

PASSPORT MOSCOW

JULY 2011

www.passportmagazine.ru

Ples the Best

Jay Close, The Cheese Man of Mosow Oblast
Reflections on the Rings around Moscow
Sportivnaya, and Marina Tsvetayeva's home



Shashlik Showdown



medical licence
№77-01-002713

THAI-SPA salons

The real **Thai and Balinese** **MASSAGE**

Qualified masseurs from Thailand,
India and the island of Bali.

77 therapeutic spa programs

*More than 15 salons in Moscow.
Convenient downtown location.
Open round-the-clock.*

(495) 925-51-77 ☎

www.7KRASOK.ru

Grand-Master Satiyavati

Moscow: New Arbat ☎, Tverskaya, Rublevka, Krylatskoe, Octozhenka, Minskaya, Pushkinskaya Ploschad ☎, Polynka, Korolev.

Domodedovo airport: 2nd floor sector 'D', departures lounge **St. Petersburg:** near Pobedi Ploschad, on Nevsky Prospect, A. Nevskogo Sq.,

THAI-SPA salons "7 KRASOK" are opened at Perm, Kiev (Ukraine), Pattaya (Thailand)



4

4. Previews



15

7. Education Briefing

Ross Hunter

10. Night Clubs

Interview with Don Craig and Doug Steele, *Miguel Francis*

12. History of Art

Art Nouveau architecture in Russia, *Olga Slobodkina*

14. Comment

Moscow's future expansion, *John Scope*

15. Legal

How Do Foreign Citizens Register by Place of Residence in Russia? *Julia Yakhina*

16. Travel

The Crimea, *Ian Mitchell*

Ples, *Tania Shorova*



20

20. A Day Out

Cycling Part II, *Ian Mitchell*

22. The Way It Is

The Cheese Man, *John Harrison*

SAHDs, *Jay Morley*

Shashlik, *John Harrison*



28

28. Your Moscow

Kievskaya/Sportivnaya, *Katrina Marie*

31. Real Estate

Interview with Georgy Dzagurov, *Vladimir Kozlev*

34. Wine & Dining

Listings

Uzbekistan Restaurant, *John Harrison*



37

37. Out & About

Africa Day, *Ross Hunter*

Irish Poetry, *Ian Mitchell*

Children of Russia to Children of Japan, *Marina Lukanina*

Happy day with RBCC, *Ian Mitchell*

BBC At Sea, *Ian Mitchell*

42. Book Review

Pawns in the Game by Daniel Johnson, *Ian Mitchell*

43. Puzzle Page, Ross Hunter

44. Family Pages

The Bejewelled Newt (II), *Nelen*

46. View from There

Bringing Barbeques to the Barbarians, *Anth Ginn*

48. Distribution List



44



John Ortega
Owner and Publisher

It is difficult to be serious about anything in these balmy few weeks before everybody leaves. As the temperatures soar, we just couldn't get into anything very heavy, man, this month, apart from an article about being a single dad in Moscow by Jay Morely.

Summertime, and the livin' is easy, fish are jumpin' and the shashlik are ready. If George Gershwin were to have lived in Moscow in June when he wrote Summertime he might well have woven shashlik into his famous song. Shashlik is in fact the theme of two articles in this issue, with a "shish kebab versus barbeque" shoot-out down at John Ortega's hacienda, and a rather different view of barbeques from our British "voice on the cliffs", Anth Ginn.

For those who still haven't firmed up their travel plans, or who are stuck here in July and August, we have a brace of travel articles: Ples by Tania Shorova, the Crimea by Ian Mitchell, and another cycling article by that indefatigable Scotsman around town who thinks cycling 65 kilometres is something you do before lunch. Katrina Marie introduces us to the delights of Sportivnaya area in Moscow, and Marina Kashpar, into Marina Tsvetaeva's house in Moscow.



Larionov at Chicago Prime

On the 8th of June, world hockey legend Igor Larionov held a dinner for friends and anybody who wanted to meet him at Chicago prime. Ninety people attended. Chef Igor Korneev prepared a five course dinner to go with Larionov's wines, as he is also a winemaker as well as being an internationally famous sportsman. Larionov signed every bottle of his wine purchased at the event, and the evening, which went on until late in the night was a tremendous success. Congratulations to Igor Larionov and also to Chicago Prime. Here is the menu that guests enjoyed for a very modest price.

MENU

Arugula Salad with Baby Calamari and Avocado Larionov Reserve. Viognier 2008. South Australia Duck Liver, Confit Pate with Poached Pear and Fig Triple Overtime. Cabernet Franc 2005, Igor Larionov, Napa, USA. Grilled Australian Lamb Chop with Gorgonzola and Portobello Risotto Triple Overtime Reserve. Shiraz 2002, Igor Larionov, Barossa, Australia Snake River Farm Kobe Filet with Seared Foie Gras Hatrick. The Professor 2005, Igor Larionov, Napa, USA Honey Walnut Ricotta with Passion Fruit Jam and Kiwi Sauce Icewine, Igor Larionov

Moscow PE Leads Commemoration of 113th Anniversary of Philippine Independence and the 35th Anniversary of PH-Russia Diplomatic Relations

8 June 2011: The Philippine Embassy in Moscow celebrated the 113th Anniversary of the Declaration of Philippine Independence and the 35th Anniversary of the Establishment of Diplomatic Relations between the Philippines and Russia with a host of events on 3 June 2011 at the Glinka State Central Museum of Musical Culture. The Embassy held an art exhibit of Filipino scenes by visiting painter Nemi Miranda; a voice and piano recital by multi-awarded Soprano Rachelle Gerdias and pianist Najib Ismail; an exhibit of Russian Icon paintings by women expatriates of Moscow, including Madam Connie Garcia; a cultural performance of song and dances led by Madam Connie, the Philippine Embassy, and members of the Asia-Pacific Women's Group; and a reception for close to 300 guests from the diplomatic community, the Russian Government, the business sector, and the Filipino community in Russia. Deputy Foreign Minister Alexei Borodavkin and Ministry of Culture Counselor Leo Dzugaev graced the event as the Embassy's Guests of Honor.



Philippine Ambassador to the Russian Federation Victor G. Garcia III officially opened the event and underscored the significance of this milestone in Philippines-Russia bilateral ties, noting that the partnership was founded on friendship and the promotion of shared interests for the benefit of the peoples of the two countries. In his remarks, Deputy Foreign Minister Borodavkin said that even though the Philippines and Russia are only commemorating 35 years of formal relations, earlier contacts between the two countries existed. He added that the celebration of the 35th year of diplomatic relations presents a good opportunity to evaluate the progress that has been achieved so far and outline further directions of mutually beneficial partnership.

Everyday Terrace

Everyday Terrace is a new restaurant in Krasnaya Presnya park, created by the same people who brought you Imperia Lounge. Everyday Terrace is a breath of fresh air, on hot Moscow days. Brand Chef Bruno Marino has developed a special Mediterranean menu of fresh fish, seafood and meat on the coals, and a huge selection of light snacks. Elegant interior designed by the Moscow summer veranda designer Konstantin Matrosov, well-known for restaurants on the draft NOA,

Maisoncafe and Soho Rooms.

The title Everyday Terrace speaks for itself - you want to come back every day!



Owner and Publisher

John Ortega, +7 (985) 784-2834
jortega@passportmagazine.ru

Editor

John Harrison
j.harrison@passportmagazine.ru

Sales Manager

Valeria Astakhova
v.astakhova@passportmagazine.ru

Arts Editor

Alevtina Kalinina
alevtina@passportmagazine.ru

Designer

Julia Nozdracheva
chiccone@yandex.ru

Webmaster

Alexey Timokhin
alexey@telemark-it.ru

Accounting and Legal Services

ООО Юридическая Компания
"Правовые Инновации",
111024, г. Москва, пр-д завода "Серп и Молот", д.5, стр.1,
(495)223-10-62,
Гл бухгалтер. Якубович Любовь Александровна

Book and Whisky Editor

Ian Mitchell
ian@ianmitchellonline.co.uk

Nightlife editor

Miguel Francis
miguel@passportmagazine.ru

Contributors

Alevtina Kalinina, Nelen, Ross Hunter, Marina Lukanina,
Olga Slobodkina-Von Bromssen, Vladimir Kozlev, Anth
Ginn, Miguel Francis, Tania Shorova, Katrina Marie, Jay
Morley, Julia Yakhina, Anth Ginn, Alina Ganenko

Editorial Address:

42 Volgogradsky Prospekt, Bldg. 23
Office 013, 1st floor
109316 Moscow, Russia
Tel. +7 (495) 640-0508
Fax +7 (495) 620-0888
www.passportmagazine.ru

Published by 000 Passport Magazine. All rights reserved.
This publication is registered by the Press Ministry No.
77-25758. 14.09.2006
Printed by BlitzPrint. Moscow representative office:
127051, Moscow, Petrovsky Boulevard, Dom 10.

Passport occasionally uses material we believe has been placed in the public domain. Sometimes it is not possible to identify and contact the copyright owner. If you claim ownership of something we have published, we will be pleased to make a proper acknowledgment.

Доставка документов, посылок и грузов
всех видов в любую страну мира.

Delivery of all kinds of documents,
parcels and goods to any country

+ 7 495 661 3541

sp **express**®
курьерская служба

Buena Vista Social Club

The Buena Vista Social Club is a band named after the extremely popular Havana club of the 1940s that served as a gathering place for musicians and dancers as well as a de facto laboratory for blending jazz, mambo, charanga, and other influences to create a unique Cuban style. It was closed down in 1959 following the Cuban Revolution but was resurrected in the 1990s when Cuban guitarist Juan de Marco Gonzales and American guitarist Ry Cooder gathered musicians from the original club to record an eponymous album. Helped by Wim Wenders' documentary about the

reunion of the musicians, The Buena Vista Social Club has won a huge following and become a sought-after group at festivals the world over. Another treat for those who plan to attend the event at the Hermitage Garden is the performance of Omara Portuondo, the lady whose beautiful rendition of Hasta Siempre Comandante has become a symbol of love in Latin American culture. Wim Wenders, a famous German director shot a film about the band with a starry performance at Carnegie Hall. Omara Portuondo, who is often called the Cuban Edith Piaf is back in Moscow this July. **P**



Crocus City Hall
July 28
19:00

Classical photography gallery

The Classical Photography Gallery opened in Moscow this April. The new gallery concentrates on the history of photography. The first exhibition that took place here was dedicated to Ansel Adams and the American school of landscape photography. There is a display of photographic equipment from old times, all still perfectly working. The present exhibition is dedicated to another American photographer—Christopher Burkett. Burkett is well-known for his amazing landscapes which he finds not only in national parks. A lonely tree abandoned by farmers or whimsical colours of the autumn leaves, becomes a subject for the photographer who loves minimalism in form, but rich colour composition. Burkett



kett uses reversal films which nowadays is a rare thing to do. But as he has been loyal to his Hasselblad camera for about thirty years, and the same is true with the analogue techniques in printing that he works on constantly. Christopher Burkett was born in 1951 in the Northwest of the

USA. In 1975, when he was a brother in a Christian order, he became interested in photography. For Christopher this was a means of expressing the grace and beauty of nature he saw around. In 1979 he left the order to marry, but to continue his studies in photography. He still works with colour 8" x 10" transparencies, makes hand prints and achieves an incredible sharpness and an extremely rich tonality. **P**

June 17-August 14
23, Savvinskaya Embankment,
building 1
12.00-20.00,
except Monday
and Tuesday

Donizetti Masterpieces



Donizetti, Bellini and Rossini: these are the names belonging to the golden trio of Italian composers of bel canto opera, among whom Domenico Gaetano Maria Donizetti is considered the leader. Arias from his Lucia di Lammermoor (1835) or L'elisir d'amore (1832) are considered to be most recognisable opera pieces. The Tchaikovsky Concert Hall in Moscow presents a special programme dedicated exclusively to this great Italian musician's compositions. The concert is part of the cultural programme of Italian culture in Russia featuring soloists from Italy and Russia. The Academic Symphony Orchestra of the Moscow Philharmony is conducted by a well-known conductor Luciano Acocella, who is always an anticipated guest at festivals in Russia. Luciano Acocella studied piano, composi-

tion and conducting at the Conservatory of the Santa Cecilia in Rome, and completed his studies in conducting at the Royal Danish Academy of Music in Copenhagen. After winning at the 1996 Prokofiev Conducting Competition and the Mitropoulos Competition for Conductors, he began conducting concerts and opera in Italy, the Netherlands, France, China, Denmark, Japan, Korea, Russia, Poland and Romania. His wife Patrizia Ciofi, an Italian operatic soprano will perform Donizetti arias together with a Russian tenor from Novaya Opera Sergey Romanovsky and an Italian baritone Vincenzo Taormina. **P**

July 5
Tchaikovsky Concert Hall
19:00

World Press Photo

Olga Slobodkina-von Bromssen



From June 10 until July 10 the exhibition World Press Photo is again in Moscow. It will later go to the cities of Samara and Kazan. This unique travelling exhibition is showing almost 200 works of the most prestigious photojournalism competition World Press Photo whose 54th finale took place in Amsterdam in February 2011. The exhibition reflects the most important world events of 2010.

World Press Photo has existed since 1955 under the patronage of the Prince of the Kingdom of the Netherlands. It is a unique stage for independent photo journalism and free exchange of information. World Press Photo mostly determines the contemporary situation in the world mass media photography market for journalism among humanitarian organizations, corporations, book publishers and the advertising industry. The international success of this exhibition illustrates the communicative opportunities of photography that overcome political and cultural barriers.

This year World Press Photo will be shown in 100 cities round the world, from Holland to Japan.

Every year the International Independent Jury consisting of photographers and mass media photo editors evaluates the

competitors' works in 9 categories presented by photo journalists, agencies, newspapers and magazines from all over the world. This year members of the jury have looked over a record number of photos: 108,059. 5,691 photographers from 125 countries took part in the competition.

The winner of 2011 in the competition "Photo of the Year" became Jodi Bieber from South Africa. In her photo we see an 18 year old Bibi Aisha from Central Afghanistan. Bibi left the house of her husband to come back to her parents because of her husband's cruel attitude to her. One night the talibs came to her parents' home demanding to give Bibi away. They took her to the mountains and cut off her ears and nose. They left her to die in the mountains. However, she was saved and taken to a refuge for women created by the organization, Women for Women in Afghanistan. Bibi was cured and received psychological assistance. They also helped her to move to the USA where she was morally supported and operated on. Now Bibi Aisha lives in the States.

Jodi Bieber got 8 awards in the previous World Press Photo competitions. Her works are presented by Goodman Gallery and the Institute for Artist Management. **P**

World Press Photo 2011

is open from June 10-July 10

in Moscow at Krasny Oktyabr Factory,

Chocolate Workshop, Bersenevsky pereulok 2 building 1

Contact information:

Ksenya Marennikova,

PR-director,

8 903 528 36 11

The Queen's English Theatre Studio present

Summer program, July

Lesson, a play by Eugène Ionesco, director Martin Cooke

A Slight Ache, a play by Harold Pinter, director Martin Cooke

The Dumbwaiter, a play by Harold Pinter, director Martin Cooke

Lamia, by John Keats, director Martin Cooke,

Handel, opera, director Neil McGowan

Magic Sack, a musical fairy tale, director A. Averianov **P**



**Box office +79167505960;
+74991383297**

VESNA

КАФЕ

19, Noviy Arbat,
8 (495) 783-69-66
8 (495) 783-66-68

Welcome

to the summer terrace!

Italian / Japanese / Mediterranean Cuisine

Fabio Viale playing with marble at Garage

Fabio Viale is a young Italian sculptor from Turin, Italy. His sculptures are not always conventional, but to an extent he continues the ancient Italian tradition of the great sculptors who worked with Carrara marble. The Pantheon and Trajan's Column in Rome are made from it. Many Renaissance sculptors, such as Michelangelo's David were carved using this marble. The Marble Arch in London and the Duomo di Siena are also made from this stone. But in Fabio's hands this material creates distinct contemporary pieces that speak the language of today with the techniques of the past. For those who can work with marble, they surely

know that this material is not easy to handle as it requires both mental and physical efforts by the artist from the minute that the idea is conceived to its realization. The current exhibition at the Garage Contemporary Culture Centre presents the young sculptor's works in the summer yard, which makes this place look like a real Italian garden. **P**

July 2-August 1

Garage Centre for Contemporary Culture

19A, Obratzova street

www.garageccc.com

11.00-21.00, everyday



More than fashion: the Gundlach collection

Franz Christian Gundlach is a German photographer born in 1926 in Heinebach, Germany. He is also a gallery owner, collector and curator of numerous photographic projects all over the world. Since September 2003 he has also been the director of the House of Photography in the Deichtorhallen (a huge art and photography exhibition complex in Hamburg). His own huge collection of fashion photographs from the fifties, sixties and seventies deal repeatedly with social phenomena and new trends in the visual arts. He often exhibits them more for their iconic value than their historical importance. His



collection of photographic works entitled The Image of Man in Photographs is among the most important private collections in Germany and is presented in the exhibition in Moscow. Among the photographers exhibiting in this exhibition are: P. Horst, Irving Penn, Richard Avedon, Louise Dahl-Wulf, Normann Parkinson, Lilian Bassman, William Klein and David LaChapelle. **P**

July 16-August 28

House of Photography, Multimedia Art Museum

16, Ostozhenka street

11.00-20.00 except Monday

Lumiere brothers: early 20th century in photographs



The current exhibition in the Lumiere brothers gallery can be likened to a time journey to old Moscow. More than 300 photographs from as early as the 1900s to the 1960s illustrate Moscow's past. Here you can glimpse into Muscovites' lives, architectural views and historical events that radically changed Moscow. For example: the Russian revolutions of 1905 and 1917, installation of red stars on the Kremlin towers instead of the imperial eagles (1935), theatrically staged parades of the 1930s, construction of the All-Union Exhibition Centre (1939), the Great Patriotic War (1941-1945) and the Victory parade, the construction of Moscow university and Luzhniki stadium. The curators pay particular attention to the small details of everyday life. Fashionistas in crepe-de-chine dresses,

billboards with peculiar notices, children in the Tverskaya street playgrounds. All those epochal moments are presented through the works of the 30 eminent Russian and Soviet photographers. Peter Pavlov, Boris Ignatovich, Naum Granovsky, Victor Akhlamov are acclaimed photographers who worked in photo reportage and with the help of their Leica and Kiev cameras created this photographic encyclopaedia of Moscow. **P**

When: June-September 2

Lumiere brothers gallery, Red October 3, Bolotnaya Embankment, building 1

www.lumiere.ru



Compiled by Ross Hunter, Headmaster,
The English International School

PASSPORT's fourth Education Briefing gets down to the detail of how to apply, successfully! Applications ought to be sent by November (earlier for some courses, and places e.g. Medicine and Oxbridge). Selections need to be made before September, which means visits in April or July. It is not hard, and there is plenty of choice. Articles here and in August will help you. Our thanks to Sheffield Hallam and Middlesex Universities for their expert advice. For those looking for the greatest international opportunities, and/or do not have the qualifications that most universities require, there are more options, including the European University. But get moving, and get help! Do contact anyone on these pages, but above all, get professional advice, early. We welcome feedback and more articles by experts. ross_hunter@englishedmoscow.com

UCAS – the applications system

Rebecca Crookes, Sheffield Hallam
University, Yorkshire r.crookes@shu.ac.uk

Thanks to a centralised application system ('UCAS') and well developed University websites, applying to UK universi-

ties is very straightforward, whether you live in the UK or not. Let's keep it simple: Before you apply, do your research. There is a wealth of information at your fingertips, whether you are already familiar with a favourite university city or if you have never visited the UK. A full-time undergraduate course means spending three or four years in the UK so make sure you're picking the right course, the right university and the right place for your needs. Do not limit yourself to subjects which are taught in schools.

Top tips

Visit each institution's website to learn more detail about the **course content**, what modules you may study, what options there are for work placements/internships and the related research commitment.

What will they do to help you: **student support services**. Meet you at the airport? Organise a full orientation on arrival? Help with settling in?

