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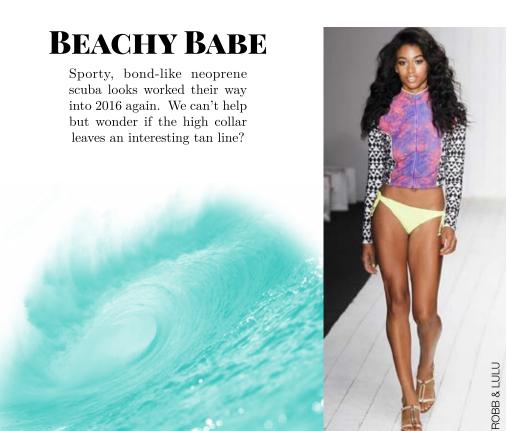
















BIRTHDAY SUIT

Just because you can go Euro topless on Venice Beach now, doesn't mean we condone streaking in public. Nude colors and pale tones were very popular this Summer.









ONCE YOU GO

Black in swimwear it's difficult to break the habit. Lucky for those who love to keep it simple, there are plenty of styles of swimwear that plan on never going back.

























SUN BLOCK

Geometric blocks of color or lack of color is not only sliming but screams CHIC. This summer why not go architectural and suit up with style.











The Shower, Perfected.









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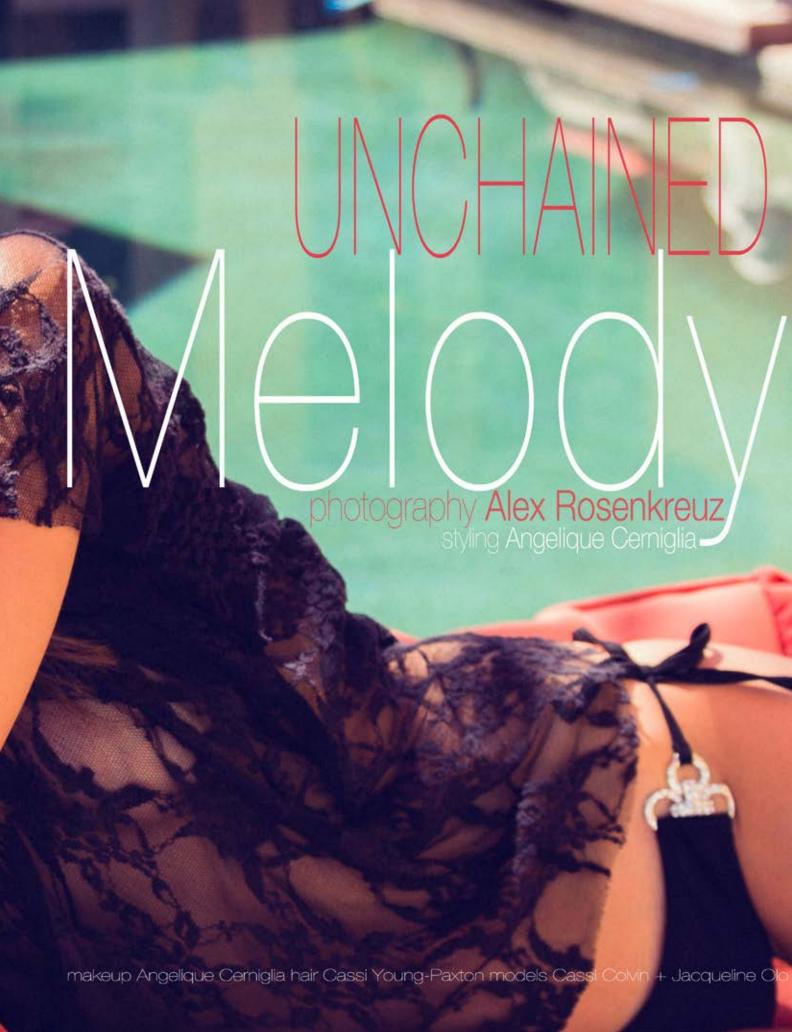
We love SUMMER! It was time for a LOVEFEST to show our readers just how much. This issue you'll find romantic travel destinations, sultry summer fashions, food to light your fire and beauty to keep you protected.....from the elements. Our cover editorial takes us back to one our favorite Muses Bianca Alexa who graced our first cover 4 years ago and we have several new photographers hitting the scene from around the world sharing their fashion forte for your viewing pleasure. So sit back, grab a glass with an umbrella and love your time in the sun. We at Bisous thank you for your support.



Shelli Wright Creative Director / Editor in Chief

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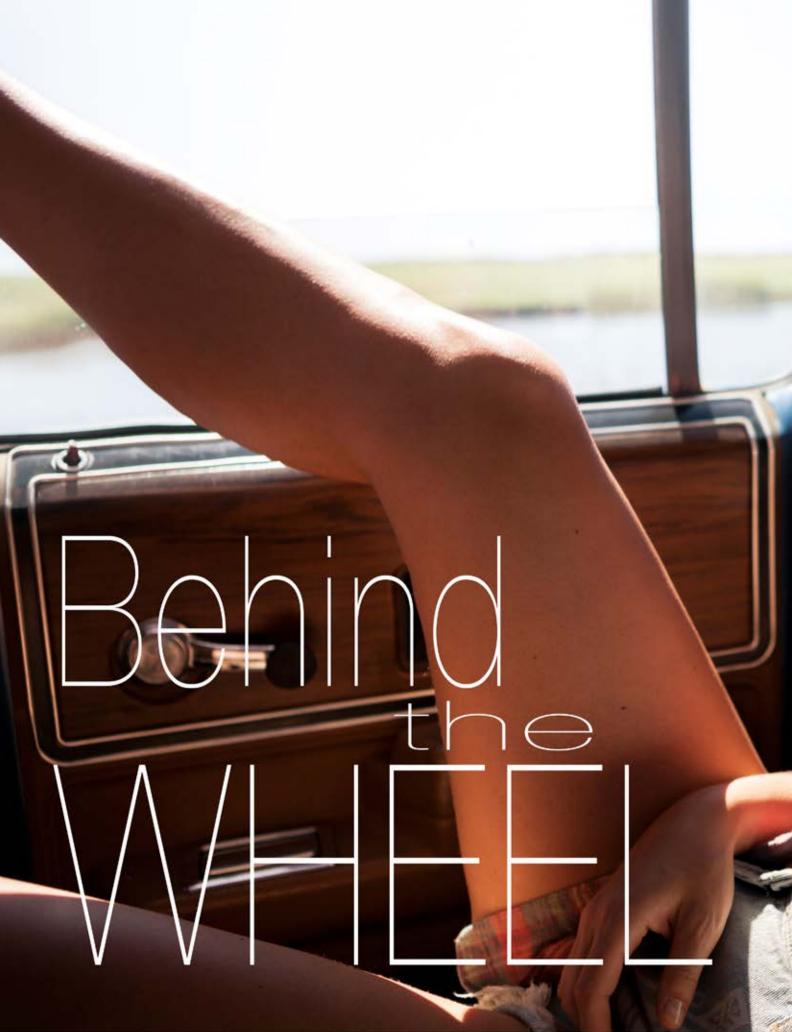
































