

CHRC

C O M P A S S TM



HYPNOSIS UNLEASHED!

"Kevin's a superstar!"
-D. Barrett
Jimmy Kimmel Live




QUEENS

HOTEL & CASINO
Tues-Sat 9PM



www.HypnosisUnleashed.com



WWW.CHICCOMPASS.COM

MEDIA & MARKETING

Publisher Ann Parenti, Forgotten Song Music, LLC.
Editor in Chief Joan S. Peck
Fashion & Creative Director David Tupaz
Design & Layout Jake Naylor
Contributing Artist Photographers Jaime Lim, Megan Blair

DESIGN

Contributing Writer Brian G. Thornton

BEAUTY & FASHION

Contributing Writer Joan S. Peck

LIVING

Contributing Writers Stacey Gualandi, Joan S. Peck

TRAVEL & DINING

Contributing Writers Elaine & Scott Harris

ENTERTAINMENT

Contributing Writers Kendall Hardin, Sam Novak

ADVERTISING INQUIRIES

info@chiccompass.com | 702.736.8229
6600 W Charleston Blvd, Suite 117, Las Vegas, NV 89146

© 2021 All rights reserved. You may not copy, sell, distribute or disseminate any articles, photos or information without expressed written permission from the publisher. All requests must be in writing to info@chiccompass.com or 6600 W Charleston Blvd, Suite 117, Las Vegas, NV 89146. Articles written are the opinions of the author and do not necessarily represent the views of Chic Compass. All content is believed to be accurate at time of printing.

Contents

8

From the Publisher

By Ann Parenti

12

From the Editor

By Joan S. Peck

25

Adventures in Travel & Dining New Orleans

By Elaine & Scott Harris

37

Notoriety: Discover the Undiscovered

By Sam Novak

46

St. Jude Children's Hospital Offers Hope

By Stacey Gualandi

52

Ballet120: Defining a New Era of Dance

By Kendall Hardin

14

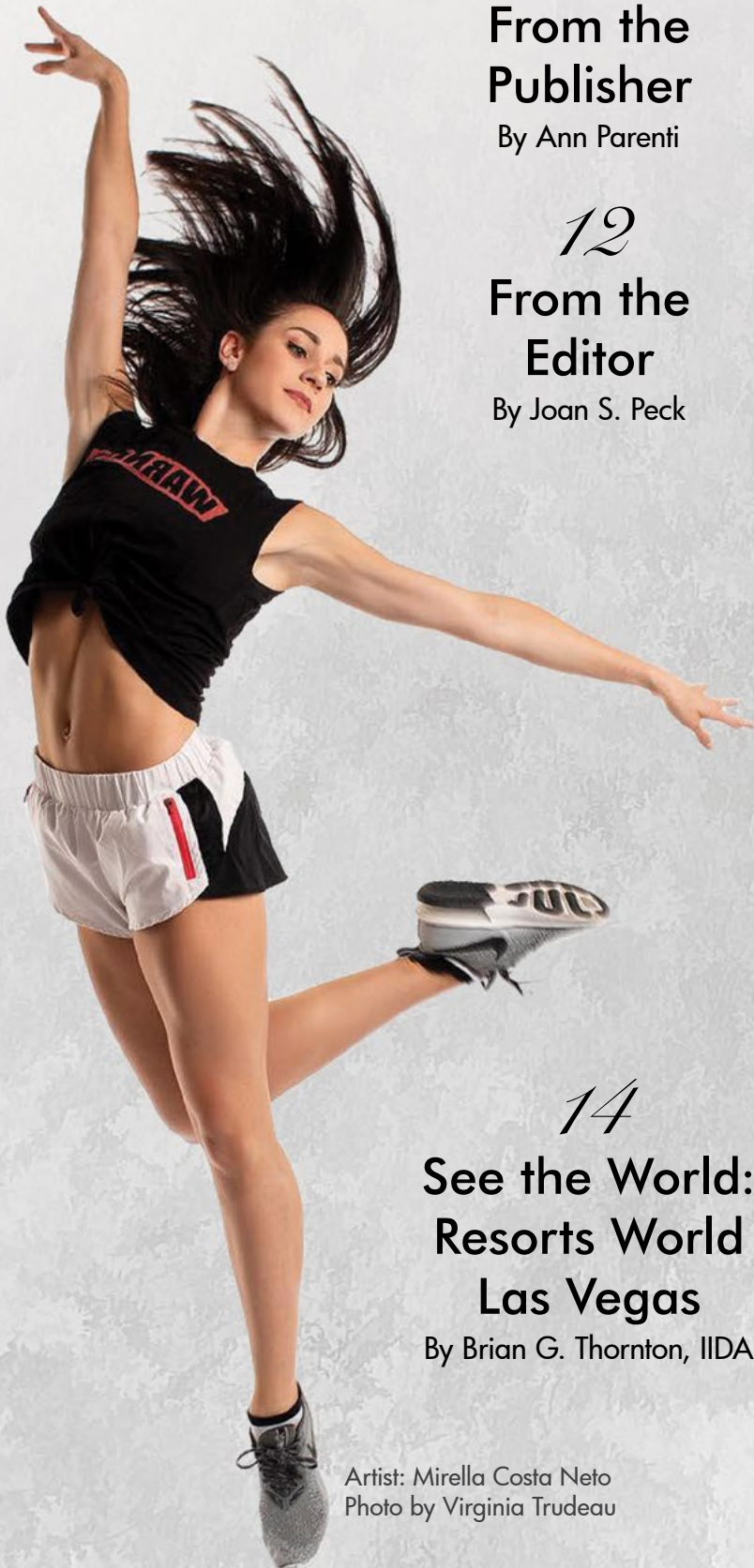
See the World: Resorts World Las Vegas

By Brian G. Thornton, IIDA

55

Orianne Collins: A Woman of Courage & Charity

By Joan S. Peck



Artist: Mirella Costa Neto
Photo by Virginia Trudeau

Artist: Michael Caye
Photo by Virginia Trudeau

68

**What's Black &
White, Sometimes
with a Touch of
Color? ... Style
Classics, of course.**

By Joan S. Peck

81

Boston's Fish House

By Elaine & Scott Harris

86

**The Timeless
Legends in Concert**

By Sam Novak

94

**Does Your
Best Friend Have
Four Legs?**

By Joan S. Peck

98

About Town

By Aeon Jones & Talbot Snow



CHIC

C O M P A S S

Contributing Writers



Stacey Gualandi



Kendall Hardin



Elaine & Scott Harris



Brian G. Thornton



Sam Novak



Joan S. Peck

DORIT SCHWARTZ

FINE ARTS SCULPTOR



Vine of the Soul II | 60 x 36 in



DORITSCHWARTZSCULPTOR.COM

Las Vegas, NV 89134

| 702.768.4998



Ann Parenti
PUBLISHER

From the Publisher

Here we are again! Back to the chalkboard we go, trying to unravel the mystery of how to balance our life and health with the issues of COVID-19 looming, which seems determined not to go peacefully into the night. We had a glimpse of hope in the late spring and early summer, but here we are into autumn with a new approach to what appears to be a drama that will be with us for some time to come.

With that said, Chic Compass continues to try to help you escape into a world of wonderment, if even for a short moment in time. We all could use a lot more light in this world because it's easy to find darkness in the news stories you learn about regarding our world minute by minute. So, my passion is to keep the light on no matter what the world wants us to believe. Now is the time to enjoy and appreciate every day we are here and do the best with what we can to help in whatever form we can to keep moving forward.

In my last letter, I mentioned that my cousin Sarah passed away this year of cancer, and I will be dedicating a few stories to her in the following few issues. Sarah was a committed animal advocate, and she did what she could to help. One of her favorite causes was Best Friends that ironically, I referred her to several years ago. We feature this unique charity in this edition. On the note of charity, you will also see that we are giving a spotlight to an organization that has worked miracles over the last several decades by helping children and their families survive during a child's cancer diagnosis. St. Jude Research Children's Hospital is a beacon of light, and it's a perfect example of what just one person can do once they set their mind to it—that person being the wonderful Danny Thomas. When you read the story, I think you will agree. We are delighted also to bring you a touching story of Orianne Collins and her two charities she is passionate about.

We have a fun trip for you to take without all the calories it took to write this story! We take you on a trip to NOLA—New Orleans, Louisiana—making you drool before you finish the article. As well,

we bring you on a journey to a new mouthwatering restaurant in Las Vegas that makes you feel like you just arrived in Boston for the fresh catch of the day— Boston’s Fish House and Bar in Tivoli Village!

Chic Compass always looks forward to introducing you to another fun fashion shoot that gives you a hint of what’s in store for current fashions. It’s simple and beautiful.

Entertainment, did I hear you say? Well, what about entertainment? We do not disappoint there either. We visit the very creative Notoriety in downtown Las Vegas giving you the story of a man that never gave up hope trying to create a space for entertainment to continue during the pandemic and beyond. We also tell you the back story of an institution of its own, Legends in Concert ... learn what this company has achieved over the decades. We share with you the delightful Ballet 120 and encourage you to check out one of their videos for a fresh new approach to dance.

Last, and certainly not least, we take you on a tour de force of Resorts World here in our very own city! What a tour it is, too! Completed in 2021, a year like no other, Resorts World will take the gaming and hospitality world into the next century when it comes to technology and creativity. Enjoy the tour!

In closing, this will be our last edition for 2021, and the next time we chat, it will be 2022. Maybe the “2’s” will be kinder to us all. Until then, have a wonderful autumn and holiday season ahead. I wish you all health and happiness.

Ann Parenti



OUR MISSION

Forgotten Song Foundation, Inc., a registered 501c3 organization, is dedicated to recognizing, remembering, and sustaining the visual artists and performance artistry of live music for future generations.

info@forgottensongfoundation.org
forgottensongfoundation.org



inspire your life...



MARIO BASNER'S

WORLD HERITAGE
COLLECTION

ART GALLERY



LE GRAND TOUR

diptyque
paris

WYNN PLAZA SHOPS
SECOND FLOOR
(702) 735-0127



Joan S. Peck
EDITOR-IN-CHIEF

From the Editor

Having St. Jude Children's Research Hospital as the cover of this edition of Chic Compass magazine brings your attention to the issue of health at this time in our history like none other. For many of us, we are still surviving COVID-19, while others are challenging and fighting other health issues. Bringing this to the forefront highlights greater awareness and appreciation for what is in place to help others heal and overcome their illnesses and diseases. And this is what this issue of Chic Compass magazine is all about... gratitude.

Once again, our multi-talented writers have done a splendid job bringing us stories that demonstrate our willingness to help others, do what we do best, and enjoy all that life has to offer.

On the health side, there is a heart-warming and inspiring article regarding St. Jude Children's Research Hospital, which wouldn't exist without founder Danny Thomas' outstanding goal and financial contribution of treating for free those children who have cancer. We also share with you two foundations created and run by Oriane Collins and have an article on the non-profit Best Friends Animal Society that helps save our four-legged cat and dog besties.

On the lighter side, we celebrate our ability to travel, dine out, and be entertained. You will find an article about many of the fabulous and noteworthy restaurants in New Orleans talking about so many lip-smacking items that will make you drool and race to your nearest favorite restaurant to indulge in fine eating. How did Boston become part of Las Vegas? Find out here. At long last, Resorts World has completed! June 24th was its opening, and once you read about all that Resorts World encompasses, it will blow your mind!

Chic Compass magazine shares with you articles about Ballet 120, an innovative ballet company here in Las Vegas that is putting its own spin on classical dancing and Legends in Concert, the longest-running production on the Strip. Classic Styles in fashion are always in, especially if it's black and white ... and sometimes with a splash of color. The designs of David Tupaz always stand out as a favorite among our readers, and he doesn't disappoint.

There is so much more to share with you. Jamie Hosmer continues to create outstanding podcasts, and we offer many exciting blogs from some of our newest writers. Catch up with Jamie and our writers on all our social media sites. I can't wait for you to see what's inside this edition of Chic Compass magazine. As you read each piece, I hope that you enjoy it as much as we did to create it for you. Enjoy!

Joan S. Peck

COVER ART

SPECIAL THANKS TO:
St. Jude Children's Research Hospital

D U R E T T E C A N D I T O D E S I G N
URBAN RANCH
G E N E R A L S T O R E



Looking for a change of scene?

From Earthy Ranch to Urban Modern, you'll find an artful, eclectic and unique selection of hardware, lighting, textiles, rugs, furniture and accessories.

Interior design services available.

URBANRANCHGENERALSTORE.COM

6718 W. CHEYENNE AVE. | LAS VEGAS, NEVADA 89108 | 702.368.2601 | SHOWROOM OPEN BY APPOINTMENT ONLY

SEE THE WORLD

RESORTS WORLD OPENS ON THE LAS VEGAS STRIP

By Brian G. Thornton, IIDA





Often a great journey begins at the end. After more than 16 years of planning, design delays, developer/operator changes, theme, design, budget changes, and then completing its Big Bang during a global pandemic, Resorts World Las Vegas opened on June 24, 2021. Imagine the cheers and tears for this colossal project to move from its *UNDER-CONSTRUCTION* phase to *OPEN FOR BUSINESS*. Applause for the vast teams of professionals and the euphoric feeling it was to witness the Big Bang of ceremonial fireworks and larger-than-life electronic display upon opening. The Big Bang Theory is the prevailing cosmological model explaining the existence of the observable universe from the earliest known periods. Georges Lemaitre (1894-1966), Belgian cosmologist, Catholic priest, is the noted father of the Big Bang theory.

Are we there yet? Yes, we are.

The newest silhouette on the desert city skyline is memorable. These first impressions are seen as early and from as far away as Henderson, even in daylight. On a recent

At Left: Resorts World Las Vegas, Photo by Megan Blair



Lobby of Crockfords Las Vegas at Resorts World Las Vegas, Photo by Megan Blair

drive, the Resorts World tower's massive display screen was visible over 17 miles away. I've called it the largest flat screen digital display on the planet. Not exactly, but it measures 100,000 square feet [that's 340 feet wide by 294' feet high approaching 30 stories], including 3,552 single LED panels. By comparison, it is currently the fourth largest LED display in the world and second only in Vegas to the Fremont Street Experience

just a mile north on the Strip. That is only one of the many Big Bang elements that make this property a leader in superlatives.

As a Las Vegas local and a design professional, it's easy to become lightheaded when a new ground-up mega-resort reaches its designated height...and actually opens. After attending the City-Center opening in 2009, Cosmopolitan in 2010, and SLS in 2014,

this ribbon cutting was celebrated from afar. The project was initially conceived as Echelon Place, the successor to the iconic Stardust Resort and Casino. In concept, it was to be a massive 88-acre mixed-use project of several hotels and an Expo Center combined to become the next new destination on the fabulous Strip.

WELCOME TO THE WORLD

So as any other new attractions entice you, it's a big deal how to get there, where to park, and when to arrive. A new player in town demands new street names and access points where they had not existed before. Resorts World fronts a new road to the north by its new connector road West Resorts World Drive. The tree-lined street conveniently connects the Strip to Sammy Davis Jr. Drive. For guests, there is a self-park garage connected directly into the resort. During my visit, self-parking was free, and valet parking was listed as \$15.

It is often said you are not a Vegas resident until you've learned to navigate the Strip, can name all the

resorts by sight, and certainly have attended at least one hotel/casino grand opening. Welcome to the world. Resorts World opened its doors under a lot of fanfare and excitement. Had it not been for the looming COVID-19 pandemic, it could have possibly been much larger than the estimated 20,000 people in attendance as the public was invited inside at 11 PM. Before that, about 5,500 VIPs were treated to a private tour.

