Chandon Brut Imperial. Both packages include New Zealand Sauvignon Blanc, and Afincado, Malbec, Terrazas, Mendoza. Also, Vodka Kauffman, Hennessy XO, gin, rum, a selection of whiskies and single malts and a choice of other liqueurs and spirits. The buffet and live cooking stations will feature a variety of delicacies such as oysters, sushi, carvings and a mouth-watering dessert buffet. The price per person is between 24,500 and 29,500 roubles. Prices include taxes & service. For reservations call: 783 12 34 (ext. 1296) or 783 12 96, from 12:00 till 21:00

Fondue Festival at Café Swiss

From December 1-11, the Café Swiss is hosting Fondue Festival with various kinds of fondues in the menu. You will get a chance to try Burgundy, Savoyard, Chinese, "Fribourgeoise" and Swiss Chocolate fondue. The best fondue can be enjoyed while engaged in lively conversation with family and friends. That's why it is known as a perfect dish for socializing.

For further information or to book a table in Café Swiss, call: +7 (495) 221-5350



Season's Greetings from Moscow Montessori Preschool

With the winter season finally here, everybody is excited and anticipating a celebration! Why not take this opportunity and introduce more cultures and traditions to young children this holiday season.

Most of us know of Father Christmas and what he does over the holidays, but did you know he has many names depending on which country you are in? In many English speaking countries he goes by the name of Santa Claus, St. Nicholas or Kris Kringle. In Brazil, Spain and Peru he's called Papa Noel. In Italy he is Babbo Natale. In Morocco he is called Black Peter. And here in Russia he goes by the name of Ded Moroz. So wherever you are enjoy your holiday!



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Tabakov's Theatre

Tabakov's Theatre has always been known for its top-class productions that attract full house after full house. That is why quite a few of its plays have been in the repertoire for a long time. Two good examples are the play ART by the contemporary French dramatist, Yasmina Reza, and Sublimation of Love, an Italian comedy by Aldo de Benedetti (1892-1970).

Marina Lukanina

ART

ART is called by the theatre a 'psychological sketch.' Three major stars of the theatre - Mikhail Khomyakov, Alexander Mokhov and Sergey Belyaev - play the roles of three friends. The play begins with a simple discussion about a painting that one of the friends has purchased. However, very soon the topic of conversation goes far beyond artistic concerns and moves toward friendship, love and loyalty. The play is very dynamic; for two hours without an intermission the audience is fully immersed in watching the developing relationships among three friends. A lot of questions and issues are raised in this witty play. Yasmina Reza is rightfully considered to be "an expert of dialogue." This play was hugely successful on Broadway some years ago.

December 12

Tabakov's Theatre, 1A Chaplygina Str.

Tel: +7 (495) 628-96-85

www.tabakov.ru

Sublimation of Love

Sublimation of Love is written by Aldo de Benedetti, a very famous Italian comedy dramatist and screenplay writer. His first big success came in 1936 when he finished his comedy Two Dozen Scarlet Roses. Since then his plays have been in the repertoires of many theatres and always in high demand.

However, Sublimation of Love was not really understood in Italy when it appeared in 1963 and was not staged until 1995, almost 25 years after the death of the playwright. In 1997 the Tabakov Theatre staged this play in Russia for the first time.

This is a 3-actor play starring the founder and the head of the theatre, Oleg Tabakov, along with his wife, actress Marina Zudina, and Vitaly Egorov, one of Tabakov's former drama students. Oleg Tabakov plays the role of an aging politician Leone Savasta, Marina Zudina is a young and energetic writer, Paola, and Vitaly Egorov convincingly depicts an unsuccessful drama playwright Pietro Degani. As with most situation comedies, there are a lot of unexpected events, including the conflict itself - Degani breaks into Savasta's house searching for food and is caught. The neighbours find out, and Degani complains to Savasta that he is unable to have his plays staged. So Savasta agrees to publish them under his name in his own interest. However, this is only one thread of the play's story line.

December 22

Tabakov's Theatre, (on the stage of the Moscow Pushkin Theater)

Where: Tverskoy Boulevard, 23

Tel: +7 (495) 628-9685

www.tabakov.ru

The Sovremennik Theatre

The Sovremennik Theatre's opening nights of the 2009-2010 season on October 17th and 24th featured a play called Dzinrikisya written by famous dramatist, Alexander Galin, who has been working with the Sovremennik Theatre for over 25 years. Several of his other plays are currently in the theatre's repertoire.

Dzinrikisya, meaning 'riskshaw' in Japanese, tells a story set in present-day Moscow, in the midst of the financial crisis. Two main characters of the play are former successful specialists (one was the political PR manager and another one worked at a bank) who now have to earn their living by driving a riskshaw from Chisty Prudi to the Pushkinskaya Square.

Regardless of the "crisis" background, the play is a comedy, and in fact leaves the audience hopeful that when you are young, full of strength and you are in love, you are able to overcome any obstacle.


Young actors of the theatre - Andrey Averyanov, Alexander Khovansky, Elena Plaksina and Victorua Romanenko - play the leading roles in this performance.

December 11, 21, 26

Sovremennik Theatre, 19A Chistoprudny Boulevard


Tel: +7 (495) 628 - 7749

www.sovremennik.ru



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Wednesday, 2nd

ArtManezh (exhibition)

At the beginning of December the Manezh houses one of its most significant traditional cultural events of the year. Paintings by Andy Warhol, Salvador Dali, Henri Matisse, Rene Magritte and many more.

Manezh, till December, 6th



Thursday, 3rd

St. Andrew's Anglican Church presents: Italian organ music

Tatyana Kalashnikova performs Vivaldi's "Seasons", Frescobaldi's "Toccata", Albioni's Adagio.

St. Andrew's Anglican Church, 19:30, see details on:

www.grigorianconcert.ru (495) 772-5842



Saturday, 5th

International Women's Club presents: Saturday Coffee Morning

Le Pain Quotidien, 10:00

For further details see web site:

www.iwcmoscow.ru



Sebastien Roch (pop-rock)

A French musician and actor who became well known after his character 'Christian' in the teenagers' series "Helene et Garcons". He is well-known in France for his philosophic and romantic songs in a uniquely French pop style.

Ikra Club, 20:00



Tuesday, 8th

International Women's Club presents:

New-comers' Coffee

For further details see web site: www.iwcmoscow.ru

Le Pain Quotidien, 10:00

Vivaldi

The Moscow International Choir performs Vivaldi's Magnificat and a selection of Christmas carols.

St. Andrew's Anglican Church, 19:30, also 11th.

Voznesensky per. 8, (Metros: Okhotny Ryad, Pushkinskaya, Biblioteka imeni Lenina). Ticket prices: 450 roubles at the door, 400 roubles in advance. Call (495) 924-5581 to book tickets.



Wednesday, 9th

International Women's Club presents: Cocktail Hour

Join us for an evening of cocktails and socializing. For IWC members and spouses only. Kindly note that you will need to pay for your own drinks and food.

For time and location see web site: www.iwcmoscow.ru

Thursday, 10th

Variations in Organ Music

St. Andrew's Anglican Church, 19:30,

www.grigorianconcert.ru, (495) 772-5842

Friday, 11th

Rosemary Hilhorst of British Council in Russia (lecture)

"Art & Literature in London & Moscow – International Cultural Relations & the Work of the British Council in Russia" is the title of a lecture to be given by Rosemary Hilhorst, Director for British Council Russia, hosted by English Language Evenings.

Chekhov Cultural Center, 19:00. Strastnoi Bulvar 6. (Thru tunnel, first door on left).

Metro: Chekhovskaya. 50 rubles. www.ELEMoscow.net

Natalie Imbruglia (pop-rock)

Natalie Jane Imbruglia is an Australian singer-songwriter, model and actress. In 1997 Imbruglia launched a singing career with the international hit, "Torn". The subsequent debut album *Left of the Middle* sold over 6 million copies worldwide. While following releases, *White Lilies Island* (2001) and *Counting Down the Days* (2005), have been unable to match the commercial success of her debut, the latter became her first UK number one. Her fourth studio album *Come to Life*, was released on October 2, 2009.

B1 Maximum, 21:00



Backstreet Boys (pop)

A Grammy-nominated American vocal group who have sold over 100 million albums worldwide, making them one of the biggest selling artists of all time. Their earlier songs still remain very popular among younger audiences. When they returned to the pop scene in 2005, their sound had changed dramatically, incorporating only live instruments (some of which they play themselves) and a more guitar- and piano-driven pop-rock sound. After the 2005-2006 tour, original member Kevin Richardson left the group to start a family, but the four-piece refused to rule out a possible return for the singer. Now, the group consists of Nick Carter, Howie Dorough, Brian Littrell and A. J. McLean. The quartet has since released two albums, the most recent on October 6, 2009, titled *This Is Us*, which went back to pop music, although is still considerably different from their classic sound, with *This Is Us* being more R&B.

Crocus City Hall, 20:00

Vanessa Mae (violin concert)

Vanessa is an internationally known British pop and classical musician, especially noted for her violin playing. Her music style is self-described as "violin techno-acoustic fusion," as several of her albums prominently feature the techno style.

Crocus City Hall, 20:00



Damian Hirst presents: The Dead (exhibition)

Death is a central theme in Hirst's works. He became famous for a series in which dead animals (including a shark, a sheep and a cow) were preserved - sometimes having been dissected - in formaldehyde. The *Physical Impossibility of Death in the Mind of Someone Living*, a 14-foot (4.3 m) tiger shark immersed in formaldehyde in a glass tank became an icon of British art in the 1990s, and the symbol of BritArt worldwide. He has also made "spin paintings," created on a spinning circular surface, and "spot paintings", which are rows of randomly-colored circles.

Triumph Gallery, till 15th, January

St. Andrew's Anglican



Vasily Egorov's photo exhibition

Probably one of the best-known Russian photographers, who photographed Stalin, Brezhnev and many other political leaders of the USSR.

Lumiere Gallery, till 17th January, phone (495) 230-38-68 for details.

Thursday, 17th



Saturday, 12th

International Women's Club presents: "In the Spirit of Christmas"

Join in the holiday cheer with IWC members and their families at the IWC Holiday concert.

Ukrainian Cultural Center, 9 Arbat St, building 1. 12.00pm

Church presents: Concert of Organ Music

Starring tenor Alexander Naumenko, the British National Opera soloist and other performers.

St. Andrew's Anglican Church, 19:30, www.grigorianconcert.ru, (495) 772-5842

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Anonymous Heroes of Moscow's Photographic Chronicles

All epochs are subsequently described by historians, and photography remains one of the best ways to record everyday life. On the one hand, the quality of photographs with so many digital photographers around nowadays has deteriorated, but on the other, the sheer number of pictures has made photography more democratic, thus at least preventing it being used as propaganda. The Moscow House of Photography, supported by the Moscow government, began a competition seven years ago to create a photographic chronicle of the city. Both professionals and amateurs were invited to submit their work in different categories, from architecture, street scenes to the human face. They took about a month to select about two hundred works for display from thousands provided by applicants. For a month the selected photos will be displayed in the Manezh and judged by a professional jury; and the opinion of visitors will also be taken into consideration. The names of the winners will be announced in January.



Manezh

Open: 10:00-20:00

Open daily except Monday

From December 19

www.mdf.ru

One Thousand Years of Orthodox Pilgrimages



*State Historical Museum
Red Square (North Side)
Through February
10:00-18:00
Open daily except Mondays
www.shm.ru*

Pilgrimages to holy places are a special cultural and historical feature of the Russian Orthodox Church. The concept of the current exhibition at the State Historical Museum is based on the religious and spiritual, historical and cultural aspects of pilgrimages. The history of the Russian Pilgrimage to the Holy Land reflects the Russian Orthodox Church's thousand-year history. Historically, the route through Constantinople to the Holy Land has always reminded Russians of the Byzantine Empire and the principal centre of Orthodox Christianity. Princess Olga of Kiev was the first ruler of the Rus to convert to Christianity and make the pilgrimage to Constantinople. Years later her grandson Prince Vladimir converted the Rus to Christianity.

Individual pilgrimages were made from the 11th to the 17th centuries when in honour of the Resurrection Cathedral in Jerusalem, a similar cathedral near Moscow was constructed. A site in Istra was chosen for its resemblance to the Holy Land with the river Istra representing the River Jordan. This cathedral became one of the citadels of Orthodox Christianity, along with the Kievian Pechersk Lavra, the Trinity Lavra of St. Sergius in Sergiyev Posad, the Solovetsky Monastery and the Kirillo-Belozersky Monastery in Vologda Oblast, to mention only a few of the most important places. About six hundred exhibits from the Tretyakov Gallery archives, the Pushkin Museum of Fine Arts, and the State Historical Museum are on display.

Commemorating Poltava

The tercentenary of the Battle of Poltava is commemorated in the Assumption Belfry and One-Pillar Chamber of the Patriarch's Palace this month. The Poltava battle resulted in a decisive victory for Peter the Great over the Swedish Empire of Charles XII. The exhibition is divided into two sections: the first is dedicated to the outbreak of the war, beginning with the battle itself; the second is dedicated to a display of victory exhibits that the Russian army used to proclaim its triumph.

The exhibition has been prepared by experts from the Kremlin museums, from the Hermitage, from archives in Dresden and museums in Vienna and Copenhagen. On display are portraits, military decorations, gold commemorative medals, arms, trophies, banners, personal belongings of the commanders, a camisolé of Peter I worn by him during the battle, with other unique items given by Peter the Great to his ally Augustus the Strong, such as an unusually large sapphire, which has been kept since 1698 in the Royal treasure chamber in Dresden.

*Kremlin Museums
Open: 10:00-18:00
Open daily except Thursday
www.kreml.ru*



Faces of History

Over one hundred portraits from the collections of a variety of museums from London to Nizhny Novgorod are on show at the Pushkin Museum of Fine Arts. They trace the evolution of artistic vision against the background of the serious political and social changes of the 19th century, when painters began to insist on their own vision and leave accepted rules of depicting historical subjects behind. To describe the 19th century we have to take into consideration a faster rhythm of life with the invention of steam engines, the chaos of revolutions, the establishment of colonialism, and new geographic discoveries. Every-day life became less stable, and the future less predictable. The past became known as a 'golden era' because it was relatively stable. Compared to their predecessors, painters of the 19th century visibly enlarged the encyclopaedia of historical personalities displayed on their canvases.

Not only characters from the Bible or ancient myths, but also modern-day biologists, travellers and painters appear in the portraits. Medieval Queen Fredegunda, King Rudolf of Habsburg and Emperor Maximilian are examples. On display are masterpieces by Jacques-Louis David, Jean Auguste Dominique Ingres, Eugène Delacroix, Adolph Menzel and others.



Pushkin Museum of Fine Arts

12/2 Prechistenka Ulitsa

10:00-19:00

Open daily except Mondays

Through January

Waltz of the Flowers by Olympic Champions



Whereas the tunes of the Russian composer Tchaikovsky's 'Nutcracker' are symbolic of Christmas in the West, in Russia you can see the ballet performed even in summer to the great surprise of foreigners. Ballet and figure skating, two passions of Russians, are combined in one show: 'Nutcracker on Ice.' The 170th anniversary of Pyotr Ilyich Tchaikovsky's birth is celebrated next year. 'Nutcracker on Ice' is the first Russian large-scale performance produced by Tatyana Anatolievna Tarasova, the famous Olympic figure-skating trainer. Nina Chusova is the stage director. Since her first productions, such as the hilarious 'Twelfth Night' staged at the LimeLight Theatre, where the musical part consisted of Beatles' songs, Nina Chusova has dreamt of staging another musical. As we know and want to believe, our dreams come true at Christmas.

From December 15

For schedule and tickets: www.thenutcracker.ru

Maestro Spivakov Invites

On the threshold of the New Year, Maestro Spivakov will perform both as a soloist on the 25th of December in a musical programme 'Bach's hour' and as conductor and leader of the National Philharmonic Orchestra on the 31st of December. On Christmas Day, to commemorate the great maestro Sviatoslav Richter and his love for Johann Sebastian Bach, Vladimir Spivakov will perform Bach's Sonata for violin and harpsichord and also arias from cantatas together with Anastasia Beloukova (soprano), Yermey Zukerman (second violin), and Zoya Abolits (harpsichord). The second concert is a unique combination of Charlie Chaplin's 'City Lights' and its 'soundtrack', as it would be called nowadays, performed live by the Philharmonic Orchestra directed by Spivakov. The score was recreated by Timothy Brock in 2004. Happy New Year to the International House of Music!

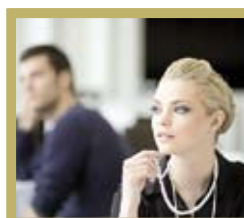
December 25, 31

International House of

Music

19:00

www.mmdm.ru



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Work Permit Issues

by Timur Beslangurov,
Managing Partner,
VISTA Foreign Business Support

The migration policy of the Russian Federation, like the migration policies of most countries, regulates the number of people able to travel to, and work in, Russia so as to guarantee national security, protect indigenous labour resources and encourage economic growth. Fair enough. However policies are not consistent, and are implemented sporadically. Foreign businesses need a stable legislative base, but as far as migration policies go, there is little stability.



Timur Beslangurov

There are aspects of the migration law which seem illogical. For example, employers of low-qualified workers are not required to attain permission to employ workers, but work permits can be refused to well-qualified specialists if their jobs can be done by Russians. Thus we have mass unemployment in Russia, and millions of low-qualified migrant workers doing the jobs of Russians.

Only one category of foreigners actually benefits from being subjugated to the work permit rule; foreigners who are hired by a Russian legal entity which has a contract with a foreign company. Most foreigners working in Russia actually prefer to remain the employees of the foreign company (so as preserve social, medical insurance and pension). Having to get a work permit to work in Russia helps them to preserve that status.

