



CUNARD



WINTER 2023





WELCOME

◆ In this issue, we go behind the scenes at the Fincantieri Marghera shipyard in Venice, where our latest ship is under construction. Turn to *The Making of a Queen* on page 12 to see the creation of Queen Anne – from her clever use of natural light, to being on top of emerging technologies, even the quirky 'Britishness' of it all. And speaking of our new Queen, those arresting cover illustrations come courtesy of artist John Biggs, who has been adding his touch of creative magic. Discover more on page 26.

Our entertainment programme continues to evolve. Immerse yourself in the high-end performance acrobatics of Circa on Queen Elizabeth (page 22). Matt Henry MBE talks to us about taking the music of The Drifters to Queen Mary 2's Royal Court Theatre (page 36). Then take some time out with Cunard Insights speaker Dudley 'Tal' Stokes, founder of Jamaica's first Olympic bobsleigh team, on page 56.

We travel to the island of Ishigaki in *Capitals of Culture*, starting from page 44. Known for its beautiful beaches and coral reefs, this is a tropical island paradise found in Japan's Yaeyama Islands. On the coast of the Adriatic Sea, Bari in southern Italy is our next stop, a maiden call for the fleet in 2025. Then to the northernmost reaches of Norway as we explore the Arctic Circle, including Bodø, Honningsvåg and Narvik.

We hope Cunarder inspires new adventures and, like a trusty travel companion, helps you get the most out of your time spent at sea during your next voyage with us.

THE CUNARD TEAM

Left English National Ballet on Queen Mary 2 during August's Dance the Atlantic. For more on upcoming Event Voyages turn to page 6.

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CAPTAIN

STEPHEN HOWARTH

We chat with the Captain
of Queen Elizabeth



I started my career at sea with the Royal Fleet Auxiliary service in 1987. After ten years there, I moved into the cruise industry with P&O Cruises – later to become part of Carnival UK. Since 1997 until today, I have sailed with many of the corporation's brands – P&O Cruises, P&O Australia,

Princess Cruises, Fathom and, of course, Cunard. I was promoted to Captain in 2016, and for the last three and a half years, have been lucky enough to sail as master on board Queen Elizabeth. I am originally from Manchester but have lived in Slovakia for the past decade with my wife and son.

◆ ***Do you have any tips for guests making the most of their voyage?***

Always read the Daily Programme. It gives so much information about what is going on around the ship, so you never miss anything, as well as important information on such subjects as arrival and departure times and clock changes.

◆ ***What is a typical day for you?***

Every day is different! If we are heading into port, I will generally be up before sunrise to sail the ship in. As with many jobs, there is always administration to do, so a good portion of my day will be

spent at my desk or in meetings. Then it's time to sail the ship again. Our current itinerary in Alaska has a lot of interesting navigation through fjords and passages, seeking out glaciers and wildlife. On top of that is the more social side, with cocktail parties to host and the occasional wedding to conduct. I try to get ashore, too, particularly if it is a new destination.

◆ ***What is your favourite location on board and why?***

The Queens Room is the heart of the ship. It is where we host all our cocktail

parties and it is a pleasure to walk through the room in the evening and see our guests dancing. It is such an elegant area and so very Cunard.

◆ ***What is the destination you enjoy returning to most?***

My favourite cruising area is definitely Alaska. I have always loved being among mountains, and during my leave, my family and I spend much of our leisure time hiking or skiing in the European alps or the High Tatras mountains, which are only a stone's throw from our home in Slovakia. Being able to sail a beautiful



Cunard ship such as Queen Elizabeth through such jaw-droppingly beautiful mountain scenery in Alaska is really the best of both worlds for me.

◆ **What's the one thing you always take on board with you?**

I think like most people these days, it has to be my phone. Being able to make video calls to my family is so important. We seafarers spend so much of our lives away from home that we miss much of our children growing up. On top of that, I carry my entire reading library around inside my phone, as well as all my music.

◆ **Do you have a memorable moment from a voyage?**

Every time we sail a ship up to a glacier in Alaska is an amazing event. It isn't just our guests that enjoy the experience. Navigating a Cunard ship through the winding fjords and then being faced with an immense wall of ice at the end of it is still a thrill for me every time we do it.

◆ **What is your proudest moment during your career with Cunard?**

I was fortunate enough to be Deputy Captain on board Queen Mary 2 in 2015, when Queen Mary 2, Queen Victoria and Queen Elizabeth all met in Liverpool

to take part in the *River Dance* to celebrate Cunard's 175th anniversary. Over one million people lined the banks of the Mersey that day to watch.

◆ **What do you love most about being a Captain?**

I love being part of a great team. It is a real pleasure to be able to coach the younger deck officers and develop their ship-handling skills on the bridge. On Queen Elizabeth, we have such a fantastic ship's company and I am immensely proud to work with them all.

◆ **What do people mostly get wrong about your job and the industry?**

As a Captain, that I am on the bridge all the time: "If you're here, who's driving the ship?" We have a team of highly trained bridge officers who navigate the ship on our days out on the open sea. On the industry as a whole, that cruising is just for people who have retired. Cruising is for everyone. We love to see young families on board our ships. It's a great way to see the world and to sow the spirit of travel and adventure in young minds.

◆ **What's your favourite port?**

My favourite port has to be Sydney, Australia. I think that the cruise ship



terminal at Circular Quay is the best-located berth in the world, nestled between the iconic Opera House and the Sydney Harbour Bridge and in walking distance from downtown Sydney.

◆ **Where would you most love to visit (as a Captain and/or tourist)?**

I think I have visited most places in the world now, whether through my work or on leave – from Spitzbergen to Antarctica, from a thousand miles up the Amazon to the Himalayas. As I previously mentioned, I have a passion for mountains and nature – maybe a climb up Mount Kilimanjaro? I think I would have to leave the ship behind though!

◆ **What would be your dream voyage as a guest?**

There are so many choices. The Mediterranean has so much diversity and history between ports in such a small cruising area. Alaska has the most stunning scenery in the world. Australia and New Zealand have beautiful natural scenery and world-famous destinations. The Caribbean has the beaches. There's something special about sailing into New York at sunrise on a mighty ocean liner, too. But if I could only choose one cruising area, I think I would like to try Hawaii. It's an area I have not spent much time in. It has amazing scenery and I would love to explore the volcanoes and forests.



River Dance:
Queen Mary 2,
Queen Victoria
and Queen Elizabeth
meeting in Liverpool



NEWS

EVENTFUL EXPERIENCES

Celebrate the spoken word with like-minded literature lovers, or share your passion for theatre

◆ Following the success of the inaugural London Theatre at Sea in 2022, we welcome this voyage back in 2024, on board Queen Mary 2, curated in partnership with the Olivier Awards. Another returning guest favourite is Literature Festival at Sea, in partnership with Cheltenham Literature Festival, *The Times* and *Sunday Times*.

When you're not seeing the professionals on stage, why not join them for an interactive workshop, a probing panel discussion or an

informal meet and greet? You'll find plenty of opportunities to mix and mingle with these special guests. Some voyages even offer you the chance to find out from the creatives what goes on behind the scenes, be inspired to take to the stage yourself or learn first hand how to start your novel in expert-led workshops.

All this is on top of our signature Cunard touches and White Star Service. Anthony Inglis and the National Symphony Orchestra return

on Queen Mary 2 to celebrate the 15th anniversary of this transatlantic Event Voyage in 2024.

Blending live performance with Q&As and hands-on demonstrations, our one-of-a-kind voyages invite you to sail with some of the greatest talents in gastronomy, art and entertainment – from sporting legends to award-winning authors and master composers – and truly immerse yourself in the things you love most, making for a memorable holiday like no other.

MUSICAL MILESTONES

The Prince's Trust Christmas Concert at St Paul's Cathedral

- ◆ We are delighted to present the fourth, annual Prince's Trust Christmas Concert in partnership with Cunard at the iconic St Paul's Cathedral in London on Thursday 12 December 2023 – an evening of carols, musical performances and readings from Celebrity Ambassadors including Dame Joanna Lumley and Richard E Grant. This year, the concert is expected to raise over £300,000 to help The Prince's Trust to transform young people's lives by giving them the confidence and skills they need to move into training, education and employment.

In August, we celebrated Queen Victoria's 15th Anniversary and our 15 year partnership with The Trust with a special voyage around the British Isles. We were joined on board by some of the incredible young people The Trust has supported over the years, as well as Prince's Trust Ambassadors including Myleene Klass, Yolanda Brown OBE and Julian Lloyd Webber OBE. For more details, visit cunard.com/theprincestrust



STAR SPEAKERS

Cricket star Brett is excited to be on his first voyage

- ◆ Former Australian cricketer Brett Lee will bowl over our guests when he steps on board Queen Elizabeth as a Cunard Insights speaker for our Sporting Greats and Wellness voyage in February.

Brett said that he will be talking about the good and the bad of playing in the Ashes series. And you may even spot him joining guests in the Golden Lion pub because, while he's looking forward to telling his stories, he's even more excited to embark on his first sea voyage! Although his impressive career has taken Brett across the globe, he hasn't experienced this form of travel. Knowing of our reputation for luxury means Brett is eager to immerse himself in the experiences we offer – “particularly the fine dining, a massage and some treatments in the salon!”



Mr. Brainwash's mural for Cunard, plus a special collection of original artwork for Queen Elizabeth guests

- ◆ Clarendon Fine Art and Cunard are delighted to announce that pop art phenomenon Mr. Brainwash has created a spectacular mural celebrating the history of Cunard in his own indomitable style.

Created on historic Cunard memorabilia and adorned with Mr. Brainwash's powerful messages of hope and positivity, this statement artwork – unveiled and completed during the ship's call into Los Angeles on 22 August, before it began its residency in the Garden Lounge – is now an integral part of the fabric of Queen Elizabeth.

With high-profile murals across the world – including at Battersea

Power Station in London, as well as in New York and Perth – this is Mr. Brainwash's first ever artwork created especially for a ship. Making this grand occasion even more momentous, it was also the first time Mr. Brainwash had visited a Cunard vessel and the first ever large-scale street artwork exhibited on board a Cunard ship.

To celebrate this historic moment, Mr. Brainwash created a special collection of original artwork, editions and sculptures specifically for our guests on board Queen Elizabeth, offering the perfect introduction to the artist and providing a unique opportunity for collectors.





MICHEL MAKES WAVES

The master of classic French cooking is set to create a gala menu for Queen Anne

- ◆ In an exclusive partnership, two Michelin-starred chef, Michel Roux, will be working alongside our culinary development chefs to curate a new menu for Queen Anne's Golden Lion pub and a gala menu for Queen Anne's Queens Grill restaurant. It will launch on board Queen Anne in May 2024, before being rolled out to the existing fleet later in the year. Michel joined our Festival of Food & Wine on Queen Mary 2 in September with his highly successful Le Gavroche at The Verandah.

We have also revealed four additional dining experiences for Queen Anne – Aji Wa, offering creative Japanese cuisine; Aranya, taking you on a tour of India's spice regions; Sir Samuel's, a culinary coupling of land and sea; and Tramonto, a sunsoaked taste of the Mediterranean.



GAME FOR A LAUGH

Your chance to join in an evening of music and murder, dancing and danger!

- ◆ You're invited into the dazzling world of 1920s high society with an exciting production of *Cluedo! The Interactive Game*, brought to life by Brisbane Immersive. Step into Dr Black's opulent soirée where this classic board game comes to life. After the death of the host spurs an investigation, can you crack the clues to solve the murder?

From mystery to music, step through the doors of the Queens Room Speakeasy and immerse yourself in jazz, dance, drama and devilish danger in this one-night-only extravaganza. Say goodbye to prohibition and inhibitions amid powerhouse performances and colourful characters mixing with the crowd in a cocktail of glamour and intrigue.