The evening for VIPs began at 6 PM with cocktails in the hotel lobbies. As in most contemporary Strip hotels, a hotel within a hotel is not uncommon, and at Resorts World, The Hilton, Conrad, and Crockfords, an LXR luxury brand, are under one roof. Although the original plan was a thorough-

ly Asian-themed hotel, what has been realized is a very savvy international style that would be welcoming in any global capital around the world. Crockfords is Genting's luxury brand widely known in Asia. Located between the Hilton brands, it has a calming light stone lobby with a very welcoming living area of light green and cream tones in its various seating groups. This space captures modern Asian motifs with a Zen-like atmosphere, murals, and reflective niches. While seated here, all your senses are invited to take in the understated luxury and Feng Shui. The Hilton and Conrad lobbies are reached by curved corridors along the front of the building – giving each brand its own sense of arrival and identity.



Lobby of Conrad Las Vegas at Resorts World Las Vegas, Photo by Megan Blair

After the Cocktail Hour, guests were lured to the vast barrel-vaulted casino floor for a Tasting Tour. All the nearly 40 restaurants, bars, and Famous Foods Street Eats were open, offering food and additional drink for the VIPs. The coffered casino ceiling as an organizing element subtly directs patrons across the 117,000 SF gaming floor. It is large by any standards. The ceiling lighting is reminiscent of an elegant European transportation hall or the classic casinos that appear in parts of Europe along the French Riviera - not unlike our former Monte Carlo resort.

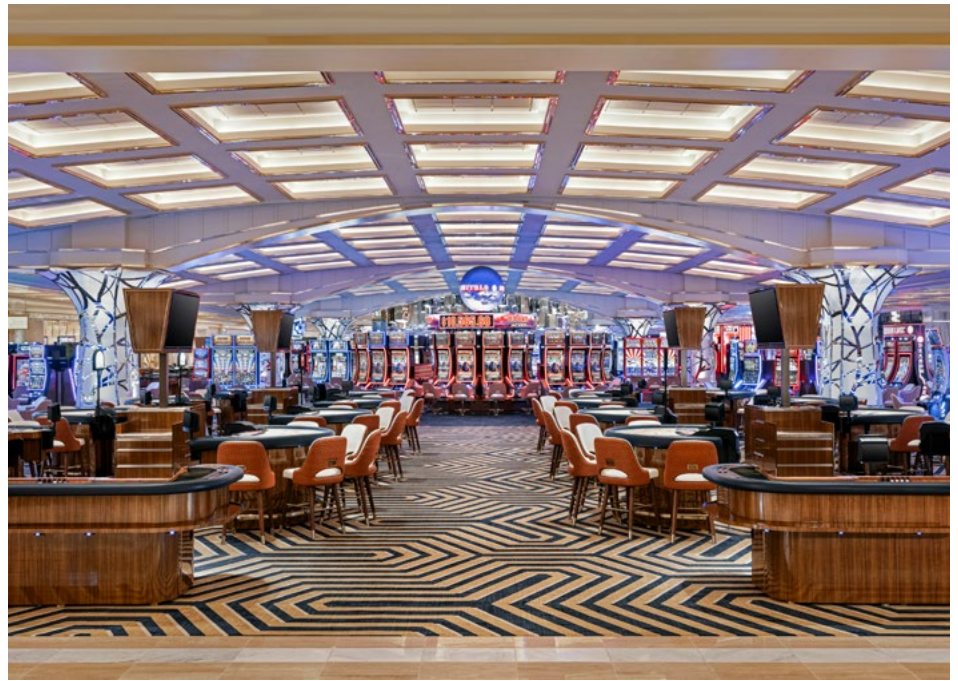
Following the Tasting Tour, it was After Party time. The vast 5.5 acre [or 4.5 football fields] rooftop pool deck was the scene for an alfresco experience with global DJ Tiesto spinning tunes around several pools. Since the pools follow the curve of the building towers, depending on where you enter, all of the deck cannot be seen in one glimpse. Many guests commented that they thought the pool deck seemed "small given the size of the resort." At 11 PM, the main entry doors opened to the public, and the world was opened to Las Vegas.

WHAT IN THE WORLD?

Here's what's in the World – explore the world by the numbers:

Casino

The casino floor features over 117,000 square feet of gaming, from slots and table games to a dedicated poker room and high-limit areas.



Above: Resorts World Las Vegas Casino, Photo by Megan Blair

Below: Cabana Pool at Resorts World Las Vegas, Photo by Megan Blair



“The pandemic’s influence... accelerated a movement toward a more thoughtful engagement of the outdoor world on all projects.”

Hotels

Las Vegas Hilton at Resorts World is the largest of the three hotels. Its 1,774 guestrooms and suites designed by Wilson & Associates feature smart, luxurious amenities in a comfortable and refined contemporary yet luxurious sleeping environment.

Conrad Las Vegas at Resorts World has 1,496 guestrooms and suites ranging from 550 to 2,800 square feet. Designed by KNA Designs. Curated art pieces like the whimsical elephants in the lobby were commissioned especially for Conrad Resorts World Las Vegas.



Crockfords Las Vegas, LXR Hotels & Resorts is 236 ultra-luxe guestrooms and suites featuring upscale luxury amenities and highly personalized service with its guestrooms and suites ranging from 550 to 7,000 square feet. They are a part of one of the first LXR locations in the U.S. designed by Steelman Partners, Las Vegas.

Dining

In Las Vegas, the sky's the limit to the world of cuisine offered to visitors and locals. The property features an extensive food and beverage collection offering a broad range of cuisine – from authentic street food to Michelin-star dining, including concepts entirely new to the Las Vegas Strip. Signature restaurants from around the globe include Genting Palace – authentic Cantonese cuisine, seafood, and dim sum; Chef Nicole Brisson's two restaurants Brezza and Bar Zazu – modern coastal Italian fare and tapas; Wally's Wine & Spirits – wine bar and specialty gourmet market; VIVA – Chef Ray Garcia's Mexican cuisine; Kusa Nori – Sushi bar and teppanyaki grill; and FUHU – contemporary Asian cuisine from Zouk Group. Casual Eateries are accommodated by Famous Foods Street Eats.

Bars and Lounges

A trip to the gaming capital's Strip must include a tour of the many lounge and spirit bars located off the Casino floor and throughout the entertainment and retail District. Some notable places include Starlight on 66, a luxury cocktail

lounge with views of the Strip, RedTail, a social gaming bar by Zouk Group, and Gatsby's Cocktail Lounge for cocktails and rare champagnes developed by Clique Hospitality.

Entertainment

Las Vegas' newest concert and entertainment experience will come alive when Resorts World Las Vegas opens later in 2021. A 5,000-capacity concert and entertainment venue, The Theatre at Resorts World Las Vegas is poised to host a galaxy of affairs – from star-studded concerts to convention, corporate, and sporting events. The Theatre (a joint development between Resorts World Las Vegas and AEG Presents) will be exclusively programmed and operated by Concerts West, a division of AEG Presents. This new generation venue will introduce the next wave of superstar residencies and engagements, as well as must-see events, to the city's coveted entertainment landscape.

Retail

What's a visit to any Las Vegas resort without shopping? Judith Leiber, Hervé Léger, and Sneaker Garden are just a sampling of Resorts World Las Vegas's collection of exciting retail brands and shopping experiences. The District at Resorts World, approximately 70,000 square feet of dedicated retail venue, is the city's newest two levels of unique shopping experiences catering to all tastes, ranging from renowned luxury and lifestyle apparel brands to cutting-edge experiential venues.¹



Gatsby's Cocktail Lounge inside Resorts World Las Vegas, Photo by Megan Blair

IT'S A WHOLE NEW WORLD

New also means best. Such is the case in the gaming technology employed by this resort. From arrival, you'll note that checking in is enhanced because guests can manage hotel details through their smartphones. Traditional long lines at the front desk can be avoided by guests using their mobile phones as their room keys at Resorts World. With a little more navigation, they can employ this virtual concierge to perform tasks to purchase entertainment, dine or order services through the property's internal GrubHub team. Selected items from many of the resort's restaurants and bars can be delivered to their rooms or even poolside.

All set and checked in, let's explore the casino and gaming universe of Resorts World. This \$4.3 billion property is the first resort on the Las Vegas Strip to incorporate an entire galaxy of gadgets through Konami gaming's software license, SNYKROS. Even Konami's tagline, *Born From Fun®*, sets the tone throughout the property. The software, the only one of its kind in the U.S., creates a digital gaming experience from slot machines to table games, offering both a cashless and TITO - Ticket In, Ticket Out experience option for casino guests. From their virtual hotel room keys to their speedy Tesla tunnels opening in 2022 to the nearby Las Vegas Convention Center, there are many reasons why the tech-savvy guests will be

enthusiastic about this new digital holiday universe.

OUTTA THIS WORLD

Spinning in the center of The District is The Orb. This 50-foot diameter globe is a 20-million-pixel polished chrome perforated sphere. Upon close inspection, it's never really spinning at all. But its innovative programmable skin can go from a static red branded globe to a mirrored ball with a high-resolution LED display screen. Imagine a 20-foot-long goldfish witnessed as one of the signature displays in rotation.

ON TOP OF THE WORLD

What is reaching the top without

exploring new frontiers along the way? It's key to understand that no modern desert resort can be successful without an oasis of a pool deck with multiple guest experiences. I spoke with Andrew Kreft, Director of Design at the award-winning Lifescapes International, who designed the fifth floor Pool Complex. Lifescapes International has developed, created, and invented many of the memorable landscape and garden environments on The Strip for over 40 years. Lifescapes International Co-Founder Don Brinkerhoff, who recently passed on July 16, 2021, was the principal lead for Echelon and under his tutelage, Andrew Kreft worked with him and naturally lead the design of the Resorts World Complex. Brinkerhoff's influence was certainly present in the final design. Critical in sculpting this elevated playground from the

original Echelon to the final design that opened in June. When I spoke with Kreft, I asked what challenges the pandemic-era economy caused from a design standpoint, and was the final design close to what was initially proposed? He noted "the pandemic's influence was that social distancing and the push that it created for people to be out in the fresh air only accelerated a movement towards a more thoughtful engaging of the outdoor world on all projects."

As the original more traditional Chinese theme dissipated, Kreft responded "it's several that coexist. As time went on though, it was determined that a more streamlined, contemporary approach, with some reference to modern Asian design, would better fit a more youthful, domestic, and international traveler."

There are five different pool experiences spread over nine different bodies of water of varying sizes lined with lush, mature landscape. Because of the curvature of the plan, it unfolds organically as you explore the area from end to end—not unlike sailing the oceans of the world with an ever-changing horizon. In these 5.5 acres, you will enter near the three Main crescent-shaped pools. Then, you'll pass the tropical Bimini pool, the upscale Cabana pool (a semiprivate VIP pool with even higher levels of service), and at the far east end, the Family Pool with its whimsical and playful experiences.²

That's part of the unique experience of this design. Brilliantly executed as there are raised planters in the pool area, but we worked to use level changes and built-in uses to help disguise them and



VIP Pool at Resorts World Las Vegas, Photo by Megan Blair

lend to the feeling that you are on the ground level. Lifescapes International designed the spaces to wrap around those venting, stair obstacles in a such a way that they are always visually pushed to the sides and clustered into larger restaurant, bar, and cabana buildings. This helped to create a more “meandering village effect which only reinforced the easy, beachy vibe.” Kreft added a goal was to “provide different experiences for the freshest, youthful demographics, and those staying on property at days on end.” One can only imagine this completion with the fifth-level vantage point more satisfying as it overlooks many of the nearby pools and gardens they created for Wynn, Encore, Mirage, and Bellagio in the distance.

WORLD HISTORY

In late 2004, Boyd Gaming purchased a 13-acre Stardust parcel of land for \$43 million to become Echelon Place. Ultimately the 88-acre property included a Budget Suites hotel that was contiguous to the Stardust. The sale gave Boyd Gaming the site that has become the \$4.3 billion master-planned site.

The Stardust closed in November 2006 and was subsequently demolished. Groundbreaking for the Echelon project occurred on June 19, 2007, with an opening scheduled for the third quarter of 2010. However, construction was suspended on August 1, 2008, as two of the partners could not obtain financing for their portions of the project because of the Great Recession. By March 2013, Boyd



Photo of Don Brinkerhoff, FASLA, courtesy of Lifescapes International

Gaming sold the site to Malaysia’s Genting Group, which began developing it as a 3,500-room hotel and casino now known as Resorts World Las Vegas. Notably, some of the unfinished Echelon construction was incorporated into the project.

HELLO WORLD

See the world. It’s a vast place, and there are lots to see beyond what’s written here. Once again, Las Vegas can claim to its residents and those who travel the world to get here, “we have something you don’t have.” Or in many cases, we have a reference or a reminder that the world exists elsewhere and is showcased here. A visit to this part of the world is more than an environment. It is more than a casino resort; it’s an amalgam of thoughts, creativity, innovation, blood, sweat equality, and even tears. Resorts World is perhaps the most technologically advanced attraction to grow out of our desert Strip in several decades. Was it worth the wait? You can bet it is.

This Article is dedicated to Don Brinkerhoff, FASLA, Co-Founder and CEO of Lifescapes International. 1931- 2021.

I had the unique pleasure to collaborate with Don Brinkerhoff in 2014 on the renovation of the Inn at Sonoma, California. He was a mentor’s mentor. In two charrette sessions, we tackled the project at hand. His generous sharing of wisdom, amazing thought process, and whimsical stories made the short, intense design-time less of a chore and more advantageous. He will be missed, but I am thankful I got to know him and learn firsthand the war stories and how iconic designs for such as the Mirage, Venetian, Bellagio, and Wynn Resorts came to be. His firm was also responsible for reshaping the 1996 redesign of the Las Vegas Boulevard beautification program of 4.5 miles of the median landscaping. Brian G. Thornton.

Acknowledgments

1. Resorts World Las Vegas
2. Lifescapes International



Photo of the Orb located within The District at Resorts World Las Vegas by Brian G. Thornton

CHRISTOPHER TODD

INTERIOR DESIGN • FINE GIFTS

2706 North Green Valley Parkway • Henderson, NV 89014
702.473.9119 ctdesignlv.com



CHRISTOPHER TODD

Adventures in Travel & Dining

New Orleans

LOUISIANA

ARTICLE & PHOTOGRAPHY
BY ELAINE & SCOTT HARRIS

CONTINUING THE RICH TRADITIONS OF OVER 300 YEARS
OF CULTURE, HISTORY, & ONE-OF-A-KIND CUISINE



New Orleans! There is so much to say about it, so much to see, and, of course, there's the food. The heart and soul of New Orleans surmount the insurmountable while maintaining its cultural identity, tradition, and customs. The crescent city is exceptional by overcoming adversities that would have destroyed others, yet it takes its three hundred-plus-year history and continues to entice, revise, and reinvent itself.

New Orleans author Kerri McCafety writes, "New Orleans restaurants all dip a silver ladle or a wooden spoon into three hundred years of simmering history to incite epicurean ecstasy in the dream city of pleasure."

"New Orleans restaurants all dip a silver ladle or a wooden spoon into three hundred years of simmering history to incite epicurean ecstasy in the dream city of pleasure."

Food is undoubtedly plentiful, purposeful, and filled with passion and pride in the crescent city. The best way to start your day is at the glorious Beignet Bastion of Café Du Monde. Take a seat and get a little bit messy with Louisiana's state donut, also known as the beignet. Beignet and a Café du Monde chicory coffee with half hot milk—café au lait is a quiescently New Orleans treat. The original stand was established in 1862 and continues to draw large crowds even during the pandemic

protocols. The generous dusting of partially melted powdered sugar on the light French-style donut is an authentic taste experience like no other. Dark roasted coffee and chicory, white and chocolate milk, as well as fresh-squeezed orange juice are available at the cash-only walk-up counter. Go early in the morning before the lines start forming and listen to some groovy jazz of the street trumpeters as they serenade the hungry patrons.

One cannot get closer to a historical dining experience than a visit to Antoine's, the United States oldest family-run restaurant. Celebrating 182 years is unfathomable to many in the restaurant industry, where most establishments crash and burn within the first year. "The duty of a good Cuisiner is to transmit to the next generation everything he has learned and experience," said Fernard Point in 1941, and Antoine's has been doing this since the 1800s. Antoine Alciatoire established the 700 rue de St. Louis restaurant in 1868; his enduring quality of hospitality, service, and excellent food has transcended the tumult of history and continues into the present day.

