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WELCOME

◆ After something of a hiatus, we are thrilled to bring you a brand-new edition of *Cunarder*. With a new look and even more pages, it feels good to be back, sharing even more holiday inspiration with you to whet your appetite for new adventures. And what a story to introduce our new edition with.

Gracing the front cover is *Queen Anne*, the newest ship to join the Cunard fleet. With her 2024 maiden season now on sale, her arrival is drawing ever closer. We are delighted to share some detailed high-quality renders with you from page 14, along with her design story so far.

We head to Alaska from page 24, or rather the Cunard development kitchen, where we learn exactly what goes into creating the Alaskan fine dining

menus during *Queen Elizabeth's* residency in the region. Continuing this peek behind the scenes, a new partnership with the Royal Shakespeare Company is explored from page 30, as the RSC joins *Queen Mary 2* for a new challenge – performing mid-Atlantic.

Our Insights speaker programme continues to grow. Turn to page 64 for our conversation with British climber, Rebecca Stephens MBE, who joins *Queen Victoria* this October. The fleet is also adding new destinations to its roster. Discover maiden call, Sasebo, in Japan, from page 56, part of an extensive travel feature.

We hope you enjoy your new-look *Cunarder* and we greatly look forward to welcoming you on board again very soon.

THE CUNARD TEAM





CAPTAIN EVANS HOYT

This issue we caught up with Captain Evans Hoyt, Master of Queen Victoria



After graduating from the US Merchant Marine Academy I went to sea on ocean-going tugs in the Bering Sea. I progressed through the ranks on many types of vessels – cruise ships, sailing ships, freighters, tankers, and government auxiliaries. I attained Captain's rank on ships in service with the US government and later shifted back to my

first passion, passenger ships. I worked on some of the biggest in the world and did multiple new-build deliveries before being chosen for Cunard. The incredible history and depth of tradition in Cunard, combined with the interesting people you meet aboard and the fascinating and varied itineraries, make it an honour to command one of the Queens.

◆ **Top tips to make the most of your voyage**

Plan ahead for your visit ashore. There are so many offerings in each of the ports we visit that it is best to do your research. The internet is a good resource, as well as the knowledgeable shore experience team. Whether you're taking an excursion or striking out on your own, they are a wealth of knowledge and love to share it.

◆ **Favourite on board location**

I've always been fond of The

Commodore Club. The décor celebrates the vibrant history of Cunard and you have a panoramic view of the sea in a refined and comfortable space.

◆ **Favourite destination**

Sailing into New York in the morning is one of the special moments at sea and, after years of calling there, I have made many friends there.

◆ **Unforgettable moment**

The day I officiated at the wedding of a young military couple who had just

been reunited after a year deployed away from each other. Just wonderful.

◆ **I don't travel without...**

My favourite insulated coffee mug!

◆ **Proudest moment as Captain**

It has to be coming up the gangway of my first command.

◆ **My dream cruise as a passenger**

I have always loved the idea of seeing the Northern Lights on a voyage to Norway.



A full-page photograph of a ballerina in a blue dress with a white lace collar, performing a dance move on stage. Her right arm is raised high, and her left hand is near her chest. The background is a dark, ornate floral pattern.

NEWS

IN PERFECT STEP WITH ENGLISH NATIONAL BALLET

Cunard is proud to enhance its partnership with English National Ballet by supporting two stunning productions and the return of *Dance the Atlantic*

◆ Since 2019, Cunard has been helping to bring world-class ballet to the widest possible audience, both on land and at sea, through our partnership with English National Ballet, and that relationship is blossoming further into 2023.

Following on from our sponsorship of three of the company's most critically acclaimed productions – *She Persisted* (2019), *Creature* (2021) and *The Forsythe Evening* (2022) – we're proud to support the highly anticipated dance adaptation of the classic ballet *Raymonda*.

Raymonda, a stunning 19th century piece, is the first foray into directing and choreographing by Tamara Rojo, ENB's acclaimed Artistic Director. Tamara has taken inspiration from the ground-breaking journey of Florence Nightingale to give the story a fresh perspective. Having received rave reviews for its London premier, *Raymonda* starts its UK tour at The Bristol Hippodrome on 23 November before moving on to Southampton's Mayflower Theatre on 30 November.

Raymonda is the second production

from ENB supported by Cunard in 2022, following the successful return of *The Forsythe Evening* at Sadler's Wells in April, which combined the talents of choreographer William Forsythe and a whole company of ENB dancers to juxtapose ballet classicism and athleticism with the beats of neosoul and house music.

Cunard's partnership with English National Ballet began in 2019 with our first ever *Dance the Atlantic*, a truly memorable sailing which returns to Queen Mary 2 in August 2023. Read more on p12.



BEARING WITNESS TO A HERO

This year's Cunard bear honours the Cunard captain who raced to Titanic's aid

- ◆ Meet Arthur, our Cunard bear for 2022, named after the most celebrated Cunard captain of all time – Commodore Sir Arthur Rostron. It was 110 years ago, on a cold mid-Atlantic night in April 1912, that Captain Rostron was roused from his bunk aboard the Cunard liner Carpathia to be told the Titanic had called for help from 58 miles away. Despite disbelief from all sides, Rostron turned Carpathia around, redirected all power to the engines and squeezed 17 knots out of a ship built to make 15, arriving in less than three hours to rescue all 705 survivors. Dubbed “calmer than the oceans he called home”, Rostron was a true hero.



AN EVENING TO ALWAYS REMEMBER

The famous Cunard Gala Evening lights up our on board repertoire in renewed style!

- ◆ A heightened sense of occasion throughout the ship will accompany one of Cunard's most popular hospitality events – the Gala Evening. These spectacular events will take place on two nights of each seven-night voyage, with four intriguing themes: Black & White, Roaring 20s, Masquerade and the brand new Red & Gold.

Whether it's the monochrome iconography of Black & White, the playful flapper pastiche of the Roaring 20s, the regal elegance of Red & Gold or the mystery and intrigue of Masquerade, you'll have an evening to remember aboard Queen Mary 2, Queen Elizabeth and Queen Victoria.





AROUND THE WORLD IN 101 DAYS

Bring on the world:
Queen Victoria embarks
on a global odyssey

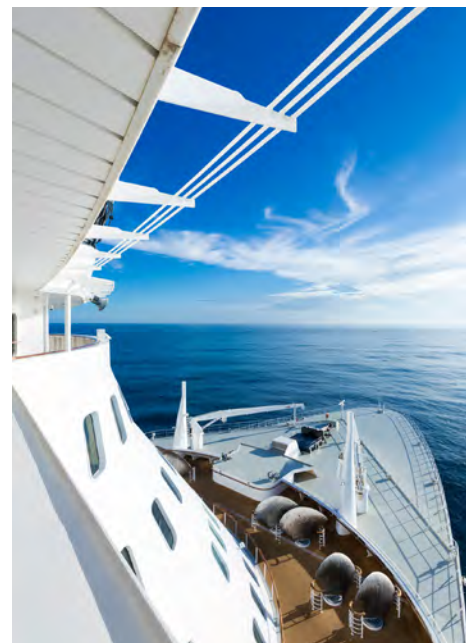
In 1923 Cunard completed its first World Voyage. One hundred years on, Queen Mary 2 and Queen Victoria will mark the anniversary with World Voyages of their own

◆ When the Cunard liner RMS Laconia arrived back in New York in March 1923, 130 days after embarkation, it became the first passenger liner to complete a continuous circumnavigation of the world. This legendary voyage, calling at 22 ports, invented the concept of the World Cruise, which is still considered the ultimate luxury travel ambition.

In 2023 those hundred years will be reprised in a hundred nights, as two of

our fine ships undertake a global adventure to pay homage to that pioneering feat of ocean travel, visiting some of the ports that Laconia visited, plus many more.

Queen Mary 2 and Queen Victoria will both depart Southampton on 11 January, setting sail on different courses – Queen Mary 2 heading south to Lisbon, Queen Victoria westbound to New York – but both destined to arrive home on 23 April.





Cruise pioneers:
relaxing on the deck
of RMS Laconia

Queen Mary 2's incredible odyssey takes in Asia, Australia and Africa. The first leg sails a route to Dubai, tracing a path through Portugal, Greece, Egypt and Oman, before visiting Malaysia, Singapore, Vietnam and Indonesia. First landfall in Australia will be at Darwin on 2 March, followed by Whitsunday Island, Brisbane, Sydney, Melbourne, Kangaroo Island, Adelaide and Perth. Routing back towards Africa, Queen Mary 2 visits Mauritius and Réunion before arriving in Durban on 3 April, then heading to Port Elizabeth, Cape Town and Walvis Bay, Namibia. The final leg stops in Tenerife en route back to Southampton.