Brisbane Immersive will be on Queen Mary 2's World Voyage (M405) from 27 February to 6 March 2024.





MEET OUR NEW PRESIDENT

Katie McAlister took up her new position in August 2023. We caught up with her, just five weeks into the job

◆ ***Tell us a bit about yourself***

I grew up in Northumberland and love the North East. I live in St Albans, I've two kids, 14 and 10, a husband and a dog. Family life keeps me busy but I also do wild swimming – in 2020 I swam the English Channel as part of a relay. There were five of us. It was Covid year and I felt I had to swim my way through it! We did it for a charity called SwimTayka, which teaches underprivileged children all over the world to swim.

◆ ***What do you love about working in travel?***

The reason I come to work every day – and have done for over 20 years in the travel industry – is that it's an enormous responsibility and a privilege to take people on holiday. I began working overseas for TUI 20 years ago and fell in love with taking people on holiday and making sure they had the best time – the time that they'd dreamt about and that lived up to their expectations.

◆ ***How did your journey begin?***

I started as a graduate at TUI, and over the course of 20 years, I made my way to the board. I did French and Spanish at university and thought that by going to TUI, I would become fluent in those languages. But what actually happened





Katie celebrates
Cunard's
partnership with
Michel Roux

was that I worked in lots of countries apart from France and Spain! And I fell in love with the joy of taking people on holiday. Working across all the different areas of that business gave me fantastic experience, which I can bring to Cunard.

◆ **What does the Cunard brand mean to you?**

The brand to me is steeped in heritage but also absolutely timeless. I think that's the key. It is heritage delivered in a way that is relevant in 2023. The thing that has really impressed me joining the team is that they all take great care to evolve everything across our ships in a way that preserves the things guests really love. When you look at Queen Anne, how we've designed her interiors, all the things people love are delivered in a newer, fresher, more modern way, but preserving that heritage. That respect for the heritage, along with the ability to listen to guests and adapt, is what makes Cunard fantastic.

We will have four ships, and not one the same. Yet they are all Cunard, so they give guests a choice to try something different that still feels like Cunard. You will still get White Star Service, and will still have fantastic dining and itineraries.

◆ **How would you describe your management style?**

It is very much about serving my team and my guests. It's about understanding what guests need from their trips and working out how best we can deliver that, and understanding what my team need from me to be successful at doing that, but also to flourish with their own personal ambitions. As you take on bigger roles, you realise that you can't do

everything yourself, so the best way you can do things is by supporting your team to be the best versions of themselves.

◆ **Where do you want to take the business?**

We're going to be sailing as four rather than three, so my primary objective is to grow our Cunard 'fanbase' to maximise that fourth ship and grow the business. We need to do that by communicating what those people who have been on a Cunard ship already know, which is that we offer this very special experience. We need to tell more people about that and deliver that amazing adventure with Cunard, so that they will tell their friends and will keep coming back to us.

◆ **How do you do grow the Cunard following?**

The advantage that Cunard has is it's a very famous brand, and because it's timeless, it is always modern, so the opportunity is to package that up and describe it to new guests who haven't travelled with us before. We have a fourth ship with even more choice on board, such as 15 dining options and fabulous partnerships, such as with Michel Roux, who resonates with a whole other audience of foodies. We're also

going to be really focusing on wellness, which is quite new for us. And obviously, we're offering 25 per cent more itineraries, with 91 destinations across 24 countries.

◆ **What's top of your in-tray?**

Job number one for me is to launch Queen Anne. But for me personally, it's to get to know the organisation, get to know our guests, to experience what they experience on board and really build that empathy with our colleagues and with our guests.

◆ **What are you looking forward to?**

Working with something that is so important to so many people, it really feels like I'm a custodian of something special. I feel excited by the responsibility.

◆ **What will success look like?**

Growing the business and having happy guests – plus Cunard remaining this timeless, yet very relevant brand throughout my custodianship.

“Working with something that is so important to so many people, it really feels like I'm a custodian of something special. I feel excited by the responsibility”



THE MAKING OF A QUEEN

In an Italian shipyard, our new ship is rising. We ask three of her principal creators about what it has taken to get this far

- ◆ Queen Anne will set sail for her maiden voyage to Lisbon in May 2024 – it will be the start of many journeys and the beginning of a new chapter in our 183-year-old story. But although that day in May will mark a beginning for Queen Anne, for the team behind her creation it will be the end of a long and complex process.

When you consider the scale of the project, it seems incredible that it could be achieved in six years, let alone the mere four years it might have taken were it not for the pandemic. The ship will be vast – 322m long, standing 64m above the water, and with a gross tonnage of 113,000, making her the second largest in our fleet. With 14 decks, 1,498 staterooms and suites, 15 eateries to choose from and a host of unique spaces for guests to enjoy, Queen Anne is a 21st-century luxury masterclass. The 249th ship to sail under a Cunard flag will be a crowning salute both to our heritage and to our exciting future.

“To think it all started in 2017 with the initial concept and announcing the ship in 2018, the journey has been a true labour of love!” says Francis Fred, Cunard’s senior brand manager. “It is a pleasure to work on a new ship, as you can really

Right Always a defining moment in a ship’s build programme, Queen Anne’s funnel lift took place in April 2023 at the Fincantieri yard in Venice







bring the Cunard experience to life in every space. Queen Anne is going to be a great ship. I hope our work makes interiors and experiences that wow our guests in a contemporary, yet timeless Cunard way."

For design director Alison Clixby, Queen Anne has been a compelling odyssey. "It's been a very long project – the longest any of us have worked on," she says. "But Queen Anne will be amazing. We are really trying to push the brand into the future. Our mantra was, if you walk into a space you will immediately know you're on a Cunard vessel. But we wanted to take the best of Cunard product and style and create the next iteration.

"The ship has taken a much more contemporary tone. It's bolder in its design, much more colour – it's almost like a boutique hotel on the ocean. The first boutique hotels were unique, really distinctive, no holds barred. A very strong design aesthetic."

Alison's role has been key to delivering the ship's interior landscape, bringing together the ideas of

Above Giant bow thruster shows the scale of Queen Anne's propulsion system, which includes state-of-the-art Azipod® technology that cuts fuel consumption and improves smoothness, manoeuvrability and hydrodynamic performance

more than 40 designers, and working with external creative design director, Adam Tihany, to push the boundaries. The challenge was to do this while always referencing the Cunard design DNA.

"It needs to be elegant, refined, timeless and authentic to the brand, but what does that mean when you're designing an interior?" asks Alison. "When we looked at how we interpret those ethereal standards, we said Britishness is at the heart of Cunard, but it's a bit quirky, witty, eccentric, a bit Vivienne Westwood. It's the tradition and formality of cruising versus what it is now to be a modern British person who's used to luxury environments. It's how we address that reinvention of glamour and luxury. How do we give guests something to discover? There is so much to talk about on this ship, even in one single stateroom."

Although emphatically part of the family, Queen Anne will be a natural evolution to the



Above The Grills Terrace has a variety of seating options

Below The Grand Lobby will feature an incredible three-deck-high mural



FRANCIS FRED
SENIOR BRAND
MANAGER



"While we were designing Queen Anne, we conducted thorough guest research. One of the focus groups focused on what our signature spaces mean to Cunarders and other guests from around the world, and that insight has been invaluable. We were given feedback by our guests to be bold, be modern and be contemporary."

other Queens in the fleet. "The use of natural light and the layering of sumptuous fabrics and materials will lift the interiors to a new level," says Francis Fred. "Luxury travel is evolving and it's interesting to see how innovation has played a role in forming the guest experience. What I like about Queen Anne is that we have been able to inject features to make it a truly relaxing holiday experience."

That's an important consideration also for Peter Cima, senior manager for Newbuild Project Delivery, especially as a ship that's going to be in service for decades must be future-proofed. "It's important to make sure we're on top of emerging technologies because things become more and more complicated as we go along," he says. "The dimming system on board for the lighting, for example – historically, vessels were delivered with incandescent 220V bulbs, which are very easy to dim, but with the advent of LED technology, the dimming becomes very complicated because there are so many compatibility issues."

"Everything we do, we build growth into. The CCTV network on board is designed so that it can be expanded, the IT network is designed so that it can take on more users. We try to overprovision on everything we put in the backbone to make sure that she can be retrofitted with new technologies."

Queen Anne will feature several unique venues, including a fabulous modern theatre inspired by





customer research, an exhilarating new show bar featuring live entertainment, and The Pavilion with its spectacular glass-dome roof, specially designed by renowned navel architect, Martin Francis. The Pavilion also features a wellness studio, showcasing the rise of wellness in Cunard's onboard experience. "Queen Anne really celebrates wellbeing," says Francis Fred. "Usually, it is focused in one area, but we've broken down the barriers – we have the spa, hydra-thermal suites, treatment rooms, fitness centre, studio, and up on the top deck, we have extended the wellness offering with a wellness cafe, juice bar and studio, inviting people out in the fresh air, with beautiful sea views and a variety of hosted activities."

The centrepiece of the ship is the Grand Lobby, which has been elevated to new levels with the help of guest insight. "It was clear that our Grand Lobby was lacking hospitality and was more of a thoroughfare. So the new Grand Lobby will host a bar, a drawing room and a games room, and will seamlessly connect to the adjoining spaces, bringing a vibrant buzz to the heart of the ship."

At the centre of the lobby is the ship's artistic masterpiece – an incredible mural that all are amazed by. "It was only when I presented an

Above In May 2023, exactly one year before launch, Queen Anne touched the water for the first time at her 'float out' from dry dock

update on production and gave a glimpse into the construction that I realised how impactful it's going to be," says Francis. "I can't wait to see it, technically executed and over three decks high. With an extra twist, over 20 metallic three-sided fins deliver a clever lenticular effect, bringing motion to a series of images that celebrate travel. To bring intrigue, hidden LED lighting will change throughout the day, altering the appearance and impression. I think it would be impossible to recreate the exact same view of that mural twice."

The mural is one piece of art in Queen Anne's unsurpassed collection. Throughout the ship guests will see an incredible exhibition, featuring more than 4,300 works by 3,000 emerging artists and designers – the largest curated collection at sea. Even the landings have surprise and delight, and all the artists worked to a narrative so the three stairways each present a story. No piece is the same.

For Peter Cima, whose job is to manage everything that Cunard needs to deliver to the shipyard, the Queen Anne project has been a tumultuous battle against the tide of Covid. "But we're in good shape!" he smiles. "The pandemic



ALISON CLIXBY
DESIGN DIRECTOR



added challenges to the global supply chain – things that would normally have taken six weeks to arrive are taking six months. Building Queen Anne is truly a global endeavour. She's being built in Italy, but a lot of our fabrics and deck furniture are coming out of the US, we've sourced furniture from Vietnam because we've been searching for the best in metalwork, and we've commissioned chandeliers in China because they're great with glasswork. And we've also brought many British products on board – a fair proportion of our loose furniture is manufactured in the UK because of the great craftsmanship. It's an international ship and we tried to embody that."

In 30 years of ship design, starting with her first assignment on the refit of QE2, Alison Clixby has never worked on a project quite like Queen Anne. "It's been a chance to understand the deep background to the brand, why it exists and why we need to be really careful how we're taking it forward," she says. "I love that we've developed really distinctive and thoughtful stateroom and suite spaces – each grade has a unique identity with layers of detail and pattern work. I'm proud of how we really worked on the flow and adjacencies of different spaces throughout the ship, and having walked through the steel at the shipyard recently, I could see that coming to life in reality. It made me really excited that it's working as planned."