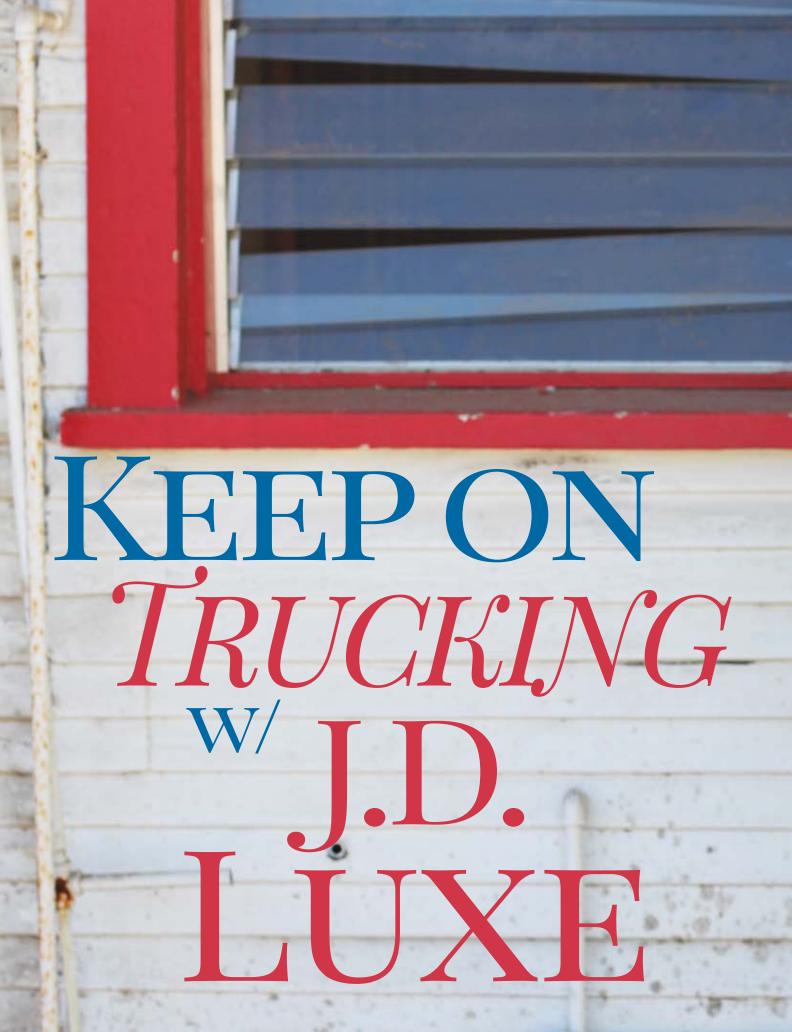






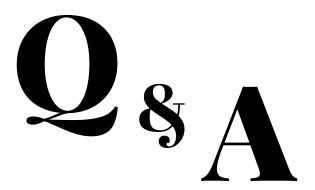












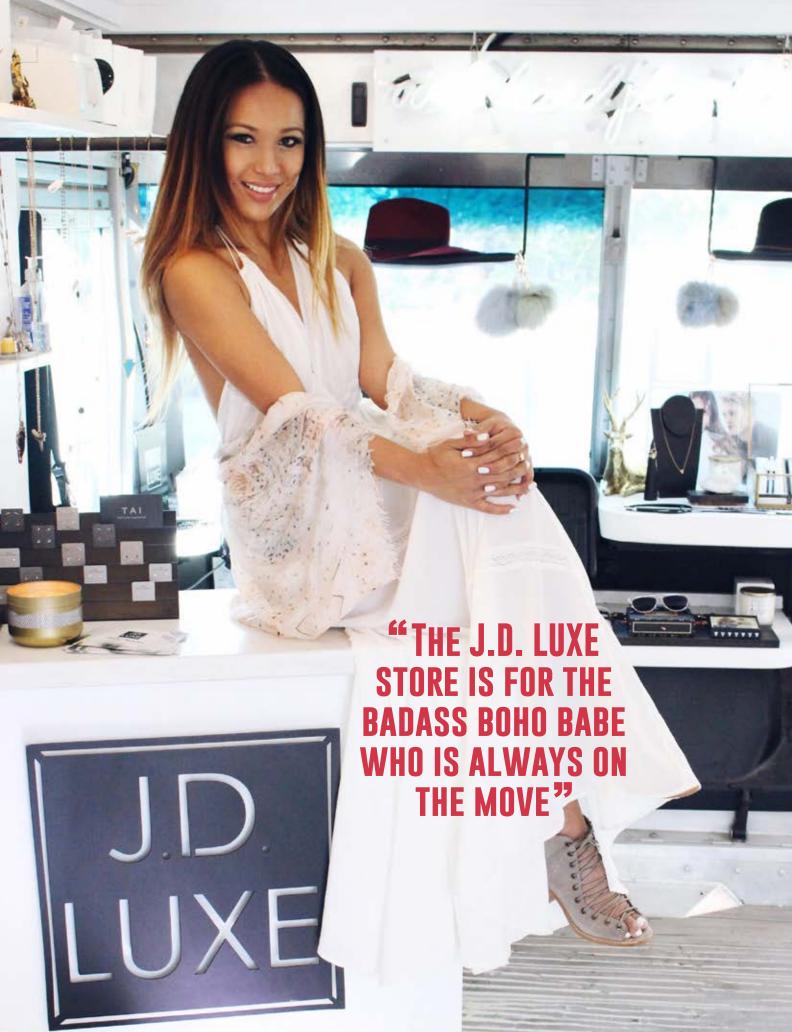
WHO IS JD LUXE (TELL US ABOUT THE COMPANY AND THE MAIN PLAYERS WHERE YOU RESIDE AND WHERE YOU CAME FROM?)