Let us begin with a solution to a French snail shortage in the 1800s when Antoine's son Jules faced a quandary over reinventing his father's specialty dish of Snail Bourguignon. The answer came as a



Antoines



Veteran server at Antoinnes, Paul

new dish conceived by sourcing local oysters, giving rise to the famous dish, Oyster Rockefeller. The recipe is still a secret today,” said Lisa Blount, Co-proprietor. “There is absolutely no spinach in the recipe, but what greens are in this highly sought-after dish continue to be closely guarded to this day, although many have tried to figure it out over the decades.” The crusty green vegetable topping atop a well-seasoned baked oyster in the half shell is a truly iconic New Orleans dish and a must on NOLA’s culinary line-up.

After 50 years, Executive Chef Rich Lee took over the renowned kitchen. He is now at the helm creating dishes noted for their time-tested originality like Crayfish Etouffee, Shrimp Remoulade, Shrimp Meuniere, Oysters Bienville, Chicken Creole, Pompano en Papillote. Request Paul, a veteran server of 30 plus years, to prepare tableside another Jules original, the Café Brule Diabolique: a hot brandy concoction seasoned with a combination of citrus and cloves. Paul waxes eloquently as he gracefully ladles the flaming liquid into an elegant demitasse cup.

While dining at this iconic restaurant, be sure to tour the many rooms that have hosted socialites, celebrities, Krewes, Kings, and dazzling Mardi Gras Queens. The paintings, memorabilia, and photos, along with many storied stately dining rooms, have been restored to their glory days. By all accounts, Antoine’s has



Antoinnes



Antoinnes

done just that with elegance and care for all the future generations of NOLA diners.

Presently celebrating well over 100 years, Arnaud's is a place that covers an entire city block. Lines of eager diners perpetually spill out into Bourbon Street, waiting for a table within this two-story French bistro-style restaurant. Sip on a classic French 75 while grazing on soufflé potatoes with béarnaise sauce and selecting menu items from the Table d'Hôte menu, honoring the first 30 years within their ten decades.

Around the corner, Jean Galatoire established Galatoire's location in



1905, and generations of family members have carried on the legacy of superb dining. It stands as a stalwart dining institution replete with gold fleur-de-lis patterned wallpaper (hand painted after the original) and quaint Parisian café tables, covered in starched white tablecloths sporting gleaming glassware. Well-groomed jacketed waiters hover like bees within the continuous hive of dining activity while diners' dish on menu staples such as the Shrimp Remoulade and the Redfish Meuniere Amandine.

The culinary tradition continues to thrive in New Orleans. Yet, another star is The Napoleon House, on the corner of Chartres and St. Louis streets in the historical French Quarter of New Orleans. Its vibrant history includes the plan to provide refuge for the exiled Napoleon Bonaparte by the original owner, Nicholas Girod.



Grilled Cheese at Napoleon House

The décor is a classic French bistro with deeply patinated walls, uneven floors, and walls full of quotes from famous regular guests. The renowned Pimm's Cup made its mark at the Napoleon House bar in the late 1940s. The authentic The Pimm's Cup is a gin-based aperitif mixed with fresh lemonade, seven up, and a sliver of cucumber that provides a refreshing cocktail that cools you off during hot summer days in New Orleans.

New Orleans has many jewels in its crown, and Commander's Palace, nestled in the middle of the tree-lined Garden District, has been a New Orleans landmark since 1893. Celebrated for the award-winning quality of its food and its classic southern atmosphere, the history of this famous restaurant offers a glimpse into New Orleans' storied past is the go-to destination for Haute Creole cuisine and Louisiana charm.

The winner of seven James Beard Foundation Awards, Commander's Palace is a culinary legend. Ella, Dottie, Dick, and John Brennan took over personal supervision of the restaurant in 1974; they began to give the splendid old landmark a new look both inside and out, including painting the outside the iconic "Commander's Blue."

Now at the helm, co-proprietors Ti Adelaide Martin and Lally Brennan make sure the Brennan family's dedication to perfection has never wavered. Ella Brennan put together a parade of renowned chefs, including Emeril Lagasse, Paul Prudhomme, Jamie Shannon, Tory McPhail, and Meg Bickford.



Shrimp and Grits at Commander's Palace

Its leading-edge Haute Creole cuisine reflects the best of the city.

In the kitchen, we found Chef Megan “Meg” Bickford, who has called the Commander’s Palace kitchen her culinary home since June 2008 and took on the role of Executive Chef in October 2020. With over 12 years of experience with the Commander’s Family of Restaurants, Chef Meg previously served as the Executive Chef of Cafe Adelaide, the Commander’s family’s lively, modern Creole restaurant. Noted as one of FSR Magazine’s “Rising Stars” and one of Louisiana Cookin’s “Chefs to Watch.”

“Meg has always been a spitfire in the kitchen, a ball of energy with eyes darting about, seeing, and learning everything; she is small but mighty and has the complete respect of our entire kitchen and restaurant. There is a sparkle in her eye and magic in those hands,” said Lally Brennan, who joined us at our table. Bickford has wasted no time making her mark on the menu. Recently she has added Miso & Sugarcane Shrimp Coated Redfish with spicy chilis, lemongrass, shaved Mirliton, ripped mint, and lime in addition to a genuinely lovely Dirty Duck Confit served with sweet citrus and sour orange pepper jelly over Louisiana heirloom pumpkin au gratin.

“For me, the future seems hidden in the past. Studying New Orleans and Louisiana cooking inspires me to see where the past can intersect with the future. The possibilities seem endless,” shares Bickford. “I want to dive deeper into all the



Brunch at Commander's Palace

influences on our cuisine. Creole cuisine always has and should always evolve, and our team gets excited about the different flavors and ingredients shaping cuisine all over Louisiana right now. We are not about standing still. I am eager to keep moving it forward with the Commander’s team,” she added.

Our “dirt to plate within 100 miles” policy means that we strive for 90% of our ingredients to come from within 100 miles of our back door. Our cooking has the flavor of distinctive Louisiana terroir. Meg and the Commander’s Kitchen team know its history but live by the philosophy that ... “all of our

best meals are still ahead of us,” Lally Brennan said with a smile. Pecan Crusted Gulf Redfish with Prosecco poached jumbo lump crab over roasted late summer corn, asparagus, grilled kale, melted leeks, and lemony whiskey flambéed crab fat butter is a delightful dish that pays tribute to Bickford’s culinary skill. For FINI, the incredibly famous Creole Bread Pudding Soufflé turns sweet into sinful.

As we move forward into the 20th century, the Irish Brennan family cornered the NOLA dining world and has propelled itself into the 21st century a leader in the hospitality industry with numerous James

Beard awards and other distinguished accolades. Count Arnaud goaded that an Irishman could not work in the restaurant business. Still, Owen Brennan proved otherwise, opening Owen Brennan's Vieux Carre, which became a success much to Arnaud's chagrin.

After moving to the present Royal Street location, Brennan became the dining darling of the 20th century under the steady direction of dining Grand Dame, Ella Brennan. The newcomer on the block eclipsed dinner at Antoine's. Breakfast at Brennan's remains the best in what New Orleans culinary has to offer and recently was named restaurant of the year by New Orleans Magazine. Bananas Foster is bathed in flaming rum sauce and continues to be one of the most copied desserts of all time.

Not all restaurants are over 150 years old, but keeping with the city's rich history of excellent food, visit the Royal Sonesta and take a seat at Restaurant R'evolution. Executive New Orleans Chef John Folse partnered with James Beard award-winning Chef Rick Tramonto post-Katrina to form the Folse Tramonto Restaurant Development that became the catalyst for their premier joint venture, Restaurant R'evolution. Folse is an authority on Cajun-Creole cooking, having authored nine books on Louisiana's immutable cuisine. With that depth of knowledge, Folse and Tramonto go to great lengths to showcase the gastronomic traditions of the seven primary nations that influenced the dining history and traditions of New Orleans.

The Raviolini con Burrata and the Beef Tenderloin with Venison Sausage are other dishes that pay homage to Italian heritage influences upon the New Orleans culinary make-up. The gumbo aptly named Death by Gumbo (an excellent last meal choice) is a top menu draw. A golden quail delightfully endowed with tasty bits of andouille, oysters, and file rice gently rests in an exquisite rich roux. The decadent depth of flavor and texture spills from each spoonful into mouthfuls of ecstatic lusciousness. Now you can go satiated with dishes that will be in your memory forever.

Although Merils, an Emeril Lagasse restaurant, remained open during the tumultuous time of COVID, Emerils, New Orleans, shuttered until recently. Cynical CNN correspondent, the late Anthony Bourdain, deemed Emeril's top 10 restaurants to visit in New Orleans. Take his lead and venture over to each venue. Merils appeals to those who want a more causal party-like atmosphere, complete with complimentary sparkler enhance dessert for those celebrating a special occasion. Emeril's re-opening has long been anticipated as it will once again have locals and tourists coming back again, year after year. Each bite speaks volumes of New Orleans' love affair with Emeril's texturally rich, inventive, and well-executed dishes.

La Petite Grocery, a historic refurbished sundries store, is under the direction of 2016 James Beard South winner Justin Devillier, Chef Proprietor, and wife Mia Freiberg-Devillier. Opening in 2004 and then re-opening post-Katrina again,

this neighborhood restaurant is worth the visit away from Bourbon Street. The blue crab beignets with malt vinegar aioli and the house-made butternut squash & Comte ravioli are several superb dishes that showcase culinary nuances with modern sophistication rendering supreme taste, texture, and presentation. Carefully crafted cocktails, an extensive wine list, and exquisite fresh desserts are served with convivial southern charm.

A short cab ride to the warehouse district, you will find Compere Lapin that has taken a lucky leap in the culinary future of New Orleans. Compere Lapin, meaning brother rabbit after the fabled namesake of several Caribbean and Creole traditional folktales, is the inspiration behind this new outpost of James Beard award-winning chef, Chef Nina Compton. Finding her epicurean home in the renovated No. 77 Hotel and Chandlery, Chef Compton brings with her the astute skills of taking the classic Caribbean, French, and Italian flavors and weaving them into a culinary story that reads both whimsical and approachable.

Take time and meander into the residential areas in between bites and explore some of the beautiful New Orleans architecture. Prominent architectural archival artist and research enthusiast Jim Blanchard says, "South Louisiana architecture has a different flare and the largest collection of historic buildings in the country, and there is no other place like it." From Jackson square to the infamous Lafitte's Blacksmith shop dating back to the late 1700s, explore and enjoy stalwart

structures; encased with lacey lattice ornamental ironwork adorning balconies that have held hundreds of Mardi Gras and parade watchers for centuries.

Stop by the Vampire-themed shop Boutique Du Vampyre as you make your way through the fabled French Quarter. Proprietor Marita Jaeger features locally crafted vampire-themed gifts such as vampire soaps, fortune candles, and a magic wand that can turn all your electronics on with one wave of the hand.

Since opening in 2003, Marita Woywood Cradle authored *New Orleans Vampires History and Legend* and was featured on the History Channels' *the UNExplained*. Embarking on Vampire Adventures, tarot readings, or a visit to her hidden speakeasy, Potions (where guests can access the entrance with a secret password by inquiring on membership information), is what motivates Marita. "There's so much opportunity and people who love things like this here, and we are in a noted tourist town," said Marita. Whisper the password, walk up the winding rickety old staircase near the bar at the oldest Jazz club in NOLA, Fritzels. Enjoy drinks such as the Blood Drop Martini or the Southern Spell while playing a lively board game or having a tarot card reading. Recently Marita pivoted again in the world of dining with the opening of The New Orleans Vampire Café. "The chef and I built this place in one month; I still can't get over it," said Marita. Local chef Chris Dunn creates vampire-themed pleasing dishes such as Vampire Beef Tar-



tare with tender raw filet mignon delicately capped with bulls-blood microgreens and white truffle oil. Grab a gold fork and take a BITE; you will be glad you did. Open for breakfast, lunch, and dinner featuring a hauntingly good menu, craft cocktails, wines, and, of course, spirits.

An hour's drive from bustling New Orleans lies the sleepy bayou outskirts of Darrow, Louisiana, where the Inn at Houmas House and Gardens stands. Readers of the *USA Today* deemed Houmas House as the top historical tourist attraction in Louisiana. Formally as a historic

residence, a working plantation, a movie set, and now through the dedication of one man's generous resources, time, and money, visitors can enjoy a serene setting surrounded by lush gardens, superb dining and shopping options, an outdoor amphitheater along with the new Great River Road Museum.

Seeing the grandeur and the luxury in such a secluded area in the 1800s makes one wonder how such luxury could have existed in a world of no refrigeration or many other daily conveniences that we take for granted. The Houmas



Houmas House

House and Gardens maintains and preserves a vast collection of rare and expensive artworks, gorgeous gardens, acclaimed restaurants, luxury cottages, and an extensive wine cellar located in converted water cisterns.

Kevin Kelly is the owner of this architectural treasure. Kelly has painstakingly restored the Houmas House with expansive gardens, rare artifacts, and historical credibility. "The Houmas House is a historic estate, formerly the largest plantation in the United States," says Kelly. "I am treating this more like an urban business than that of



Houmas House Gardens

the rural historic house. I had to make it work and have a direction. I want you to come here to have a meal, to have a drink, to enjoy it, and come back every couple of weeks." An hour's drive from New Orleans is well worth the time and effort to explore and meet an area that did leave the landscape of American culture.

"We title this the crown jewel of Louisiana's River Road primarily because of its importance. It is the Sugar Palace, a special place to see great artwork, water gardens, architectural gardens, and rare furniture collections," said Kelly. "It is a place to see the culture of the Mississippi river, the folktale, and the commerce of the great river."

The Great River Road Museum is open for visitors to tour as a major interpretive center for the Lower Mississippi River and the Lower Great River Road National Byway. Kevin Kelly is determined to preserve a part of history that defined the south for decades.

A legend exists that notorious Voodoo Queen Marie Laveau still plies magic on those entering New Orleans, compelling visitors to return year after year. New Orleans, a city rich in history, fables, and fabulous food, has weathered the rigors of time and tumult to endure as one of the most visited and beloved vacation destinations in the world. Once you experience the "Big Easy," you too may come under the spell of "Southern Hospitality."



Houmas House



The Great River Road Museum



*Great skin
doesn't happen
by chance,
it happens by
appointment.*

Kimberly Klepatz,
Licensed Medical Esthetician
Over 20 Years of Experience



SCARLET SRF

This revolutionary skin tightening treatment provides a painless non-surgical facelift with no downtime and results last up to 3 years.

3 Sessions for \$2100 • Savings of over \$900
Face and neck treatment per session • FDA approved
Offer expires with this issue, call today.

702.321.3735 • LVLaserServices.com

3100 S. Durango Dr. Las Vegas NV 89117 • Suite 108

RSTAX SERVICES

INCOME TAX SERVICE AND BOOKKEEPING

Complete Personal and
Business Tax Services

FREE
QUOTES!

SAVE VALUABLE TIME

WITH **YOUR TAX
Preparation**



PROFESSIONAL SERVICE

We recognize what it means to operate a business. It is our goal to build significant relationships with all of our clients by providing a high level of quality service.



EASY SOLUTION

We stay up-to-date with changing tax laws for our clients. Recognizing the tax ramifications of financial choices can be difficult if you do your taxes yourself.



TAX PLANNING

As your tax consultant, we are committed to planning and preparing your personal and business taxes to help you minimize your tax liability.



EXPERT BOOKKEEPING

Delegate your bookkeeping needs to us and you will free up your own valuable time to focus on improving your brand, and achieving your goals.