Sportsmen, actors, and actresses coming to film shoots, singers, musicians and circus performers who come to Russia for a particular shoot, performance or series of performances all need permits. Frequently they have to cancel their shows or shoots because it takes too long to get the permit and visa. Procedures need to be changed so that all documents can be prepared and issued within one month, maximum.

The situation for investors is absurd. By law, foreign investors have the right of temporary residence in Russia. However it is not clear who exactly a foreign investor is, because neither the sum of the investments being made nor the nature of the investment is specified. On the basis of what happens in other countries, we suggest that the following changes be made in current law: foreigners who invest no less than \$300,000 and who create no less than five jobs for Russian citizens should have the right to obtain a temporary residence permit, and be able to work without the need for any specific work permit. It is difficult for a foreigner who has created a company in Russia to obtain a work permit under the quota system unless he or she is married to a Russian and the application is made on the grounds of family considerations. The length of time involved in making the application is unreasonable, and the process complex. Thus an investor who creates jobs for Russians, is unable to stay in Russia to control his investment because he cannot get a work permit from his own company, because he can only do that if he can prove that his own job cannot be replaced with an unemployed Russian citizen. He also has to have a degree.

At present, work permits are issued under a quota system. Employers inform the migration authorities about the number of permits they need for the next year. If a company cannot predict accurately how many foreigners will be needed, any additional applications will probably be rejected. A whole series of companies who made declarations about needing foreign workers in 2010 have recently been requested to reduce the number of foreign workers which they plan to hire in 2010, or have been informed that they are no longer able to hire foreigners. This situation creates a negative resonance in employers who are hiring foreigners to work in Russia.



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With all due respect to the migration authorities, I would like to point out that companies hire foreigners because they need to hire them. The refusal or acceptance of foreigners should be decided by the merit of each individual company and its needs, not by a changing quota system.

In general, obtaining all necessary documents to apply for work permits is difficult, and time-consuming, especially when additional documents are required. The introduction of a requirement a decade ago that applicants have a degree has caused problems, as many foreign who have considerable experience (15-20 years) do not have a higher education. In September, this requirement was made more complex because migration officials started demanding that diplomas be submitted with an apostille. Foreign white-collar workers now have to go back to their native countries to arrange these stamps.

Not only are work permits needed, visas are also required to enter and leave Russia. Representatives of foreign companies are not allowed to request business visas for their foreign colleagues, they can only be mediators. Visas need to be registered each time a foreigner arrives and leaves, creating a huge overload of work both for companies and for the migration services.

Last but not least, according to current legislation, business trips within the Russian federation cannot exceed 10 calendar days a year. An increase to 60 days is possible but only if in the labour contract concerned demands such travelling, and such status relates to only a limited number of jobs. **P**



Work Permits and Visas ■

Labor Law Services ■

Legal Services ■

Business Structuring ■

Tax Advice ■

Accounting and Payroll ■

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RBCC

RussiaTalk 2009



The RussiaTalk Forum in progress at the Old Stock Exchange



Gennady Melikyan, First Deputy Chairman of the Bank of Russia



HRH Prince Michael of Kent

Text and photos by
Ian Mitchell

This year's RussiaTalk forum was the first organised by the new Russia Director of the Russia-British Chamber of Commerce, Chris Gilbert, who took over from Neil Cooper last summer. The format was similar to that of previous years but there was an air of slightly greater controversy. Whether this was due to different scheduling of the speakers or whether due to a different atmosphere in the Russian business community is debatable. One thing was obvious: it was mainly a Russian event, unlike previous years where there were as many, if not more, English-speaking presenters than Russians.

The mood in 2009 was more workmanlike. The format in previous years had been more akin to a seminar at which the leaders of the business community in Russia and their counterparts in government made pronouncements on the economy and its prospects. In 2009, there were fewer headline political speakers, but more businessmen prepared to voice criticism of public policy. It is perhaps to be regretted that the senior government figures of previous years were not there to hear what these people had to say.

Of those who did attend, the most notable was Arkady Dvorkovich, the economic advisor to the President of the Russian Federation. He conveyed a different impression

from last year, when his essential message was that Russia was going to be largely unaffected by the global financial crisis. This time it would not be fair to say that he had his tail between his legs, but certainly it was wagging below the horizontal. Here was a man who was doing a lot more listening and a lot less glib rebutting.

By contrast, Gennady Melikyan, the First Deputy Chairman of the Bank of Russia, gave a combative defence of his institution, enlivened by wild gestures and an almost shouted delivery. His point was that there was little to criticise in Russian fiscal management. However, he was taken severely to task by Boris Titov, Chairman of Delavoya Russia, who presented an unvarnished view of the inadequacies, as he saw them, of Russian economic management, and also of the performance of the Bank itself.

Titov's basic point was that Russia is not competitive internationally, whatever the government may choose to say it believes, and it never will be until it has a complete change of economic management. He was obliquely supported in this view by the day's other lively talk, which was given by Oleg Chirkunov, the Governor of the Perm Region. He is one of Russia's less "Soviet" local government leaders. At one point, the meeting threatened to get almost lively.

Perhaps in future years more of this sort of debate would be useful. Frank

exchanges of view are much more interesting than diplomatic platitudes.

The only other speaker who talked controversially was Karl Johansson, the American representing Ernst & Young. He made a number of criticisms of Russian economic management, but unfortunately did not have enough time to draw any sort of analytical conclusion. Many attendees felt there were too many speakers. Some of the less controversial guests could have been sacrificed in order to make time for wider and more robust debate.

There were two social highlights to the event. One was a very enjoyable drinks party in the beautifully restored Museum of Folk Art near Novoslobodskaya. The other was a remarkable concert by the Globalis Symphony Orchestra, held in the basement concert hall of the Christ the Saviour Cathedral at Kropotkinskaya, at which a programme of music composed by members of the Russian royal family was played.

Much of it had never been performed in public before, quite undeservedly I should say. The highlight was a trio of orchestral pieces written by no less a figure than Tsar Alexander II. HRH Prince Michael of Kent, the Patron of the RBCC, gave a short speech at the end, in which he said he had no idea that he had such talented ancestors. I think he reflected the view of most of the audience. **P**



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Club History III (1997-2001) - Face Control

text and photos by Elena
Krivovyaz

Another type of nightlife came to Moscow from 1997-1999, completely different from the epoch of Titanic, Utopia and Manhattan clubs. There were fewer gunshots; the bandits and "Noviye Russkiye" (The New Russians) were replaced by Bohemian youngsters and the beautiful people. But the club culture became more exclusive, available only to a minority.

The age of rave parties came to an end. Nobody expected the crisis that burst on the country in 1998, so Moscow spent money as if there was no tomorrow. The year 1997 introduced glamour to the exalted masses. It was in fashion to be rich, an idler with a sense of humour and a master degree in sciences. That year the Jazz Café was opened – a brand new dwelling-place for this

strange society and some other people as well. The club was owned by some Yugoslavians, Sinischa Lazarevich who became famous for his Zima, Leto and Osen projects (clubs he opened during 2002-2004). "I can still recall how it was, - says Dmitry Shalya, the editor-in-chief of "Ne Spat!" magazine ("Stay awake!") and promoter of numerous clubs during the 1990s and 2000s. "Misha the Yugoslavian used to do our face control. He had to decide who would get in and who would stay outside. He kept a kind of balance: some bohemian people, fifty or more young and beautiful models and the rest were respectable people who happened to be sponsors for the models. Expats were frequent guests of the Jazz Café and they were always welcomed. Misha's technique was to look at people's shoes. So shoe manufacturers should thank Sinischa Lazarevich for helping to grow their businesses," Dmitry laughs.

Jazz Café was very successful during its first two years, but the crisis of 1998 spoiled the glamorous paradise. "We had to close the venue in 2001 for some banal reasons", explains Vlado Ostoich, one of Jazz Café founders. "There was a

church in the neighbourhood and some inhabitants complained because of the loud noise. Club life in Moscow was dif-



ferent at that time because we didn't want to empty our clients' pockets as is being done in the clubs at present."


These were not the only reasons why Jazz Café disappeared. It cleared the way for the new clubbers' favourite jaunts. They were Zeppelin Club and XIII. They opened in 1999 and became competitors to each other. XIII appeared in early spring and started a tra-

friends' friends... It was not that easy to decide for a clubber where to go: to XIII or to Zeppelin? To Zeppelin or to XIII? Most of them ended up visiting both clubs during one night.

If you couldn't get in to any of these clubs you could try your chances in Propaganda. This club opened in the middle of nineties in Kitai-Gorod, and housed techno and house parties which were

The owners felt that the concept of selective entry itself was at fault, and both clubs closed in the early 2000s, paradoxically when they were at the peak of their popularity.

XIII tried to re-open in 2005 but in two or three years it was forgotten because of the appearance of a new generation of fascinating clubs.

Which ones – see Clubs IV. 



One of the late-nineties clubs in action

dition of masquerade parties which was taken up with huge enthusiasm. The club was decorated in a special way every weekend. On Friday for instance, it housed freaks and clowns and on Saturday ghosts. It was XIII that brought the tradition of celebrating Halloween to Moscow. The clubbers remember those days with nostalgia, when Myasnitskaya street where the club was located, was choc-a-bloc with cars and with people in strange costumes on the 31st of October.

In December 1999, the Zeppelin Club opened and took some of XIII's audience. Zeppelin was in the Gilyarovskiy (the famous early 20th century Russian author of "Moscow and the Muscovites") mansion. There was no kind of masquerade as in XIII but the air was bohemian and the people were not occasional visitors: almost all of them were the friends of the owners or their

new to Moscow at the time (surprisingly they are popular even now). It wasn't as glamorous and unconventional as the famous XIII or Zeppelin, but it didn't welcome 'inappropriately' dressed visitors either.

These clubs started the tradition of free entrance for special people. The words "face control" explained it all. Not every expat was let inside: they had to be stylishly dressed and good looking to the police-like face control men. The result was that the clubs became semi-exclusive.

This semi-exclusivity led to these two clubs' ruin. The face control toughies couldn't control exactly who came in, they wanted the rich, beautiful and bohemian bunch, but this wasn't possible without attracting a lot of other people too. The rich and beautiful mob who regularly patronised such venues objected to a mixture of 'ordinary' people.



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Diema's Dream - Make the Dream Come True!



True charity is the desire to bring benefit to others, without considering the benefits

Helen Keller (1880-1968, the first American deaf and blind person to earn a BA degree)



text by Marina Lukanina,
photos by Alina Ganenko

People tend to take certain things for granted, especially such "simple" things as the ability to walk, to see, to hear. It is not until we witness children and adults with severe physical or developmental challenges that we start to wonder what would be like to lead the life of a disabled person, especially in such a "non-disabled-friendly" country as Russia.

I remember when I first moved to the USA back in 2005 I could not believe seeing so many people in wheel-chairs in public transport, at the theatre, in the grocery stores. It was a very unusual picture for me as in my home country, Russia, I never saw these people leading a normal and active life. The government in Russia seemed to "ignore" the fact that they exist, that they also would like to get out of their houses and be part of society.

The situation is slowly changing, however, as Russia adopts an increasingly western approach. But there is still a long way to go. Hearing about such organizations "Diema's Dream" – a Rus-

sian charity founded by an American – brings hope that the lives of many disabled people in Russia will change for better.

Mary Dudley established "Diema's Dream" almost ten years ago, after she visited several Russian orphanages and witnessed the conditions the orphans were kept in. Diema Martinov was among the children that Mary met on her "Russian journey" and there was something about him that encouraged Mary to set up her charity in Russia.

"I choose to do this because these disabled children need someone to fight for them, to have a better life, the right to feel loved and the right to reach their potential in life", says Mary. "I mourn the children that are mentally disabled and deplore the treatment they receive."

The Foundation "Diema's Dream" was registered as a Russian charity in 2006. It is also registered in the USA and UK. The main focus of the Foundation is helping children with severe physical and mental disabilities. "We have four programs that fully support the mission of our orga-



nization whose main aim is to help disabled children adapt to society, and to change public attitude towards disabled children," commented Elena Volodina, Deputy Director of Charitable Programs.

The very first program of the Foundation was the program "Help." The program entails helping four orphanages in Moscow, Ryazan and Tula regions with supplies, educational materials, medicine, clothes, etc., help which is much needed as the orphanages' budgets are always restricted, and funds are consistently scarce.

Another program that the Foundation runs is called "Family Center Program." It encompasses a variety of projects ranging from helping families with disabled children to receive free rehabilitation services and consultations to providing social activities and individual development programs. Art therapists, specially trained teachers, psychologists and speech trainers are at the full disposal of disabled people.

The "Take A Step" program was launched in 2009. The goal is to help



low-income families that have children with congenital anomalies of physical development to improve their quality of life. Of course there are more children in need than the Foundation can actually support so the selection process is quite serious.

"We have three selection criteria that absolutely have to be met before we are able to allocate the funding," says Julia Rybakova, Program Coordinator. The child must urgently need surgery, the city or the federal budgets be unable to cover the expenses, and the family's income is below certain level."

Julia continues: "We often get referrals from medical institutions or former patients that we have helped. We try our best to help children in need become more productive members of society."

"The Village Program" evolved from the need to support children who become young adults during the past ten years of the Foundation's existence. According to the law, after the age of 18, disabled people are put into nursing homes or boarding houses that have very limited opportunities for further development. That is why the Foun-

dation is starting a project providing houses to be used as "family settlements" where young disabled adults live and feel members of society. They learn various adaptation techniques necessary in a social setting. One house in the Tula region is completed. "Currently, we are still waiting for electricity, and therefore we can not yet settle the first permanent residents," commented Elena Volodina. "However, last summer we were able to use existing premises as a summer camp – Integration Summer Camp."

The camp held its first session July 21-28th, 2008. Seven families, including nine children with various disabilities ages from 3-22, stayed at the camp along with special teachers and three volunteers from the USA. "It was great fun for everyone!" continues Elena. "Kids get an experience of living in a community setting, learning to work with clay, learning new songs, dances, and other activities."

All these great programs and initiatives could not have been carried out without a carefully planned and successfully implemented fundraising strategy. "Our main fundraising event of the year is the Dreams Auction held every year in Moscow," said Evgenia Mendenhall, Development Director. "Over the last several years, we have held it in the famous GUM department store on Red Square. We have a number of sponsors who have been supporting us for the past ten years coming to this auction and bidding for paintings that are donated to us."

The auction is held with the support of the London auction house, Christie's. Last year the chairman of Christie's Mr. Hugh Edmeades came to Russia. This auction will be held for the 8th time in summer 2010.

The Foundation strives to maintain the current sponsors' base as well as to recruit new sponsors by building relationships with corporations and private donors.

"We have had quite a few private donations", commented Evgenia. "Among the main Foundation sponsors are Coca-Cola Hellenic, Linklaters, Chevron, ConocoPhillips, Credit Suisse, DeGloyer MacNaughton, Deloitte, KPMG, PBN, PricewaterhouseCoopers, Raiffeisen Bank, Sroytransgaz, TNK-BP, White & Case, UFG."

There are various levels of sponsorship. To learn more about this you can visit the Foundation's web-site: www.ddfund.ru

Another successful way of raising money has proved to be a 'holiday brunch' organized at the Ararat Park Hyatt Hotel on November 15th, 2009. The event was held in partnership with NB Gallery that donated paintings for sale. Thanks to the Ararat Park Hyatt Hotel, all the proceeds went directly for the benefit of disabled children.

"We try to organize such events at least once a year," says Evgenia. "They provide a relaxed family atmosphere and people enjoy coming to these brunches to meet friends and also to help a good cause."

It was encouraging to meet the enthusiastic staff of "Diema's Foundation." Thanks to such organizations the lives of people with disabilities in Russia will be slightly easier and a lot happier. Nourishing such concepts as "giving back to the community", "charity", "volunteering", and "helping others" will facilitate the necessary mind-set shift and provide tools to successfully integrate disabled people into the society. With the help of "Diema's Dream Foundation" and other similar organizations that make a positive impact in this world, it will be possible to make the dream come true! **P**



Christmas Recipes

Text by Sue Hunter, food photos by Sue & Ross Hunter

The first in a series of seasonal cooking tips, always easy and quick to make, and using good value local ingredients. For Christmas time, here are three favourites, ready to fill gaps or to have handy for unexpected guests dropping in. Some of these can be rustled up very quickly too!



Tuna Paté /Dip

1 large tin of tuna fish in brine
1 yellow or red pepper
1 medium onion
Half a cucumber
1 tomato
2 hard-boiled eggs
500 ml mayonnaise
Pepper
Cayenne pepper or paprika (optional)

Method

1. Chop the pepper & onion into fine pieces and then stir fry quickly until slightly softened, set aside to cool.
2. Drain the tuna fish into a large mixing bowl and mix with a fork.
3. Dice the cucumber, tomato and hard-boiled eggs into small chunks.
4. Add the peppers, onion, cucumber, tomato and hard-boiled eggs to the tuna fish and stir together.
5. Add the mayonnaise until you have a smooth, pâté-like consistency.
6. Add pepper and a touch of cayenne powder if you like spice.
7. Serve with fresh brown bread or toast as a starter, or with fresh cut vegetables as a dip.
8. This will serve 15 people as a dip, or 8 as a starter.

Cost: no more than Rb.400. Preparation time 15 minutes

Traditional Mince Pies with Brandy Butter

For the pastry:

200g plain flour

100g butter

cold water to mix (5 – 7.5ml to every 25g flour)

milk or beaten egg to seal and glaze

350g mincemeat (either bought in, or using the recipe below)

randy (optional)

Wash down with a nice bottle of Praskoveya Winery Calvados (Stavropol)

Method

1. Sift the flour into a bowl.
2. Chop the butter with a knife into small chunks, rub into the flour with your fingertips, then add the water little by little and stir in with a knife. Draw the dough together with your fingertips and knead quickly until smooth.
3. Roll out on a floured surface, and cut with large round cutters, to line deep bun tins.
4. Mix some brandy with the mincemeat if you prefer.
5. Place a good teaspoon full of mincemeat into each pastry case, brush a little milk around the edge then put the lid on and seal around the edges. Brush with beaten egg or milk to glaze.
6. Bake at 220 C / Mark 7, for 20 – 25 minutes or until golden brown.
7. Remove from the tin and cool, cover with sifted icing sugar. Serve with brandy butter.



