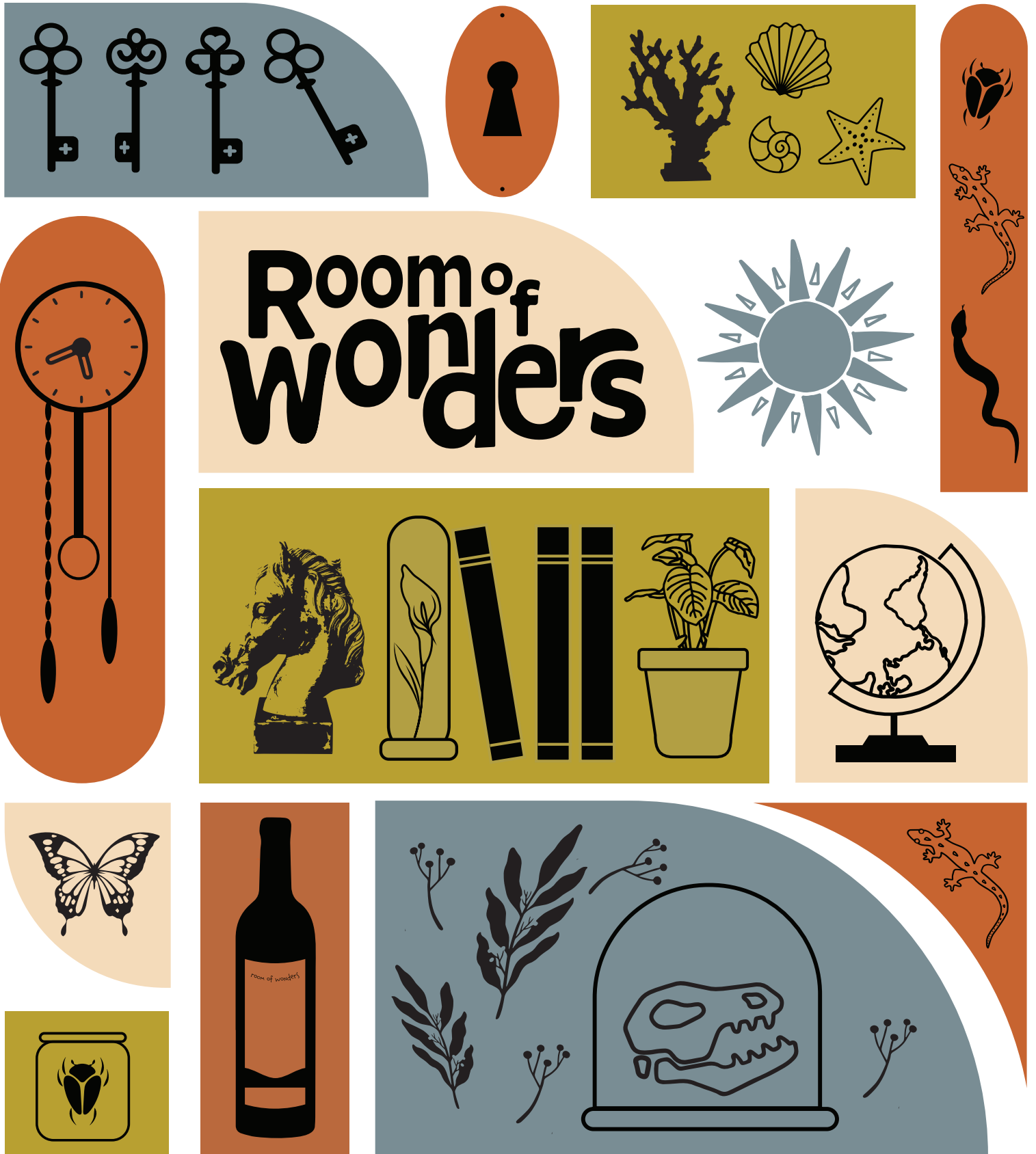


BLENDING MAGAZINE

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ART | COMMUNITY | TRAVEL | FOOD & WINE | FASHION | STUDENT VOICE | ALUMNI

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Letter From The Editors

Dear readers,

We are thrilled to present to you the latest issue of *Blending*, which explores the fascinating world of *Wunderkammer* and Cabinets of Curiosity. In this issue, our students will take you on a journey through time and space, utilizing a jumping-off point of these unique collections that were once the pride and joy of aristocrats and scholars.

For example, in "*The Duke's Wonder*", students have examined one of the most famous wunderkammers from the Renaissance and delved into the stories behind it.

But it doesn't stop there.

In "*Documenting Contemporary Wunderkammer*" through the medium of photography, we also showcase modern-day collectors who have embraced the spirit of the *Wunderkammer*, curating their own unique collections that reflect their interests and passions.

For the food and wine section, we examined how wonder plays a role in how we eat, whether by going to a restaurant in "*A Curious Combination in Italian Gastronomy*" or with one's own family in "*Nonna's Cucina Povera*."

We feature interviews with local shop owners, focusing on how they bring a sense of wonder to the city we love, whether by crafting excellent shoes in "*Craft to Business*" or running a venue that showcases events in "*Cranking Up the Volume in Santo Spirito*."

As always, our team of writers and photographers has worked tirelessly to bring you a visually stunning and thought-provoking issue. We hope that it inspires you to embrace your own sense of curiosity and wonder and perhaps even start your own cabinet of curiosities. Thank you for your continued reading, and enjoy this issue of *Blending*.

Sincerely,
The Blending Staff

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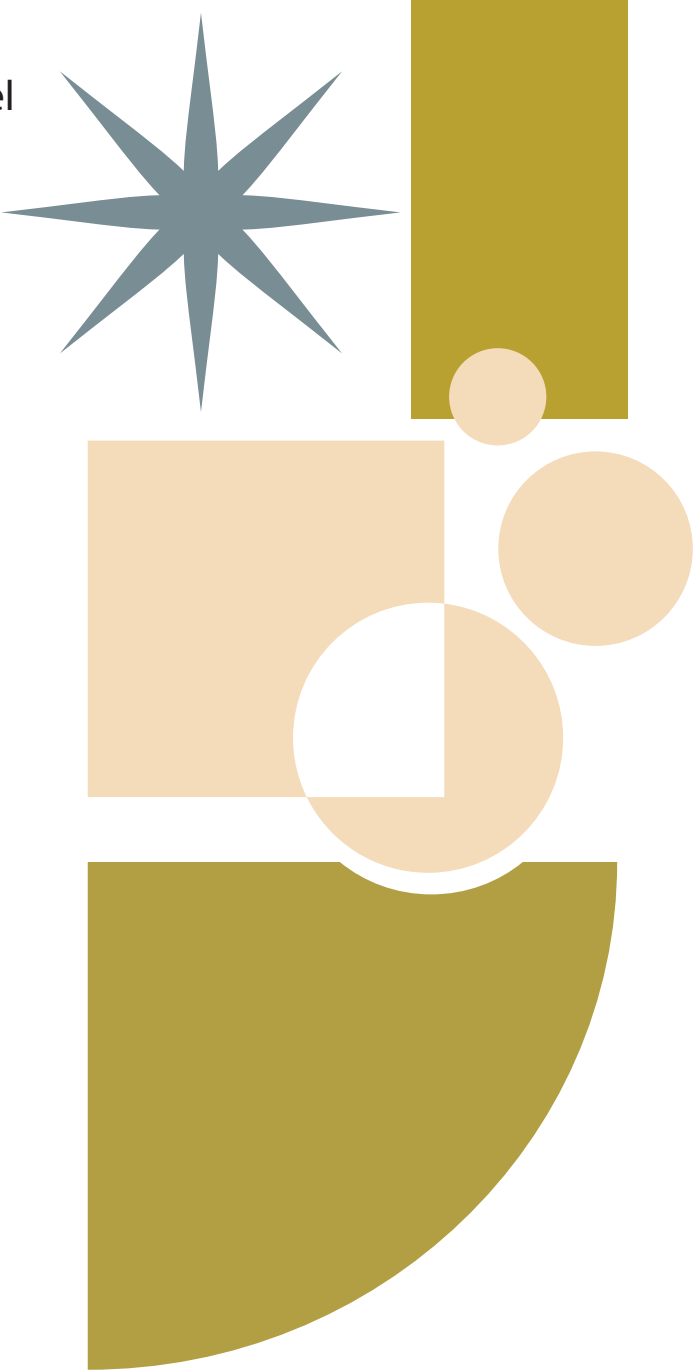
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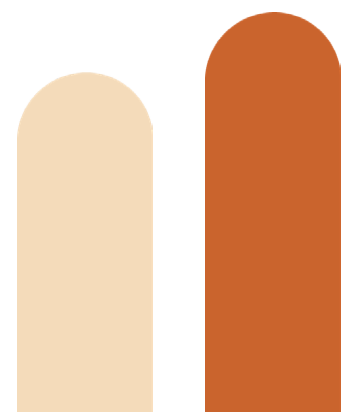
FINAL STUDENT EXHIBIT

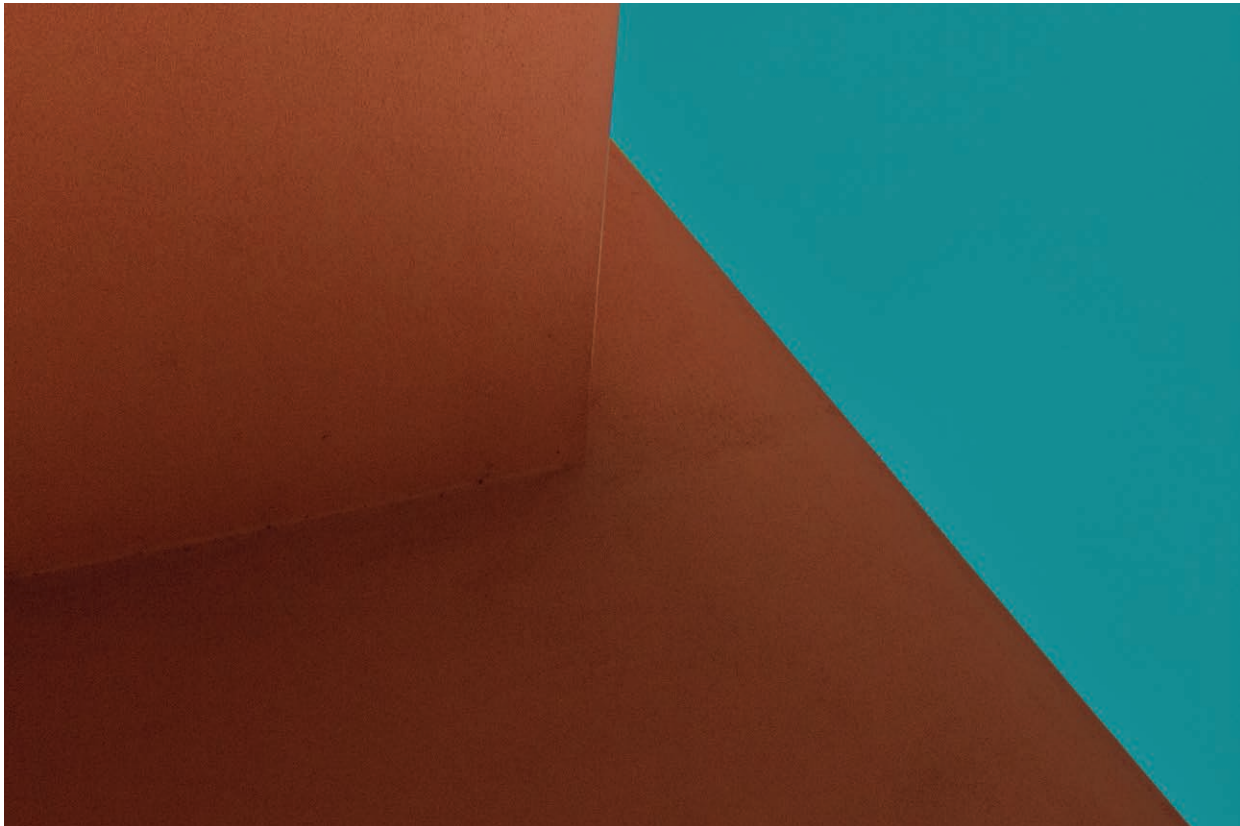
We are pleased to showcase works from the FUA-AUF Spring, 2023 final student exhibit, "The Room of Wonders." This exhibition is a culmination of the hard work and creativity of our DIVA and SAS Fine Arts students who have spent the past semester exploring the theme of 'wonder' through various mediums such as painting, photography, and ceramics.