Queen Victoria's epic adventure nods to Laconia's legacy by calling first at New York before sailing to St Maarten, Aruba, and Huatulco and Cabo San Lucas in Mexico. The voyage heads out across the Pacific to Hawaii, visiting Hilo and Honolulu, before crossing the International Date Line to find the South Pacific islands of Samoa and Tonga. Victoria makes land in Auckland, New Zealand on 24

February, with further stops in Tauranga and Bay of Islands, before an Australia leg which includes calls at Sydney, Cairns and Darwin. Then it's on to the Philippines, Vietnam, Singapore, Malaysia and Dubai. Oman and Jordan complete the Middle East leg, before a glorious route home taking in Naples and Lisbon.

These opulent journeys are designed to be both exciting and relaxing, the enriching experience of discovering so many different destinations a counterpoint to relaxing days at sea, offering plenty of time to enjoy Cunard's fabulous accommodation, facilities and hospitality. The itineraries have been carefully curated to include a number of overnight stays in port and plenty of late evening departures to maximise every experience.

In a curious quirk of geography, although both Queen Mary 2 and Queen Victoria sail and return on the same dates, Queen Victoria's itinerary (101 nights) is one night shorter, as her route takes her across the International Date Line.



EXPLORING A BIT DEEPER



Sometimes a brief stop in Africa isn't quite enough – stay a few nights and you might get to experience more of the country, to soak up the interior, even to see some big game up close. That's where Cunard Overlands come in, offering the chance to disembark in one port for a few days and rejoin the ship at the next port of call.

When Queen Mary 2 docks in Durban in April 2023, we offer a series of opportunities to jump ship for a two-night lay-over, discovering the world-famous wildlife and awe-inspiring scenery before rejoining at Port Elizabeth. Enjoy game drives on such renowned reserves as Phinda, mFulaWozi or Thanda. Or disembark at Port Elizabeth and take the Garden Route to Cape Town, staying oceanside at the Plettenberg Bay Hotel.

Well-planned end-to-end itineraries led by knowledgeable local guides make for an immersive experience, with internal flights and accommodation arranged and included in the tour fare.

Read more about Cape Town on page 52

VOYAGES OF CULTURAL DISCOVERY

Be part of an experience unlike any other by joining one of Cunard's special Event Voyages and becoming immersed in a range of enriching worlds

◆ Tailor-made to bring popular themes to life, from the arts and literature to gastronomy and wine, these carefully curated voyages feature the crème de la crème when it comes to special guests and partnerships, enhancing an already exquisite voyage on board a Cunard Queen.

In 2023, embark on a series of truly enriching Event Voyages as Cunard welcome English National Ballet back on board to reprise *Dance the Atlantic*, a celebration of dance that first debuted in 2019. Sailing from





Southampton on 11 August, this voyage gives the opportunity to become absorbed in the ENB's talent in the presence of six leading dancers and top choreographers, including access to rehearsals, workshops and classes, and culminating in a stunning performance in the Royal Court Theatre.

A celebrated annual event on the Cunard calendar sees classical music drifting across the Atlantic when Queen Mary 2 departs New York on 11 September in the presence of eminent maestro Anthony Inglis and the UK's National Symphony Orchestra. Inglis will conduct two superb performances that feature classical music from both sides of the pond, and will share stories about his distinguished career.

Queen Mary 2's Festival of Food & Wine, in association with *The Times* and *The Sunday Times*, sets sail from Southampton on 22 September. Special guests on board include two-Michelin-starred chef Michel Roux Jr who will bring the famous cuisine of Le Gavroche to the sea for the first time in a takeover of The Verandah restaurant. While further south, Queen Elizabeth hosts the first Australian Culinary Discovery, departing Sydney on 23 January, headlined by renowned chef Matt Moran. Both voyages feature talks, tastings and some behind-the-scenes knowhow.

Respected and well-loved authors such as Richard Osman, Lynda La Plante and Kate Mosse join an impressive list of writers on board for one of Cunard's most popular Event Voyages, Queen Mary 2's Literature Festival at Sea in partnership with Cheltenham Literature Festival, *The Times* and *The Sunday Times*. This seven-day programme of inspiring literary events takes place on the 19 November sailing from Southampton to New York.

On board with the RSC – turn to page 30



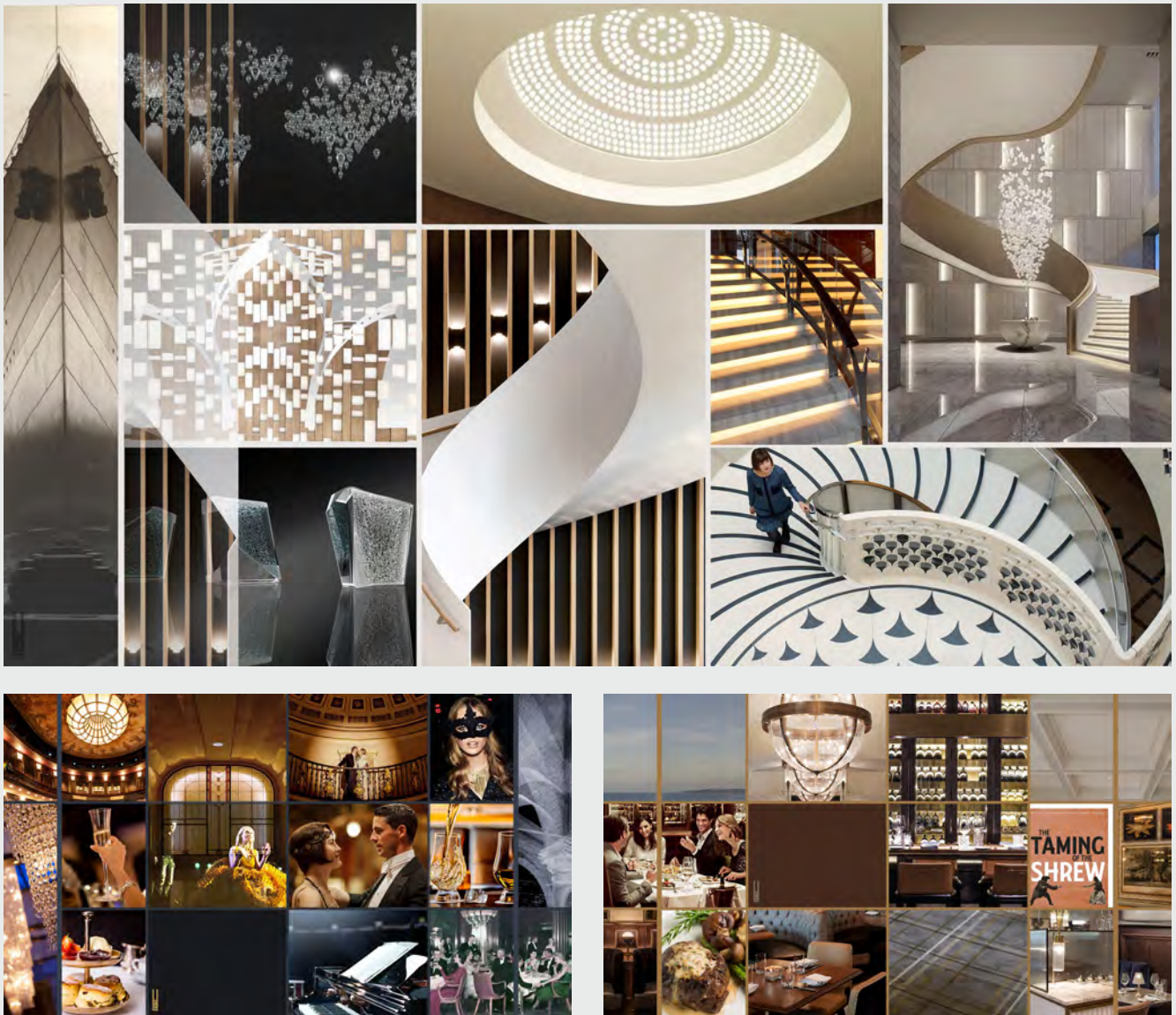
QUEEN ANNE THE NEXT IN A FINE LINE

We invite you to join us in celebrating a very special milestone, as we introduce our 249th ship, Queen Anne, who sets sail on her maiden voyage in early 2024. Inspired by the past but designed for the future, Queen Anne will debut reimagined interpretations of our guests' favourite spaces, alongside dazzling new wellness and dining experiences, extending the Cunard fleet for future generations.

Right An artist's impression of the lobby aboard the Queen Anne







◆ For over 180 years we've set the bar, and then raised it. We've constantly refined the definitive experience of ocean travel. From this spirit comes the finest ship of its era, Queen Anne. Designed with distinction, we invite you on board to discover a ship that is modern, yet timeless.

Every detail has been considered to instil a sense of occasion, and to ultimately give you more choice. We invite you to immerse yourself in the new experiences on board alongside renowned

Above A selection of mood boards for the design of the ship put together by Creative Director, Adam D Tihany

signature spaces from across the fleet. Many of our popular venues have been reimagined, while staying true to the much-loved hallmarks of our brand.