J.D. LUXE was built from two dreamers that wanted to create an innovative atmosphere for shopping and bring together emerging and local designers. We operate out of Mobile Boutique collaborate with different brands, create pop-up events as well as have our stationary "Truck + Mortar" at the newest Westfield, The Village. We designed our store models to be easy to navigate, artistic, and exciting. We provide a wide selection of popular designers, one-of-a-kind pieces, and trending fashion. The J.D. LUXE store is for the badass boho babe who is always on the move, so we aim to provide her with all of her fashion needs while being as accessible and helpful as possible.

The main players are Jordana Fortaleza and Tyler Kenney. I, Jordana Fortaleza grew up in Los Angeles, California and graduated from The Fashion Institute of Design and Merchandise focusing on Product Development. I've always loved fashion and being able to mix my "high-end" pieces with my trendy affordable pieces where a lot of J.D. LUXE is inspired from. Between Tyler and I, I would consider myself more of the visionaire and him as the executer of the company. Tyler Kenney is from Long Island, New York. Always open to new ideas, opportunities and experiences, Tyler bought into my vision and our partnership was formed. From ground up he designed and built our first Mobile Store with assistance from his mentor father. When J.D. LUXE expanded to its new location with Westfield Malls Tyler designed and built the evolved model.

SO JORDANA, YOU CAME FROM A FASHION BACKGROUND HAVING ATTENDED FIDM. DID YOU AT FIRST WRESTLE WITH THE IDEA OF A FOCUSING ON YOUR OWN LINE OR WORKING FOR ANOTHER BRAND?

To be quite honest, I knew I wanted to have my own line "one day". That was my goal after attending FIDM, I just didn't know it was going to be sooner than expected. I thought I would do the typical fashion graduate student route and get some hands on experience for a couple of years. Never in my wildest dreams did I ever think I would start a new shopping experience and our line after I graduated and throw myself to the wolves. I thought I would go into buying or fashion marketing of some sort since I had interned for a Product Development firm that represented a handful of big brands while I was in school and learned so much in so little time. I always found the process of designing, to constructing a garment to selling the actual goods intriguing.





WHAT INSPIRED YOU TO GO THE MOBILE ROUTE?

The idea hit me while eating at a food truck at school during lunch with a classmate during our last quarter. I loved how they were able to travel and build all this buzz from their gourmet dishes. I thought "why not do the same with clothes and create an experience". I figured if people had cravings for fast street food why wouldn't they have cravings for a comfy printed tee or a handmade turquoise necklace. Add the convenience of the fashion-fix traveling to you and the vision was complete. At the time since we were one of the first and had no business model to reference by, Tyler and I didn't know the kind of monster we were about to build. We just kind of went with it and evolved over time. We still have pictures of our "Original" red truck (LOL).

HOW DO YOU CHOOSE BRANDS REPRESENT IN THE TRUCK? WHAT CAN A SHOPPER EXPECT?

Well, we really buy for our customers. Our girls love comfort, You can definitely expect more truck and mortars and more quality and most importantly being on trend with a balance. of our mobile boutiques popping up at festivals and events.

We really try to provide all those elements in choosing the brands we carry. Our focus is really supporting our local brands first then really digging to find some up and coming designers. Shoppers can expect finding something different everytime they come in one of our stores. Our store is so small that every corner you turn - you'll find something new or unique.

YOUR IDEA WAS TRULY INNOVATIVE. I'D LIKE TO CONGRATULATE YOU ON YOUR RECENT ACCOLADE FOR WINNING THE "INTERNATIONAL INNOVATIVE CONCEPT OF THE YEAR" AWARD BY RETAIL MAGAZINE. TELL US HOW THAT CAME ABOUT AND WHAT IT MEANS TO THE EXPANSION OF THE BRAND.

After coming up with the concept of a Mobile Boutique, I knew that next step was creating something bigger than what we started. We wanted to keep the brand alive by building the "Truck and Mortar" concept so we never want to lose touch of where we came from. We want people to know that yes you are shopping in a truck and yes this truck can move but it stays here and stands as a store. Once we opened at Westfield, there was so many eyes on us. It was Westfield's newest development and also Westfield's first ever out door shopping center so naturally competitors and executives in commercial real estate had their eyes on the center. I'll never forget when Rick Caruso of the Grove and The Americana walked into our store after opening, and said "well done guys". Tyler and I were so humbled on his comment and nervous at the same time. We were featured on GOOD DAY LA and BBC news as the top places to shop. About a month ago, we got a call from our leasing manager

and told us "Guess what, you guys just won Innovative Concept Of the Year By Retail Magazine". At the moment Tyler and I were like: "wow all that hustle and bustle for the past 4 years is finally being recognized". We felt so grateful that a big magazine like that would notice a small business like ours. After that, we got calls from different centers both nationwide and international. So opportunities are endless. We are actually in the process of closing some deals with some centers as we speak closer to beach cities. The goal is to have one of these "Truck and Mortar" shopping experiences world wide and let people feel our story and have them experience how we originally started - grassroots.

HAVING EXPERIENCED THE TRAVEL BOUTIQUE, I HAVE TO HAND IT TO YOU FOR DEVELOPING SUCH A WONDERFUL AND CREATIVE WAY TO SHOP. WHAT CAN WE EXPECT FROM JD LUXE IN THE FUTURE? MORE TRUCKS?