"Wonder"

Catrina Touchette - University of New Hampshire
Introduction to Digital Photography Course
C- print, Canson Satin 270, A4





"Shapeshifting"

FUA-AUF Post Baccalaureate Program in Visual Media - BA 2022, Fairfield University
Special Project Experiential Learning Course
C- print, Canson Satin 270, A4

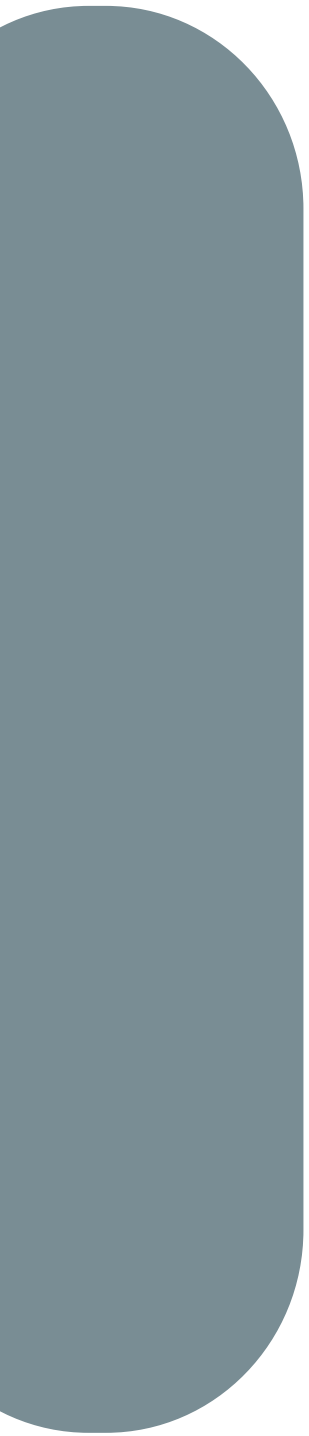


"Night Walk"

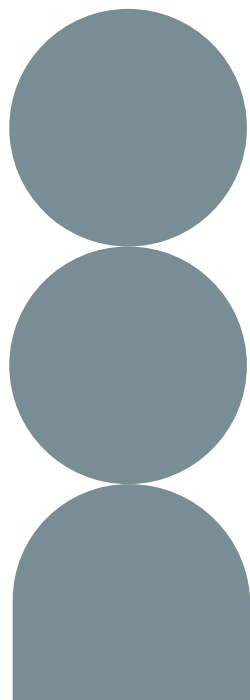
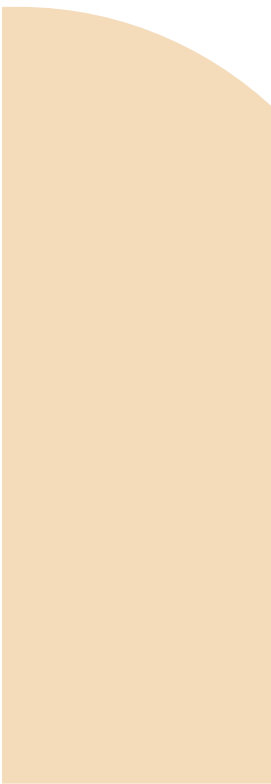
Anthony Peraza - University of South Florida - Pre-Marketing - PMR
Introduction to Digital Photography Course
C- print, Canson Satin 270, A4



"Untitled"
Charles Weiner - University of New Hampshire
Introduction to Film Photography Course
RC- Silver Halide Black and White Print 24x30 cm



Art







Why do we travel thousands of miles to see The Seven Wonders or art from the past? Where does wonder come from? Well, according to Adam Smith, author of *The History of Astronomy*, “wonder” could be what prompts us to study the unknown. It is the sense of awe that comes from having “no point of reference.”

A Wunderkammer, otherwise known as a Cabinet of Curiosities, has been a popular practice to create wonder among the wealthy for centuries. The Wunderkammer can have many different forms, and in Florence, the Treasury of the Grand Dukes serves as one of high regard. Located in the Pitti Palace, the Treasury of the Grand Dukes is a collection of objects curated by the Medici Family. It includes the Medici Chest and the Stone Mask from Teotihuacan, along with other cherished items composed of precious stones, metals, and porcelain.

The Treasury of the Grand Dukes was originally named the Silver Museum after the original 19th-century exhibition of the “Silverworks.” These are currently located in the room of Giovanni da San Giovanni. The history of the Treasury of the Grand Dukes originates

with the Medici family. There are many artists who devoted their time and effort to their masterpieces for the Medici family. “It was the Medicis love of all things beautiful that has made this place and the treasures it contains one of the richest and most prestigious museums of decorative arts in all Europe,” as stated on the Palazzo Pitti website. This beautiful museum holds many other treasures, including vases, jewelry, plates, and furnishings in precious stones.

One of the most cherished objects in the Treasury of Grand Dukes is the Medici Chest. The Pitti Palace was the last home of the Medici family, so having a Medici family relic represents how important their legacy is through the collections in the Wunderkammer. This chest was believed to be used as a repository for the Eucharist, where the liturgy stores the host on the days between Holy Thursday and Easter. It is a Renaissance masterpiece of engraving with many Renaissance art characteristics, such as bands decorated with filigree and polychrome enamel and a series of Doric columns with depictions of episodes from the life of Christ. It is filled with squares of those scenes, all separated by Doric columns decorated in gold with the filigree technique. The intricate detail within these chapters

The Duke's Wonder

By Maeve Mugglebee, Alyson Serio, Monze Ruiz, Isabella Young, and Alex Dostie

Photo by Jessica Myer

shows how important those scenes are to the faith of the family and the precious relics that represent their legacy.

The Medici family had an extensive reach throughout their time. This can be seen with another piece from the Grand Duke's Wunderkammer, the stone mask from Teohitucan. This mask is believed to be from the Aztec period and was originally a part of Prince Leopoldo de Medici's treasury. It is one of the only pre-columbian artifacts in the treasury. The mask was created from green travertine, which is territorial limestone created from hot springs. When first created, the mask had white shells for the eyes with black obsidian for the irises. It also has holes at the end of the ears that could possibly hold ear ornaments. The mask is believed to have been used as an offering for the Aztec temples. This ancient relic shows the distinct interests and reach of the Medici family that extended past Europe. These two objects show the power and interest of the Grand Duke. Another aspect of this Wunderkammer is the Coburg Ivory collection in The Treasury of the Grand Dukes. This collection is very unique to most because of its appearance and history. The collection arrived in Florence as spoils of war and made their way to

Prince Mattias de' Medici's possession. Marcus Heiden of Coburg was one of the artists who had a hand in the creation of these vases. With each piece, the artists tried to encapsulate the strength of the church and Christianity. At the time, the courts of Europe considered ivory sculpture to be one of the most sophisticated forms of artistic expression, making the vases a very rare piece of art to have. The Ivories Room and its precious nature show different ways in which rooms of a Wunderkammer are unique to their own characteristics and history.

Many concepts come from wondering about the world. Aristotle believed that philosophy begins with wonder. When we wonder about the past, we try to connect to the world today by knowing about people's experiences in the past. We hope to learn from the past, searching for something that generations ago figured out that we in our own lives today have not yet found. The Grand Duke's Treasury is a Wunderkammer that still creates a legacy of wonder. This cabinet of curiosities not only opens our eyes to the wonders of the past but continues interacting with the people today.

Give me Liberty Style or G

By Camille Lueder | Photos by the Author



1906
Villino Ravazzini



1911
Casa-Galleria

In a city of Renaissance architecture, 15th-century art, and historical culture, modernism is hard to come by in the city of Florence. It was not until Giovanni Michelazzi entered the scene that architectural styles started to change shape.

In 1901, Michelazzi started his architectural career in Florence at age twenty-two. He took inspiration from French and Belgian Art Nouveau to create his own version of the Liberty style. The style consisted of decorative elements, firm masonry, and wrought iron. Michelazzi also took design elements from the Baroque style, such as contrast, movement, and ornate detail. Liberty-style architecture can be pointed out from the floral and animal motifs, as well as linear and curved forms. Michelazzi's first project as an Art Nouveau architect was the Viale del Poggio Imperiale which he finished in 1903. He created an addition to the original villa of an iron and glass canopy, a balcony, and concrete uprights that were attached to the wall. Michelazzi's next undertakings, Villa and Villa Ventilari, were built

between 1904 and 1905, and in 1906 he built the now-standing Villino Ravazzini. The villa looks very similar to Michelazzi's two other villas, Villino di Adolfo Lampredi at via Giano Della Bella 13 and Villino di Giulio Lampredi, at via Giano Della Bella 9. All three structures are large and boxy, with five windows facing the street. At Villino Ravazzini, there is a wrought iron gate separating the villa from the street decorated with refined design. Villino di Adolfo Lampredi and Villino di Giulio Lampredi incorporate ironwork in their balcony railings and window bars, which use curves and circles in the design. There are columns that extend up to the eaves and are met with wooden brackets on Villino Ravazzini and iron brackets on Villino di Giulio Lampredi. The villas can be described as timeless and elegant, with attention to the finest of detail, and it would be a privilege to gaze upon either one of the villas or all three.

In 1911, Michelazzi went one step further with the Liberty style and designed two of his most famous works, Villino Broggi-Caraceni on via Scipione Ammirato

ive me Death



1911
Villino Broggi-Caraceni

and Casa-Galleria Vichi on Borgo Ognissanti. Although the two villas look the most “Art Nouveau” out of Michelazzi’s designs, the building’s exteriors are vastly different. Casa-Galleria Vichi is a tall and thin building with a narrow façade consisting of a mix of artificial stone, steel, and glass. Each floor has a central window leading up to the large circular frame that connects to each other, making the building look like an elevator. The flow of lines and planes on the façade contrasts with the arches and circles, creating movement up the building. Michelazzi lived in Casa-Galleria Vichi from 1913 to 1914, where he also set up his studio. Villino Broggi-Caraceni combines many of the elements from Michelazzi’s other works, such as an upward movement through ceramic columns, embellished wrought iron railings, and brackets holding up the eaves. On the left corner of the building, the villa features an octagonal turret-like extension that reaches up towards a terrace. On the right side, there is a balcony with long columns connecting it to the house with “ERECTUM MCMXI ARCHITETTO MICHELAZZI” inscribed on the stone.

1914
Villino Galeotti-Flori



Villino Broggi-Caraceni is considered to be one of the most significant Art Nouveau buildings and the most interesting one in Florence, according to the Leonardo Da Vinci Art School.

From 1912 to 1920, Michelazzi went on to design five more villas that are scattered around Florence, including Villino Marzi, Palazzina Bini, Building, Villino Galeotti-Flori, and Villino Baroncelli. Unfortunately, these are Michelazzi’s last known works. He took his own life in August of 1920 at age 41 as a result of losing custody of his child after the separation from his wife. The tragedy continues as many of Michelazzi’s buildings were destroyed in the 1950s and 60s, including Villa and Villa Ventilari. Michelazzi’s designs would not receive scholarly attention until the late 1900s. Today, Giovanni Michelazzi is known as one of the most important exponents of the Liberty style in Tuscany, and he is a prominent part of Italian architecture of the twentieth century.

Documenting Contemporary Wunderkammer

By Sean Donnelly & Robert Thompson | Photos by the Authors

The word Wunderkammer itself is of German origin and directly translates to 'wonder room.' This was a space, exclusively owned and housed by the wealthy, dedicated to the storing of curiosities from the natural world as well as rarities from a variety of cultures. Animal skulls, insects, coral, precious stones, literature on alchemy, mathematical and surgical instruments, terrestrial and celestial globes, East Asian porcelain, and everything in between adorned these confined spaces. Such spaces were rarely seen by anyone save its owner and are theorized to have served one principal function: to host and entertain the philosophizing of the aforementioned owner.