Preparation time 15 minutes, plus 15 minutes in the oven. Cost only four and butter (near nothing) and mincemeat

Brandy Butter

100g butter (softened)
200g icing sugar
1 tbsp brandy

Method

1. Beat butter until creamy.
2. Gradually beat in the icing sugar adding a little of the brandy. Cream until light and fluffy and all the ingredients are blended in.
3. Put into a small dish to serve alongside the mince pies.

Preparation approximately 5 minutes. Cost Rb.70 for 200 grammes of butter; splash of brandy



Mincemeat

This recipe makes about 2.75 kg

350 g raisins
350 g sultanas
350 g currants
175 g chopped mixed peel
175 g flaked almonds (toasted)
1 kg good eating apples, cored and chopped but not peeled
250 g shredded suet
2 tsp freshly grated nutmeg
1 tsp all spice
1 rounded tsp powdered cinnamon
grated rind & juice of 2 lemons & 2 oranges
150 ml brandy

Mix all the ingredients together.
The longer this is left to mature the better, (ideally at least 3 weeks)
put in a large tub with a sealed lid
and every few days give it a stir.
When matured put in jars and seal.

Recipe from Claire Macdonald of Macdonald.

15 minutes preparation, then leave for three weeks. Cost: Rb.150 for a good-sized jar's worth



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Mix all herbs with garlic and bread together.
Roast the meat on olive oil slightly, cover them in the herbal mixture and bake it in an oven pre-heat on 180C for about 5-7 min.
Boil potatoes with skin, when done clean the skin off, add both cheese, salt, little parsley tops and black pepper, mash all gently.
Shape nice round roll and slightly roast on top and bottom in the pan.
Serve topped with meat. For decoration use olive oil and a little fresh cherry tomato.

Veal rack on bone
in herbs with potato fondant
Ingredients needed for 4 persons

1kg young – milky veal
0.08 kg Parmesan cheese
0.05 kg Provola cheese
0.15 l olive oil
0.36 kg potatoes
0.1 kg bread
salt
black pepper
parsley tops
basil
garlic



**Speech of Martin
KURHAJEC, the Chef**

Dear Friends of Passport,

I would like to invite you to try our special Christmas menu, which I prepared to introduce traditional Italian specialties – young meat and seafood with a combination of the taste and charm of Italy, and especially Tuscany, so please taste and enjoy this menu in your homes or come to us to celebrate the Christmas and New Year in our restaurant Mamma Giovanna. It is new on the market. We have passion for food and service and we love to satisfy our clients, especially at Christmas time. Buon Natale con Mamma Giovanna!

*Truly yours,
Martin Kurhajec*

Risotto of lobster

Ingredients needed for 4 persons

1 small (about 0.8kg) lobster
0.4 kg rice Arborio
0.1 kg onion
0.2kg white wine
0.12kg butter
0.12kg Parmesan cheese
0.1l olive oil
garlic
salt
black pepper



Cook the lobster in boiling water without salt for about 15min.
Take out the lobster and use the water to do the reduced lobster bouillon - keep the water boiling for another 50 min- until it reduces to half of the original quantity.
Cut the cooked lobster along its length, cut it into smaller pieces about 10cm long, break shell, pick out the meat.
Roast pieces of lobster in olive oil for 4-6 min. at medium heat.
In the other pan roast in olive oil chopped onion with Arborio rice, add roasted pieces of lobster and top with lobster bullion and white wine.
Let it boil until rice soft – about 15-18 min. Add the butter and Parmesan cheese and serve.



Hot Grappa with raspberry

0.05l Grappa Nonino
1pcs fresh raspberry



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Nadia Slavina - participant of GLAMOUR contest

Alexander Terekhov with new mobile phone LG BL40 new Chocolate

Valentin Yudashkin

Volvo Fashion Week Moscow SS 2010 was a success and full of bright moments, talented shows, beautiful people and great gifts. 2009 is 15th year of success of Fashion Week in Moscow and there was huge celebration within the Event featuring numerous parties, press-cocktails and events. The Title sponsor of the Event **Volvo** presented a real masterpiece of Scandinavian design – **Volvo S60** concept car, equipped with crystal console.

Another newsbreak was the launch of new **LG** mobile phone **BL 40 New chocolate**. Top Russian celebrities and trend-setters got these hi-tech and fashionable phones as presents from LG.

But the most fascinating moment of the Event was the fashion show by legendary brand **Thierry Mugler**.

The collection was personally presented by art-director Rosmary Rodriguez. The models were beautiful girls from beauty contest "Miss Russia" and DellArte-Fashion agency. Fashion house Thierry Mugler arrived to Moscow by **Aeroflot** airlines and settled at **Marriott Royal Aurora Hotel**.

All **Volvo Fashion Week** shows were broadcasted live on **Fashion TV** channel.



A. Dostman and A. Shustorovich



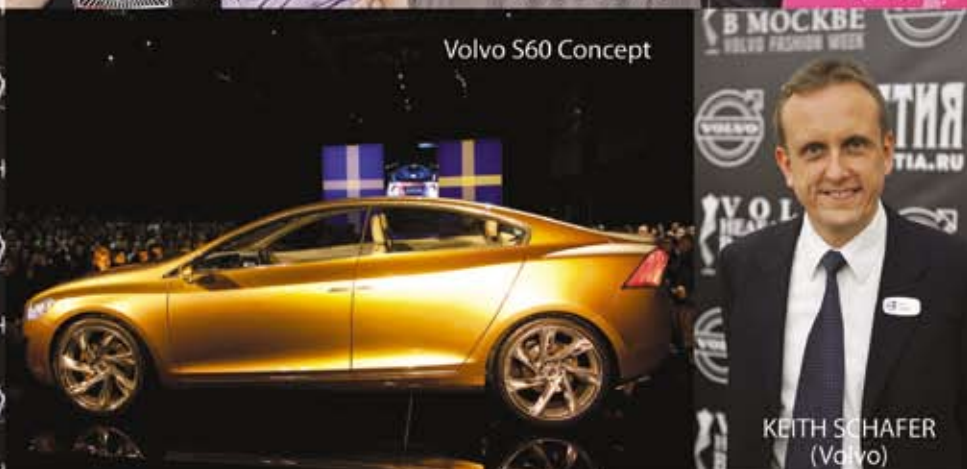
Ksenia Sobchak



Max Chernitsov with Nikon COOLPIX camera

Cyrille Gassiline

Ilya Shlyan with Fauchon present



Volvo S60 Concept

KEITH SCHAFER (Volvo)

Gorodets – the Centre of Craft

text and photos by
Larissa Franczek

Gorodets is an ancient town on the banks of the Volga. It was founded by Yuri Dolgoruki in the 12th century. The town is famous for its wood carving, painting, golden embroidery and gingerbread.

The town is situated in the midst of a forest where many smiths, weavers, dyers and other craftsmen used to live. As there was an abundance of woods around the town, becoming a wood carver or carpenter was always considered the best thing to do. Towns and settlements along the banks of the Volga were very favorable from the point of view of trade because one of the biggest Russian fairs, Makariev, took place in the vicinity. The forest and the close proximity of the Makariev fair, were the two main reasons for the rapid development of crafts in the town.

Wood carving is one of the most ancient kinds of Russian decorative arts. The Gorodets folk-style is a peculiar phenomenon in the architecture of a rural dwelling. Originally only the front of boats and barges were decorated with carving. It was called 'ship carving'. Gradually this style was used in peasants' houses where window aprons, platbands and gates were carved.

There are two types of Gorodets wood carving: 'openwork' and 'house' or 'indistinct.' Openwork carving is very light and looks like lace. Methods of doing this are very simple and less labour-intensive than in the second type which is called relief carving. In this kind of carving, designs typically feature floral pattern and depictions of mermaids, fairy-tale birds, lions and mythological creatures. Even now in Gorodets you can find houses marvellously carved

from the roof to the cellar. You see pliant branches with leaves, beads, rhombs, ribbons, lace, grapes, rays and many other designs. You stand motionless outside such a house as it looks so rich, festive and merry.

Beside houses, Gorodets craftsmen carved dolls and boards to bake gingerbread in. Boards were an integral tool to mould the front side of the gingerbread. Thus, the name in Russian «печатный пряник» – moulded gingerbread. Only in Gorodets did carving of such boards turn into a real art. They were carved from mature birch, pear or lime wood and were of a different size and complexity. The pictures used on them were extremely diverse: palaces, horsemen with sabres, peacocks, fish and, later, ships and locomotives.

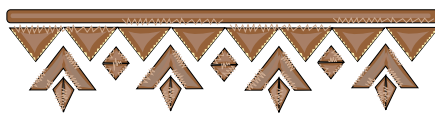
In the 19th century, Gorodets ginger-

bread sold at the Makariev fair was delivered to the farthest corners of Russia and thus known all over the country. In Gorodets they baked up to 10,000 puds (a pud is equal to 16 kg) and 30 types of gingerbread, varying in size and flavour. On the occasion of tsar Nicholas II's coronation Gorodets' merchants presented him and the Tsaritsa with a special 16 kg piece of gingerbread.

Among the abundance of wooden goods produced at Gorodets, spinning-wheels were the best known. Peasants grew flax and women were involved in weaving in a big way. A spinning-wheel accompanied them all their lives. It was often a gift. A bridegroom gave it to his beloved girl, a husband to his wife, a father to his daughter. It was a symbol of work with a special domestic significance. People treated their spinning-wheel carefully, kept it nicely and used it as an heirloom.

Usually spinning-wheels were cut out of a solid piece of timber. Those from Gorodets were different. They consisted of two parts: a hackle (the top part) and a removable lower part, which was really nothing but a wide plank, narrow at one end, where there was a hole in which the hackle was inserted. The lower part was painted, and when a woman wasn't using her spinning-wheel she separated its two parts and hung the bottom on the wall like a picture.

Before the 18th century, craftsmen used an in-laying technique in order to decorate the bottom parts. They carved figures and inserted them into prepared niches. It was a difficult and labour-intensive process. The figurines were usually made of dark fumed oak, while the surface of the spinning-wheel was light-coloured. Thus, using only two types of wood, and using simple tools, craftsmen managed to turn a bottom into a picture or even a decorative panel.



The in-laying eventually evolved into painting because the latter was simpler and less time-consuming. For a short period, the change to painting from carving brought about a new type of folk painting which became a unique phenomenon in Russian national culture. Soon Gorodets painting became one of the brightest examples of so called naïve art, one of the most famous Russian craft traditions.

The roots of such painting go back to the middle of the 18th century when monasteries and hermitages grew up around Gorodets. Icon-painters and book-copyists worked together with monks at these places. Their activities influenced peasant crafts. Whilst inlaying the lower part of a spinning wheel, a craftsman often referred to an icon.

At that time, many Old Believers were living in the area. Old Believers were known to long intellectual and spiritual enlightenment and education. Their beliefs spread widely among the locals, and mingled with superstitions and pagan beliefs. That all gave rise to the development of symbolism in folk art.

Ancient symbolic motifs such as The Tree of Life and the horsemen, because they relate to a specific quasi-philosophical/religious ideas, were artistically interpreted in Gorodets painting.

For wood carvers, horseman embodied their favourite image of St. George and meant light, warmth and the sun. His horse was riding in the sky, thrashing away at evil with a sword-ray of light. The depiction of The Tree of life on top and the horseman below was a woodcarver's idea of how the world was organized.

On almost every item of Gorodets painting you notice an abundance of flowers. While the horseman was connected with agriculture, a flower meant the blossoming of the earth. Sometimes

flowers are combined in a magnificent garland.

Gorodets painting was at its peak in the 1880s. It was a time when in the Old Believers' villages, with their conservative way of life and rapt search for truth, there was a hustling and bustling, multi-coloured life along the Volga.

Selling their items in its towns and cities, craftsmen were surprised with locals' unusual, merry and rich life. There they came across Tatars, Kalmyks, Greeks, Armenians - different faces, costumes and goods. Craftsmen were impressed, stunned and struck with their revelry. All these observations turned into images of a world of happiness and dreams.

Demand required more and more items to be made. Paintings became real, live, quick and more pictorial. Content changed, too. Plots, genres, portraits and new motifs appeared. Instead of former idealized images, artists started painting courtly cavaliers and ladies in splendid clothes, groups of women, town residents and scenes of tea drinking. Their rich interiors were

full of details, depicted in a very precise way: columns and clocks, high windows and beautiful curtains, magnificent staircases and a kitten playing on the floor.

The painting technique used in Gorodets was not complicated. First they made a background that also served as a priming coat. A few rough brush strokes were enough to slap blotches of colour onto the wood. Then they worked flowers and figures into them.

When both an ornamental pattern and a central scene were completed, they were toned up with a white colour, and the whole thing was given a coat of drying oil. A finished composition was usually framed. In the past masters used tempera, then they

painted with oil.

At the beginning of the 20th century, the whole world was falling apart, politically and socially. World War I and all three Russian revolutions had yet to take place. The artistic world, being a mirror image of the real world, reflected its instability. The Gorodets artistic painting system also started falling apart.

Carvers' colours began to lose their liveliness and depth, painting became dryer and pictorial characters more dominant. As a phenomenon of collective folk art, Gorodets painting soon ceased to exist.

A revival started in 1937 when on the basis of a collective workshop, they set up the "Stakhanovets" cooperative. In 1960 it was reorganized into "Gorodets-kaya Rospis" factory.

Nowadays, it is a privately-owned enterprise with 300 employees. Painters are highly qualified specialists, many of them are members of the Russian Union of Artists whose works are shown at both Russian and foreign exhibitions, purchased by museums, private galleries and collectors.

The factory produces a wide selection of traditionally ornamented, painted and carved items. Among them are bread boxes, cutting boards, kitchen and tea sets, boxes, chests, wall panels and children furniture. Within a short period of time, an icon-painting shop was organized. The craft has not only preserved its traditions, it has further developed them, making the famous patterns more colourful and contemporary.

Beautiful examples of Gorodets painting and carving are kept in the State Historical Museum, the State Museum of Decorative and Applied Arts (Moscow), the Russian Museum (St. Petersburg), and museums in Nizhny Novgorod.

Whilst in a souvenir shop of the Art Museum in Gorodets I was so happy to find a bell for my collection painted in this technique. I didn't need a bread cutting board, but as soon as I saw one I couldn't resist it. I approached it and went away, back and forth and finally gave in. The decision to buy it was the right one as the board was a beautiful piece of work that I now gaze at, enjoying and remembering that amazing little town on the Volga. **P**



Chukotka Diaries

text by Oleg Doktorov, photo courtesy Russia-Discovery

Chukotka has been in my dreams for two weeks now, and I keep checking the Chukotka daily weather forecast. A light draft has given me a cold, and I'm pumped full of medicines, with a compress around my neck, asking myself: how come that in Chukotka, when I was outdoors in snowstorms, in Arctic winds, I walked barefoot and slept in the cold, and I was fine?

Chukotka, a land the size of Bulgaria, lies at the extreme north-east of Russia, between two oceans: the Pacific and the Arctic. For two weeks, when Europeans were getting into their beds, we were mounting snowmobiles and heading for our next destination in Chukotka.

Why did I go there? I wanted to experience unexplored land, to verify the little information available about this place and then share the truth. I wanted to meet people different from us - indigenous peoples of the North. And, I anticipated that the return home would be so good, and that life would feel so different after such a trip.

It did. I laughed at the requests of my numerous friends to tell them what I thought of the place "in a couple of words". I made friends with Chukchi and Eskimos, I saw a polar bear, I did dog- and reindeer-sledding, I went 1500 km by snowmobile, I stayed overnight in a Yaranga, I tasted whale meat and caught a crab. I was on the shores of two oceans and I feel different now. What else? I brought a small Chukchi hat of deer fur to add to my collection of traditional head-dresses.

Anadyr and bone-carving

We arrived in the capital of Chukotka - Anadyr which has a population of 12,000 and two traffic lights. The buildings are

multi-coloured; they say it is easier to live throughout long winters if they are brightly coloured.

We visited a local bone-carving master. Our visit interrupted his practice session with his home-made guitar. The most famous bone-carving masters live in Uelen, but the art is alive everywhere in Chukotka. All masters seem to know each other and jealously discuss the others' success. Bone-carvings are in the form of mini-sculptures of walruses, bears, dogs, Chukchi and Eskimos during hunting. Real masterpieces cost a fortune, but watching the masters at work in their workshops is something else.

Tundra

What is the Chukotkan tundra like in winter? Vile, malicious? Neither, just not to be joked with. The locals recalled a lot of horror stories of frostbite and the death of careless people. The tundra is immense, endless! White silence, real snowstorms, occasional wildlife. Majestic and beautiful is the tundra. I dream now of snowmobiling, when you are going towards the horizon for hours - no settlements, no people, only mountains and huge polar hares. Even the animals are impressive in the tundra. I could not understand if the white hares were that fat or just seemed to be so because of their thick fur, but I was struck by the speed of these dazzling white balls.

Eskimos of Uelkal

We met our first Eskimos 200km away from Anadyr; sea mammal hunters of the Uelkal settlement, where 250 people live. They were all very friendly and hospitable. In summer, they traditionally hunt whales and walruses; in winter they wait for the summer and fish. Eskimos children are like any children - curious, funny, merry and care-free.