#FOL

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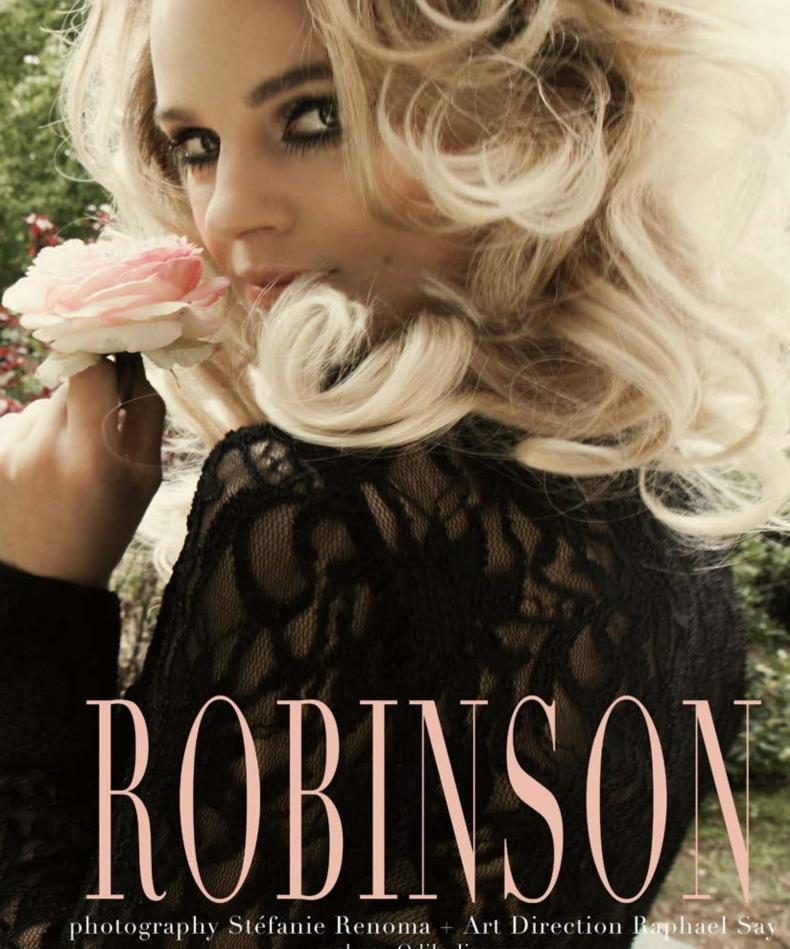












makeup Odile Jimenez hair Kevin Jacotot models Coline Aulagnier +Bara Marconova





















COURAGE

Melon Kegs

1 whole watermelon
3/4 cup vodka
6 fresh mint leaves
1 1/2 tbsp white sugar, or to taste
1 watermelon Keg Tapping
\$14.99 at Bed Bath and Beyond



Written by Bisous Lifestyle Sex on the Beach, blow jobs and screaming orgasms: One would think we were pushing the envelope here at Bisous. No, we're merely citing some conjured infamous names of sweet cocktails that usually start at a local hangout and quickly turns out a little hot messy. We're here to enlighten and brighten your sexy summer concoctions with names that keep your dignity in tact by preparing them yourself and saves that hot mess for the nacho plate at your local watering hole.

Cut a thin slice off the flattest end to create a flat bottom

Cut the opposite end about 1/4 of the way down to make the lid. Set it aside. Scoop out all of the watermelon inside and set aside.

Poke or cut a small hole 1/4 of the way up from the flat end of the watermelon big enough to fit the tap and install the tap.

To the scooped out watermelon, add vodka, mint, and sugar. Puree using an immersion blender or a regular blender and process until completely liquid. Pour the cocktail back into the watermelon and put the cut off top back on.

Secure the lid with 2 skewers or toothpicks on each side. Serve the cocktail over ice.

Note: If you are unsure about the amounts, start with 1/2 cup of vodka, then add more if necessary. If the watermelon is very sweet, no sugar may be needed.

Recipe originally inspired by KitchMe



Place blackberries in bowl and pour creme de cassis over..toss to coat. Crush berries into creme add lime juice and toss again.

Measure 1 teaspoon of berry mixture into bottom of shot glass or popsicle form and pour process into the top.

Freeze for a few hours until mixture begins to solidify. Place popsicle stick upright in center and sprinkle with mint. Finish freezing overnight.







Very Berry Poptails

20 oz of Gambino Prosecco 1/3 cup of blackberries 4 oz of creme de cassis splash of lime juice 2 pinches of scattered mint shot glasses popsicle sticks

1.5 oz Doble Cross Vodka Juice of 1/2 lemon | freshly squeezed Freshly muddled cucumber & mint leaves [be generous!]



Meyer Sparkle Motion

1 cup of water 8-10 meyer lemons 1/3 cup of sugar 1 rosemary sprig 1 cup fresh meyer lemon juice, chilled 2 cups chilled process or sparkling wine 1/3 cup chilled Vodka

PROSECCO

Combine first 3 ingredients into a microwave safe liquid measuring cup.

Microwave at High for 2 1/2 minutes stir until sugar dissolves. You can also do this on a stove top it just takes longer.

Let stand for 10 minutes then toss the rosemary sprig. Chill.

Combine sugar mixture, juice, vodka and prosecco. Serve immediately over ice.

Mix & muddle all ingredients in a glass or shaker.

Pour over ice & top with ginger beer & a splash of soda water.

Serve with a cucumber wheel & mint sprig.



photography Malte Grüner styling Carmen Pena PORTOS beauty Yhm Love model Raquel San Nicolás assist Christopher Weis















SAN LORENZO VILLA SOLA CABIATI

5 EXTRAORDINARY VILLAS TO CALL HOME IN ITALY RIGHT NOW Written by Shane Fonner

If one who doesn't travel only reads one page of a book, then consider this the most outrageous Cliff Notes imaginable. Italy's bountiful countryside and overwhelming coastline offers countless aesthetically pleasing escapes, and what better way to spend those days under the Tuscan (and Amalfi, Roman, Napolitano, Puglian!) sun than in one's own private villa. Whether traveling with family, together with couples, or on a romantic (and very lavishly luxe) sojourn with a special someone, Homebase Abroad (www.HomebaseAbroad. com), an award winning villa vacation company, has an assortment of the most fabulous homes that can be all yours this summer, for your own, personal Dolce Vita.



Here are the five most stunning villas on offer- Marcello Mastroianni would be jealous.





POSITANO, AMALFI COAST: TORRE DI CLAVEL With sweeping panoramic 270-degree views of the placid

With sweeping panoramic 270-degree views of the placid Tyrrhenian Sea, this ancient home dates back to the 13th Century and offers up to 13 guests the once in a lifetime opportunity to live amongst the waves. With water lapping at 3 sides of the home, guests will experience a variety of indoor and outdoor entertaining options; from dining terraces to centuries old stone pathways leading to a private grotto and beach, morning views of Positano and sunsets over the island of Capri, Torre di Clavel is truly one of the most unique houses in the world, let alone Italy.







CHIANTI, TUSCANY: VILLA TRAMONTI

If you're going to stay in Chianti, you'd better stay on a vineyard with an olive grove. Strewn over hectares of rolling Tuscan hills, Tramonti offers the perfect blending of modern and traditional, with a fully renovated and reappointed interior that satisfies even the most discerning traveler. Set atop a promontory, the property offers unblemished views of Siena, San Gimignano, and Monteriggioni- sure to not be forgotten for up to 14 of your closest friends and family.