What **academic support** is available? How much contact time can you expect with lecturers? Libraries open 24 hours? Access to online learning facilities?

Accommodation is vital. A guaranteed place in university accommodation in year one? How close is it to the campus? Your own room? Cost?

TRANSFORM YOURSELF

WITH SHEFFIELD HALLAM UNIVERSITY



We are one of the UK's largest and most progressive universities. Our diverse community includes more than 4,200 international students from almost 120 countries.

We offer you

- high quality teaching and research • innovative and career orientated courses • professional accredited courses
- world-class facilities • award winning support for international students • a great location – safe, cosmopolitan city • scholarships.

To find out more visit www.shu.ac.uk/international or email international@shu.ac.uk

Before deciding, think about your expectations and needs for **the campus**. What sports facilities are there? Where is the campus: central or outside the town? What IT equipment is available? How big are the teaching and learning centres? What subject specific equipment do they have?

On many university websites you can take virtual tours of the campus and sample lectures and tutorials. Some, such as Sheffield Hallam University, also run online mentoring schemes and weekly web chats where you can contact UK staff and current international students for advice about the application process, and get further information about the university and the city.

Once you are happy with your chosen places, find out more about their cities. Tourist review and local government websites give you good advice about vital elements such as the cost of living, transport, local amenities, population size and places of interest: make the most of your student days. If possible, visit the UK before choosing your universities, but if not, there is more information easily available online than ever. So make sure you use it.

When the research is done, complete your UCAS application. You will be relieved to discover how straightforward the process is. Visit www.ucas.com and follow the instructions to register. You will then be supplied with a username which will enable you to access your UCAS online account at any time to update your application form or track the progress of your application. The application process is explained step by step and the form can be completed and saved in stages. The UCAS form is in seven sections: personal details; course

choices; education & academic qualifications; employment history; your personal statement; references (to be supplied by your tutor/school); and a declaration. You can only apply once per UCAS cycle, but you can include up to five course choices at up to five different institutions. Note! Cambridge, Oxford, medicine, dentistry & veterinary medicine have special rules.

Once your choices are made and your application is complete you or your school simply process your payment online, and submit your application. UCAS forward it to your universities, then contact you. It's never been easier to apply for an undergraduate course in the UK - so why wait?

Study in the UK for Careers in the Creative Industries

Lesley Marks, Middlesex University,
L.marks@middlesex.com.cy

The UK is one of the world's most innovative centres for the creative and visual arts. It is a world centre for creative education and the related businesses. Competition for a career in the creative arts is fierce, but in the UK you'll have the best possible start in a culturally diverse and inspirational environment with well respected university courses. With over 300 museums and galleries, 63 theatres and 400 live music venues in London alone, your work and future career could really benefit from studying in the UK. Art and design projects are on show everywhere, from London Zoo to the buses



Choose Middlesex



At Middlesex, students are at the heart of everything we do. Our students benefit from working closely with staff who combine excellence in their field with a commitment to supporting students throughout their course.

We are an international university with three campuses in London, two overseas in Dubai and Mauritius and a new campus planned for India. We offer over 200 courses across a wide range of subjects and there are over 35,000 students on Middlesex courses across the globe, with a third of our students in London coming from outside the UK.

Middlesex University:

- Outstanding teaching and research
- London: the world in one city
- Over £100 Million invested in new facilities
- Dedicated support for international students before and during your studies

www.mdx.ac.uk

Middlesex University, London
With us, you can

and Tube trains. British and UK trained artists, designers and performers are renowned for their originality and innovation. You could be following in the footsteps of world renowned fashion designers, artists and actors like Stella McCartney, Anish Kapoor, Damien Hirst or Sasha Baron Cohen.

The UK is a centre of research into areas of Art and Design, to understand trends and the application of new technologies. For example, at Middlesex University ADRI (Art and Design Research Institute) was created in 2007 for research into Electronic Arts, History of Art and Design, Fine Art, Domestic Design and Architecture and general Design. The work of ADRI includes international peer-reviewed publications and major exhibitions with work shown in over 25 countries in areas such as photography and the digital image, innovative development of sonic arts, explorations of location based audio drama with the BBC, interactive guidance for pedestrians with London Transport, globalisation, the role of art and design in developing national cultures and the link between design and developing economies.

There are so many ways in which you can develop your own creative talents in the many art departments of universities and colleges around London and the UK. Choose among art and design subjects, areas of the media like journalism, TV & video production, creative writing, digital media, music, theatre arts and dance. Middlesex University, for example, offers these and more, including sound design, fashion promotion, music & arts management, and games design. The options are vast and varied; the potential is infinite. The range of creative careers is wider than you think. Interested? Go to www.educationuk.org and explore the breadth of degree programmes and universities available.

www.educationuk.org and explore the breadth of degree programmes and universities available.

The European University

Natalia Shustova, EU,
Barcelona campus nshustova@euruni.edu

The European University offers bachelors (and postgraduate) programmes in all aspects of management, including business, sports, marketing, HR and finance specialisms. Choose among Switzerland, Spain, Germany, United Kingdom, and Singapore, or several of them, as transfer is encouraged, and teaching courses are co-ordinated across all sites and countries.

Like British university degrees, teaching at "the EU" is all in English and takes only three years to a BA. (Remember that outside England & Wales, most countries require 4+ or 5+ years to get to first degree diploma level). However, unlike most UK courses, no "foundation year" is required and the Russian Attestat is valid for entry immediately. Teaching is in tutorial and small classes, not large lectures. Teaching methods combine traditional Platonic methods of sharing knowledge with Socratic questioning and with business-style detailed case study investigations.

As with international university courses in Moscow, courses are validated and accredited by both national institutions and industry-sector specific organisations. These courses offer a greater degree of internationalism and experience and so add to the range of choices you have, but your parents' generation did not. **P**



BBA/MBA

ACCREDITED BACHELOR & MASTER DEGREES

- > Small classes - All courses taught in English
- > Excellent mix of theory and practice
- > International environment
- > Global campus network:

BARCELONA | MUNICH | GENEVA | MONTREUX



european university

CENTER FOR MANAGEMENT STUDIES

www.euruni.edu

EU Barcelona
Ganduxer 70 - 08021
Barcelona, Spain
Tel: +34 93 201 81 71
info.bcn@euruni.edu

EU Geneva
Quai du Seujet 18
1201 Geneva, Switzerland
Tel. +41 22 779 26 71
info.gva@euruni.edu

EU Montreux
Le Forum - Grand-Rue 3
1820 Montreux, Switzerland
Tel. +41 21 964 84 64
info.mtx@euruni.edu

EU Munich
Gmunder Strasse 53
81379 Munich, Germany
Tel: +49 89 5502 9595
info.muc@euruni.edu



Don Craig

Miguel Francis



Don Craig and Doug Steele

Miguel Francis

We are now well into the summer, it's been a year since the Nightlife section has thrived at the PASSPORT Magazine Moscow, today it's our Birthday! I thank everyone for their support, their reads and feedback, your ideas are always welcome at miguel@passportmagazine.ru

This time we will explore a new genre of the nightlife, after all Moscow Nightlife isn't all about glamour, house music and posh friends—if you know what I mean. Moscow has an accessible Rock edge to it that has been upheld by people like Don Craig. Many ex-pats know Don Craig and Doug Steele as some of the top event producers and project investors in the nightlife industry with that exact Rock edge. Hard Rock Café, Shamrock Pub, Bar B.Q. Café, Punch & Judy Pub are just some of the projects under their belts. For people who like to simply have a good time with no strings attached, gigs and real shows, the events and venues these guys produce and own, are definitely the best in town. I managed to get a little time in with super busy Don and even busier Doug who shared their few cents on the nightlife scene in an interview for PASSPORT.

Miguel Francis: What brought you to Moscow and were you involved in the nightlife industry before?

Don Craig: I started out in Moscow with a project called New York Motors where I came in as a consultant to help set it up in 1993. I played in a couple of bands, one of which was called Trenton. To be honest, my family has always been in this type of business. My mother ran several restaurants and bars and my sister presently owns a restaurant in West Virginia. There were a few events happening back in 2001 and there was a meeting Pontiac organized with DJ Stanley Williams which turned into a night we called Alternative. It was an weekly event which presented ex-pats with the opportu-

nity to network for a couple hours and then turned into a rock bar afterwards, that's how this all began.

Miguel Francis: What is your musical background, what do you listen to? Do you play any instruments?

Don Craig: I play rhythm guitar, I try to write songs but I'm not always good at it. I like a lot of music, broad spectrum really, from the old stuff like Elvis and the Rolling Stones to the recent Coldplay, Travis one of my favourites, and some obscure bands like Three Doors Down.

Miguel Francis: Now my favourite question I ask all the ex-pat event producers, do you think Moscow nightlife is a bit polluted with this heavy glam and sometimes unnecessary posh?

Don Craig: Absolutely, but there's time and place for everything. It's just not my cup of tea. I'm more about doing something where people can afford to come and have a good time. I'm not into buying a thousand dollar pair of shoes when there are three-dollar beers, good music, and good people which you can enjoy and have a great time.

Miguel Francis: As a nightlife-event-producing-veteran, what places would you suggest for ex-pats to visit?

Don Craig: Of course you have to come to the new Chesterfields on Novy Arbat, Rock Club/Bar/Restaurant because it's my pet project. This place has a stage, live music on Wednesdays, Thursdays, Fridays and Saturdays. Then you gotta check out Papa's Place because it's an experience. Papa's by sq. m. is probably the busiest place in Moscow.

Miguel Francis: How do you juggle between being a Moscow event producer, businessman, as well as an avid club-goer?

Don Craig: Actually I am not that much into clubs. I enjoy music, I enjoy dancing but that's something more on the occasion for me. I get more satisfaction from creating an event and seeing people enjoy it rather than just participating al-

though it's nice to take a vacation once in a while. I sleep 3-4 hours a day. (smiles)

Miguel Francis: Besides nightlife, what else is it you do right now or have done before?

Don Craig: I consult. I've worked in automotive business, financial leasing, then construction and now I'm in consulting for the Food & Beverage industry.

Miguel Francis: What are some of the pluses, some unique perspectives in being involved in Moscow nightlife business sector for an ex-pat?

Don Craig: Sure there are ins and outs, the network is a huge plus really. You can network one night and make more business contacts than you would if you scheduled these meetings throughout a whole month. Good people instantly connect with good people and it's always a good night. If you had a bad time in Moscow it's your own fault. Can't blame me, I've given you all the tools! (laughs)

Miguel Francis: Do you feel that you are a Muscovite by now?

Don Craig: Yeah I'd say pretty much after 18 years.

Miguel Francis: I have a lot of friends from the West always asking me if it's dangerous to come to Moscow, what do you think?

Don Craig: First off it's no more dangerous than any place around the world and actually I'm more comfortable walking the streets here at five in the morning than any place that I've lived in the States. If you ask for trouble you can always find it. People should let their guard down here, with no preconceptions and have a good time. Russians are generally good people!

Miguel Francis: What are you looking forward to in the future?

Don Craig: Retiring to a beach bar, hopefully mine and living out my days playing music! I'm also excited about your band playing soon at Chesterfields!

Then I caught up with Doug Steele and here is what he had to say about Moscow's nightlife.

Doug Steele: All these big clubs out there, they concentrate on a thought that I completely disagree with, this face control which alienates people and keeps them away. Clubs like Imperia, Soho Rooms and alike, pump so much money into the intricate design half of which you won't even see because of the club's lighting, but the question is do they get their return on investment? It is this plastic society as I call them, very drug infested, house music, with people that are forgetting how to have fun. Look at Rolling Stone, how much money did they invest into their renovation? Nada. The place is alive and packed, variety of tunes spun by the DJs, normal crowd having fun, fairly accessible face control. I've been here 17 years and never appreciated this high-end club scene. The funny thing is they're running out of themes, and when you run out of themes, you run out of customers. Look at Clubs like Rai, Pacha, they say themselves, "We don't know what to surprise people with anymore." Ginza did a nice job pulling people out of those loud, pointless environments into Club-like Bars where people can hear each other speak, dance, mix and mingle and have fun. Moscow is so concentrated on its image that it's forgetting how to have fun! When we started Papa's, they were playing loud house music at 7 PM and were wondering why there aren't any customers. The tricky thing is the guests won't tell you why they left, they just won't show up again.

This is it ladies and gentlemen; fun is coming back thanks to Doug Steele and Don Craig. If you need something fresh in your life, I say you take their advice.

I have to say, I first started my musical path when I was 7 at the Musical School of Rostropovich here in Moscow. I performed at the Rachmaninov Conservatory when I was 8 years old with my first composition Morning in the Mountains before I immigrated to the States in 1996. In the states I got my first Guitar when I was 14 and started playing Blues which then went into Punk and then Alternative. When I came back out to Moscow in 2004, Dyagilev and the House scene pulled me in. I've been commercially involved ever since, part-time doing Radio work and voice work for major radio stations and some commercial artists in the House music scene. In 2005 I left for LA because I was tired of Moscow in general. After I kinda permanently moved back here again in April 2010, I continued the house music scene and worked within the nightlife industry part-time.

In December 2010, I realized that I missed those alternative rock days of mine. Ever since I've been working on an alternative rock band project called INFLUX, deriving its inspiration from The Pixies, Sex Pistols, Dio, Nickelback, Coldplay, Depehce Mode, Bush & Nirvana, taking my vocals back to Rock and picking up my rhythm guitar. We will be showcasing something very soon at Chesterfields and if you know me then this might surprise you, but if you're up for something new and interesting, lets have a Rock night out—and soon! That is the next PASSPORT Nightlife Tour. To join our nightlife tour group in which we go around and check out various Moscow clubs, shoot me an e-mail at miguel@passportmagazine.ru **P**



terrace
EVERYDAY
by imperia lounge

SUNNY | LOVELY | YUMMY

ул. Мантулинская, 5 | vip reserve +7 (495) 790-74-00
everyday-terrace.ru
каждый день 12:00—01:00
12:00—18:00 скидка 20% на всё меню

Art

Olga Slobodkina-von Bromssen

"Art Nouveau" in French literally means "the new art" and "Jugendstil" in German—"a young style". Art Nouveau is a direction in the arts, which was most popular in the second half of the 19th-beginning of the 20th century. It denied straight lines in favour of more natural or "nature" lines, it was interested in new technologies (especially in architecture) and the applied arts.

Art Nouveau tried to combine artistic and utilitarian functions and to involve all the fields of man's activity in the world of beauty.

In the 1860-70s, Europe was dominated by eclecticism, which was all about repeating the previous art styles. In the 1880s some masters started to work out a new style, rejecting eclecticism. William Morris (1834-1896) created interiors inspired by flowery patterns, while Arthur Mackmurdo (1851-1942) used elegant wavy lines in book illustrations.

Japanese art had a marked impact on the style of Art Nouveau. Art Nouveau artists also drew inspiration from the art of Ancient Egypt and other ancient civilizations.

The spreading of Art Nouveau promoted World Expos, which demonstrated achievements of modern technologies and applied arts. Art Nouveau was at its peak at the World Expo of 1900 in Paris. After that the significance of Art Nouveau began to fade.

In architecture, Art Nouveau applied all kinds of natural lines as well as the then new technologies of metal and glass. Art Nouveau architecture is both aesthetically beautiful, and functional. Great attention was also paid to the interior. All the elements of the construction—staircases, doors, balconies—were designed to work aesthetically.

One of the first architects working in the style of Art Nouveau was a Belgian, Victor Horta (1861-1947). In his projects he actively used metal and glass and gave the metallic constructions unusual forms reminiscent of phantasmal plants. In France, the ideas of Art Nouveau were developed by Hector Guimard who cre-



Nouveau

ated, among other things the entrance pavilions for the Paris Metro. Antonio Gaudi took Guimard's ideas further. His buildings blend with the landscape so organically that one can only wonder if they were created by man or nature.

In painting, Art Nouveau is connected with Paul Gauguin, Maurice Denis and Pierre Bonnard in France, Gustav Klimt in Austria, Edvard Munch in Norway, Aubrey Beardsley in England, the Czech artist Alfons Mucha and some others. Among the Russian representatives of Art Nouveau one may mention Mikhail Vrubel, Viktor Vasnetsov, Alexander Benua, Leon Bakst and Konstantin Somov.

Since we have already talked about the Russian artists in the previous issues of PASSPORT in connection with Symbolism and the World of Art group we decided to concentrate on architecture in this article. Apart from painting and architecture, Art Nouveau also embraced applied arts, furniture, glass and china, jewellery, ladies' dresses, posters and billboards.

The turn to the rational in architecture was supported by Russian architectural criticism, which was unanimous in condemning the eclectic stylized architecture. That brought about a search for new directions. Apollinary Krasovskiy (Russian engineer, architect, professor of architecture) had long been predicting that "iron will make a coup in the architectural forms and produce new ornamental forms, which will probably create a new style." His prophesy came true: iron, steel, reinforced concrete, big-sized glass, glazed brick as well as new building construc-

tions became one of the material preconditions for the rational architecture, which was called "contemporary", "new" or "the Art Nouveau" architecture.

Russian architects learnt the new architecture of the West. Art Nouveau advocates required architects to deny artistic traditions. The buildings of this new style did not fit within contemporary schemes. Their plans were formed freely, so the structure of these buildings became fluid and picturesque.

The broad use of metal and reinforced concrete constructions and structures helped to create large spaces, and were ideal for trading premises, banks, transportation facilities, industrial and other public edifices. To light up all these big halls and galleries, big stained glass windows and fanlights were used. In private houses, bay windows became very popular, sometimes over several floors while the windows themselves had all kinds of shapes. All these innovations changed the buildings' exteriors dramatically giving them an individual architectural look.

The leading architect of the Russian Art Nouveau was Fyodor Shekhtel (1859-1926). At the beginning of his career, Shekhtel paid tribute to retrospectivism, working with Gothic architecture—for example, the mansion of Zinaida Grigoryevna Morozova at Spiridonovka, 17 (1893-1898), but after the 1900s he became a convinced partisan of Art Nouveau. He created a great number of buildings whose striking feature is the simplicity and rationality so characteristic of the new architecture.

The most typical of Shekhtel's Art Nouveau work is the mansion that belonged to Stepan Ryabushinsky at Malaya Nikitskaya, 6 (now the Maxim Gorky House Museum). It was completed within just two years (1900-1902) and became a kind of "architectural manifesto" proclaiming the new style of Art Nouveau. It's really worth visiting this unique house.

Underneath the huge window that stretches over three floors, is a side door which leads you into an underwater kingdom with a marble staircase crashing like a wave against the background of a 10-metre stained-glass window. A chandelier in the form of a jelly-fish hangs overhead.

In this house, Shekhtel sought to express the interconnected nature of different worlds—the natural and the man-made, inside and outside. From the outside, the house appears to have two stories, while in fact the interior is divided into four floors of living space, and an attic housing the secret Ryabushinsky family chapel—secret because the Ryabushinskys were members of the Old Believer movement, which was repressed until 1905.

An example of the somewhat different, national romantic direction of Art



Nouveau in Moscow is the Yaroslavl Railway Station (1902) also built by Shekhtel. If you look at its high roofs, the tower and the multi-coloured incrustation, the asymmetric building is slightly reminiscent of the folk architecture of the Russian North. But if Yaroslavlsky vokzal has a subtle national flavour, the Tretyakov Gallery (1900-1905), whose façade was the project of the artist Viktor Vasnetsov, looks like a clear example of national Russian architecture. And this is quite understandable: the building serves as the Museum of National Art.

Shekhtel built quite a number of mansions in Moscow: the Derozhinskaya mansion (1905), apartments for rent of the Stroganov Art School (1904), the press of the Utro (Morning) newspaper (1909), the Ryabushinsky family bank (1904) and others. All of them are very simple, even ascetic in their architectural looks, which reflects the author's understanding of beauty as usefulness or functionality.

A remarkable example of early Art Nouveau in Moscow is the Metropol Hotel, located in Theatre Square. It was designed by architect William Walcott and built in 1899-1903. Its complicated asymmetric composition is brightened up by glazed bay-windows, decorative sculptures and mosaic panels.