Pete Cima adds: "We wanted to give guests that familiarity of Queen Elizabeth and Queen Victoria, so the vessel is of the same family but it's very much an evolution. We're looking forwards, we're looking at the future of Cunard."

Above The Pavilion Wellness Studio invites guests into the open air to enjoy activities from sunrise yoga to meditation, Pilates to Zumba Gold

Below Below the waterline, the technical platform of Queen Anne is a tried and trusted design

"We've thought a little bit differently throughout the ship. We've tried to make it more open plan, letting the light in from both sides, particularly on the upper deck. We're getting that light bouncing around. Also, the way we've approached retail is very different – it's more borderless and flowing through the space. On Queen Anne, there's lots of opening up, freeing of boundaries."





WHO'S FOR A SLICE OF CUNARD?

What do you get if you mix Nelson Mandela, a hippo, Meryl Streep and Ed Sheeran? A classic cutaway drawing of life on board!



Dominik Bulka, artist and illustrator

◆ They say that a snapshot of the whole world exists within the decks of a cruise ship, at any given moment on any given day. Every great ship has myriad tales to tell and secrets to keep – and after 183 years at sea, we have more than most.

What better way to celebrate that history and heritage, diversity and delight than through a newly commissioned cutaway illustration, evoking iconic art deco-style advertising posters of our past while freshly amusing our 21st-century guests. The new artwork, illustrated by Polish artist Dominik Bulka, is based on Queen Anne, but includes a multitude of surprises and hidden gems, not only from across the whole Cunard fleet, but from the whole of Cunard's past.

"Dominik's taken something very traditional – the cutaways of the great liners – and put a contemporary lens over it," says senior brand manager, Francis Fred. "Our vision and brief was to bring the spaces and experiences on board to life. But he's really surpassed that by giving it so much character and energy and hidden stories – I think

that's Dominik's personality shining through the artwork."

As well as researching our previous passengers to locate our more eminent guests – you'll spot unlikely shipmates from Duke Ellington to Meryl Streep, David Bowie to our founder Sir Samuel Cunard – Dominik has sprinkled the piece with literally hundreds of surprises and detailed delights. Setting his piece against the backdrop of established favourites like the Golden Lion, and brand-new Queen Anne exclusive spaces, such as Bright Lights Society, he's woven together an epic tapestry of fun and fondness.

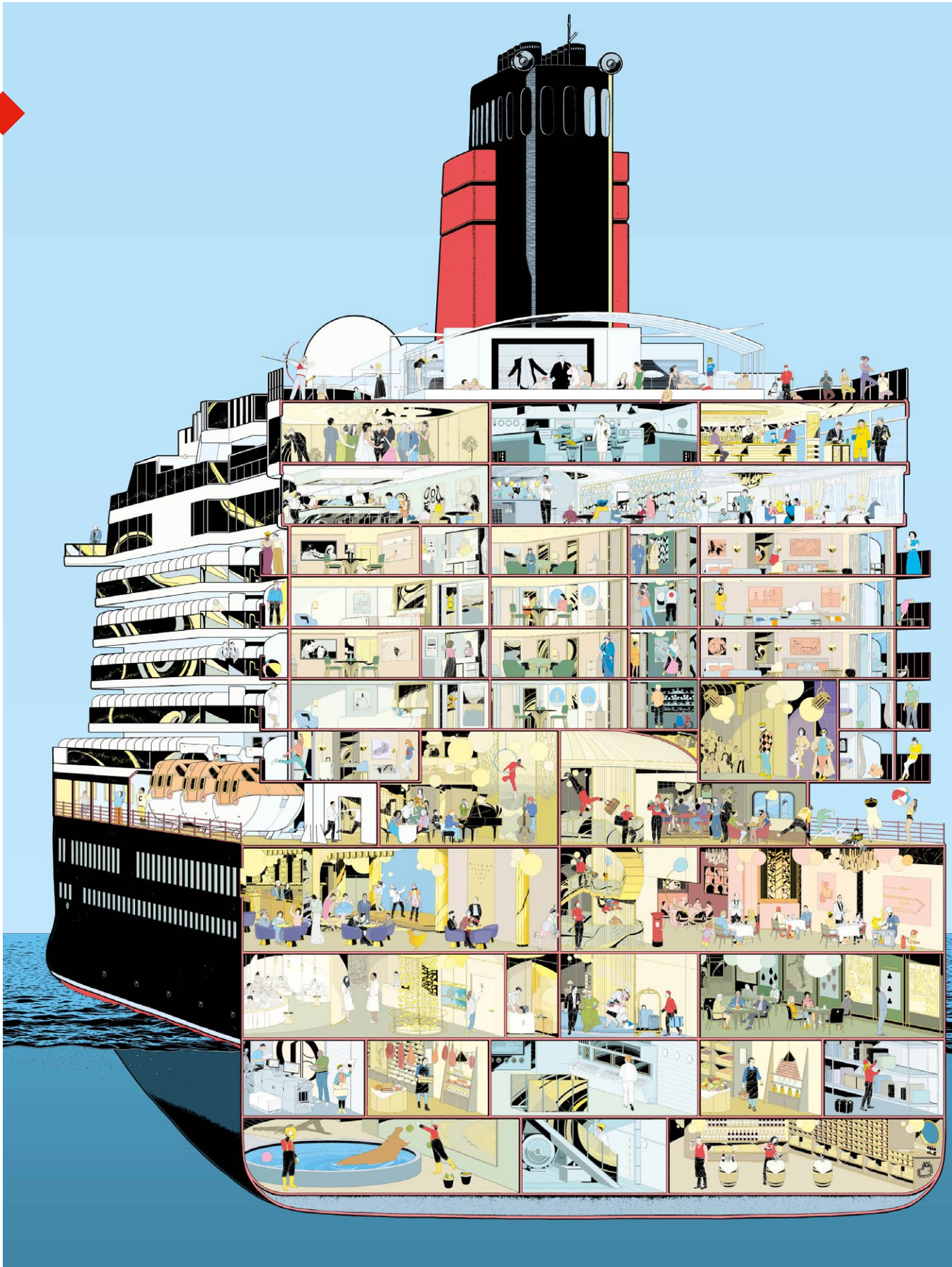
"We said we wanted a cutaway, and these are the key rooms, and kind of let him run at it," says Francis. "There are a lot of fun elements – the detail, the characters hidden on the stair tower, the kennels, the yoga, the playful bellhops, the hippo [*that's Jimmy the*

hippo, who in 1963 sailed from Naples to his new home in Chester Zoo!]. Dominik likes to portray his characters in a way to make you stop and look closer. He's done a fabulous job. Every single scene has been hand drawn – it's unbelievable. I can't wait to take him on Queen Anne to see the artwork on display."

The choice of Dominik, a modern illustrator with a portfolio of bold, graphic styles, has helped make our new artwork as contemporary and vital as the posters to which it pays homage back in the mid-20th century. Most of those traditional cutaways were side-on profiles, but by subverting the form to a cross-section, Dominik has effectively created a 'slice of Cunard'.

"It's been an exciting commission," says Francis. "It's not just a Queen Anne story, it's a Cunard story, and it pulls on all the excitement and fun of ocean travel with us over the years."

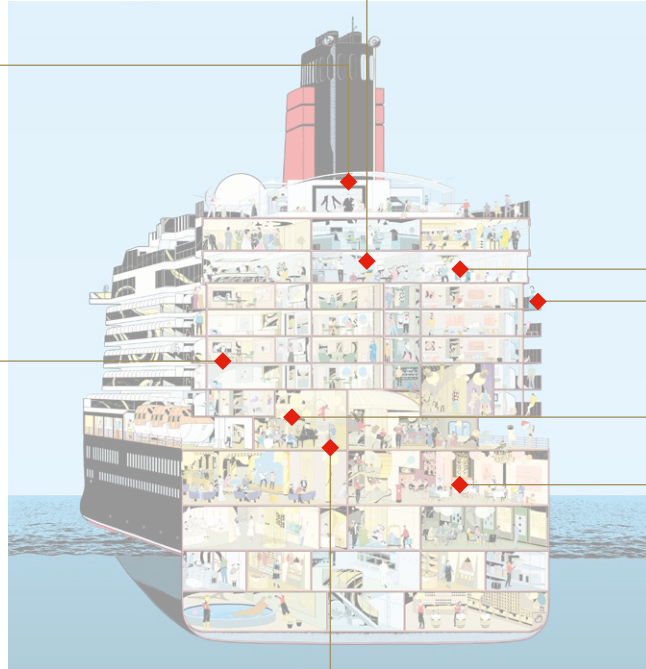
"Dominik has sprinkled the piece with literally hundreds of surprises and detailed delights"





MERYL STREEP

In 2019, director Steven Soderbergh filmed his movie *Let Them All Talk* during a transatlantic voyage on board Queen Mary 2. The comedy drama, starring Meryl Streep, Lucas Hedges, Candice Bergen, Gemma Chan and Dianne Wiest, was shot using only natural light, with Soderbergh holding the camera himself and using a wheelchair as a camera dolly. Two years earlier, the world premiere of *The Greatest Showman*, starring Hugh Jackman as PT Barnum, was held on board Queen Mary 2.



MARLENE DIETRICH

The German-American actress and singer was a regular Cunard traveller. Following the advice of her friend Noël Coward ("Always be seen, dear"), she would time her entrance into the ship's dining room for the most dramatic effect.

STING

In 2014, Sting performed in the Royal Court Theatre on Queen Mary 2, playing songs from his musical *The Last Ship*. It is set in Tyneside, where over the years, 15 Cunard ships have been built by Swan Hunter. He said: "Cunard is one of the most famous names in shipping and many notable ships were built on Tyneside, near where I lived. My earliest memories are of ships being built and launched into the river."





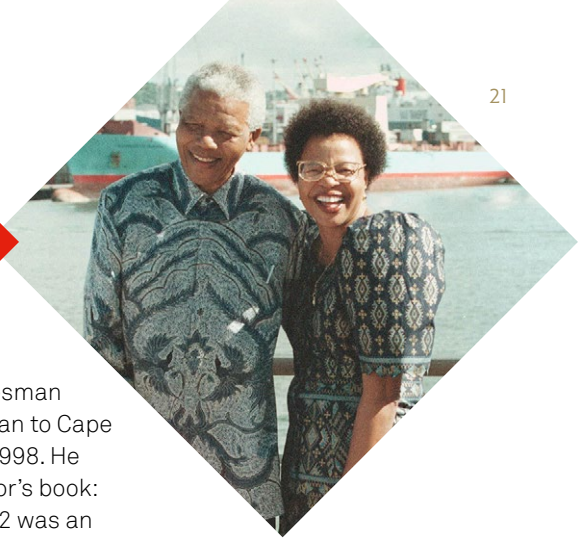
ELIZABETH TAYLOR

The legendary actress developed a love for Cunard and regularly travelled on Queen Mary, Queen Elizabeth and QE2. Pieces from her private collections were exhibited on board during a special Transatlantic Crossing in 2019.



DAVID BOWIE

It's one thing to be a man of many faces, but what if you could sit face-to-face with your alter-ego! Catch the rock legend and previous Cunard guest depicted having a quiet dinner with Ziggy Stardust.