LAKE COMO: VILLA SOLA CABIATI







Steps from da Fiore on the Canale Grande, immerse yourself in a sultry palazzo life situated above the touristic bustle of modern Venice. The Palazzo Alvera Altana occupies the top floors of a private residence, and enables the privileged visitor an uncommon vantage point of 360-degree Venetian sunsets and bell towers galore. Constructed in the 14th Century, the home has remained in the same family for generations, and now you, too, can experience the lavish sumptuousness of the postcard perfect views from each window and various outdoor spaces. Let the insider assistance of the house staff direct you to secretive local spots- avoid the tourists like you avoid the rising tides.







DOLOMITES: SAN LORENZO

For a slightly more private escape (and a private 18 hole mountainside golf course- Hello! Ciao! Riiiiiccola!), try the 4-bedroom San Lorenzo villa, nestled atop the Dolomites. This stunning chalet sits on 27 hectares of UNESCO-preserved pristine nature, and offers adventure seekers the chance to ski-safari or heligolf. I know what you're thinking because I'm thinking it, too- "Holy shit." San Lorenzo packs a lot of value and up-to-the-minute amenities into a charming package with an on-site pool and spa. While you're up there, head off into the woods to pick mushrooms and berries with the staff, then hang around the kitchen with a glass of wine during meal preparations.

Home Base Abroad's truly extraordinary line-up of villas offers unparalleled variety and singular experiences. Go ahead- treat yo'self!

**All prices upon request via www.HomebaseAbroad.com **































ROME FOREVER

BY LIFESTYLE CONTRIBUTORS
PAIMAN AND SORMEH SALIMPOUR
OF SORMEH LIFESTYLE

ove is fair and love is kind. Love has no gender, country, or time. If this all stands to be true, then why do we feel obligated and compelled to defend our love?

An affair of sorts with a city who has been neglected and destroyed many times over, but remains so glorious! She is not aggressive but wants a lot out of her life. She was born with courage, the courage to live.

If the world is a theater then she is the Royal Box, wanting to know what everyone else, all of you out there, think of her. But the truth is, no one who is in love ever wants to hear the truth. We only want the approval of the world. We want everyone to see what we see, the affirmation that you see it all with no detail left behind.

A place of astonishing beauty, a place with a soul and poetically tumbling walls. A sense of faded grandeur, just as an old society belle...run down and wrinkled, but full of life.

It is impossible to live there without being stamped by its character. Every corner of this place is a hidden novel, ready to be read. That is the gift of effortless authentic living.

Visiting this city is an adventure that awakens your five senses by experiencing the art of slow living and visual story telling. Waking up to the bells of her many beautiful churches and walking on jasmine scented streets, watching life unfold for yet another day filled with the fusion of precious times and play - another chance for unexpected discovery.

It is indeed eternal, yet unadorned, walking along her streets and fall in love with everything all over again. This is what is so special about her, the infinite opportunities this city offers...to love her again and again. In the morning, the perfect cup of steaming coffee is a ritual hard to miss. One must find their own space within this city. Not following in the footsteps of others, undecorating and unleashing your mind from travel books and suggestions. She is meant to be experienced through your eyes ONLY!



She is wise and has lived so long, meeting her is an unstoppable learning experience. Art, architecture, food, and culture are her voice, singing over and over. She has her own poem and never surrenders to the conventionality of the world, and never will.

Her Piazzas, her fountains, her vespas, her pizzas, her gelato, her Instagram friendly cobblestone streets... are not the only reasons to fall in love with her. There are the ordinary moments of life that unfold everyday in her presence, the endless conversations heard in tiny alleys as friends stop to hug, kiss, and talk as if nothing else matters. It's the classical music coming through the windows in the morning, the same windows you might have heard lovers argue from the night before. It's the songs you hear in the local bars as the crowd sings late into the night. It's the look on everyone's faces when they greet each other in the morning market. It is moments like these and thousands more little details that makes a heart swell and fall head over heels in love.

The layering of the past and present is evident on every turn of her domain...She is fragile, but strong. She is liberated. She is Rome. But she is so much more than just a city... she is LOVE!



Paiman and Sormeh are a mother daughter design team and regular BISOUS contributors. For more on Sormen Lifestyle, please visit their website at SORMEHLIFESTYLE.COM

Readers may also find Sormeh Lifestyle on facebook.com/sormehlifestyle and Instagram.com/sormehlifestyle.







Some of our favorite beauty finds work in magical ways... while they multitask, repair, correct, and nourish, they make the whole "getting ready" game that much easier, leaving you more time to get out and do what you love.

makeup and hair Fern Madden stylist Juliette Herrera model Amy Charsley Two Management



photography RANDY TRAN

styling Katie Qian + makeup Jadyn Ngo using Dior + hair Tiffany Lee + model Nina Ratsep photography assist Vathan Chen

