On a Queen Anne voyage, feel inspired by the blend of classic and contemporary, with the freedom to do as little or as much as you choose, and indulge in everything that makes a Cunard ship so special. We look forward to welcoming you on board.



ADAM D TIHANY

CREATIVE DIRECTOR

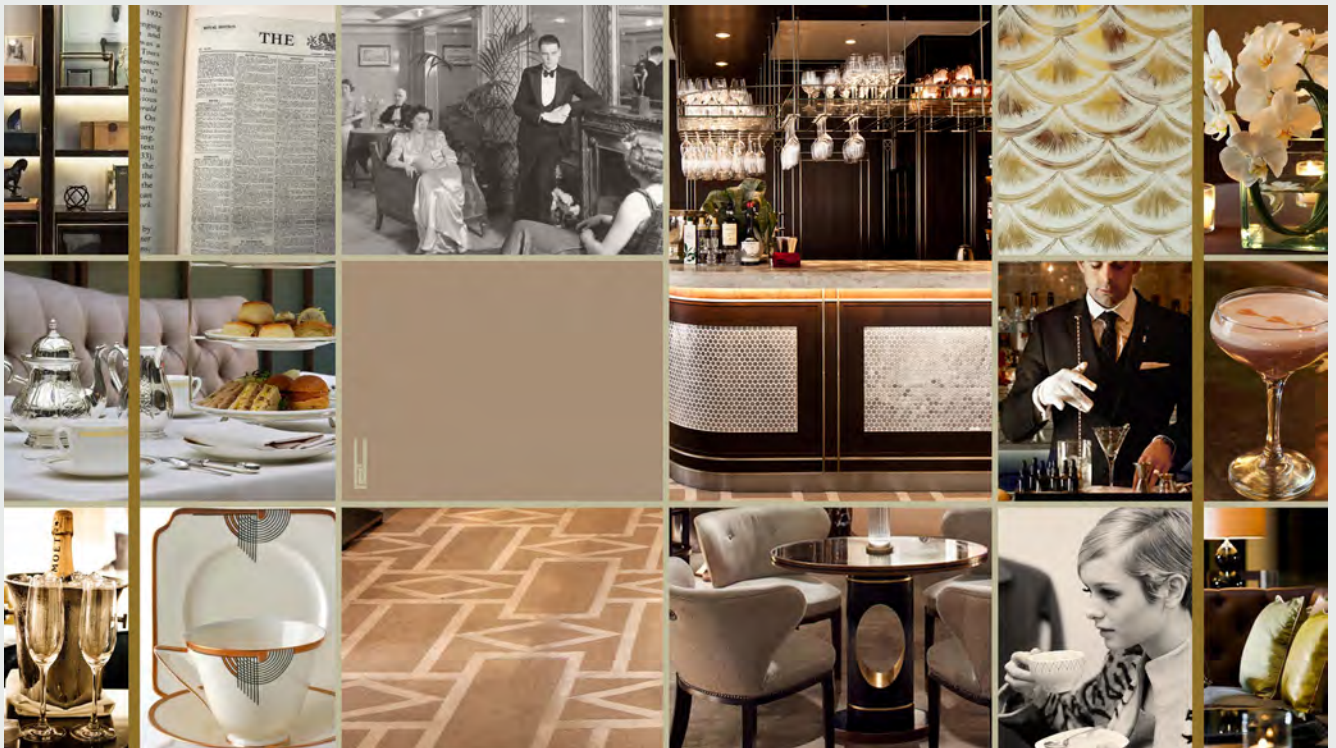
Tihany has made his name creating beautiful spaces for iconic hotels, restaurants and resorts across the globe, including The Beverly Hills Hotel and The Oberoi New Delhi. He is Creative Director for the new ship's interior design.

◆ *How did you first get involved with Cunard?*

I was appointed creative director for Costa Cruises in 2016 and my first project was the creation of Costa Smeralda, the first new ship for the fleet in 12 years. Following the successful completion of the

ship, I was offered the same role with Cunard. Having direct experience with the reference ship on which Queen Anne was based, I could certainly bring that important context and understanding to my role.

Below The look and feel was inspired by everything from architecture and colour to classic literature





Left The Golden Lion recreates the ambiance of an authentic pub

◆ ***As creative director, how did you assemble the design team?***

Cunard's own fantastic, creative ship-building team and I initiated the search process together by creating a 'wish list' of possible design firms we felt suited the profile. Certainly, there were selection criteria in terms of their experience and familiarity with their body of work. We sought out talent who did not design cruise ships, in recognition of the value of fresh perspective, creativity and not getting preoccupied by past projects. At the same



time, we balanced originality and inspiration with wanting our prospects to have a clear feel for luxury hospitality, and a voice that expresses taste, sensibility and international cachet. But it was not a difficult charge. I sent out invitations to the various firms, gauging their interest in joining us on this journey, then followed up with a series of face-to-face interviews. After this we jointly agreed on the final selection of designers. I am delighted with the three design firms that earned selection.

Below The exclusive Princess Grill restaurant offers an unforgettable dining experience



DINING IN STYLE



Relish the pleasure that is dining on board Queen Anne. Like her fellow Queens, our newest ship leaves nothing to be desired when it comes to cuisine. With even more choice, Queen Anne debuts some exciting new options in addition to our classic, much-loved, restaurants.

Take your pick of numerous venues, from laid-back light bites and indulgent treats, to the ultimate in fine dining. Feel free to dine as you wish, with an array of flavours and cuisines to choose from across the ship, throughout the entire day. As with all our ships, Queen Anne offers dedicated restaurants corresponding to her four accommodation categories. Each of these boasts a menu that showcases the finest ingredients from all over the world. Alongside our glittering main restaurants are a number of more casual dining venues, including the popular Golden Lion pub. Or, if what you seek is a delectable meal under the sun or stars, while the ocean breeze wafts by, select from the variety of opportunities for alfresco dining on board. Whatever you choose, revel in fine, flavoursome cuisine without compromise.





INSPIRED BY THE PAST, CREATED FOR THE FUTURE



Queen Anne's breathtaking interiors take inspiration from our past to define a striking new design direction for our future.

Having been immersed in the Cunard archives, the designers, whose portfolios include luxury hotels, high-end yachts and private grand residences, have ensured that Queen Anne exudes classic Cunard style while showcasing many newly considered touches.

Queen Anne's distinctive design language is echoed throughout, reinterpreting influential styles of the past and celebrating the beautiful art deco style that Cunard is known for.

Feel inspired as you stroll through decks adorned with an impressive art collection or enjoy that special feeling as you descend into the Grand Lobby in your Gala Evening finery. Enjoy our world-famous Afternoon Tea served in the exquisite Queens Room or decide to spend your days and evenings relaxing in more casual surroundings. As always with Cunard, the choice is yours. Queen Anne becomes your new home as soon as you step on board and breathe in the true Cunard experience.





Above The Queens Room takes pride of place as Queen Anne's focal event space

Left Queen Anne Wellness Studio on the top deck will be the perfect place for mindful meditation as the sun sets and rises over the horizon

◆ ***What makes great design, and who/what are you inspired by?***

I established five sources of inspiration that became the pillar ingredients of Queen Anne's design DNA, and ultimately, the foundation of the creative design process for the ship: heritage, craftsmanship, storytelling, style and innovation. You will see this in the creative vision. The ultimate achievement of great design is to delight and surprise. One can compare the creative process to giving three great chefs the same ingredients and letting them come up with unexpected creations!

◆ ***Do you have a favourite space in the overall design of the Queen Anne?***

I evaluate the design from a different perspective, asking myself: "Can I think of a least favourite space

on the ship?" If I do come up with one, my most urgent task is to fix it.

◆ ***How would you describe the style of the Queen Anne?***

Timeless elegance. And the reason it is that simple is because that is the very essence of timeless elegance... it is effortlessly elegant.

◆ ***What were your thoughts and inspiration behind the direction for Cunard's fourth ship?***

As creative director for Cunard, I crystallised the vision for this exciting project as an enchanting bridge from Cunard's storied history to the future. This platform, founded on the principles of heritage, craftsmanship, storytelling, style and innovation, ultimately became the design DNA for

this exceptional ship, and accordingly, the engine of inspiration for the three designers we brought on to our team. I emphasised that the power and beauty of the Cunard design narrative should flourish in an impeccable interplay of these five values. Just the way a world-renowned orchestra delivers a feeling, or takes you to a moment or an era, our project's aesthetic would do the same in harking back to Cunard's gilded age, but through the bold, onward lens of modernity. My direction was synonymous with the timeless wisdom of Winston Churchill: "The farther back you can look, the farther forward you are likely to see." The parity could not be more befitting of two British icons – the global statesman and cruise line, respectively.