The architecture of the end of the 19th century and the beginning of the 20th century on the outskirts of the Russian Empire was marked by eclecticism and had a stylized character taking the forms of the local architecture.

The Russian Art Nouveau soon began to break up into various branches. The stylization of the Russian Art Nouveau testified to the fact that architects wanted to incorporate their classical artistic backgrounds in their designs. **P**



**WORK
SERVICE** 

People and Solutions

Leading the way in human resources management and personnel outstaffing.

Temporary Staff

Staff outsourcing

Executive search and selection

Sales support and merchandising

+7 (495) 662 10 68

Vtoraya Hutorskaya, Building 38A/9, Moscow, Russia, 127287
info@workservice.ru





Moscow: moving out?

John Scope

It is a perennial mystery why Russia, with so much land at its disposal, builds up rather than out. It is not as if the land around cities like Moscow is especially valuable agriculturally. The reason, at least in the twentieth century, was that it was cheaper to build a public transport system in a densely-populated urban environment. But with the fall of Communism, cars took over and the road system in the city was not able to cope. The result is obvious to everyone who drives, walks or breathes. Since everyone does at least two of those things, something has to change.

So it was with great relief that the press received the announcement, by President Dmitry Medvedev at the St Peters-

burg International Economic Forum in mid-June, that the relationship between Moscow City and the Moscow Oblast is going to be reorganised. In essence, the President announced is plan to create an entity called the Capital Federal District, which will enable serious de-centralisation of the city by allowing it to expand into the Oblast. The government will decant many of the less glamorous and important administrative entities to new business centres in the forests of "pod Moskovye".

This is similar to the approach developed by innovative urban planners in Britain in the late 1930s with the Garden City movement, though it was not widely implemented until the late 1950s due to the War. Sadly, the result has not lived up to expectations in terms of aesthetics—who would want to live in Milton Keynes, Welwyn Garden City or East Kilbride? But that is not because the concept is flawed. It is due to the way fashions in peri-urban living have changed.

So Moscow needs to undertake this initiative in a sensitive and flexible way. Is this likely? I leave it to the denizens of Papa's, Chesterfields or Katie O'Shea's to debate. But one thing is for sure, if the Russian government puts its weight behind it, it will happen a lot more quickly than it did in Britain. This could have negative and positive effects. But there can be little doubt that almost anything would be better than the present situation in which the city is gradually grinding to a halt due to traffic congestion. And that is in the context of a public transport system which is already over-used. The Metro, for example, carries 14 million passengers per day when its theoretical capacity is 6 million.

The best hope for relief is the Russian government's intention to transform Moscow into an international financial centre. So many outsiders, right up to the CEOs of major Wall Street banks, have told the President that one of the greatest barriers to this is the traffic situation. The only solution to that is de-centralisation. Take the jobs to the people, rather than the people to the jobs. Rents will be cheaper, new opportunities for hard-pressed builders will open up, and the government will have an opportunity to pump money into the economy by getting people to work rather than by subsidising unprofitable state enterprises. There is hardly a downside—especially if in its wake, such a scheme involves a radical upgrading of the suburban railway system.

Russia is looking for prestige projects which, unlike the nuclear missile programme, also have practical benefits for the economy and for the quality of life in the country. This could be one of the greatest of the early twentieth century. But will it be President Medvedev's legacy, or is it just a ploy to downgrade the Mayor of Moscow's role in the wake of Yuri Luzhkov's empire-building? **P**



Tel.: 748 3185
www.ruslingua.com
m. Polyanka / Oktyabrskaya



Russian for people
who need 'real life'
language rather than
endless grammar drills.

Join a class or have a teacher
come to your home or office.



Julia Yakhina, Director,
Migration department,
LEVINE Bridge

Foreign citizens who are leading an active business life make frequent visits to Russia and travel extensively throughout the country. Taking this into account, it is worth noting the migration legislation in Russia which stipulates that upon entry into Russia a foreign citizen must within seven working days register by place of residence.

However, foreign citizens classified as Highly Qualified Specialists along with their family members are exempt from registering by place of residence for a period up to 90 days from the date of entry in Russia. In presence of current registration and foreigner's relocation to another region, city or territory within Russia, a foreigner exempts from registering by new place of residence for a period not exceeding 30 days. After that arrival no-

tification by new place of residence must be obtained within seven working days. The address to which a foreign citizen can use in registration can be:

a) the actual address of residence (private address);

b) the address of the inviting company;

c) the address of a hotel

The registration of a foreign citizen by private address is in reference to the owner of the property, be it a citizen of Russia or a foreign citizen having residency status in Russia. A foreign citizen owning his or her own residence in Russia can be independently registered by this address. However, to register family members who are foreign citizens in a similar manner is the right of a foreign citizen who has residency status in Russia or who is classified as a Highly Qualified Specialist.

A foreign citizen invited by Russian company can be registered by the factual company address.

A foreign guest residing at a hotel while in Russia, usually automatically registered by the address of the hotel for the duration of his/her stay in a hotel. And in accordance with new rules, the hotel has the right to stamp the foreigner's arrival notification instead of the official stamp of the FMS.

Registration may be carried out in one of the following ways:

1. By contacting the inviting party directly to the territorial office of the FMS for foreigner's registration for the duration of his/her visa.

2. By sending of all relevant documents to the territorial office of the FMS via post, along with a letter listing its contents. Registration is issued for a period up to 90 days and before the expiration of ninety day period can be extended.

Foreign citizens who are in Russia via a visa-free regime can register with the FMS or via post for a period of up to 90 days. The exceptions to this rule are those foreign citizens in Russia who are engaged in labor activities with a Russian company on base of work permit. They can be registered with the main department of the FMS for the duration of their work permits.

Under the new rules governing migration, if a foreign citizen leaves his/her place of residence for another, the tear-off part of the arrival notification remains in the possession of the foreign citizen. Upon changing place of residence, the foreigner must present this form to the new inviting party.

Upon exiting from the territory of the Russian Federation, the tear-off part of the arrival notification will be collected by passport control. **P**

+ 7 495 980 04 36

info@levinebridge.com, www.levinebridge.com

Fundraising: be positive for a good cause

The Russian charity movement is relatively young and small. Philanthropy today is a "business" for enthusiastic and active people who constantly search for new ways to unite society and make life in Russia better.

On 4th of June two fund-raising events took place in support of SOS Children's Villages Russia, the national association of the biggest international charity organization helping orphaned children. The first event, SOS 4 Children, was a day entertainment program for families with children of all ages and took place in Photoplay studio. Children and their parents could participate in any of dozen activities arranged by volunteers and friends



of SOS. For example, they could take part in creative workshops and learn how to make stained glass, thick felt or collages, paint car graffiti and win prizes in the MINI contest held by the event sponsor, Advance-Avto, enjoy yoga-classes, listen to live modern and classical music and test their fortunes in a lottery.

That evening, the second event, the 9th Viennese Charity Ball, took place in Gostiny Dvor. Every year this event unites businessmen, politicians and artists, as well as people who simply like ballroom dancing, live music and a beautiful atmosphere in-



herited from the balls of the 19th century and Richard Strauss' times. A charity lottery in support of two organizations—SOS Children's Villages and Life Line—was held during the ball and guests had a chance to win a large variety of valuable prizes—from wine and coffee to diamond jewellery.

As a result, 448,000 roubles was raised from tickets, lotteries and donations at both events to support and give additional education to 423 children, who lost their families and live in five SOS children's villages in Russia. **P**

www.sos-dd.ru

Crimea



Text and photos by Ian Mitchell

If you need heat to chill, then I recommend the Crimea. I visited in early May and it was already warm, with the greenery sprouting vigorously. By the time this article is published the temperatures will be as high as on the Mediterranean coast, and probably going higher in late July and early August. The Crimea is the Russian-Ukrainian Côte d'Azur, at least as far as natural beauty goes. Add to that the historical interest, low prices, and general absence of intensive tourist development, and you have an ideal holiday destination that is just 22 hours on the train from the Kursk Station in Moscow.

Most travellers, whether by train or air, arrive at Simferopol, in the middle of the Crimea, just where the steppe that stretches all the way from western Siberia gives way to the mountains which dominate the whole southern part of the peninsula and provide the exotic natural beauty that attracts the tourists. From there, for less than \$5, you can take the longest trolley-bus ride in the world—about 80 kms—to Yalta, which is the main resort town on the coast. Progress is slow, but it is comfortable and thoroughly ecological.

In Yalta, my wife, Tanya, had already found (on the internet) accommodation at the Pensionat Avgust, which turned out to be ideal. It is a hundred metres from a small beach, and three miles out of the town. For \$40 a night we had a bedroom, sitting room, shower room, use of a huge and well-equipped communal kitchen, plus a balcony to eat our dinner on, amidst the oleanders, orchids and effusively aromatic rosemary bushes. Not only that, the chatelaine—Olga Nikolaevna from Novosibirsk—baked fresh bread every day for the guests. She could hardly have been nicer and more helpful. There is regular and cheap public trans-

port into Yalta and, for less than \$5, you can easily get a taxi back home after that shashlik and all those excellent Ukrainian beers (I highly recommend the Lviv brewery's Avtorskoe).

For me, the biggest attraction in Yalta was the Livadia Palace, which was built as the Tsar's summer residence in 1911, and was where the Yalta Conference was held in February 1945, between Churchill, Stalin and Roosevelt. The ground floor is a well-laid-out museum devoted to the Conference, while the first floor is the restored living quarters of the Romanovs. You can also visit the Vorontsov Palace not far up the coast, where Churchill stayed—Roosevelt was so ill he stayed in Livadia, and Stalin's place is not open to the general public.

For Tanya, the priority attraction was the Nikitsky Botanical Gardens situated ten kilometres up the coast, which she thought beautiful. Not being especially interested in plants I can't smoke, I took a marshrutka that day to Sevastopol to look at the Russian naval base and see what I could see of the Crimean war. The base is pretty dead-looking. But there is a wonderful museum of the Crimean War, with a panorama of the battle for the Malakoff Redoubt that is on a par with the Borodino one in Moscow. Sevastopol was a surprisingly attractive and well-kept town, and I would happily have spent more time there. The harbour is huge, and there were yachts tacking back and forth between the nineteenth century battery towers in the brilliant sunshine. The whole scene looked both stately and modern at the same time. The city's grim reputation is wholly undeserved.

Tanya and I both went on another marshrutka—both journeys are about 80 kms and take 2 hours—to spend the day at Bakhchisaray, the capital of the Crimea Khanate from the time that it split from the Golden Horde in the fifteenth century





until Prince Potemkin took over the peninsular for Russia in 1783. Of all the sights I have seen east of the Curzon line, this is one of the most exotic.

There are three places to visit. The first is the headquarters of the Khanate when it was independent, and a fearsome military threat to Russia. The Khan could muster over 100,000 horsemen to thunder up the empty steppe to the Russian borderlands and capture anything up to 10,000 people to sell into slavery, through Greek merchants who disposed of them in the markets of the Levant. Many etymologists think that the reason the Russian people are known in the West as Slavs is because they were first encountered in large numbers as slaves pulling the oars of Ottoman galleys.

The fort is at the top of an incredible cliff, but it is known now as the Chufut-Kale, which means "Jewish Fortress". That is what it became when the Khans handed it over to tradesmen after they moved down to more lavish and comfortable quarters in the town of Bakhchisaray. But the Jews deserted it in the nineteenth century and now the winds off the steppe whistle through the open windows of the cave fortresses, the old courtyards and synagogue (see top picture), and around the enormous tomb of the daughter of Tokhtamysh, the Khan who defeated the Russians two years after their victory at Kulikovo Polye in 1380.

In the seventeenth century, the Khans moved a thousand feet down into the valley of the Churuk-Suv, where they built a walled compound which is one of the most atmospheric assemblages of buildings I have seen, reminiscent of the Alhambra in Spain (though much smaller). It contains a mosque, a harem, a library, living quarters, a cemetery and beautiful, quiet gardens. Indoors, the sense of placid calm is enhanced by the mottled light coming through the multi-coloured windows which take the glare off the fierce heat outside. In the middle of it all, of course, is the Bakhchisaraisky Fontan, immortalised by Pushkin.

Between the fortress and the palace, half-way up the cliffs, lies perhaps the most bizarre structure of them all, namely the Monastery of the Caves. Here, dug into the soft rock are innumerable Orthodox monastic cells and, in the middle of them, the Uspensky Monastery of the Caves—a whole church

carved into the hillside, and devoted to a different God than that for whom the synagogue above in the Chufut-Kale or the mosque below in the Khan's Palace were built.

Space prevents further description of the attractions of the Crimea, but they are many, including, for example, Chekhov's house in the suburbs of Yalta, and the Massandra Palace and winzavod which are not far from the Pensionat Avgust. The best time to visit is late May to early June, or September and October, unless of course you need extreme heat in order to chill properly.

How to get there: You can fly to Simferopol, but it is not cheap, unless you change planes in Kiev, as Tanya did, and suffer long delays, poor service etc. And that flight costs the same as the train (8,500 roubles) where you get a comfortable coupe berth with, in my case, pleasant travelling companions, not to mention the ability to bring back to Moscow several large flagons of Crimean wine (www.sunvalley.ua I particularly recommend the Chorny Polkovnik, which I would describe as port without the ponce or the price). The Pensionat Avgust can be seen at www.yalta.xlinkas.ru (050-915-34-85). We were in room 9. Tell Olga Nikolaevna that I sent you! **P**



RESTAURANT-PIZZERIA
Italian restaurant, pizzeria il Forno



8/10 Ulitsa Neglinnaya, Bldg. 1
Tel.: + 7(495) 621-9080
www.ilforno.ru



Ostozhenka Street 3/14 next to
Cathedral of Christ the Savior
Tel.: + 7(495) 695-2998

- 27 types of wood-fire baked pizza, homemade pasta, freshly grilled fish and meat dishes, delicious homemade desserts
- Homemade breakfast on weekdays from 8:00 and on weekends from 11:00
- Stylish musical sets from Fashionable DJs on Thursdays, Fridays & Saturdays from 19:00

Mon-Fr: 12.00-17.00 – 20 % discount on menu
Mon-Thur: 8.00-00.00, Fr: 8.00-2.00, Sat: 11.00-2.00, Sun: 11.00-00.00

Ples



Text and photos by Tatyana Shorova

The summer is here, and the most impatient travelers have already started making their plans! The most courageous and curious explorers, who are eager to see more of the country than just Moscow, St. Petersburg and their suburbs, may find it interesting to try one of the towns on the Volga River. The smallest town of the Russian Golden Ring—Ples—gives an opportunity to feel the very essence of Russia.

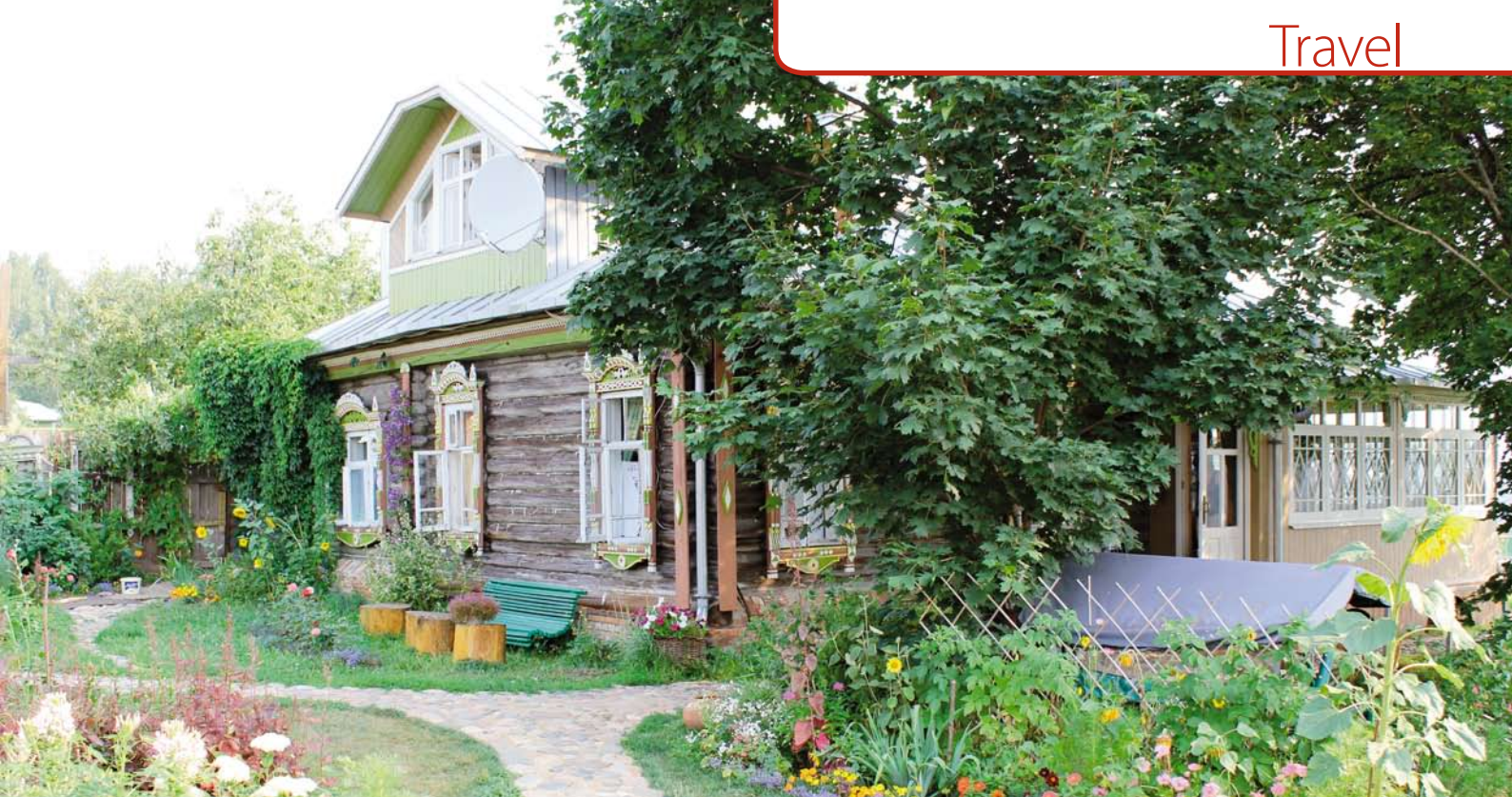
It might be a somewhat challenging trip in terms of getting there: the closest airport and train station are in Ivanovo, which is about 1 hour away by car. We took an overnight train there from Moscow and then a taxi directly to Ples which cost us about 1,000 roubles last summer. Traveling by car will take about 4-5 hours. Also there is a direct bus departing from Schelkovsky bus station—the trip is around 8 hours. Another interesting traveling option is a Volga river cruise: Ples is one of the favourite stops for tourists.

We stayed in the town only for one weekend in July but fell in love with it immediately and forever. As a cautious traveller, I had looked up visitors' feedback before we went there and I remember myself thinking: "It can't be THAT good". Well, it wasn't. It was better. The seeming disadvantage of being far away from large cities turned out to be the main attraction: beautiful nature, fresh air, pure water and unique atmosphere of a provincial town. I loved the small sandy (what a surprise!) beaches, tea drinking on the open terrace in a historical home, boat rides along the river, and slow promenade walks along Volga.

For dreamers like me exploring this town, I make no exaggeration when I say that it was like opening a vintage jewellery box full of treasures: malachite pine forests embracing the town, sparkling emerald waves of the powerful yet peaceful Volga River, shimmering silver grass on the meadows, tiny wooden houses as if from the precious old-fashioned postcards. Time seems to have stopped there just before the October revolution! The town gets quieter as it gets cooler in September and that's when the magic starts. Flamboyant fall colours, fairy-tale mushrooms, incredible sunsets and chilly morning mists over the valley. It is time for the artists and photographers to create their masterpieces, and for friends to open their hearts and talk by the fireplace in the cool evenings, drinking delicious herbal tea with honey or jam and traditional pastry—baranki and pirozhki. The enchanting snowy winter gives you a chance to immerse into solitude and silence walking around the sleepy town, while the younger part of your family can still have fun skiing or snowboarding on the hills. History echoes on every street corner, and you need to live more than one day there to feel it. Take walks along curvy steep streets, but also talk to the locals. Listen to their stories about how they live, what they think of, what they write or paint.