CONTACT US

6600 W Charleston Blvd
Suite 117
Las Vegas, NV 89146
(702) 592-3267
rstaxservices@gmail.com

faith

NOTORIETY

DISCOVER THE UNDISCOVERED

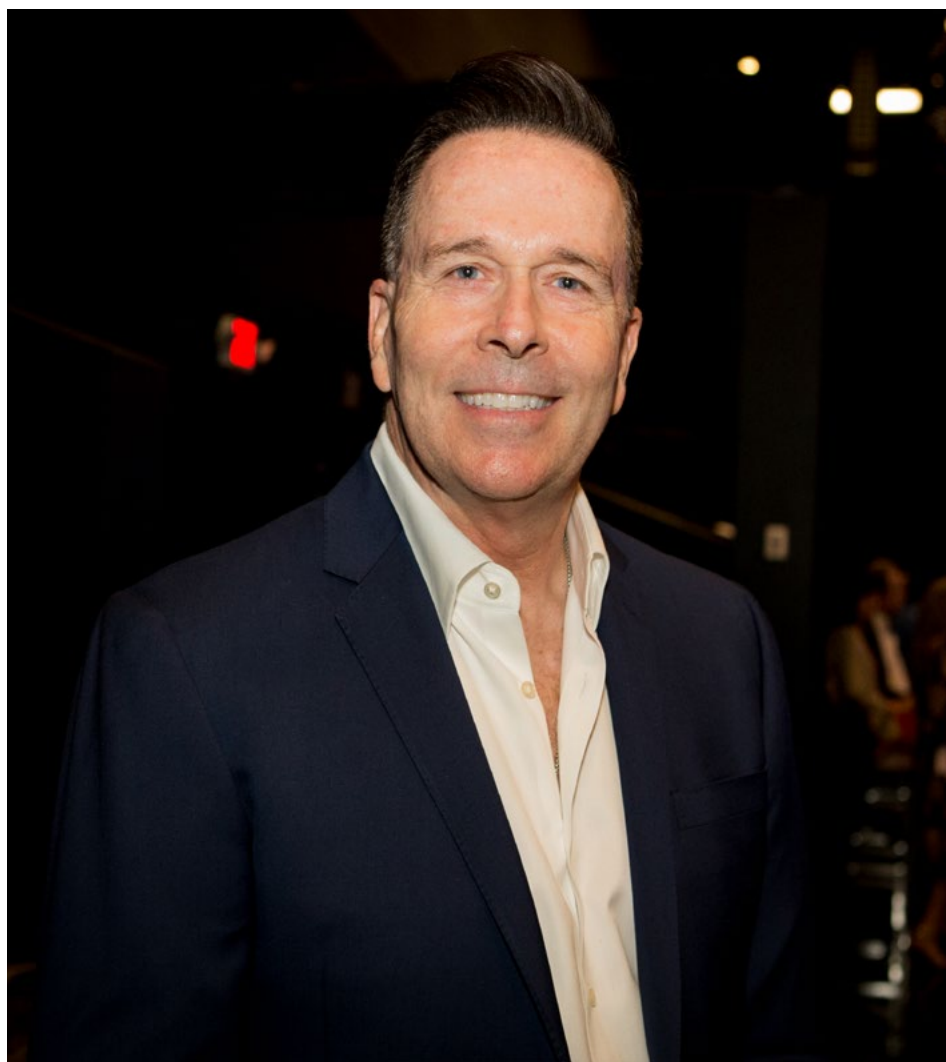
By Sam Novak

"The concept of NOTORIETY came from years of meeting and auditioning amazing talent for BESTAgency. I would be blown away by them but also knew that was half the battle... where could I book them?"

Thus begins my conversation with Ken Henderson, creator and driving force behind NOTORIETY LIVE, an unconventional entertainment venue in downtown Las Vegas.

NOTORIETY was born out of a desire to bring artists and audiences together...a place where performers of any caliber could feel at home, connect with fans, and create great music. At one point, a recording studio was even part of the design plans. It's an idea that could still happen...because NOTORIETY is a place of endless possibilities.

"Originally, my focus with the concept in 2006 was more music-driven. It was to be a music venue



Ken Henderson at NOTORIETY, photo by Talbot Snow



Faaabulous, The Show



Tenors Of Rock



M for Magic with David Goldrake

with a bar and recording studio. The idea was to produce the artist's album under my own record label, then give them the platform to perform it and go from there."

Back in its infancy, NOTORIETY was gearing up for a launch at the Venetian on the Strip. Everything was lining up just right, then POOF! The 2008 recession hit, and Henderson's vision was put on the back burner. It took more than a decade of searching, waiting, and hoping before another possibility presented itself.

"In mid-2018, visionary Rohit Joshi (of downtown's Neonopolis) and his wife Lorraine Kusuhara came to me and presented an opportunity. He had seen a show I produced with Clint Holmes called "Between the Lines" at the Palazzo."

The couple showed Henderson an area once occupied by a 14-screen movie theater. Several attempts to repurpose the space had failed, leaving behind an unusual framework that presented a myriad of scenarios. "After months of negotiating and endless support, we struck a deal, and NOTORIETY was finally born."

When it opened in late 2019, NOTORIETY promised an alternative to huge Strip showrooms and traditional lounges. "NOTORIETY is not a bar with live entertainment; it is a live entertainment venue that happens to have a bar," Henderson emphasized.

COCKTAIL CABARET of Caesars Palace was one of the first to move in. Comedy, magic, and other

musical acts soon followed. Then mid-March saw the temporary shuttering of everything that Henderson and his colleagues had built.

“We continued with small shows to very small crowds that were socially distanced, masked and Plexiglassed (if that’s even a word). We did everything we could to keep talent on stage and working while following all the guidelines to keep people safe.”

Months later, when easing restrictions still shuttered larger showrooms, groups like Tenors of Rock turned to NOTORIETY for scaled-down versions of their residencies. The Smith Center’s “Composers Showcase,” members of The Bronx Wanderers, Righteous Brothers, and Atomic Saloon Show, followed suit.

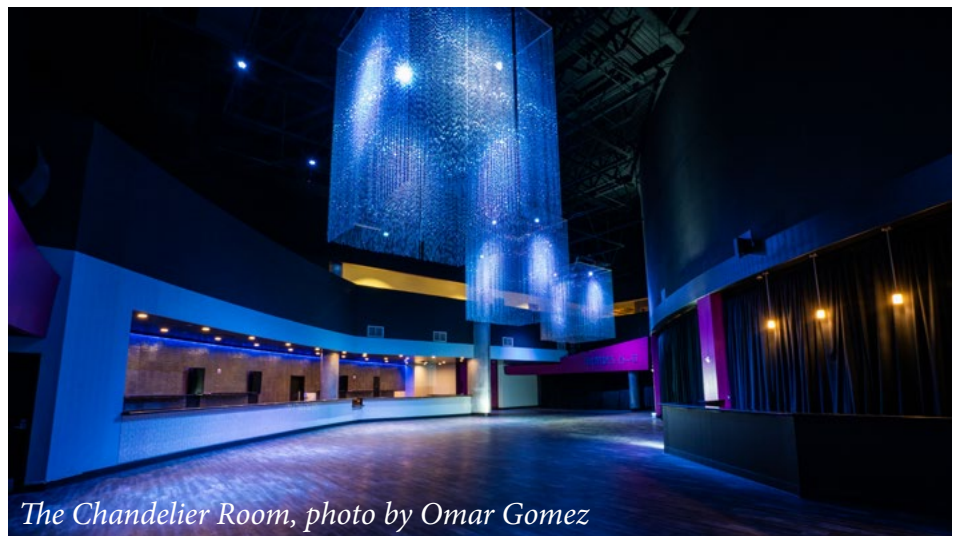
Eventually, drag musical “Faaabulous,” “Motown Extreme,” “Laugh After Dark,” David Goldrake’s “M Is For Magic,” and Vinny Grosso’s “Totally Mental” signed for ongoing gigs. Heavy-hitters like Clint Holmes, Jeremy Piven, and Jay Mohr are now drawing sold-out crowds to NOTORIETY’s Robin Leach-inspired main showroom for one-night galas.

Just down the corridor, the Renkus-Heinz Theater takes its name from a sound-system manufacturer that provides high-end speakers and technology for both auditoriums. Others will join those spaces as demand grows.

“We have produced many great events over the year and have a



Notoriety Exterior photo by Omar Gomez



The Chandelier Room, photo by Omar Gomez



strong lineup, including the kick-off of our very own charity, 'Notoriety Gives.'" Henderson is especially excited by their newest offering, "Laugh After Dark," hosted by Charlie Wilson. "The best comedy in Las Vegas has its own Fremont Funk Band," he says.

CHIC Compass got an exciting look at The Chandelier Room, a cavernous events venue. Rehearsal areas, dressing rooms, offices, and a gigantic kitchen are in progress or already completed. Best of all, several auditoriums of varying sizes remain from the cinema days, ready to be repurposed for live entertainment.

Earlier this year, Caesars made the shocking decision to shutter over a dozen Vegas productions throughout their Vegas resorts, including Dionne Warwick, Wayne Newton, and even the Chippendales. That puts NOTORIETY in a unique position...one that makes Ken Henderson very happy.

"NOTORIETY is a playground for amazing talent. We are very proud that we did our best to keep talent working through some very tough times. And the best part is, I am the bottom line as to who gets to play there. If I like it, it's a green light."

In our ever-changing post-COVID landscape, having a powerful vision and a decisive voice is more important than ever. And those two traits might be just enough for Ken Henderson to turn NOTORIETY into a full-fledged, long-running success.

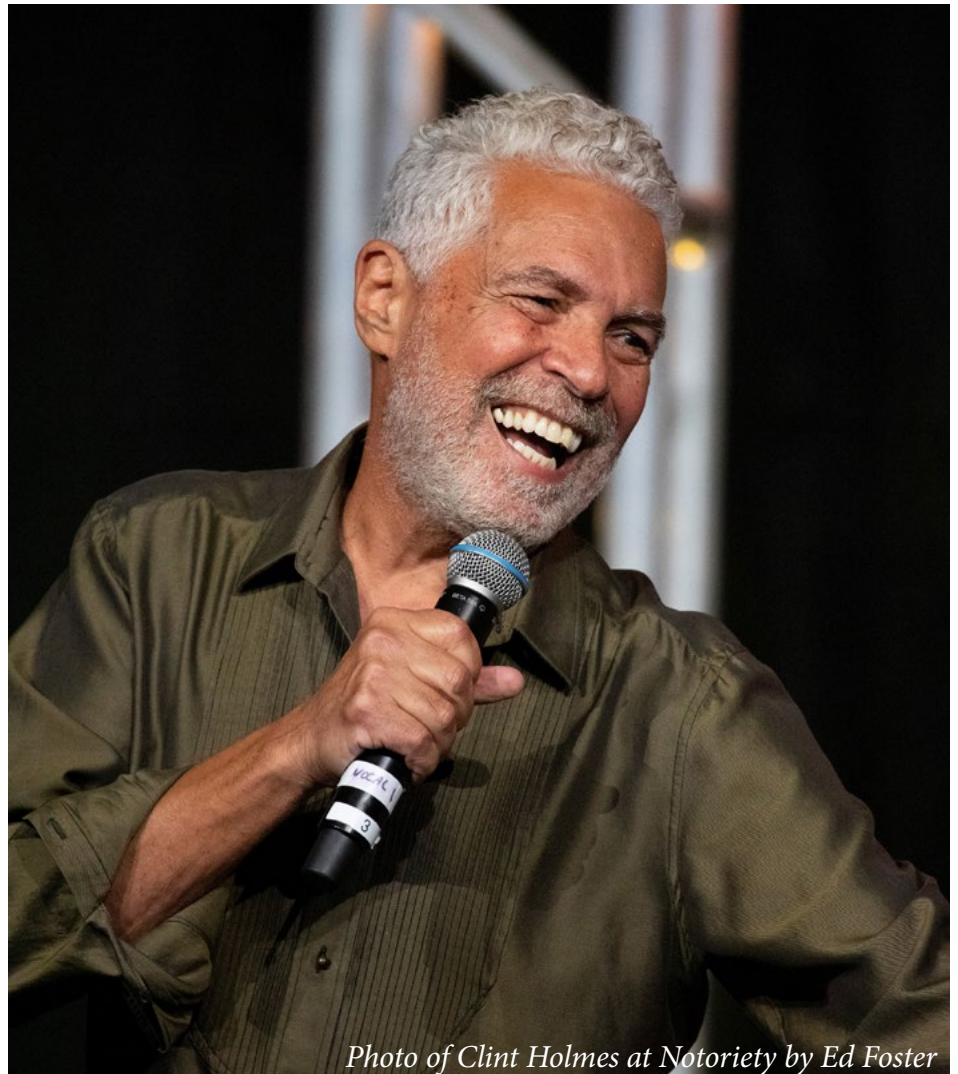


Photo of Clint Holmes at Notoriety by Ed Foster



N O R T H L A N D

NORTHLAND FURNITURE,
CRAFTING QUALITY CUSTOM FURNITURE
IN THE USA SINCE 1976.



Seven Feathers Casino



HOSPITALITY

We have been designing and building custom, quality hospitality furniture for hotels and timeshare markets from the Pacific Northwest for more than 40 years. You can rely on us to create comfortable stylish furnishings in which your guests can relax and enjoy a respite from their busy lives.

SENIOR LIVING

Our designers and craftsmen are experts at creating accessible, safe, robust custom senior living furniture for senior care facilities and other health-care environments. Your patients and residents will find our furnishings sophisticated, comfortable and comforting, like a little piece of home.





INSUPPRESSIBLE

NEW ALBUM BY

VELOCITY OF YOUTH

SONGS WITH MIND IN MIND

www.volocityofyouth.com

COVER ART BY KATARZYNA KOCIOMYK



"The Other World Series – Final Inning" oil on canvas 60X72



"The Cathedral" oil on canvas 60X72

www.kociomykfineart.com

SWIRL | HYDE CV



Swirl SSW-04 Marfil | Hyde CV Parchment

Vegas *Life* TV
PRESENTS

**BUSINESS
MATTERS**

Watch and learn from business and finance guru Joseph Amato as he features successful businesses in Business Matters.



Under the Vegas Sun was hosted and produced by Media Icon, Emmy-awardee Steve Schorr, who passed in late 2020. Carrying the baton is Joseph Amato, formerly a NY-based TV actor and model, who is entrepreneur with over thirty years business experience in every major industry and a high ranking government executive serving the State of Nevada. Joseph Amato interviews the movers and shakers who have made Las Vegas a global brand.

Hosted By:

JOSEPH AMATO

Exclusively on VegasLifeTV!
Made in Vegas. For all things Vegas.

VISIT VEGASLIFETV.US TO DOWNLOAD ALL APPS AND BINGE-WATCH ANYTIME AND ANYWHERE IN THE WORLD OR CALL +1.702.582.9508 FOR ADVERTISING, SPONSORSHIP, CONTENT AND DISTRIBUTION OPPORTUNITIES.

hope

The Heart of the Matter

St. Jude Children's Research Hospital Offers Hope

By Stacey Gualandi

Photos Courtesy of St. Jude Children's Research Hospital

When loyal supporters of St. Jude Children's Research Hospital gather on September 18th for its 4th annual *Heart of Fashion* event in honor of Childhood Cancer Awareness month, it will be a cause for celebration.

"It is going to be our first in-person event in more than a year and a half," says Erica Thompson, Development Specialist for the Southwest Region ALSAC, the fundraising and awareness organization for St. Jude.

"This year, we're really going to be focusing on celebrations. We want to salute all of those individuals coming together who are allowing us the ability to continue giving celebrations to our children."



Back in 1962, when founder and television icon Danny Thomas first opened the St. Jude Children's Research Hospital in Memphis, Tennessee—now a global leader in the research, treatment, and defeat of childhood cancers and other life-threatening diseases—he had one singular vision: eliminate childhood cancer and ensure that no child dies in the dawn of life.

Since then, the survival rate of children with cancer has gone from only 20 percent to an incredible 80 percent, thanks to advancements in cures and prevention at St. Jude.

But Thompson says that isn't the only St. Jude success story. Doctors and researchers continue to make tremendous strides, one milestone at a time.

"When we first opened our doors, only four percent of children were surviving acute lymphocytic leukemia ["ALL"], which is one of the most common forms of childhood cancer. It was pretty much a death sentence," says Thompson. "But today, 94 percent of kids who get an ALL diagnosis are surviving."