The Junction Point

We passed the junction of the Arctic Circle and the 180th meridian, the line where the dates change. It is just a point on the map, but I loved searching, with a GPS in hand, for this point in the middle of nowhere in the mountains, on a wonderful day, when a snowstorm was stirring, and bizarre light was sneaking through the clouds. We came to the conclusion that actually Chukotka is the land of the rising sun, the land where day breaks.





Reindeer and Chukchi yarangas

That's what I am – a reindeer! – I was saying to myself whilst trying to steal up to a 2,500-head deer herd unnoticed. At this time of the year, reindeer shed their antlers, and some males had gaping holes. Others were shaking the heads trying to get rid of the horns.

In winter as well as in summer, yarangas are open and cold, the walls only offering protection from the wind. The small fire in the center of my yaranga created a lot of smoke that made my eyes sting. But it felt so good to be warmed by hot tea, and lie on deer skins next to the fire, picking into strips of boiled deer meat, which is practically the only meal available for the herders. At night we retreated to the only warm place in yaranga – “pologs”, small compartments of reindeer skins, heated by candles and breath.

Everything was interesting and new. A grandfather is very proud of his grandchildren who won a reindeer competition among the children of the herders. A grandmother chops ice for boiling the water for tea. Children play between the yarangas. The women seemed carried away by studying a Playboy magazine that was in our luggage. We found no traces of “civilization”. It was hard to believe that you could spend your whole life this way.

Dogs and the Arctic Ocean

I plan to come back here, to this settlement of Chukchi sea-mammal hunters, in autumn, when the walrus come ashore. This time, in winter, Vankarem became for us, our destination, the extreme point of our travel, on the shores of the Chukchi Sea, the Arctic Ocean.

We saw a polar bear! He came to Vankarem, sniffed the air and wandered off towards the “feeding spot” arranged by the locals a few kilometers away. I ventured outside in the early morning to take a photo of the bear, and a huge Chukotkan dog suddenly jumped at me, to lick my face! When I asked our host, Sergei Kavry, why the dog didn't bite me, he shrugged his shoulders and said, “But you smell like my house.”

Dog-sledding was interesting. Dogs don't like standing on the spot while harnessed in a team. Every dog knows its name and role; the leaders have strong characters. Mushing is done to loud throat cries in the Chukchi language.

In the evening, we had a farewell celebration, and our Chukchi host slowly and with visible pleasure sliced for us mantak, a traditional Chukchi delicacy, whale lard with skin.

Holidays

One of my old friends who is stuck in a mid-life crisis at 40 years says he has got everything, and nothing interests him. He complains about the injustice of the world, and is envious of me that “I have my own way out” – adventures. They are a part of my life, and this part is becoming more exciting every year. I look forward to holidays, anticipate them, and arrange them. My advice to everybody is to make an amazing holiday for yourself – travel to Chukotka. There is so much to see and to do!

Chukotka used to be a closed zone in USSR, you still need a permit now which takes a travel company 50 days to get, so a decision to go to Chukotka should be taken well in advance. The Moscow-Anadyr flight lasts for 8 hrs and costs around EUR 1000 for a return ticket. **P**

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Today, Passport starts a new section, especially for families with younger children. We need a guide. Everyone who grew up with Russian folk tales knows that the most interesting character is a Fox – clever, cunning, able to outwit the other animals, and wise. So, let's let Lisa look after us, along with her family and friends.

A traditional Russian-style folk tale, freshly updated and in a seasonal theme gets us started. Lisa has hidden herself on half a dozen pages of Passport – can you find them all? There are some logic and co-ordination puzzles, and lastly, a simple version of a very popular hunting game, here called Lisa and the Geese. All you need is four small silvery coins for the geese, and one brassy coin for Lisa.

Have fun!

All artwork: Nika Harrison

Story, characters and games: Ross Hunter

Lisa flies to Lapland

A story for travelling with children

YAWN! Lisa's mouth split so wide that her nose wet the ceiling while her jaw dusted the floor. She shook her head, trying to wake up. In the mirror, bright green eyes were ringed in red. Uurgh! Two long flights today and no sleep. All thanks to the cubs. Off to see Father Christmas, they would not go to sleep. Jumping, dancing, it was a wonder the beds hadn't broken.

Twins Dasha and Masha had re-written their wish lists so often that the bedroom was carpeted in scrunched-up paper balls. Sasha had only one list, but it kept growing all evening. Only Boris was not his usual self, and seemed unexcited and even sad. They were impossibly bouncy.

But not now. Sound asleep and snoring gently. One knotted fur ball with four black shiny noses poking out.

Bright lights, alarms and prods produced barely a twitch. In the end, Lisa had to bark at them:

"Wakey Wakey! We fly in an hour".

She bustled around, tidying up noisily, paws scrabbling, tail swishing, trying to wake herself as much as the cubs.

"No, no leave us alone", moaned a dozy chorus.

"Suit yourselves, then", smiled Lisa, flouncing out, letting the door swing to a wee bit firmly, "I'll go on my own, then. See you!"

"Fly? Now? Leave us here?"

Suddenly the fur flew as the cubs frantically raced to get dressed, flannel their faces and squash each other in the narrow doorway. More than one brush got stuck in the hinges. It was hard to tell which yelps were of joy, which of pain and which were from sheer exhilarated anticipation.

"Father Christmas! Today! Wait for us!"

"Have you got everything?", said Lisa, looking up from behind a newspaper, apparently in no hurry any more.

Lists – yes. Cameras? Sasha? Open your bag. Out it comes. Father Christmas made it very clear: no photos! Sorry, Mum. Boris, don't smirk. Something to read? String bags to carry something home? Just in case - no promises. Food for the journey? Burrow chores done? Swept up? Bins? Dishes washed? Bedding hung to air? Thought not. Back you go.

Most of the sweeping was done by four bushy tails, white tips going grey as they went.





"That'll do! Inspection time. In a line, alphabetical: Boris, Dasha, Masha, Sasha".

Pads out, top, bottom, Dasha, clean yours again. Teeth. Fur brushed.

"Right. Off we go", said Lisa, now almost as excited as the cubs, and was promptly knocked down in the rush.

Moscow to Santa's Lapland winter palace. A secret spot somewhere between Finland, Norway and Sweden since you ask. Only 30 degrees further north. 3000km of snow to navigate.

Good job the stars are out. Moscow before dawn is a curious sight, as the last weary party-goers heading homeward

cross with the first weary workers heading townward, as the lights either blink out or wink on. Later and from higher, Tver and Velikiy Novogrod are little lonely islands in the snow. St Petersburg glitters like rows of necklace diamonds, circling the Hermitage, silhouetted by the chilly River Neva.

Brightest of all is the still liquid centre of Lake Ladoga. Framed in white ice, the calm dark waters allow the Northern Lights to bounce back into the air. Curtain after shimmering curtain of dancing sparks are more wondrous than any disco light show.

Even four sleepy fox-cubs cannot take their eyes off the circus, or close their jaws.



The Arctic Circle slips by, and a sudden bright line of landing lights glows up to greet them. Made it! Sasha, Dasha, Masha and especially Boris have gone strangely quiet. Just a faint scraping of fidgety claws gives a clue how nervous they are.

The twins are pressed against each other, Sasha is chewing his tail, and Boris has a tear in his eye. A welcome by the Elves, and in they go.

Obviously, nobody can ever give away the details of meeting St Nicholas or reveal which Elf does what job. All reindeer data is secret. If you asked the cubs, they were so overcharged with excitement that they can only yap out their memories at Babel babble.

They were half way home before their heartbeats returned to normal, and their eyes started to blend from the glazed look of awe to the double-glazed sheen of exhaustion. It was dark again before Lisa tucked them up in their shared bunkbed sound asleep, still clutching their precious gifts.



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A long sleep or short hibernation later, Lisa was serving up the cubs' favourite breakfast. Kellogg's Koloboks, goose eggs, chicken and feather fritters, warm milk, with the cream skinning on the top and catching in the whiskers.

"So", asks Lisa, trying to sound casually unconcerned, and failing, "How was the trip?" She regretted asking instantly, and had to clamp paws over ears so quickly that they ended up full of egg and feathers. When the hullabaloo eventually died down, and splattered breakfast bits had been scraped off faces, the consensus was something like:

"Ace trip, Mum! Thank you in quadruplicate! Best was meeting Santa (but that stays secret), flying through the Northern Lights and having the longest day ever with you."

Now, Lisa has had some surprises in her time. Several scrapes with miserable old Uncle Volkiy in the forest, the farmer's shotgun in his chicken shed, in the Bear's lair with his honey pot came to mind, but this beat all of them.

"Err, didn't you like your presents?"

The four cubs looked at each other sheepishly, if that's allowed in a foxes' earth.

"Yeesss, they were very nice", Sasha eventually admitted, uncertainly.

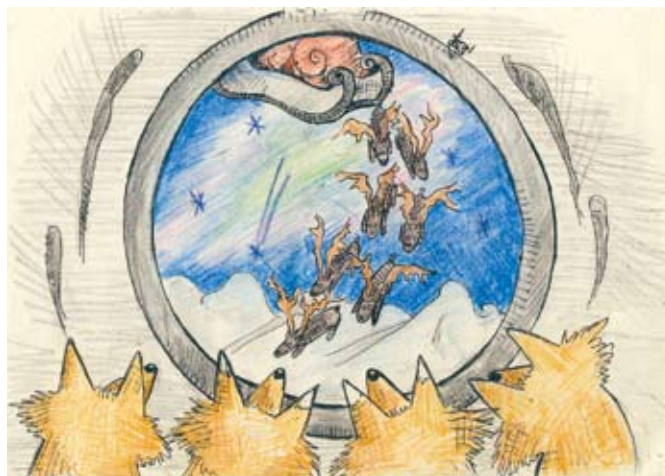
"Nice? That's a boring bland word for clever cubs. Only 'nice'? Did you get what you wanted?"

Can a red faced foxcub blush even redder? Four did.

"Yes, Mum. We got everything we really, really wanted. None of which were on our Christmas lists."

"Go on then. One at a time."

Dasha: "I asked for make-up and jewellery", but Santa gave me a really odd mirror – every time I look in it, I look super – so I don't need cosmetics after all."



Masha: "I wanted everything anyone else has got and I don't, so I took a huge bag to Lapland, but Santa kept shrinking it so I could only fit fewer and fewer expensive clothes and toys in it, so eventually I threw it away, when I realised I don't need any of them".

Sasha: "I thought I wanted more games and time to play them. But Santa swapped my PlayBox5.9 for a really funny watch – any time I have no time, I press a special button and time slows down so I have more of it for you all."

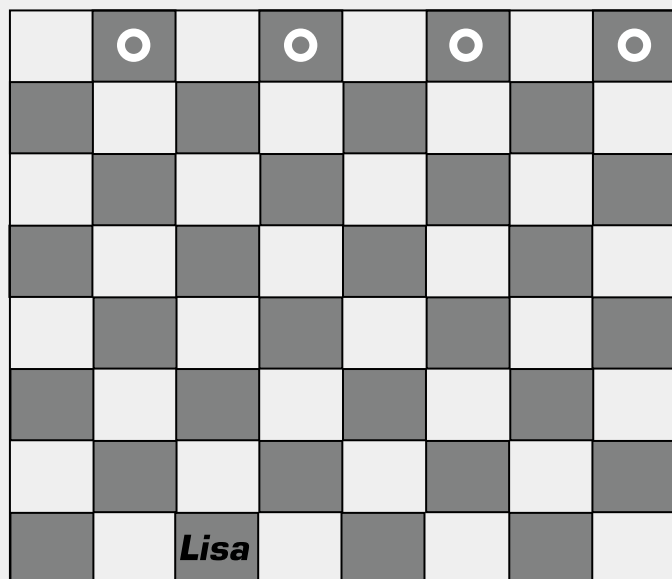
Boris: "Nobody likes me, or that's what I thought, so I asked for some friends. Santa gave me a huge address book with everyone who thinks of me already in it, and lots of pens and paper so I can write to them all!"

"Mum", they said together, "we love our presents, but what Santa gave us, we really had already, if we had only realised. We do now".

"The best gift you can possibly have", smiled Lisa. **P**

Lisa and the Geese (c)

Geese start on these 4 black squares.
Lisa wins if she gets to this end of the board,
so can eat all their eggs.



Lisa starts on any one of these black squares.
Use 4 small silvery coins for the geese, one bronze coin for Lisa.

Puzzles

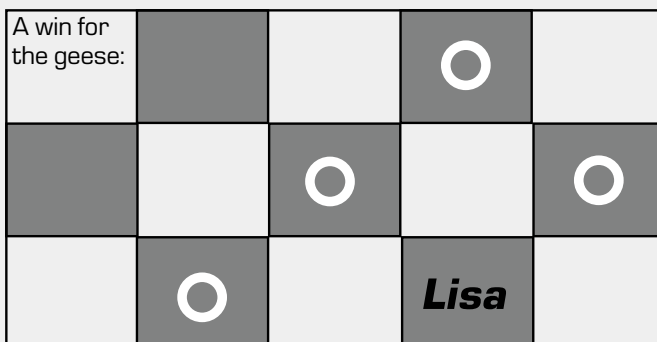
Where's Lisa? (cartoon)

Go back through the magazine. There are six Lisa cartoons hiding on different pages – with text, in illustrations, in advertisements. Can you find them all?

Rules and hints

Lisa wants to eat the goose eggs at the top of the board. Four brave, but simple geese try to stop her. Each moves one square, diagonally, at a time: black squares only, no jumping, each goose forward only, Lisa forward or back. If the geese keep in a line, and trap Lisa, they win; if she finds a gap, and races to the end, Lisa wins. Hint: Lisa, keep pushing the line, geese try to keep in a line.

More hints at www.englishedmoscow.com



Kolobok is a Russian gingerbread man, and cheeky little boy. Which route should he take to avoid being gobbled up by Dasha, Masha, Sasha or Boris?



How many words from the story can you circle in this wordsearch? There are at least 20. Look in any direction, including diagonally.

L	I	C	K	H	C	L	A	W
L	Z	U	F	E		B	F	A
L	I	B	U	R	R	O	W	K
Z	A	S	R	M	X	R	E	E
	A	P	A	I	I	I	C	Y
T	H	O	L	T		S	A	
V	S	U	E	A	R	W	H	Y
E	A	E	G	G	N	I	K	A
R	S	L	E	E	P	D	P	P

The cubs were playing with their goose egg collections:

Only Dasha had a fair share. Sasha had twice as many as Boris. Boris had 2 more than Masha; 2 fewer than Dasha. If there were 40 eggs all together, how many did each one have?

Rendezvous With Childhood

Two times a year the Studio 11 Gallery hosts an exhibition dedicated to new children's books from Arbor Publishers. In the spring we presented new 'Alice in Wonderland' and 'Winnie-The-Pooh' books. On New Year's Eve we have decided to introduce children to the illustrations for 'The Nutcracker' (by E.T.A. Hoffman) and 'Christmas' (by Mikhail Aldashin). Both books were illustrated by Anna Goshko. We hope that these fairy-tales can magic up a holiday feeling for children and their parents. When creating the new Nutcracker illustrations, Anna Goshko tried to express her own vision of the fairy-tale, although she didn't try to create anything new as this would be impossible to do with such a well known and popular story. Anna Goshko, has been twice awarded the golden medal of The Moscow Artists Union. She is also known for her illustrations for The Steadfast Tin Soldier by Hans Christian Andersen and a compilation: The Children's Reading Book.



The exhibition is from the 28th of November to 28th of December.

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"If I cannot smoke cigars in heaven, then I shall not go."

Mark Twain



Cigars

text by Victoria Radugina

Dear friends! Some of us who are not going to be lounging on the light sand of Barbados at Christmas and New Year. We need some inspiration for the coming celebrations! We have to give our tired minds a little break from the crisis, from wars, national and religious conflicts.

A good Cuban cigar is still not expensive in Moscow! Let your celebratory cigar be a small, but affordable hedonistic getaway from the routine, a reason to look forward to having a peaceful hour or two, pleasing your sense of taste and day-dreaming about only nice things for the coming year. There is a lot of magic and romanticism about these days.

Let's hope we will be lucky to have some snow, and that romantic aura of white freshness mixed with aromatic, pleasantly-heavy smoke will surround you in the magic days, bringing joy and contentment. Somebody will light candles, firecrackers and sparklers, and you will light up, cozily sitting by a Christmas tree.

It's not a bad idea to go out for a good cigar smoke, most decent places in Moscow allow smoking, although there are a few places, like "Palazzo Ducale," in which they prefer to breathe the blue-grey, cheap suffocating smoke of cigarettes rather than the noble aroma of premium-class tobacco leaf, grown and cultivated with love, totally by hand. I think there is no need to mention that it's not only the low quality of the tobacco they stuff cigarettes with that makes smoking a bad habit, it's also the amount of chemicals that are used for aromatization. Even cigarette papers produces a lot of poison when they burn.

Cigars are not casual smoke-swallowing for addicts; they are a subject of free choice made out of pure passion! They are made for a special enjoyment in a

special moment. A cigar is like an exclusive drink that must be savoured slowly, rolled all over your palate. They require a positive mood and their own time. The very mechanism of cigar smoking differs totally from the "breath-in-and-out" slavery of cigarette dependence.

Everyone can find for himself the right size and kind of cigar, matching his character, taste, and aesthetic preferences. An elegant slim gentleman with fine manners would, certainly, feel great with a long and quite slim lonsdale, or alternatively with a more graceful panetela. A banker or an ambitious entrepreneur, in my opinion, would enjoy a short but energetic, full-bodied robusto. A young intelligent man with artistic tendencies would feel right to have a mareva; which is neither a long or thick cigar, and that takes only thirty minutes to smoke. Mareva (petite corona) is not a pretentious lightweighted cigar, it looks rather like a pencil held in a hand that is about to write down some inspiring ideas. A totally decadent, lover of pleasure, and a bit of an eccentric would impress everybody with big, beautiful, luxurious diadema the biggest vitola* from the double figurado kind. A diadema is long and large, it narrows to double pointed ends.