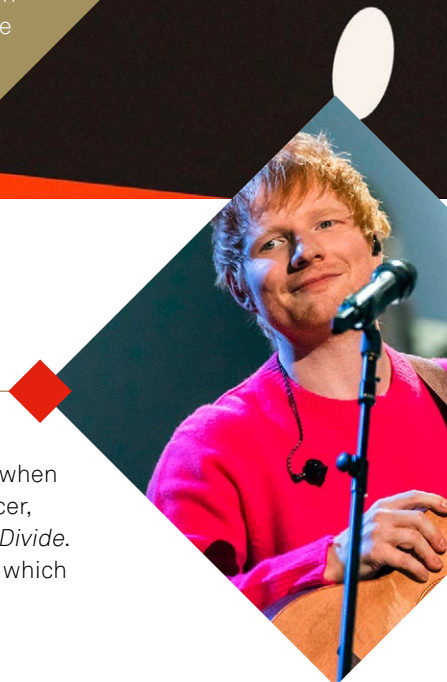
NELSON MANDELA

The African statesman sailed from Durban to Cape Town on QE2 in 1998. He wrote in the visitor's book: "Travelling on QE2 was an honour and a pleasure."

QE2
MIKE OLDFIELD

MIKE OLDFIELD

His sixth studio album, in 1980, was *QE2*, which had cover artwork depicting a section of the ship's forward port side. It had a porthole cut out on the sleeve and the inside of the original fold-out cover had a schematic of one of the ship's decks.



ED SHEERAN

A recording studio was set up on Queen Mary 2 when Ed Sheeran sailed in 2016, so Ed and his producer, Benny Blanco, could record his hit third album, *Divide*. They also filmed Ed's documentary, *Songwriter*, which was shown at the Tribeca Film Festival.



HIGH-CALIBRE ACROBATICS

The next evolution of our art and entertainment offering will bring incredible acrobatics from one of the world's leading performing arts companies. We spoke to Yaron Lifschitz, artistic director and chief executive of Circa, to find out more about what audiences can expect to see on board





YARON LIFSCHITZ CIRCA FOUNDER AND ARTISTIC DIRECTOR

In line with a reputation for pushing the possibilities for arts and entertainment at sea, our most recent collaboration will see high-end performance art executed in our high-spec theatres, produced by Australian circus company, Circa. Since its creation in 2004, founder and artistic director Yaron Lifschitz has been taking the company's innovative shows around the world; they have been performed in more than 40 countries to over 1.5 million people. Rave reviews, sold-out theatres and standing ovations are par for the course for Circa, and their shows on board Queen Elizabeth will no doubt enchant and amaze audiences.

The world cruise sector is completely new to Circa, but Yaron was attracted to our artistic approach to our onboard entertainment. "What I love about Cunard is that it's a kind of haute cuisine approach – we're talking about curated, beautifully flavoured tastes of some of the finest performing arts around the world," he explains. "So far, the partnership has been fabulous, and we're very, very delighted to be part of it."

Circa's recent body of work includes the critically acclaimed *Humans and Humans 2.0* shows, described by *The Guardian* as "where circus meets contemporary dance." Using acrobatics, contemporary choreography and incredible strength, all set to beautiful soundscapes and



"The great thing about circus work is that it brings powerful muscular physicality along with depth and substance"

innovative stage lighting, performers create an emotive tale of balance and adaptation in an ever-changing world.

The shows performed on board will showcase the spectrum of Circa's work, with aspects of exciting cabaret, abstract performance and more theatrical elements, "but all," says Yaron, "very approachable and yet with quite a lot of depth and resonance to them."

He says: "The great thing about circus work is that it brings powerful muscular physicality along with depth and substance. And it's still entertainment."

Above: Circa's performers are set to become high fliers on the high seas

You're not necessarily travelling on a ship to be artistically transformed, but there's no reason you shouldn't be exposed to the same level of experience. In 45 minutes, we think we can entertain, enthrall and engage an audience."

Yaron is particularly looking forward to Circa's work being enjoyed by an audience already in a very relaxed state of mind, unlike the more typical audience member, who may arrive at a theatre stressed from work and bad traffic. "It's beautiful that on the ship, people will come from the difficult choice between the pool and the tennis court or excursion ashore. So I'm hoping that we can have a different kind of conversation with the audience," he says.

Being part of the ship's community will be a new experience for Yaron and his performers, and one that will be different compared to their work on land. "We play at the Barbican Centre or Southbank and

"One of the reasons you go on a ship is to have adventures and you want to push, challenge, excite and invigorate. We're delighted to be part of that offering"

they're wonderful venues, but when you leave, you never see the people in the audience again. Here, we're part of a community, and the basis of theatre is ultimately not in storytelling or even in entertainment, it's in ritual, it's in communion. It's a form where a group of people come together and share a moment. And to be in a place with an audience where, in a sense, everyone's out of their comfort zone is special."

Yaron's approach to performance theatre is one that is constantly evolving, and he is always looking for a fresh way

to create art. "I always thought the point of being an artist was to do something new," he explains. "How do I express something that hasn't been expressed? How do I connect in a way that hasn't been connected? How do I perform in a place or at a time in a manner that hasn't yet been understood?"

"I'm not pretending I'm going to get on the ship and do something that nobody else has ever done – but I can say that we are going to challenge any expectations of what ship-based entertainment looks like. We're going to





bring our authenticity and our skills to create work of sublime beauty and comedy and pathos."

Circa's shows are based on incredible feats of acrobatics, and there's a jaw-dropping quality to seeing first-hand the performers work together to create daring and dangerous human pyramids. "Circus you can define, essentially, as that which mortal people find exciting; it's the equivalent of magic to a muggle," says Yaron. "So it has to have a superhuman charge, a hyper-virtuosity. Inside our acrobatics, we've found ways and techniques to bring out flavours of strong emotional value and a high level of human connection. I think that what an audience feels is beauty and amazement given to them with a degree of honesty."

Bringing their work on board our ships is a thrilling prospect for Circa, and Yaron is looking forward to being a part of the experience. "We're just really excited," he says. "We're deeply appreciative of the spirit in which Cunard and the team have gone about this partnership, which is to

"We're going to bring our authenticity and our skills to create work of sublime beauty and comedy and pathos"

really engage with us as artists and to have that conversation at a deep level – and to take a bit of a risk. We're going to have a beautiful time. One of the reasons you go on a ship is to have adventures and you want to push, challenge, excite and invigorate. We're delighted to be part of that offering."

There's also an ulterior motive behind Yaron's time on board – in the shape of two very young babies. "I'm relishing the idea of a couple of good nights' sleep!" he laughs.

We can't wait to see the spectacular acrobatic feats that Circa will bring to our audiences on board.

Above left: Circa's shows are based on incredible feats of acrobatics

Left and above right: The skilled performers work together to create daring human pyramids

▶ For more information go to:
cunard.com/showcases

SEE CIRCA ON
QUEEN ELIZABETH'S
1 FEBRUARY-10 MARCH
2024 AUSTRALIA AND
NEW ZEALAND VOYAGES



HOUSE OF CARDS

Illustrator **John Biggs** has been adding unique art and a touch of magic to Queen Anne



Illustrator John Biggs

♦ When you sail on Queen Anne, there is a hidden detail, deep in the ship, that you might not know about. In September 2022, at Queen Anne's keel laying, two coins were embedded in the body of the ship by Captain Inger Thorhauge – one from the reign of the ship's namesake, the other specially commissioned and created by illustrator John Biggs. "It's an incredible feeling with that piece. It's like a piece of history," he says.

Alongside the coin, John was also tasked with creating a unique deck of cards for the ship's Games Room. For inspiration, he spent the day at the University of Liverpool's library looking at the Cunard archives, "searching through the historical side of Cunard,

everything from guests to crew to things like the amazing old designs of the bars and restaurants from the ships in the 1930s and 40s."

John tries to feature narrative in all his work, so he focused on the relationship between our crew and guests and wove stories around that. The archives also divulged some interesting tales that inspired illustrations, such as a racing pigeon that had roosted in the eaves of one of the ships and made it all the way to New York.

To start with, John says, "I got stuck into the meat and potatoes of the face cards. I thought that they were the most important element I could build everything else around. I started by

Far right Each suit in the deck of cards is based on a different element of a Cunard ship's working environment



VIEW JOHN BIGGS' ARTWORK, ON DISPLAY IN QUEEN ANNE'S GAMES ROOM

"I THOUGHT THE BELLHOP UNIFORMS WERE THE MOST ICONIC THING ABOUT CUNARD. SO EVERY JACK IS A DIFFERENT BELLHOP"

creating characters for the kings, queens and jacks and decided each suit would reflect a different element of the Cunard working environment."

The heart cards are based on the chefs of Cunard. John took inspiration from the beautiful restaurants and the culinary side of the ships to depict scenes such as one chef with a large mixing bowl and another icing an intricately decorated cake. The spades are characterised by Captains and crew, and John paid homage to Captain Inger Thorhauge, Cunard's first female Captain and Queen Anne's inaugural Captain.

The clubs depict the ships' doctors and nurses, and for the diamonds, John looked to the duty staff, including

waiters, waitresses and housekeepers, and was particularly inspired by images he found of their uniforms from the 1920s and 30s.

For the jack card in each suit, John was inspired by a key staff member. "I thought the bellhop uniforms were the most iconic thing about Cunard. So every jack is a different bellhop," he says.

Guests looking closely at the cards will be rewarded. "There are lots of little interesting things that weave the imagery together," says John. "All the suits have different patterns and things that are associated across the deck."

John was commissioned for the project by agency Double Decker that is working with Cunard to curate artwork from

Below The bellhop for the jack of diamonds

Below right Cunard chefs are depicted on the hearts suit

Below far right Spades are the Captains and crew who have served on our ships – here is one in homage to Captain Inger Thorhauge



MAKING HISTORY



Alongside designing the cards, John Biggs was tasked with creating a coin for Queen Anne. Alongside a coin from Queen Anne's reign, the coin was embedded in the hull of the ship during its keel laying ceremony to mark the occasion and acknowledge the significance of old and new. The Captain of Queen Anne, Inger Klein Thorhauge, attended as the guest of honour and embedded the two coins. The keel laying ceremony is designed to bring luck to a ship during her construction, and to her Captain and crew while she is in service. The coins will forever be part of the ship.



established and up-and-coming artists and illustrators for Queen Anne, and John's style was a perfect fit. "Everything I do, I try to tell a story. And that can be quite an interesting thing to do when you just have a single image, so I try to squeeze in as much as possible," he says. "It's really narrative and character driven. I also like the idea of taking an environment that you like and just doing little things to subvert that and include elements of magic in there."

This really shines through in the stories told by the playing card designs and the details therein. To give the cards a more vintage feel, John started off using brush and ink on paper, so a fundamental art technique has created an elevated effect perfect for this project.

He began working on the cards pre-pandemic and says the whole

Above left and right

John Biggs' design for the coin that was embedded into the body of Queen Anne along with one from the reign of the Queen herself

Top left and right The two coins and Captain Inger Thorhauge performing the task of embedding them

project took "probably way longer than it should have done. I take my time with things. I don't really count the hours – I kind of let the process do its thing."

He still has a few works in progress for Queen Anne that he describes as "really interesting and exciting", and in a separate venture, is releasing a limited run of silk scarves under the brand Tapestry by John Biggs. "Similar to the idea of the Cunard cards, each scarf has its own story going on. They're produced on beautiful mulberry silk," he says.

John's projects for Queen Anne really add a touch of magic to the ship, while at the same time honouring the history of Cunard and our loyal staff and guests. Make sure to seek them out if you're taking a voyage on Queen Anne in future, and visit johnbiggs.art to see more of his work.



COCKTAIL HOUR



Claudia Carrozzi, our fleet beverage development manager and mixologist extraordinaire, takes some time out from behind the bar to chat taste, training and what goes into creating the perfect Cunard cocktail

With the right setting, atmosphere, season and taste, enjoying a cocktail can elicit a sensation of glamour, intrigue, fun or sheer relaxation, which can make this the perfect type of beverage to enjoy during your time spent at sea. But considerable artistry is required in the creation of each and every cocktail – and indeed the wider drinks menu. It requires a great deal of care and consideration to strike the right balance so that all guests

can choose the tippie that best suits the occasion, whatever that may be. No one recognises this more than Claudia Carrozzi.