The most famous artist who lived and worked in Ples, was Isaak Levitan. Over 200 of his paintings were created in Ples, including "Above the Eternal Peace" (1894), "After the Rain.



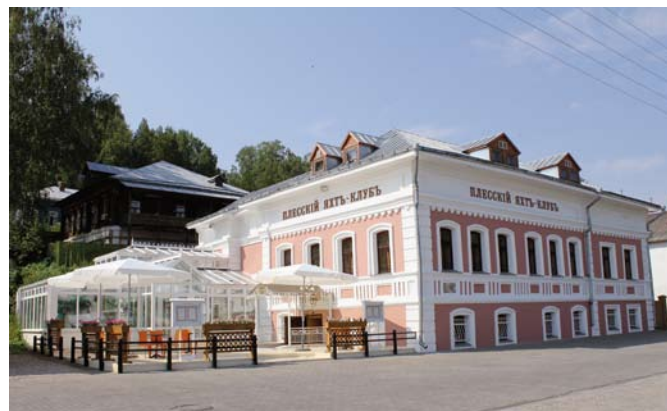


Ples" (1889) and "Evening. The Golden Ples" (1889). You can see a selection of his beautiful landscape paintings in the Levitan museum. Ilya Repin, Alexey Savrasov, the singer Fedor Shalyapin, the playwright Anton Chekhov all knew about Ples and visited. To quote the latter, the town of Ples has "put a smile on Levitan's paintings".

Ples offers several lodging options, including luxury river-side private residences, nice private inns, budget rooms and apartments, and Soviet type recreation centres. I was lucky to come across the sweetest Russian-French bed and breakfast inn, called Private Visit, which is run by Elena and Andre Manienan. The surprises began the minute my husband and I turned the street corner: there was no fence around the property, which is so unusual for Russia! The inn nestles on the hill and has the best view of the town and the Volga River. The designer taste of the hostess combined with a personal touch turned this once decaying 130 year old "izba" (a wooden Russian village house) into a real pearl of Ples!

The biggest pleasure was to meet the wonderful family of Elena, Andre and their kids. Their family story alone is amazing and worth a book. We were totally impressed by their friendly and loving attitude towards people who are coming into their lives regardless of their social status. The innkeepers created a fabulous entertainment program: you can listen to the legends of the old house and see a real "food retreat", a huge basement filled with all kinds of preserves. Your little ones will find a small zoo right in the yard with a real hedgehog, a mink and rabbits! Another special treat is a review of Andre's collection of pictures of Ples, its residents and nature. You can spend an evening at the inn singing romantic songs together with the local bard Marina Kostina or watching Daniel's show of tricks!

The room we stayed in was pretty small but cozy, with a private bathroom and a little porch. The food and drinks were delicious and it is truly hard to name them all: pancakes, jam, hot porridge, fresh squeezed carrot juice, tea or coffee—all for breakfast. For dinner we were offered a stunning variety of appetizers like salted mushrooms, fresh vegetables, a choice of soups; Russian or French, salads and fantastic



second course dishes, home-made kvas (traditional Russian drink), fresh baked pastry and hot tea or coffee. We had our meals in a different place each time as there are comfy little nooks with dinner tables and large open terraces scattered around the inn on different levels facing the valley, the river and pine forest.

Ples is still developing its recreation facilities, so you will not find there a whole lot of restaurants and cafes. Due to the general slow pace, some of them do not even open on time. There are a few nice places along the river with curious names, for example, the Tea Room of Ples Sober Society where you can get pastries, tea or coffee. The prices are pretty low. Another thing that tourists do not miss is the famous smoked bream which is sold hot right from the smoking sheds!

The town's events calendar includes, besides traditional holiday celebrations, a Duck Gastronomical Festival, a Festival of Flax Fashion, a Film Festival in the name of Andrey Tarkovsky, the Ples Jazz festival, the International Shalyapin Festival and some others. The town also frequently becomes a stage for movies.

But no matter whether you come for one of the grand events or for a quiet weekend, Ples will mantle you with beauty and harmony in any season. Make sure you take everything to create your own piece of art there and Ples will be able to give you a smile all year round! **P**

On my bike: Days out from Moscow

Part 2: The Alexandrovskaya Sloboda

Text and photos by Ian Mitchell

The heart of darkness is painted a dazzling white, or so I discovered when I visited the place from where Ivan the Terrible ran Russia in the savage years of the *Oprichnina* when he tortured, beat, ruined, humiliated and frequently killed his most powerful subjects—rather as his great admirer, Stalin, did during the Great Terror.

This place was the Alexandrovskaya Sloboda, my most recent expedition by bicycle, on the last weekend in May. I have decided to cover it first in this series as the day exposed some of the problems, which it is perhaps best to warn budding cyclists about before they go too far, and one unconventional recommendation.

It is about 110 kms to the town of Alexandrov from the MKAD and, as such too far for me to make even one direction in a day as I would have a 25 kms ride to get to where the Yaroslavl road leaves the MKAD, plus the 25kms back round the MKAD to Khimki, making about 160kms in all. I try to limit myself to about 100 kms on a single day, as I want to be able to have the energy to walk round the places I am visiting.

I cycled to Khlebnikovo station, which is just behind Sheremetyevo airport on the Dmitrov line, and which is my normal starting point for any destination north of Moscow. It was a lovely, 15km ride at 7.30 in the morning, cool and largely traffic-free on the Sunday. My plan was to take the cross-country train from Dmitrov towards Alexandrov, then get off and cycle through a few interesting-looking villages on my way into town. I had worked out the times on the RZhD website, including a change at Iksha which allowed me a twenty minute margin for error, platform finding etc.

The first problem occurred at the Khlebnikovo ticket office where I was told they could not sell me a ticket to Alexandrov. Puzzled, I bought a ticket to Iksha presuming I could buy a further one there. Bad presumption. I found a very rude lady behind the tiny, waist-high window at which I had to make supplication for permission to pay for my journey (my observation is that many travellers on elektrichki do not pay). No tickets to Alexandrov, she said. No trains go there. I showed

here the print-out of the website and she merely said, “Nyet” more loudly. I would have to go to Dmitrov and change trains. No, I said, the line forks at Yakhroma which is the stop before Dmitrov. A further “sharp” exchange of views ensued, by which time the people in the queue behind me were getting restless, and the train that was supposed to be arriving was nearly due. So I bought a ticket to Dmitrov and decide I would get there and see what the situation was.

Just as I was crossing the bridge to the platform, a little four-carriage, blue-painted train pulled in. It said “Alexandrov” on its destination board! I raced down the stairs with the bike and just managed to get in before the doors slammed shut. This was, of course, the train on the timetable, running bang on time, but which the ticket officer had said did not exist.

My little train was nearly empty, and it ran on a twisting, single-track line through beautiful forests, tiny hamlets and then more forests for an hour and half until it met the main line from Moscow to Alexandrov, which then goes on to Jaroslavl, Vologda and Arkhangelsk. There were no ticket inspectors, so the result of the altercation at Iksha was that my journey from Yakhroma onwards was free.

I got out at Kilometre 81, about 30kms short of Alexandrov and set off into the baking heat on an incredibly pot-holed road. I was heading for the small village of Gagino, where there is an extremely unusual church that Shalyapin once sang in. Discovering that the direct route soon turned into an unsurfaced road, I took a longer way round, only to find that, close to Gagino, it too became earth and stones, which are not ideal on narrow tyres. I carried slowly and got there to find the strange building pictured below.

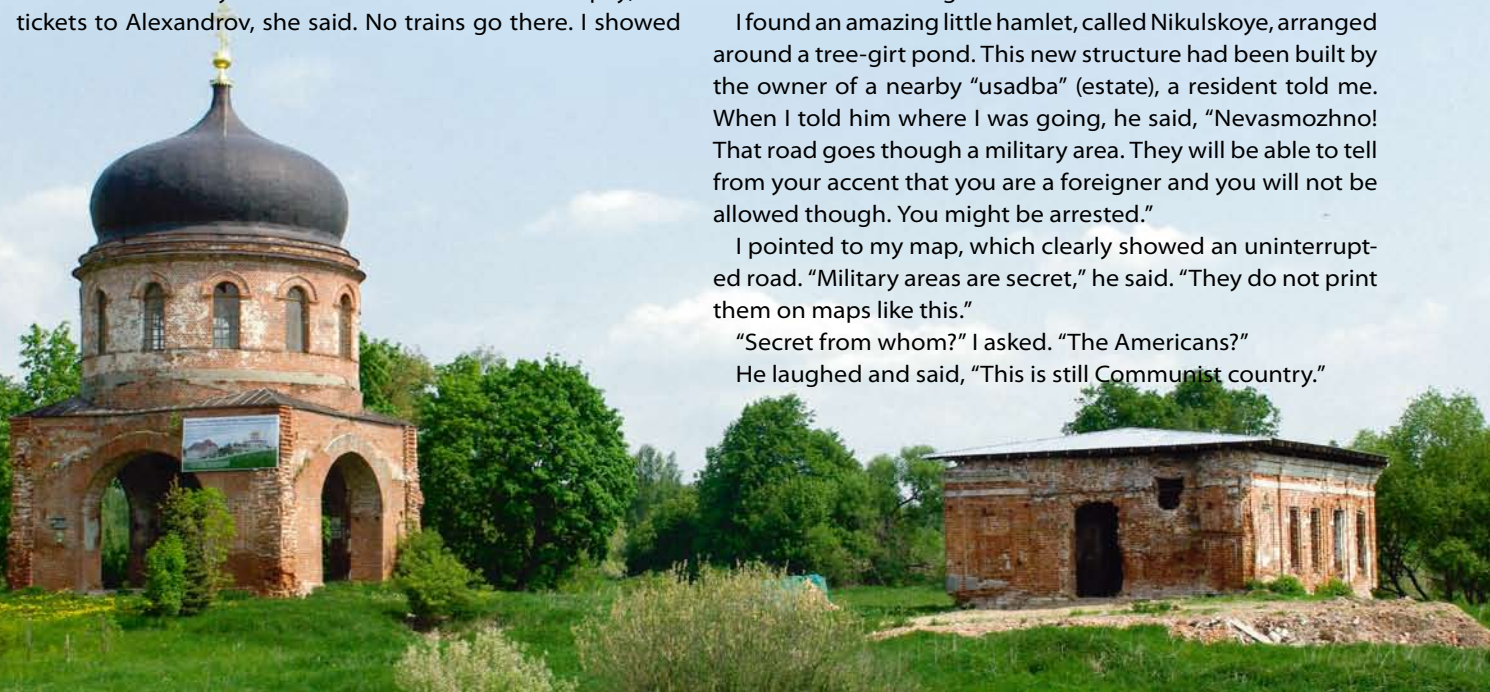
Having travelled much further than I intended, I thought I would cycle to the nearest station and catch the first train into Alexandrov as, on the main line, they run at least every half hour. This road too, though looking important on my map, turned out to be dirt, but I carried on (see picture opposite). Then I saw an unusual-looking church a mile away across some fields and thought I'd take a detour.

I found an amazing little hamlet, called Nikulskoye, arranged around a tree-girt pond. This new structure had been built by the owner of a nearby “usadba” (estate), a resident told me. When I told him where I was going, he said, “Nevasmozhno! That road goes through a military area. They will be able to tell from your accent that you are a foreigner and you will not be allowed though. You might be arrested.”

I pointed to my map, which clearly showed an uninterrupted road. “Military areas are secret,” he said. “They do not print them on maps like this.”

“Secret from whom?” I asked. “The Americans?”

He laughed and said, “This is still Communist country.”





I would have to go back the way I had come, almost as far as Kilometre 81. A motorist on the road confirmed this, so I reluctantly turned and headed back in the direction I had come on what looked like a minor road, but which soon changed into a well-surfaced tarmac one.

Alexandrov is an elegantly dilapidated provincial town that was not too heavily touched by Soviet industrialisation. Unfortunately, due to my detours, I no longer had time to explore it. The "Sloboda", or Ivan's Kremlin, is a couple of kilometres from the station.

It has been extensively restored, including being painted a brilliant white. As a museum, it is very "Russian", in that it has excellent displays, pleasant-looking young guides, is not expensive and sells informative guide-books. But all the printed material is in Russian, foreigners are charged extra admission because they are foreign and some of the elderly ladies guarding the exhibits are extremely rude. One of them actually waved a knife in my face when I asked why she would not let me into the totally empty "Peasant Hut" which she said was closed "due to excursions".

Despite the "Soviet theme park" aspect, Ivan's private kremlin is worth visiting if you want a deeper insight into the half-mad Tsar's strangeness and violence. In the basement beneath his bedroom (pictured) he stands smirking next to hot irons, while a prisoner sits helplessly in the stocks ready to have the soles of his feet roasted.

The whole place is still a working monastery, which gives it more life. Black-clad nuns sweep back and forth in frowning silence. They reminded me of the *Oprichniki*, who all wore black, as did Ivan when he set off, from that very spot, to deci-



mate Tver and destroy Novgorod in the fateful summer of 1570. That was just twelve months before the Crimean Tatars burnt Moscow to the ground, and forced the Tsar to flee first to Alexandrov then to Vologda and the White Sea, so terrified was the torturer of his own people by the foreigners.

I caught the 5.00 train back to Moscow, got off at Perlovskaya, next to the MKAD near Mtishchi, and cycled the 25kms back to Khimki in less than an hour. The headwind was negated by the slipstream of the huge trucks pounding along beside me. Despite what most cyclists say, the MKAD, with its shoulder lane, smooth surface and lack of hills, is one of the more convenient roads in Moscow, though not of course very scenic. After having cycled 85kms in the heat and dust, I was glad to be home and relaxing in the bath by 7.30—tired but happy, as Enid Blyton used to say of the Famous Five after they had peddled back from a picnic at Smugglers' Top. **P**

ROCK'N'ROLL

BAR&CAFE

Only in the summer! Dancing, 24/7 cocktails and a fantastic time, all for you, in the Rock'n'Roll bar!



IT'S A GLORIOUS SUMMER IN ROCK'N'ROLL BAR!

20 COCKTAILS FOR 1000 RUB.

FROM SUNDAY 12 A.M. TILL FRIDAY 12 A.M.

1 Sretenka Ul. (495) 233-76-97 www.rocknrollbar.ru

Jay Close, The Cheese Man of Moscow Oblast

John Harrison

I visited Jay Close, in the middle of the Russian countryside, 55 kilometres north of Moscow in a small village called Mashnitsa. Over a cup of tea in his modest but comfortable house, with a plate of very tasty cheeses and toast in front of me, from which it was difficult to divert my attention, I asked him about his life and his cheese making. At first I found Jay, with his southern American drawl, difficult to take seriously, but by the end of the interview I was signed up. He's for real.

How long have you been here, Jay?

A couple of years. I originally came here from Moscow, where I rented apartments for 18 years. I was tired of city life, with its aggressive drivers and traffic jams. I came up with the idea of building a place in the country, where I can grow my own vegetables, this kind of thing. I met my wife when I was buying logs for my first cabin. She and her friends helped me with the building work, we started out with just a 'budka' or a shack, whilst we built the house. Then we built a barn for the animals. My wife wanted a cow, and we wanted children. We wanted to feed them the best we possibly could. We got a bull to impregnate the cows. We got another one and another one, then we started collecting sheep and goats and cows. When cows give birth, automatically the milk starts, then we had the problem of what to do with ten to twenty litres of milk a day.

So you didn't come here specifically to set up an organic cheese production facility?

I had no idea what I was doing here, except that I knew I wanted to get out of the city. I like the Russian way of growing your vegetables in the summer then conserving them and storing them for use the whole year round. That way you can make the food that you like to eat, when you want, with what you want. That's the way we do it in the country, we make for ourselves. In Europe and America almost nobody does that any more. You just go to the store and buy whatever the advertising tells you.

So you're virtually self-sufficient then?

Yes, I would say so, we go to the city to sell cheese for money to feed the animals. I have no other job except the farm now. I don't really want another job, because that means I have to go to the city when other people want me to. I go into Moscow at ten in the evening, drop off cheese and come back at 1am, in time to get some sleep, because cheese making is a 24-hour-a-day business. It's four hours under the press, then four hours in the form, then a day or two in brine solution, and so on. I was warned that making cheese is hard work. It is. In other countries you could apply for some government funding or tax breaks. Here the attitude is: You picked it, you do it.

When you say organic cheese, what do they mean by that?

To feed the cows, we give them hay and kombi korm, which is mixed grains, and that's all they get. Oh, they also get all the whey, and the grass they graze on. We don't feed them silage like all the farmers, and no fertilisers are used. We keep the animals as clean as we can. The milk is filtered at least once, then it is pasteurised after two days. There are many variants on when you pasteurise and at what temperature, depending on what kind of cheese you want to make. From ten litres of milk, you get one kilogram of cheese, but what you get in the supermarket is cheese made from six litres of milk, to which they add some chemicals to make it more like cheese. So it doesn't have the rich, creamy taste that natural cheese has.

Do you have to have any special permission or licenses?

Yes you do, the local vet has to come and give inoculations against swine flu or whatever. The animals are checked regularly, and we also have a couple of local vets who come by and help us with giving birth. There is always something new to learn. I basically knew nothing about farming when I came here; it's my wife who knew about farming and cows and preserving vegetables.

Who buys your cheese?

As clients, I have bankers, a girl who is a tea-master, I have vodka dealers, my



neighbours, a glazier, guys who own restaurants and their partners, accountants who buy cheese. But the market is pretty small really, considering the size of Moscow. I can't sell to supermarkets because they need certain certificates which I don't have. I want to do it the proper way, when we are approved by them with little or no bribes, so I need to build a separate place to cater for their fine points; a certain number of sinks, not less than a certain distance from each other, and so on. Your water boiler cannot be more than a certain distance from your watercourse and so on. I will do all of this, but step by step.

Are there many people like you doing this?

Very few. The Russian market is hard to break into. You have to have some connections.

But you didn't have any connections, you just started.

Yes I did. I'd been a chef in Moscow for 17 years. Being in the restaurant and night club business for so long, I've got to know half of Moscow, you could say.

It costs about 50 roubles to buy a litre of milk in Moscow

So you're making a kilogram of cheese, you need 10 litres of milk, that's 500 roubles without the cost of making the cheese or packaging it. How do they make cheese and sell it for 250 or 300 roubles a kilogram? They use powdered milk or additives. It's not real cheese. Everybody wants something cheaper, but in the end you pay for what you get. If you want to get something quality that's made in the same way as it was 150 years ago, before they learnt how to put air into ice cream, you have to pay a bit more for it.

There are only one or two organic health food shops in the whole of Moscow, in a city of 13 million people, why is this?

Well in the time that me and you



have lived here, Moscow has changed. The changes are colossal. Some of the changes are good, some bad. Before, for example, the pensioners could live on their pensions, now they have to grow their own potatoes just to survive. They can't afford medicines.

Would you like to open up a shop here, after all you're on the road to St. Petersburg?

Yes, I'd like that too. We are starting to make our own wine, at the moment only for ourselves. Someone says you should make "samogon" (moonshine) but I don't want drunks coming round and asking me if they can get a bottle from me today and pay me tomorrow. So I'm trying to keep the business small and simple. **P**

Handmade in Moscow - Organic Cheese & Dairy Products: Available in a variety of flavors & spices. Delivery & discount on volume. Call for details +7 916 112 4361 Jay. Spread the word!