photography Roxana Enache styling Elena Ionita

model Andreea Matei beauty Luliana Stefan special thanks to Unarte



















don't let them tame you





INSPIRED BY THE BEAUTY OF HORSES AND ENGLISH TACK



like





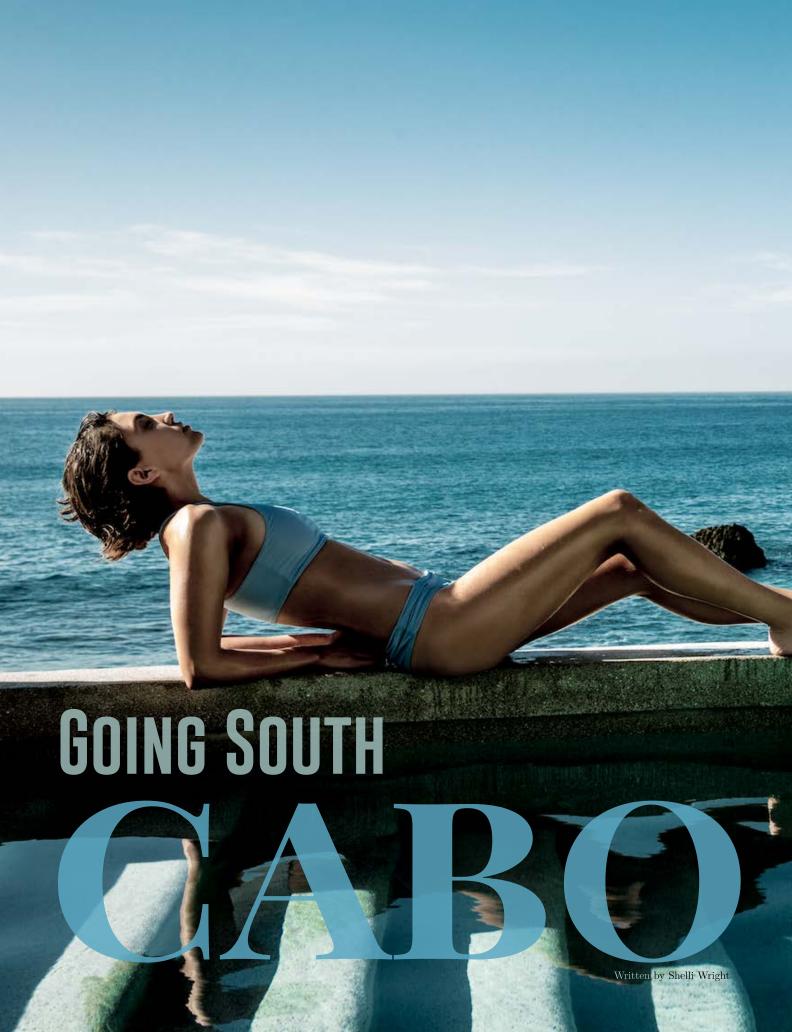
















After scurrying past the sea of time-share sellers and car service pushers at the airport, We popped a beer at the outside bar and found our pre-ordered car and driver waiting for us. Most Villa rental can suggest someone they trust and use regularly and most hotels have shuttle or car service into town. The drive to Cabo proper is about 20 - 30 minutes through barren land that eventually meets the sea in the most luxurious way you could imagine. Expansive resorts and gorgeous ocean views line "the corridor" freeway leading into the small resort town. Admittedly, the town itself isn't as fancy as the restaurants and bars that have come from elsewhere to populate the main strip but it does have a charm to it. It is Mexico after all.

I believe the secret to Cabo is it's amazing willingness to adapt to all that is popular North of the border. If you want Ruth Chris, you have it. Cabo is pretty much like it's american counterparts without the traffic. Proof in point, the hills surrounding the town are lined with extravagant multi-million dollar homes in the prestigious housing development of Pedregal. Homes which cater to the Star factor and business elite and offer stays that rival any 6 star resort. We had the opportunity to stay in two. Villa Gran Vista a Cliffside oasis and the Villa Marcella with it's expansive beach front. If you can swing a villa it's the way to go. The staff is helpful and eager to help you with your plans and amenities. But if staying with a bunch of pals isn't your thing I would suggest a romantic getaway at one of the opulent 6 star resorts Cabo has to offer. My travel partner and I had the opportunity to experience both the resort and the villa experience.

Two of which stick out being the close to town: Resort at Pedregal with it's grand entrance and helpful staff, and the off the corridor outside of town The Cape a Thompson Hotel. Lucky us!

We will be forever thankful to those who made our trip so memorable and extravagant.

If you're looking for a fun long weekend get away then Cabo is definitely it with it's easy affordable airfare, great food, spas, warm exotic weather and a safe environment to relax in.



WE JET SET

ON CORRIDOR

for a more out of the city resort stay

LAS VENTANAS EL PARAISO Probably the more exclusive celebrity preferred property on the Corridor. Servicing the likes of George Clooney and Jennifer Anniston on a regular basis.







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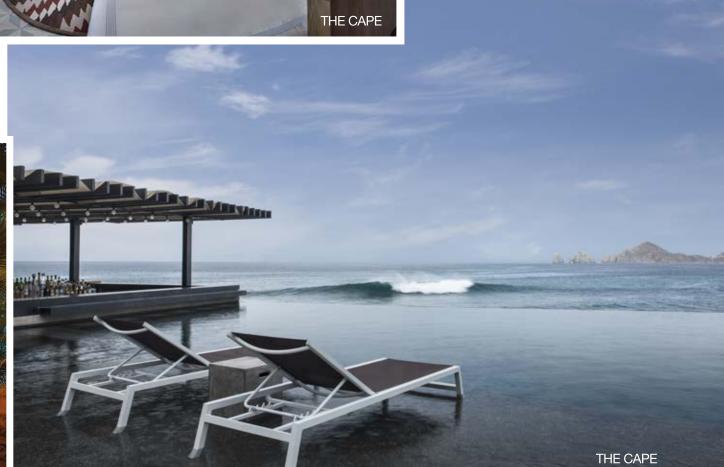






THE CAPE

A Thompson hotel which provides the Cabo traveler a different experience than your standard Spanish style Hacienda type resort. The Cape is chic, hip, architectural and every room has a view.





FAVORITE RESORTS IN CABO:

6 star RESORT AT PEDREGAL formally Capella 4 star ME by MELIÃ CABO (all-inclusive) MELIÃ CABO REAL (all-inclusive)







FAVORITE RESORTS IN CABO:

Fun affordability

MAUROS sits off the beaten path not too far from the main road it is a scrumptious local little place where you can order a delicious fresh lobster tail meal for twenty bucks. And don't forget to try a Bulldog, as the presentation is priceless!

Romantic

EL FARALLON at Capella which sits on a cliff down a lantern lit path. It's extremely romantic and a bit on the pricey side but the atmosphere makes up for it.

Lively

NICK-SAN sushi. Sits right by the marina in town and provides fresh delicious sushi that would give Nobu a run for it's money.









CLUBS

Well there's the ever so popular SQUID ROW which is a CABO legend. There are also many bottle service venues which have lined up the strip as well. Take your pick.

Lastly, You don't want to miss CABO WABO. The restaurant and live music venue is the brain child of the front man Sammy Hagar who lives in Cabo and has for years. The house band plays Van Halen songs, a dj plays good ol rock and roll in between sets and if you're lucky you might catch a star studded jam with Sammy Hagar and friends.