If you are strong as a rock and have enough patience, get a double-corona, a cigar that takes up to 2 hours to enjoy and so requires some determination to appreciate its various flavours, that appear during the long smoke. All the cigars with the famous name Churchill belong to this

group. This cigar-statement, in my opinion, suits a man with imagination, who combines in his character both alpha-male features and sophistication of mind.

The longest double-coronas for many years, remain an "attribute" of wedding parties in Spain, when even those who don't normally smoke cigars, take a gorgeous "Montecristo A" in their hands. The piramide will, probably, be chosen by macho; a reserved guy with fine expressions, but brave and masculine. No wonder that a cigar of this type is one of the most popular at corridas, when fiery temperaments and fearlessness are demonstrated. Even the shape of it; figurado with a sharp bottom (another name - torpedo); reminds me of a weapon.

What would I recommend to you ladies? Well, my experience is that cigars are a pleasure mainly appreciated by men. Is it because not many women have enough patience to concentrate on the object that requires almost a meditative attitude? Quite possibly. A friend, the editor of a certain cigar magazine told me that the main common characteristic of women who like cigars is intellect... hmm, that is flattering... Another friend of mine, a lady who smokes cigars from time to time, thinks that a woman who takes a cigar not to be pretentious or to create a scandal, but who truly enjoys it, knows how to live according to her feelings and is not afraid of them. She knows how to discover something new in things and has a rich inner world. I quite agree.

So, going back to shapes, I will not advise ladies to the banal "small cigars are for ladies". A small cigar quite often may taste harsher and less balanced than a thick one. So, the choice is up to the lady's personality and her courage.

But, there's no need to bother too much. Spend some quality time one on one with what attracts your eye first. You may choose your cigar for: its

fine smooth capa (the top leaf, wrapper), which is matt or more or less oily, for its smell, for its co-

lour, for the shape you like.

At the end of the day, as Sigmund Freud said, "sometimes a cigar is just a cigar". A simple earthy pleasure, although quite philosophical and requiring some knowledge and respect for cigar culture. Simple pleasures, actually, are the finest things in life! This is a matter of quality, which does not always depend on price, and, of course, attitude. Let's cultivate our tastes, at the same time learn how to derive pleasure from small but really worthy things: a nice snowy evening, a tasty cigar, good warm company. That is when the ability to discern and appreciate the very joy of existence with an open heart will make us truly happy people. Everybody, with or without cigar, Merry Christmas and Happy New Year!! **P**

Two nice cigar shops:

Vkus jizni (Taste of life),
ulitsa 1905 goda, do 10, str 1.

Havana, Komsomolsky Prospect, dom 17.



**vitola - a factory term for a cigar format, according to its shape and size. Every cigar has it apart from an individual trade-name. Robusto is an example of vitola.*

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Banya Bliss

Text by Stephanie Droop,
drawings by Elena Krivovyaz

The Russian soviet writer, Zoshchenko, captured the everyday absurdity of going to a banya – the naked man has no pockets to keep his locker key in. This might be a witty comparison to the state you find yourself in with other naked people when you don't know what to do with your hands or eyes. For some people, wandering about pink and sweaty with nothing on but a pair of plastic sandals and a hat and the thought of dithering in the doorway wondering: glasses on? glasses off? while people who know what they're doing chivvy around you can be very daunting. Firstly, remember, embarrassment has no place in the banya. There seems to be a law that it is usually the younger and more beautiful bodies who are more shy and modest. So, a lot of the bodies in the banya might have a lot more to be ashamed of than you but slop around and scrub themselves with no self-consciousness. In fact, sometimes you even feel it might be better with the 'glasses off' option so you can feel your way around, guide yourself by sounds and humidity levels in a soft steam haze with no frightening details.

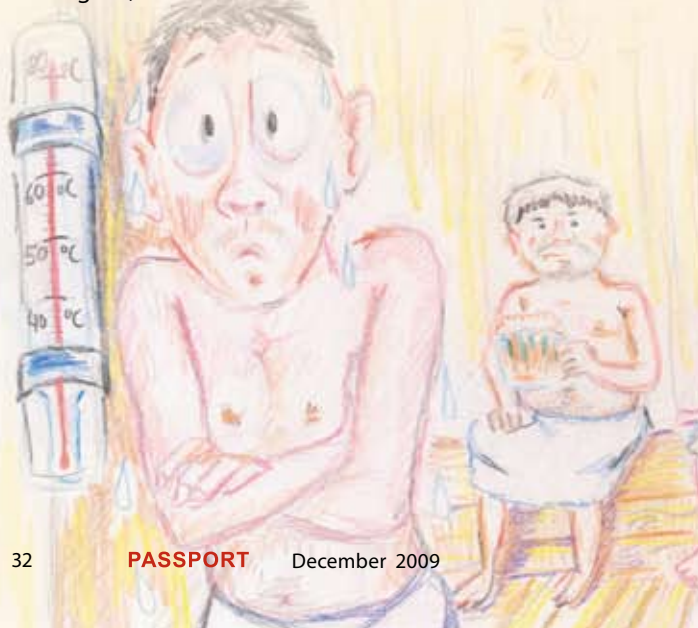
Usually you can leave any keys and tokens in the pocket of your jeans hanging on a hook in the changing room. It is easy to get it wrong with banya etiquette, such as trying to go into the parilka too early, not shutting the door tight enough, or taking the wrong slippers from the pile left by the door. But the more you know about it, the more confident you will be visiting banyas in Moscow.

There is a changing room with hooks for clothes and benches, a washing room with taps, basins, showers, and a cold pool for after the steam, and the parilka which is the dark moist heart of the establishment. The people who know what they're doing get the steam ready, wafting it with towels to make it soft, and when they are ready you can all file in and take a seat on the benches. Those higher up will be hotter. It is not done to talk in the parilka at least at first. It is important that the parilka is made of wood because it gives a cosy dark timeless feel. I did not think about this until I found myself in its opposite: a public banya that was all white tiles and clinical concrete. All these naked girls crouching on the floor, heads hunched between knees protecting their heads with their hands, trying not to think about how airless and oppressive it was, and my friend Sarah goes, 'Psst! You ever sent the film Shindler's List?'

So, what do you need to take to a banya? The bare minimum is: sandals, not just because of hygiene or because the floor is slippery but mainly because the floor in the parilka is so hot that if you don't have sandals you won't be able to get to a bench to sit down; and a sheet or towel to wrap round yourself and sit on in the parilka. Keep a separate towel for drying off at the end and don't take it near the parilka or it will get wet and full of birch sap and leaves.

Then there is a whole collection of optional paraphernalia to enhance your banya, such as a hat to protect your head from the steam. It is surprising how much hotter temperatures you can sit in when you have a hat on. A normal woolly hat does just fine or you could acquire one of the special banya hats (beige, felt, pixie-like) that you see at markets or in toiletries shops. They sometimes have cute or funny designs on and come in small sizes for children, but it does seem to mark you out as a nutcase if you wear it outside the banya. I knew a girl who, when she first came to study in Russia at the start of the winter, saw some merry little hats at a market that were like felt versions of the flower fairies, or Robin Hood's hat, and she bought it and wore it for a few days before the granny brigade told her to take it off because it was a banya hat. All respect to her; the strong girl defiantly exploded convention by wearing it every day, but I know that if it was me, the laughter that follows you on the street and the sympathetic stares on the bus would get me down.

Plastic loofah or scrubby sponge. Not just for lathering and washing but take it in with you when you first go in the steam because when the first sweat comes and the layers of dead skin cells let go with quiet abandon your skin starts to itch and having a loofah to scratch with is brilliant.



sauna :: massage :: bar :: restaurant :: billiards :: karaoke

Clubs "Recreation Zone"
Moscow
M. Bratislavskaya T. +7(495)726-1512
M. Dubrovka T. +7(495)726-4048
M. Belorusskaya T. +7(495)749-7462

Krasnodar
T. +7 (918) 20-44-777

Sochi
T. +7 (918) 2-38-3535
T. +7 (928) 2-39-4039

sauna :: massage :: bar :: restaurant :: billiards :: karaoke



Assorted every-day kitchen products as face-masks and cosmetics: the original and best is salt and honey – salt makes you sweat more and honey makes the skin soft. Coarse salt is a good exfoliator and makes a good paste with olive oil. The main use for olive oil is as a treatment for hair. Smetana moisturises the skin and soothes sunburn (ha ha likely any time soon). Instant coffee is also a good exfoliator but tends to dissolve too easily. Beware of overdoing it with multiple products at the same time. Coffee, smetana and olive oil are not too savory when mixed. No reason why you have to stick to these staples – have a look to see what is in your cupboards and go wild with yogurt, porridge, condensed milk, beer, eggs. Just remember to have your little session near the showers so you don't drip unappetising goo all over the place. Get perhaps two close friends with you and you can do each others' backs and as a bonus look like the really popular and cool proponents of unorthodox condiments as beauty products. Also, remember to wash off masks before going in the parilka (although salt is ok) or you will be severely admonished.

And of course you need a venik (bunch of leafy branches and twigs) which you soak in hot water when you come in and then get someone to hit you with as you lie on a bench in the parilka. It is not painful but heavy, hot and wet, like being licked by a big mother cat. It opens the pores and makes your body zing and resonate. You need to do it all over to get the most out of it, not just backs and legs but belly, breasts, face, and soles of feet. Birch is the original and fragrant best but some banyas have other foliage on sale like oak, eucalyptus or pine.

There are hundreds of saunas in Moscow that offer private banyas for 8-10 people along with various massages and Finnish saunas which are dryer than the parilka. A lot of them have luxurious facilities or televisions, restaurant services and pool tables, everything for a relaxing party. You can search on <http://mirsauni.ru/> or www.banisauni.ru. But it seems that there are fewer and fewer no-frills public banyas where you can go for a communal sweat. Of course there is Sanduny, and you should go there at least once in your life maybe if you have guests visiting you, but a 2-hour session there now is 1500 rubles. There are also the public banyas Astrakhanskiye at Metro Prospect Mira and Seleznyevskiye on Seleznevskaya ulitsa, but my favourites are Legky Par on Ulitsa Rogova near Shukinskaya, and Vorontsovskiye bani (Vorontsovsky Pereulok 5/7, between Taganskaya and Proletarskaya). It is 450 rubles for a 3-hour session and people are friendly. The washing room and changing room are spacious and clean and the

parilka is also very spacious, which is very important if you don't want to feel like you are imposing on other peoples' venik sessions. Also if you are ever in Almaty, the central public banya there next to Pamfilovsky park knocks spots off Sanduny for domes, cornices and quality of par.

The final point about what a great place the banya is is that it is the cheapest beer in town. Most banyas have assorted beer bottle or draught for about 50 rubles. The banya is the ideal place to get clean and relaxed either on your own or with friends and to spend a pleasant few hours pondering the link between skin, body and soul. Just don't forget where you left your specs and keys. **P**

V.I.P cards for our Clients



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www.eromassage.ru

Football Rules, OK!

text by Nick Rees, photos by Alina Genenko

Saturday 24th March was a night to remember for members and guests of the Allianz Rosno Expat Football League as they held their 5th Annual Charity Ball sponsored by Russia Today.

Almost 300 expats attended at the newly refurbished Renaissance Penta Hotel in anticipation of a great night of fun, food and frolics. Organisers Nick Rees, Peter Schulze and Kelvin Pang made sure everything went to plan as 55 lottery prizes were handed out during the evening and the 10 auction items helped raise almost \$30,000 for charity on the night.


In the auction, a limited-edition signed Pele shirt went for \$2,500, a Liverpool shirt signed by the 1980s European Cup winners fetched \$4,000, a break (inc. hotel, flights and VIP tickets) to see Bayern Munich vs Hannover at the Allianz Arena raised \$1,800 and a signed Sunderland shirt raised \$2,000.

Entertainment came in the form of the famous Russian band "Reflex" but, judging by the crowds dancing, the expat band "Croupier" stole the show with a breath-taking performance. What made it even better was the leader of the band, Gwyn Thomas, was celebrating the birth of his first child, Liam Alexander Thomas, and still can't remember what he sang that night!

League co-founder, Darren Keane, awarded players for their achievements during the Summer Season in his usual comical way. Winners included David Denning (Player of the Year), Ivo de Haas (Midfielder of the Year), Osman Genc (Top Scorer), Sasha Gorlov (Best Defender) and Kelvin Pang (Manager of the Year).

The fun continued until the early hours as guests enjoyed the food, drinks and entertainment all provided courtesy of the support of Russia Today, Allianz Rosno and Pepsi-Cola.

The two charities that will benefit from the generosity of the guests on the night are Diema's Dream (for disabled Russian Orphans) and Dogs for the Blind – two very worthy causes that the league has supported for many years.

For more information and to join or sponsor the league, please visit www.moscowfootball.com 

500 medals for only
400 players in the league!



Luckily food
was provided
until 3am!



There is no sexual
discrimination in the
Moscow Expat Football League



Spot the Moscow Flagon insider - top left of the photo



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Extreme Chinese

Charles Borden, John Harrison

The occasional celebrity chef who visits Moscow is likely to share wares at Nedalny Vostok, a restaurant that takes pride in being at the cutting edge (so to speak). Last month, Hong Kong's "Extreme-Chinese" chef, Alvin Leung, came to town with his crew for a week. Leung's Bo Innovation recently earned two Michelin stars in the first edition of Michelin's Hong Kong/Macau red book. With the moniker "demon chef" tattooed on his forearm, this relatively young chef has become a global sensation in just a few years. He fitted right in at Nedalny Vostok, which has its own adventurous, Asian influenced menu and a bright, open, central kitchen where guests can watch the action.

According to Nedalny Vostok host chef Glen Ballis, Leung is self-trained,



an acoustical engineer by trade who still manages by day, but chefs by night. Glen described Leung's presentations as "twisted Chinese," but very straight forward, drawn from a detailed knowledge of food and attention to detail and quality. Glen raved about Leung's guest chef visit, and the opportunity for him and his crew to work together to serve the Nedalny Vostok menu and the Guest Chef menu, in Leung's case a nine-course fixed set at 3500 rubles.

Although Leung's "seared foie gras with white miso" has become a signature dish, Leung in his travels is as likely to use more common ingredients, a kangaroo and vegemite dish in Sydney, or a span and fried egg sandwich (albeit pigeon eggs with truffle slices). Leung does cocktails as well. His Lichee Bomb was a hit of the evening, prepared at





How do you name the dishes?

Inspiration comes from the regions, for example the 'jo lo' sauce is from Sichuan, the crab dish from Shanghai, the scallop dish from Shanghai, and the oyster dish is inspired from Guangzhou.

What about the Russian influences?

There's the caviar dish, very Russian. For desert I created a sweet borsch with star anise. I even did a version of chicken Kiev.

Is there a chance of Russian-Chinese fusion food taking off?

You'll be the judge of that. We have had a very good response so far.

Drinks?

I'm doing one special drink, the "Li-chee bomb" made lichee sauce mixed with vodka and cooled by liquid nitrogen. I put some sauce stuff on a spoon, dropped it in vodka cooled to minus 186 degrees, fished them out, they tasted weird, no amazing - a mixture of lichee and vodka, very visually effective with clouds of steam rising up. You can mix vodka with all kinds of flavours. It's a very versatile drink. **P**

the table with lichee sauce and vodka stirred up in liquid nitrogen at minus 196 degrees.

Chef Leung likes to visit his tables late in the evening, and Passport editor John Harrison was able to have a few words with him:

You've brought a Chinese menu – northern, southern?

Everywhere; Chinese North, South, East West. I've brought "extreme Chinese," basically a lot of Chinese flavors and techniques mixed with other influences. It's my second night but I've gotten a bit of Russian inspiration. I am trying to give you a different Chinese experience.

RUSSIAN FASHION WEEK

INAUGURATED FIRST FASHION MUSEUM IN MOSCOW



Roberto Pelo (Director, ICE Moscow),
Vittorio Claudio Surdo (Italian Ambassador in Russia),
Mario Boselli (CNMI President),
Alexander Shumsky (RFW President)



The renowned Moscow event, Russian Fashion Week (RFW), ended this weekend with a fully-packed RFW after-party in The Most club, after seven days and 58 collections by the best designers from Russia, the CIS and abroad. DJ Alexandra Richards, daughter of Keith Richards from Rolling Stones, spinned the discs in the club on RFW closing night.



Erin Wasson x RVCA



Mauro Gasperi



C'N'C Costume National



Vyacheslav Zaitsev



Ennio Capassa (Costume National)

RFW SS/10, which took place in the Congress Hall of the World Trade Center, was officially opened last week by Alexander Avdeev, the Minister of Culture of Russia, with the inauguration of Russian Fashion Museum, an unprecedented nation-wide project backed by the Ministry. It will be the first of its kind in Russia and will be launched in 2010. The basic collection of the Museum includes more than 30,000 pieces including costumes of XV-XX centuries, unique fabrics, fashion sketches, fashion photos, etc.

From October 17 to 23, RFW showcased the most famous and edgy Russian and former USSR designers who are currently defining Russian fashion: Anastasia Z, Anna Direchina, BIRYUKOV, GS by Sabina Gorelik, Daina by Chistova & Endourova, Dasha Gauser, EVELYN, Hayam Hanukaev, LENA KARNAUHOVA, M.Rimer, Masha Kravtsova, Narciss, KO by Sultanna Frantsuzova, O.K.M., POUSTOVIT, St. Bessarion, SV2, TEGIN, Vassa, Viva Vox, Egor Zaitsev, Elena Souproun, Lyudmila Norsoyan, Fashion House Bouton, PARFIONOVA, Masha Sharoeva, Olga Brovkina, Yulia Nikolaeva, Yulia Sarkisova and many others. The show was officially opened by a display of the most famous Russian designer Slava Zaitsev.