Cheese

- 1) Fenugreek (Walnut Flavored)
- 2) Mixed Mustardseed
- 3) Italian Garden (Sundried Tomatos, Paprika, Onion, Garlic, Basil, Thyme and Pepper)
- 4) Celery (Leaves)
- 5) Ginger, Paprika, Onion, Garlic, Horse-radish
- 6) Asparagus
- 7) Cayenne Pepper (Hot & Spicy)
- 8) Mixed Peppercorns (Black, Grey, Green, Red, Pink)
- 9) Basil
- 10) Cumin or Caraway Seeds

- 12) Stinging Nettle (крапива)
- 13) Indian Garden (Parsley, Onion, Garlic, Pepper, Curry)
- 14) Garden Herbs (Chives, Celery, Parsley, Onion, Garlic)
- 15) Feta (also available from Goats Milk)
- 16) Ricotta (Plain or Choice of Flavor)
- 17) Edam
- 18) Gouda
- 19) Cajun
- 20) Cottage Cheese

Dairy

- 1) Yogurt
 - 2) Sour Cream
 - 3) Milk (Fresh or Pasteurized)
- Farm is 5 km north of solnitchnygorsk on the lenningradsky shosse*
Yes my wife is Russian- Valentina
So we surfed the same beaches that's great maybe meet in the Pacific Ocean

www.directapproach.ru



Direct Approach

Contact Centre Consulting • Outsourcing Solutions
 Консультации в области контактных центров • аутсорсинг

We make every call count
 We make every call count

+7 (495) 7 808 809

info@directapproach.ru



Now you have
the power to
improve
everything

We specialise in:

- Contact centre consultancy**
- B2B apointment making**
- Inbound customer helplines**
- Email marketing campaigns**
- Telesales campaigns**
- Customer surveys**
- Work station rental**





There are some SAHDs in Moscow and SAHD situational circumstances can differ. Some guys are on a career break, some are looking for high-flying jobs in Moscow and some are not actually looking after their kids at all as they have a full time nanny. In my situation, we had no nanny and I found myself alone looking after a six-month baby, pushing him in his stroller in a local park. I felt more scared than anything else I have ever done in my life. If you find yourself as a SAHD in Moscow or in any other city or in any country, don't worry, in time you will get used to your new full-time dad role.

If you are a SAHD, you will find it harder than a female trailing spouse to adapt. A lot will depend on your life situation before you decide to move abroad. Stereotypes die hard and it's still expected even in the 21st century, that women will follow their husbands abroad rather than a man following his wife abroad. If you are in a modern relationship and in an equal relationship, moving abroad to live off your wife's income will be a lot easier. If you have nothing left to prove and are happy within yourself as man and as a person, then adjustment will be less painful.

If you give up a well-paid job to follow your wife and even if you hate your well-paid job, your pride may take a beating when you change your lifestyle to live abroad, especially in a big city like Moscow. Even in a strong relationship being a stay-at-home dad will bring with some tensions that are unavoidable. Adjustment will be easier if you have a business or skill that you can take with you to your new country. Perhaps you have a qualification in medicine, engineering, IT or design? If so, you can simply take your qualification and experience with you and start anew. If you have a business that can be run or done on a laptop you will be able to work wherever you go.

Survival

The key to surviving and even enjoying your new life abroad as a SAHD, is to network, make new friends and to be as active as possible. If you move abroad with your partner and just stay locked in at home in your new flat you will feel very isolated and very lonely. On arrival within the first few weeks, it would be an idea to join clubs and take part in sport activities. When I moved to Moscow, I joined the British Women's Club.

SAHDs

Jay Morley

Stay at home dads, a survival guide

At a time in my life when I had reached my early 40's, a baby arrived and, soon after, we were posted to Moscow from Slovakia. I found myself stuck at home living in a small high rise flat. These were two life-changing events for me:

both positive and negative. A steep learning curve was required along with hard adjustment to living in Moscow and to being a SAHD (Stay At Home Dad) or as we are also called hand bag carriers, bums and trailing spouses, the last term is usually reserved for accompanying wives abroad. We are like the lesser spotted red baboon, shy and rarely seen out of our natural habitat.

They allow men to join via their wife's name. I expected a lot of middle class women with young kids or babies and that's exactly what I got. I went to one coffee morning and never went back. However, this meeting led to getting an email invite to one of the many baby groups that are here in Moscow. They are run by and for ex-pat women. They have mostly been set up by the wives of British Embassy staff but there are also American Women's groups.

I went along to these groups for about four months. There were only two men at these groups. Sure I felt awkward, but they were a welcome lifeline to me and will help you to get advice on baby care and will remove some of the isolation that you may feel if you are a new SAHD living in an impersonal city like Moscow.

There are also international baby groups where you will meet an interesting mix of people from many other countries. You can get lots of useful information off the Internet and join sites on facebook, such as Living In Moscow. You can also join some of the many ex-pat forums, they can be easily found by

searching on the net. As with most forums, be very careful about your online identity and privacy and only use them as information sources, forums can have a strange people on them. Despite this, you will find these sites useful and genuine ex-pats are often very happy to help you with any questions that you may have about Moscow.

Regardless of your financial situation, try and find a part time job if you can, it will allow you to get out the house while the kid or kids are at kindergarten or at school and will give you some financial independence and will allow you meet with the locals and to live and feel your new country. Don't just stay within the ex-pat community. Live and feel your host country. Going to local play grounds will allow you to meet other parents most of whom will be women and Russian, but Russians love kids and you will make some new friends. I noticed that Russians are not used to seeing a man with a kid, so get used to some bewildered looks from some women.

Ex-pats abroad, often have many sports clubs that you can join. You could join a football team, gym, walking club,

cooking club, book club and many other clubs. If you like languages, try and learn the language of your new host country. It will make integration a lot easier.

The key to being happy abroad in your new role is to enjoy it and make the most of it. Situations change like the wind and your situation abroad will not be forever. Your partner will probably be on a high ex-pat salary and you will enjoy all the benefits that go with being an ex-pat abroad but jobs change and come and go, save while abroad if you can and don't just spend all your money on dining out and living the high life, be wise with your money. If you have children you will have the chance to be with them and to shape them and raise them. As a stay-at-home dad you will form a strong bond with your child, a bond that will probably last a long time or at least until they become a rebellious teenager!

You may only be aboard for a few years, so enjoy it and good luck.

To find out more information and to read about life in Moscow as a SHAD see English Dad In Moscow at: www.englishdadinmoscow.com **P**

THE expat

SALON

Maly Patriarshy Pereulok, 3
+7(495) 650-3749
+7(906) 780-7437
+7(906) 780-9774
expatsalon@mail.com

Open every day 9am-9pm



Full service unisex beauty salon
Highly qualified English speaking staff
Friendly atmosphere

World's best products and professional equipment
Free consultations
Free WiFi for clients
Complimentary coffee, tea, juice

Find more information on www.en.expatsalon.ru



Shashlik

Text and photos
by John Harrison

A beautiful July sunny afternoon at the home/dacha of PASSPORT's owner, John Ortega, and an invitation to an important shashlik event. How could I refuse? On arrival I was briefed that guests would decide whether the barbeque way of preparing shashlik is better, or worse, than the traditional shish kebab method. To give evidence, were two master shashlik cooks: Shiraz Mamedov and John Ortega.

Both masters are recognised barbeque, or is it shashlik?, masters, and both have completely different approaches. John's style and preparation techniques originated in his Californian barbeque background, whilst Shiraz's shashlik come directly from his Azeri ethnic origins.

John bought his meat from Stockmann and Metro cash-and-carry, where "you get the best prices," John added. On that day, John bought New Zealand lamb and Australian beef, chilled not frozen, ready-marinated with garlic, onions, pepper, vinegar and cumin. John also bought several packs of racked lamb, again, already marinated, ready to go. John recommends buying from a solid retailer rather than trying your luck at the markets.

To go with his lamb and beef, John prepared red and green peppers, mush-

rooms, leaks, courgettes, all marinated with olive oil, pepper and thyme. Usually John would use garlic but refrained from the use of garlic, out of respect for his fellow shashlik master, who is allergic to garlic.

John displayed confident expertise on the wine front. During the preparation stage, which is as long, if not longer, than the eating phase, John treated us his to favourite white wine.

"Usually people drink red wine with meat," he said. "A rosé or something a little lighter goes down well with meat. I'd also recommend a Shiraz (no relation to Shiraz). But recently, everybody's drinking more white, so we'll start with white".

The jury, cooks and everybody else was treated to a whole section of wines, starting with the amazingly good Russian Myshako Grand Reserve, Chateau Le Grand Vostock, passing through German Schloss Johannisberg and French Kabinett Reislings, and ending up with the amazing Proprieta Sperino, Lesona 2006, with its exquisite Nebbiolo grapes.

Shiraz prefers to buy meat from the market, and marinate it himself, like it is done down there in the south when they make Shish Kebab, he said. Shiraz takes preparing his shashlik seriously, al-

most religiously. He suddenly produced a massive looking butcher's knife which curled at the end of its blade, which startled everyone, as he adopted a serious manner, and proceeded to hack meat purposefully into largish chunks, about two inches long and one and a half inches wide, if they were any bigger, they wouldn't fit into the mouth.

He explained: "The best secret in making shashlik is finding and buying the right meat, period! Unfortunately, there is no fresh lamb from Azerbaijan available here unless you pre-order it. Dagestani Lamb is fresh and available, but not as good. New Zealand produces fine lamb, but knowing the supply and chain command in meat import to Russia, I think a 'chilled' New Zealand lamb is just a marketing gimmick, it's obviously FROZEN. Ortega marinated his NZ lamb overnight, I just brought mine fresh as is to his house and slightly marinated it right before the mangal. I can marinate any frozen meat overnight and it will be tender and full of spices, but don't you want to taste meat?"

The finer chopping work was accomplished using a smaller, Azerbaijany knife, with an antler-horn handle, and a razor-sharp blade of which was inscribed with stars and moons, which Shiraz explains is the signature of the



craftsman who tempered it. Shiraz demonstrated how he sharpens his knives, using the wetted bottom of a teacup as a grinding stone. With Caucasian flair, he demonstrated how to marinate three separate kinds of meat: lamb, beef and wild boar.

When it comes to salt, Shiraz doesn't use any old salt, but good Himalayan salt crystals. "I marinate the lamb with Himalayan salt, coriander, and black pepper." The master added with a knowing smile, "doing shashlik is not just cooking lamb and beef," as he prepared a side dish of small young potatoes interspersed with a small slice of lamb fat, placed onto a skewer. Then there is the *foie gras*, which he prepared with young lamb liver, ingredients which he said are all readily available at a market like Moscow's Dorogomilovsky. Both of these delicacies were salted and placed on a skewer, well wrapped in silver foil.

Finally, Shiraz prepared a special Baku special side dish with "setka" (lamb's stomach wall) used as the casing, filled with lamb liver, previously un-skinned and un-veined. This was then marinated with Himalayan salt, black pepper and cilantro, covered with foil and placed on the mangal. Shiraz's final dish was a salad "ikra" made from finely chopped onion, pepper, tomatoes and eggplant."

By this time, as we had been supposedly tasting but actually drinking—or was it just me?—various superb wines and all—perhaps only me—were rather inebriated and absolutely famished. I was excited to smell burning firewood wafting in from the garden, and made for the door.

Two identical mangals (spits) were being prepared outside. Shiraz said

something in his native tongue to the effect: "How can anybody on God's earth make shashlik with a spit that has holes in it?" To which John replied: "What?, you don't know how to use a barbeque?" Whilst our mouths were salivating hunger, Shiraz then spent an agonisingly long time blocking up the holes on his spit with pieces of silver foil. "This isn't a real mangal," he repeated convincingly, wondering why everybody was staring as if hypnotised at the meat and vegetables roasting happily away in racks on John's mangal. John mentioned: "This is something that we northerners probably don't understand" shooting a glance at Shiraz, "but to me, you have charcoal, it burns, gets hot, you put meat and vegetable on top and they cook! End of story. They cook just fine!"

"Well, it does, but not as good," added Shiraz. Mangals are only 15 cm in depth and if you have holes in them, the heated air underneath makes your meat dry and takes away all tenderness, especially from the lamb. It's easy of course since it provides for constant fire."

John replied: "I'm cooking for ten people, not just one or two. If you want to actually eat today (we all nodded unanimously, in total agreement), you have to cook more at a time. If you turn them over once in a while, they get cooked fine all over."

Not at all put off by northern pragmatism, Shiraz ceremoniously anointed his veal with sprigs of thyme, which gave them a delicious smell, which only further enticed our tortured taste buds, and then roasted his side dishes. He

served his shashlik up into bowls lined with lavash and then sprinkled roasted sesame seeds on top.

Inside, the jury took their places around the table to start eating, the court was in session. Now the world would know for certain whether the barbeque or the deep southern shish kebab approach is in fact better.

The jury failed happily in their job as the basic need of filling the stomach took priority over judicial concerns. Various grunts of approval, licking of lips, and slurps as glass after glass of red Reislings were consumed, followed. The wine had the affect of merging the different kinds of meat into one glorious shashlik/barbeque experience, and it became increasingly difficult for the jury to cast any valid, objective opinion. I do, however, remember thinking that Shiraz's veal was exquisite, the thyme giving it an almost eastern tang, whilst the lamb chops and beef were scrumptious.

All in all, about 7 kilograms of meat was prepared, and despite us all eating to the stage where it was difficult to move, at least four more people could have been fed. Another shashlik jamboree, when the two mangals will be prepared beforehand, was planned.

Shashlik masters: John Ortega, Shiraz Mamedov

The jury: Tony Wong, Julia Rodinova, Natasha Zorina, Dilshod Burhanov, Viktoria Manjoulina, John Harrison.

The outcome: another sessions should be arranged, as all shashlik is fantastic when the wine is good and the stomach empty! **P**

Sportivnaya: The Allure of a Beaten Path



Text and photos by Katrina Marie

Sometimes the beaten path offers unbeatable comfort, like well-worn shoes with a perfect fit. Perhaps that's why Sportivnaya beckons for multiple return visits. Although best known for its proximity to the massive Luzhniki Olympic sports complex and the iconic Novodevichy Convent, its neighbourhoods are alluring in their easy, broken-in existence.

This suggested outing delivers the traveller to the well known sites, but also includes a pleasant wander through everyday Khamovniki district (one of Tolstoy's haunts), as well as one of the most picturesque waterfront walks in Moscow. The route ends at the Frunzenskaya station, but could easily be shortened or expanded as desired.

Begin at the Sportivnaya Metro station. Opened in 1957, the design is a subdued merging of soft white marble and embossed ceiling tiles. On the third floor resides the Moscow Metro Museum, though its operating hours are unpredictable and inconvenient (unlike the Metro itself). Run by former Metro workers, it features a full display of Metro history, including original blueprints, tools, and even a mock-up of the operator's cab. The Metro is open only during the week, and usually by appointment. Tel: 232 7309. Location: Ul Khamovnicheskij Val 36, 3rd floor.

From the Metro, follow signs to Luzhniki Olympic sports arena. Upon exiting the station, head straight, passing under the overpass and wading through one of Moscow's largest outdoor clothing markets of nearly every imaginable shape, colour, material, and quality. In need of pink "pleather" platforms? You got it. Polk-a-dot pantyhose? No problem. Beyond the over-stimulating array of sparkly sequins and neon neckties, this is also an ideal people-watching venue, attracting characters of all sorts and circumstances. Just mind your wallet.

In the 1990s, the market became a bastion of Russia's initiation into capitalism. Many who started out pushing Levis and Asian electronics graduated in time to own larger businesses. But the market's days may be numbered. The city has reportedly given vendors until 30 June to close up shop, although many hope for a reprieve.

Continue ahead until reaching the Luzhniki Stadium. Opened in 1956, this colossal complex hosts nearly 150 sports facilities, including Russia's largest stadium (seating almost 80,000). It is the venue for the infamous Spartak football club, as well as high

rolling rock stars like Moby and Madonna. The stadium will also host the 2018 World Cup. In sight is a giant statue of Lenin harkening back to its origins (the Central Stadium of Lenin).

Return to the Metro, skirting to the left of the station and up a short flight of derelict stairs to Savelyeva Ulitsa. Turn left. This peaceful poplar-lined street immediately commands the rushing pedestrian to slow to a stroll—particularly during pukh season when the air fills thickly with the cottony white "snow". Turn right onto Usacheva Ulitsa, passing a neighbourhood boulevard park at left and residential apartments at right.

Turn left onto Desyatiletiya Ulitsa, crossing Malaya Pirogovskaya and the Theatre of Music and Poetry, founded in 1992 by famous bard and actor Yelena Kamburova. Continue edging towards Novodevichy (New Maiden) Convent just to the northeast. Soon the convent's striking domes will become visible through the trees. Proceed in that direction.

Founded in 1524 by Prince Vasily III (father of Ivan the Terrible), the snowy white and blood-red walls of the Novodevichy Convent remind one that despite its present tranquility, these bricks once bore as prisoner Peter the Great's arch nemesis (and sister), Sofia Alekseyevna, as well as his first wife. Spared from Soviet destruction, the grounds and churches were converted into museums (including some still affiliated with the State Historical Museum) as well as academic institutes. In 1994, Novodevichy again became an active convent.

As the former stomping grounds of Leo Tolstoy, the convent is featured in his works, including *War and Peace* and *Anna Karenina*. He often ice-skated on the Bolshoy Novodevichy Pond, which appears as the setting in *Anna Karenina* when Konstantin Levin meets his future wife, Kitty. Novodevichy is also the site of Russia's most famous cemetery, where the "who's who" are commonly buried in grandiose graves, including Yeltsin, Chekhov, Khrushchev, and Gogol.

After exploring the grounds, head toward the serene Bolshoy Novodevichy Pond, where an inviting waterfront wander passes fathers fishing with their sons, grandmothers feeding baby ducks, and on weekends, the omnipresent wedding party.

Circle the pond and exit up a short flight of stairs to Novodevichiy Proezd. Cross the street onto Pogodinskaya ulitsa. At # 16 is an attractive mansion, built in 1901. At # 12 is the former estate of the Pogodin family, now the Iraqi Embassy.



But the real treat is at # 12a, a rare 1850s wooden izba, or log cabin. The bright sky blue hut and white fretwork window shutters are absolutely magnificent.

Turn back and take a left onto Abrikosovskiy Per, leading to Bolshaya Pirogovskaya Ulitsa. The district's importance as a medical and academic hub emerges with each passing eye-catching building. With pronounced use of pillars, scrolls, and "wedding cake" design, the architecture is decidedly neo-classical—a nod both to the teachings of Ancient Greece and to state power.

Turn left onto Bolshaya Pirogovskaya, named after Russian surgeon Nikolay Pirogovo, who introduced advances in military field surgery in the mid-1800s. The sprawling buildings on the left-hand side belong to the Moscow Medical Academy in the name of Ivan Sechenov, father of Russian physiology. At # 2 is the Museum of Medical History, guarded by a memorial statue of Sechenov. The museum opened in 1990 and features medical instruments, photographs, and medical books from the 17th through 19th centuries. Open only during weekdays with appointment. Tel: 495 248 6665.

Across the street, at # 27, are the extensive remains of the 1901 Elektroluch light bulb factor, or simply Luch (ray). This classic gem of industrialization is under redevelopment, with plans to incorporate a large retail and restaurant space within its pre-revolutionary brick walls. If now in need to wet your whistle, the opportunity presents itself with the swank upscale Luch Bar and Restaurant. Luch has incorporated the gorgeous factory brickwork into its trendy loft-like space, well-appointed with artwork and classic furniture.

White-coated doctors and nurses are often seen ambling across the grounds of the stately Clinic of Childhood Illnesses at # 19, as are its young patients. At # 17 is the main and rather majestic building of the State Archives.

Across the street is the soothing wooded Devichyevo Polya, or Girls Field. In the 17th century, the park featured an apothecary garden of medicinal herbs for the nearby hospitals. Tolstoy again drew inspiration from his surroundings and Girls Field in *War and Peace*.

Turn right onto Kholzunova Pereulok, named in memory of celebrated pilot and Hero of the Soviet Union Viktor Kholzunov, (1905-1939). The splendid building at # 8 is the Main Military Prosecutor's Office.



At right is the delightful Trubetskoy children's park, well worth a turn. The eminent Trubetskoy boyar family owned vast estates throughout Russia, including the Khamovniki district. The park is an obvious draw for children and doting grandmothers, but is also popular during the week with local office workers taking a few minutes for ice cream, a chat with a colleague, and an easing of the overworked mind.