BEACH PARTY

Written by Jan Peterson and Christopher Turke

or those of you who have not had the opportunity to enjoy both cooking and eating Paella it's time for a change or as we like to say "an awakening". Paella is a Spanish dish usually prepared for larger groups and made of rice, saffron, Spanish (not Mexican) Chorizo, smoked paprika, chicken, seafood and anything fresh and available in your region of the world. Paella was originally the Valencian poor mans meal and was made from any ingredient in season. In the coastal regions it would be seafood, in the mountains it would be rabbit but always with the basic ingredient of rice which is one of Valencia's staple crops. Because this dish is so versatile and flexible you can easily make it vegetarian by simply adding any fresh and local produce and using vegetable stock instead of a chicken, fish, or shellfish stock.

For best results we strongly suggest you purchase a Paella Pan. Paella pans, sometimes-called paellera's are made

especially for the job. They are round, open metal pans, which are approximately 2-2.5 inches deep. These pans spread the heat and withstand cooking over hot coals. Paella pans can be made of carbon steel, stainless steel or enamel and have two handles which allows you to transport it from the fire to the table and serve. The material, shape and shallow depth of the pans are what make them perfect for cooking rice, which is the focus of the paella.

For Larger Groups use an 18-inch paella pan which makes up to 12 servings, or go bigger with a 24 inch pan which makes up to 19 servings. You can also reduce the serving size by half when using a paella pan without negatively affecting the quality of the paella.

There are literally hundreds of ways to cook paella and every cook has their own favorite recipe. Here's our basic recipe, but again the ingredients change from season to season-based on availability of fresh local ingredients. (Our recipe will serve 12 people depending on how hungry you are). Jan and I enjoy cooking this dish outside over an open fire because the shape of the paella pan creates a vortex and draws the wood smoke back down to the surface of the ingredients creating a wonderful smoke flavor. We use a stainless steel rack



(like the one on your BBQ at home) that we evenly balance on river rocks that we place around our bon fire pit. Be sure to have plenty of small pieces of wood already handy before starting this dish. Half of the fun is collecting and gathering all your mis en plas you need for this dish right down to the wood.



WE PARTY

INGREDIENTS:

Large pinch of saffron(about 25 strands)

3 Tablespoons smoked paprika

3-4 Tablespoons olive oil

1 cup dry white wine for the rice and 1 cup for you the chef

and I cup for you the chef
1 large yellow onion, finely diced

2 cloves garlic coarsely chopped

1 green bell pepper julienned

1 red bell pepper julienned

3 medium-sized tomatoes diced

 $^{1}\!\!/_{\!\!4}$ lb. Fresh peas, and or green beans

12-15 U15 (size) prawns

½ lb. manila (small) clams

½ lb. mussels

12 chicken thighs with the skin on $^{1}4$ lb. Spanish dried chorizo sliced into $^{1}4$ inch coins

4 cups rice (traditionally medium grain rice like Bomba or Arborio) 8-10 cups of chicken stock, fish stock, shrimp stock, or vegetable stock heated to a boil

salt and pepper to taste Garnish with fresh chopped parsley

PREPARATION:

Mussels:

Wash the mussels, removing the beards. Throw away any that don't shut on contact with water or when squeezed.

CLAMS:

Wash in water and then put in a bowl with some salt so they purge any sand left in them. Throw away any that are open.

Prawns:

You can use either peeled or nonpeeled. We prefer to peel them ourselves and then use the shells to make a stock by boiling in water for about ten minutes. Save the liquid and add later instead of water.

VEGETABLES & HERBS:

Wash and chop all produce.

CHICKEN:

Wash and pat dry chicken thighs. Once dry season your chicken with salt and fresh cracked black pepper and smoked paprika.

COOKING TIME:

50-60 min, not including Prep time and fresh stock.





COOKING INSRUCTIONS:

When your fire is right (on the downside of a heavy flame just as the coals/wood are totally hot and glowing,) place your pan in the middle of a bridge made with the rocks. The pan should be about 6-8 inches over the flame. You will need to bring with you a large pot that you will use to heat your stock. Place the pot with your stock in it on the grill to heat up before you start the whole cooking process. In the paella pan add about 3 tablespoons of olive oil (good time to check that your rack is stable and level), let the oil get hot, add your chicken skin side down, and fry until nicely browned on both sides, about 10 minutes. Remove the chicken, add the Spanish dried chorizo, saffron, onions and garlic, sauté for 2 minutes, then add the tomatoes red and green peppers, smoked paprika and some salt and black pepper, add one more drizzle of olive oil and then add your rice. Toast ingredients for about 2 minutes then add your wine and reduce. Now you can slowly add the HOT stock. Stir in the stock one ladle at a time SLOWLY until it is about ¾ gone. Arrange the chicken thighs back into the pan. DO NOT STIR THE RICE ANY MORE AFTER THIS STEP. It is important to control the fire, just an even heat with no or very little flame to allow the rice to cook through. 10 minutes

later add the shrimp, and arrange nicely. Then 3 minutes later add the mussels and clams and cook for another 5 minutes, or until they open. Finally add the peas or green beans. Cook for another 5 minutes then taste the rice to see if (A) it is done mainly the chicken (B) it is seasoned properly, and (C) the rice does not need more stock. When the rice is done it will have a slight burn underneath, this is called "socorat" and is considered the best part of the dish. Take it off the flame and allow to cool for 5 or 10 mins (If the rice hasn't cooked completely then cover it with newspaper and add a little water on top, this allows the top rice to cook through without adding more liquid to the already cooked rice underneath). Then finish with the fresh parsley.





INGREDIENTS

(makes one pitcher)