Head mixologist Claudia has made a career out of producing special drinks and pushing for perfection in every glass. Since starting out as a bartender, she has developed her experience, and after joining Cunard, also became the first female president of the UK Bartenders Guild in 2021.



Left Each cocktail is a journey around the senses

◆ ***How has your experience played into your role since joining Cunard?***

I have a full overview of what it means to work your way up, and I'm really passionate about crew development. I'm also really passionate as a bartender, which I think is more of a lifestyle than a job. It's a hard job, but if you enjoy it, there is so much opportunity to grow and develop. It's really important to empower our crew, and when I started at Cunard, I could see there were a lot of unpolished diamonds, and all they needed was a bit of a push to be really successful. I think that's what every business needs. If you invest in your staff, give them the opportunity for growth and inspire them, they will certainly give it back.

◆ ***You have established the Maritime branch of the UK Bartenders Guild which you also chair – has this been useful working with the Cunard crew?***

It was great to establish the Maritime branch, and having been elected president of the Guild for the last two years, I've been really active nationally and internationally looking at growth and training. We're continuously looking for opportunities for our members and the intention of the Guild is to support the trade with masterclasses, competitions and sharing knowledge.

When on land it's easier to work on training, but at sea it's a bit more

complicated with shifts and other factors. However, the Guild's masterclasses are available for the crew to utilise at any time. We can also facilitate visits to distilleries and we've been actively teaching about products, which we want to expand on.

◆ ***What's the benefit of working closely with suppliers?***

It can be really educational for the bartenders, so when it's possible we'll get the brand managers to go on board and tell them about their products. I think it's really important that they experience the products we have on the menu. I know you need to understand the ingredients because it helps you to deliver the guest experience through more knowledge. So for any product we have on the menu, the guests and the crew are at the forefront of our thinking.

◆ ***Are there any trends in cocktails you are looking at right now?***

After a real boom in gin for the last few years, I've seen a lot of opportunities for rum. And a little bit behind that are tequila and mezcal. Tropical drinks are coming round and they are something that will grow. No- and low-alcohol drinks are also massive right now. There is a lot more awareness of quality over quantity and a big focus on wellness. So, reducing the amount of alcohol or

removing alcohol is very big and we see a lot of interest from our guests. In fact, this year, we have reviewed our non-alcoholic cocktails selection and have introduced even more non-alcoholic products and cocktails.

◆ ***What makes a cocktail special?***

Something to always keep in mind is that a cocktail is a journey around all our senses. It's what you see, what you touch and taste. You don't drink one because you're thirsty, you know? You choose a cocktail because you want to have an experience that complements the ambiance and your mood. If you're going out for a nice meal, it can be the perfect way to start and finish. And on board, guests have the opportunity to have many experiences, as the options available on each Queen mean you can go to different places each day to have ones that you would most enjoy.

And with our cocktails on board, we use excellent-quality products and lots of handcrafted ingredients. So we produce something that's unique to us that I know has that missing piece of the puzzle to make the drink perfect. You can have lots of flavours, but the notes come through and you taste all the elements that you should taste. There's a complexity to it, but it's all about the balance.

“You choose a cocktail because you want to have an experience that complements the ambiance and your mood”



Claudia Carrozzi selects two popular cocktails from our extensive menu for you to try at home. Follow the recipes below to recreate the libations enjoyed on board, or substitute with equivalent ingredients to put your own spin on these classics...



DESERT NEGRONI

INGREDIENTS

- ◆ 5ml Pama Pomegranate Liqueur
- ◆ 20ml Barsol Acholado Pisco
- ◆ 40ml Regal Rogue Vermouth
- ◆ 30ml prosecco
- ◆ Ice ball
- ◆ Orange twist, to garnish

GLASS

Old fashioned tumbler

METHOD

Pour all your ingredients aside from the prosecco into a mixing glass, fill with ice cubes and stir well until your drink is well chilled. Strain your drink into a rock glass over an ice ball, top up with prosecco and garnish with an orange twist.



SWEETER STING – SCORPIO

INGREDIENTS

- ◆ 15ml agave syrup
- ◆ 30ml freshly squeezed orange Juice
- ◆ 15ml Akashi-Tai Ginjo Yuzu Sake
- ◆ 30ml Pama Pomegranate Liqueur
- ◆ 50ml Makers Mark
- ◆ Maraschino cherry, to garnish

GLASS

The Experts' Collection Coupe

METHOD

Pour all the ingredients into a shaker, fill with ice cubes and shake well. Fine strain the drink into a martini glass and garnish with a maraschino cherry.





CELEBRATIONS AT SEA

Discover more about how you can make your wedding truly magical by getting married on a Cunard Queen

- ◆ We offer you the perfect opportunity to create moments that last a lifetime as part of your holiday, and one of our Queens is a one-of-a-kind destination to celebrate your wedding or renewal of vows.

A bellhop escorts the bride to the ceremony, where the couple is married or vows are renewed surrounded by beautiful flowers, before champagne is served by white-gloved waiters and the guests enjoy fine dining – it really is the stuff of fairytales.

To top it off, you can get started on your honeymoon straight away, visiting a plethora of stunning destinations. When you get married

Above A wedding on board a Cunard ship is an unforgettable experience

or renew your vows with us, you can be sure that you will have a wonderful celebrations team supporting you, who are dedicated to making your day as magical as possible. For Michael M Chavez, florist on Queen Elizabeth, it's all about "bringing happiness and unforgettable memories for the couple."

Michael meets the couple at the beginning of the voyage and discusses the available flowers and colours on board. They decide on the type of bouquet and arrangements they prefer based on the selection available, but occasionally, couples



Lauren Costelloe, photographer



“A brilliant opportunity, unique to getting married on board a ship, is the chance to go outside on deck to photograph the happy couple with the ocean behind them”

request specific flowers before embarkation, which Michael orders in advance. The night before the wedding, he creates the arrangements and stores them in the cold room to maintain the freshness of the flowers. He says he enjoys the challenge posed by working as a florist for a wedding on board a ship: “I embrace the challenge of working at sea and always do my very best to create unique and elegant arrangements for the couple.”

Another key member of our celebrations team, instrumental in recording your perfect day, is your wedding photographer. Lauren Costelloe, chief photographer on Queen Elizabeth, says her favourite part of the wedding day is accompanying the bellhop to collect the bride: “It’s always a special moment because the bride always looks gorgeous, and she always has a smile on her face when she sees the bellhop at the door. It can be a long walk to the

Above and opposite
A dedicated team on board your Cunard ship will ensure your special day is perfectly choreographed from start to finish

Bottom far right
Captain Hashmi’s favourite part of the ceremony is pronouncing the couple married

venue, but we always try our best to make her laugh, resulting in some amazing photos.”

The couple meet with their dedicated wedding photographer ahead of the ceremony, where they will run through what to expect on the day and which photography package is best for them and which shots they want to get. A brilliant opportunity, unique to getting married on board a ship, is the chance to go outside on deck to photograph the happy couple with the ocean behind them. Being open to the elements, you never know what to expect, as Lauren says: “It can be a bit blustery, for example, but then we get some great action shots – we call it windswept and interesting!”

Lauren also has some top tips for taking wedding photos, regardless of the location: “Two cameras is a must. Wedding ceremonies are typically over before you know it and you have to get the key



Michael M Chavez, florist

shots that require different lenses. Being able to quickly switch between the two cameras is essential for getting the most important shots perfectly."

Despite being an experienced photographer prepared for anything, Lauren has dealt with some interesting requests during her time on board. She says: "The bride asked to balance both rings inside a book with sunset shining through the rings. It was extremely difficult to balance the rings while holding the book at the right angle and juggling the camera focus. I could not have done it without the help of the events manager, but we did manage to get the shot in the end and the bride said it was incredible."

With a supportive team dedicated to making your every whim a reality and making your day as special as possible, the opportunity to get married – or to renew your vows – on board one of our Queens is really one not to miss!

CAPTAIN HASHMI MNM

- ◆ Captain Aseem Hashmi, master of Queen Mary 2, has officiated at well over 100 weddings during his time as a Captain and says he and his team take "sincere pride to ensure we do all the work and meticulous planning behind the scenes so that the couple's special day is seamless."

He says his favourite part of the ceremony is pronouncing the couple married: "I draw immense personal satisfaction, particularly towards the end of the formal ceremony, when I see the emotion of the couple coming to a crescendo."

As if being married by the Captain on one of the world's most prestigious ships were not special enough, the quill and ink used to sign the official marriage certificate is sourced from a historic family-run company in Venice. It is the same set used by Queen Elizabeth II and Prince Philip to sign the VIP book in 2004 when they attended the naming of Queen Mary 2. "We feel it is apt to afford the same privilege to an important event such as a wedding," Captain Hashmi says.

The team really is committed to making your day as perfect as possible – Captain Hashmi remembers an occasion when a couple wanted to live-stream their ceremony for extended family and relatives who couldn't make it on board: "The ship was in the higher latitudes off Norway where the internet signal was intermittent, but with some careful navigational planning, we managed to alter course over 90 degrees further out to sea to gain a more stable satellite signal."

"As soon as the ceremony was over, we resumed passage on our normal itinerary, the service was successfully live-streamed to family on both sides of the Atlantic and no one in the wedding party had an inkling of what we had to do behind the scenes to make this work, but we did!"

With Captain Hashmi and his team at the helm, you can be sure your special day will be sailing in safe waters!



▶ For more information go to:
cunard.com/celebrations



DRIFT AWAY

Cunard Showcases brings you a sensational *Kings of the Boardwalk* performance on board Queen Mary 2, honouring the incredible soul and R&B music of The Drifters. We spoke to one of the stars of the show – award-winning Matt Henry MBE

Matt started out on stage as Simba in *The Lion King* and won the Laurence Olivier Award for Best Actor in a Musical for his performance as Lola in *Kinky Boots*, receiving a Grammy nomination for his solo performance on the London cast recording. His outstanding career,

also includes being a finalist on *The Voice* and receiving an MBE for his contribution to theatre. We gain insight into what inspired his interests and what he's looking forward to about being on board Queen Mary 2 and performing on the Royal Court Theatre stage.



Events and details are subject to change



MATT HENRY MBE ON HIS CAREER

◆ **What first made you want to be a performer?**

I loved singing from a very young age; back then, my grandmother was my biggest fan. But it was school trips to the theatre to watch Birmingham panto that had me captivated.

◆ **What is it about the West End stage in particular that drew you in?**

Playing the West End is every budding performer's dream. After seeing a production of Disney's *The Lion King*, I knew that was where I was destined to be. I went to an open call and landed my first role in *The Lion King*.

◆ **Do you have a 'most memorable moment' from your time performing?**

One of the most memorable moments of my time performing was when I toured with Cyndi Lauper, and for the final number we performed *Girls Just Want To Have Fun*. She told me to change the

line to 'boys just want to have fun' to encourage the men in the audience to sing – and boy, did they! It was amazing.

◆ **Do you find yourself drifting more towards one of your artistic talents over the other, in any way?**

I feel very lucky to have achieved all the things I have. As a performer, I continue to work on all aspects of my skill set – i.e. dancing, singing, acting, writing – as this allows me to have greater access to more working opportunities in the entertainment industry. I do tend to drift more towards singing, as I love how singing makes me feel.

◆ **Speaking of drifting – do you have a favourite song from *The Drifters*?**

Do I have a favourite? Now that's hard to choose! But the song that gets me up and raving around the kitchen with my son is *Hello Happiness*.