Children from all 50 states, as well as from around the globe, receive St. Jude support. In keeping with Thomas' original mission, no child has ever been denied treatment based on race, religion, or a family's ability to pay.

"Our families never receive a bill from St. Jude," emphasizes Thompson. "We cover their treatment, their travel, their housing, and their food. It's simple why is



St. Jude patient Cindy, diagnosed with blood cancer.

"Our families never receive a bill from St. Jude. We cover their treatment, their travel, their housing, and their food."

because we want them to focus on helping their child live. Even in this past year of COVID-19, we were able to continue that promise so that our families never once had to worry about receiving a bill. It's extremely expensive to treat somebody with cancer, so for a family to not have to worry about that financial burden is such a relief."

Thompson says she first heard of St. Jude through her sorority at UNLV but has spent 20 years working in the non-profit world for such organizations as Catholic Charities, Three Square, and Shade Tree before joining ALSAC (American

Lebanese Syrian Associated Charities) six years ago.

Now she oversees a variety of events in Nevada with a "mighty team of three people," including the St. Jude Walk/Run of Las Vegas, the "Against All Odds" Poker Tournament, and the sold-out *Heart of Fashion* gala at the Las Vegas Ballpark. Their goal this year is to raise \$200,000.

"The evening will be filled with St. Jude 'mission moments,'" says Thompson. "We'll have a patient/family joining us to share their personal story, and we'll have



St. Jude patient Olivia, diagnosed with blood cancer.

“Painstaking efforts have been made to ensure that patients at the Memphis-based research hospital can live a normal life as much as possible.”

dinner, live entertainment, a fashion show featuring the fashion of Anne Fontaine (and Anne Fontaine herself!), and amazing silent/live auction items that will be up for grabs.”

It’s events like this, Thompson says, that help St. Jude keep its promise to those families who are forced to face a cancer diagnosis.

“There are definitely tears to be shed, but it’s also a place of so much joy and comfort,” says Thompson. “A lot of our families say it doesn’t feel like a hospital.

They have a support system like none other...and it really helps them not to focus constantly on their treatment or their child. That’s something our founder had strong feelings about; he didn’t want children to be confined to a hospital room, but instead, be able to experience life as if nothing was happening.”

Painstaking efforts have been made to ensure that patients at the Memphis-based research hospital can live a normal life as much as possible. St. Jude offers an on-campus school; hosts proms,

kindergarten and high school graduations; and even throws “no more” chemo parties.

As a mother of two young boys, ages 7 and 9, Thompson says her work gives her a unique perspective.

“I hug [my boys] a little bit tighter because you hear the stories where families are just living life like normal and then a little headache or a bruise, and all of a sudden, their whole world is turned upside down. That can happen to anyone at any time.”

So Thompson continues to spread the St. Jude message and believes there is always an opportunity to grow support through the help of local leaders, donors, sponsors, and volunteers. Like St. Jude, she won't stop until no child dies from cancer.

“When I see these breakthroughs and discoveries and hear a patient share how we've been able to save their lives, or just to know families who've lost their loved ones are so appreciative of St. Jude that they got 2, 3 or 4 more years with their child that they didn't think they were going to have, it's just so rewarding.”



St. Jude patient Miguel (Mikey), diagnosed with eye cancer.



Taking the time you need
to find your perfect home.

I'm your Realtor.



Kimberly Klepatz, Realtor®
Urban Nest Realty
702.994.1527 • KimberlySellsVegas@gmail.com
www.UrbanNestRealtyLV.com





**INFINITE
TREND**

DESIGN STUDIO

CAPTURE YOUR VISION

WASH YOUR
HANDS LIKE YOU
JUST CUT
HABANEROS AND
NEED TO TAKE
YOUR CONTACTS
OUT.

-MOM

Las Vegas Design Center
A246-06
702.727.8990
www.infinitetrend.com

**FINE CABINETRY CUSTOM STONE
LED PANELS CUSTOM DESIGN
PROJECT PROCUREMENT**

grace

Ballet120

Defining a New Era of Dance

By Kendall Hardin

Ballet120 pirouetted onto the Las Vegas arts scene in the fall of 2018, just a year before the pandemic whacked the world. Small but artistically mighty, the company is putting its fresh spin on classical dance.

Founded by dancer and choreographer Benjamin Tucker, this re-imagined company comprises a core team of a dozen highly-trained professional dancers from around the world who make Las Vegas their home.

The mission of Ballet120 is “to inspire, educate and give back through the art of dance.” The company’s overarching goal is to make dance more accessible to audiences through digital channels and unconventional venues outside the concert hall. In short, to deliver dance to the people in exciting new ways which are intimate, direct, imaginative, and fun.

The company is also laser-focused on creating new works and dedicated to collaboration, not only among its peer corps of dancers but also with local and national composers, choreographers, and artists in all disciplines. To date, Ballet120 has created over 40 new works, including ten new commissions with guest choreographers.

Breaking Through: A New Kind of Company

So, what is reflected in Ballet120’s name? The company started by creating short, original dance videos posted on social media platforms like TikTok and Instagram to



*Artist: Mirella Costa Neto
Photo by Virginia Trudeau*

showcase performances of 120 seconds or less.

The dancers further “informalized the artform” by performing in contemporary dress against stunning architectural backdrops and breathtaking natural landscapes that characterize the Las Vegas Valley.

“There are many different ways to experience classical dance today,” Ben noted. “For many, it is a rare and unfamiliar form. But ballet doesn’t have to be scary. We want people to discover through our performances - whether live or recorded - that it is impossible to be bored!”

Ballet120 also accomplished a rare feat in 2020: they kept rehearsing and performing throughout the pandemic - appearing live in streamed performances in such local venues as The Space and MEET Las Vegas.

As a unique twist, they also like to mix it up with classical variations in concert - combining ballet and pointe with ballroom, contemporary, tango, and even tap and hip hop styles - offering audiences a range of styles within and beyond traditional ballet. Hardly boring or stuffy!

“The vignettes move quickly, like our brief attention span in a fast-paced world,” cited Emma McGirr, another founding artist member of Ballet120. “It’s five or eight minutes and then on to the next piece, without the lengthy repertoire and elaborate set changes of classically-staged story ballets.



*Artist: Michael Caye
Photo by Virginia Trudeau*

What I love most about our small, close-knit company is the peer collaboration and constant creation of new works. Plus the ability to keep moving forward during the pandemic.”

Like other members of Ballet120, Ben and Emma are principal dancers and guest artists who have performed coveted lead roles with established companies

in such cherished works as *The Nutcracker*, *Swan Lake*, *Alice in Wonderland*, *Peter Pan*, *Cinderella*, and *Dracula*, to name but a few. As highly-trained athletes, company dancers have continued to rehearse during the pandemic twice a week in rented studio space inside the Summerlin Dance Academy, ramping up rehearsal time with guest choreographers as performance dates draw near.



Photo of Ekaterina Pokrovskaya by Elisa Terry

Inventing Imaginative Partnerships

One of the most distinguishing factors is Ballet120's many community collaborations with local cultural organizations, musicians, visual artists, photographers, and video/film artists, as well as with composers, choreographers, and technology savants. "Our events are not just a recital," noted Ben. "They are a full experience of dance enriched by other artists."

One of the company's first films, "Butterflies," was selected to be

screened at Concept, a Las Vegas dance film showcase. The company was also invited to perform in Ballet Tuscon's annual show "Footprints at the Fox" in 2018 and 2019.

In early 2019, Ballet120 was commissioned to create and perform a new work set to original music for The Composer's Showcase in Myron's Cabaret Jazz at The Smith Center for the Performing Arts.

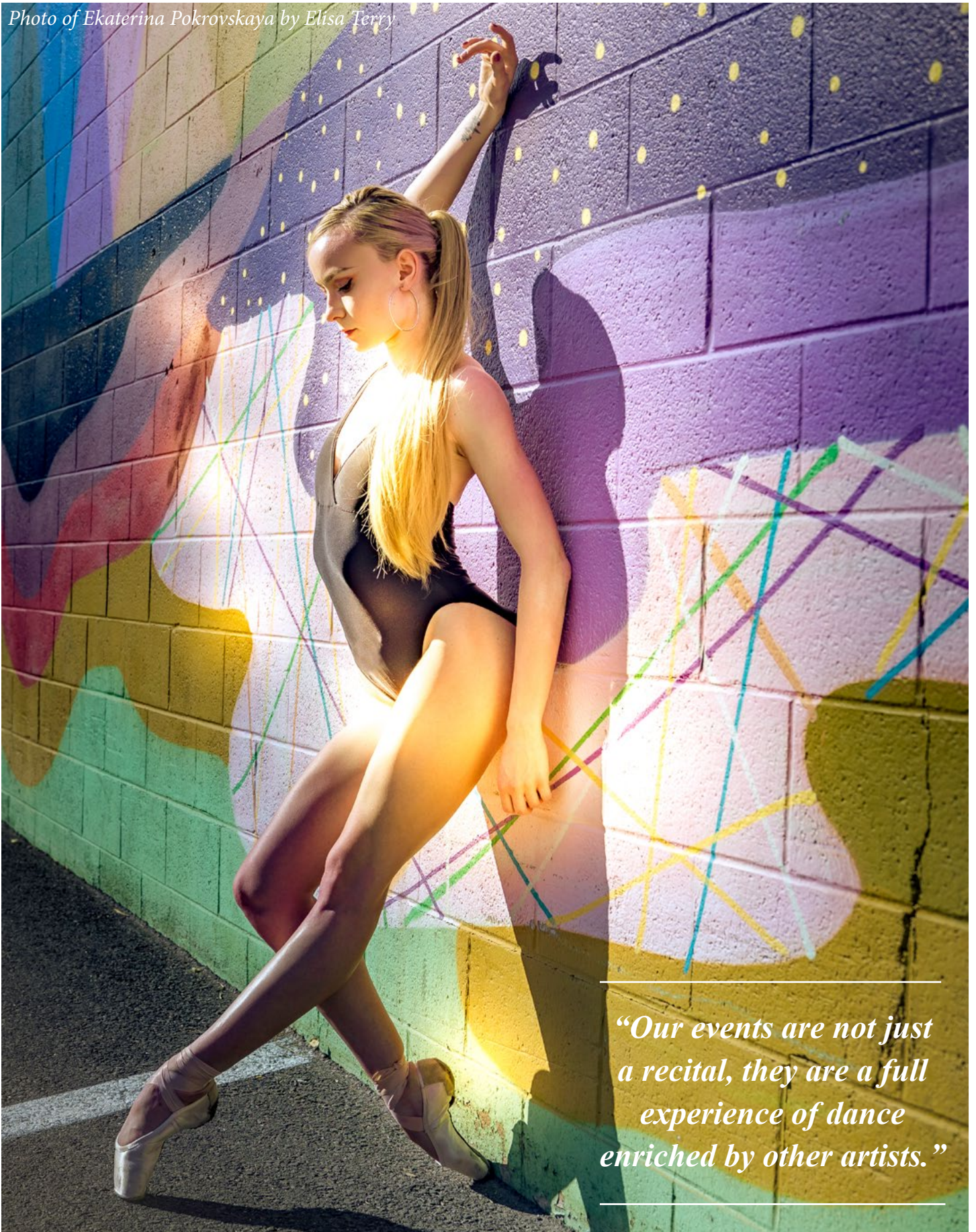
As COVID first hit in the spring of 2020, the company premiered a collaborative video focused on

the quarantine experience, entitled "Daydreaming of Tomorrow," which paired a solo dancer with virtuoso violinist De Ann Letourneau, concertmaster of the Las Vegas Philharmonic.

Despite the pandemic lockdown, Ballet120 was able to host a summer intensive via Zoom for young dancers, offering classes in ballet, pointe, and contemporary movement.

In October 2020, the company worked with the Henderson Symphony Orchestra to create a pop-

Photo of Ekaterina Pokrovskaya by Elisa Terry



“Our events are not just a recital, they are a full experience of dance enriched by other artists.”



Photo of Betsy Lucas courtesy of Ballet120

up concert, “Sights and Sounds of the City,” to announce HSO’s 2020-21 season, broadcast from the atrium of Henderson City Hall.

“It was our first experience doing a live-stream with the city as well,” recalled Sarah O’Connor, executive director of HSO, who also heads up Eat More Art Las Vegas and The Producers Alliance. “It turned into an incredible public-private partnership for all of us, as we discovered how to deliver our first shared performance online, given all the safety mandates of the pandemic. We’re already talking about ways we can partner together in the new season ahead - this time live on stage.” Two weeks later, Ballet120 followed up with a full concert, “A New Age of Dance,”

live-streamed from The Space LV. In May 2021, the company launched its first live evening of dance for audiences at MEET Las Vegas, starring eleven dancers in ten original works featuring ballroom styles, contemporary movement and tap, and a classical ballet repertoire. Before the concert started, local photographer-illustrator Elisa Terry delighted audiences with her extraordinary photographic montage that captured the spirit of Ballet120 dancers.

Most recently, Ballet120 launched a robust season finale on September 4 (2021) at the Nicholas Horn Theatre with a concert aptly tagged “Expressions of the Stage.” The performance featured premieres by three prestigious guest

choreographers: Phaedra Jarrett, Caroline MacDonald, and Tristan Sosa, plus a new work by local composer Rylan Leo Helmuth—all complementing the company’s signature style directed by Benjamin Tucker. With a program packed with past audience favorites and excerpts from the classics (and a few surprises thrown in for fun), the company toasted the end of its 2020-21 season and welcomed next year’s kick-off in September.

Art of the Dance in a New Era

“I am amazed at what Ballet120 has done for its dancers, as well as for local choreographers and venues,” declared Marcus Bugler, an ardent supporter and himself an accomplished dancer with a

resume stretching from the Metropolitan Opera in New York to Cirque du Soleil in Sin City, where he helped launch "O" and "Zumanity."

"Ballet120 has created a home base for the dancers, which I consider the company's core strength," Marcus explained. "Their performances are a breath of fresh air in how they mix it up and forge experiences that wow their audiences."

No doubt Ballet120's use of short social media blasts provides a natural magnet for younger audiences who are online aficionados. But Erin Augustein, Executive Director of the Schrader Youth Ballet Company in Parkersburg, West Virginia (where she and Emma both studied ballet as girls), offers an expanded point of view.

"In no way does the technology angle make the dance experience any less valid. I think it might actually expose older audiences to new insights and content, who up until now have only experienced classical ballet in a large-scale audience venue.

"We've been very supportive and proud of Ballet120's pioneering efforts. We've bought company t-shirts and organized watch parties for Zoom concerts for our students. As a member of the National Society of Arts & Letters, I helped Ballet120 become the subject of one of the Society's featured lectures on today's expectations and standards for professional dancers on and off stage."



Photo of Betsy Lucas by Elisa Terry

While many established dance companies have shuttered their operation until late 2021 - or indefinitely until the virus stops surging - Ballet120 remains on its toes. "We are continuing the art of the dance in a new era of dance," underscored Rachel Nelson, another of Ballet120's inaugural artists.

"We keep moving forward and work with what we have to create new concepts and new performances. All of us love the artistic freedom and collaborative environment of a small company. We trust the vision that Ben has shaped."

During these darkest times, Ballet120 has pioneered a new community of dance in the heart of Las Vegas - one that pulses with shiny new works and ingenious partnerships. A company that has embraced new technology and unconventional venues to make ballet affordable, accessible, and anything but boring to today's audiences.

"As we continue to break down barriers and partner with kindred spirits, Ballet120 is firmly grounded in the local community," states Ben. "No matter where we travel to perform, Las Vegas will always be our home."

Give Ballet120 a whirl at the company website: ballet120.org; Facebook: @Ballet120; and Instagram: @_ballet120



Photo of Ekaterina Pokrovskaya courtesy of Ballet120



Photo of Michael Caye courtesy of Ballet120

ARE FOUR WOMEN FATED TO MAKE A DIFFERENCE?