The Frunzenskaya Metro station is just up to the right, conveniently located next to a Starbucks, if in need of a caffeine jolt. **P**

APARTMENT RENTALS



SERVICED APARTMENTS

000's of panoramic photos on our website

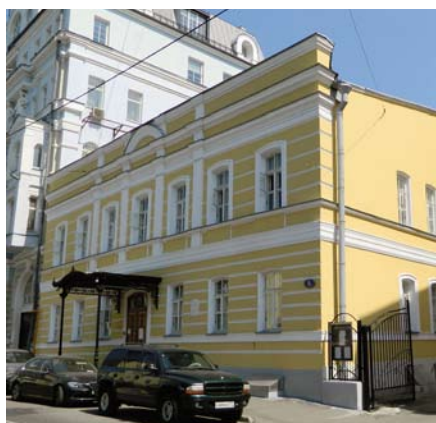


www.foursquares.com

+7(495) 937 55 72



Marina Tsvetaeva's house



Text and photos by Marina Kashpar

Borisoglebsky lane once stretched from the Church of Boris and Gleb on Povarskaya street all the way to the famous Sobachiya Ploshad, among Arbat's side streets. In 1862 a four-apartment private residence was built there, which exemplifies the Moscow classicism style. Half of a century later it became the heart of Tsvetaeva's Moscow.

Marina Tsvetaeva was born in Moscow in 1892. Her father Ivan Vladimirovich Tsvetaev, professor of Moscow University, was an established philologist and art critic, the director of Rumyantsev's library and the founder of the Museum of Fine Arts. Her mother Maria Mein was a brilliant pianist, a student of Anton Rubinshtein.

Marina spent her childhood in Moscow and Tarusa. Due to her mother's illness they travelled a lot, and spent many years in Italy, Switzerland and Germany. Marina started to write poetry not only in Russian, but also in French and German, when she was six. She was brought up under the strong influence of her mother, who dreamed of her daughter as a musician.

In 1901 Marina paid by herself for the publication of her first book of poetry, *The Evening Album*. Her first poems were highly appreciated by the famous poets Valeri Brusov, Maksimilian Voloshin and Nikolai Gumilev. In two years the second book was published: *Magic Lantern*.

In 1911 TsvetaevametwithSergei Efron and married him in January 1912. Their first child Ariadna (Alya) was born at the same year. In 1913, Marina's third book, *Out of Two Books*, was published.

In September 1914 Marina Tsvetaeva, her husband Sergei Efron and

their little daughter Ariadna rented a flat number 3 in the house number 6 at Borisoglebsky lane. Located on the second floor, the apartment has three inner levels and the attic. From a large hall one walks into a dining room with a window-lantern ceiling, then into a living room-musical box. From there a guest can walk into Tsvetaeva's study and a huge children's room. The flat was visited often by a whole generation of writers and musicians.

After 1917 revolution, Tsvetaeva was trapped in Moscow for five years. Sergei Efron joined the White Guard volunteers and never came back to Borisoglebsky. There were really hard years: struggling through constant cold, sleep and food deprivation, fear for husband's life, night searches. Marina filled numerous notebooks as well as the walls of the house with verses, notes and sketches. The poems composed between 1917 and 1921 appeared only in 1957 under the title *The Demesne of the Swans*.

Marina finally heard from her husband who had escaped to Berlin, and she and her daughter Ariadna joined him there in 1922. During their exile, the family lived in increasing poverty in Germany, Prague, and finally Paris, remaining there until 1939.

Marina continued to write both poetry and prose, and through letters developed a lasting friendship with Russian author, Boris Pasternak. But her husband became a Soviet spy and eventually had to flee France to escape indictment for the murder of another Soviet agent. Although by all accounts Marina had no idea that her husband was a spy, the Paris intelligentsia blamed her for his actions and turned their backs on her. She joined her husband and daughter in Moscow in

1939, at the height of the Stalin terror. Her husband was arrested and executed (his attempt to gain Communist acceptance with his spying activities had failed), her daughter was sent to a labour camp. Tsvetaeva was officially ostracized and unable to publish. When Germany attacked the Soviet Union, Marina's son, who was born in Paris and returned to Russia together with his mother, joined the army and was lost at the front. Marina was evacuated from Moscow to the Tatar Autonomous Republic where, penniless, alone, and unknown, she hanged herself in 1941.

In 1922 she wrote in *The Tsar-Maiden*: "I am nowhere. I've vanished in no land. Nobody catches up with me. Nothing will bring me back."

According to Boris Pasternak, her suicide might have been prevented if the literary bureaucrats had not behaved with such appalling heartlessness to her. Nobody attended her funeral. The exact location of her grave is unknown.

After Marina Tsvetaeva left Moscow in 1922, her house on Borisoglebsky lane was turned into a typical Soviet communal house. It gradually decayed and seemed likely to disappear. Only thanks to the enthusiasm and efforts of famous scientists and writers this historical and cultural monument was preserved. Marina's house, restored to its original form, is open to anyone, who loves and remembers the poet. **P**

Address: Borisoglebsky Pereylok., 6

Tel.: 8 (495) 695-35-43,

Mode of operation:

Open: Monday, Tuesday, Wednesday and Friday from 12:00-18:00

Thursday from 12:00-20:00

Sunday from 12:00-17:00

Отпуск! Time for a well-earned holiday.

It's summer and time for a holiday – all our thoughts are on taking some time off, here's how to do it in Russian.

At work:

- Я очень устал(а), пора взять отпуск. *I'm really tired, time to take a holiday.*

- Могу я взять отпуск в июле? Я хочу поехать в Италию. *Can I take holiday time in July? I want to go to Italy.*

- Меня не будет две недели. Я буду в отпуске. *I won't be here for two weeks. I'll be on holiday.*

- Могу я поговорить с Олегом? Он в отпуске? А когда он выйдет? *Can I talk to Oleg? He's on holiday? When will he be back at work?*

Where to and how

- Куда вы едете отдыхать? У вас уже есть путёвки? *Where are you going for your holiday (lit: to holiday)? Have you already got your tickets (lit. package deal)?*

- С кем ты едешь в отпуск? Я собираюсь отдыхать с подружкой. *Who are you going on holiday with? I'm going to holiday with my girlfriend.*

- В отпуск я еду к родителям, в Новозеландию. *I'm going on holiday to my parents' house. They live in New Zealand.*

- В отпуск я еду домой, в Манчестер. *I'm going home for my holiday, to Manchester.*

- Я проведу всё лето на даче - у меня дача в Подмоскowie. *I'm going to spend the whole summer at the dacha - we have a dacha in the Moscow region.*

Making plans

- Вы были в Турции? В каком месте? *Have you been to Turkey? Whereabouts?*

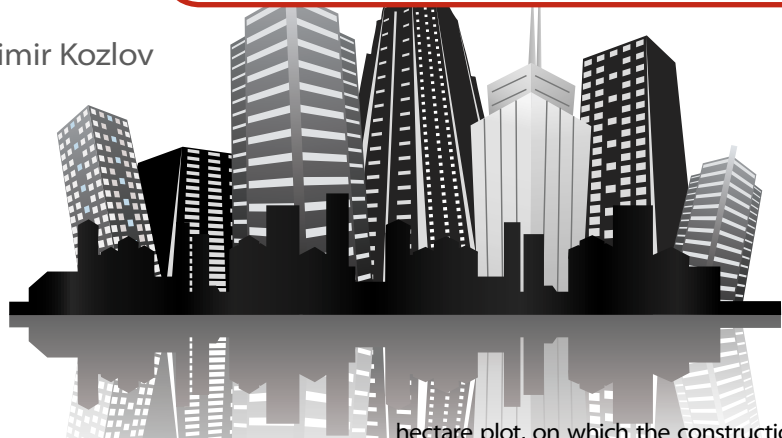
- Хочу поехать в Испанию. Какое место вы посоветуете? *I want to go to Italy. Where do you recommend?*

- Хорошей вам поездки! *Have a good trip!*

Courtesy of **RUSLINGUA**
www.ruslingua.com

Ruslingua

Vladimir Kozlov



Prokhorov wants to build concert hall and night club

Billionaire Mikhail Prokhorov, head of Onexim group, is to take part in the Moscow government's tender for the development in the Moskva City international business center, the business daily *Kommersant* reported. According to the report, Prokhorov is proposing to build what would be one of Moscow's largest night clubs and a movie and concert hall. The city hall plans to hold a tender for the development of plot No. 6 in the central part of Moskva City by the end of the summer. The idea of the tender was first mentioned about a year ago, and back then Prokhorov was rumored to be the most likely winner. Prokhorov told *Kommersant* that the plan is to build a multi-use building that would accommodate about 2,000 people at its fitness-centre, night-club and movie/concert-hall facilities. "That would be my personal project," he added. The construction of the building is estimated at \$60 million, the cost of equipment not included.

Sobyanin cancels waste-processor plans

Moscow's mayor Sergei Sobyanin has signed a decree that cancels an earlier decision by his predecessor Yuri Luzhkov to build a waste processing plant in the city's eastern part, RIA Novosti reported, quoting a source in the city hall. The plant was supposed to process primarily construction waste. The reasons for canceling the project were not explained.

St Petersburg developer launches major project in Moscow

The St Petersburg-based developer Etalon Group plans to build 220,000 sq. meters of residential property in Moscow, which would be the first big project of this kind by an out-of-town developer in years, the business daily *Vedomosti* reported. The 10.3

hectare plot, on which the construction is planned, is located in the city's northern part, between Yakhromsky Proyezd and Dmitrovskoye Shosse. Etalon expects to begin construction in 2012 and is currently waiting for applicable permits from the city hall. The company is hopeful about permission to carry out construction projects in the city as it is already involved in two smaller projects in Moscow. The new Moscow government is reportedly trying to simplify the procedure of issuing construction permits, but because of a transitional period from previous to current authorities, it is taking a while. That is often cited as the reason why major new projects haven't been announced for several months.

Khrushchekas replacement program to be completed by 2014

The program for demolition of poor-quality five-story apartment blocks built in the late 1950s and early 1960s and dubbed "Khrushchekas" after the then communist leader Nikita Khrushchev, is to be completed by 2014, as earlier planned, Sergei Levkin, head of the city hall's department for urban development policies told RIA Novosti. According to Levkin, out of 1,772 buildings slated for demolition under the program launched by the city's previous mayor Yuri Luzhkov in the late 1990s, only 413 are left to be torn down. "In the first half of the year, 33 buildings were supposed to be torn down, and by the end of the year, we are planning to demolish 79 five-story buildings," he said, adding that plots of land freed as a result would become the main sites for city construction in 2012 to 2016. Levkin explained that under the previous city government, the program was carried out chaotically, not taking into account a stipulation that all residents of buildings to be demolished should be moved to new buildings within the same neighbourhood. "Both the investors and the city, which didn't timely step in to control the process, are to be blamed," he concluded. **P**

The post-crisis future

Interview with Georgy Dzagurov, General Director of Penny Lane

Interview by Vladimir Kozlev

Georgy Dzagurov, general director of Penny Lane Realty, talked to me about what the situation in the Moscow' real estate market today, two years after the overall economic downturn hit the sector.

Two years have passed since the lowest point of the crisis in the real estate industry, which was, in turn, triggered by the overall economic downturn of late 2008—early 2009. Is it possible to say today that the market has completely bounced back to pre-crisis levels?

I wouldn't even expect a situation in which the market would completely bounce back. [Back then], the market transformed into a completely new state in just a few days: demand sharply declined, prices went down but not enough to immediately trigger interest from investors. The maximum decline in prices occurred only in April 2009, which was seven months after the beginning of the crisis. At the same time, some irreversible changes occurred: a number of investors and developers left the market for good, some buildings became "illiquid", and up to a half of all realtors and other specialists in the industry left the market, while some of them even left the country, waiting out for better times.

The loan process stalled, while interest rates went up even on loans that were provided earlier, and the attraction of [financial] resources turned into an increasingly difficult task. Large development companies completely or partially changed hands. And in a number of cases they subdued to state-controlled banks, having changed their policy from aggressive growth to conservative decision-making with long-term sale prospects in sight. The main competitive advantages of that kind of approach are access to long-term credit resources, availability of a strong



"administrative resource", prospects of obtaining governmental orders to maintain operability of a company in general. Some management companies took over the operation of buildings earlier credited by banks [they were now affiliated with].

So, some developers, even though under a new management, have a notable upper hand, and over the next few years will be able to actively squeeze out competitors. In addition, this is a very interesting time for development: the demand, delayed by crisis-related spooks, [is coming back], there is a shortage of new residential construction, some projects have been suspended, new Moscow mayor [Sergei Sobyanin] has a firm stand [on several issues related to real estate]. All that creates the conditions for increased real estate prices. At the same time, [apartments] ready for moving in in the secondary market are being sold out quickly.

What is the situation in different segments of the real estate market, compared with that before the crisis? In what segments have prices reached pre-crisis figures and in what segments are they still far behind what they were, say, three years ago?

Since April 2009, real estate prices have been constantly on the rise, and in some segments they have indeed surpassed the pre-crisis levels. For instance, in the segment of A-class warehouse facilities, there are basically no vacancy. Moreover, there is a waiting list and collection of requests from potential leaseholders.

At the same time, [prices in the segments of] land and properties located far away from Moscow are further from pre-crisis figures than in any other segment. And, in the current situation, it makes more sense to discuss what demand individual properties attract, rather than entire segments.

Overall, we at Penny Lane are not dreaming about the return to the August 2008 status quo but looking at the situation as it is, trying to be maximally precise about guessing the

directions in which the situation develops, as well as trends and events that have an impact on demand and supply.

You mentioned the firm stand that the new city mayor on some issues. Could you tell us more about what decisions made since Mayor Sobyenin took office last October have had the most substantial impact on the city's real estate market?

The majority of his decisions, the new mayor has shown that he is closely following the tasks set up by the federal government. That means that, unlike under previous mayor [Yuri] Luzhkov, only "giants" like [Sberbank's head German] Gref, [VTB's chairman of the board Andrei] Kostin or [Vneshekonombank's chief Vladimir] Dmitriyev are able to have a real dialog on that level.

By all his statements, the mayor indicates that he would like to see in the city strong developers with immaculate financing. On some issues, Sobyenin takes a populist stand, which I personally don't always share. But this has to do with the fact that elections are approaching.

Thus, I should note that although Sobyenin doesn't have such blatant negative qualities of Luzhkov as, for instance, a developer spouse, he is overall much less friendly to developers, which they have to take as a serious signal. Personally, I wouldn't want to build anything in a situation when every day promises are being made to suspend some projects or terminate contracts. And even though I may be upset about it, that doesn't really mean that the city won't benefit in the long run. For instance, in projects developed by Sberbank, there won't be "deceived individual co-investors" and, similarly, there will be no underfinancing that results in construction lasting for years.

What kind of lesson could the market's participants learn from the crisis?

The crisis once again showed who is worth what, cleaned the market out, taught people to be conservative and attentive to recommendations from professionals and helped consolidate worthy operators in the market. End users realized that they should buy what they really need rather than what seems to be cheap at first sight. The number of deals in when property was bought for investment purposes declined drastically, which by itself makes the market more stable. At the same time, the crisis showed that we are constantly developing. I once again realized that the development of science and technology has a bigger impact on the future than individual crises. I am sure that at our company, the crisis became a good vaccination against stagnation and complacency.

What factors have the biggest impact on the real estate market in the present situation?

The main factors are the shortage of good-quality offers in city and countryside residential property, production and warehouse facilities, and street retail.

What is the reason for the shortage?

In just two decades, it is simply impossible to build enough properties that comply with contemporary standards. Residential property in Russia and in the Soviet Union was always in high demand. Currently, the shortage of residential property is explained by a decline in construction volumes. Among other reasons are the consolidation of developers and a shift of influence from private companies to those which are sup-

ported by government orders or government funding. At the same time, good-quality offers in the secondary market are quickly taken up.

What is the current situation in the mortgage loan segment? What impact does it have on the residential property market?

Conditions for mortgage loans are currently similar to those at the pre-crisis times, but the economic downturn has made people more skeptical about the prospects of taking a mortgage loan at a rip-off rate. This is to say that under the same conditions, a much smaller proportion of Russians opt for a mortgage loan. Mortgage loans were popular before the crisis because a lot of people took them in a hope for constant and substantial price increases. But many [who thought that way] were hit hard in 2008. I believe that mortgage loans in principle correspond with the development model of our society, but this instrument is going to be widely used only if interest rates are substantially lowered.

Can you make any forecast in this situation?

By the end of this year, we expect an increase in banks' activity as far as financing of those developments which survived the crisis, goes. We also expect an exodus of commercial developers to the Moscow Oblast and other regions, and stable prices in the market, which would trigger potential buyers to make decisions, eventually contributing to the recovery of demand, which today is still far from pre-crisis figures. **P**



**Focused
on Results**

**Apartments
for rent & sale**



EST-a-TET
INVESTMENTS IN THE FUTURE

223 88 88
www.2238888.com

AMERICAN

CORREA'S

New American, non-smoking environment, cool comfort food at several Moscow locations
7 Ulitsa Gasheka, 789-9654

M. Mayakovskaya

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 and lunchtime business meetings. Open 24 hours. 5 locations.

M. Pushkinskaya

Strastnoy Blvd. 8a,
989 44 61

M. Mayakovskaya

16 Ul. Bolshaya Sadovaya,
650-0246

M. Oktyabrskaya

9a Ul. Korovy Val,
959-8919

M. Universitet

6 Prospekt Vernadskovo,
783-4037

M. Polyanka

16/5 Bolotnaya Ploshchad,
951-5838

www.starlite.ru

AMERICAN BAR & GRILL

This veteran Moscow venue still does good hamburgers, steaks, bacon & eggs and more. Open 24 hours.

2/1/ 1st Tverskaya-Yamskaya Ul,
250-9525

BEVERLY HILLS DINER

The new kid on the diner block with a full range of American standards.

1 Ulitsa Sretenka,

M. Chisty Prudy

HARD ROCK CAFE

For those longing to Americana, HRC's main asset is its great location on the Old Arbat overlooking the busy pedestrian mall. The usual rock paraphernalia and a somewhat mediocre presentation of the HRC standard menu.

44 Stary Arbat, 205-8335

M. Smolenskaya

www.hardrock.com

ASIAN

AROMA

Indian Restaurant
Krizhizanovskovo Street 20/30,

M. Profsayounaya

www.aromamoscow.ru
+7(495) 543-54-26

TURANDOT

Fabulous Asian food in a palatial and exquisite setting. The owners reportedly spent a mid-eight figure amount on the fit-out including a two million dollar dim-sum kitchen. Try the Wasabi shrimp.

26/5 Tverskoi Bulvar, 739-0011

M. Tverskaya, Pushkinskaya

www.turandotpallace.ru

MR. LEE

Fashionable and expensive Chinese from Novikov.
7 Kuznetsky Most, 628-7678

M. Kuznetsky Most

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. "Classy."

15 Tverskoy Bulvar, 694-0641, 694-0154

M. Tverskaya

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

COFFEE AND PASTRIES

COFFEE BEAN

Jerry Ruditsger 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.coffeemania.ru

STARBUCKS

Now has 32 locations.

www.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

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

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

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

Some of Moscow's best contemporary French cuisine with an Asian touch from chef at Swissotel Krasnye Holmy.

52/6 Kosmodamianskaya Nab, 221-5358

M. Paveletskaya

MARSEILLES

"Marseilles": the cozy and warm atmosphere of "Le Cabaque" in the historical centre of Moscow. European and Mediterranean cuisine. Concerts of French chanson, or pop-rock, literary evenings, the tango and dance till you drop.

St. Krasnoproletarskaya, 16. Pp. 1, +7 (495) 232 47 02

M. Novoslobodskaya

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/>

LEBANESE

SHAFRAN

Quiet and cosy atmosphere. Culinary masterpieces of Arabic cuisine. Varied and substantial lunches. Unusual and tasty breakfasts. The mezze is completely addictive!