Samuel Quiccheberg would go on to define and elaborate on the concept of "Cabinets of curiosities." The contents of said 'cabinets' could be grouped into one of the following 6 categories: Naturalia (items from the Earth), Mirabilia (products of unusual natural phenomena), Artificialia (items made by man), Ethnographica (items from distant parts of the world), Scientifica (items which bring a greater understanding of the universe), and Artefacta (items relating to history). Quiccheberg's intention was not to dictate what is valued enough to define a proper Wunderkammer but to determine what items should be cherished for their perceived virtue. We believe

that the modern world has allowed the concept of Wunderkammer to be both more expansive and inclusive than ever before. The phenomenon can be observed more and more every day, whether it be in a formal institution like a museum or a fanatic collector's living room.

Showing off a Wunderkammer in the past meant a guest was able to admire a private space and gather an understanding of the collector's wealth and power. The more mesmerizing the artifacts, evidently, the more wealth one had. As far as contemporary collectors, their determination and variety of items to collect are nigh infinite. Modern-day collecting has a plethora of subjective focuses: wine corks, stamps, comic books, records, sea shells, butterflies, flowers, etc. Because of its versatility as a hobby, collecting in the modern day has become more of a reflection of an individual's interest rather than monetary or societal status. The following photo project hopes to explore how the concept of Wunderkammer has adapted to the modern day. The presented images highlight its value as a space of comfort and contemplation as well as its use in helping the viewer have a superficial understanding of the individuals depicted, creating an empathetic bond between the two.







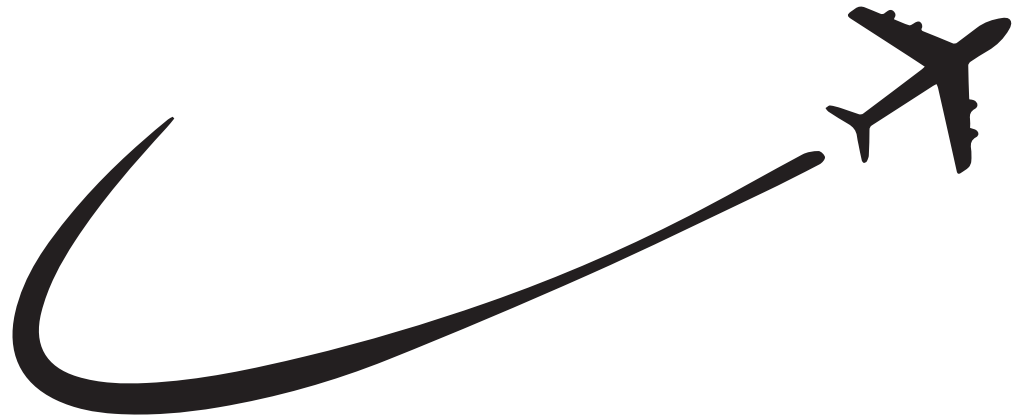


Community



Well-Traveled

By Caroline Jackson
Illustrations by Olivia Corvelli



Foreign noises, smells and sounds overstimulated my senses as I was pushed through a crowd of people. Clenching the straps of my backpack, I tried to keep sight of my friend's heads in front of me. Suddenly, the over stimulation came to a crashing halt as I met the man behind the counter. He embraced me with kisses on my cheeks and the phrase "piacere," meaning "nice to meet you." Moments after I had arrived, we were greeted with cheese covered in truffle paired with a glass of red wine. With great hospitality, three stools were brought out and pushed against the display case— where we spent the next three hours. I outwardly described my experiences similar to the Disney film "Ratatouille" with colors flashing through my mind as I ate. The food enhanced the experience, but the store owner was the commander of the blissful memory. People spend their lives dreaming of exploring

the world and wearing the phrase "well-traveled" as a badge of honor. However, to truly be given the award of knowing the vast space around you, you must give your attention to the people that create the culture. Florence, Italy, is arguably one of the most beautiful cities in the world. You are surrounded by historic architectures and can lay in the same gardens as the Medici family. Every year thousands of people come to Firenze to shop on the Ponte Vecchio and take photos of the astonishing Duomo. Nonetheless, travel websites don't tell you about the most charming part of the city— the people who reside around the city center. Picking a cafe, also known as a bar, in Firenze can be challenging because there are a lot of them. On my first day in the city, after suffering from jetlag, I stumbled into Cafe De' Pinti. Located on Borgo Pinti, the cafe sits on a lovely corner decorated with pots of blooming



flowers. Inside the cafe I was met with the smiling face of Alessio, who I have gathered is the cafe manager. Over the last four months, Alessio has greeted me every day with a smile and “Buongiorno,” meaning “good morning!” I sit and enjoy my cappuccino while observing him and his staff engage in meaningful conversations with customers while serving delicious coffee and cuisine. As rush hour ends, or rush five minutes, I go to pay while the staff helps me to practice my Italian and learn the value of the Euro. Cafe De' Pinti shows true insight into what it means to be a community while serving the best cappuccino I've had to date. Hosting an abundant amount of students and tourists, the Florentines have changed their ways of living to allow visitors to experience the beauty of their environment and culture. Housing prices have increased along with necessities such as food and toiletries. Though, we are still welcomed with open arms. Eating the best food of my life has been a blessing and a curse– I forget cornettos and pasta may need to be followed by the occasional vegetable and walk. As I take these walks, I am reminded of how large the city is. Being engulfed in the city center causes a traveler to be infatuated by the sights of Brunelleschi and forget the Firenze is not a museum but a home. Vasting over 102.4 km², the city holds nearly 400,000 people.



I recommend to anyone traveling to take a walk past the beautiful sites of Piazzale Michelangelo to gain a concept of how truly large the city is and how small the spaces we see are. Finding a place that feels like home is necessary for any long travel. Gustavino Piazza Della Signoria is a place where you can kick your feet up and have a good laugh and a glass of wine. Entering the restaurant nearly every day, my friends and I have seen photos of the staff's weddings and children while enjoying the best food. Expecting to enter a restaurant with the hopes of a good meal and leaving with people to call family is what you are bound to find in Florence. Four months ago, I arrived in a city that I had never visited and knew none of the native languages. I spent every day listening, observing, and, eventually, communicating with the people. Without traveling nearly as much as expected, I now wear the same badge of honor– I am well-traveled. More so, I wear a badge of gratitude for the Florentine people who have so graciously allowed me to see a small part of their culture.

In the Shadow of the Duomo

By Sara Gutierrez
Illustrations by Olivia Corvelli



As I sit here drinking my freshly brewed cup of Italian espresso with a view of the Duomo that feels truly surreal; I catch my gaze wandering instead towards the simple bird sitting on the ledge. A pigeon nearly identical to the 10 others by its side, and the hundreds of others in the piazza. The juxtaposition between such repetitively seen simplicity against the complex beauty of the most famous attraction in Italy, which demands all the attention; yet, my mind drifts instead back to the birds. Wondering where they come from each day, before perching on the ledges of Florence each morning. I finish the final sip of my cappuccino and begin my daily ritual to explore this beautiful city. Except today, I see it through different eyes. After a month of admiring the beauty in all of Florence's great wonders I can finally allow myself a new point of view. Walking down the same streets every day, today I see an entirely new city. A new curiosity of wonder unlocks a different part of the story.

As I walk past the Duomo, I see the people. Flocking like the pigeons to sit on its ledges and bask in its beauty. Flying in from all over the world, all different stories brought them here today. The tourists, collecting from their travels tokens of the cities they visit. Art from the painters, that just as the pigeons and the tourists, set up in the shadows of the Duomo each day. Postcards, hand painted ceramics and little wooden toys fill the stands that line the streets. Sitting as still as the artisans who made them. Music fills the air, the music that will become a part of each story, of each person who heard it here today; another emblem ... a little piece of the city they take back with them, another shared memory added to every individual collection. The city is so vast with art, culture and history; that the greatest stories of all have been overshadowed. The stories that make up the city belong to the hands that make the art and play the music which flies home with us after we leave. Yet, those stories are always left untold. So, I begin to ask myself why, if we consume the beauty of the city; and the art of its people, we leave the stories behind unheard. If we take the time to pause for a moment, and in the midst of our awe towards the obvious wonders of Florence; we look further, into the lesser appreciated beauties. We can take with us a more complete version of what Florence is, beyond the momentary fantasy we experience. So, I began uncovering a new story, one that begins with the birds lost in a sea of footsteps, like the change-filled hats flipped upside down, and the frosted hands that give life to blank canvases. Ignacio sets up his easel on the same

corner each day, but if not for the faded cobble stone beneath his feet; you would instead know the tale of a great explorer. He tells me; tourists have brought the world to him, in exchange he gives a piece of his world for them to take back. Over 8 years, he has learned greetings in 4 languages. He has met beauty queens, athletes, artists and actors. Heard the stories of families making new memories, students escaping their stress, and newlyweds wrapping up a world-tour. From Africa, to Asia he's met people from every continent, but for brief moments as he carefully wraps up their purchase; there is no language barrier, religion difference or cultural miscommunication. A smile and a wave is an international symbol of gratitude, and whether by conversation, or simply observation; Ignacio in his own way, has seen the world. In each of those beautiful paintings of Florence hanging in homes around the world, there is a piece of Ignacio story... His favorite park, where he sits and reads on summer mornings. The cafe where he met his wife, 42 years ago. Each stroke has a significance, a memory from the city that he has lived in for 65 years; and today in speaking with him, I learnt that he loves his work; because each day the people that purchase his paintings share with him pieces of their world.



Cranking up the Volume in *Santo Spirito*

By Caylee Brand | Photos by the Author

Davide Lavilla not only bar tends most nights but also owns shares in the live music bar, and I always chat with him when I go each Thursday evening. “So, what do you think about Volume?” Davide asked me.

My answer was easy: “It’s my favorite place in Florence.”

Volume is located in the heart of Santo Spirito, and immediately after entering, you can tell there is something special about it. Edgy artwork covers the walls, live music rings out from the small stage in the back of the bar, and soft pink lighting gives the place a dreamlike feel. One also can’t help but notice the dozens of unique and almost odd sculptures on shelves spanning the length of the space.

One can find the story of Volume in the story behind those sculptures.

In 1887, Volume was a hat-making workshop that was started by the Filippi family. These hats were popular luxury products, each individually crafted from custom wooden molds. For a time, the shop was quite successful, with devoted customers returning year after year for the artisans’ expert work. In 1945, talented artisan Alfonso Bini took over, but by then, the business wasn’t thriving as it once was. Lavilla explained that “before, everyone was wearing the hat in Italy...then with industrialization and new styles, the hat slowed down”.



Despite the challenges, Bini was determined to keep the shop in business. He began working with the designer Mario Mariotti in 1973. The two came up with a plan to utilize the resources for hat-making in a revolutionary way: they made avant-garde sculptures. These sculptures took the process of crafting hat molds and turned it on its head - no pun intended. Instead of the wooden forms representing hats, these figurines took on the shapes of animals or abstract vases. This afforded the shop several more decades of business, but eventually, the changing market caught up with them.

"Slowly, all the little artisan shops were going away because no one had enough jobs to maintain their stores. So they slowly started to change their shops for tourists. Florence changed, and the square changed," Lavilla explained. Santo Spirito, once full of artisan shops, is now mostly restaurants, bars, and cafes - regularly attended by tourists and locals alike. Forced to shift

with the times, the Bini workshop closed its doors for the final time in 2010 and took on a new life as Volume, which Lavilla mentioned was one of the first cafe bars in the square.

Though the loss of this charming, one-of-a-kind artisan shop is disheartening, one can find solace in the fact that its legacy lives on in the hat mold sculptures still lining the bar's shelves. Not only does Volume honor art by paying homage to its history, but also by showcasing the community of Florence. The most obvious way that Volume showcases the talented community of Florence is through their live music events occurring each Thursday through Saturday evening. Neri, one of the three owners, is responsible for selecting musicians to be featured. On a given night, one might be serenaded by a trio of jazz singers, bluesy saxophone, or a classic rock vibe. One thing I love about Volume is always being surprised by whoever is on that stage - one standout was a killer harmonica player that

stole the show.