Every once in a while, a book comes along that every woman should read. *ANGELS OUT OF THE DARK* is one of them.

Can fate really change someone's life? Tiffany Darling has her doubts when she's picked up off the street and asked to become one of the Angels out of the Dark. She and the other three angels (each with her unforgettable story) have to bond together to help other women escape their circumstances of working on the streets. Trouble brews when they take in a young girl who runs from them and is hunted by her abuser. It is a race to the end. Can the angels save her?

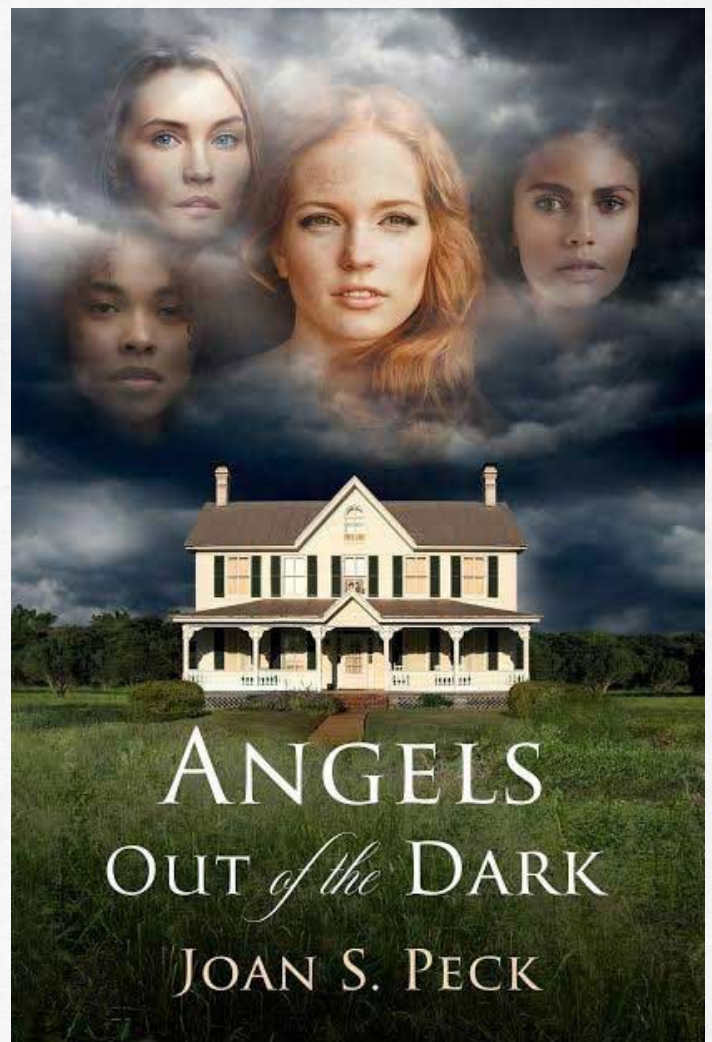
Angels Out of the Dark is an empowering story for every woman who has come to a fork in the road of her life where even a simple choice becomes crucial. You will see yourself in all the angels and rejoice in knowing you are part of them.

Are you aware that four to five people go missing EACH day here in Las Vegas? Do you know that only 60% of murders country-wide ever get solved? Have you thought about the fact that at this time sexual abuse and human trafficking has reached the proportions of another pandemic? Do you know the signs of sexual abuse among children? How can you help?

Angels Out of the Dark is a haunting story about four women who have survived their abusive backgrounds and asked to help others out of their trapped way of living. It is about them pulling together with the aid of their Samaritan benefactors to learn that they have the power to change their lives. It is a story about redemption, hope, and the goodness of healthy love. It is a story everyone should read to become kinder toward others less fortunate.

This book is dedicated to Lena Walther of the Awareness is Prevention (AIP) non-profit and all the other non-profits and people who are doing what they

can to make us more aware of human sex trafficking. They demand our attention to insist on better laws to end sex trafficking and to learn the signs of sexual abuse so that we may stop a person from being taken or wooed to become a part of the human sex trafficking schemes so prevalent today. We honor and thank you for your efforts to make a safer, better world for us all ... especially for those who are defenseless.



AVAILABLE NOW!

**LOOK FOR IT ON AMAZON.COM
& OTHER BOOK RETAILERS**



FLOAT THERAPY

RELIEVES PAIN, STRESS & DEPRESSION



www.NVFloat.com

702-776-7766

2291 S. Fort Apache Rd.
Suite 106
Las Vegas, NV 89117

NEW CLIENT SPECIAL \$65

(Reg. \$85)



www.saltroomlv.com
info@saltroomlv.com

SALT THERAPY

RELIEVES ALLERGIES, ASTHMA & ANXIETY



SUMMERLIN
702.228.SALT (7258)
1958 Village Center Cir, Ste 7
Las Vegas, NV 89134

HENDERSON
702.269.SALT (7258)
10624 S Eastern Ave, Ste G
Henderson, NV 89052

NEW CLIENT SPECIAL 2 for \$35

(Reg. \$35 each)

charity

ORIANNE COLLINS A Woman of Courage and Charity

By Joan S. Peck | Photos courtesy of Orianne Collins

I was fortunate to be invited to a private event at Berger & Sons Fine Jewelers at the Fashion Show Mall to meet Orianne Collins, designer of OC Jewellery. I barely had a chance to say hello to her as she soon became swarmed with people who wanted an opportunity to speak with her. Luckily, I was able to arrange for a time to interview Orianne, not for her beautiful, high-end jewelry but for the two non-profit organizations she heads—one of which was formed after she was paralyzed from the neck down.

Two days later, I was delighted when speaking with Orianne Collins (formerly married to Phil Collins) to find her friendly, open, and down to earth as we talked about her life.

She was born and raised in Nyon, Switzerland. Her father was Swiss, and her mother from Thailand. She said that growing up with her parents from two different continents made it difficult at times for her since she didn't necessarily fit in





Switzerland or Thailand. However, she adored her parents.

Her father was known as “The Tall Blond” and was a contractor constructing buildings, schools, bridges, and more than 750 structures in Switzerland. He was responsible for bringing water to a village in Africa, and his outgoing personality brought out the joy in people, and all loved him.

“My father looked like Steve McQueen, and my son Nicholas looks just like him—enough so that it’s almost eery.”

“I have a wonderful story about how my parents met. My grandfather was one of the first pilots for Air Swiss and flew many of the biggest celebrities to various locations. One of the times he was flying into Thailand, my father went with him. As it turned out, the resort where they stayed was owned by my mother’s aunt, and my mother happened to be there at the same

time as my father. While walking the beach, my father came upon her, and when he saw that she had stepped in the sand with fuel, he knelt and helped her cleanse her feet. Later, when he attended dinner that night at the resort, she was there.”

“My grandfather made arrangements for my mother to go to Switzerland and offered her a separate room in the house so she could attend school for three years. He kept my parents apart, and after the three years were up, my parents got together and married.”

Wow, you can’t get more romantic than that! After listening to that beautiful story, it wasn’t easy to get my mind on business, but I was curious to know...

How did you become a jewelry designer?

OC: “I originally wanted to be

a fashion designer, but my father was sick with cancer, and I couldn’t leave him to go to Paris or New York. At his urging, I went to school for business and earned my master’s degree in International Management.” [Her father died at the age of 53].

Orianne started her career as the marketing and communication manager for a capital venture company before opening her own events and communications company, O-Com SA, in 1994.

“My passion is wanting to change kids’ lives.” In 1999, Orianne married Phil Collins, and in February 2000, they founded the Little Dreams Foundation and launched it on 24th September 2001 in Geneva.

Little Dreams Foundation

Its mission is to fulfill the dreams of young talented kids with limited financial means in the world

of music, sports, and art by providing mentorship from industry professionals and celebrities. The foundation continues to guide and support the Little Dreamers in their development to ensure they are trained and prepared to perform at the highest level in their chosen field.

Many professional artists, musicians and athletes have been formed through the foundation's work. With ongoing special projects, a soccer school in Zimbabwe and a tennis and athletic academy in Morocco, they are helping children locally. Now with offices in Belgium, France, Germany, Morocco, Switzerland and the United States, they are closer to the children.

The Foundation aims to make dreams come true for children between the ages of 4 and 16 who have a special gift or talent

in athletics or the arts. Every year, the Little Dreams Foundation selects 10 children from throughout the world. These young talents become Foundation members for one year. Throughout the year, each child is evaluated based on his/her progress, motivation, and development in order to determine whether his/her contract with the Foundation will be renewed.

"The Foundations advisers are helping us to create a personalized program for each child based on his/her age, residence, academic background, and, most of all, his/her dream."

Advisers monitor, accompany, and assess the children on a monthly basis throughout the year. The godfathers and godmothers of the Little Dreams Foundation select the children and evaluate them at the end of their contract. The selections start every year in September.

Graduates have gone on to attend Berklee College of Music while there are other amazing kids who have succeeded too numerous to mention:

- Angelina Green from LDF USA – Miami who received the golden buzzer by Heidi Klum in American Got Talent.
- Our former kid who is now an adult Joachim Gerard who won the final of the British Open Wimbledon in a wheelchair event for the first time in his career.
- Soufiane Bakkli from Morocco in Athletics who raced in Rome, Italy, and won the Olympic Games.
- Our kids Jazzy Rose and Nicole Acosta by passing her American Idol auditions and getting their ticket to Hollywood.
- Cindy who won the England Boxing National Amateur Champion 2019 75-81KG.
- Caio Collet for his victory of the season in racing cars in Dijon France.
- And so many more amazing stories of thousand of kids around the world!

Still curious about her designing jewellery?

An excellent way to expand awareness of the Foundation was for Orianne to design a piece of jewelry for the Little Dreams Foundation that would brand it. She collaborated to create jewelry pieces for the prestigious houses Van Cleef & Arpels and Cartier before founding her namesake brand OC Jewellery in 2007. Her





first piece for the Foundation was 1500 beautiful bracelets, which immediately sold. Any of her jewelry that sells, a percentage goes to both of her Foundations.

Oriane is a luxury jewelry designer based in Miami who has inherited her passion for discoveries from her mixed Swiss and Thai origins. Traveling throughout the world has left the mark of different cultures, each journey a source of inspiration, rich in symbols, colors and eclectic elements, combining age-old techniques with modern designs.

She has chosen jewelry as the main medium to express her creativity because "it is the most universal form in which inspiration materializes."

What happened to have you create the Never Give Up Foundation?

Oriane's compelling story began in 2014 when she suffered a neck injury after a martial arts exhibition in Paris against Jesse Glover, Bruce Lee's first student. After a seemingly straightforward operation, she woke up paralyzed from the neck down and told she would never walk again.

OC: "It was a terrible time, and I was depressed. I thought, How am I going to pay the bills—my house, insurance, and getting the best treatments? I even considered not continuing my life, but I had my kids and that wouldn't be fair to them.

"The first three months were the most difficult. I had a nurse 24/7 and had therapy five times a day with no success in moving on my own. Then, three weeks later, my little toe moved, and that's when I made up my mind that I was going to move everything else—no matter what it took."

Having to rebuild herself physically and mentally, she made a goal to climb the highest mountain in Switzerland, and trained every day, first using a StairMaster, then walking in a parking garage. In summer 2017, she traveled to Switzerland and completed a week of technical exercises. The day of the climb, the guide announced it was impossible to ascend due to the heavy snowfall, so they made a last-minute decision to

climb the next mountain range, the Breithorn, peaking at 13,661 feet. When they arrived at the summit five hours later, she placed two flags - one for Never Give Up and one for the children she supports through her other charity, Little Dreams Foundation.

"I left all my baggage there and came back down free from the pain in my heart. I still have to complete my therapy daily, which is challenging and has instilled discipline in me. If I don't do it, I regress and I don't want to be back in a wheelchair, so I push myself every day."

After her long path to recovery, Orienne founded the Never Give up Foundation ["NGU"] in 2019, so others, less fortunate than her, with spinal cord injuries could receive the relief, care, and support they need through their early days

of life-changing treatments. She wanted to guide them and their families on their own journeys toward a better quality of life.



She says, "The first three months of recovery after a spinal cord accident are the most important, and if you have the right treatments, you can save yourself a lot of pain and trauma. I know this first hand

because I didn't have that after my accident. I didn't have someone offering the best therapy and I could have recovered a lot quicker if I had the support. It's also very stressful when you're unable to work and worried about paying your bills. We are there to help cover people's expenses and support their families so they can focus on their treatment."

Twenty percent of sales from OC Jewellery & Spa supports the NGU mission and Little Dreams Foundation.

I found myself inspired by Orienne's courage and her sense of appreciation for life and her role in it as the head of both her Foundations. She believes in taking life day by day, and creating her beautiful jewelry is a way to remind herself and others that life is beautiful. And so it is ...



EXPERTISE THAT REACHES DOWN THE BLOCK AND AROUND THE WORLD

Claire Nagel has been a life saver. When you work with Claire, you are not only getting an incredibly professional realtor but you also get a genuine , caring supporter during your big life moves.

— One of Many Satisfied Clients



CLAIRE NAGEL

Global Real Estate Advisor | S.0179417
702.327.2727
claire.nagel@sothebysrealty.com
synergysir.com

Synergy | Sotheby's
INTERNATIONAL REALTY

HAUTE EATS THIS SUMMER

A NEW EXPERIENCE EVERY TIME YOU VISIT

“Barry’s is the best steakhouse in Las Vegas, hands down - and that’s a pretty tough feat considering the competition... Love this place.”

CHRISTOPHER W.



“Hosted business clients last night at Barry’s. The food, the service, and especially the vibe in this place cannot be topped! This is our go to when we want to impress our guests.”

NATE J.



“High end dining experience in a fun yet slightly formal atmosphere. Great food with service to match.”

RICARDO S.



“The warmth of the staff combined with the beauty of the room and the quality of the room makes Barry’s the best steakhouse in Las Vegas.”

TODD G..



Barry's
DOWNTOWN PRIME
Steaks & Cocktails

Circa
RESORT & CASINO

WHAT'S BLACK AND WHITE, SOMETIMES WITH A TOUCH OF COLOR? ... STYLE CLASSICS, OF COURSE.

Article by Joan S. Peck | Photography by Jaime Lim
at Tivoli Village, Art2Art Gallery, and David Tupaz Showroom

The fashion staple in every wardrobe is the classic black and white combination. It can come as a solid mix or a collaboration of textures and patterns. The creativity of the blend is limitless, and that is what makes the classic style so enduring.

Las Vegas designer David Tupaz creates his version by mixing patterns—stripes with the houndstooth and the solid color create an exciting look. A touch of color doesn't hurt the designs either, and adding lime green becomes the focal point of the black and white palette, making a statement that can't be ignored.

The designer explains, "The sudden infusion of color against black and white is an element of surprise where one can get creative by using color with black and white. Yet, black and white, a look that is forever classic in any season and any fashion situation, always remain in style.

And David Tupaz, an artist and a fashion "couture" designer, and the



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODEL: NET CH

only established designer in Nevada should know. Representing Las Vegas in every major Fashion week in the country, he is a regular on the red carpet, dressing celebrities, and movie stars during award seasons.