Above The sumptuous sitting room of a Queens Grill Master Suite

Left A Britannia Club Balcony Stateroom

Top Left A luxurious master bathroom in one of the Queens Grill Suites

◆ *How heavily did you draw reference from Cunard's past and archives?*

Deeply familiar with the brand and the cultural roots of its distinctive cruise experience, I wanted to evoke a contemporary ode to the richness, glamour and legacy of Cunard's high life. For that, our designers certainly tapped into the archives, sourcing a trove of historical design documents and details on layout, materials, fabrics, patterns and textures. However, I was adamant that heritage should be celebrated with clear reverence for design innovation. The relentless advancement of interior design is clear in every Cunard project, and for the quintessential luxury cruise guest and Cunard customer who can easily feel 'accustomed', infusing an element of awe into the experience is essential. I am confident the ship will deliver that sense of wonder, like a matchmaker at sea that introduces the past to its most alluring future.



HOME FROM HOME



With luxurious flourishes enhanced by stylish décor, every day on Queen Anne offers a chance to sail the world in unparalleled comfort. Rest easy, safe in the knowledge that the finer details have been taken care of.

From a welcome drink to help ease you into your voyage, to sumptuous cotton sheets, soft bathrobes and a nightly turndown service, you'll find signature touches in each suite or stateroom, ready to usher you into a world of indulgence and unadulterated relaxation. Feel a sense of calm in the part of the ship you can call your own while on board. Be comforted knowing that at any time of day you can return to your exquisite accommodation to put your feet up – whether you want to pick up your holiday read, relax in bed with a film or create a cocktail at your personal bar in a Queens Grill Suite.





A TASTE FOR TRAVEL

Left Cunard's
culinary development
manager, chef
Gareth Bowen

One of many elements that makes a Cunard trip an unforgettable experience is the food on board. But what goes into creating the extensive menu for each route? We caught up with **Gareth Bowen, culinary development manager**, ahead of departing for Alaska, to find out more...

Gareth joined Cunard in 2017 as culinary development manager. He has more than 25 years of expertise in fine dining at some of the world's most iconic five-star hotels, with previous roles including being executive chef at Shangri-La Hotel The Shard and London Marriott Hotel County Hall, where he oversaw the new restaurant concepts, menus and openings of 12 of Marriott's London hotels. It is safe to say that Gareth knows his way around the kitchen. He can also draw on years of culinary creativity to make his menus memorable for on-board diners.

Like many chefs, Gareth was interested in food from an early age. Whether that was cooking with his mother and grandmother, or foraging and hunting with his father, he describes himself as truly lucky to be brought up in a household where dinner was always an occasion to sit down at the table with his family. Growing up in rural Hampshire also afforded Gareth the opportunity to spend a great deal of time out in the country which, together with his food

upbringing, sowed a culinary seed in him from an early age.

"At first I ignored it, as it never dawned on me that I could make a career out of my passion," says Gareth. "Like most, I went to college to continue in further education and it was there that I realised I wouldn't enjoy being office bound. After conversations (and support) with my family, I embarked on a culinary diploma and the rest is history. From there my career has taken me to some of the world's best hotels and restaurants."

Life on board, however, is completely different logistically to a land-based location, and it is this element of culinary logistics that Gareth has had to adapt to in order to succeed. "When working in hotels (especially in London) some of the country's finest suppliers are at your door. You can really dial up the seasonal highlights. UK seasonal products are not always available around the world, nor would you like to eat root vegetables on an Australian voyage in 40°C heat!"

Gareth and his team, therefore, try to design menus that celebrate the best of

the destination. This is developed for all on-board restaurants, not only the Britannia and Grill restaurants but also the buffet offering and our special 'pop-up' alternative dining concepts, such as Frontier on the Alaska voyages. Sourcing the right local ingredients is a huge challenge requiring a great deal of time and effort from the logistics and procurement teams. But at the forefront of this challenge is the menu inspiration itself. Gareth and his team draw upon myriad ideas while menu planning. Inspiration can come from anywhere – from personal memories of travel, fellow chefs, social media, new restaurants, scouring cookbooks, visiting suppliers, television, magazines, or even walking past a local bakery window display.

Looking at the Alaska menu – one of the more recent produced by Gareth and his team – it is clear that this style of food in particular is perfectly suited to his culinary sensibilities. As a chef he is grounded by his classical training (which "allows a chef to do things properly") but

relishes taking a creative approach to elevate dishes where possible. To achieve this elevation, taking inspiration from Cunard's heritage, the key for Gareth is to allow the destination to inspire the menu. Indeed, Gareth delights in being able to take an adaptive approach, to bring in geographical elements such as culture, style and ingredients.

"Location is a prime consideration when embarking on the development of any menu," says Gareth. "Understanding where the ship will be, who the guests are, the produce available and its seasonality and making sure we amplify the hero products the area is renowned for. With Alaskan produce, it's all wild, fresh, in season and uses more traditional methods of production.

"With the volumes that we procure, it is imperative to know whether ingredients are in abundance and are at their best. In Alaska, eating fresh and local isn't a trend, it's a way of life. While 'eat local'

has become a buzzword in many parts of the world, in Alaska, creative cooking with local ingredients is a long-standing tradition rooted in two simple factors: necessity and community. I am about to visit Alaska again and on my previous visit it really rang true how vast and isolated a lot of the towns are. There's not a chance for them to get out-of-season produce or ingredients from afar. We work with some amazing local producers, suppliers and fishermen to deliver some of the most incredible products – fresh, local and bang in season. I'm looking forward to returning to meet up with these suppliers, and as well as sampling the produce for this season, starting to plan ideas for our next season in Alaska."

As with the majority of top modern chefs, Gareth returns again and again to the idea of seasonality and produce. There really is nothing more impactful on the taste and experience than pairing



Gareth delights in being able to take an adaptive approach to his menus, to bring in geographical elements such as culture, style and ingredients



Left Snow crab boil, andouille sausage, drawn butter and red potatoes. **Centre** Roasted venison loin, Alaska forest berry tart, red cabbage, birch syrup, bitter chocolate jus. **Right** Local mussels with andouille sausage, white wine and grilled bread



Left A selection of items from the themed buffet menu

Throughout the planning process and execution on board, Gareth always seems to find himself looking back to his earliest memories and experience of food; sitting around a table with family and friends. Whether that be a pre-service kitchen meal with his team, a family get-together or living vicariously through the meals enjoyed by guests on board, he still takes great joy in how food brings people together and creates lasting memories.

ingredients to origins. If you can then add a little twist to lift the dish further, even better. And the key to ensuring the ingredients is by having a range of local producers you can depend on. As Gareth states, that is "half the war!" With that in mind, Gareth is quick to champion the often overlooked food service heroes that are the local farmers, suppliers, producers and artisans. Certainly, without quality ingredients or products, menu development, concept ideation and execution can easily fail. Collaboration is everything in the Cunard kitchen.

Reflecting on the end product on board, Gareth struggles to select his personal favourite dishes. "I guess it's very dependent on mood," he explains. "I love nothing more than a simple steak from our Steakhouse at The Verandah coupled with some wonderful sides and washed down with a deeply rich Shiraz. I also love a simply cooked piece of fish from our elegant Britannia restaurant, or a curry that has been expertly layered with spices within our alternative dining, or an afternoon tea with warm scones, strawberry jam and clotted cream. In short, no, I don't have a favourite... I'm far too greedy to choose only one."



DAY IN THE LIFE



My time is very much a mix between the office, development kitchens, working from home and travel. What the day looks like depends on where I am. When in the development kitchen, we can be planning new concepts, menu refreshes, product innovation, quality testing, etc. The office, whether it be home or at Carnival House, is mainly meetings, strategising with the brand and product development team and planning new guest experiences. Travel is always a highlight when we get to launch new projects, embed them in the ship, train the teams and reveal them to guests. This gives us an amazing opportunity to review countries and ports and better understand local supply, products and enjoy sampling local foods.





ALASKAN FISH CHOWDER



INGREDIENTS

100g plain flour
50g butter
55g celery, diced
55g white onion, diced
120g potatoes, diced
2 tbsp sweetcorn
230g smoked haddock, skinless, cut into 2in cubes
8 scallops, cleaned
230g salmon, cut into 1in cubes
10 king prawns, deveined
230g mussels, cleaned and beards removed
60ml Chardonnay, or good dry white wine
500ml double cream

Served on deck on board Queen Elizabeth, while glittering glaciers slip by, this Alaskan fish chowder is a warming, hearty dish, best served with bread for mopping up the creamy sauce. Gareth Bowen shares his recipe so you can enjoy the dish wherever in the world you are.

