

plus



COSMOPOLITAN EIN HOD: Brothers Uri (left) and Doron Rauchfleisch, who created and own the Argentinian restaurant Dona Rosa in Ein Hod, Israel. Behind them is a photograph of their grandmother, who they named their establishment after.

STEVEN SHALOWITZ

Latin Israel

outofoffice
explore with attitude

Former MediaCorp Radio Gold 90FM DJ **STEVEN SHALOWITZ** is on a round-the-world journey after leaving Singapore. This week, the Chicago resident chills out in an artists' enclave in the Holy Land.

DURING the years I hosted a Latin music radio programme, I came to realise that Latins and their culture are found in the most curious of places.

So it should have come as no surprise that I found the Latin spirit in Ein Hod, an artists' colony nestled in the hills just south of the port city of Haifa, Israel. I came to the creative enclave without intent to connect with my Latin past, but rather to better understand the life of the town's founder, Marcel Janco, whose works I had once briefly studied.

Born in Romania and trained as an architect, Janco moved to Zurich, Switzerland in 1916 where he became a leader in the Dada cultural movement that erupted as a protest against World War I's barbarism. After the war, Janco returned to Romania and with the start of World War II, emigrated to Israel where he oversaw the creation of an artists' colony in an abandoned village overlooking the sea. Progressive artists were invited and, in 1953, a hive of artistic ingenuity was born.

Today, Ein Hod is home to painters, sculptors, ceramists and actors whose residences and ateliers dot the hamlet's winding lanes.

After hitchhiking into Ein Hod – the January winds sweeping off the Mediterranean made

walking the 2km from the bus stop on the Tel Aviv-Haifa highway virtually impossible – I began my visit with a tour of the Janco Dada Museum. Founded in 1983, a year before Janco's death, it displays memorabilia from Dada's inception and important pieces from the artist's career.

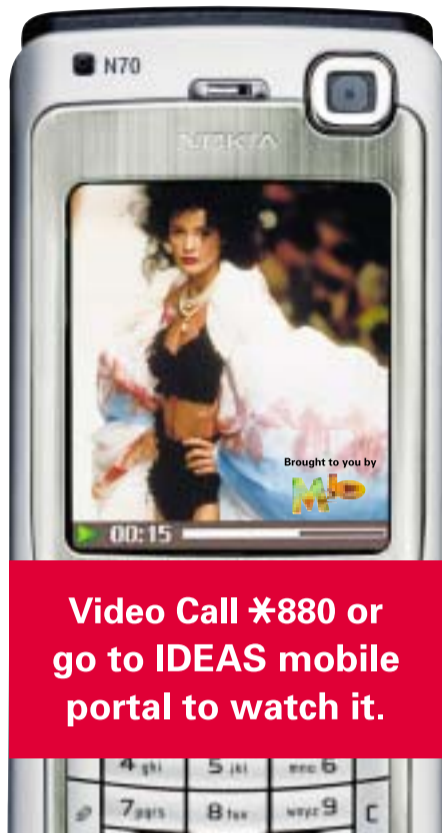
After enduring the clanging of wooden spoons on pots and pans by children in the museum's lower level "Dadalab", I headed for serenity next door in Janco's old home and studio. The unassuming stone structure is now occupied by Israeli artist Eyal Rubenstein and partner Jorge Hoogland, who run a shop in the front room of the residence. Many of Janco's colourful sketches are also for sale.

Ein Hod is full of galleries, art workshops, cafés and even a bed and breakfast, all run by resident artists. Indeed, one can work up an appetite playing culture vulture. So in between gallery hopping, I came upon a restaurant called Dona Rosa, which was opened in 2003 by enterprising brothers Uri and Doron Rauchfleisch. They sought to carry on the culinary traditions of their grandmother, Dona Rosa, who was known to cook up a storm on the 1,500-acre farm she and her husband Marcus founded in Argentina in the 1930s.

The younger Rauchfleisch's settled on Ein Hod as the site for their restaurant as the village's stone buildings provided the rustic *pampas* (South American plains) feel they were seeking. They've since plastered the walls of their eatery with vintage posters and enlarged recipes from Argentine cookbooks while heavy wood accents and Latin music add to the *campo* mood.

