



mabuhay

AUGUST 2018

TAKE A DEEP DIVE IN CAMIGUIN

page 64

Fast times, slow
living in Bangkok's
Ari neighborhood

Young makers in
Singapore bring art
out of the galleries

Seal meat and
bannock are on the
menu in Toronto

Honolulu

Makers of the island

From funky jewelers to small-batch dairy farmers, talented local artisans will display their wares at this month's 23rd Made In Hawaii Festival

SHOPPING

Naked Cow Dairy Farm & Creamery

The only dairy farm on Oahu, Naked Cow Dairy makes gourmet butter, artisanal cheese and yogurt. If you miss these treats at the festival, pay a visit to their farm on the grasslands near the Waianae Kai Forest Reserve. The farm offers tours every Friday morning and visitors can feed the cows and chickens or taste cheese and butter made from pure Hawaiian milk that comes from the farm's grass-fed cows. nakedcowdairyhawaii.com



Hawaiian Pie Company

A family-owned bakery in downtown Honolulu run by third-generation pie-makers, this store specializes in tropical fruit pies with buttery, flakey crusts. Flavors like coconut, strawberry guava and mango strike the right balance of tangy and sweet. Also worth sampling is *manju*, a Japanese confection with a filling of red bean paste and a specialty of founder Richard Hori. hawaiianpieco.com

The 23rd Made In Hawaii Festival runs from August 17 to 19. Visit madeinhawaii festival.com.



Jana Lam

Designer Jana Lam's eponymous crafts brand is distinguishable by its kaleidoscopic prints of pineapples, shells and hibiscus blooms on beach totes and pillowcases. Visit her studio on Pohukaina Street and witness Lam and other artists draw by hand and print on these items. Lam debuts a new line of printed dishware, kitchen towels and wraparound skirts at the festival. janalam.com

Duke's Ocean Fest, Waikiki's number one ocean sports festival, runs from August 18 to 26. dukesoceanfest.com

Tidepool Love

This contemporary jewelry brand, founded by two sisters, is inspired by Hawaii's myriad of sea creatures, plant species and tropical fruits. Clean-cut silver and gold designs are all handcarved and range from necklaces shaped like creeping seaweeds to charm bracelets made with seashells. Tidepool Love has also just launched a collection of monstera leaf-shaped bangles and rings. tidepoolhawaii.com



WORDS: AMBER GIBSON



CLOSE ENCOUNTERS

Hang out with animals at these PAL destinations

Dolphin Quest
Honolulu

Swim with dolphins in an intimate group of six at the Kahala Hotel and Resort. Dolphin trainers will teach you how to communicate and bond with these beautiful and friendly creatures.
dolphinquest.com



Summer Land Camels
Brisbane

A 45-minute drive from Brisbane transports you to this camel farm in the Australian outback where visitors can interact with the hoofed mammal and drink fresh camel milk.
summerlandcamels.com.au

Philippine Eagle Center
Davao

One of the country's most underrated attractions, this sanctuary in the foothills of Mount Apo is home to the endangered bird of prey and 83 other winged species.
philippineaglefoundation.org

Vancouver

Fishy business

August is breeding season for salmon in the Pacific Northwest. On Sonora Island, a resort allows guests to go fin-to-fin with schools of these amazing fish

ADVENTURE It's a crisp, late-summer morning and the waters of the Campbell River, which split the numerous outlying Discovery Islands from British Columbia's mainland, is a less-than-comfortable 12°C. The chilly waters do not bother Kaitlin Ross, who leads a group of brave snorkelers in full-body neoprene wetsuits with rubber hoods right into a wall of shimmering, silver salmon gliding effortlessly and ducking behind rocks in the clear, shallow riverbed.

Ross is the marine operations manager of Sonora Resort, a luxury lodge hugged by alpine forests and vast freshwater lakes. Accessible by a short helicopter or sea-plane ride from Vancouver, it offers various wilderness adventures throughout the year, including whale watching tours in July and grizzly bear sighting tours in September and October.

Perhaps its most interactive – and bizarre – activity happens this month. August is salmon breeding season and guests staying at the resort can sign up for a tour where they will travel by a small float plane to

the Campbell River to snorkel with salmon and watch them spawn. The waters around British Columbia are home to five species of Pacific salmon.

"Salmon have an innate sense to return to the same river where they were born," says Ross. They might travel across entire oceans but during spawning season, they'll return home to look for a mate. On a clear day, if snorkelers are lucky enough, they'll get to witness salmon spawning or at least see a redd – a nest dug into gravel in the riverbed.

"The salmon are looking for a spot in the river where the gravel is the ideal size to allow good water flow through to the eggs," Ross explains.

"They are just doing their thing, so they are not really curious or interacting with the snorkelers," Ross reassures. "They'll let you get right up close."

If you've built up an appetite for lunch, salmon is not on the menu. Still, snorkelers can enjoy packed sandwich lunches made by the resort's chefs while unzipping their wetsuits and warming up by the riverbank.
sonoraresort.com – *Amber Gibson*





Put on your best floppy hat and poker face, grab a number and head to the Sonoma County Wine Auction on September 22. This annual event, which sees different wines from wineries across Sonoma auctioned off, is not just for serious wine buyers. Anyone can join in the revelry and take their shoes off and dance, true California hippie style. sonomacountywineauction.com

made from white grapes. "These are perfect aperitif wines, but can also carry a whole meal," winemaker James Hall tells visitors. He assures us that the fresh, crisp palate and aroma of toasted hazelnuts in the rosé and yeasty brioche and orange blossom in the blanc de blancs pair well with anything from sushi to roast chicken.

Hall fell in love with the lifestyle of growing and drinking wine during a trip to Europe in the late 1960s. Upon returning to California, he started experimenting with producing single-vineyard wines – wines made from grapes grown in one vineyard, a process that is thought to be superior to mixing grapes from different plots – before starting Patz & Hall with Donald Patz, Heather Patz and Anne Moses. "We've come a long way since we pooled together \$10,000 to start the project," Hall says.

This isn't Patz & Hall's first foray into sparkling wine. In 2010 and 2012, they produced experimental batches of brut sparkling wine. Their sparkling wine takes much longer to make than still wine, going through a secondary fermentation in the bottle for nearly four years, a process that produces the fine bubbles the wine is known for.

Production for Patz & Hall's rosé and blanc de blancs is less than 300 cases each, making these some of the winery's most exclusive offerings. patzhall.com
– Amber Gibson



San Francisco

Sonoma's new sparkle

Elegant yet lively, these two new bubbly provide an alternative to the big wines of Napa

WINE For many Northern California residents, the end of summer before Labor Day means a final dip in the lake or one last surf session sans wetsuits. But for wine connoisseurs, August marks the beginning of the harvest season in the grape-producing counties of Napa, Sonoma, Mendocino, Lake, Solano and Marin. While the most revered wines in this region are from the Napa Valley, a pair of sparkling wines from Sonoma might just change that.

Located in a sprawling, desert-orange hacienda and set against a backdrop of vast grassland and tall redwood forests, Patz & Hall has been making Chardonnay and Pinot Noir since 1988. To celebrate its 30th anniversary, it has released two new sparkling wines: a delightfully light and toasty rosé and a citrusy blanc de blancs