METHOD

- ◆ To make the chowder base, in a large heavy-based pan, sauté the celery and onion in butter until translucent.
- ◆ Stir in the diced potatoes and sweetcorn and sauté for 1 minute. Add the flour, then the fish stock and white wine. Bring to the boil and cook for a further 2 minutes until the potatoes are nearly cooked. Add the double cream and bring to the boil.
- ◆ Add the firm fish, followed by the scallops and prawns and then mussels. Reduce the heat to a simmer and cook until the mussel shells have opened. Taste and add salt, pepper and a squeeze of lemon.
- ◆ To serve the chowder, either divide into bowls and serve with slices of thick crusty bread, or using individual cottage loaves, hollow out the inside and fill with the chowder. Garnish with chopped parsley.

Watch the full recipe video walkthrough at cunard.com/fish-chowder



"A MODERN CLASSIC"
THE TELEGRAPH

RAYMONDA

LOVE AND COURAGE IN A TIME OF WAR

BY TAMARA ROJO

23 – 26 Nov 2022 | Bristol Hippodrome

30 Nov – 3 Dec 2022

Mayflower Theatre, Southampton





ON BOARD WITH THE BARD

Cunard is proud to welcome the Royal Shakespeare Company on board Queen Mary 2 for guests to enjoy a truly unique series of cultural experiences at sea

The Royal Shakespeare Company has a legacy of performing plays by Shakespeare and commissioning award-winning work from contemporary writers. Under the creative guidance of Gregory Doran and Erica Whyman, its purpose is to ensure that Shakespeare is for everyone, unlocking the power of his plays and live performance around the UK and across the world.

In its first partnership with Cunard,

the RSC brings performances and workshops on board Queen Mary 2, directed by Owen Horsley, in its commitment to enriching life through culture and creativity. The highlights include performances of *Boundless as the Sea*, iconic love scenes from Shakespeare's plays by Owen Horsley, and *Miss Littlewood*, a musical about theatre director, Joan Littlewood by Sam Kenyon.



OWEN HORSLEY

DIRECTOR, RSC

♦ ***Can you tell us a bit about your journey – your creative soul and where it's led you so far?***

My journey started in a small fishing village in Fife, Scotland. I was always interested in the arts, especially theatre and Shakespeare. I lived quite remotely, so I would spend a lot of time reading and dreaming. When I was at high school I directed a production of *Dracula* and from that moment I was hooked. I made the leap at 18 and moved to London to train as a director at Drama Centre London. It was life changing! Leaving a tiny village behind and travelling to the bright lights was incredible. Since then I've been very lucky to tour the world with the iconic company *Cheek by Jowl*, and especially lucky to have so much experience with Shakespeare while working at the Royal Shakespeare Company.

♦ ***You're known as an international director, but RSC on the ocean? How and why did this idea appeal to you?***

First, I have never been on a cruise ship before, so I've always been intrigued. Also, the entertainment element of the journey seems integral to the experience of the guests, which is great. I'm excited to create a unique performance for them. I've also just



“Our partnering with Cunard is a wonderful opportunity to add to the variety of entertainment by offering a slice of what we do here in Stratford-upon-Avon”

directed two very epic history plays, so a change of pace is very appealing.

♦ ***A cruise audience differs from a theatre audience – how do you address that difference on the stage?***

What's great about entertainment on a ship is the availability of it. There is so much variety. With the RSC partnering with Cunard, it seems a wonderful opportunity to add to that variety by

Opposite Hugh Quarshie stars as Othello and Joanna Vanderham is Desdemona in the RSC's 2015 production of *Othello*

offering a slice of what we do here in Stratford-upon-Avon. It is also really important for us to respond to the audiences on the ship so the two performances will be filled with music, fun and beautiful language.

♦ ***Boundless as the Sea comprises a selection of iconic Shakespearean love scenes. How did you select the pieces and what techniques are you using to create the narrative arc?***

My choices arose from looking at the different perspectives of love Shakespeare covers across his plays. We travel from young love to jealousy, from marriage to separation. He explores everything. The narrative arc of the play is very inspired by being on the ship itself. It places relationships within Shakespeare plays together on a moonlit night at sea where anything can happen.

♦ ***Tell us about the inspiration behind Boundless as the Sea.***

I have always loved looking at Shakespeare thematically. When you do this you see lots of his interests recurring in different characters and situations. For example, we often encounter a rebellious daughter, a romantic idealist and a wise clown. They all come from the same imagination and it is fun to place them all together within the same narrative.

♦ ***You've excelled in Bard City, Downing Street, Westminster Abbey, the Shard, even directing The Malcontent in Spanish – but is Queen Mary 2 your most innovative***



platform yet? Could it be the most challenging?

Every project presents challenges but also opportunities. I am lucky that my job places me in new environments and I can produce work that hopefully responds to them. As a director, the audience's experience is always the most important. If it doesn't resonate with the audience then there is no point in doing it.

♦ ***Do inspiration and creativity have anything to do with time and place? Once in the zone, does it matter if it's***

Stratford, Broadway or the Atlantic on the other side of the wall?

For me, it is a combination of things. First it is the words, and I often get to work with very good words. Then it is the actors. I am constantly amazed by actors and it is a privilege to be able to spark their imaginations with the language and see them bring it so vividly to life. Being a director is a very pragmatic job and always a collaborative experience. When everything aligns it doesn't matter where you are – it is just fun.

♦ ***Do you think directing a company at sea might require an extra directorial trick or two?***

I think it might! I always try to trust my instincts as a director and I feel like the skill in directing something at sea is about creating something dynamic, engaging and thought-provoking. I would love the guests to see the show and then look out over the ocean and recite some Shakespeare!

“Every new project presents challenges but also opportunities. As a director, the audience's experience is always the most important. If it doesn't resonate with the audience then there is no point in doing it”

THE ACTOR'S CRAFT

For guests interested in learning what it takes to be an RSC actor, the on board cast will be leading a series of workshops that explore their craft. Guests will also be able to access Shakespeare Tales, intimate, informal events where the actors will perform their personal favourite sonnets and speeches, as well as answering questions from the audience as to why these particularly speak to them.



MISS LITTLEWOOD

Miss Littlewood is a musical that has been adapted for the Cunard stage by Sam Kenyon, who penned the show's music, book and lyrics. The original production debuted in Stratford-upon-Avon where it received rave reviews. The musical is based on the life of Joan Littlewood who is considered 'The Mother of Modern Theatre', best known now for *Oh, What A Lovely War!* *Miss Littlewood* follows some of the highs and lows of Joan's life, with a mighty love story at its heart. It offers Cunard's guests an insight into this remarkable character who was so instrumental in shaping theatre. The overriding message of the show is that theatre is for everyone!



ERICA WHYMAN
ACTING ARTISTIC
DIRECTOR, RSC

Erica is a vastly experienced theatre director, who works closely with artistic director emeritus Gregory Doran on all aspects of artistic strategy, taking a particular lead on the development of new work, the contemporary relevance of the repertoire and the national ambitions of the RSC.

◆ **To what extent does this Cunard opportunity further the RSC's remit to make Shakespeare more accessible to new and wider audiences?**

The RSC has a history of taking audiences by surprise and showcasing its work in unexpected places. This partnership with Cunard is a natural extension to this, as we take our work to the high seas. While some of the audiences on board may well be familiar with Shakespeare, they will not have seen a piece like *Boundless as the Sea*, which weaves several different stories together in a beautiful, funny and moving programme. Similarly, ensuring we include an abridged version of Sam Kenyon's joyful *Miss Littlewood* especially for Cunard's guests offers a whole new audience the opportunity

"The RSC and Cunard have aligned values. We both offer unique experiences that expand horizons and remain committed to delivering the highest quality"

to encounter a taste of the RSC's range of new work.

◆ **How do you see the cultural synergies between Cunard and RSC in terms of like-minded customers?**

The RSC and Cunard have aligned values. We both offer our audiences unique experiences that expand horizons, while remaining committed to delivering at the highest quality. We are thrilled to be working with Cunard to bring world class theatre to its transatlantic stage.

◆ **The RSC will be engaging Cunard guests using acting**

workshops and condensed informal performances. Do you see each of them as different routes into an appreciation and understanding of the material and its importance?

All aspects of our onboard programme work together to build the audience's understanding of the RSC, Shakespeare and the stories we tell. The workshops, for example, offer a glimpse into the process actors undertake. Being able to engage with these different aspects will certainly offer those Cunard audiences a richer appreciation of the two productions and what goes into making a piece of theatre.



Laurent-Perrier

Cuvée Rosé, chosen by the best.