Lavilla and Neri work together to decorate the space with local art sourced from the community. When asked how they determine who will be featured, Lavilla told me, "It's random. It's a friend of mine or other people who come in and are like, 'Oh, I'm a painter and would like to make a submission.'" He mentioned that one of the most unique showcases they did was an exhibit where they hung chairs up on all of the walls. So, if the music isn't what keeps you coming back, maybe it's the desire to

see rotating local artwork.

Volume also features weekly stand-up comedy nights every Sunday and occasionally hosts slam poetry competitions.

Lavilla explained that his favorite part about Volume is that it isn't exclusive; it truly is for everyone. He stated, "You can come in Volume if you're 23, and you can come in Volume if you're 60. There are actors that come or homeless people. Both of them are together at the table. That's the cool thing about Volume, you can





enjoy and meet a lot of different people.” Clearly, there is a lot to love about this place, but what makes it stand out from the rest is that it encapsulates the heart and soul of Florence. Art has always been the centerfold of this city for all the millennia it has existed. And while needs have shifted with the times, Florentine passion for building a community that values art has been unwavering. This is what the Filippi family started back in

1887 with their hat-making shop, it’s what Bini and Mariotti carried on in their avant-garde sculptures in the late 20th century that still furnish the venue today, and it is what Volume continues with its live performances and galleries.

Trends change, businesses change, and names change, but even in a local Florentine bar, this steadfast commitment to showcasing art will always remain constant.



Food
&
Wine



The large wooden door in front of you creaks open to reveal a dark room. Immediately, a familiar smell graces your nose. What is that? You take a step closer to the source, finding your way through the room using only the light coming through the doorway. A flash of light temporarily blinds you, and when you open your eyes, you see a spotlight shining down on a singular bowl on a pedestal only feet away from you. You step closer to the white bowl as the savory smell radiating from it amplifies. You look into the bowl to see long, glistening noodles that you identify as spaghetti. Crisp, brown guanciale pieces are spread evenly over the plate with sprinkles of pepper and copious amounts of parmesan. A creamy, yellow sauce envelops the dish, making all the ingredients shine under the spotlight. Your eyes light up, and your smile broadens as you realize what it is; spaghetti alla carbonara. The traditional Roman dish sits in front of you in this curious room.

You reach for the fork that sits next to the plate, as you can no longer resist the dish's temptation. The spaghetti steams as you twirl it in your fork, and creamy egg sauce glides down each strand. You capture a piece of guanciale in your spaghetti, and your mouth begins to water. You bring the fork to your mouth and are about to take a bite when another flash of light stops you. Placing the fork down, you stare in awe at the perfect compliment to your already fabulous meal. A new spotlight reveals another pedestal with a large ruby wine glass and, behind it, a bottle bearing a familiar emblem that brings your happiness to a fever pitch. A black rooster label twinkles in the light as the freshly poured glass emits enticing aromas. Your attention is returned to the carbonara, as you simply must try these flavors together. Again, you twirl a perfect bite of spaghetti, ensuring you can taste all that the carbonara has to offer. As it hits your tongue, the first taste you notice is the



By Matthew Arciero | I



Photo by Lucinda Izzo

creaminess of the egg sauce and the tang of the Parmigiano Reggiano.

The al dente pasta adds to the dish's texture, as the crisp bacon's savory flavors overwhelm your mouth.

With the dish's flavor still permeating your taste buds, you reach for the glass of DOCG Chianti Classico. As you bring it to your nose and swirl, you are overwhelmed by a pronounced smell of cherry and plum. And something else? You can't quite say. As you bring it to your lips, the flavors of fruit and floral aromas intensify. You can finally pinpoint the smell of oak in this wine, indicating an aged vintage. The Chianti Classico's acidity, intensity, and lingering tannins cut through the carbonara's rich flavors of egg and Parmigiano Reggiano. As the wine washes over your tongue, the combined flavors of the wine and pasta give a complete gastronomic profile. This pairing undoubtedly enriches the flavors that each has on its own.

As you prepare for a second bite, you notice you are having a Roman dish with Tuscan wine. You think about how peculiar it is that two products from different regions in Italy pair so well. With the regionality of Italy as it is, you feel this must be a cultural faux pas, but ultimately conclude that while regionality plays a significant role in Italian culture, this combination instead shows the rich, diverse, and complementary components of renowned Italian gastronomy.

You continue to consume the dish with the wine until the bowl is clean and the glass nearly empty. As you place the glass down after a last sip, the lights go out, and again you must navigate with only the light coming through the doorway. You walk towards it, hoping it is beckoning you once again to discover the myriad of intricate and subtle flavors within Italian cuisine.



Nonna's Cucina Povera

By Katelyn Ero
Photos by the Author and Marion Dauga on Unsplash

I always grew up knowing my Nonna was a good cook. My mother would rave about her mother-in-law's skills in the kitchen, and my family looked forward to dinner at Nonna's house, wondering what she would whip up next. Nonna wasn't a woman of culinary expertise or someone with years of training in the kitchen. I am left to accredit her skills to her Italian culture. I can't remember a meal she made that wasn't eagerly devoured by everyone and celebrated afterward. Her skills were passed to her by her mother and probably to her by her mother before. I distinctly remember a remark my mother made about Nonna's cooking, she explained how astounded she was by her ability to make delicious food out of almost

nothing. Basic ingredients like potatoes, oil, and salt, or meat cooked in the simplest ways, always tasted best when prepared by her - even better than restaurant-grade food. Then, I summed it all up to her being a genius in the kitchen but growing older meant carefully watching her every move in the kitchen. Watching her estimate each measurement she made using only her fingers, spoonfuls, and old Chinese food takeout containers put me in awe; she never used a single measuring spoon to ensure balanced flavors. I realize now that these skills were crafted as a result of repetition gained through years in the kitchen.

Born in 1950 on a small island off the coast of Croatia, Ivanka Karcic grew up one of four children. While she is mostly Croatian, I describe her as Italian due to much of her culture closely relating to Italian culture. She grew up speaking Italian, and many of the foods she grew up eating and still makes today are Italian traditions. It wasn't until recently that I began to fully understand the impact of her culture on not only the foods she made but how she made them. One of our favorite desserts she makes for us is palacinke, a crepe-like sweet that she fills with apricot jam, Nutella, or with skuta, a ricotta/chocolate Nesquik mix.

As she served them to us a few months ago, she commented how her mother couldn't afford desserts growing up, so this was a sort of "peasant dessert" in her eyes. It amazed all of us to hear her describe it this way, as we had always regarded it as a special treat. I recalled the concept of "cucina povera," which translates to "poor cooking," that I learned in class. It refers to a rural Italian style of cooking that utilizes

simple and low-budget ingredients. I realized then that cucina povera is a cooking style that has shaped my family significantly. I had an immense feeling of pride for my Nonna and Bisnonna and their abilities to create wonderful meals and provide for their families, and also the yearning to one day be able to do what they have achieved. They were constantly trying their hardest to come up with delicious ways to fill their children's bellies on a budget while supporting the household. It was not just the stereotypical idea of a woman at home to tend to the house and keep busy; it was the Italian woman's role to raise her children while her husband was on his way to America to find better lives for them.

One of the meals my family most looked forward to was "macaroni with sugo", a multi-course meal that mimics a typical Italian multi-course meal that is eaten on special holidays such as Carnevale and San Niccolò. The elder women of the family would gather to make homemade pasta for everybody during the day, and at night they prepared antipasti, sugo (sauce) for the pasta, meats, sides, and desserts. We would all celebrate the holidays by feasting on the dishes and drinking lots. The holiday has grown smaller as our family has grown larger due to an inability to fit all the children, grandchildren, and cousins under one roof; so now, typically, the pasta will be made and then split between

a few households to feed everyone. I think this tradition we have is similar to Italian culture and is something I admire about Italian culture. The food itself is something so many people marvel at when considering the culture of Italy. The local cuisines are great, but the aspect of family tied to food culture is what sets Italians apart. Creating classic dishes with simple ingredients that taste amazing every time they make their way to the dinner table is unique and inspires others to do the same. My Nonna took a simple recipe and transformed it into a treasured tradition in our family.

I'm lucky to be Croatian, lucky to be connected to my Nonna, and lucky to know, appreciate, and practice Italian culture within my family. It is woven throughout my relatives' culture in the ways we speak and how we connect to each other, and I can only hope to teach my own children in the future how to love being Italian too.



A Simple Guide to Regional Cooking

By Jordan Grasley | Illustrations by Lucinda Izzo

From architecture and history to recipes and traditions, there is always something new to discover about the wonderful country of Italy. Follow along to learn about the interesting diversity of food across regions, the mystery of central Italy's salt-less bread, and why aperitivo is so important to Italian culture.

Geography and Cuisine in Italy

Italian cuisine is one of the country's main attractions and attributes. Currently, Italy has almost 300 DOP, IGP, and STG products and over 500 DOCG, DOC, and IGT wines, making it the European country with the highest number of food and wine products with Protected Origin and Protected Indication status. But what exactly makes Italy's food so iconic and incomparable? Over centuries, Italian cuisine has been mastered down to the science of geography, utilizing an area's weather, landscape, and other beneficial properties to produce the highest quality, regionally specific foods.

The cuisine of northern Italy is influenced by its unique geography. With the ocean to the east and west and the Alps to the north, this region of Italy allows for diverse food production. In the valleys below the Alps, cheese, butter, maize, rice, and meat are produced in abundance. Some famed dishes that come from the area include creamy risotto, veal alla Milanese, and ossobuco with polenta. In Tuscany, its hilly landscape and Mediterranean climate allow for the most ideal conditions for growing olives. The abundance of olive oil, along with fresh tomatoes and a taste for salt-less bread, form the foundation of central Italy's best dishes, such as *papa al Pomodoro* and *Panzanella*.

In southern Italy comes buffalo mozzarella from Campania, ripe tomatoes, and basil, each component of a dish that has been adopted by the rest of the world: pizza! Sicily provides the best conditions for growing vegetables and fruits and for raising livestock due to its volcanic soil and warm sunshine.

Since ancient times, Italian culture has prioritized physical well-being and health. Italy's land, pastures, and sea provide all the essential foods of a well-rounded Mediterranean diet, and food is intended to be a healthy contribution to the body and mind. Italian food can be viewed as superior to other countries due to the optimization of Italy's geography for food production, coupled with Italy's strict food



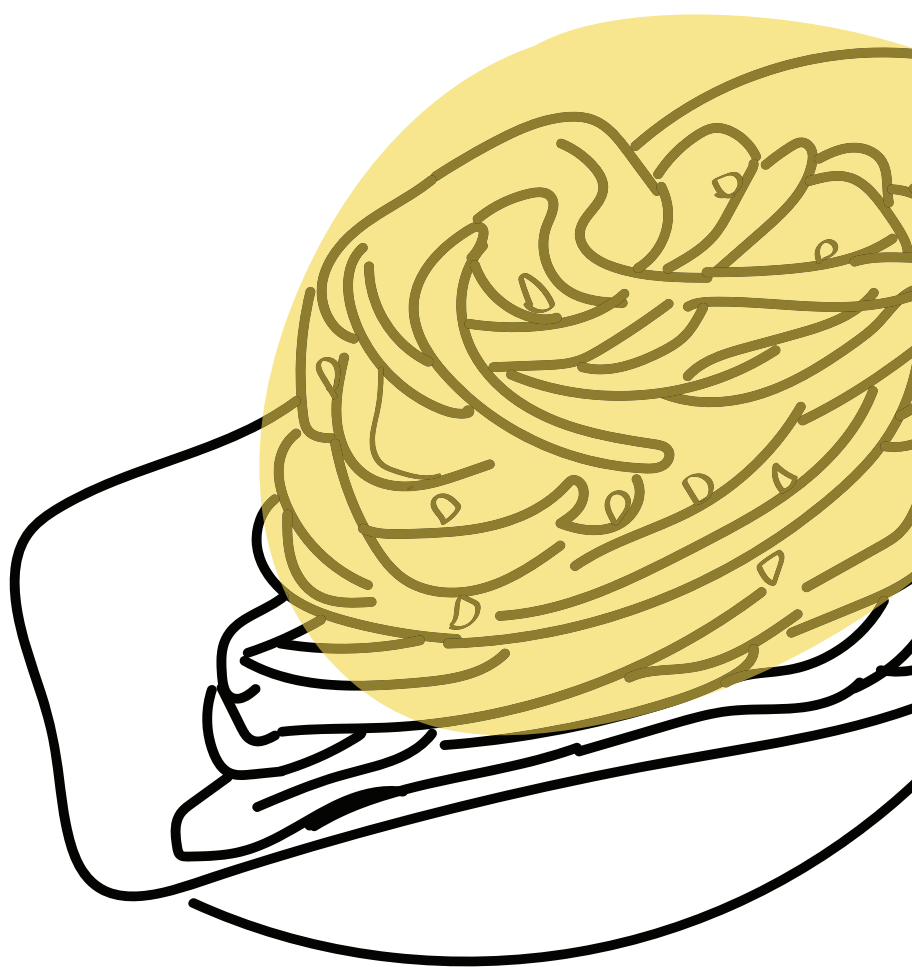
and diet culture.