◆ **Music has the power to resonate with a lot of people in numerous ways. What do the genres of soul/ R&B mean to you?**

Soul and R&B have roots in gospel music. So, when I think about how much gospel music was such a powerful influence in my life, I am able to draw from its ability to stir listeners emotionally with my passion and creativity.

◆ **Does the fact that you originated the role of Clyde McPhatter in *The Drifters Girl musical* have any influence on your performance?**

For sure. Clyde was a showman – he had the moves, voice and stage presence. In playing him, I feel was able to capture the essence and use it in my performances.

Opposite The cast members of *Kings of the Boardwalk*, from left, Adam J Bernard, Tosh Wanogho-Maud, Matt Henry, Ashford Campbell

◆ **What are you especially excited about Cunard guests experiencing in *Kings of the Boardwalk*?**

I'm really excited that we are getting to perform our soul revue show, *Kings of the Boardwalk*, to your guests. We hope they will be dancing in their seats to the sound of some of soul's best R&B music, performed by an amazing line-up of award-winning artists from the world of musical theatre. It will be a real trip down memory lane for the audience and a celebration of this inspiring music.

◆ **From the West End theatre stage to the Cunard theatre stage, are there any significant differences with performing on board a ship?**

I love the intimacy of the Cunard stage. You really feel like the audience is on stage with you and you're able to connect more. That is something that is hard to achieve on the bigger West End theatre stages.

◆ **What are you most looking forward to about being on board *Queen Mary 2*?**

I'm really looking forward to meeting new people, making new friends, and of course, I'd be lying if I said I wasn't secretly looking forward to the desserts!

▶ For more information go to:
cunard.com/m338

“When I think about how much gospel music was such a powerful influence in my life, I am able to draw from its ability to stir listeners emotionally with my passion and creativity”

SEE KINGS OF THE
BOARDWALK ON THE
SOUTHAMPTON TO
NEW YORK CROSSING,
15-22 DECEMBER 2023



THE LUXURY OF LIBERTY

Following the opening of Liberty's first store at sea with Cunard, and the launch of its celebratory scarf, we talk to **Mary-Ann Bartlett Dunkley**, design director at Liberty, to find out how the design evolved



Mary-Ann has worked in textiles for 25 years and has been at Liberty for six years. She tells us: "I'm passionate about textiles and particularly print. I used to work at Paul Smith menswear – I always say it's where I did my apprenticeship, although I was there for 18 years! I was given a great introduction to how to work with fashion, with art and with print in a creative way. We were constantly looking for 'surprise', but then we'd also concentrate on producing limited editions. I worked with Liberty while I was there, too. I loved the fact that it was a British brand, and it was the place that I dreamt about going to next. As design director, I can honestly say it's my dream job, as I manage an incredible team and have the pleasure of showing off all their amazing work! There are more than 25 of us, which is huge for a textile team, working for a British company based in London. It's such a special and unique place to be."

WHERE WE WORK

The design studio is located right behind the iconic store, connected by a little bridge. Mary-Ann says: "I always think that it's significant that the company has kept the design studio at the heart of the building. We literally walk over the bridge and we're in that world. The building is so beautiful and I think that it has such a magical feeling of creativity."

"We choose designers that offer something unique in terms of their expertise. We might take on a designer who sits and paints the most incredibly detailed floral oil paints, or someone who's really expressive and feels very free in style. That's what's so unusual about our design team, and as a brand we can have so many ways of exploring print in terms of fabric, and that's what our customers expect."

"We've a really varied team. My head of design has been with the company for 25 years and brings incredible expertise. But every year, we also bring in new designers, as we sponsor graduate programmes. In lockdown, we made sure that we were connected with graduates and designers from different UK textile colleges."



CREATING THE CUNARD SCARF – THE OLD AND THE NEW

The scarf, called Liberty Vacances, was created to celebrate the opening of Liberty's first store at sea with Cunard in October 2022. It's based on a design that was hand-painted in 1968 by Bernard Neville, one of Liberty's principal textile designers. Mary-Ann explains to us how the concept grew into a finished design. "Bernard Neville is one of my favourite designers and we have images of his work on Twiggy and David Bowie. When we were asked to create a new version of his scarf, I really wanted to honour him by looking at the style and elements of that original design to make sure that it felt relevant and contemporary. It was very important to me that the new design nodded to periods of our joint history and heritage with Cunard, exploring the romantic idea of vintage travel.

"In 1968, the scarf would have been screen-printed and we have kept the design very honest to that style. With today's printing methods, we can include 50 or 60 colours, but it is really beautiful to keep a discipline around the number of colours used with this design. Once we've got the design, that's when we can start playing with colour. We looked at something we can create with colour for a hot climate, something autumnal and something appropriate for any



Colour is something that the design team at Liberty are passionate about. Designing the new scarf for Cunard, they looked into the company's archive for colourways and designs, and at trends, as well as different ways of interpreting in print, which, says Mary-Ann, can completely change a design

occasion. We can play with a product through colour, as we did with this scarf. We imagined people travelling, the holiday spirit, that sort of freshness. So we looked at beautiful jewel colours.

"The design of the original scarf was loved and popular in the 60s and we have added subtle nods to modernity so that it still looks exquisite today. In collaboration with Cunard's brand team, for the new Liberty Vacances scarf we've redrawn the ship at a different angle to make it relevant to the ship today, with added detailing including the wording of

Queen Mary 2. We've incorporated some of our florals, and they feel very reminiscent of this type of Bloomsbury colouring as well, hints of those historical textile periods. We have our iconic designs, and we respect and learn from them. We are well known for our traditional designs, but we are also actively developing contemporary styles. For me, here's where the magic of Liberty lies, with its creativity and warmth. We made sure that the scarf is relevant to today's traveller – it's fresh and wearable, but still holds that vintage charm."



THE BEST ITALIAN SILK

The scarf for Cunard was printed in mill in Como, Italy, by expert printers at this Italian silk base. Mary-Ann tells us: "It has a luxurious matt finish, a magnificent richness and is a sophisticated way to wear silk. The scarf ties beautifully, allowing you to create the perfect knot. This is because the silk is finished in a dry way, so it doesn't slip when you tie it.

"My team regularly go to Italy to approve production and talk about new developments and methods of printing, plus ways to ensure that what we do is the least damaging as possible to the environment. Connecting with our producers is extremely important to us."

So how do they turn a concept into a finished design? Mary-Ann explains: "The concept is about stimulating our imagination, and that can be a very small, tight brief or something that really opens out. We think about what the spirit of the concept is and start to plan the materials we might use. The words in the concept are very important, as that immediately starts to take a visual interpretation into the designer's mind. We will also think about the people who will wear the finished product.

"There are many draft stages. We have to make sure that the design is right for purpose, and we also make sure that we are pushing boundaries and challenging our own style while remaining relevant. It's rewarding when we see the finished product translated from a hand drawing or painting to the computer. There are many processes to look at how it is going to look when it's tied or worn and what you will wear it with. The translation from paper to fabric is always a surprise, from the way it hits the light to the way it looks against different skin tones. We always make sure we have that variation: many of our designers are from British textiles, but we sell internationally.

"I was intrigued to see photographs from the archives on Cunard's website – the images of stars Elizabeth Taylor, Cary Grant and Audrey Hepburn on board – celebrating the glamour and the



"It was very important to me that the new design nodded to periods of our joint history and heritage with Cunard"

The Liberty scarf for Cunard, pictured above, is made in Como, Italy, in silk with a luxurious matt finish. Below, detail of how the scarf's design might look when it is being worn



glitz of the era. Looking back at history is obviously something we do a lot with our archive, and it was great to see that Cunard is adding that element of what has been done before and who has been on its ships before.

"I wonder whether the travellers in the photographs shopped at Liberty before embarking on their journey?"

THE WAY THE ROYALS DO AFTERNOON TEA

Afternoon Tea on a Cunard voyage brings with it a sense of occasion. To help you engage in this patriotic activity with the correct etiquette, former royal butler, **Grant Harold**, and master of Queen Mary 2, **Captain Aseem Hashmi MNM**, share their experience and advice

When it comes to the quintessentially British Afternoon Tea, no one does it better at sea than Cunard. With various types on offer, as well as some themed Afternoon Teas, this activity forms part of the daily ritual on board and is a great way to treat yourself to some indulgence in line with your tastes. A highlight of any voyage, there is nowhere more appropriate to appreciate this time-honoured tradition than when crossing the Atlantic on board the iconic Queen Mary 2.

Ahead of the coronation, the UK's preeminent etiquette expert and former royal butler, Grant Harold, sat down with Captain Aseem Hashmi on board Queen Mary 2 for the ultimate Afternoon Tea masterclass. With Grant the nation's authority voice on etiquette, service and protocol – having spent seven years as a member of the royal household of Their Majesties King Charles III and Queen Camilla at Highgrove House in the Cotswolds – and with our world-renowned White Star Service, the pair

compared notes on royal etiquette and cruise ship dining.

Grant shares that the perfect time for Afternoon Tea is between 4pm and 6pm – “We do not begin in the morning; that is time for breakfast!” Of course, there is also a correct order in which to enjoy your Afternoon Tea, beginning with napkin etiquette. “When you have the larger napkins, it's always said that the crease for the gentleman is towards them, and for the ladies the crease is away, so that the ladies can pick up a corner, they can dab, and then when they place it back down, it conceals the lipstick and any crumbs.”

Moving on to the pouring of the tea, the person hosting will have the teapot facing towards them and the handle of the milk jug towards the guest. The one thing you should never do when pouring the tea is put the milk in beforehand, always after – “The aristocracy always put the milk in after, so make sure you're seen as aristocracy and do the same,” says Grant.



Above Captain Aseem Hashmi MNM



When it comes to the act of stirring the tea, Captain Hashmi shares some insight about the direction in which to do this at sea: "Sailors are very careful because usually the ship will be moving and we'd normally be going back and forth, back and forth – just like the ship." Whereas a lot of people would stir their tea in a circular motion, superstitious sailors don't want to 'create a storm in a teacup'.

Addressing the matter of the order in which to eat the food selection, both Grant and Captain Hashmi agree it's bottoms up, working your way up the tray – so starting with sandwiches, then enjoying the scones, before finishing off with the cakes – with the guest taking their items before the host.



One of the most divisive questions on this topic, though, is jam or cream first? The Great Scone Debate is a matter on which the former royal butler and the Cunard Captain do not agree. "I've always gone, as a simple sailor, for jam first," Captain Hashmi shares – also known as the Cornish method. Grant – who prefers to do it the Devon way, where cream is spread on the scone before jam is added – comes back to the Captain with the quip, "I can only assume, Captain, that when you have your breakfast, and you have your toast, you put your butter on top of your jam..." The silence that ensues, as the Captain pauses for thought over this, allows Grant to reveal that this is how he wins the argument every time.

The final factor to be mindful of, on the topic of etiquette, is the biggest misconception that people have. At a formal dinner, people worry about things like which cutlery to use and how to correctly use their napkin and glassware. "The reality is, you can copy what the other guests are doing, or what the host is doing," shares Grant. "Don't panic – hopefully no one will notice – and just carry on."



GRANT'S ETIQUETTE GUIDE



How the monarchy does
Afternoon Tea

A good host

"Somebody who thinks of others – and what they may need – before they actually tell you."

Top three tips for ship guests

Timing Punctuality is key "because, let's face it, the ship is not going to wait for you!"

Politeness "Be polite to other guests and, of course, the crew."

Body language "Let's not fold our arms, put our hands into our pockets or fidget."

Etiquette advice for first timers

"If you are at a formal etiquette event for the first time, the easiest thing to do is watch what your host or hostess is doing."

First rule of formal dining

"Keep mobile devices out of sight and make sure they're turned off."