Illustrated by Quentin Blake

Queen Mary 2, Cunard



MAISON FAMILIALE INDÉPENDANTE



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be**drinkaware**.co.uk



Citizen Regent
Diamond Timepiece

ON BOARD RETAIL



Molton Brown Orange & Bergamot
Bath & Shower Gel



Winner London
Boyfriend Jumper



Floris London
Platinum 22
Eau De Parfum



Arthur 2022
Cunard Teddy

Winer London
Audrey Recycled
Cashmere Jumper

Pandora Fish, Sea Turtle &
Conch Triple Dangle Charm



Liberty London
Dusk Iphis Mini
Marlborough
Tote Bag

We have an unrivalled reputation for providing the finest shopping at sea. Featuring some of the world's most iconic and luxurious brands, the on board shopping is a world apart from the high-street experience

Pandora Murano Glass Octopus Dangle Charm and Turtle Dangle Charm



All items subject to availability



Bremont Argonaut
Bronze Timepiece



Queen Mary
Polo Shirt

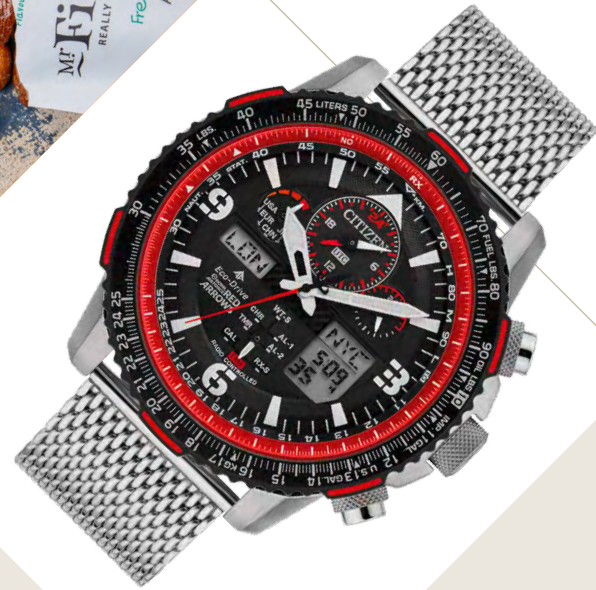


Sinclair Harding
Platinum Jubilee Clock



Southampton, Queen Mary 2,
New York T-Shirt

Mr Filbert's French Rosemary Almonds



Citizen Limited Edition Red Arrows Skyhawk A-Timepiece

Barbour Lowlands Korbel Jacket Cascade Sports Cap



JBL Flip 6 Portable Speaker

JBL Live Pro+ Headphones





Floris London Jubilee Silk Scarf



Whitley Neill Rhubarb & Ginger Gin



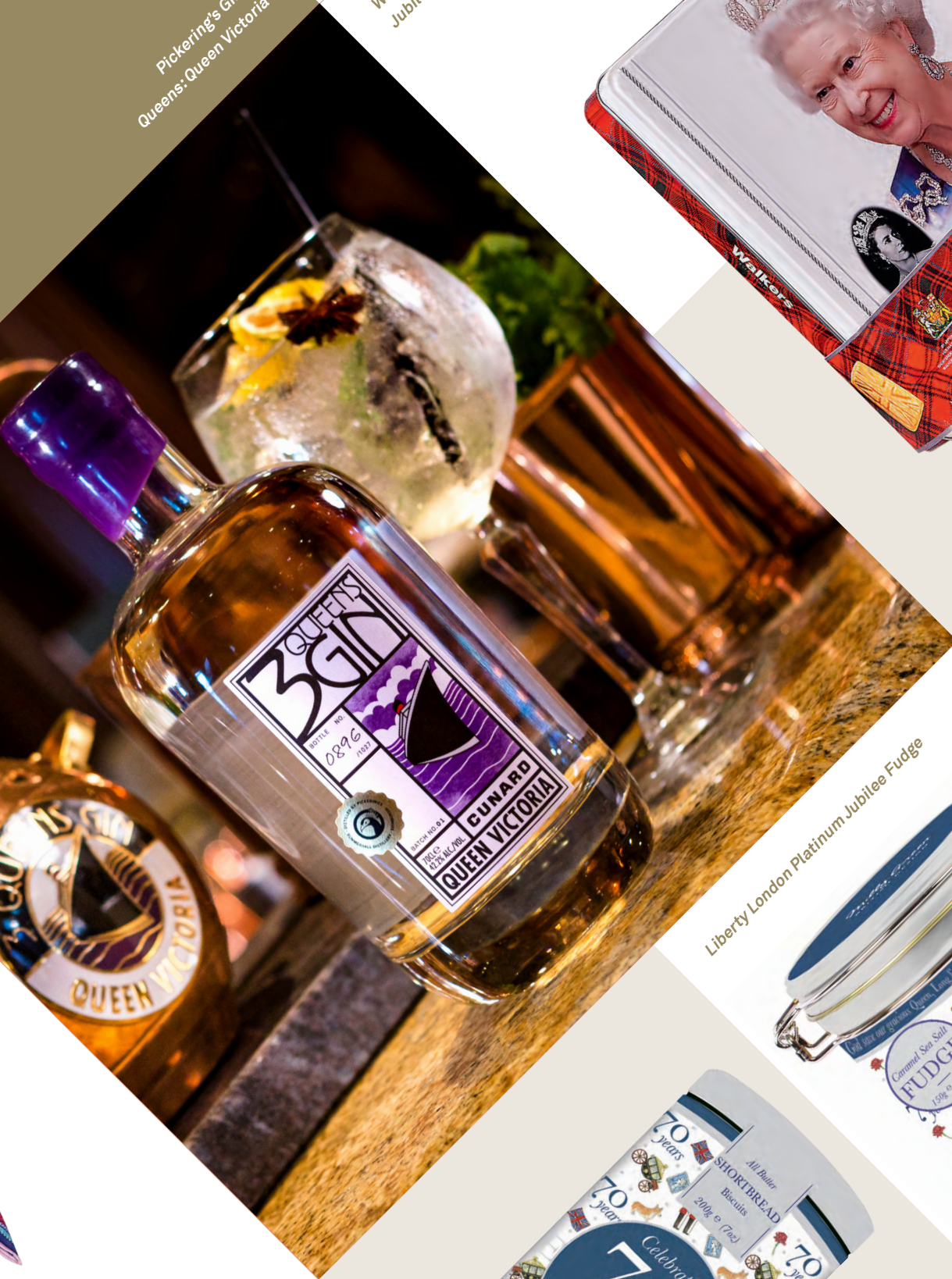
Whitley Neill Original London Dry Gin



Imran 90 x 90 Silk Twill Scarf

Pickering's Gin 3
Queens: Queen Victoria

Walkers Platinum
Jubilee Shortbread



Liberty London Platinum Jubilee Fudge



Liberty London Platinum
Jubilee Shortbread



HOUSE OF LAURENT-PERRIER

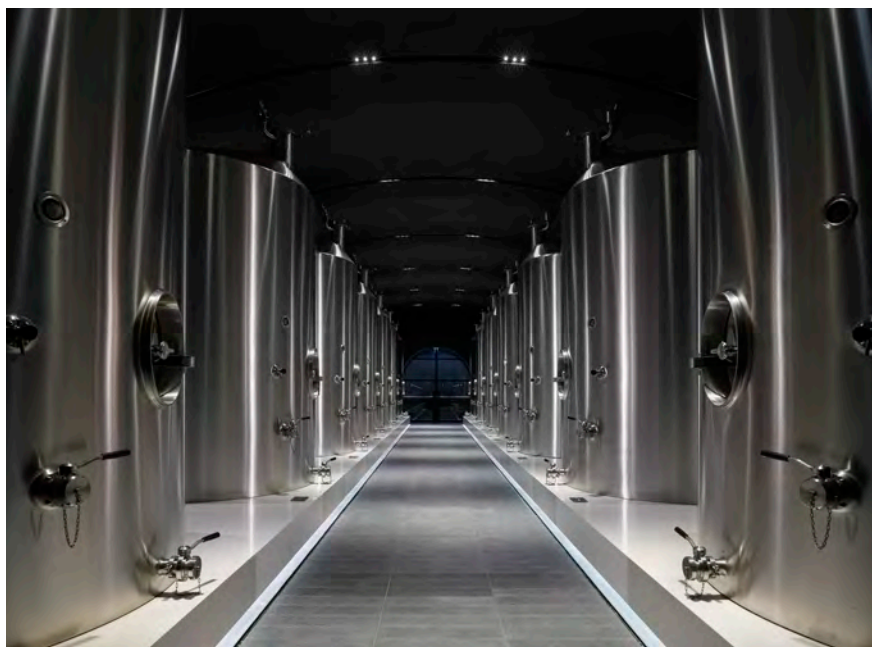
Situated at the crossroads of the three main wine growing areas of the Marne département, the Montagne de Reims, is Cunard's champagne partner, the House of Champagne Laurent-Perrier. This famous House has been continuously innovating since its origination in 1812



As an unrivalled creator of style and emotion, Champagne Laurent-Perrier is a natural partner for Cunard. Recognised internationally as one of the foremost names in the region, its success can be attributed to the challenging of conventional techniques, honouring traditional values and its respect for nature and terroir above all. Its innovative and comprehensive range of eight champagnes offers a unique experience for all senses.



laurent-perrier.com
 Instagram @champagnelaurentperrier
 Facebook @ChampagneLaurentPerrierFR



LEADING THE CHARGE IN CHAMPAGNE INNOVATION

The de Nonancourt family took the reins of the House in 1939, boldly challenging the conventions of an industry where innovation was a hundred years behind it. First led by Marie-Louise Lanson de Nonancourt, her son Bernard de Nonancourt took over following the Second World War, a time when the champagne industry was in decline and there had been no innovations in a century. However, he had a modern vision of its potential and imagined a style that was cleaner on the palate and easier to drink, a style you could enjoy on its own at any time.