This allows its ingredients to be of the highest quality, thus resulting in high-quality dishes.

Pane Sciapo

Tuscan bread creates an enormous amount of wonder. In central Italy, the bread is referred to as “senza sale.” It is without salt. There are many different explanations as to why this is. The first argument is that there was a dispute over trade in Pisa in 1100, making salt difficult to come across. Another account is that the salt tax was so expensive that Florentines had to go without it. In Perugia specifically, it is said that Pane Sciapo, ‘salt-less bread,’ was a result of the 1540 Salt War. During the 1400s, the people of Perugia made an agreement with Pope Eugene IV that they could buy their salt elsewhere so they could get better quality salt for less money. Unfortunately, when Pope Paul III came to power, he eliminated this privilege, forcing the Perugian citizens to pay almost double for their salt while he benefited greatly. The people grew angry and refused to pay this tax, thus resorting to making their dishes without salt.

Interestingly, salt-less bread dates back to long before the Salt War and may simply be connected to how it pairs with Italian dishes. Italian foods and sauces are filled with so much flavor that the blandness of the bread actually compliments the rest of the food without overwhelming the other strong flavors. Additionally, many other components of an Italian meal contain a lot of salt and would not benefit from salty bread.



Aperitivo

Another gastronomic element that is an essential part of Italian culture is aperitivo. Aperitivo is not only a pre-meal drink, but it is also a cultural ritual that brings people together to enjoy the presence of loved ones. The word aperitivo is derived from the Latin word “aperire” which essentially means “to open” the stomach before dining. Aperitivo is believed to have been originally enjoyed by King Vittorio Emanuele II during the 18th century, as he used to embrace a delicious, spiced white wine as his pre-meal drink. Italians adopted the act of aperitivo and turned it into a way to spend time with loved ones accompanied by a delicious snack and drink. Aperitivo usually takes place between the hours of 6 p.m. and 8 p.m. The act of aperitivo is a vital part of the Italian lifestyle, which is why bars and restaurants all over Italy have aperitivo hours. The drink that is consumed during aperitivo is known as an ‘aperitif.’ Aperitifs are usually accompanied by a variety of snacks, including crostini, polpette, arancini, and multiple other Italian delicacies. The array of snacks that are served is dependent on what the restaurant or bar serves to their customers. Aperitivo originated in Italy, and to this day, it is continued in many forms all over the world.





Travel





The Souvenir Business and How it Affects Our Travel:

How souvenirs attach our memories to things but provoke a wasteful habit

By Lily Fletcher
Photo by Gabriella Marino
from Unsplash

The word “souvenir” was first coined by Horace Walpole in 1775 and derived from the French meaning of the verb “to remember.” Cities all over the world produce mementos that are exact replicas of their most famous sights or customs to entice tourists to purchase them as a way to preserve their memories of their travels. Many tourists, including myself, purchase a small trinket or token as proof of the places they have traveled.

Since I began studying abroad, I’ve gathered pins to display on my backpack as a record of my trips. Every location I’ve visited is depicted on my backpack, which I carry wherever I go. A lot of my friends have postcard collections to mail to their loved ones or even use in scrapbooks. The act of collecting these small trinkets can be a way to document one’s travels by associating memories with small objects.

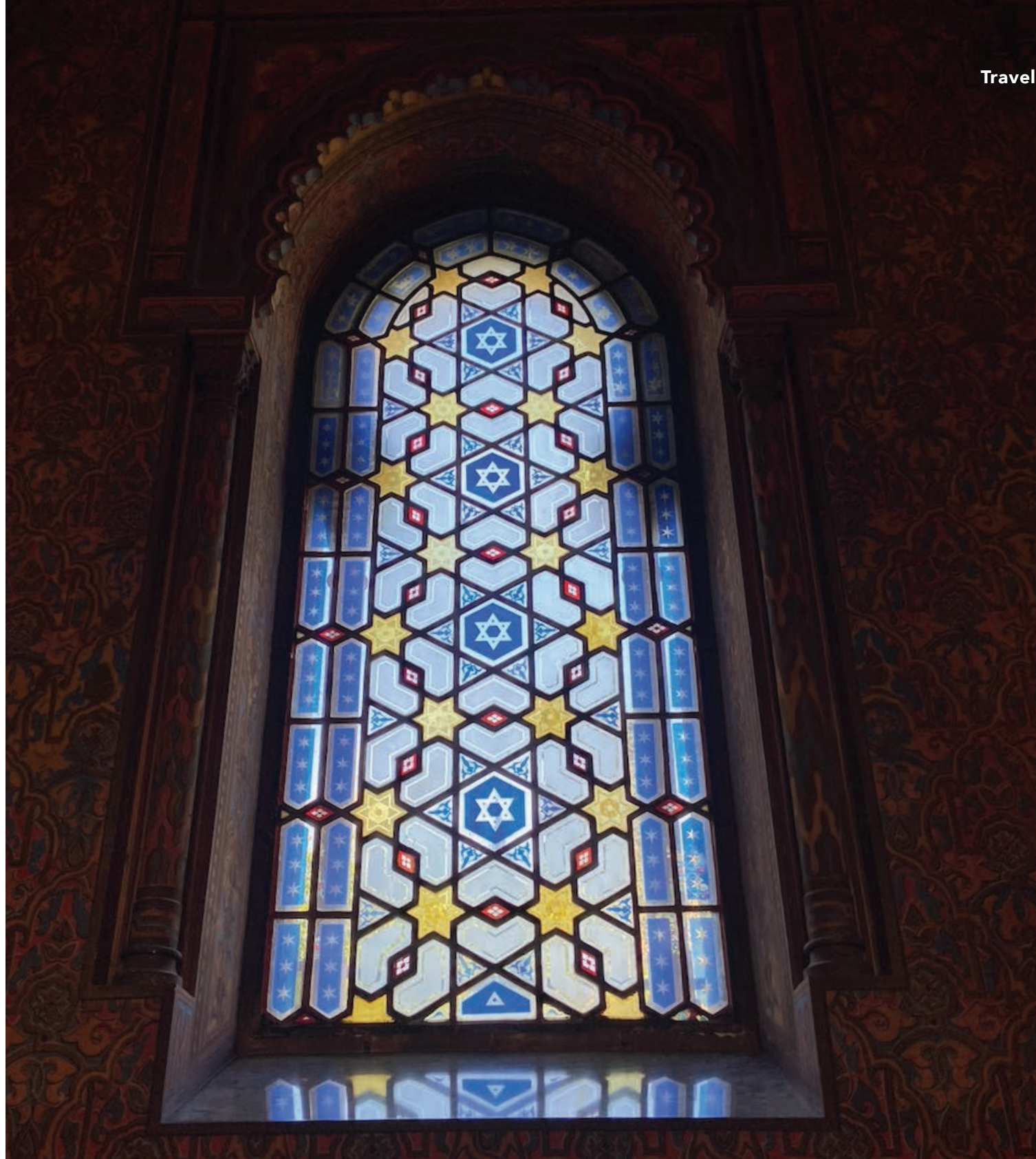
Countless souvenir vendors offer hundreds of memorabilia for tourists to choose from, ranging from keychains and magnets to t-shirts and shot glasses. There are also more unique ones, such as Venetian masks or men’s underwear that have the Italian flag on them. Ultimately, the items collected serve as physical reminders of our experiences abroad and allow us to continue reliving those memories long after we’ve returned home.

Although these types of tokens may be enticing and often goofy, it’s important to understand how this kind of souvenir shopping may be problematic. Often, Italian cities are selling souvenirs that don’t align with what the city is actually known for. For example, Venetian masks and magnets with the Roman Colosseum are being sold in Florence. Not only is this confusing for tourists, but it detracts from the landmarks that cities are recognized for.

Unfortunately, I find that a majority of the time, my souvenirs get lost, thrown away, or sit on the bottom in a random drawer collecting dust. The industry turns a city’s most significant artifacts and monuments into material items, which lessens the significance of the actual landmarks and elevates the significance of buying a souvenir. All of the wonders and highlights of a place like Florence or any other famous location are commodified right in front of the tourists’ eyes, with small plastic replicas of Michelangelo’s David or fake leather trinkets. By purchasing these goods, it’s easy to miss out on experiencing the true parts of the city and the real goods and services that places are known for.

As a tourist, it is important to research where you are going and understand how you can positively impact a city through your shopping and tourism. Research what a place is known for, whether it is Florence for its leather, Venice for its extravagant carnival masks or even Piedmont for its discovery of the white truffle. Buy things that the city is truly known for and avoid purchasing meaningless items that will likely become forgotten in the bottom of a drawer.

Understand the monuments and take the time to visit them. Take photos to remember your time there rather than buying a magnet. Practice sustainable shopping and check out the vendors who are artisans in their craft. These keepsakes will be twice as meaningful and serve as better reminders of your amazing adventures.



How to Keep Kosher for Passover Abroad

Finding Answers from the Community of Florence

By Zoe Heller | Photos by Author

The Jewish quarter of Florence is rich in history, and as I make my way to visit the Synagogue of Florence, I can't help but ponder on my own Jewish history. The outside of the synagogue is a light rosy color, and the top is under construction, so I try to visualize what it looks like in its complete form. The museum is inside the synagogue, and as I make my way up the staircases to multiple stories of artifacts, I slowly read the descriptions and historical stories of my people. I am the only person in this area of the building, and the peaceful, hushed environment allows me to be extra conscious of my surroundings. There is a wall with the names of Florentine Holocaust survivors, and I look for my grandfather's name in hopes of discovering that I have roots here. My grandfather was the only member of his family to survive the concentration camps, and he was not one to talk about his experience, so my family had very limited information about our ancestral history. I see the name Vogl, which is similar to my grandfather's name, which was Vogel before he changed it to Fogel when he arrived in the United States. I continue to explore the museum exhibits and learn about the history of the Jewish community in Florence before heading to the sanctuary. I take in the vibrant colors of the stained-glass windows reflecting on the bimah, which is the main stage and traipse amongst fellow Jewish visitors.

The men wear the disposable kippot, or head covers that they retrieved from the entrance, and I am transported to the high holiday services I attended each year as a child. I then make my way to the gift shop in hopes of meeting someone who can help me find the information I came for.

One of the first concerns I had when I arrived was the difficulty I would likely have attempting to keep kosher for Passover this year. I've always tried my hardest to keep the holiday with the help of those around me. Growing up, this was my grandmother cooking meals for the week when we visited her in Florida every year. In college, this became attending seders at Hillel at my university and receiving care packages sent from my parents in New York to my school in Ohio, filled with snacks and kosher for Passover ingredients. I have never broken the dietary restrictions of Passover, at least not on purpose. Being abroad, I am surrounded by flour-based pasta, pizza,

and gelato cones, and as the holiday creeps closer, I wonder how I will get through the week of essentially no carbs.

Foods that are Kosher for Passover must be unleavened, free of leavening agents, or processed outside of a facility that uses leavened flour-based products. These rules are in accordance with Jewish dietary regulations, which forbid the consumption of wheat, spelt, barley, oats, and rye, or really any type of carbohydrate, in remembrance of the Jewish slaves who fled Egypt. The Israelites were so eager to escape their servitude that they neglected to wait for their bread dough to rise. This means no pizza or pasta for eight days. I have been scouring the internet for resources on where to find Kosher for Passover

options at grocery stores and restaurants in Florence and have had little luck.

Subsequently, I have taken it into my own hands to venture into the streets of Florence to find someone to speak to who can point me in the right direction.