The RFW schedule contained 11 foreign designers including Erin Wasson, the US designer, top model and the face of Maybelline

New York; Spain's famous Agatha Ruiz de la Prada; Sonny San, a head-liner at the Malaysia International Fashion Week (MIFA), whose collection was showcased within the frameworks of the partnership between RFW and MIFA. On October 22 RFW held the Italian Day organized in collaboration with Camera Nazionale della Moda Italiana (CNMI). The Italian lineup of RFW contained C'N'C Costume National, Gattinoni and new up-coming designers (N-U-DE) selected by CNMI - Chicca Lualdi BeeQueen, Mauro Gasperi, Cristiano Burani, Andres Caballero, Gilda Giambra and Leitmotiv.

"Moscow is a very important destination for Italian fashion", said Mario Boselli, President of CNMI at the press-conference in Moscow. Alexander Shumsky, RFW President mentioned that Italian-Russian fashion-cooperation started five years ago and RFW had presented Russian up-coming stylists in Milano Fashion Week this season. "The Italian fashion shows in Moscow are next step" says Shumsky.

RFW SS/10 shows attracted over 50,000 guests and reached millions of viewers via live broadcast on World Fashion Channel satellite television and on-line Rambler.ru broadcast.

Organizing Committee: tel.
+7 (495) 232-39-03/04,
e-mail: info@rfw.ru

Whisky Festival

Ian Mitchell

On the 16th of October, Russia's leading whisky importer held a gala evening for customers, friends and connoisseurs at the Kollektzia Vin shop, 16 Kutuzovsky. Some of Scotland's most treasured malts were available for tasting, and master-classes were given every hour on selected bottlings. There were also whiskies from Ireland, Japan and America. All was accompanied by a piper and drummer, both dressed in the kilt and moon boots.

Russia is unique in the world whisky market in that as a developing consumer of the product it has not started with the cheaper, blended whiskies and moved progressively up to the more expensive malts, but has gone for single malts from the word go.

Malt whiskies ranges from the well-known brands like Glenlivet, which was one of the first single-malts to acquire mass-consumption status in the 1970s, to Bruichladdich Waves, an unusual bottling from a small distillery that re-opened as an independent distillery ten years ago and now produces some of the best selling brands on the Russian market.

The range of malt whiskies is bewildering, which is why an occasion like Veld-21's Festival of Whisky is so helpful. It enables the curious consumer to find what he or she likes, as well as helping the aspirant connoisseur to learn about the full range of choice on offer. For further information, see www.veld-21.ru



An Unctuous Eulogy to a Friend from England

text and photos by Ross Hunter, gourmand



Brit bliss

Christmas is coming, you are alone in Moscow, a long way from home. The photo album is out, Verdi's 'Song of the Hebrew Slaves' is gently haunting the living room. What is it that you most truly miss about Britain? Sport, weather, politics, the tabloid press, 99p pricing, another eternal final sale at the sofa shop, red buses and black taxis? Expendable, all of them.

Missing Marmite is the one true mark of the exiled Brit. The only thing that cannot be bought or rented in Moscow. The essential question asked by and of any visitor with space in their case is can you bring me a jar?

Never mind the fancy recipes, the man home alone needs Marmite in the fridge door. On toast in the morning, with cheese for lunch, sharpening up afternoon tea, as garnish, spice, sauce, or neat spoonful, Marmite has more uses than ketchup. It is rumored to cure hangovers, but I wouldn't know about that. It is genetically imprinted on the Englishman's tongue.

What is it? A splendid spread, rich, dark and full of vitamins. Brought to life literally at the back end of the Burton-on-Trent

breweries, it is the poor man's caviar. As Omar Khayyam almost said

Here with a Loaf of Bread beneath the Bough,
A Jar of Marmite, a Book of Verse -- and Thou
Beside me singing in the Wilderness --
And Wilderness is Paradise enow.

Admit it: you can feel your taste buds tingling. If you are English, that is. Marmite is an acquired taste. Like cricket, it takes at least three generations for its essential subtlety and complexity to eat its way into the DNA. Poor impoverished foreigners miss the point entirely. One of the funniest party games is a blind-fold tasting game with a Russian (or any other external). But you will need to clean the carpet afterwards, once you have finished laughing. Taken in hot water, Marmite is brilliant at warding off winter colds, and better still, like garlic to a vampire, it is fantastic at warding off Australians, who, poor souls, maintain a devotion to their own impoverished product. Spread the word!



NOTE:

****Indicates *Passport Magazine* Top 10 Restaurants 2009.**

AMERICAN

**CORREA'S

Isaac Correa is a master of New American comfort food at his several Moscow locations. Luscious desserts. Great for a business lunch or takeout. Smoke-free.
7 Ulitsa Gasheka, 789-9654

M. Mayakovskaya
www.correas.ru

STARLITE DINER

Paul O'Brien's 50s-style American Starlite Diners not only have the best traditional American breakfasts, lunches, and dinners in town, they draw a daily crowd for early morning business and lunchtime business meetings. Open 24 hours.
Four locations.
16 Ul. Bolshaya Sadovaya, 650-0246

M. Mayakovskaya
9a Ul. Korovy Val, 959-8919
M. Oktyabrskaya
6 Prospekt Vernadskovo, 783-4037

M. Universitet
16/5 Bolotnaya Plushchad, 951-5838
M. Polyanka
www.starlite.ru

AMERICAN BAR & GRILL

Listed here for its status as a Moscow veteran, the American Bar & Grill still does good hamburgers, steaks, bacon & eggs and more. Open 24 hours.
2/1 1st Tverskaya-Yamskaya Ul, 250-9525

M. Mayakovskaya
ambar.rosinter.com

BEAVERS

Way down south (across from John Ortega's Fashion Mart), American proprietor and drinks importer Robert Greco serves some family recipes from back home. Pizza, wings, salads, steaks and other favorites.
171 Ulitsa Lyublinskaya, 783-9184

M. Marino
www.beavers.ru

HARD ROCK CAFÉ

The Moscow HRC has a great location on the Old Arbat overlooking the busy pedestrian mall. The usual HRC menu and rock paraphernalia.
44 Sary Arbat, 205-8335

M. Smolenskaya
www.hardrock.com

ASIAN

**TURANDOT

Fabulous Asian food in a palatial and exquisite setting – the owners reportedly spent a mid-eight figure amount on the fitout including a two million dollar dim-sum kitchen. Try the Wasabi shrimp.
26/5 Tverskoi Bulvar, 739-0011

M. Tverskaya, Pushkinskaya
www.turandotpallace.ru

BLUE ELEPHANT

Thai cuisine with impeccable service in an elegant royal setting. Try the Royal Thai Platter.
31 Novinsky Bulvar, 580-7757

M. Barrikadnaya
www.blueelephant.com

BUDDIES CAFE

No frills but very expat friendly – Szechuan, Thai, or Vietnamese from Singaporean Kelvin Pang. Sports bar.
12/8 Tverskaya Ulitsa, 694-0229

M. Tverskaya, Pushkinskaya

DARBAR

Hidden away in the Soviet relic Sputnik Hotel, veteran expats say it's the city's best Indian. In addition to the usual north Indian fare, Darbar has an extensive south Indian menu.
38 Leninsky Prospekt, 930-2365

M. Leninsky Prospekt

INDUS

"Elitny" modern Indian restaurant with Chivas bar on the first floor.
15 Plotnikov Pereulok, (499) 252-7979

M. Smolenskaya

COFFEE AND PASTRIES

COFFEE BEAN

Jerry Ruditsker opened the first coffee shops in Moscow, and still serves the best coffee. Smoke-free. Several locations.
56 Leningradsky Prospekt, 742-3755
www.coffeebean.ru

COFFEE MANIA

The Coffee Mania next to the Moscow Conservatory is a popular daytime informal business venue. Open 24 hours. Several locations.
13 Ulitsa Bolshaya Nikitskaya, 775-5188, 775-4310

M. Arbatskaya, Biblioteka im. Lenina
www.coffeemia.ru

STARBUCKS

Starbucks arrived in late 2007 and already has too many shops (16) to list.
starbuckscoffee.ru

VOLKONSKY PEKARNYA-KONDITERSKAYA

The coffee service at this bakery takes second place to its fabulous French-style baked goods. Smoke-free.
2/46 Bolshoi Sadovaya

M. Mayakovskaya

EUROPEAN

**CARRE BLANC

Moscow's top French restaurant. Try the bistro and weekend brunch.
9/2 Ul. Seleznevskaya, 258-4403

M. Novoslobodskaya
www.carreblanc.ru

NEW BLACKBERRY

Elegant but comfortable with an eclectic international menu – Asian, Russian, Italian, sushi and other cuisines.
10 Academic Sakharov Prospekt
926-1640, 926-1645

M. Chistiye Prudy

NEW BOLSHOI

The latest high-end Novikov restaurant. Modern in a Ralph Lauren kind of way, with a continental-Russian menu.
3/6 Ulitsa Petrovka, 789-8652

M. Kuznetsky Most
eng.novikovgroup.ru/restaurants/

CAFE DES ARTISTES

Restaurant and bar offers fine European cuisine in a relaxed atmosphere, often with recent artwork on the walls of the upstairs room.
5/6 Kamergersky Pereulok, 692-4042

M. Teatralnaya
www.artistico.ru

CITY SPACE

Panoramic cocktail bar. A breathtaking view and loads of delicious cocktails.

Located on the 34th floor of Swissôtel Krasnye Holmy Moscow

M. Paveletskaya

52 bld.6, Kosmodamianskaya nab., Moscow 115054
+7 (495) 221-5357

ELSE CLUB

A small jewel next to the Pokrovsky Hills development and the Anglo-American School which complements the neighboring extravagant health spa.
5 Ivankovskoye Shosse, 234-4444
www.elseclub.ru

GALEREYA

Trendy, lavish and expensive. The place to see and be seen.
27 Ulitsa Petrovka, 937-4544

M. Pushkinskaya
eng.novikovgroup.ru/restaurants/

GRAND ALEXANDER

Named after poet Alexander Pushkin, this opulent restaurant at the Marriott Grand Hotel is one of Moscow's top French-European restaurants.

26 Tverskaya Ulitsa, 937-0000

M. Tverskaya

JEROBOAM

Ritz-Carlton's Jeroboam, under the stewardship of celebrity German chef Heinz Winkler, offers "la Cuisine Vitale" in the new building that replaced the eyesore that was the Soviet-era Intourist Hotel.
3 Tverskaya Ulitsa, 225-8888

M. Okhotny Ryad

KAI RESTAURANT AND LOUNGE

Contemporary French cuisine with an Asian touch at Swissotel Krasnye Holmy.
52/6 Kosmodamianskaya Nab, 221-5358

M. Paveletskaya

SCANDINAVIA

The summer café is one of Moscow's main after work meeting venues. Excellent Scandinavian and continental menu.
19 Tverskaya Ulitsa, 937-5630

M. Pushkinskaya

www.scandinavia.ru

SKY LOUNGE

Dining on the roof of the Russian Academy of Sciences offers guests unparalleled views of the city.
32a Leninsky Prospekt, 915-1042, 938-5775

M. Leninsky Prospekt
www.skylounge.ru

VANIL

Hip French and Japanese near the Cathedral of Christ the Savior.
1 Ulitsa Ostozhenka, 202-3341

M. Kropotkinskaya
eng.novikovgroup.ru/restaurants/

VOGUE CAFE

Elegant, trendy partnership with *Vogue* magazine.
7/9 Ul. Kuznetsky Most, 623-1701

M. Kuznetsky Most
http://eng.novikovgroup.ru/restaurants/

FUSION

**NE DALNY VOSTOK

Passport's 2009 number one Moscow restaurant. Chef Glen Ballis turns out fabulous crab specialties, Asian, grill and salads. Come by when they bring in a big tuna. "Classny."
15 Tverskoy Bulvar
694-0641, 694-0154

M. Tverskaya

http://eng.novikovgroup.ru/restaurants/

**GQ BAR

A warm, active hang-out for the elite just up from the Kempinski Baltschug Hotel. Partnership with *GQ* magazine.
5 Ulitsa Baltschug, 956-7775

M. Novokuznetskaya

eng.novikovgroup.ru/restaurants/

SOHO ROOMS

Chef Laura Bridge mixes it up at this trendy restaurant-club along the embankment near Novodivichy Monastery.
12 Savinskaya Nab., 988-7474

M. Sportivnaya

www.sohorooms.com

HEALTHY

JAGGANNATH CAFÉ

A simple but excellent vegetarian buffet with an eclectic mix of Asian and other dishes.

11 Kuznetsky Most, 628-3580

M. Kuznetsky Most

www.jagannath.ru

LE PAIN QUOTIDIEN

Simple and healthy food and bakery at the Moscow extension of an international chain. Delivery. Multiple locations.
5/6 Kamergerski Pereulok, 649-7050

www.lpq.ru

LATIN AMERICAN

**NAVARRO'S BAR & GRILL

El Salvador born chef-owner Yuri Navarro excels at everything from tapas to eclectic Peruvian-Mediterranean fusion, seafood to grilled meat. One of Moscow's few chef-owned restaurants.
23 Shmitovskiy Proezd, 259-3791

M. Mezhdunarodnaya
www.navarros.ru

OLD HAVANA

An amazing place, with a stunning Brazilian tableside show nightly from Thursday to Saturday. The food is good, but the highlight is the unbelievable three-hour extravaganza with about two dozen dancers and capoeira performers.
28 Ulitsa Talalikhina, 723-1656

M. Proletarskaya
www.old-havana.ru

ITALIAN

**SEMIFREDDO MULINNAZO

Sicilian chef Nino Graziano dishes up the best of Sicily and the Mediterranean with the help of his personal grill out front. Huge Italian wine list.
28 Rossolimo Ulitsa, (499) 766-4646

M. Park Kultury
www.semifreddo-restaurant.com

**MARIO

Delightful elegance and style with the best-quality Italian dishes.
Open noon-last guest.

17 Ulitsa Klimashkina, 253-6505

M. Barrikadnaya

MAMMA GIOVANNA

The menu is also minimalistic but has interesting entries in every category, including pizzas. The wine list is almost entirely Italian with a selection limited to two pages. A definitely a worthwhile in-city romantic venue.

M. Novokuznetskaya
Kadashevskaya Naberezhnaya, 26

+7(495) 287-8710

www.mamma-giovanna.ru

BOCCACINO

Quiet, elegant Italian and pizza. A nice date venue without extravagant prices.
7 Strastnoi Bulvar, 299-7359

M. Pushkinskaya

CASTA DIVA

Great Italian and pizza to die for with award-winning Italian pizza chef. Try the Black Truffle Pizza.
26 Tverskoi Bulvar, 651-8181

M. Tverskaya, Pushkinskaya
www.castadiva.ru

CIPOLLINO

Coffee- and cream-colored stylish Italian cafe a stone's throw from the Cathedral of Christ the Savior.
7 Soimonovskiy Proyezd, 695-2936, 695-2950

M. Kropotkinskaya
www.cipollino.ru

JAPANESE

**NOBU

The Moscow branch of the legendary Nobu is now open on Bolshaya Dmitrovka. Nobu moves directly to *Passport's* Moscow Top 10 list.
20 Bolshaya Dmitrovka, 645-3191

M. Okhotny Ryad
www.noburestaurants.ru

ICHIBAN BOSHI

High-quality, affordable Japanese with cool ambience. Several locations.
22 Krasnaya Presnaya Ulitsa, (499) 255-0909

M. Krasnopresnenskaya
50 Ulitsa Bolshaya Yakimanka

M. Polyanka
www.ichiban.ru

SUMOSAN

Located in the Radisson SAS hotel, we have heard from many that Sumosan has Moscow's freshest and best sushi but this naturally comes at a cost. 2 Ploshchad Evropy, 941-8020

M. Kievskaya

MISATO

Japanese cuisine, great choice of alcoholic drinks, Japanese and non-Japanese.

47, Myasnitskaya st., 725-0333

TSVETENIYE SAKURY

Completely new restaurant concept in Moscow based on a combination of traditional and contemporary Japanese cuisine. Ancient recipes are joined by recent innovations.

7 Ulitsa Krasina, 506-0033

M. Mayakovskaya

SEIJI

One of the few Moscow sushi restaurants that actually has a Japanese chef, even a celebrity chef – Seiji Kusano, who also set up the O2 Lounge at the Ritz-Carlton.

5/2 Komsomolsky Prospekt, 246-7624

M. Park Kultury

CAUCASUS

ARARAT

A little corner of Armenia right in the center of Moscow at the Ararat Park Hyatt. Cozy atmosphere and spicy Armenian fare. All ingredients delivered straight from Armenia including fine Armenian brandies.

4 Neglinnaya Ulitsa, 783-1234

M. Teatralnaya, Kuznetsky Most

BAGRATIONI

Great Georgian food and entertainment in a stylish mansion near Novodevichy Monastery and the Korean Embassy.

1/7 Spartakovskaya Ploshchad, 267-6881, 266-0531

M. Baumanskaya

BARASHKA

Our Azerbaijani friends swear it's the best Azeri restaurant in town.

20/1 Petrovka Ulitsa, 200-4714

M. Kuznetsky Most

21/1 Novy Arbat

M. Arbatskaya

<http://eng.novikovgroup.ru/restaurants/>

BELOYE SOLNTSE PUSTYNI

Named after *White Desert Sun*, one of the USSR's favorite films. An eclectic Central Asian menu that includes Azerbaijani and Uzbek cuisine.