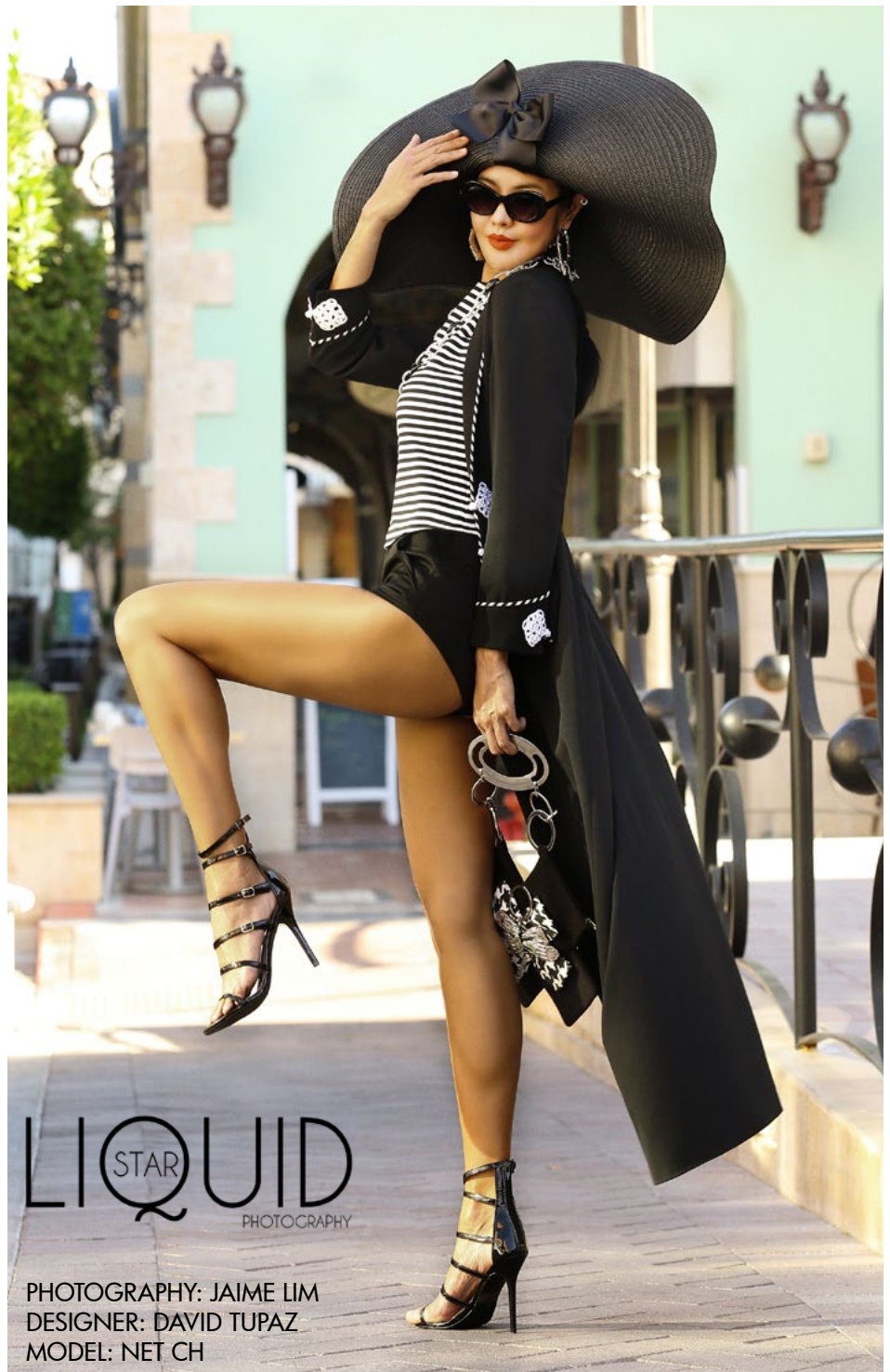
David is the founder of the "Las Vegas Fashion Design Council," a non-profit that mentors local designers, creative youth, students, artists, and others. He mentored in opening a manufacturing presence in the city to jump-start creating a local fashion industry and attracting other manufacturers from other states, notably California, where 85% of American-made apparel is produced.

David Tupaz is the only designer representing Nevada in major national fashion events and was honored by the Seattle Art Institute in a retrospective exhibition of his designs.

David was awarded "International Designer of the Year" by Metropolitan Fashion Week in 2015. He is the creative director and partner of Vegas Life TV network Inc. and "Repurpose America," a non-profit organization that gathers non-recyclable industry waste for repurposing.

David Tupaz is the President of "Vegas Fashion Project," the first trade expo focusing on local emerging designers and their products.

It happens every time I see David's designs. Like me, your face will flush with pride at being a woman when you see all the models wearing any of David Tupaz's fashions.



Magnificent! They are so beautiful and timeless—his talent bringing out the feminine in all of us.

How lucky are we to have David Tupaz be a significant part of the World of Fashion right here in Las Vegas.



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODEL: NICOLE VERMA



LIQ STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODEL: AREEYA LEE



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODELS: AREEYA LEE, NET CH, NICOLE VERMA



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ (SEATED)
MODELS: NET CH, AREEYA LEE, NICOLE VERMA



LIQUID
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODEL: NET CH



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ (SEATED)
MODELS: AREEYA LEE, NICOLE VERMA, NET CH



DAVID TUPAZ
PRESENTING
DAVID TUPAZ
Obsequies
Collection
BY A...

LIQ STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ
MODELS: NET CH, NICOLE VERMA, AREEYA LEE



LIQUID
STAR
PHOTOGRAPHY

PHOTOGRAPHY: JAIME LIM
DESIGNER: DAVID TUPAZ (FAR LEFT)
MODELS: AREEYA LEE, NICOLE VERMA, NET CH

DESIGNER: DAVID TUPAZ AMERICAN COUTURE
PHOTOGRAPHY: OSCAR PICAZO
MODEL: CRISTINA PAJARA
HAIR & MAKEUP: NEMI RAFANAN



DAVID TUPAZ
COUTURE

DAVID TUPAZ "AMERICAN COUTURE"

TIVOLI VILLAGE
350 S. RAMPART BLVD, STE 180
LAS VEGAS, NV 89145
(818) 812-0976
WWW.DAVIDTUPAZ.COM

SHEER SPLENDOR DRAPERY COLLECTION





TRI-TEX

ENTERPRISES, INC.

TRI-TEX HAS BEEN A LEADING MANUFACTURER OF WINDOW COVERINGS, BEDDING, AND ACOUSTICAL SOLUTIONS FOR THE HOSPITALITY INDUSTRY SINCE 1982. VISIT TRI-TEX.NET OR CALL 214.744.1246 FOR MORE INFO

Boston's Fish House

Innovative Dishes with an Inspiring Story

By Elaine Harris and Scott Harris



Boston's Fish House exterior photo by Ann Parenti

Boston's Fish House is casting its line to new customers in Tivoli Village, Las Vegas. Opening a restaurant anytime is challenging but opening a new venue during a pandemic is like steering a ship in a hurricane. Owners Brian and Nicolas Sord, Chicago restaurateurs, were doing just that when they decided to open several restaurants in Las Vegas amid pandemic protocols. New to the Las Vegas restaurant market, their Sunny Side Up restau-

rant opened just pre-pandemic, and pleasing the breakfast and lunch crowds, gave the brothers reason to persevere with a fresh seafood concept, Boston's Fish House. Then the unthinkable happened, but like stalwart seasoned restaurateurs, they persevered and brought on Tara Nicosia. With a brilliant 20-year career as an international food and beverage consultant and restaurateur, Nicosia plans to stay at the helm of this new restaurant "ship."

Nicosia has a remarkable dossier of culinary excellence in New York and Miami. In New York City, "I had garbage guys from DPW sit at the counter next to ladies in their lululemons," said Nicosia. With massive success alongside her husband, celebrity Chef Alfredo Alvarez, her best friend, and business partner, the dynamic husband and wife team found great success opening numerous restaurants, notably Giacosa in Coral Gables and Seaspice on the River. Their most recent project was the opening of M House by Giacosa, a resurgence of the original restaurant. At the very height of their success, tragedy struck when Alvarez passed away suddenly in 2018. His wife and partner became utterly devastated as her world drastically altered forever. Shortly after, she posted on her social media accounts, "This is going to be our year, baby. We are starting from scratch but coming soon, the grand opening of your restaurant. And it's only up from here. I love you. Tara." Nicosia went on to add, "I'm in the most terrible agony. My world truly has been taken away. Alfredo was my partner in every sense. My love for him was deeper than the ocean. We were inseparable, and I will never love another. He has helped so many people and was one of the most genuine souls I ever encountered."

Taking some time for herself, Nicosia, still in Miami, received a call from father and son, Brian and Nicolas Sord. They needed help in Las Vegas opening a new seafood concept and needed her years of experience to head up both the front and back of the house. Nico-

sia needed a change. Her passion for the industry was more vital than ever before, and she arrived in Las Vegas, opening yet another chapter in her life.

"We wanted to open a seafood restaurant focusing on the locals and the local community," said Tara. "I would never have thought that this would happen in my 20 years as an owner-operator in the restaurant industry. We pay competitive wages, but we have great challenges right now. I look at this as a profession where the touch of service from the moment a guest comes in the door is what we strive to bring to our venues. It is not just about making a few dollars and moving on. We are trying to adapt and innovate," continued Nicosia. "We consider critiques. We tell servers to come to me if a guest has a special request, and I will try to make it happen."

Innovations such as weekly live music and a Tuesday-Friday happy hour hope to bring guests in the doors along with an inviting private dining space for business or more intimate gatherings available upon request. Plans for brunch and a daily happy hour are in the making. "We do our best to bring the very freshest ingredients as our famous Honey glazed Salmon and Cioppino reflect. Our raw bar is very popular with specials on fresh oysters."

Sicilian and Hungarian-born Nicosia takes her heritage of being raised in a true farm-to-table home where her mother grew her vegetables from their three-acre property. At the same time, her dad had a



Boston's Fish House interior photo by Ann Parenti



Photo of Lobster by Scott Harris



Photo by Scott Harris

business partner in the meatpacking industry to procure the best cuts of meats.

From her humble beginnings, she traveled internationally and learned the restaurant business from the school of hard work. At age 29, Nicosia opened her first restaurant, leading to an extraordinary career in the restaurant industry. With the skills and passion in place and the drive to succeed, Nicosia believes she and the staff of Boston's Fish House will steer into a prosperous harbor within the Las Vegas market.

"I love food, but I also love it to be clean. I want to use organic, when possible, as well as the source from local farms to create special menu items," she said. Under Nicosia, Boston's Fish House has imaginative dishes and provides service standards that only this veteran restaurateur can provide.



Boston's Fish House interior photo by Ann Parenti

LAS VEGAS SUITE

Nathan Tanouye

Featuring Clint Holmes

and the Las Vegas Jazz Connection.



ORDER THE CD ONLINE AT:
FORGOTTENSONGMUSIC.COM/SHOP

OR DOWNLOAD A DIGITAL COPY FROM:
AMAZON.COM, CD BABY, & NEWPANTS.COM



Now Open

Ask Today About Our Special
Welcome Back Offer.

\$**65**
Intro Rate*

Massage Envy®

MASSAGE | FACIALS | STRETCH

CENTENNIAL HILLS

7140 N. Durango Drive #140
Las Vegas, NV 89149
(702) 839-9997

CENTENNIAL GATEWAY

5643 Centennial Center Blvd, STE 135
Las Vegas, NV 89149
(702) 228-3689

M-F 9a-8p | S 9a-8p | Su 10a-8p

*Offer valid for first-time guests only. Check with franchised location to confirm eligibility as a first-time guest. Session times include a total of 10 minutes of time for consultation and dressing, which occurs pre- and post-service. Prices subject to change. Rates and services may vary by franchised location and session. Additional local taxes and fees may apply. For a specific list of services available, visit [MassageEnvy.com](https://www.MassageEnvy.com). Each location is independently owned and operated. ©2020 ME SPE Franchising, LLC. M03-00167

ME-DNLD-1892-00-002-8X11

IN CONCERT





THE TIMELESS LEGENDS IN CONCERT

By Sam Novak

Very few Las Vegas shows withstand the test of time. Of those that endure, most continue to perform while remaining relatively unchanged. But the longest-running production on the Strip has consistently re-invented itself, forever remaining hip and relevant while still embracing Sin City's golden era. That show is *LEGENDS IN CONCERT*.

On May 3rd, 1983, launched at the former IMPERIAL PALACE, *LEGENDS IN CONCERT* grew beyond a six-week limited engagement into an entertainment enterprise. The tribute-artist showcase has performed in Africa, Australia, China, Russia, Canada, and throughout Europe, reaching over 100 million people worldwide.

Most fans are unaware that the corporate offices for *LEGENDS* are right here in Las Vegas...and CHIC Compass was invited for an exclusive tour of the facility. Inside their doors is an amazing glimpse into the inner workings of a thriving production facility... and a trip through the decades that made Las Vegas the "City of Entertainment."

Our guide was Pieter Grove, Head of Wardrobe and Lead Designer for *LEGENDS*. With decades of experience both on and behind the stage, Mr. Grove is himself a legend. The South African native began as a dancer and ice skater, performing in Paris, Barcelona, Monte Carlo, and Bermuda. He then made his way to the United States, eventually sharing the stage with the likes of Carol Channing.

It's been several years since Grove decided to make Las Vegas his home. Throughout his career, he's placed an indelible mark on productions for Gordie Brown, magicians Rick Thomas and Hans Klok, Gladys Knight, and Earl Turner, in addition to his work on cruise ships and for television. Grove's sets and costumes have wowed audiences at *Fashionistas*, *Showgirls of Magic*, Tropicana's aerial extravaganza *Air Play*, and Sahara's production of *Saturday Night Fever*.

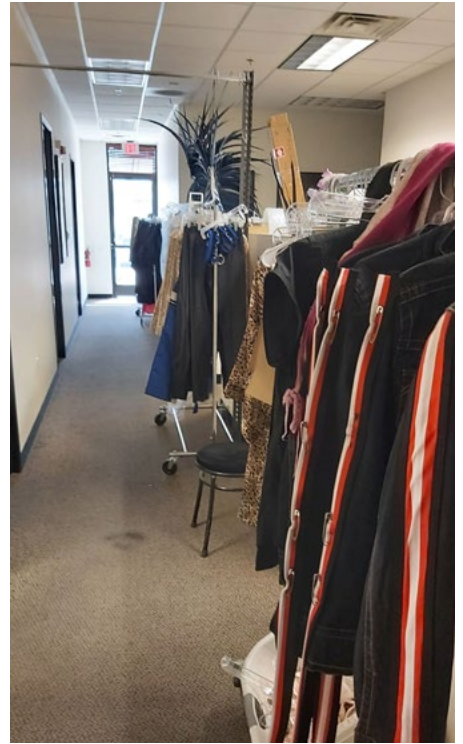
We visited an array of offices, rehearsal spaces, workshops, and specialty cubicles during the tour. Dry-erase boards list the show's current acts, broken down by city and location. Hundreds of thread spools, zippers, containers of buttons, necklaces, design sketches, and works-in-progress share space with cabinets full of patterns. Arranged in drawers by the decade,

these fashion blueprints have labels like "Elvis - Burning Love" and "Pat Benatar - Crop Jacket, Love Is a Battlefield."

The next stop is an archive of "Bibles"... massive binders identified by year. Inside, charts list every active celebrity impersonator and their measurements, height, weight, shoe, bra, and boot sizes. "Performers have to be regularly measured," Grove told me. "Even their shoe size can change from season to season."

As much as Mr. Grove enjoyed showing me these areas, he truly lit up when opening the doors to the costume warehouse. It's here that the real magic lives and breathes. Thousands of pieces of Sin City history (and countless hours of manpower) reside on massive structures that reach to the ceiling and off into the distance.





“Nearly every major entertainer has been depicted at least once on the LEGENDS stages”



Beads, bangles, and rhinestones make a sharp contrast to leather jackets and biker jeans. Corsets, gowns, western garb, and all sorts of uniforms tell a tale of stars who were in vogue during a particular era...and those who might be ripe for a comeback.

Strolling among the *LEGENDS IN CONCERT* warehouse, we saw iconic costumes for Marilyn Monroe, Bobby Darin, and Judy Garland. Also represented are Tom Jones, Aretha Franklin, Garth Brooks, Prince, Lady Gaga, and Bruno Mars. Nearly every major entertainer has been depicted at least once on the *LEGENDS* stages, making our visit a veritable journey through Sin City history.

Sometimes, dazzling outfits can be repurposed with a brand-new twist. "You have to be frugal," Pieter explained. To prove his point, the soft-spoken gentlemen gestured to where elaborate headdresses were suspended high above to protect them from damage.