At the gift shop of the Synagogue's museum, I am greeted by an older woman who could have been no taller than 4 foot 11. "Are you Jewish?"

I ask because I have learned from experience that just because someone

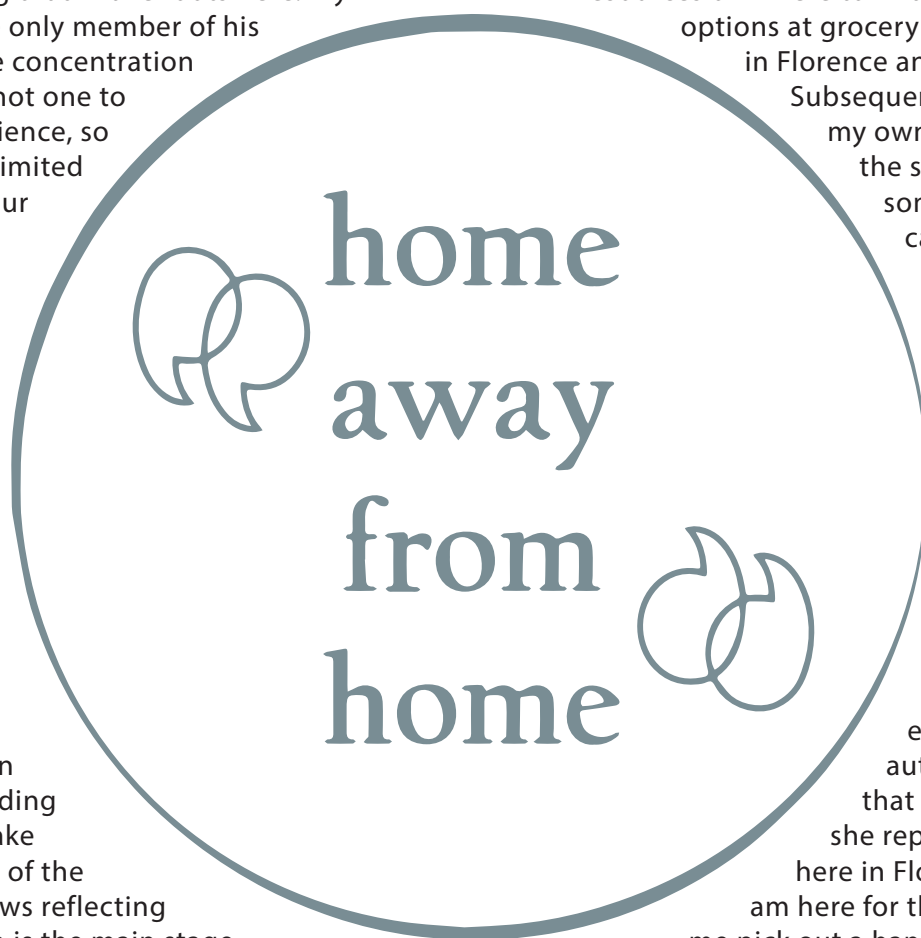
has a job at a Jewish establishment does not automatically indicate

that they are Jewish. "Yes," she replies, "are you studying here in Florence?" I tell her that I

am here for the semester. She helps me pick out a handmade mosaic ring in

the shape of the Star of David and a matching necklace for my mom. After schmoozing with her for a few minutes, I asked her if she could tell me about her experience of keeping Passover in Florence. Excitedly, she tells me, "I usually can find matzah at the Kosher Market, located next to the Great Synagogue at Via dei Pilastri, 7a/r. The Carrefour Express location on Via Carducci has a Kosher section, and I can recall finding options there. I avoid going out to restaurants for the eight days that prevent eating unleavened bread, but if I am looking to eat out, Ruth's Kosher Restaurant at Via Luigi Carlo Farini, 2a, often offers a limited menu of Kosher for Passover options but is closed during most of the holiday." She writes down the addresses for me on my receipt. After chatting with her, I decided to take her advice and get lunch at Ruth's next door.

I am welcomed by an older gentleman who asks if I would like to sit. "Would you like a menu in English, Italian, or Ivrit?" I am impressed with myself that I



remember that Ivrit means Hebrew. I sit at a table in the middle of the restaurant by myself, and although it is not yet Passover, I tell him I am researching the options in Florence and would like to try something kosher for Passover. I ended up ordering a grilled artichoke in the traditional Roman Jewish style and a dish with salmon and eggplant with an Israeli salad. While I crunch on the artichoke leaves, the waiter informs me that the stem is the best part. I take a bite, I am surprised by the hearty and slightly nutty taste and soft texture. This is my first time trying this dish, and I am delighted to find that my choice was a good one. On to the main meal, the combination of tender eggplant, which is my favorite vegetable, sweet and acidic tomato sauce, and rich smoky salmon combine ingredients I have always loved separately and pair perfectly together, just as I had expected. The crisp Israeli salad reminds me of the style of food I ate when I visited Israel when I was 16. The flavors make me feel comfortable with my heritage for the first time in Florence. After being surrounded by friends who have eaten non-kosher food like pork and meat with dairy for the past few months, I am happy to be sitting

amidst strangers who share my dietary preferences, which are a result of my culture.

The people around me laugh and enthusiastically eat, and although I do not know them, there is a sense of solidarity.

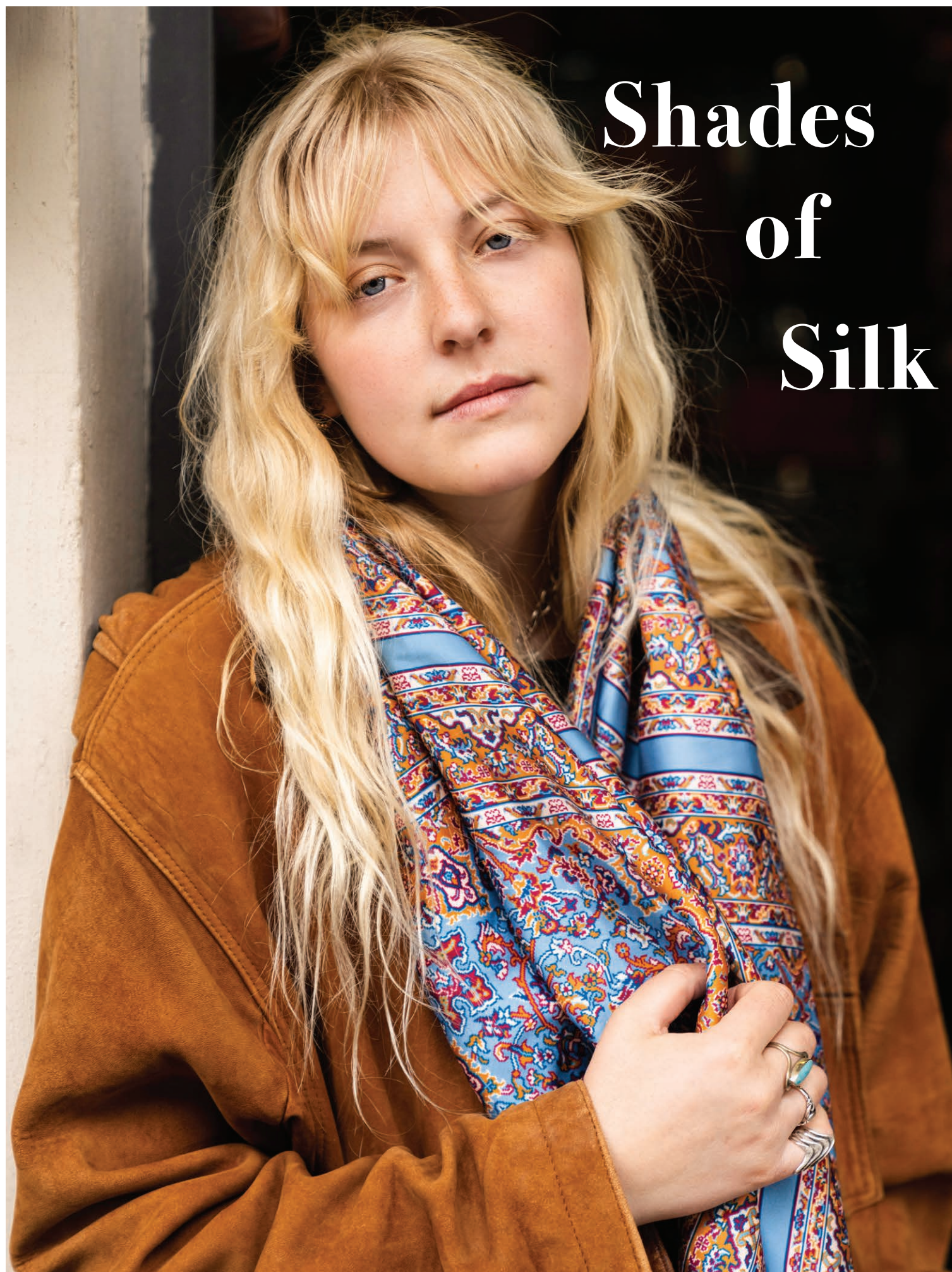
The old man, who was seemingly the owner, was sitting at a different table and chatting with guests. After a while, he takes a seat at my table as if we were old friends. I asked him about Passover in Florence. "During the holiday, the local Chabad hosts seders for students. I hope to see you in attendance," he tells me. I will definitely be looking into attending at least one. The restaurant is small and intimate, with a small bulletin board with posters and drawings, one with the words "home away from home," which feels fitting. My experience searching for those who could give me advice on keeping Kosher for Passover opened my eyes to a lively community of people who were happy to help and gave me insight and comfort that I would have never found if I had not been out looking for it. This experience has made me more confident in my Jewish identity as a study abroad student and has given me a sense of ease as the holiday approaches.



The image is a vertical composition of various geometric shapes and colors. At the top left is a yellow-green quarter-circle. To its right is a solid orange rectangle. Below the yellow-green shape is a large blue-grey rounded rectangle. To its right is a light orange rounded rectangle. Further right is a yellow-green eight-pointed star. In the center is a large orange rectangle containing the word "Fashion" in a light orange serif font. To the right of this rectangle is a light orange rounded rectangle. At the bottom left is a light orange rounded rectangle. To its right is a blue-grey vertical bar. Further right is a vertical stack of three blue-grey shapes: a circle, another circle, and a rounded rectangle. At the bottom right is a large yellow-green rounded rectangle. The overall aesthetic is modern and minimalist, using a palette of muted earth tones and blues.

Fashion





Shades of Silk

The cobblestone streets of Florence can often feel like a runway in a fashion show; it's not uncommon to spot stylish and unique outfits from passersby on a stroll through the city. The following photos are from FUA-AUF students Mason Mukhar, Molly McHugh, and Kate Rodebaugh, who showcase a range of looks one might spot while in Florence.



Model: Mason Mukhar
Photographer: Molly McHugh
Stylist: Molly Mchugh
Make-up Artist: Molly Mchugh

Mason is wearing a simple white cotton set from United Colors of Benetton and a black top underneath, elegant gold and green jewelry, and brown and neutral makeup and wearing white vans to compliment the full white neutral outfit and having no other accessories.



Model: Kate Rodebaugh
Photographer: Mason Mukhar
Stylist: Kate Rodebaugh
Make-up Artist: Kate Rodebaugh

Kate is wearing a scarf from the Santa Croce market with blue, cyan, and orange designs. Layered with a mix of silver and gold accessories to emphasize the Wunderkammer feel. With a vintage LL Bean leather jacket thrown over a black shirt from Target, the colors remain simplistic so as not to overpower the scarf but to compliment it. She is wearing blue bell-bottom jeans from Nordstrom and black boots from ASOS.







Model: Molly McHugh
Photographer: Kate Rodebaugh
Stylist: Kate Rodebaugh
Makeup: Molly McHugh

Molly is wearing a scarf from Mercato Di Sant'Ambrogio. The scarf is a tan base with red, green, yellow, and blue colors implemented in floral arrangements and other designs. She is wearing a mix of accessories, including a simple gold necklace and an eclectic group of colored rock bracelets in green, blue, rust, and black. She is wearing a French Calico patterned skirt and a simple black top from unknown brands, and her footwear is Converse High Tops.