Spiridonievsky pereulok, 12/9, 737-95-00

www.restoran-shafran.ru

FUSION

GQ BAR

A warm, active hang-out for the elite just up from the Kempinski Baltischug Hotel. Partnership with GQ magazine.

5 Ulitsa Baltischug, 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 CAFE

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 Kamergersky 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 table-side 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

ILFORNO

Restaurant-Pizzeria 25 kinds of great tasty stone oven baked Pizza. Great choice of fresh pasta and risotto. Grilled meat and fish

8/10 Build.1 Neglinnaya Ul.

(495) 621-90-80, (495) 621-35-41

www.ilforno.ru

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.

2 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 to last guest.

17 Ulitsa Klimashkina, 253-6505

M. Barrikadnaya

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

KINKI

Authentic Japanese kitchen with amazing seafood delicacies like Tasmanian salmon, Madagascar shrimp and others. The range of Japanese drinks is extremely wide. You can taste true Japanese sake – rice-based hot drink – which is served in a special Japanese way.
11, Osennaya Str., (495) 781-1697

M. Krylatskoye
www.kinkigrill.ru

MEGU

The best Sushi in town is served here according to PASSPORT's publisher John Ortega. Funky Korean décor and ambience.

Lotte Plaza Hotel Novinsky Bulvar 8

M. Smolenskaya
+7 495 745 1000

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 Presnya Ulitsa, (499) 255-0909

M. Krasnopresnenskaya
50 Ulitsa Bolshaya Yakimanka

M. Polyanka
www.ichiban.ru

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 Plushchad, 267-6881, 266-0531

M. Baumanskaya

BARASHKA

Our Azerbaijanian 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 Azerbaijan 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 Plushchad, 698-5609

M. Teatralnaya

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

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

EL GAUCHO

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

4 Ul. Sadovaya-Triumfalnaya, 699-7974

M. Mayakovskaya

6/13 Ul. Zatspeysky Val, 953-2876

M. Paveletskaya

3 Bolshoi Kozlovsky Pereulok, 623-1098

M. Krasniye Vorota

www.elgaucho.ru

CHICAGO PRIME

Steakhouse & Bar

Chicago Prime Steakhouse, is the best of Chicago in downtown Moscow. U.S.D.A Prime steaks, a wide choice of seafood, valued priced wines, unique specialty cocktails and stylish interior will take you into an atmosphere of casual elegance and exceptional cuisine. Happy Hours daily from 5 pm till 8 pm

Strastnoy Blvd. 8a, 988 17 17

www.chicagoprime.ru

GOODMAN

Moscow's premium steak house chain. 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.torrogill.ru

BARS AND CLUBS

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.

3 Pushechnaya Ulitsa, 624-5633

M. Kuznetsky Most

www.karma-bar.ru

NIGHT FLIGHT

If you don't know about Night Flight, ask somebody! Open 18:00-05:00

17 Tverskaya Ulitsa, 629-4165

M. Tverskaya

www.nightflight.ru

PYATNICA BAR

This is a nice city café with delicious and pretty cheap food. They serve Indian, Thai, Japanese, Italian and Russian dishes here so it's good for having lunch on working days. On Friday night it turns into crazy bar with vibrant, relaxed atmosphere and large selection of cocktails and other drinks.

Pyantitskaya, 3/4, build 1. 953-69-32.

www.pyatnica-bar.ru

PAPA'S

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

2 Myasnitskaya Ulitsa, 755-9554

M. Kitai-Gorod

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.



Welcome to the Best Model Agency!

Contact us
24 hours
7 days

Tel. +7 495 589 6958 • www.callgirls4you.biz



Uzbekistan in Moscow



John Harrison
photos by Alina Ganenko

Do you want to try authentic Uzbek food? Not by going to Tashkent, but in a vast Uzbek cavern, complete with *bas relief* paintings on the walls, stained glass windows and dancers, intricate metal work, and a mid-day touch of ochre on the walls. Come to the 250 seater Uzbekistan restaurant at Neglinnaya 29, one of Arkardy Novikov's first Moscow projects opened in 1999, and quite possibly his grandest.

The place used to be a vast Soviet "stolovia", where you could, if you were lucky enough to get in, sample various staid Russian and European cuisines. Now the place is an Eastern palace. The menu reflects its Uzbek accent, but also presents a good selection of Chinese, Arabian and Azeri dishes, as well as a few of the establishment's Soviet dishes. As a result, the place has an original new menu and interior, yet feels solid—unlike so many of Moscow's new "experiments"—with a history going back 60 years.

Perhaps to equal the rather film-set-like restaurant next door, "Beloe Solntse v Pustinye," which opened in 1997. Arkardy really went to town on doing the place up. He spent 2 years on renovation. Chairs were bought in Damascus, carpets and almost everything else bought in from Tashkent. Uzbek architects, sculptors and artists created vast frescoes covering the walls, giving the place an authentic feel, if slightly bizarre. But that is only what you

should expect in a building that hosts Abdullah's partner sharp shooting in an miniature minaret on the roof.

It is not just the furniture that has been imported. So are most of the vegetables. The tomatoes and cucumbers, for example, are brought in from Azerbaijan. You don't have to sit on the floor, in this Uzbekistan on dastarkhani, but you can sit on cushioned seats, sip tea and smoke a kalyan, if you want.

We didn't, and chose a comfortable, European-style table. John Ortega chose the "Reiver" wine which had some body to it. We followed this up with a 2007 Shiraz, Barosa valley. Our meal started with respectfully big Lepeshkas, baked in pancake oil, and roasted on a mangal. This was accompanied by Salad Mangal, made of artichokes, aubergines, olive oil and black pepper, which had the effect of making one hungry. Then the Chebureki were brought in, made with Australian lamb. These weren't your chebureki from a pseudo-Soviet establishment of the same name, these were the real thing, made with good quality, fresh dough, complete with Salad Tashkent which provided an sharp side kick.

The band, from Tashkent, called Inter Azia kicked off with an number with called Julia all about looking into your lover's eyes. A belly-dancer wiggled her way down the aisle to our table, stayed an inordinate amount of time, was rewarded with a note placed with great difficulty somewhere around her charm-

ing waist, and then wiggled off. The group sang in Russian, and I thought I was back in Soviet Azerbaijan. Whatever, the place is bizarre, and magic.

Then came the Lagman, which John said were the best he had ever tasted, and then a special Smetana dish with steamed mante, young lamb with some onion. The Lagman, good as it was, was only a prelude to the shashlik. This was tender, medium cooked, warmed whilst served on a side table. The meat was marinated with a collection of herbs that Alexey Soboloev, the manager said was a special secret, on that gave the meat a slightly spicy, simply delicious flavour.

Next, the "Plyov". As anybody who lives in Russia knows, Plyov comes in many shapes and sizes, from the versions served in stolovia's with hard, dried pieces of meat, to the succulent taste experience that was one of the evening's highlights. The Plyov, like all of the dishes, was served up quite unassumingly by a waitress with real character. Dilshod said she was like somebody out of a film, a description that could have been used to describe the whole evening.

If you want to try something different, for a reasonable price, go to Uzbekistan.

Restaurant "Uzbekistan"
Uzbek, Arabian, Chinese,
Azeri cuisines

29 Neglinnaya Ul.,
Tel +7 (495) 623-0508, 625-3284
www.uzbek-rest.ru

Africa Day!

23 May is the anniversary of the formation of the African Union (then OAU) back in 1963. The day has come to be a celebration of all things African, and this year, the official theme is the African diaspora. A perfect excuse for as many Africans in Moscow as possible to get together. Not quite on the day, but an early June Saturday evening at the Radisson Slavayanka hotel was THE place to be, if you love African costumes and cooking and are in total awe of African drumming and dancing.

Moscow's finest summer heatwave outside, and the air-con on full blast inside. It needed to be, as the evening hotted up. The welcome speeches were, in normal Moscow fashion, drowned out by everyone chatting, which is always sad, but all were in rapt attention for the fashion parade, consisting of a couple from each country in full national dress on the catwalk, from Algeria to South Africa and from Guinea-Bissau to Ethiopia. I don't think any of the models were professional, being mostly staff and friends from the embassies, but they sashayed and swayed to and fro as if born to the job, to applause, flashbulbs and cheers.

Next up, a splendid buffet, arranged geographically with regional and national dishes competing for your forks. All incredibly inviting, but some of it deceptively dangerous for the soft, untrained European tongue. Luckily, liquid balm was also on hand, including again plenty of national pride, including Namibian beer and South African wine.

Then to the serious part of the evening, the music and dancing. The main band combined familiar rock with African themes (the Osibisa numbers took me back to student days), as well as combining Russian and African musicians. When



they rested, the leopard-dressed drummers took over. Both genres were enjoyed hugely by their audience, who took to the floor in dark suits and floral dresses, several generations together. The rhythms were throbbing, the dancing pulsating. A fun celebration enjoyed by one full continent, and their guests from several more. Jambo! Ross Hunter **P**

Irish Poetry Evening

On Monday 13th of June, a small group of Irish and Russian poets and poetry-lovers gathered in the Irish Embassy for an evening of readings and chat, as well as delicious food and plentiful liquid refreshment. Before dinner, we were treated to a lecture on the famous Irish poet, Thomas Moore, who has been called the Rabbie Burns of Ireland, though he lived a little later, dying in 1852. The talk was given by his biographer, Ronan Kelly, author of *Bard of Erin: the Life of Thomas Moore*. This was relevant because the visit of all the poetry people from Ireland was for the unveiling two days later of a statue to Thomas Moore in St Petersburg. I did not realise how well known he is in Russia, particularly the poem, *Those Evening Bells*. This has been set to the tune of *The Bells of St Petersburg*, and all the Muscovites in the audience were able to sing along with it in Russian translation. After the talk on Moore, the Embassy supplied a sumptuous dinner, which was followed by a series of readings by Irish and Russian poets, including some by the host, the Irish Ambassador, His



Excellency, Philip McDonagh, and the organiser of the trip, Joseph Woods, who is Director of Poetry Ireland. Others who read were Gerard Smyth, Caitriona O'Reilly and Alan Jude Moore, all of whom, I think, were seeing the new Russia for the first time. Some of the Russians present recited poems from memory, including some of the classics, which would probably have been a new experience for the Irish visitors. The eve-



ning was an illustration of the way in which intelligent diplomacy these days is increasingly conducted at the level of cultural exchange, in muted tones, at civilised gatherings where personal friendships can be established. The Irish Embassy under the charge of Philip McDonagh seems to be leading the field in Moscow in this respect. **P**

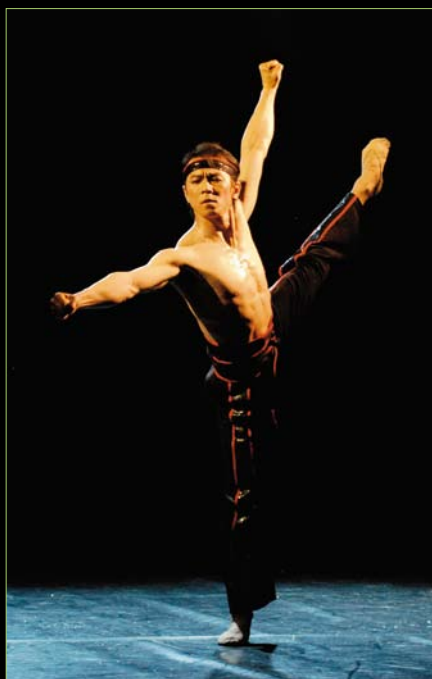
Ian Mitchell

Charity Event: "Children of Russia to Children of Japan"

Marina Lukanina

There could not be a better day chosen for this event than the International Day of Children. On June 1st a heartwarming charity event was held at the Ruben Simonov Theater "Children of Russia to Children of Japan". The purpose was to raise money to support Japanese children who lost their parents during the devastating earthquake that hit Japan on March 11, 2011. The organizers of the evening were: Vlad Demchenko (Ruben Simonov Theatre), Svetlana Konegen (TV reporter, critic and member of the Green Party, International Academy of Kindness, White Cloud Theatre in co-operation with the Moscow City Professional Union of Culture Workers, the Ruben Simonov Theatre, "Orthodox.Army.Motherland" Fund.

The diverse entertaining programme was planned for the attendees: the excerpt from the mono-play based on the novel of the Japanese writer Yukio Misima, The Confession of the Mask, ballet dance by the Japanese dancer Morikhiro Ivata, the painting auction of Grigori Potoski (whose paintings are part of Charles Aznavour's and Gérard Depardieu's collections). The famous Russian singer, Yulia Chicherina sang a couple of her hit songs. During the intermission the guests were offered a delicious drink reception.



All the proceeds were given to Keidzi Ide, the deputy head of the Japanese diplomatic mission in Russia. Natalia Belokhostikova, popular Russian actress, handed the check to the Japanese representative, together with her son Kirill.

"We are honored to give this check on the International Children's Day to help the Japanese children," she said. "The Japanese are courageous and strong people and I am sure they will be able to handle this disaster. We need to support their wonderful children who will have to develop this country. Let's all remember that our planet is small and we all live close by and our children are the most precious of what we have in this life". **P**



Tverskaya st. 17
Tel. +7-495-629-4165
www.nightflight.ru
Open 18.00 - 05.00



Russo-British Chamber of Cool

On Friday 17th June the Russo-British Chamber of Commerce sponsored a very entertaining party at the end of a short course they had run for women on how to present themselves in business. The evening was held in the lightly bohemian atmosphere of the Flacon Design Fac-

tory on Butyrskaya Ulitsa. The dress-code specified on the invitation was: "Fascinating". Ladies were encouraged to wear "fascinators" and gentlemen an element of fancy dress—cravats and top hats were given as examples. The idea was to promote British design, to which end fish and chips were served (though not in copies of yesterday's

Moskovsky Komsomolets), a quiz was held with generous prizes and several different types of Balvennie whisky were distributed to aid cerebration. To add to the British flavour, the wine ran out during the quiz. But that did not matter for your correspondent, who won an extravagant prize sponsored by British Airways. **Ian Mitchell** P

BBC at Sea

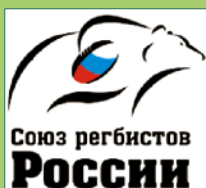
Photos Ian Mitchell





Russian Bears

The Russian Bears have made the world cup finals! Their first game and best hope of a decent result is against the USA on 15th of September. The Churchill Cup pits some of the top countries' B teams against the emerging nations' best sides. Defending champions, England's Saxons, beat Canada in the final. Russia met USA in a playoff, also at Worcester's ground in June. After good performances against strong Canada and Italy B teams, hopes were high. In the prequel, the lead changed hands half a dozen



Russia	19 - 24	Italy
	(6 - 18)	
Tries:		Tries:
Yagudin		Praticchetti, Toniolatti
Penalties:		Penalties:
Kushnarev 4		Tebaldi 3, Bocchino
Conversions:		Conversions:
Kushnarev		Tebaldi

Canada	34 - 18	Russia
	(15 - 18)	
Tries:		Tries:
Mensah-Coker, Trainor, Monro, O'Toole, Evans		Klyuchnikov, Artemyev
Penalties:		Penalties:
Pritchard		Kushnarev 2
Conversions:		Conversions:
Pritchard 3		Kushnarev

Canada 26 -12 Italy; USA 8 - 87 Saxons; Tonga 14 - 41 Saxons; USA 13-44 Tonga

USA	32 - 25	Russia
	(8 - 8)	
Tries:		Tries:
Emerick, Suniula, Clever, Enosa		Ostroushko, Voytov, Artemyev
Penalties:		Penalties:
Malifa 2		Kushnarev 2
Conversions:		Conversions:
Malifa 3		Kushnarev 2

times. 8-8 at half time, before four American tries meant a 32-25 win for the Eagles, despite scores by Ostroushko, Voytov and Artemyev, and kicks taken by Kushnarev. Disappointing, but too close to offer a prediction for the big one in New Zealand, except that neither will qualify from their group. The hosts are hot favourites, and play also-fancied S Africa and Australia soon. Watch this space. RDH **P**

Pawns in the Game

White King and Red Queen: How the Cold War was Fought on the Chessboard

Ian Mitchell

Soviet people were once thought to have a unique talent for chess, and therefore to be clever. It was a case of: Sputnik, checkmate, The Working Class are Marching!

In the twenty-first century we can look back and see the falseness of this impression. For one thing, chess has been largely forgotten as a public institution in Russia since 1991. The current world champion is the Indian player Viswanathan Anand, while the women's world champion is Hou Yifan from China.

Both titles were held by Soviet players almost exclusively from the late 1940s until the early 1990s. Though far from all of these were ethnic Russians, there was no doubt that the Soviet Union dominated world chess after the Second World War to an extent that few other countries have ever dominated any sport.

Yet up to the War, Russia/USSR had an honourable but not especially distinguished record in international chess. From the time the world championship was first contested, in 1886, to 1948 the country produced only one of the five world champions, the émigré Alexander Alekhine (who officially represented France). Things today are back to where they were then.

The question arises: how did the complete dominance of the period from 1948 to 1991, when eight of the nine world champions were Soviets (the exception being Bobby Fischer), come about? Was this due to accident, the temporary cleverness of Soviet people or the product of Soviet policy?

The clear answer is the third. Soviet chess dominance was planned as "war on the cultural front" by Nikolai Krylenko, one of the nastiest of the Bolsheviks. As Commissar for Justice, he had masterminded the original show trials in the 1920s, glorying in the killing of innocent people as a way of terrorising the rest of the country. He also was the person who established the Soviet approach to sport generally, using chess as an example.

"We must finish once and for all with the neutrality of chess," Krylenko wrote. "We must condemn once and for all the formula 'chess for the sake of chess'. We must organise shock-brigades of chess-players, and begin the immediate realisation of a Five Year Plan for chess."

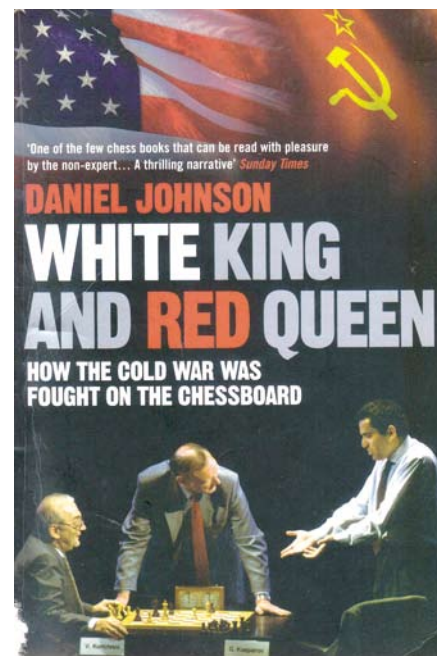
Krylenko established a country-wide chess development programme, starting in the schools, while at the same time infiltrating the international governing body. By the 1940s enough players had come through this system that the USSR was able to dominate an arena which most people thought of as sport, but which the Soviet Union used as a proxy for war. Mr Johnson's book describes how that war was conducted.

The climax of the tale is the titanic match between Boris Spassky and Bobby Fischer in Reykjavik in 1972. There is much more, including a history of international chess from the mid-nineteenth century to the early twenty-first. But the real theme is the ultimately unsuccessful effort at browbeating the world into thinking that Soviet people were cleverer and therefore superior to those in the decadent West by means of what might be called chess-on-steroids.

"The attempt by Krylenko," Johnson writes in conclusion, "to make chess serve the purposes of the totalitarian state came close to success, but in the end it was chess that heralded the impending collapse of communism."

Johnson sees Gary Kasparov as a symbol of the way in which freedom of thought on the chessboard, in contrast to the unimaginative approach of his main opponent, Anatoly Karpov, ultimately defeated the culture of joyless disciplinarianism.

This is an interesting aspect of Cold War history, especially with all the stories of dirty tricks, underhand dealing and mind-games which Mr Johnson tells. The book would be justified if it only went that far. But it has a further dimension which is even more intriguing. In a chapter entitled The Jewish Factor,



Johnson writes: "Jews made up less than 2 percent of the population, but of the Soviet world champions and leading grandmasters, a majority were wholly or partly Jewish. The only non-Soviet world champion during the post-war era, Bobby Fischer, was also Jewish." Even more bizarrely, Johnson notes that many Russian people thought that non-Jews like Boris Spassky were in fact Jewish.