Grove lowered the apparatus so that I could take a closer look. "Feel how light they are, despite the size. I took these from a previous show, reworked the shape of the feathers into a mohawk, and now they're in our opening number. Nothing goes to waste."

Along with being a storage and archive facility, the *LEGENDS* warehouse is also a fully functioning workshop. Costumes are brought here after each use to be laundered, repaired, and altered as needed. They are then returned to the Tropicana Theater for the





next round of performances. And that's one of the many functions that take place within the massive headquarters.

Toni Lee has been with *LEGENDS* for thirty years, first as a dancer/singer, then later as the show's choreographer. Now, as Director of Productions, she oversees six permanent venues and several limited runs worldwide. Having served in so many capacities, Lee is the ideal person to spearhead the *LEGENDS* brand.

"Director of Productions is envisioning the whole show from top to bottom...starting with picking the appropriate tribute acts to negotiating contracts to making the best, and most fun show possible, to the costuming to the music selection to the lighting to the video...anything on and off stage that makes a show."

In recent years, the Vegas version has transformed from "family-friendly" to a more adult-skewing

variety. Drag superstar Frank Marino permanently joined as host(ess) in 2019, adding an ample dose of bawdy humor. A large cast of showgirls displays much more skin as well. "We have pasties now!" Mr. Grove chuckled.

LEGENDS IN CONCERT has always been a reflection of the times, and Miss Lee believes that the pe-

rennial favorite offers a much-needed break from reality. "I hope that this pandemic has taught us how valuable each of us is," she stated. "That live shows are a huge part of our existence. That live shows can take us to another level of happiness and nostalgia. That being creative can be a form of escape. That we can be whatever we want to be."





Dine • Office • Beauty • Weddings

Learn more at:

www.lakesidevillage.vegas

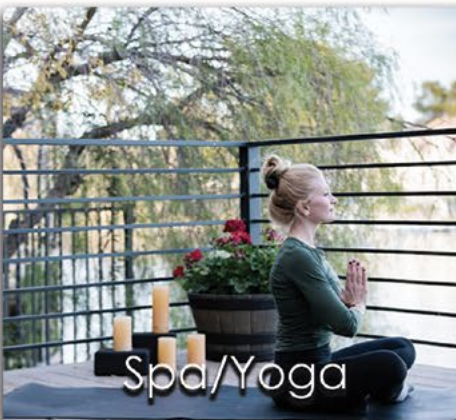
Summerlin - Desert Shores

 @lakesidevillagelasvegas

 @lakesidevillagevegas

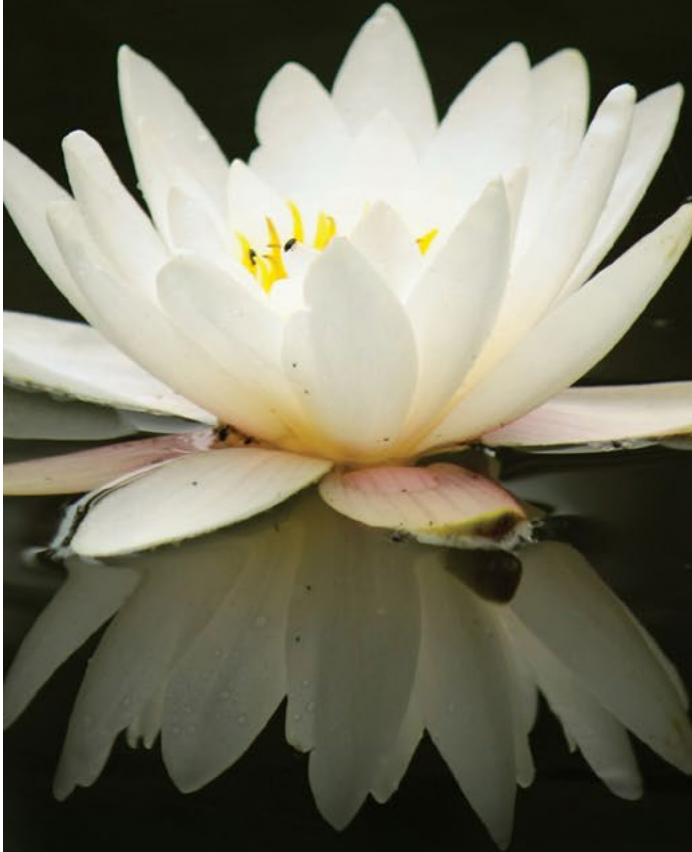
LAKE  SIDE
Village

*Wine, Dine &
Cruise The Lake!*



ENSŌ

HOLISTIC WELLNESS SPA • SOUL • MIND • BODY



AT THE LOFT
8689 W CHARLESTON BLVD #111,
LAS VEGAS, NV 89117

**APPOINTMENTS REQUIRED
FOR SERVICES • 702.524.7437**

LAS VEGAS

JAZZ

SOCIETY

"Jazz Lives Here!"



THE LAS VEGAS JAZZ SOCIETY SINCE 1975 · LVJS.ORG

DOES YOUR BEST FRIEND HAVE FOUR LEGS?

By Joan S. Peck

Did you know that more than 1,700 dogs and cats are killed in America's shelters every day simply because they don't have safe places to call home? Thankfully, that number would be higher without the saving grace of Best Friends.

Back in 1984, a scrappy group of friends from far corners of the globe settled in a remote area of Utah's high desert ... and took the first steps to forever changing the future for pets in shelters.

It's the story of Best Friends, but it's

much more than the history of a spot on the map. This group of ordinary but passionate people believed that every pet has a story, too, each one worth saving, each life individual and important. Today, nearly four decades after they broke ground for a sanctuary in a remote region of the Southwest, achieving no-kill across the entire country is within reach.

They have built up partnerships that are the backbone for supporting Best Friends countrywide in their pursuit to help save our four-footed friends.

- Corporate Partners helped out with simple donations of dog food in those early days to sponsoring online adoption events today.
- Foundation Partners make it possible to reach animals in every corner of the country, creating programs that focus on the community and recognize the importance of keeping pets and their people together.
- Network Partners is the collaborative spirit of the Best Friends Network — shelters, rescue groups, spay/neuter organizations, and other animal welfare



groups in all 50 states united to save more lives.

- Celebrity Supporters is a place where celebrities use their voices for the no-kill message and inspire people to foster pets, volunteer in shelters and their community, and donate to save more lives.

What's going on with cats and dogs today?

CATS

- 76 million cats owned in the US
- 1.78 average cats per household
- 19% fewer cats owned in the US since 2016
- 42.7 million (34%) US households have a cat
- 12% increase in households with cats in the past 10 years
- 15% increase in households with cats in the past 20 years

DOGS

- 97 million dogs owned in the US
- 1.53 average dogs per household
- 8% more dogs owned in the US since 2016
- 63.4 million (50%) US households have a dog
- 39% increase in households with dogs in past 10 years
- 62% increase in households with dogs in the past 20 years

How many animals went into shelters in 2020? How many were saved?

4.3 million cats and dogs entered US shelters in 2020 (51% of animals entering shelters are dogs, 49% are cats).

There were 83% of them that were saved. Sadly, 347,000 cats and dogs were killed.

At this point, I was starting to get depressed, so I asked: **Have we made any improvement at all over the years?**

The lifesaving progress around the country has increased from 64% around the country in 2015 to 83% in 2020.

What is Best Friend's NO-KILL 2025 goal?

As a philosophical principle, No-kill means saving every dog or cat in a shelter that can be saved. But a 90% save rate for animals entering a shelter is a meaningful and common-sense benchmark for measuring lifesaving progress. Typically, the number of pets suffering from irreparable medical or behavioral issues that compromise their quality of life and prevent them from being rehomed is not more than 10% of all dogs and cats entering shelters. Therefore, Best Friends designate shelters that meet the 90% save-rate benchmark as no-kill.



However, the ultimate goal is to ensure that every shelter has the resources to save every dog and cat that can be saved, whether that percentage is 90% or something else. But first, Best Friends want to help every shelter in every community reach the 90% no-kill benchmark by 2025.

The no-kill philosophy acknowledges that euthanasia may sometimes be an appropriate choice in rare cases of irremediable canine aggression in which public safety cannot be reasonably assured, and other interventions would compromise the animal's quality of life.

How can No-Kill 2025 be successful?

"The most effective path to no-kill includes a combination of (1) collaborative partnerships and coalitions among animal shelters, animal rescue groups, and community members working toward a collective goal; (2) proven programs and best practices designed to save the most lives possible; and (3) data-driven decision-making for each individual community.

"Some shelters have yet to embrace the no-kill philosophy simply because they've never known another way of doing things, while others are afraid to ask for help for fear of being criticized or attacked. The burden has been placed on shelters themselves to save the lives of the animals in their care. But without the community and local government providing their shelters with the support they need, they won't succeed."



There are many beautiful stories about animals being rescued.

SCOUT

The first time Tess and Jakob Johnson met Scout, she was shy and nervous after spending time in an overcrowded shelter. But they knew right away that she was the dog for them — a pup who could join them on their many adventures.

When she finally settled in at home and opened up, she proved them right. Her energy was boundless, and today she loves being with them in the outdoors. In fact, she even wears her own little backpack to carry her supplies (and treats, of course).

After learning all that Best Friends was doing to save cats and dogs,

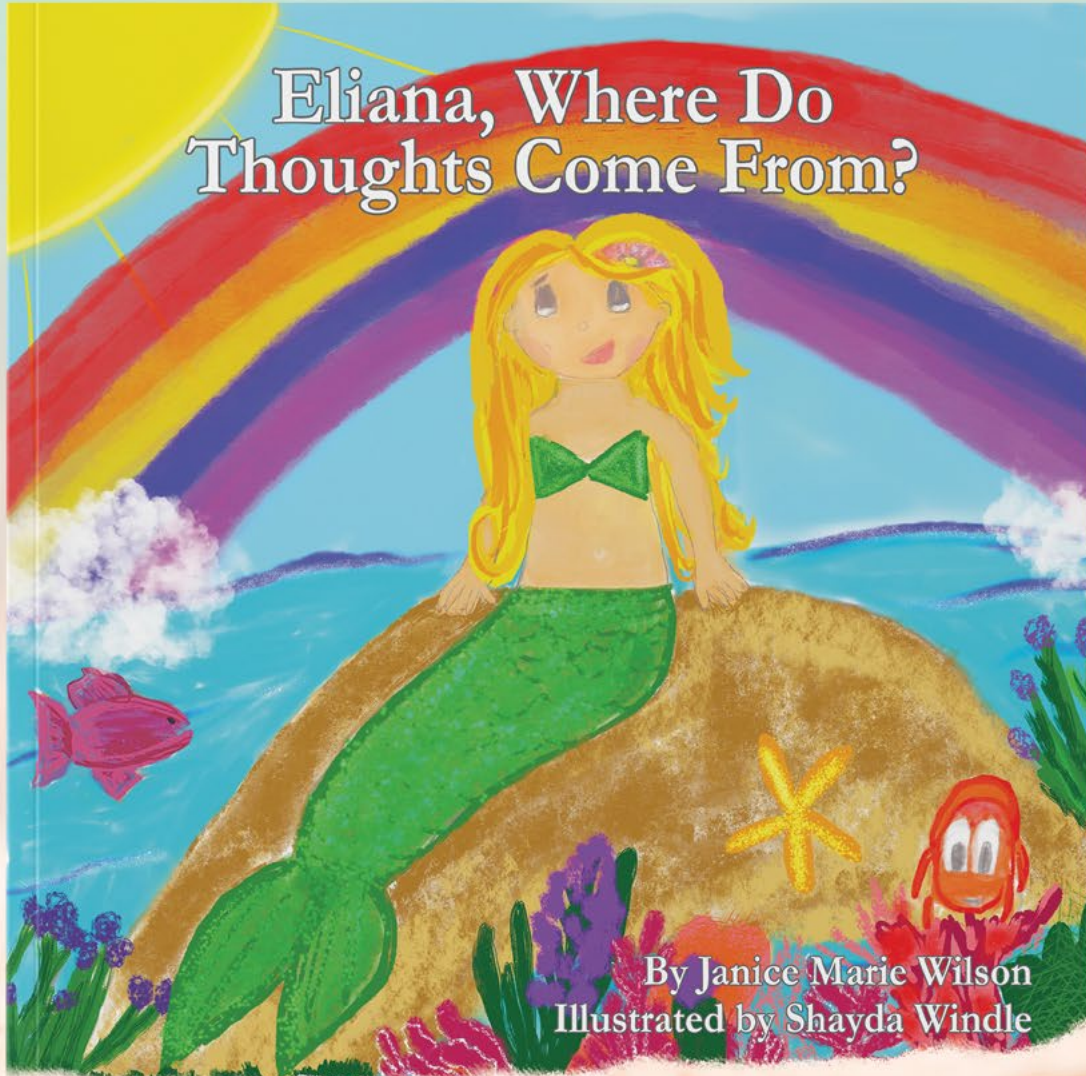
it was easy to see that it also boiled down to each of us doing what we can to pitch in our help to protect our four-footed besties as well. And the neat thing? There are many ways we can be of service. Of course, one of the best ways is to adopt a rescue cat or dog or to foster an animal until a perfect home becomes available. What are you going to do?

Go to the Best Friends Animal Society website to find all the ways and means to become a Friend to dogs and cats around the country.

Contact Information:

Best Friends Animal Society
5001 Angel Canyon Road
Kanab, Utah 84741-5000
Phone: 435-644-2001
Email: info@bestfriends.org

Every child needs
to feel loved.



This playful, fun and entertaining book is perfect for bedtime, use in therapy, or the classroom. It is a gentle and helpful tool for creating positivity, happiness, self-awareness and confidence in children of all ages.

Read to them daily.

Available on Amazon.com
or email janicewilson@me.com

ABOUT TOWN



We're Back! A Designer's Soiree at Barry's Downtown Prime
(Photos courtesy of Aeon Jones)

Above: Curtis McCoy and Ann Parenti

Left: Lance Robbins and Cary Vogel

Below: Becky Najafi, Julie Porter, Michele Youell

Bottom Left: Lelia Friedlander, Christopher Todd, Camille Herd

Bottom Right: Nate Jones and Barbara Jones





Chic Compass Magazine Launch at Boston's Fish House

(Photography by Talbot Snow)

Above: Brent Barrett and Keith Thompson

Right: Ann Parenti and Diana Della Iacono

Below: Talbot Snow, Keith Thompson, Brent Barrett, Steve Flora



Composer's Showcase (Photography by Ann Parenti)

Right: Noybel Gargoy at The Space

Below: Eric Tewalt, Keith Thompson, John Wedemeyer, and Dave Ostrem at Notoriety



DJ SERVICES
DJSNOWMANLV.COM • (702) 524-8649



MUSIC PRODUCTION
SOUNDMASTERSLV.COM • (702) 524-8649



VIDEO • PHOTO • WEB
TALBOTSNOW.COM • (702) 524-8649



SOUND MASTERS OF LAS VEGAS MULTI-MEDIA STUDIOS
CALL OR TEXT (702) 524-8649 OR VISIT OUR WEBSITE @ SOUNDMASTERSLV.COM

YOUR SOURCE FOR:



Estate & Asset Protection



Investment Advisory



Financial planning



Private Family Banking



Wealth Management



Business Succession

ORGANIZE YOUR FINANCIAL LIFE

*The majority has never been right about anything.
Change your thinking and you change your life.*

702.430.4400

AlphaOmegaWealth.com

5285 S Durango Dr., Suite 1
Las Vegas, NV 89113



ALPHA OMEGA WEALTH

Changing lives forever.

Joe Pantozzi
Founder / CEO

Securities and Advisory Services offered through Ameritas Investment Corp. (AIC).
Member FINRA/SIPC. AIC is not affiliated with any 3rd parties mentioned.



Anne Fontaine
3500 Las Vegas Blvd S
Forum Shops Suite S35
Las Vegas, NV 89109
lav@annefontaine.com
702-733-6205



ANNE FONTAINE
PARIS