**FASHION
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CRAFT TO BUSINESS

By Julia Principe | Photos by the Author

Throughout the streets of Florence, especially in the Santo Spirito area, there are an abundance of artisan workshops. Peering through the windows of these stores, I see women or men working tirelessly at their craft. Walking into their space, you see the sweat on their face, the roughness of their hands, and the passion in their eyes. This is what I saw walking into Roberto Ugolini's store. Ugolini makes custom shoes for his clients. He is a Florentine, born and raised in a family of shoemakers. Ugolini learned the craft from his grandparents, as well as a master shoemaker named Primo Vessilli. He started out repairing other people's shoes or making them for his family members, but he wanted more. As Ugolini continued to hone his craft, he eventually opened up his own store.

When you first walk into the store, you see that it is lined with a unique variety of handmade leather shoes. Each set of shoes is a different color, style, and print; no two pairs are alike. Also, the store ambiance is comfortable, well-lit,

custom option. Why not have a comfortable pair of shoes designed personally for you, which will likely last you a lifetime? Albeit, there could be drawbacks to this choice, including that the waiting period is long and the price is higher than even luxury brands. However, what designer brands do not have in common with Ugolini is the "Made in Italy" traditional techniques. With Ugolini, we thoroughly understand the production process, the quality of the materials, the craftsmanship, and the customized nature of the shoes. What I really liked about walking into his store was watching him at work, as it demonstrates how much time and effort he puts into creating each pair of shoes. Seeing Ugolini perform his craft with such patience, perfection, and skill highlights this "Made in Italy" work ethic, which goes to show that these are more than just shoes, as they are also a piece of art.

Ultimately, Ugolini has a lot of imagination behind his pieces. While he takes inspiration from what his customers



organized, and inviting. The first step in his shoe-making process is the customer choosing the shape, pattern, leather, and seams of the shoe. Next, their feet are measured on a white piece of paper. This process involves various sections of the foot being measured. These measurements are transferred onto a wooden base which Ugolini adjusts to align properly with the measurements. He does this by filing and modeling by hand.

Ugolini's process can take up to six months and carries a minimum price of 1800 euros. Although this price for a custom-made pair of shoes is expensive, many see and understand the greatness of Ugolini's craft and store. There are several articles written about him, and he has a 4.8-star average review from customers. Personally, I loved the variations in the styles of shoes and appreciate how much time and effort Ugolini worked in perfecting his craft. He ensures that the customer is comfortable and content with their purchase and that the shoe is a perfect fit while complementing the one's wardrobe and feet. Ugolini is an example of a man who started out employing a family craft and was able to turn it into a successful and lucrative business. I consider Ugolini's story to be very impressive. In comparison to a designer brand, like Gucci, for example, I would choose Ugolini's

tell him they want in their shoes, he also takes the liberty of going beyond what is requested. After perusing his shoes, I saw an element of uniqueness in terms of the styles and prints he uses.

I have no idea how designer shoes are made, but seeing Ugolini's traditional methods in action, the exquisite, high-quality leather is used, and the hundreds of unique shoes scattered throughout the store appealed to me much more than purchasing designer shoes from a rack. His work is much more than a simple purchase, it's an experience.

We see through Ugolini's tenacious attitude that success comes from a combination of hard work, determination, and the willingness to take risks. His innate desire to become the best in his field pushed him to seek out mentors and experts in his industry. He's not afraid to ask questions, seek feedback, and take constructive criticism to improve himself. Instead of having a negative attitude of believing there was nothing more for him to learn, he had the curiosity and determination to learn everything he could to be one of the best. I believe that with Ugolini's work ethic and attitude, his dream of turning artisanal craftsmanship into a brand became achievable.

Through Ugolini, we see that it is possible to turn a craft into a successful business.



Reinvent the past,
and fly into the future.

Designer: Kayla Brown
Concept by Creative Advertisement:
Jenna Schuler, Landree Tullis, Bethany
Lund, Emalee Barr, Sophie Hayes,
Emma Graffagnino, Sarah Kierack

The Made in Italy *Dream*

By Autumn Goldy

Taking a dream and turning it into reality is one of the most romanticized ideas in society today. We are constantly told, starting from childhood, to follow our dreams. That is when we will be happy. Kids' television shows and most adult shows today as well show the main character leaving their old life behind to pursue their passion. That's simple, right? Well, if someone asked you to drop everything right now, forget what you studied at university, leave your job who cares about the money, and pursue your lifelong dream! Would you do it?

Giovanna Flavia Bruno is the designer at Monnaluna fashion jewelry in the Oltrarno area of Florence in Sdrucchiolo de Pitti. I got to hear her story when my class visited her store, and I have remained inspired by her ever since. She is Canadian, a daughter of Italian immigrants, and moved to Florence to start a family and follow her dreams. She designs all of the jewelry, and her husband, an Italian, makes the pieces by hand. Every piece of jewelry is one of a kind and inspired by the Renaissance, and encapsulates femininity. She is passionate about everything related to artisanship. She loves the personal connection with her customers, and her passion is radiated through every piece of handmade jewelry. In class, we discussed the meaning of "Made in Italy." Made in Italy does not just mean something was produced in the country of Italy. Italian techniques must be used, Italian products and tradition. Although Giovanna is from Canada, all of her designs and creations are most definitely qualified for the Made in Italy title. She learned her craft from traditional Italian artisans, and her husband hand makes all of the pieces in their shop. Her designs are inspired by Italian Renaissance art and carry Italian tradition, culture, and meaning. They represent more than just beautiful accessories, they represent what it means to be an Italian artisan. Monnaluna is a global company. The

brand travels from Florence to trade shows all around the world, from the United States to China, selling its high-end, handmade jewelry. Since Monnaluna has ventured outside of Florence and is worn around the world, are Giovanna and her husband still artisans? Florentine artisans are highly skilled in their craft and preserve traditional techniques and skills, which Monnaluna respects. Usually, artisans are known for working in small shops and workshops. Monnaluna's workshop is small in the heart of Florence, but they sell their products globally. So, are they still artisans? It is extremely impressive to think that Monnaluna maintains its traditional artisan characteristics but has adapted to the changing business world and is able to be a successful global company as well. They are still modest and small, making each piece by hand the traditional Italian way, and have found success while maintaining their original Italian craftsmanship. Artisans, along with other Italian traditions like chefs, artists, historians, and many others, keep Italian culture alive. With the world changing so quickly and technological advances everywhere we look, it is very easy for people to turn to cheaper ways of doing things. For example, products could be mass-produced and even made in factories on the other side of the world for a fraction of the price they can be made here. Quality can be sacrificed in order to maintain profit margins, and every day there are more ways to cut costs at the expense of quality. But Italian artisans make the conscious choice not to cut costs. They do things the authentic Italian way, like hand-crafting renaissance-inspired jewelry in their workshop on the historical Sdrucchiolo de Pitti. To artisans like Giovanna who followed their dreams to become an artisan, maintain the integrity of the "Made in Italy" title, and never sacrifice quality for larger margins, thank you from all of us who you inspire every day.

Postcard Pants

By Tevka Lackmann | Photos by the Author



Welcome to my World
of Self-Expression

From the time I could hold a pencil or a paintbrush, I have always been creating - trite but true. Art was something I instantly gravitated toward as a kid, and my love for it has only increased since then. My artwork may have begun on the 2D realm of paper and started within the confines of typical frames - but at an ever-increasing rate, it has spilled out of my sketchbooks and off of my canvases - and onto my everyday outfits. It started with shoes. Canvas kicks were easily filled with doodles and more. One day I had the thought that I could easily paint on a larger wearable canvas - jeans! I'd previously despised wearing denim, but at that moment, I was an instant convert. Denim jackets offered a perfect paintable panel as well. I have designed more pieces than I can reasonably wear at this point, resulting in some closet-cleanout art sales. In the (hopefully near) future, I would love to start making and selling one-of-a-kind clothing in a variety of sizes and styles. An unintended byproduct of my wearable works is the conversations that occur. People are interested to see what's on my jeans, the type of paint I use, or if I have advice to share on how to create their own. Being able to wear my art is a wonderful way to get it out there and potentially even spark creativity for others. I do have a few top tips from over the years.

First and foremost, locate some jeans to paint. Here in Florence, I've had my best luck finding fair-priced pairs at the Cascine Market and Santo Spirito Square. As for back in the States, I have no higher recommendation than the Goodwill Outlet. You pay by the pound, and there is daily turnover. The low price lends itself to attempting adventurous ideas and taking creative risks one may not otherwise try. As for the type of paint, I have had no issues with acrylic. It is flexible and a good entry-level paint for casual DIYs. Specific fabric paint would naturally be well-suited if you are looking to take the next step. Jeans being jeans, they are fine with minimal washing - inside them out when you do send them through for the best preservation. When it comes to content, the world is your oyster! In these postcard pants, I wanted to capture precisely that sentiment. I featured paintings based on my own images from the places I was able to travel in my time here, as well as passport stamps and little airmail accents to tie it all in. They are complete - for now - and ready to be worn to the next location I explore!

Check out many more of my works, wearable and more, on Instagram: [@DrawinChick](#)







Student Voice



Embodiments of 21st Century Florence

By Ryan Manor | Illustrations by Olivia Corvelli

Wunderkammer, or the cabinets of curiosities, have historically been known as representations of the world's greatest entities during a specific time. Hundreds of years ago, Florentine wunderkammer contained collections of rare, valuable, or unusual objects. Some examples include archaeological finds, Egyptian papyrus, skeletons of extinct animals, and so on.

But one hundred years from now, what might we look back on to represent life in 21st-century Florence? A contemporary Florentine cabinet of curiosity is a unique and exciting way to showcase the wonders of the modern world. Below is a list of items that capture the essence of 21st-century Florence. In reflecting on certain objects that represent an entire century, there are about a million different items that come to mind, and this list only scratches the surface of the possibilities.

Blub Street Art

Street art has become increasingly popular in Florence, with many artists using the city's walls as their canvas. These works of art can be found all over the city, from small alleyways to large public squares. Some artists even use their work to make political statements or raise awareness about social issues. While some may view this form of art as vandalism, others see it as a way to bring life and color to otherwise plain urban spaces. Street art has become an important part of Florence's artistic landscape. One notable street artist in Florence is known as "Blub." Blub is an anonymous artist who creates underwater-themed murals featuring famous figures. One of his most famous pieces is a mural of Michelangelo's David wearing a scuba mask, located near Piazza Santo Spirito. Another popular piece is a portrait of Leonardo da Vinci's Mona Lisa with diving goggles, which can be seen on Via dell'Agnolo. Blub's unique style and playful subject matter make his murals stand out among other street art in Florence.

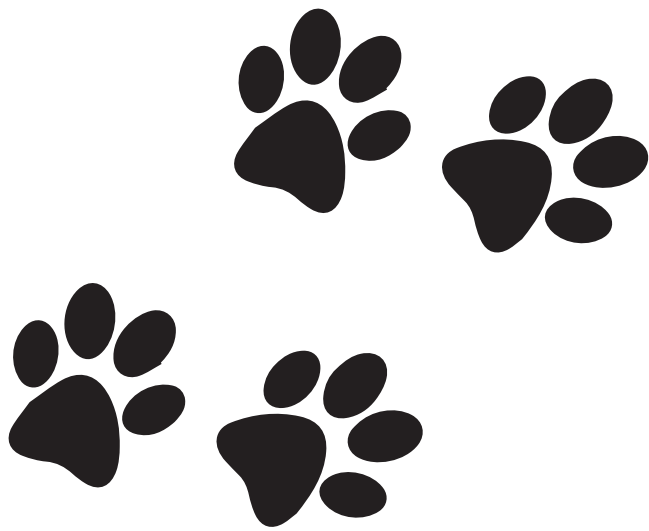


Smart Cars

An object that truly embodies current-day Florence is a Smart car. Smart cars have quickly become a popular mode of transportation throughout Europe. What may be an impractical car on a major highway becomes ideal on the narrow streets of Florence. It's compact size and easy maneuverability makes it perfect for navigating crowded city streets and squeezing into tight parking spaces. In addition to being practical, Smart cars are also environmentally friendly. They have low fuel consumption and emit fewer pollutants than traditional cars, making them the perfect solution to a variety of concerns.