Truly, Dona Rosa, would

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make any *gaucho* (cowboy) feel right at home. The menu, which includes several of the real Dona Rosa's recipes, features savoury *empanadas*, hearty soups, and inventive pastas that point to the Italian influence in Argentine cuisine. And, of course, there many cuts of meat which Doron – who previously managed restaurants in Thailand and South Africa – said are flown in from Argentina to ensure "authenticity".

"We only let people from Argentina touch the meat," he said.

Today aged 83, the real Dona Rosa Rauchfleisch resides in Haifa, where she and her late husband moved after selling their farm in the late 1970s. She came to Israel to join her cardiologist son, Uri, and Doron's father, who has made Haifa his home for over 35 years ago.

When asked what Dona Rosa thinks of the restaurant that bears her name, Uri smiled and said: "She loves it, but she's not so objective. After all, she's my Grandma."



STEVEN SHALOWITZ

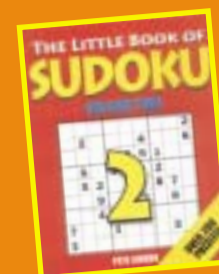
FUNCTIONAL ART: A roadside bench and street lamp in Ein Hod.

SUDOKU plus

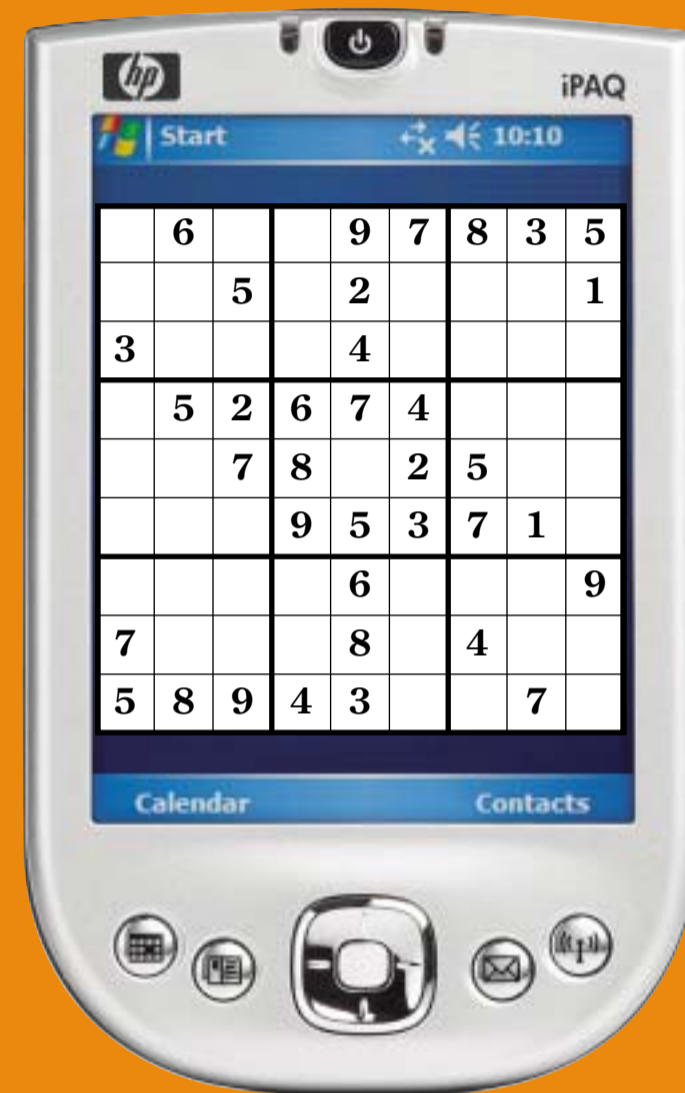
HOW TO PLAY: The rules are easy. Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9.

YESTERDAY'S SOLUTION:

5	9	3	6	7	8	2	4	1
4	6	7	2	3	1	5	8	9
8	2	1	4	9	5	7	6	3
6	4	5	9	2	3	1	7	8
3	7	2	1	8	4	9	5	6
1	8	9	7	5	6	3	2	4
2	1	8	3	6	7	4	9	5
7	3	6	5	4	9	8	1	2
9	5	4	8	1	2	6	3	7



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