Five-second rule

"You have five seconds to make that first impression; any longer, and they've already decided if they like you or if they don't. So, those first few seconds are vital."



ISHIGAKI

VISIT ISHIGAKI
WITH QUEEN ELIZABETH'S
APRIL 2024
VOYAGES

ISHIGAKI, THE MAIN ISLAND OF JAPAN'S YAEYAMA ARCHIPELAGO

Ishigaki City is the archipelago's only urban centre. However, its setting is the definition of paradise – white beaches, turquoise sea and verdant vegetation. There is also a rich history from a time when the islands were part of the Ryukyu Kingdom, before becoming part of Japan.

For more information go to:
cunard.com/ishigaki



THINGS TO DO

- ◆ With such picturesque beaches and landmarks of significance, the tropical paradise of Ishigaki Island offers plenty of ways to enjoy your time. If you want to relax and soak up the beauty of your surroundings, you may wish to visit Yonehara Beach, which has some of the best snorkelling on the island, with tropical fish and coral reefs. Or visit the 1km-long Sukuji Beach, one of Ishigaki Island's nicest sand beaches. Although swimming, snorkelling and diving aren't

Left and below Kabira Bay, Ishigaki Island



allowed, Kabira Bay – considered the island's most scenic and one of only two black-pearl cultivation sites in Japan – is also well worth a visit. Why not take a glass-bottom boat ride to witness the reefs and marine life of the bay's underwater world?

If it's culture and history you are after, some sites of significance include Yaeyama Museum and Miyara Douchi House & Gardens.

Located in Ishigaki City centre, Yaeyama Museum offers 5,000 exhibits covering the archaeology, history, art and folk traditions of the islands. Items include wooden canoes, pottery, traditional clothing and household items, along with pieces from the various festivals and events held around the region.

Miyara Douchi is an early 19th-century samurai-style residence and the oldest home in the region. It belonged to the official who presided over the unification of the Yaeyama Islands. Even though it's not possible to enter the house, you can walk around the outside and explore its surrounding garden. As similar residences on Okinawa Main Island were destroyed in the Second World War, Miyara Douchi is a rare surviving example, making it worth witnessing. It is designated a National Important Cultural Property, while the garden is a National Scenic Beauty.

LOCAL DELICACIES

- ◆ A fair amount of the food found in Ishigaki is like any you would find in mainland Japan, but there are also a few items that you are unlikely to find beyond this region.

A blend of southeast Asian and American influences, the main concentration of eateries is in the side roads off Shiyakusho Street, as well as in Yu-gurena Mall (also known as Euglena Mall). Both provide a welcoming mix of cafes, bars and restaurants, giving visitors a taste of everything the area has to offer – including sushi, benimo (purple sweet potato), Okinawa doughnuts coated in black cane sugar and awamori (a potent local spirit).

Benimo – a superfood containing the same molecules as red cabbage and blueberries, giving it a rich violet colour – is the celebrity of the island, and can be found in every guise at every corner of Ishigaki, including in ice cream!

Right Tuna tataki – Ishigaki is home to a plethora of good sushi restaurants

Below left A bar serving awamori

Below right Okinawa doughnuts – or sata andagi – have a crisp, brown shell and a cakey interior



Okinawa doughnuts are called sata andagi, or 'deep fried sugar'. Unlike the usual fluffy cloud one might expect from a western doughnut, the coating on this sweet treat gives it a crisp, brown crust, and the inside has a more dense and cakey texture. The three most popular flavours are plain, brown sugar and purple sweet potato, and if you want to get them fresh out of the oven, a tiny bakery on Tonoshiro run by three generations of women – Sayoko No Mise – serves batches of different flavours every hour.

Awamori, a type of sake, is the island's signature alcohol and is unique to Okinawa. Produced using long-grain Thai rice through distillation (unlike its mainland counterpart, which is made from fermented rice by brewing), and aged in traditional clay pots, this sake has a longstanding history, having been around for 600 years. Enjoy it on the rocks with a little water, straight or in cocktails.

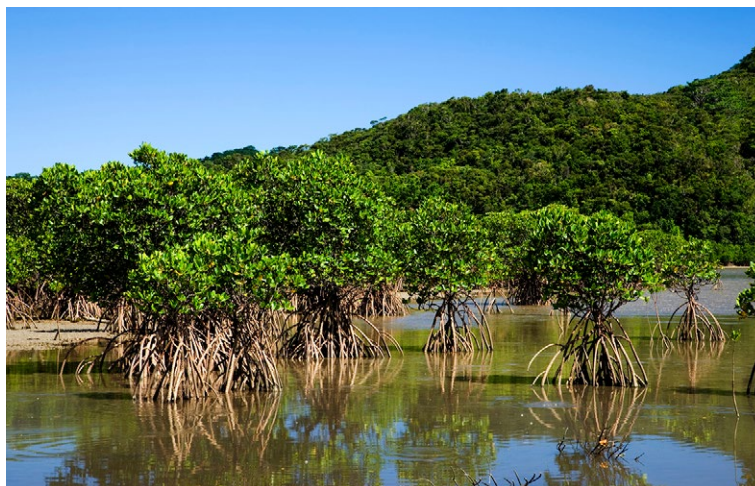




RETAIL THERAPY

- ◆ When it comes to shopping, Ishigaki has both traditional markets, such as Ishigaki City Public Market, and craft markets, such as Yonekoyaki, offering everything from edibles to local art.

Euglena Mall is one of Ishigaki's foremost shopping destinations. Spanning two covered avenues with rows of vendors, it offers fresh fruit, clothing and gift stalls. If you're looking for a unique island keepsake, here is where you'll find it, with the market selling an eclectic mix of products from local salt and ceramics to bottled sand from Kaji Beach.



Top The lighthouse at Cape Hirakubozaki on the northern tip of Ishigaki

Above Loop root mangroves along the Miyara River

Left Inside the Euglena Mall shopping centre



BEYOND ISHIGAKI

- ◆ Wider Ishigaki is also a treasure trove of history, adventure and discovery.

Close to the city, kayak tours depart and head along the Miyara River, which is lined by dense mangrove forests and where guided excursions are available. Just a six-minute drive from town is Ishigaki Stalactite Cave, a 200,000-year-old limestone cave you can walk through via a raised platform. Or you can make the hour-long trek up Mount Omoto, the highest peak in Japan's Okinawa province, or take a trip north to Cape Hirakubozaki with its white lighthouse and incredible views.



BARI

VISIT BARI ON THE
FLEET'S MAIDEN CALL
WITH QUEEN VICTORIA'S
2025 VOYAGES

THE CAPITAL OF SOUTHERN ITALY'S PUGLIA REGION

From stunning beaches to historic architecture and delicious cuisine to fuel your adventures, explore the beautiful Italian city of Bari – a jewel of the Adriatic coast.

► For more information go to:
cunard.com/italy



THINGS TO DO

- ◆ Beyond being a port city, Bari is an off-the-beaten-path destination with captivating castles, churches and more. You can't say you know Bari unless you visit its wonderful Castel del Monte, the city's landmark building. One excursion to Bari takes in the full panorama of the city's delights, starting with this captivating court of two sovereigns. It was commissioned by Emperor Frederick II in the 13th century on what remained of a Norman fortification, and transformed several times before it became the seat of a refined Renaissance court ruled by two women in its golden age. Today it is home to a museum and the city's cultural centre.

The tour takes you through the old town to soak up its history. See the fine Apulian-Romanesque façade and stunning rose window of San Sabino Cathedral, before visiting the 12th-century Basilica San Nicola – originally built to house the relics of Saint Nicholas (perhaps better known as Father Christmas) and another splendid example of Apulian-Romanesque architecture.

Lovers of music and ballet can also marvel at Bari's biggest theatre, and a hugely important landmark, Teatro Petruzzelli. With seats of plush red velvet, rows of viewing boxes and exuding an opulent atmosphere, this significant setting has seen performances from artists ranging from Luciano Pavarotti to Frank Sinatra.

In the surrounding region of Apulia, visit two of its most charming towns – Alberobello and Martina Franca – via our Enchanting Italy tour. In the picturesque hilltop town of Martina Franca,



Above Castel del Monte, one of Apulia's most famous cultural sites

stroll past its characteristic white houses with decorative wrought-iron balconies, and through narrow alleyways and quaint squares. Marvel at the beauty of the grand baroque gateway, Porta di Santo Stefano (Arco di Sant'Antonio), and stroll through the treelined Piazza XX Settembre with its bars and restaurants that make for a great evening scene.

The whitewashed walls and pointed grey roofs of Alberobello's unique trulli buildings are an unmistakable sign that you've entered a UNESCO World Heritage Site. Enjoy a guided tour to learn more about their history, before taking time to wander through the twisted cobbled streets of this charming village – unlike anywhere else in the world. To commemorate your trip, the smallest trullo is now a souvenir shop!



LOCAL DELICACIES

- ◆ With so many things to see and do, you'll need great food to see you through. Luckily, Bari can bring the goods. A speciality of the city is *riso, patate e cozze* – a delicious dish delivering layers of rice, potatoes and mussels, baked in terracotta pots in woodfired ovens.

When it comes to Italian cuisine, one of the most prominent ingredients is, of course, pasta. The region of Puglia is famous for its *cucina povera* – literally translated as 'kitchen of the poor' – a simple and tasty cuisine using inexpensive local and seasonal ingredients. It is a food movement taking off around the world,



Above Typical Apugliese pasta, orecchiette

Left A Bari seafood delicacy, anemone

Below left Local produce on sale

Below right The grapes used to make the region's Primitivo di Manduria wine

finding Bari, in particular, at its forefront. The best-loved manifestation of this is orecchiette – a typical Pugliese pasta made without eggs. The shape of this pasta, like small ears, makes it the perfect vessel for collecting the sauces that Bari is famous for – made from the freshest local vegetables and given extra zest by Puglia's plump olives.

Being a port city – the biggest on the Adriatic coast, in fact – it won't come as a surprise that the seafood of Bari is also something special. With street food a popular style here, tuck into plates of the freshest octopus, shrimp and anemone down at the markets.

Puglia has exquisite wines, and the Bari region is no exception. One of the most famous is





Primitivo di Manduria – a rich, full-bodied red made from the primitivo grape. Bari is also known for sweet wines, including Moscato di Bari. Enjoy it alongside a scoop of delicious gelato, another Italian speciality. Why not visit one of the area's wineries to enjoy tastings and sample some of the region's most exceptional wines, as well as learn about the history and techniques behind their production.

Above Alberobello's unique trulli buildings

Right Via Sparano, Bari's elegant pedestrianised shopping street



RETAIL THERAPY

- ◆ If you're partial to a bit of a spree, you won't feel short-changed in Bari! The city's main shopping district, Corso Cavour, supplies many options, from fashion outlets to cafés and restaurants. And don't forget Via Sparano, Bari's most elegant commercial street that is entirely closed to traffic. With high-end fashion brands such as Valentino and Gucci, along with more affordable names, there's something for every shopper and budget.

ARCTIC CIRCLE

VISIT THE ARCTIC
CIRCLE WITH
QUEEN ANNE AND
QUEEN MARY 2'S
2025 VOYAGES

NORWAY, PORTAL TO THE ARCTIC AND LAND OF THE MIDNIGHT SUN

Experience the breathtaking beauty of Norwegian nature – from the world’s strongest whirlpool in the city of Bodø, to the traditional fishing village of Honningsvåg, the gateway to the North Cape, and the town of Narvik, known for being a great site to spot the Northern Lights.