29 Ul. Neglinnaya, 625-2596, 200-6836

M. Kuznetsky Most, Teatralnaya

<http://eng.novikovgroup.ru/restaurants/>

RUSSIAN

**CAFE PUSHKIN

A Moscow classic serving upmarket Russian cuisine in a lavish, 19th century setting. Bustling, ground-floor dining

hall and a more sophisticated (and pricier) experience upstairs. Reservation essential.

26a Tverskoi Bulvar, 739-0033

M. Pushkinskaya, Tverskaya, Chekhovskaya
GODUNOV

For real lovers of all things Russian, including traditional Russian dancing, rivers of vodka and plates stacked with food in the Tsar's chambers from the time of Boris Godunov.

5 Teatralnaya Ploshchad, 698-5609

M. Teatralnaya

NEW GUSYATNIKOFF

The latest VIP Russian restaurant in an 18th century estate.

2A Ulitsa Aleksandra Solzhenitsyna

M. Taganskaya

<http://eng.novikovgroup.ru/restaurants/>

NA MELNITSE

Homemade cuisine – *kvas*, *mors*, vodka, pickles. Russian style with plenty of wood. The food is far from cheap, but the portions are enormous: it's like being fed by an overzealous babushka.

7 Tverskoi Bulvar, 290-3737

M. Pushkinskaya, Tverskaya, Chekhovskaya

24 Sadovo-Spasskaya Ulitsa, 625-8890, 625-8753

M. Krasniye Vorota

www.namelnitse.ru

OBLOMOV

Authentic Russian cuisine in a restored 19th century mansion.

5 Monetchikovskiy Pereulok, 953-6828

M. Dobryninskaya

ONE RED SQUARE

The menu features lavish, centuries-old recipes in the State Historical Museum on Red Square. Expect cream-laden meat dishes with fruit-based sauces and live folk music.

1 Krasnaya Ploshchad, 625-3600, 692-1196

M. Okhotny Ryad, Teatralnaya

www.redsquare.ru

TSDL

The Central House of Writers' opulent Russian-French restaurant is located in the building with the same name.

A memorable, top-notch meal in luxurious surroundings.

50 Povarskaya Ul, 290-1589

M. Barrikadnaya

YOLKI-PALKI

A Russian chain that serves a great selection of typical Russian specialties at modest prices. Many locations.

23 Bolshaya Dmitrovka, 200-0965

M. Okhotny Ryad, Teatralnaya

<http://eng.novikovgroup.ru/restaurants/>

SEAFOOD

FILIMONOVA & YANKEL

You will find an outlet near many of the Goodman steak houses. Very fresh fish and a straightforward menu. Several locations.

23 Tverskaya Ulitsa, 223-0707

M. Tverskaya, Pushkinskaya

www.fishhouse.ru

LA MAREE

La Maree is Moscow's number one seafood restaurant, built by Tunisian Mehdi Douss, owner of Moscow's leading fresh seafood importer.

28/2 Ulitsa Petrovka, 694-0930

www.la-maree.ru

STEAKS

**BEEF BAR

The latest branch of the Monte Carlo hotspot serves top cuts of the finest imported beef: American, Australian, Dutch and French. Overlooks the river across from the Central House of Artists.

13 Prechistinskaya Nab., 982-5553

M. Park Kultury

www.beefbar.com

EL GAUCHO

True Argentine menu. THE place for charcoal-grilled meats and fish.

4 Ul. Sadovaya-Triumfalnaya, 699-7974

M. Mayakovskaya

6/13 Ul. Zatsesky Val, 953-2876

M. Paveletskaya

3 Bolshoi Kozlovsky Pereulok, 623-1098

M. Krasniye Vorota

www.elgauch.ru

GOODMAN

Moscow's premium steak house chain. Crisis menu added. Numerous locations.

23 Tverskaya Ulitsa, 775-9888

M. Tverskaya, Pushkinskaya

www.goodman.ru

POLO CLUB

Dining at its finest at the Marriott Aurora. Features American prime beef and steaks.

Ulitsa Petrovka 11/20, 937-1024

M. Kuznetsky Most

TORRO GRILL

The focus is on the best mid-priced meat in Moscow. Wine Bar. Several locations.

6 Prospekt Vernadskogo, 775-4503

M. Universitet

www.torrogrii.ru

BARS AND CLUBS

BOOZE PUB

English-style pub with real British beer and original cocktails. Daily from 5 a.m. to noon: English breakfast for only 100 rubles.

Weekdays from 12:00 to 17:00.

Business lunch from 140 rubles and 35% menu discount. Sport matches on the big screen.

5 Potapovsky Pereulok, Bldg. 2,

621-4717

M. Chistiye Prudy

www.boozebub.ru

KARMA BAR

One of the most popular night clubs in town. Eastern-inspired interior, hookahs, and pan-Asian cuisine. Latin American dancing, Thursday-Saturday, 21:00-midnight. Every Saturday, the amazing Show Girls night. Every Sunday 12:00- 6:00 – R&B and hip-hop party night.

3 Pushechnaya Ulitsa, 624-5633

M. Kuznetsky Most

www.karma-bar.ru

KRYSHA MIRA

The club has a reputation of being a very closed place. Rich clubbers and beauties will do anything just to get in, so every Friday and Saturday they stand in line all night long asking face control to let them in.

Face control

Open 23:00-06:00

2/3 Tarasa Shevchenko Naberezhnaya, 203-6008, 203-6556

M. Kievskaya

B2 CLUB

4 bars, sushi bar, concert hall for 800 people. Reasonable prices.

Open daily noon-06:00

8 Bolshaya Sadovaya Ul., 650-9918

M. Marksistskaya, Tretyakovskaya

NIGHT FLIGHT

If you don't know about Night Flight – ask somebody.

Open 18:00-05:00

17 Tverskaya Ulitsa, 629-4165

www.nightflight.ru

M. Mayakovskaya

PAPA'S

Master night spot host Doug Steele is back, at Papa's tucked in the basement below Johnny the Fat Boy Pizzeria, Papa features live music and lots of sweaty young bodies.

2 Myasnitskaya Ulitsa, 755-9554

M. Kitai-Gorod

PROTAGANDA

One of the best and oldest clubs in Moscow. At midnight all dining tables are taken off and the party usually begins. Stylish and delicious lunches, salads and other simple but unforgettable snacks. House, techno, minimal, disco.

Face control.

Open: noon-06:00

7 Bolshoi Zlatoustinsky Pereulok,

624-5732

M. Kitai-Gorod

TOCHKA

Open Monday-Sunday, 18:00-06:00

6 Leninsky Prospekt, Bldg. 7, 737-7666

M. Oktyabrskaya

SAKHAR

Open Tues.-Thurs. 20:00-06:00,

Fri. 12:00-6:00, Sat. 20:00-07:00.

23/25 Bolshoi Sukharevsky Pereulok,

207-2838

M. Sukharevskaya

CENTRAL HOUSE OF ARCHITECTS

Face control. Open Mon.-Sat.

24:00-12:00.

7 Granatny Pereulok, 290-3249

M. Tretyakovskaya

NOTE: For restaurants with multiple locations the most popular location is given – see the website for others. All phone numbers have city code 495 unless otherwise indicated. Reservations suggested for most restaurants.

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East Central: Kitai Gorod

*The sixth of a complete guide
to the favourite residential areas*

text by Ross Hunter;
original art and photos by John Harrison

*The view towards the Vse Svyati Kham,
along Solyansky Proezd*



www.realtor.ru/a62176

New building with an underground parking place and secured territory. The apartment on offer with a panoramic view. Expensive furniture, accessories and kitchen equipment.



www.realtor.ru/a61729

Elite residential complex. Apartment on offer with a panoramic view. The furniture and equipment of famous manufacturers. Bathrooms have high-quality European fittings.

232.0099

Apartments For Rent



Kitai Gorod is the most central, oldest, most interesting, most varied and most confusing of all the popular residential areas of Moscow. 'Kitai' is China. But the name is a double entendre. It is not an ethnic zone, but as Moscow's first housing suburb, was protected by its own wall, also 'kitai'. Or was. The original wall can be discovered in a number of places, running up the side of the old hotel Rossiya site and curving round towards Ploshhad Revolutsiya. But there are very few residential buildings within this area, having been replaced by retail and administrative functions. The lively and varied area called Kitai Gorod has edged eastwards and can be said to run from the double Metro station, across the Boulevard Ring and to-

View to the South West from Goncharnaya Ulitsa



wards the Garden Ring by Kurskaya. The river Yauza defines the southern edge, and the area blends into the equally attractive Chisty Prudy to the north.

The special bits:

The variety and buzz of the centre: lots of shops and entertainments full of life and right next door. Visit Slavyanskaya Ploshad.

A stroll under the trees: Detsky or Milutinsky Park on Pokrovsky blv 10.

Historical and church architecture all in a walkable area.

All of Moscow on your doorstep from Red Square to GUM to Lubyanka to the Polytechnical Museum.

Buildings & statues, tick them off as you go: too many even to count, but look out for the monks Mefodiy and Cyril, of eponymous alphabet fame, the Crimean war memorial, the Old English Court museum, all the churches hidden in the civil service quarter, surviving bits of 1920s constructivist architecture which looks surprisingly fresh, and agreeable views of distant Stalin skyscrapers and Kremlin spires when they appear.

As a residential quarter, Kitai Gorod has mixed blessings, but is becoming more popular. As a place to see, a 'Moscow in miniature' it is without parallel. As befits the oldest part of town, the area is steeped in history, and the relatively steep and narrow lanes have helped it resist modernisation. Equally, any stroll along the various art markets at Ismailova or Krimsky Val will show that Kitai Gorod is the most popular subject for painters, once the rather clichéd views of the Kremlin, Arbat (and Venice) have been taken out of the frame. Kitai Gorod invites exploration on foot, with sketchbook or camera at the ready.

Moscow's museum of archaeology is easily missed, hidden beneath the under-renovation Moscow hotel, despite being within a few steps of Zhukov's horse at the top end of Red Square. Among other exhibits, the museum has a splendid maquette of Moscow in the middle ages. The central street pattern of the Kremlin and surrounds is immediately apparent, and has changed remarkably little. All the buildings have been

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- Free orientation tour for newly arriving employees.
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www.realtor.ru/a62400

The apartment in block-made building with an underground parking place and secured territory is offered. The apartment is equipped with full kitchen set of appliances and tastefully furnished.



Luxury Brand



en.realtor.ru



PENNY LANE REALTY



The Junano-Predtechensky Monastery

changed, but their layout has endured. Note that today's busy Kitagorodsky street is built over a river and one time earth rampart.

What is staggering is the number of churches, of which a remarkable number are still extant. A Sunday stroll is to the tune of the many peals of bells rhythmically tinkling 'tinkling' - maybe bonging or mellowly resounding rather than tinkling? - from the towers. With white painted walls and gilded domes round seemingly every corner, interspersed with trees, dogleg lanes and slops, the whole area exudes rustic charm and tranquillity. Even the monastery is Trappist.

The Moscow side of our area, Stary Ploshhad, is a delightful boulevard, with ample paths and benches, frequently occupied by office workers having a snack or a chat, or students from the several colleges nearby. This, plus the radial roads Maroseyka/Pokrovka and Zabelina at top and bottom respectively are bustling with shops, restaurants and night life, but is short of daily bakers, grocers or chemists' shops, for example. Without the pomp or the prices of the city centre, there is a superabundance of opportunities to eat, socialise and shop for fancy goods. This area is a recommended walk in almost every tourist guide to Moscow: do follow their advice.

All the more surprising, then, that getting away from the bustle is so easy. Sneak down any side street into blissful quiet. Deciding where to live is less simple. There are plenty of apartment buildings of all ages, and most qualities. However, they are tucked away in random locations without any obvious pattern or logic.

Kitai Gorod has more than its fair share of properties under re-development, or in often dire need of improvement. This might mean a building site all too near you, or the downside of under-cared for buildings. On the other hand, rents are more flexible, and as buildings get completed, there are expanding selections of interesting properties. Views are not guaranteed, but with the hilly terrain, they can be delightful.

Choose among pre-revolutionary, art nouveau/style modern, constructivist or Stalin era (maybe we'll not look too closely at the Khrushchev and Brezhnev era edifices, even while they are still standing), and you can find buildings done up or ready for the treatment. Lend me a million or two, and I'll show you a couple of neglected treasures with awesome potential that I am restor-



Boulevard park between Staraya Ploshad and Lubyansky Proezd

ing, in my dreams. Or settle yourself into one of the new or modernised buildings ready and waiting.

There are plenty to choose from, close to the Yausa, either side of the Boulevard ring or getting towards the Garden Ring. Avoid the last named itself, as the traffic is ghastly, and Kurskaya, like most major railway termini, is rather too much of a melting pot of humanity to feel comfortable in, especially at night. The area is noted for having a strong concentration of original Muscovites, but is short of young families.

Nearby? If you like this area but can't find what you want, Chisty Prudy, Taganska and Zamoskvareche all have their own charms and attraction; and all are covered in this Passport series. See 'thanks' below for more contacts.

Top 10 +/- The list of all that matters most

1. Lively, compact, right in the heart of Moscow, crammed with individuality;
2. Very short of green spaces or parks – maybe not ideal with a young family;
3. Packed with historical memories, a sense of endurance, but constantly changing;
4. A painter's delight;
5. Rather hilly, so not for the infirm or immobile;
6. Noisy round the edges, peaceful inside;
7. Easy to escape to the green sites along the Yauza and Moscow's eastern areas;
8. Can be further to a Metro or a daily shop than it ought to be for such a central place;
9. Moscow in miniature – a great way for an expat to feel at home;
10. Unmissable: a cul-de-sac cloister, five minutes' walk from the shops, and ten from Red Square itself.

I am most grateful to the following experts for their detailed knowledge: m.semenova@intermarksavills.ru for real estate matters; Harriet at www.childreninmoscow.ru for opportunities for children; Anna at www.eolia-relocation.ru, Elena and EIS parents www.englishedmoscow.com . **P**

'Tis the Season: Wine Buyer Update

text by Charles W. Borden

The past two Passport wine articles covered the Russian and Ukrainian wine industries respectively. Although there is seldom news on Russia's wine industry to report during October, Jancis Robinson one of the world's best known wine experts visited the Kuban to see several wineries that employ Australian flying winemaker John Worontschak: Fanagoria, Mysakho and the remnants of Sauk Dere. The results of this pioneering visit by a western wine journalist were reported in the Financial Times on October 24 in her article "Russia's wild world of wine." Ms. Robinson was able to sample some of Mr. Worontschak's excellent work with some of the wines from Fanagoria and Myskhako. There is not much left of the Sauk Dere I visited a few years ago; the remnants, primarily a collection of older wines, were acquired recently by Myskhako.

Ms. Robinson also visited Abrau Durso, Russia's historic sparkling wine producer on the coast near Novorossisk, but unfortunately in the brief visit did not have a chance to see Chateau Le Grand Vostock, which is clearly by an order of magnitude or two Russia's leader in terms of modern wine production.

The problem with selecting a Russian wine, as Ms. Robinson pointed out in a later article is "sorting out which wines labeled as Russian are made with some or all Russian-grown grapes and which constitute the 70% or so that contain non-Russian wine imported in bulk." The industry has been glacially slow to change, but during the past two years there have been several other, young promising developments in the region. Ms. Robinson's visit brings hope that others will follow to shine some light into a region that surely will have more attention during the run-up to the 2014 Olympics.

Season Wine Shopping – Russian Selections

Ms. Robinson provided a very detailed report on her visit in her Purple Pages (jancisrobinson.com) together with tasting notes from some of the more than 100 wines she tried during the trip. This brings us to the point of this article, which is to provide Moscow shoppers with a seasonal buyers' guide and some recommendations. Let's start with just a couple of Ms. Robinson's expressive tasting notes from Fanagoria Winery.

"Fanagoria Cru Lermont Sauvignon Blanc 2007 Kuban 16 Drink 2010-11 A year's lees contact with six months' bâtonnage. Pale lemon straw. Fresh and lively. From a very old vineyard - probably not 100% Sauvignon Blanc. Very lively and mineral. Lots of structure. I'd pay £7.99 for this."

"Fanagoria NR Cabernet Rosé 2008 Kuban 15.5 Drink now Very, very slightly syrupy - fashioned expressly for Russian women, apparently. Mid rosé colour. Definitely some Cabernet, good acid and then quite a bit of sugar, but all in a nice package. Remarkably like a Cabernet Rosé d'Anjou!"

Moscow buyers can find Fanagoria wines at several supermarkets; the NR is the mid-level, Cru Lermont the premium.

Myskhako wines are more difficult to find but they do have a nice shop across from the Hard Rock Café on Old Arbat. Myskhako produces an icewine and an organic red, which Ms. Robinson rated well.

Put Chateau Le Grand Vostock on your party list. This French-equipped, completely new and modern winery is managed by French winemaker Frank Duseigneur and his wife Gael

Brullon. The CGV wines can be ordered from their website at www.grandvostock.ru and they deliver case quantities.

Other Russian and Ukrainian wines and drinks worth trying include sparkling wines from *Abrau Durso* and *Tsimlanskoye*, and the Crimean *Novy Svet*, which can be found in several Massandra shops in Moscow.

From *Abrau Durso (Kuban)*, try a Classic Brut (500r) and from *Tsimlanskoye Winery (Rostov region)*, try the its sweet, purple sparkling wine made from local grapes "according to an old Cossack method," now sold in a fancy designer metal case. From *Novy Svet (Sudak, Ukraine)*, try the Pinot Noir Brut (577r); the 2002 bested five top French Champagnes in a completely blind tasting. Make sure to serve very cold.

Another interesting seasonal selection would be from *Praskoveya Winery* near Budyonnovsk of Stavropol region, which specializes in brandies (konyak in Russian), produced under a French-trained winemaker. Praskoveya also makes a retro-labeled Samogon No.5 (Russian moonshine), which is a grape based and 45% alcohol. Praskoveya has a collection of wines dating back to 1945, after the German occupation. Praskoveya collector wines, such as a 1992 Uliybka (Smile – a sweet Muscat wine) at 1,460 rubles or a 1955 Buket Prikumya at 17,660 rubles are available at a small shop off Krasnoprenya Prospekt near the Moscow zoo.