He describes how anti-Semitic the Soviet leadership became after Stalin showed the way in this respect, killing off most of the Jewish Old Bolsheviks in the 1930s, then turning violently anti-Zionist after the foundation of the State of Israel in 1948. The long-term result was the murky politics of 1970s détente, including the Jackson-Vannik Amendment, which is controversial to this day by making improved trade links with the United States conditional on, amongst other things, human rights and freedom to emigrate.

In the Soviet Union, it was the Jews who were most vocal in their campaign to be allowed to emigrate. They suffered most at the hands of a regime which did almost anything short of murder—and even that may have once been contemplated—to ensure that the ethnic Russian, Anatoly Karpov, won all his matches against the partly-Jewish challengers, Victor Korchinoy and Gary Kasparov. That is what "war on the cultural front" came to mean.

In the end, Krylenko unconsciously scored a colossal own-goal when he made the appearance of Soviet intellectual élan dependent on the skills of a group of people whom the Soviet regime came to despise, discriminate against and finally, in disgust, expel. **P**

Compiled by Ross Hunter

Summer holiday relaxation



Moscow is full of green places. Have you been to them all yet?

Here are seven of Moscow's great parks, and six photos. Which is which? Which one has been missed?



The Botanical Gardens (North)

Ismailova Park (North East)

Kuskovo (East)

Kolomenskaya (South)

Mandelstam Park (SW, Frunzenskaya)

Park Pobedy (West)

Serebryanny Bor (North West)



Around Moscow word search

Can you find at least 26 places, formal/famous names, familiar names, Russian words, common nouns and people? Hint: every square is used, except the Red Square, which is next to the Kremlin.

Summer word pairs

Match each Russian word to its partner or opposite

Bereg - Sever- Gorod - Zagar

Paysage - Solnitsye - Plage - Yug

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

Mini Sudoku July

Usual rules: 1-6 in each row, column and box.

			2		4
		2		3	
3		1	6		
	6				2
	1				
4					3

Answers to June puzzles

Leaves

(l to r) Oak, birch, ash, beech, willow

Fagus is beech in Latin, Quercus is oak, Salix is willow, Ilex is holly and Acer is sycamore.

Avian footprints

(l to r) Eagle, crow, duck, penguin, gull

Word Search: 23 birds and animals to find

Across: hornbeam bat willow rowan owl birch ash larch. Down: sparrow crow owl tit bullfinch rook owl beech. Up: gull, cat. Diagonal: fir chaffinch pigeon cat. fir.

Mini Sudoku solutions: see www.englishedmoscow.com

The Bejewelled Newt (II)

Text and drawings by Nelen

The music master was planning a Christmas concert for all the birds of the air, as well his protégé, the shy and strangely bejewelled newt. For her, he had picked out a couple of pieces in a low tessitura in the hope that she would feel at ease. "But you're going to have to project your voice," he said. "The audience simply won't be able to hear you if you sing in your underwater way."

Newt and master began their rehearsals.

"Fa, la, la, la, fa, la, la, fa, la, la, la."

"Louder!" cried the music master.

"Fa, la, la, la, fa, la, la, la."

"Off key!" he shrieked, stamping his feet.

"La?" offered the newt again.

"Off key, how many times do I have to tell you?"

"La??" repeated the newt, even further off key.

What had been a note accidentally off key became a note permanently off key. The falseness and the fear were thoroughly drummed in.

"Perhaps you should try my approach," commented a crow flying past.

"I am in charge. Just listen to me," hissed the music master.

"Well just be kind to me," begged the newt.

"I am kind but I cannot allow you to sing off key," he softened. "You see, in music every note counts and must be taken with the utmost care."

When it came to the dress rehearsal, the newt was nearly paralysed with self-consciousness. The birds of the air all trilled their parts, the music master flirted with them shamelessly and the newt quietly waited her turn. She sang last and badly, as usual. The music master poked her in the stomach.

"If I am so terrible, why don't you just take me off the programme and I will sit in the audience?" said the newt.

But the music master insisted: "If you quit, I quit too."

Afterwards, the newt was surprised to overhear one of the common song thrushes admit she was afraid of the amphibian.

"That newt is so clever," said the thrush. "And she holds herself like a

queen." Oh, if only the thrush knew how much the newt feared her!

The nightingale had flounced out of the rehearsal because the Singapore parrot had been called to screech before her. Losing patience, the music master decided to gather everyone together and explain again the reason why they were holding the concert.

"Look, this is to be a Christmas concert for the pure joy of music-making," he said. "It does not matter whether you are a star or an amateur or a student. We are all bringing our gifts to the Christ-Child at Bethlehem."

The newt felt reassured after that; she trusted that her underwater voice and subtly-glinting jewels would be acceptable at the Manger.

Her confidence rose when her country cousin sewed for her a gorgeous new stage dress in dignified black, shot through with starlight. Her old husband the woodcutter, who had re-married, heard about the Christmas concert and gave his former wife a huge diamond to wear at her throat.

"No hard feelings and good luck," he said.

The night of the concert arrived. The hall was packed. The newt was extremely nervous; she felt as if she were going to her own execution. If she was going to her death, to the weighing of hearts, then she knew there was only one way to go:

*"What can I give Him, poor as I am?
If I were a shepherd, I would give a lamb,
If I were a wise man, I would do my part,
But what can I give Him? Only my heart."*

She waited in the wings while the Singapore parrot and the two thrushes performed. One of the thrushes in particular acquitted herself surprisingly well. Then it was the newt's turn to sing her first aria. Her voice cracked on the opening note but she did not flee the stage; she ploughed on, trying to reproduce the techniques she had been taught. The audience clapped and she went off, feeling encouraged.



In the dressing room, where the American reed warbler was warming up for her duet with the nightingale, the tsarina of the birds of suddenly snapped: "That's no way to interpret Schubert!" It turned out that sweet-trilling nightingale was quite a bitch.

On stage, the music master was filling a gap in the vocal programme with his solo rendering of a Bach prelude. He played so exquisitely that there was not a dry eye in the house. Here was a hint of another path he might have followed had he not devoted his life to directing the performances of others.

Then it was time for the newt to return for her second aria. She felt more confident as she sang this time and she received four bouquets from the audience.

"Well thank you, newt," announced the music master. "As you have all just heard, she is only an amateur from a provincial pond but she did her best. And now for the Nightingale of Berkeley Square..."

Until that moment, the audience had seen the bejewelled newt through their own eyes. Some may have liked her and others not; it was a free country. But now they all saw her

through the music master's eyes; she saw herself through the mirror of his critical eyes.

After the concert, the master congratulated all the participants but to his own newt he said in an aside, "Well, you let yourself down." Into her open heart, he dropped this globule of poison. He knew everything about sound but nothing about the timing and choice of words.

He walked her home because she had an armful of roses to carry as well as the suitcase containing her costume. Once they were indoors, she rounded on him:

"How dare you judge me? You would apologise for me at the Throne of God!"

She broke into floods of tears.

"You're not a singer and you never were," he said quietly.

"In that case, you're not a teacher and you never were," she yelled.

She began to thump him with a pillow and only stopped when she saw there were tears in his eyes too. They were exhausted, both of them.

The next day, he apologised.

"Sorry, I am a dumb brick. You know words are not my strong point..."

She forgave him, of course. She bought him carnations to honour his efforts.

They had both tried their hardest, too hard, perhaps, for the road to hell is paved with good intentions. It was not up to them to judge themselves; all that was required was that they should be themselves.

The newt went and ran a hot bath for herself, with calming waterweed aroma. And as the steam rose, her true voice returned, lovelier than ever. She began to sing a variation on one of her old pond songs, "strangely beautiful, most beautiful, strange..."



Bringing Barbeques to the Barbarians

Anth Ginn

It's summer. Beautiful bodies appear on the street, shed their winter skins and remind us what a joy it is to be a smart mammal with 3D, high-resolution, binocular vision plugged directly into an emotional neural network. Wrecked tanks, crashed helicopters and burnt out vehicles are removed from Britain's public parks and beaches. Bomb craters are filled, landmines removed and deckchairs brought out of bomb-proof storage. Pale, grub-like, office workers crawl from giant concrete towers at lunchtime, roll up their grubby shirt sleeves, loosen their grubby ties, sip French glacial water from plastic bottles and graze in dense herds on any patch of grass they can find.

The British are more resistant to change than our cousins on the mainland. An example is the way we ignore the arrival of summer. We treat it like a guest that's shown up at a barbecue too early and ignore it until the official starting time. The expression, "Cast not a clout until May is out", from the ancient days before central heating, still holds sway. Although it may be hot and sunny, it's still May. The Australians, Kiwis and South Africans, have been strolling around London in their shorts, T-shirts and sandals for weeks, but the British are still suspicious, "It could snow anytime." Many still wear their overcoats and anoraks, sweating and insisting it's still winter. A brave few put on sandals, but, not wishing to be reckless, they cover all ten eventualities, and wear thick woolly socks at the same time.

Another example of stubborn British conservatism is our attitude to that international, culinary beacon of summer, the barbecue. Often you smell it before you see it. All over the world, if the weather's fine, people enjoy roasting their dinner outside. It was the first thing our Mesolithic ancestors did after discovering fire and making the first cup of tea. Britain, however, is uncomfortable with alfresco dining. It may be the lack of space between the dustbin and outside toilet in our back yards. Or perhaps we have good daytime TV. Whatever the reason, it's taken generations of returned goods from our old colonies to prise the custom into our culture.

I spend summer in Cornwall, in a cabin on a cliff. (Unfortunately, this year, Natasha, my soulmate from Omsk, has become allergic to sea air and is staying in London to spend time with her aromatherapist.) The local aristocrat, the sixth Earl of Edgecombe, died a few years ago without a direct heir. The nearest living relative was discovered in New Zealand farming sheep. The seventh Earl came over to England and took up residence at Mount Edgecombe, his massive Elizabethan stately home. The seventh Earl is a down-to-earth Kiwi, and gets on well with the locals, who were pleased to have an Earl who didn't treat them like another species of

hunting dog. Walking through his grounds next to the Tam-ar, the Earl had a feeling something was missing. Then he realised, "This place needs a Barby." At home on the South Island, they'd grill three or four Border Romneys for breakfast. He erected a five metre long grill, alongside the house and showed us what we'd been missing since the hunter-gatherers moved back to the UK 10,000 years ago and left their bags of charcoal in Calais. The Earl felt he was finally bringing civilisation across the sea, spreading the word of Barby to the barbarians.

Resistance to the Barby is strong, and many local authorities have banned them. At London Fields, a park in Hackney, a council employee spends every sunny holiday, going around the park, asking people to extinguish their barbecues. In Australia and New Zealand, public parks have areas set aside for barbecues. In London fields, families going to the park for lunch are told they either eat the meat raw, or go home and cook it. The Barbycop hasn't done his job until the park is empty.

Private enterprise deals with rogue barbys more efficiently. At the Virgin open air rock concerts, a Barbycop sits above the crowd, on a small platform, sniffing the air for burning fat, or sizzling meat. As soon as he spots the carnivorous offender, he hurries down the pole and rushes through the crowd with a bucket of water, which he throws over the pagan flames and spitting, satanic sausages. In the world of free enterprise, actions speak louder than words. No Aussie, Kiwi or South African would ever stoop to such an anti-social act.

But the Southern hemisphere isn't surrendering the barby without a fight. Although the Mayor of London, Boris Johnson, is a Tory, some of the local councils are controlled by the Labour party. Islington Labour council appointed Councillor Paul Smith as Environment Chief. Paul is Australian, and one of his first initiatives was to remove the ban on barbecues in the borough's parks.

London's comedy mayor, Boris Johnson, joined the argument, expressing concern for litter and burned grass, and promising an investigation. Councillor Smith responded, "Anyone who is opposed to barbecues is a killjoy," he said. "I hope that during his investigation he talks to the people of Islington because the overwhelming majority think the parks belong to them and they would like to be able to use them to enjoy family picnics during the summer." He pointed out that most Londoners, being naturally lawless, took no notice of the ban anyway.

The Barby wars usually drag on until the beginning of November, when the stink of cheap, scorched meat is replaced by the aroma from the ritual burning of life sized effigies of Catholics. The native puritans then return to their caves to celebrate the mid-winter, turkey-slaughtering festival. **P**



We can help you!

To advertise in PASSPORT

phone: +7 (495) 640 0508

Distribution list

Restaurants & Bars

Adriatico
American Bar&Grill, Zemlyani Val 59
American Bar&Grill, 1st Tverskaya-Yamskaya 2/1
Aroma
BeerHouse
Bookafe
Buddies
Cafe des Artistes
Cantinetta Antinori
Che
Chicago Prime
China Dream
Coffee Bean, Leningradsky prospect 58
Coffee Bean, Pyatnitskaya 5
Cutty Sark
Eat and Talk
Everyday terrace
Gandhara
Gorki
Hard Rock Cafe / Хард Рок Кафе
Hot dogs (бывший Doug& Martin's Boar House)
Il Forno, Neglinnaya 1
Il Forno, Ostojenka 3/14
Il Patio, Novinski 31
Il Patio, Leninsky 68/10
Il Patio, Prospekt Mir 33
Il Patio, Trubnaya Ul
Il Patio, Pushkinskaya 5
Il Patio, 1st Tverskaya Yamskaya 2
John Donne
Katie's Pub
Kostya Coffee, Vavilova 3
Labardan
LIGA PUB, Skromnoe obayanie
Louisiana Steak House
Luce
Mario's
Marseilles
Mia Florencia
Molly Gwynn's, Krasnaya Presnaya 1-7
Molly Gwynn's, Novy Arbat 24
Molly Gwynn's, Pyatnitskaya 24
Nedalni Vostok
Navarro's
Night Flight
Old Havana Club
Pancho Villa
Papa's
Petit Cref
Pizza Express
Pizza Maxima
Bar Riverside
Республика Суши
911 Club
Rock'n'Roll bar
SCANDINAVIA Restaurant
Seiji / Сейджи
Shafran
Shamrock
Shanti
Sirena Restaurant
Silvers Irish Pub
Starbucks 5th Avenue
Starbucks Atrium
Starbucks Balchug

Starbucks Belaya Ploschad
Starbucks Galereye Airopport
Starbucks Druzhba
Starbucks Dukat
Starbucks Zbezdochka
Starbucks Zemlyani Val
Starbucks Kamergerski
Starbucks MDM
Starbucks Metropolis 1
Starbucks Metropolis 2 Starbucks
Metropolis Business Plaza
Starbucks Moscow City
Starbucks Pokrovka
Starbucks Sokolniki
Starbucks Festival
Starbucks Chetire Vetra
Starbucks Shuka
Starbucks Academiya Plekhanova
Starbucks Arbat 38
Starbucks MEGA Belaya Dacha
Starbucks MEGA Tyepli Stan
Starbucks MEGA Khimki
Starbucks Severnoe Siyaniye
Starbucks Tulskaaya
Starbucks Sheremetyevo
Starbucks Gorod Stolits
Starbucks Ashan Troika
Starbucks Belyaevo
Starbucks "Europeyskiy"
Shopping Mall
Starbucks Krasnoselskaya
Starlight Diner,
Bolshaya Sadovaya 10
Starlight Diner,
Prospect Vernadskogo 6
Starlight Diner, Korovi Val 9
Starlight Diner, Bolotny Ploschad 16/5
T.G.I. Friday's, Tverskaya
T.G.I. Friday's, Novoslovobodskaya 3
T.G.I. Friday's, Zemlyanoi Val 33
T.G.I. Friday's, Komsomoloski
Propsect 28
T.G.I. Friday's, Kievski Vokzal 2
T.G.I. Friday's, Bolshaya Tulskaaya 13
T.G.I. Friday's, Novy Arbat 14
Tapa de Comida
Tiflis
Uzbekistan
Uley / Correas
Vanilla Sky
Vesna
Yapona Mama
АИСТ (Stork)
Цветение Сакуры
Hotels
Akvarrel Hotel Moscow
Ararat Park Hyatt
Balchug Keminski Moscow
East-West
Holiday Inn, Lesnaya 15
Holiday Inn, Sushevski Val 26
Iris Business Centre
Katerina-City Hotel
Lotte Hotel
Marriott Hotels / Марриотт Аврора
Marriott Hotels / Марриотт Гранд
Marriott Hotels / Марриотт Тверская
Maxima Irbis Maxima Zarya

Metropol
Mezhdunarodnaya 2
National Hotel
Novotel Moscow Centre
Pokrovky Hills
Radisson Slavyanskaya, + sport club
Sheraton Palace
Swissotel Krasnye HOLMY
Zolotoye Koltso
Embassies
Australia
Austria
Brazil
Delegation of the European
Commission to Russia
Embassy of Canada
Denmark
Finland
Germany
Hungary
Ireland
Indonesia
Italy
Japan
Kuwait
Malaysia
Mexico
New Zealand
Peru
Philippines
Poland
Portugal
Slovakia
South Africa
South Korea
Spain
The Netherlands
Singapore
Sweden
Thailand
Tunisia
UAE
USA
UK
Business Centres
Business Center Degtyarny
Business Center Mokhovaya
Business Center Znamenskoe
Daev Plaza
Ducat Place 2
Japan House
Meyerhold House
Mosalko Plaza
Moscow Business Center
Mosenka JSC
Novinsky Passazh
Olympic Plaza
Park Place
Romanov Dvor
Samsung Centre
Companies/Associations
7 Кpacок
American Center
American Chamber of Commerce
American Express
AEB
Astravel
British Council
Citi Bank

Coca Cola
Crown
DHL
Direct Approach
Dr Loder
Ernst & Young
Est A Tet Agency
Expat Salon 1 & 2
Four Squares
General Electric
General Motors CIS
Halliburton International, Inc.
HSBC
IBM
Initiative Media
International SOS
Jack's ZAO
JAL Tverskaya Yamskaya
JCC Jewish Community
Jones Lang LaSalle
Le Meredian Moscow Country Club
Levine Bridge
LG Electronics
Nestle Rossiya LLC
P&G
Penny Lane Realty
Philips Russia
PricewaterhouseCoopers / PWC
Pulford
Renaissance Capital
Reuters Ltd
Royal Bank of Scotland ZAO
Ruslingua
Russo-British Chamber of Commerce
SCANDINAVIA Restaurant
Sport Line Club
Sportland
United Airlines
Wimm Bill Dann
Schwartzkopf & Henkel
Усадьба Агентство Недвижимости
Work Service
OOO Checkpoint Russia
Medical Centres
American Clinic
American Dental Center
American Medical Center
European Dental Center
EMC, Spiridonevsky 5
EMC, Orlovsky Per. 7
Medincentre
Tibet Clinic
Education
American Inst. of Business and
Economics
Anglo-American School of Moscow /
Англо-Американская школа
British Higher School of Design
British International School,
B. Academicheskaya 24
British International School, Nakhi-
movsky Prospect 35
English International School
Little Angels Kindergarten
Montessori School
The International School of Moscow
Others
Anglican Church
Golds Gym
NB Gallery

the
however-you-want-it
Frappuccino[®]
blended beverage

**Now you
can make it
your own.**

Visit Frappuccino.com

Join us at your neighborhood
Starbucks.

www.starbuckscoffee.ru

www.facebook.com/StarbucksRussia





EIS The English International School Moscow

*High standards
in a caring atmosphere*



Dear EIS,
A quick note to share the good news that due to your quick reactions our boys managed to get places at the new school we wanted, as we are now relocating out of Russia.
You have been so much more than a school to us - I remember your help apartment hunting for us (on a bicycle!) 3 years ago and now you've been equally supportive as you see us take our leave.
I've always been a firm believer that we had chosen the best school in Moscow for our children and you've just confirmed that.

Best wishes



Кому The English International School
Адрес Moscow, Zeleny prospect 66A

111396



**Stop Press: Summer Club 'Learning & fun in the sun'
All welcome July 11-22
APPLY QUICKLY**