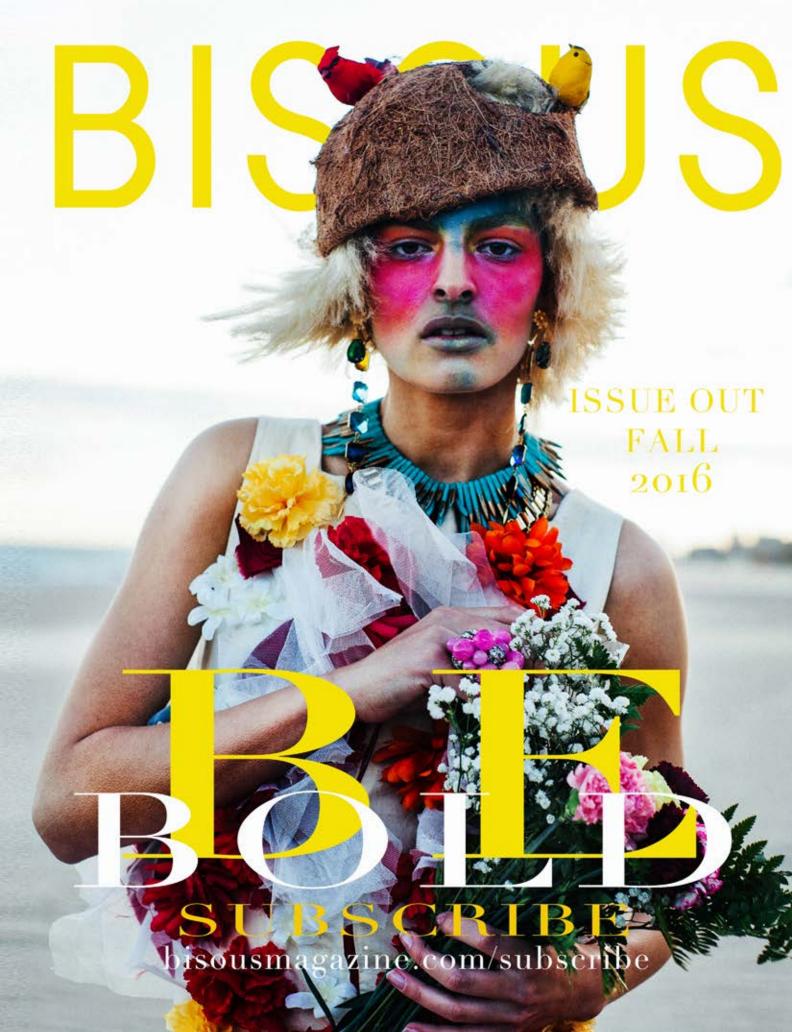
- 1 Bottle of red wine
- 1 lemon cut into wedges
- 1 Orange cut into wedges
- 2 Tbsp. sugar
- 1 Shot brandy
- 2 Cups ginger ale or club soda

PREPARATION:

Pour wine in a pitcher and squeeze the juice wedges from the lemon and orange into the wine. Toss in the fruit wedges, remember to remove the seeds, and add sugar and brandy. Chill overnight. Add ginger ale or club soda just before serving.

Now all you need to do is remember the sunscreen and enjoy your party because once the cooking starts you will have more hands asking to help than you need.







SHELLI WRIGHT - EDITOR IN CHIEF CREATIVE DIRECTOR



Shelli Wright is a Fashion Photographer residing in Los Angeles, California. After obtaining a BS in Journalism Shelli continued her studies in Paris at Parsons School of Design. It was that stint in Paris that inspired Shelli to follow her passion for Fashion and she began shooting models for agencies in Paris, London, NY and of course back on the west coast in her home town of Portland Oregon. Now working over 15 years in Southern Cal, Shelli decided to enlist director/editor and partner in crime Christopher Robin Bredesen to start what is now Bisous Magazine. A platform for other creatives like themselves to forge relationships and friendships worldwide and put out what they think to be a pretty bitchin' mag.

http://www.shelliwrightphotoworks.com



CHRISTOPHER ROBIN BREDESEN - EXECUTIVE EDITOR CO-FOUNDER

Chris began his career in documentary film over 15 years ago following dirtbag skateboarders around the world. Thus began his passion, thereafter continuing his studies and receiving a B.A. in Journalism from the University of Oregon. He is an award-winning editor and has worked in the commercial, feature, TV, and documentary genres. For the past 9 years, Chris' focus has been on fashion and beauty in both print and film.

www.bredesenproductions.com



ANDREA CANSLER - BEAUTY EDITOR

Andrea brings over 12 years experience in medical dermatology, beauty, and the entertainment industry. She is a writer, comedian, and lover of all things aesthetic: a twisted "Dear Abby" of the beauty world. She loves: the movie "The Jerk," red lipstick, and animals. Hates: driving backwards & when people don't say "thank you." Indifferent about: tap water.



SEBASTIANO MARINO - WEBMASTER

Euro transplant... like bikes.











AUDREY BRIANNE - FASHION CONTRIBUTOR

Audrey Brianne is an LA-based full-service wardrobe stylist with offices located in the heart of West Hollywood on Sunset Boulevard. Her career boasts work experience at renowned companies such as Tommy Hilfiger, Betsey Johnson and People's Revolution, a fashion design degree from FIDM and styling endeavors in both New York and Los Angeles.



LILA JOY GINSBURG - ART DIRECTOR

"Joy of all trades" conquering the world one horseback/adobe/acting/marketing/ arts project at a time. Or all at once, whatever the job calls for.



NATALIE DE GROOT - FASHION EDITOR

Is a fashion designer born and raised in Los Angeles. After designing for successful lines Natalie now freelances as a design consultant and is currently working towards releasing her own clothing line.



PAULINE MA - EDITOR AT LARGE

Writer, editor, and digital communications professional specialized in beauty, fashion, and lifestyle. Despite working in digital, she is also an overwhelmingly passionate paper goods enthusiast. Find her being a flâneuse, finding new #nomz, and listening for good stories in New York City. www.paulinema.com twitter/instagram: @paulinelma

GUEST LIST



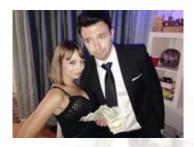
SORMEH SALIMPOUR writer

Sormeh Salimpour is the co-founder and creative director of Sormeh Lifestyle. Her work experience includes a long-term internship at fashion PR firm People's Revolution, as well as assistant to celebrity stylist Monica Rose. Sormeh prefers daisies to roses and believes that no look is complete without the perfect arm party.



PAIMAN SALIMPOUR writer

Paiman Salimpour is the co-founder of Sormeh Lifestyle and is one of California's cutting edge lifestyle designers. She is known for her out of the box thinking combined with an extraordinary sense of imagination and wonder. Paiman prefers globe trotting, books, and living in a roofless ruin over the perfect adobe.



ALEX ROSENKREUZ photographer

Alex Rosenkreuz is an LA based fashion photographer. In his free time, he and his wife enjoy spending way too much money on coffee and green smoothies.



JAN AND CHRISTOPHER TURKE writers

A recently wed chef and restauranteur power couple who's love of fine dining and wine brought them together. Jan and Chris are regular contributors.



TABITHA PEREZ art department

New kid on the block hailing from the East Coast with a cocktail of artistic endeavors in tow. Tabitha is doing anything and everything she can to just... make art. She doesn't have a lot of free time, but when she does, she likes to drink martinis with her friends in low lighting. Namaste.