These wines represent a good value in a market that now has much higher import wine prices, and this selection gives you the chance to show off the knowledge of Russian wines you gained from reading Passport. **P**

Where to Buy

Myskhako Shop

Old Arbat 51 (across from Hard Rock Café)

Chateau le Grand Vostock

Gogolevsky Bulvar, 10

Tel/fax: 783-7463

Website: www.grandvostock.ru

E-mail: info@grandvostock.ru

Praskoveya Shop

Ulitsa Malaya Gruzinskaya 12

Tel: 252 1408

Massandra (Kriymskikh Vin)

Zvenigorodskoye Shosse 7

Oktyabryskaya 5

Komsomolsky Prospekt 15



Responding to Business Needs for Short-Term Assignments

By Sherman Pereira, Crown Relocations, Regional Director - Central and Eastern Europe

In a recent survey of 154 multinational corporations, 68% said that they expect to ramp up short-term assignments. This trend has continued to increase in line with the slowed economy.

While there is still global optimism from the growing markets such as Eastern Europe, China, India, Brazil, etc., finding suitable candidates for assignments is still a challenge for many companies. Global mobility professionals need to ensure that their employees complete their assignments and maintain employee retention rates.

How, when money is tight?

In addition to short-term assignments, mobility professionals are applying a host of cost-saving strategies e.g., reducing policy offerings and financial incentives for some of their employees. Another strategy is to identify younger talent within the organization, which is a growing trend in the industry. Assignees are younger than in previous years. In fact, half of them are 20-39 years of age and being younger, many of them are single (and are likely to require fewer or lower-cost destination services). Young professionals view international assignments as a necessary step in their career development and many are enthusiastic about an opportunity for an overseas assignment.

Is it truly a short-term assignment?

While most companies define "short-term" as being between one month and one year, they can sometimes, unintentionally, become long-term, which adds to the cost of the assignment, as well as the administrative burden. To avoid this unplanned long-term assignment, it is very important that the assignment's expected outcomes are defined very clearly, with a documented time-line that details the expected tasks and states the completion dates of the assignment.

Short-term assignments are cost-effective alternatives because they are



Sherman Pereira

typically designed for the employee only and the family stays behind. There's also less of a need for inter-cultural training, both of which help realize cost savings for the organization. It is approached more as an extended business trip than a typical relocation and is highly focused on a particular project and driven by a specific business need, with a definite objective and completion date.

What other cost saving strategies are being implemented?

Extending temporary housing allotments

Creating roommate situations

Providing "occupied" property management

Exploring long distance commuting

Offering flexible hours/days

Streamlining expense management, e.g. integrating with payroll, allowing scanned receipt submission

Change is inevitable and organizations will always find sound business reasons to send work or workers away. But how an organization survives and even thrives in a time of turmoil will depend on the culture they have built along the way.

The key to the success of any policy is quite simply, "Communication!" Verbal, written, through technology and most importantly through line management's commitment to consistency, all help employees to understand their benefits package and help improve morale.

I would like to take this opportunity to thank the readers for your questions which I have received over the past few months and will endeavor to get some of these published in the New Year. In addition I would like to wish all Passport Readers Seasonal Greetings and a Happy and Prosperous 2010. **P**

How to:

Just say 'Hello!':

Здравствуй! Don't be discouraged that the first word you need in conversation is such a tongue twister, forget how it's written, it's pronounced 'zdrastye'!

If you really can't get your mouth around it, opt for Добрый день – the all purpose 'good day'.

Привет! Very informal, along the lines of 'hi'.

You'll always get a smile with a cheerful good morning: Доброе утро!

And if the sun's shining, you'll can spice it up with Доброе солнечное утро!

How are things?

Unfortunately, Russians don't ask 'how are you?' as readily as the English, but try these alternatives:

Как дела? How are things?

In a business context, Как у вас дела? sounds a bit more formal.

Как выживаете? Как ты поживаешь? How are you getting on? (literally, how are you living?)

Как жизнь? How's life?

Как вы провели выходные? How was your weekend?

If you haven't seen someone in a while:

Сто лет не виделись! Long time no see (Literally: haven't seen you for a hundred years!).

Какие люди! Who do we have here! (Literally: what people!)

С приездом! Welcome back!

Хорошо выглядите! You look well!

If they start asking you how you are:

Всё отлично! Everything's great!

Лучше не бывает! Never been better!

Не очень. Not so great.

Лучше не спрашивай... Better not to ask...

If you really want to sound Russian, non-committal is most convincing:

Потихоньку. I'm getting there (literally: quietly)

Нормально. Normal enough.

Ничего. Nothing much.

Courtesy of RUSLINGUA
www.ruslingua.com

Ruslingua

December Holidays

text by Elena Rubinova



Tuesday, December 1 **World Aids Day**

Started on 1st December 1988, World AIDS Day was set as a special date to increase global awareness about the disease called the 'plague of the 21st century'. Twenty years later this date is still about fighting prejudice, raising money and improving health education. Russia joined a worldwide initiative a lot later, in the mid 1990s when the AIDS problem was publicly recognized by the authorities. From 2006-2009, the Russian Federation spent nearly 1 billion roubles on HIV prevention programmes, focusing on the most affected communities. More than 18 billion roubles have been allocated from the federal budget for HIV diagnosis, treatment of people living with HIV/AIDS and over 50,000 people living with HIV are provided with the required treatment. World AIDS Day provides an opportunity for all - individuals, communities and political leaders - to take action and ensure that human rights are protected, and global targets for HIV/AIDS prevention, treatment and care are met. The World AIDS Day theme for 2009 is 'Universal Action and Human Rights'.



Saturday, December 12 **Russia's Constitution Day**

Russia's Constitution Day celebrates the adoption of the first Constitution of the Russian Federation, which came into being on December 12, 1993. A nationwide referendum on a new Constitution was held on that day and shortly afterwards Boris Yeltsin, the first President of Russia, convened a constitutional conference to work out a new constitution. The new main law of the state substantially changed the structure of the supreme bodies of state power and took a serious step towards creating the federal system in Russia. This constitution does not provide, as earlier, for a single economic system based on state ownership; it equally protects all forms of ownership, thus ensuring the freedom of the development of a civil society. December 12 has replaced the previous Soviet Constitution Day - the Constitution of the USSR, adopted in 1936 (called the Stalin Constitution) and the one adopted in 1977 (called the Brezhnev Constitution - after the name of the country's leaders at that time) that was in effect until the collapse of the Soviet Union. Three constitutions in 70 years might have been too many for one country! This may be the reason why Russia's Constitution Day, marked on December 12, since 2004, is no longer a day off.



Saturday, December 12 **Hanukkah**

Hanukkah, also known as the festival of lights, is probably one of the best known Jewish holidays, not because of its great religious significance, but because of its proximity to Christmas and New Year. Many non-Jews think of this holiday as the Jewish Christmas, adopting many Christmas customs, such as elaborate gift-giving and decoration. It is ironic that this Jewish festival of re-dedication, which has its roots in a revolution and suppression of the Jewish religion, has become the most assimilated, secular holiday on the calendar. The only religious observance related to the holiday is the lighting of candles. The Jewish tradition has it that even one small candle drives away the darkness. As recorded in the Talmud at the time of the rededication there was very little oil left that had not been defiled by the Greeks (the story of Hanukkah begins in the reign of Alexander the Great). Oil was needed for the Menorah (candelabrum) in the Temple, which was supposed to burn throughout the night every night. There was only enough oil to burn for one day, yet miraculously, it burned for eight days, the time needed to procure a fresh supply of oil. An eight-day festival was declared to commemorate this miracle.

It is only in the past several years that the Mayor of Moscow and Rav. Berel Lazar, the Chief Rabbi of Russia, have lit the Hanukkah candles in the centre of Moscow and greet hundreds of members of Jewish community gathering on Manezh Square. Such a cordial agreement between confessions was unimaginable until very recently, but it would be fair to say that even now not all confessions favour a similar attitude in Russia. Russian Jews, though, celebrate their holiday as all their adherents do around the globe.

Not So Easy

by Andrei Sado, Director,
Elite Residential Rental,
Penny Lane Realty

Dear all, I would like to wish you a very merry Christmas and happy holidays! I think what we all need is a very long holiday. The past year has stretched us a bit, like butter over too much bread. What I would really like to wish you in this New Year is peace of mind. I think it is essential for human happiness.

In our last issue we discussed the wisdom of doing things yourself, and I promised to discuss some of the traps you should avoid if you still decide to go down that route.

One of the most important facts regarding Russian residential real estate



Andrei Sado

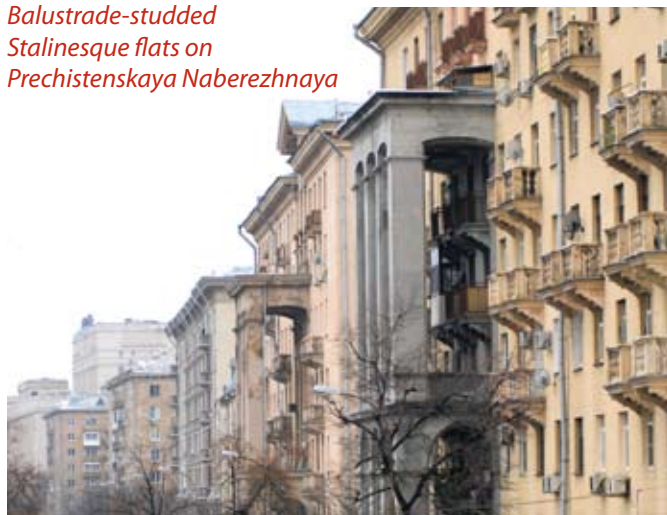
tive without power of attorney, or his friend or neighbour. Legal advice in this situation is priceless. Sometimes people rent properties from the owner, only to find out later that the property had several owners and they needed signatures of all of them on the contract. The contract itself is whole different ball-game; electrical bills, landlord's visits, security deposit, payment plans and registration issues. Every section of the rental agreement could be trap, not because the landlord wants it to be, but simply because you did not even know what to discuss or expect. 'Don't ask, don't tell' policies are very common here. You don't ask them, they don't tell you.

You have to understand that landlords who work with professional agencies, have ratings in those agencies based on the landlords' history of behavior with tenants, and this information is very helpful when you are searching for your comfortable home.

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is that 99% of it belongs to private individuals, people like you and me, which means that when it comes to renting, the process of signing residential rental agreement is new every time. Here you will not see a set contract based on tens of years of experience. The whole Russian residential rental market has really only existed for about 10 years. What you will see is an enactment of the 'action-reaction' scenario, which will always be different for different landlords.

In order to react logically, and benefit from negotiations, you need to know Russian traditions, to speak Russian, including Russian slang, which may be THE most essential tool of all. Try to apply Harvard-style negotiation techniques and you will find your monthly rent increasing exponentially, because the landlord might think you are trying to fool him.

Intuition that is what Russian real estate brokers have, and sadly, that is what expats lack, and that is what commission is paid for. They simply intuitively know what to say and when to say it.

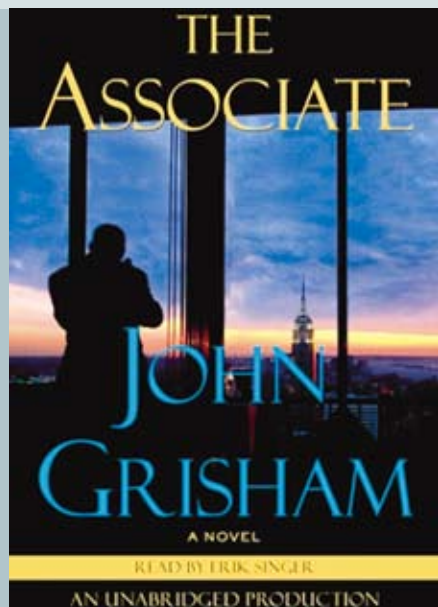
Second to none is the documentation trap. You need to know that you are dealing with the owner, and not his rela-

Another issue which needs to be addressed is apartments which have been purchased by means of mortgage credit or municipal apartments under social programs. Owners of such apartments often wish to rent them out, and clients have to know all of the possible risks they are taking on by renting such properties. And if you don't know what those risks are, you may find yourself be thrown on the street right before New Year's Eve.

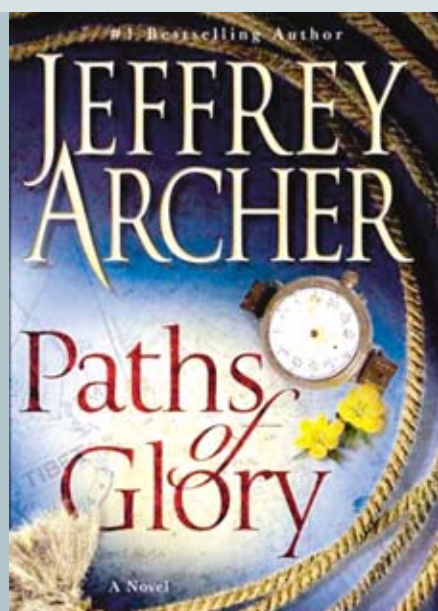
Among many hidden traps in the rental process, legal assistance by professional real estate agencies is the most fundamental of all. You cannot take the risk of not having access to specialized legal advice in a country where you have just moved, a culture which you are not familiar with, and a language which you probably will never learn. All you have to do is to trust a professional guide that can help you avoid those traps together. **P**

**Merry Christmas to You and
a Happy New Year!**

Airport books for those flying home for the holidays



The Associate
John Grisham
ISBN 0099502232 £3.86
www.amazon.co.uk



Paths of Glory
Jeffrey Archer
ISBN 0330511661 £3.85
www.amazon.co.uk

by Ian Mitchell

Every time I start a John Grisham book these days, I wonder if I have read it before. I often think I recognise this character or that shouted argument, only to come upon an episode that I definitely do not remember. Alternatively, I am reading happily and suddenly realise that I know how this story is going to end. I remember exactly how the harassed, underpaid but righteous lawyer socks it to the ugly corporate monster which has been “screwing the little people” for years. I once got to page 125 before realising that I had read a particular book before. That was my record. Does that make it bad, because it is so unmemorable, or good because it has the quality of re-readability?

John Grisham is, by quite a few measures, the most successful American suspense writer of recent times. Keeping you waiting is his main skill—that and a sort of wry wit which is to me his most attractive feature. The downside is well known: the cardboard characters, the cut-and-paste financial battles, and the predictable corporate awfulness. Yet he has sold 300 million copies of his books, which is almost 15% of Agatha Christie’s lifetime total.

I say every time I start a Grisham book “these days”, because there was a time when they were not so predictable. Many of Grisham’s earlier stories were very skilfully told. His second book, *The Firm*, must be one of the best studies of lawyerly awfulness ever written. The problem with Grisham is not that he is a bad writer, it is simply that he has either run out of ideas or got lazy and started repeating his formula.

Ian Fleming did the same, but few people would ever wonder half-way through *Thunderball*, or *You Only Live Twice*, if they had read that one before or not. They were, respectively, Fleming’s 9th and 12th novels. Grisham’s equivalents were *The Street Lawyer* and *The Summons*. I have read both, but could not say for sure what either was actually about, though I enjoyed them at the time. And I’ll probably enjoy them again some other time. Is this the future for fiction: books that leave so little trace in the mind that they can be re-read every couple of years or so?

Grisham’s British equivalent is Jeffrey Archer, though his total sales are around half of the American’s. Both men write primarily for money, and both revel in what an unfavourable critic might call the pornography of cash. The surface appeal of great wealth is often used to grab the reader’s attention. It might

be relevant that both have been politicians, though only Archer ended up in both the House of Lords and jail.

Both men take an interest in sport and are physically active, though I suspect that Archer, though fifteen years older, could still run faster than Grisham, especially if he had someone else’s money in his pocket. There are two notable differences between them. First, Archer is the only one who publishes a blog detailing for a hungry world what he does every day. Secondly, in real life, Grisham is a straight-forward person, while Archer is a paradoxical figure: a more superficially colourful character who, at a profounder level, is a bumptious, egocentric bore.

Both authors specialise in plastic characters and fantastic situations. And why not? I have enjoyed many such books, though the master of the plastic-fantastic genre will, I suspect, always be Ian Fleming. What they both all do is to create suspense. It was Wilkie Collins, the inventor of the page-turner in the late nineteenth century with *The Woman in White*, who established the formula: ‘Make ‘em laugh; make ‘em cry; make ‘em wait,’ he said.

Grisham’s latest offering (apart from a book of short stories) is *The Associate*, where we have yet another brilliant lawyer, who is dragged into the shadow of criminality by the huge firm he works for with all the attendant moral, practical and financial issues that we have come to expect since *The Firm* was published twenty years ago.

Jeffrey Archer’s latest production is a re-write for the thirtieth anniversary of the publication of his most successful book, *Kane and Abel*. His most recent new title was published earlier this year and called *Paths of Glory*. Like several of his previous novels this is a fictionalised account of real events, in this case the ascent of Everest by the British mountaineers, Mallory and Irvine, in 1924. Grisham tells his stories more than once, while Archer solves the same problem of lack of inventiveness by telling other people’s stories.

Both the Grisham and the Archer books will, in modern jargon, do what they say on the tin. But it is surely a matter for concern to the wider reading public that the best selling authors from America and Britain were first published more than twenty and thirty years ago respectively. Where are the new Grishams and Archers? Let us hope that the problem is not a general lack of authorial inventiveness but simply that the publishers have learned the writers’ trick: Make ‘em wait. **P**

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