To achieve his dreams, Bernard focused on a style dedicated to one grape, the rich and most refined: Chardonnay, which still injects such finesse and lightness into so many Laurent-Perrier champagnes.

Bernard also turned to fermentation, doing away with traditional wooden casks, and turning in favour of stainless-steel tanks. These led to a fresher, purer taste – a champagne that was cleaner on the palate and always eminently drinkable. He also tried fermenting at lower temperatures and discovered he

could conserve very special, subtle flavours that were usually lost.

Testing the notion that the top-of-the-range champagnes, the “prestige cuvées”, had to be vintage, Bernard reasoned that no individual vintage could ever be complete, simply because you can never reasonably expect to find all the best characteristics of a champagne in a single year – however good that year might be. On the other hand, if you blended several great vintages, you had a chance to recreate the perfect year.

This insight opened the door to a new generation of exquisitely elegant champagnes – the finest of all being his most famous creation, Grand Siècle. ‘The best of the best with the best’ as Bernard described it, Grand Siècle is an extraordinary blend of wines from only the top vintage years, made from the finest crus and grapes – a tour de force of the blender’s art that has few equals.

The de Nonancourt legacy is continued through the independence of this family-owned champagne house and its related values, taking the house from being one of hundreds to its current

Grapes are harvested by hand in age-old tradition, ensuring the careful selection of fruit to produce the finest flavour once processed



position as one of the region's leading champagne houses. These same treasured principles guide the current management team, who are led by a strong line of pioneering women dedicated to the craft of champagne and proudly overseen by Marie Louise's two granddaughters, Stéphanie Meneux de Nonancourt and Alexandra Pereyre de Nonancourt.

A hand holding a flute glass of champagne against a sunset background. The glass is filled with a golden liquid, and the background is a warm, orange-hued sky with a horizon line. The hand is positioned in the lower right, holding the stem of the glass. The overall mood is elegant and celebratory.

TAKING SUSTAINABILITY EFFORTS ONE SIP FURTHER

As a grower and producer of fine champagne wines, Laurent-Perrier is committed to ending all practices or actions that may cause irreversible damage to the environment. This pledge lives and breathes daily at the House, showing a continual respect for the environment and finite natural resources. The House's long-term policy in grape growing and wine elaboration is based entirely on sustainable methods, through the careful management of resources such as water and energy, the balanced use of terroirs and soils and the reduction of waste at the source through recycling and recovery efforts.

Demonstrating the high value placed by the House on caring for nature, Laurent-Perrier recently announced the launch of its limited-edition Cuvée Rosé Butterfly

Robe to celebrate the environment and its efforts to protect it. The butterfly itself is emblematic of a preserved and protected natural environment, its presence an enduring testament to a vibrant and varied ecosystem; the fragility of life – a cause close to the House's heart.

Taking its sustainability efforts further, Laurent-Perrier partnered with like-minded UK wild plant conservation charity, Plantlife, to become a Corporate Patron and support the great work Plantlife is doing to restore the threatened native flowers, plants and fungi that are the life support to all wildlife.

At a time when climate and sustainability action are at the forefront of concern, Laurent-Perrier continually showcases that it is no stranger to making sure it is leading the charge.



LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE



This champagne is made from 100 per cent Chardonnay. The concentrated palate is crisp and fresh, with slightly fuller citrus notes of grapefruit, leading into mineral overtones on the long finish.



LAURENT-PERRIER VINTAGE BRUT



With equal parts Chardonnay and Pinot Noir, this blend is made from the most prestigious growths in Champagne and is bottle-aged in our cellars for a minimum of seven years. The result is a rich and rounded champagne with a silky finish.



GRAND SIÈCLE



By blending three exceptional vintages Bernard achieved his idea of perfection here. Pinot Noir and Chardonnay from 11 of the 17 Grands Crus have created a wine with citrus on the nose, hints of grilled almonds and brioche, and extraordinary aromatic depth.



ALEXANDRA ROSÉ 2004



Inspired by Bernard's daughter Alexandra's marriage in 1987, only hand-sorted grapes from the best plots are used in this blend, which is aged for at least six years. Lively and crisp, this exclusive champagne is full-bodied and velvety with aromas of wild strawberries.

CRAFTING PERFECTION

Queen Mary 2 chief sommelier, Dinesh Vijayan, outlines the process behind creating champagne

As any Cunard guest will immediately appreciate when stepping into the Champagne Bar aboard Queen Mary 2, champagne really matters to us. We want Cunard guests to enjoy it. Our Queens Grill guests can enjoy a complimentary bottle of Laurent-Perrier la Cuvée in their suites on arrival, while many enjoy our famous Laurent-Perrier Champagne Afternoon Tea. The fine qualities and exquisite taste exactly match the values we treasure. But what does it take to create a fine champagne?

The production of champagne starts between August and October with the harvest of the grapes, using machinery or by hand-picking. This is followed by a fermentation process, where the juice is placed in a stainless-steel tank and still wine is produced to convert the sugar and yeast into alcohol. The next step is the assemblage – blending. Still white wines are mixed with some reserve wines to create the base for the champagne: Pinot Noir, Pinot Blanc and Chardonnay are combined. A second fermentation takes place where a mixture of yeast, yeast nutrients and sugar (liqueur de tirage) is added to the wine, which is then placed in a thick glass bottle and sealed with a crown cap. These bottles are placed in a cool cellar to ferment and produce alcohol and carbon dioxide. As the fermentation proceeds, yeast cells die and after several months, the fermentation process is complete. The champagne continues to age in the cool cellar for several more years resulting in a toasty, yeasty character. After the ageing process is complete, the dead yeast cells are removed through a process known as riddling. The champagne bottle is placed upside down in a holder at a 75-degree angle. Each day, the riddler gives the

bottle 1/8th of a turn while keeping it upside down. This forces the dead yeast cells to float into the bottle neck. With the bottle upside down, the neck is frozen in an ice-salt bath. This results in the formation of a plug of frozen wine containing the dead yeast cells. Finally, the bottle cap is removed and the pressure of the carbon dioxide gas in the bottle forces the plug of frozen

wine out (disgorgement), leaving behind clear champagne. This process results in a little bit of wine getting spilled out of the bottle. Liqueur d'expédition (which is a mixture of still wine and sugar) is added to adjust the sweetness level of the wine and to top up the bottle. This procedure determines whether the champagne will be brut nature, extra brut, brut or doux.



Dinesh was born in Chennai, and discovered a love for wine while working in Dubai. He completed his WSET intermediate and advanced levels before joining Queen Mary 2 in 2014, then completed his Court of Master Sommeliers in Sydney, Australia. Dinesh and his fellow Cunard sommeliers enjoy taking guests on a global exploration of different wine-making regions, and guiding them to choose wine that will best complement their choice of food.



GRÄFFITI

OR GREATNESS? VANDALISM OR VISION? REBELLION OR REVOLUTION?



Mr. Brainwash's art takes centre stage at Battersea Power Station

These are the questions provoked by one of the fastest-growing movements within the contemporary art world – street art. “This is just the beginning,” says **Mr. Brainwash...**

◆ Guests aboard Cunard are warmly invited to take part in this debate by attending one of Clarendon Fine Art's most popular seminars – Street Art; From Banksy to Mr. Brainwash – next time they sail. In this fascinating seminar, Clarendon's engaging art consultants discuss the history of street art, from the earliest examples to the inspirations and artworks of the modern icons of the

movement – Banksy and Mr. Brainwash. Alongside each seminar there will be exhibitions of original artwork and editions from these undoubted stars of the international art market, as well as some emerging names within the portfolio.

So, who is Mr. Brainwash, and why have collectors around the world fallen in love with him?

Are you sailing during Art and Design Week (28 Aug-4 Sep 2022) on board *Queen Mary 2*?

If so, then you will be treated to a unique exhibition of artwork by Mr. Brainwash, specially curated for this voyage.