► For more information go to:
cunard.com/northern-lights



THINGS TO DO

- ◆ Experience an adventure of a lifetime in the Arctic Circle. The northernmost circle of latitude on the globe, it encompasses eight countries of the Arctic region, including Norway – famous for the Northern Lights. Varying from faint wisps of colour in the clear night sky to grand shimmering curtains of light, the aurora borealis has captured imaginations since the dawn of time. The tall mountains and deep fjords of Narvik make this town a spectacular setting to be awestruck by the atmospheric light dance above

Right A view of the midnight sun, one of the Arctic Circle's most enchanting natural phenomena

Below Blue hour in Bodø, the most iconic part of the day



you that's regarded as the holy grail of skywatching.

Another natural phenomenon you will be awestruck by in venturing into the Arctic Circle is the midnight sun, and Mount Rønvikfjellet in Bodø and the North Cape are two of the best places to do just that. From the easily accessible Rønvikfjellet ridge, you get an amazing view out over the city centre to the distinct mountainous island of Landegode with all its 42 inhabitants, and across the Vestfjord all the way to the Lofoten archipelago. From atop the steep cliff at the North Cape, there is nothing but open sea

between you and Svalbard, with the sun hovering on the horizon all night long.

Having admired both the sky and sea, why not now explore a city? Just north of the Arctic Circle – squeezed between mountains, hills and the sea – is Bodø. Drive via the city's bustling harbour area for a tour of its main sights, the first being Bodø Domkirke (Cathedral). On its exterior, the unusual yet striking structure – shaped like an inverted ship's hull – has a soaring tower and spire and was one of the first churches in Norway to have a detached steeple. A rose window, a 12m stained-glass window and ten tapestries adorn its beautiful interior. Then there's the contemporary City Hall – integrating two existing edifices with a crystalline stone new-build, catching the dramatic changing light conditions north of the polar circle – and the quaint Bodin Church. Located in scenic surroundings and dating from medieval times, this is the main church of the Bodin congregation and the oldest in Bodø.

Not to be missed while in Bodø is Saltstraumen, the world's strongest maelstrom (whirlpool). On one of our tours, cross Saltstraumen Bridge – the best place to witness this whirlpool phenomenon. When the tidal current is at its strongest, up to 400 million tonnes of seawater force their way through the narrow strait at

Right Bodø's cantilever Saltstraumen Bridge

Below An island in the Lofoten archipelago, known for its dramatic scenery



speeds reaching 25 miles per hour, creating maelstroms up to 32ft wide and 16ft deep.

For postcard-perfect scenery and dotted with quaint, colourful houses which overlook the peaceful Barents Sea, the traditional fishing village of Honningsvåg is well known as the gateway to the iconic North Cape, where its symbol – the Globe Monument, housed at North Cape Hall – marks the end point of Europe and is a treasured photography spot.





RETAIL THERAPY

- ◆ Located in the centre of Bodø, housing 46 shops and eateries spread over five floors, Koch Shopping Centre has both big-name brands and small local businesses, bringing together something for every shopper.

For a more homely touch, the North Cape Christmas and Winter House is open all year round and is a craft shop inside a tiny but cosy cottage. Stocked with arts and crafts, which the residents of the island Magerøya and neighbouring regions produce, and offering a wide selection of knitwear, skincare, textiles, ceramics and cards, this special house is a charming choice to shop for your seasonal gifts... and much more.

LOCAL DELICACIES

- ◆ Unsurprisingly, given the long coastline, Norway produces a lot of fish for consumption, with the export of seafood being one of its biggest industries. There's also a heavy emphasis on using the best raw ingredients that are in season.

Whether it's for breakfast, lunch or a snack, in Norway there's always time for smørrebrød. Essentially an open-faced sandwich – with hundreds of combinations of toppings, including meat, fish, eggs and cheese – it doesn't get much more ubiquitous in Norwegian cuisine. It's also easily transportable, making it very easy to satiate your hunger as a travelling tourist.

Another traditional Norwegian offering, and the country's national dish, is a lamb or mutton stew called fårikål. Consisting of the simple combination of meat on the bone, cabbage, whole black pepper and occasionally wheat flour, the stew's ingredients simmer together for hours in a casserole dish and are typically served with potatoes boiled in their skins, resulting in a hearty meal.

Many visitors to Norway try reindeer while they're here – it is an exceptionally lean red meat with a gamey flavour that is much milder than venison. With the vast majority raised by traditional Sami herders in the north of the country, you'll find this menu offering to be more prevalent the further north you go. And, as they're effectively wild, they are a sustainable and healthy option for meat-eaters.

Top Smørrebrøds, open-faced sandwiches with a wide choice of toppings

Right The North Cape Christmas and Winter House in Skarsvåg

Below A typical, hearty Norwegian meal, using locally sourced ingredients





TIME OUT WITH DUDLEY 'TAL' STOKES



Dudley 'Tal' Stokes

Our Insights programme allows guests to enjoy talks from a broad range of inspiring speakers. We took some time out with founding member of Jamaica's first Olympic bobsleigh team, Dudley 'Tal' Stokes

◆ The 1988 Winter Olympics in Calgary gave the world its first glimpse into what has become one of the most inspirational stories in the history of the games. The Jamaican bobsleigh team stole the show, bringing the can-do spirit of the Olympic Games to life and overcoming numerous obstacles, not least the lack of ice and snow in Jamaica, to win the hearts of onlookers. The story inspired one of the most popular films about the Olympics, *Cool Runnings*, although according to team captain Tal Stokes, the film is largely inaccurate and its cast of fictional characters don't bear much resemblance to the real-life Jamaican bobsledders.

Unlike the track sprinters depicted in the film, the actual team was recruited from the Jamaican army. In fact, Tal had not considered himself a particularly fast runner, having frequently been out-sprinted in beach races by his younger brother, Chris, in their childhood. "Yes, it turned me off from running," says Tal. "But within ten years, my brother was one of the top ten fastest people in the world in the 100m. So I wasn't that slow. I just wasn't top-ten material!"

Tal spent his youth believing he was slow and strong and turned his attention to football, as he explains: "I turned to football quite a bit, but I faced disappointments there too," he says. Tal remembers a time when he was cut from his school football team and went home in tears. His parents, who worked as teachers at his school, asked him what was wrong, and when Tal explained that he had been cut from the football team, his mother picked up a notebook and went to the school. "She came back about half an hour later and gave me a list of 16 points as to why I had been cut," says Tal. "She told me to work on them, so I did, and then I made the team the next year. That was an important lesson, and it's been my approach ever since."

Tal went on to join the army and brought his motivation to constantly improve and evolve with him, learning how to fly helicopters and eventually working as an army pilot. The hand-eye coordination and precision skills needed to fly a helicopter were what led to Tal being selected for the Jamaican bobsleigh team.

Speakers and details are subject to change



Right The Jamaican team prepare to start a Winter Olympic bobsleigh descent



The brainchild of two American friends, George Fitch and William Maloney, the idea for a bobsleigh team had come about while the friends were living in Jamaica and had aspirations to do something different with their lives. After reaching out to sports clubs on the island and even posting advertisements in local newspapers, the pair eventually asked the head of sports in the Jamaican army, Colonel Ken Barnes, if the army could provide athletes for a team. Tal was among 30 athletes chosen to try out for the team, although many of them dropped out after seeing videos of bobsleighs crashing. Undeterred by the potential for danger, Tal made the team and became its captain, leading the first ever bobsleigh team to represent the tropical Caribbean island of Jamaica in the 1988 Winter Olympics.

The team was incredibly popular at the Olympics, and it's said that they couldn't leave the Olympic Village for fear of getting mobbed. Competing itself was not easy; the team used borrowed equipment, and one of their teammates got injured during training. On the team's first run during the four-man event, part of Tal's sled collapsed. On the second day, Tal fell and broke his collarbone. The team got a fast start that day, the second fastest in the competition, but the sled crashed at high speed on the course, trapping the teammates underneath.

Having previously served in active duty in the army, and survived the rigours of learning to bobsleigh, Tal explains that





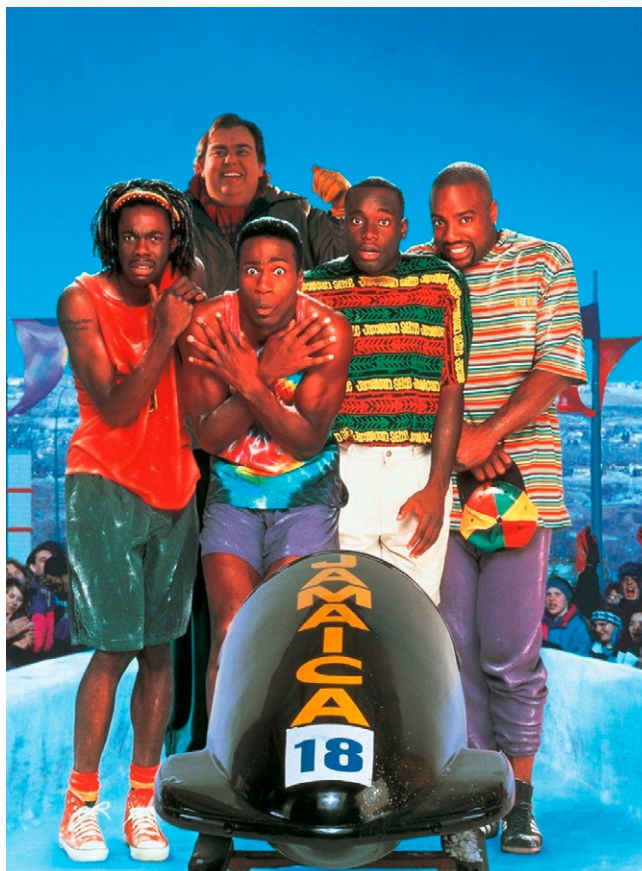
the crash was not the worst thing that had ever happened to him. "When I came to bobsleigh, I had already been well and truly tested by life. So that crash wasn't the worst thing that had happened to me. I often tell this story about the crash and I'm sure people think it's made up, but it's an absolute fact. The crash went on for 28 seconds, and we were moving for about 600m. For the first ten seconds, there was panic. The guys were in all sorts of configurations and I couldn't move. And so then I just relaxed because I knew I had to."

Trapped in the motionless bobsleigh, Tal had a lightbulb moment and realised what the team needed to do to succeed. "I had the outline of the future in my head by the time the sled stopped," he says. "And I shared that with my brother in the ambulance. We had to go to

Above Lillehammer Winter Olympics 1994

Right *Cool Runnings* was based on the story of the first Jamaican Olympic bobsleigh team

Below Tal training in Jamaica with his son



hospital to be examined for various things, and nobody could believe I was alive, much less walking."

The Calgary crash wasn't even the worst crash Tal had been in up to then in bobsleigh. "I had been hospitalised twice before with a concussion," he explains. "Beat up, cut up: it's a hard sport. It gets safer every year, but it's still one of the hardest things that you can do."

Despite the dangers, Tal doesn't ever wish he had represented his country in a different sport, as he explains, "You have to look at the talents that you bring to the table. For a while, I was world class in bobsleigh, right up there with the best of them. My physique and strength are suited for pushing a bobsleigh, as opposed to the 100m sprint. Then there's understanding the physics and working out the actions and the curves. In my military training, I had developed strengths in those areas. The major

drawback was equipment; the biggest teams had the most money and the best equipment, and kept it for themselves.

"We had success because the Berlin Wall fell. The people who manufactured the East German bobsleighs contacted me and I told them if they gave me a bobsleigh, then I would give them the best marketing there ever was! And that's how we got the best equipment."

After representing Jamaica four times in the Winter Olympics, Tal went on to be hugely successful in business and is a respected orator on topics from diversity and inclusion to business, personal development and leadership. He will join Queen Mary 2 in Barbados from 2-8 December 2023, inspiring guests with his insightful and engaging talks.

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