A Leather Good

Leather goods are in themselves an embodiment of Florentine culture. Today, you can't walk more than 100 meters in Florence without running into a leather goods shop. People from around the world are attracted to the variety of high-quality leather products that are made in Florence. From wallets to purses to jackets, the options are endless. There's a diverse range of styles of each item, constantly changing to keep up to date with current fashion trends.



Dog Accessories

The dog scene in Italy is truly like no other. From tiny Gucci jackets to bedazzled Fendi collars, the streets of Florence are swarmed with the most fabulous dogs rocking the newest trends in dog fashion. Large department brands have added sections to their stores that are full of luxury dog accessories, from designer leashes to high-end dog beds. It's not uncommon to see an Italian Greyhound in a tutu or a bulldog in a top hat walking down the streets.

A Vintage Jacket

It's slightly ironic how even in modern times we still keep traces from the past. Florence possesses a variety of vintage stores and markets, becoming a popular shopping spot for locals and tourists alike. Scattered throughout the city are numerous vintage stores and markets, each with its own unique selection of goods.



Each of these items represent contemporary examples of wonder in Florence. Times have definitely changed, and a modern Wunderkammer looks significantly different than it did hundreds of years ago. However, one of the best aspects of Florence is that even as times change, some things stay the same forever. Take, for example, the violinist playing classics in the courtyard of the Uffizi, or the beautiful architecture around the Piazza della Repubblica square. However, there are also many new and exciting things to discover in the city. Whether you're interested in ancient wonders or modern marvels, Florence has something for everyone to discover and appreciate.

The page is decorated with several large, stylized orange paw prints. One is at the top center, two are in the upper middle section, and two are in the lower left section. The prints are simple, rounded shapes in a warm orange color.

The Florence Dog Guide

By Charlie Kuchman | Photos by the Author

If you've ever heard the word Wunderkammer, you know that it comes naturally to everyone. It's our basic passion to collect things that we find beautiful or interesting. Observing dogs has been my source of Wunderkammer this semester, specifically in shops. Every time I see a store with a dog inside, I have to go in. By doing this, I realized I got a lot more out of it than my hourly dog fix. I got to meet the owners behind these dogs, people that started the store because of their own special wunderkammer and that willingness to share it with others. The point of this article is to share my list of dogs around Florence so far, highlight some of their owners and shops, and encourage you to visit to see if you get the same sense of Wunderkammer I did...and, of course, to pet some dogs.



This first puppy helps manage Domus Aurea, a beautiful store full of space-age and modern contemporary chandeliers, tables, mirrors, and other household items that blend functionality with art. When you walk over to the store, Nocciolo, a little scruffy Jack Russell dog, will be waiting to greet you. After he licks your hand and gives you a few sniffs, he will hop back onto his post in the window, watching the traffic go by. Then you can get down to appreciating Paolo, the owner's impressive collection he's been gathering for 24 years. Since 1999, Paolo has felt that the functional art he has in his home is very important because it is not only a reflection of himself but also the place he regains his energy. He

describes the pieces he handpicks are energetic and timeless. He says in his life, he wanted to do one thing where he had passion, and that was own a store and collect things that speak to him and his customers. His dog's name, Nocciolo, he says, means the bone of the fruit and well-built of all muscle. He said he always knew he wanted a Jack Russell dog, but like his art, he wanted his companion to reflect his energy and speak to him. "Dogs usually reflect their owners," he says, and by looking at them, you can see the two pair together very well. They both have a huge sense of pride in their store, for their collection and for each other. Go across the river, and you'll find Bob, a big fluffy ombre dog who has been the



official the mascot of Galeria since it opened in November. When you walk in, even though the store is not very long, it takes you forever to get to the back because your eyes are caught by all the colors, beautiful pieces of jewelry, and clothing. Once you get to the back of the store, you'll see Bob lying next to his owner, Sofia, while she hand-makes her next piece for the store. Her sense of Wunderkammer came from her dream to want to make not only her own homemade things but bring attention to others as well to highlight their creations. She has always been a world traveler, and as she traveled, she collected different beads, charms, clothing, and other handmade items. She decided to set up a store for her own artwork inspired by herself and others. She describes an "instant love" of the things that inspired her work, just like Bob. When asked if she always knew she wanted to own a store with Bob, she said no and described it like this: "Sometimes you have an idea, but the universe has to arrive in that moment." It means that sometimes you have an idea of where you want to go in life, but the universe decides when you are ready for great loves like things, people, and animals to come into your life. When you visit Galeria, I recommend petting Bob first because it will take time for you to admire all the beauty in Sofia's store.





Our last stop is called Legatoria S. Agostino, when you walk in, chances are Blu will have his big German shepherd body stationed at the entrance of the door. When I first visited, his owner, Francesca, had to take his paws and gently pull him away from the door in order for people to come in. Blu is really laid back, and he's a seasoned vet of watching his mom teach people how to learn traditional Italian Paper Marbling. Francesca and her family, the Cozzi family, have owned print shops around Florence since 1908. In Florence, you will see this paper-marbling art everywhere, but at Augusta Astoria, you get to choose your own colors and make your own print yourself. From the print, Francesca and Blu make picture frames, pencils, sketch or notebooks, jewelry holders, or postcards out of your print you get to take home. It's an old Italian tradition, and at another one of her family's shops called Rilegatore di Libri, you can visit Rea and Akira, two more family shop dogs. The Cozzis are very passionate about their work from their years of collected skills passed down through the generations.

All of these shops and the ones listed are amazing places to visit that embody the spirit of Wunderkammer. These people have an eye and a passion for beautiful things, and it drives them to want to include the people of Florence in their love of their collection. All of these stores and the ones below would be perfect if you'd like to get/give some puppy love and discover what makes the people and dogs here so special.

Glued to the Beach of Como, Italy

By Sarah Klepack | Photo by the Author



The sun's reflection on the bright blue water and the soft breeze coming from the light drifting off the lake put my mind at ease after a long day of travel. The crowd on the beach all turned their eyes to a train, far in the distance, climbing up a massive cliff. I immediately thought of the little train that could. Just 30 minutes ago, my brain was jumbled in thoughts. I was going over the itinerary for today: get to the Duomo, walk around the lake, get to the Tempio Voltiano, visit the Basilica of Saint Abundius, and be early for our dinner reservations at Trattoria la Costa. Now I am standing here. Unable to move from the sand. Mesmerized by a random train. "I just don't understand how it will make it all the way up," I proclaimed to my friend Grace. Without turning her head, Grace replied, "It will." The train did indeed make it up the cliff. I looked at the time on my phone and panicked when I saw we were behind schedule. My brain was telling me to bolt off the beach, but my heart stayed glued to the sand. Weirdly enough, the longer I stayed on the beach, the more my heart rate decreased. I was advised against traveling here, as everyone warned me the multiple forms of public transportation would exhaust me. It turns out that taking numerous trains and buses is not as simple as it sounds. However, a 10 euro round trip train from Milan to Como is hard to say no to. While they may have been right, feeling the crunch of the sand in my shoes, watching everyone socialize over the beauty of the water, and admiring the cliffs covered in colorful houses in the distance made the trip to Como, Italy, all worth it. The town of Como comes straight from a

movie set. There are cobblestone roads all around, little shops and restaurants, and beautiful churches, including the Cattedrale di Santa Maria Assunta, which has free entry. The town is very walkable, making it the perfect day trip. While stunning, I would not suggest staying more than one night, but check out the other towns surrounding Lake Como. There was a brightness in the air. The soft scent of the beach and food made it hard to pout on such a beautiful day. The water's fresh smell encapsulates the entire town. The children ran around, the couples held hands, and the friends were chatting away as if they were catching up for the first time in years. I looked at my phone for just a second. We were now almost 30 minutes behind schedule. "I don't think we need to go to that museum," Grace said. I nodded in agreement.

On top of the water sit many boats. They move back and forth with the waves. If you look long enough, they seem to be floating away. Strangely enough, there were no boats or people to be seen in the center of the lake. It was empty and peaceful. Como rests at the very tip of Lake Como, which is a town that should not be missed. However, there are multiple trains and boats that reach other areas of the lake, including Bellagio, Varenna, and more. If you have the time, I encourage as much travel around the lake as possible. Gazing into the water, one could see the depth and darkness of it. Who knows what lurks beneath the surface level of Lake Como? For all we know, there could be a giant sea monster resting peacefully at the very bottom, hidden from the public, or maybe, there is just mushy sand.



Going to Lake Como makes one think about the random possibilities of the world, as opposed to when laundry will get done and how little money is in the bank. You can just sit. Wonder. Think. I actually forgot about the itinerary after the one-hour mark hit. If you look hard enough, you may even see a blurry outline of yourself. Looking at my reflection, I started to reflect on my own life. I was frantic while arriving in Como because I was not sure if we had enough time to do everything we researched. However, looking at myself through the lake, I knew I planned enough time because all I needed to do was admire what was right in front of me. My mind is always thinking days ahead. I never have truly experienced the luxury of appreciating the moment. This is something that I have struggled with while traveling. Como, Italy, made it easy to focus on what I was doing at the moment. It is always the hours before the trip that I feel the most stressed about something going wrong. There are so many places and things to see, and all I want to do is go, go, go. Although, I can't imagine moving from this spot any time soon. "Should we go get gelato?" Grace asked me. I stared at my reflection for another second. I looked up at Grace and gave her a disapproving look. "Maybe in a bit," I replied. Grace nodded in agreement and continued to look down at her reflection. Both of us lost in our thoughts, not quite being able to comprehend this surreal yet simple moment in time. Como rests at the very tip of Lake Como, which is a town that should not be missed. However, there are multiple trains and boats that reach other areas of the lake including Bellagio, Varenna, and more. If you have

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Alumni







Geannaby Hernandez

By the FUA-AUF Alumni Association

Introduce yourself.

My name is Geannaby Hernandez. I am from New York, I traveled to FUA-AUF through my high school's culinary program, Harry S Truman High School.

When did you study at FUA-AUF?

I was a part of the Summer 2017 pre-college session, I registered for Street Photography and Food, Culture, and Society in Italy. I chose to study abroad at FUA-AUF because of the courses they offered and the location.

Why did you choose to study in Florence?

Who wouldn't want to study abroad in Florence? The location is rich in culture, beautiful streets, and amazing food. This was my second time traveling to Europe, this program gave me a chance to travel to Europe again. I was very excited and proud to say that I studied abroad at an amazing university. Many people were amazed to hear about my experience there, considering how young I was.

What did you do at FUA-AUF that helped you in your career and/or in your personal growth?

When I had interviews for jobs, I always brought this up, it was the cherry on top. They were sure to hire me after hearing about the experience I had. During my time in the program, we had classes and several outings. We visited vineyards and some famous attractions like the Leaning Tower of Pisa. Our outings consisted of other pre-college students who were registered and our RAs. They were in charge of ensuring the trips went according to plan. After arriving back in New York, we had an event at the James Beard House, It was a great experience to eat some great food and meet up with the students who came with us from New York. One of

my favorite memories from being in the program was our mini-graduation. My classmates and I left New York before our graduation, and as seniors in high school, it was a big deal for us to have missed our graduation. Our RAs and other students attending surprised us with a mini-graduation. It was very thoughtful of them to do that for us, it was something I will never forget.

If you had 60 seconds to convince a friend that they should study abroad at FUA-AUF, what would you say?

If I had 60 seconds to convince someone to study at FUA-AUF, I would say; Choose FUA-AUF, the staff at the school are very nice and help you with whatever you need. The courses they offer are amazing. You learn so much in a short time. The outings are just as fun as the courses. Imagine getting to study in Italy and also getting the opportunity to visit other locations, all while getting an education! Without a doubt, choose FUA-AUF for your studies!

How would you describe your experience in one word?

One word to describe my experience with FUA-AUF would be phenomenal.

Tell us about your profession and/or what you have been up to since you left FUA-AUF.

I enrolled in college for an associate's degree in baking and pastry arts and a bachelor's degree in hospitality management. Today, I am now teaching hospitality and baking at Truman High School! I get to share my stories about my trip with students who are applying for the program. It's great for them to hear this from someone who once sat in the very seats that they are in today. Thank you, FUA-AUF, for the amazing experience that I will never forget.