THE POSITIVE POWER OF ART

French street artist Mr. Brainwash, with his battered trilby and unshakeable belief that 'life is beautiful', first visited London in 2012. His vibrant paintings, sculptures and installations cheerfully ignored all the rules to simply make art fun and people loved it; the exhibition caused a buzz not unlike the YBA *Sensation* exhibition in 1997. In 2021, he was back and brought just what we needed – one of the most uplifting art experiences that the city had seen in quite a while, and a powerful message of positivity for the whole country.

Drawing huge crowds at each public appearance, Mr. Brainwash launched the new Clarendon Fine Art in Covent Garden. During the visit, his art took centre stage at a massive street party when it was beamed on to the façade of the iconic Battersea Power Station in a dazzling light show, sharing his famous mantra, Life is Beautiful, with the people of London.

Creatively unrestricted, Mr. Brainwash is an art phenomenon who knows no boundaries. He has transformed himself into a key player in street art, one of the most significant





counter-cultural movements since punk. Combining elements from pop art's past, classical paintings and the raw components of his street art beginnings, he creates celebrations of culture, imagination and sheer audacity. His witty and irreverent juxtapositions use his 'tags' – recurring characters ranging from Einstein to 'Balloon Girl' – to create positivity, nostalgia and fun. "Art," he says, "should never be serious."

CATCHING THE WORLD'S ATTENTION

Born Thierry Guetta in 1966 just north of Paris, he relocated to LA at 15. Surrounded by filmmakers, actors and other creatives, he began to make films of his own. On a trip to Paris, he discovered that his cousin had become France's best-known street artist, Space Invader, and spent hours filming him. His

obsession with street art was born, and he embarked on a documentary film about street art in America. He followed Shepard Fairey, the most famous street artist in the US, and eventually won an introduction to Banksy, who embraced the project. Hours of footage led to the trio striking a deal, with Thierry handing over the footage in return for support with establishing himself in his new persona as street artist Mr. Brainwash. In 2008, he mounted his now legendary debut show, *Life is Beautiful*, in LA.

Life is Beautiful had transformed a vast disused TV studio into a street art spectacular that attracted more than

ADVENTURE AWAITS

OUR GUIDE TO
SOME STANDOUT
PLACES YOU CAN
VISIT WITH US

CAPE TOWN

Main Hike to the top of Lion's Head for dramatic panoramic views over Cape Town and across to Table Mountain and the surrounding area

Sitting at the foot of the iconic Table Mountain, this small city has a big impact. With its complex and diverse history, it is one of the most beautiful in the world, surrounded by some of the best natural phenomena – from beaches to mountains and islands – all on the shores of stunning Table Bay. Take a look at some of our suggestions for places to visit in this popular destination.

► For more information go to:
cunard.com/cape-town

VISIT CAPE TOWN
WITH QUEEN MARY 2
ON HER 2023 & 2024
WORLD VOYAGES



PLACE TO VISIT

ROBBEN ISLAND

- ◆ The place where Nelson Mandela was imprisoned, Robben Island not only has an incredible history but is also home to a variety of animal species – more than 20 mammal and 130 bird species can be found here. Take a coach to Nelson Mandela Gateway, where you catch the Island ferry. Tour the old leper colony, the Kramat Muslim shrine, shipwreck and quarry before a former prison inmate guides you round the maximum security block and Mandela's cell.



PLACE TO VISIT

KIRSTENBOSCH NATIONAL BOTANICAL GARDENS

Spread over 1,300 acres and home to over 8,500 species of indigenous plants, this garden is acclaimed as one of the world's greatest – with few able to match the grandeur of its setting. Take a stroll to enjoy the natural beauty. Afterwards, travel through prestigious Bishopscourt and Constantia suburbs towards Gran Constantia – where South Africa's wine industry originated over 300 years ago.



PLACE TO SEE PENINSULA TOUR

- ◆ Get a varied exploration of South Africa's dramatic scenery with this highly popular all-day tour. Enjoy a scenic coastal drive, past the impressive peaks of the Twelve Apostles and Hout Bay fishing village, on your way to Cape of Good Hope Nature Reserve and Cape Point. Get whisked away on a funicular railway to see the breathtaking view of the meeting of the Indian and Atlantic Oceans, in front of dramatic sea cliffs. Enjoy a restaurant lunch, a visit to Boulders Beach to see the enchanting penguin colony, and a memorable tour of Kirstenbosch Botanical Gardens.





PLACE TO VISIT

AQUILA GAME RESERVE



Located in the Southern Karoo Highlands, this Nature Reserve offers over 7,500 acres of majestic mountains, rivers and valleys. Enjoy a two-hour guided 4x4 safari exploring Aquila's free roaming elephant, buffalo, rhino, giraffe and hippo, and large game herds such as Black Wildebeest. It's also home to 172 species of birds, including several breeding pairs of the rare and endangered Black Eagle.

PLACE TO SEE STUNNING SCENERY

SOUTH OF CAPE TOWN

- ◆ Pass Sea Point, Bantry Bay, Clifton and Camps Bay on a drive along the Atlantic Coast, before stopping at Maiden's Cove to take in the majestic views of Camps Bay Beach and the Twelve Apostles. As you reach the fishing village of Hout Bay, you'll pick up onto one of the world's most spectacular roads – Chapman's Peak Drive – with sublime views over the ocean towards The Sentinel. You'll also pass the pristine sands of Noordhoek Beach and join the scenic Old Cape Road overlooking the Southern Peninsula, Cape Flats and False Bay.



PLACE TO VISIT

STELLENBOSCH

- ◆ With its original oak-lined streets, clear water furrows and classic architecture, this inland town has one of the most beautiful settings in South Africa. The best way to explore is on foot in a half-day tour including the Stellenbosch Museum – comprising four different houses that depict eras of the town's cultural and social heritage. One of South Africa's premier wine-producing regions, it is an unmissable Cunard Shore Experience.



SASEBO

WE VISIT
SASEBO FOR THE
FIRST TIME IN MAY
2024 AS PART OF
QUEEN ELIZABETH'S
JAPAN
ITINERARIES

THIS JAPANESE FISHING TOWN IS A MELTING POT OF INTERNATIONAL CULTURE

Take a walk to Sasebo City Park near the historic US Naval Base – a tranquil idyll famous for the cherry blossom, Sakura, Japan's national flower.

For more information go to:
cunard.com/sasebo

PLACE TO VISIT HUIS TEN BOSCH

◆ This theme park in Nagasaki Prefecture recreates the Dutch town where a royal palace is located, and boasts a European atmosphere, including iconic windmills and picturesque architecture and grounds for which The Netherlands is known. Divided into two zones – a Theme Park Zone and a Harbour Zone – there are multiple attractions on offer. In the Theme Park Zone

there are many amusements, including modern theatres, with 3D technology, housed in the reproduced old buildings, a haunted house and a replica of the Domtoren (Dom Tower) of Utrecht – offering an observation deck with panoramic views. The main attractions within the Harbour Zone are an art museum, a replica of the original Huis Ten Bosch Palace and a theatre.



PLACE TO VISIT SAIKAI PEARL SEA RESORT

With several exciting options on offer – from a cruising boat and a giant aquarium that is a replica of the Kujukushima waters and features hundreds of aquatic species, to eateries and shops – this is a wonderful attraction, including a friendly dolphin show. There are many options for cruising on the water and this is a great way to take in the scenic views of the surrounding area.



PLACE TO VISIT ARITA

- ◆ If you're interested in pottery and/or history, a visit to Arita is a must. This picturesque, mountain town has been producing fine porcelain for four centuries using kaolin from a nearby quarry. On the outskirts of Arita is Porcelain Park – a theme park in the style of a German village – where a reproduction of the baroque Zwinger Palace houses porcelain exhibits. If you still need to fill cracks in your pottery craving, visit the Kyushu Ceramic Museum. As well as Arita ceramics, there are European pieces and ceramics from every region in Kyushu, across various eras.



PLACE TO SHOP MAEKAWA

At this traditional Japanese souvenir shop, you can purchase gorgeous, high-quality crafts – almost all of which are made in Japan. In addition to souvenirs, such as fans, dolls, lucky cats and tea sets, Maekawa takes orders for custom-made Japanese musical instruments – and handles their repairs, too.

PLACE TO SEE KUJUKUSHIMA ISLANDS

- ◆ Despite the name Kujukushima translating as '99 islands', it's actually made up of 208 – making it Japan's largest concentration of islands. This is such an outstanding area of natural beauty that it was chosen to film scenes for the film *The Last Samurai*. As you cruise through these picturesque islands, the breathtaking vistas appear almost endless. While you sail, your captain will point out sights of interest, including two of the four inhabited forested islands – Kuroshima and Takashima.





FOOD ONE OF THE MOST FAMOUS FOODS IN THIS JAPANESE CITY IS ACTUALLY AMERICAN-STYLE HAMBURGERS

- ◆ First introduced in the 50s largely due to the influence of the US Navy bases, whose personnel made locals aware of this delicacy. Sasebo burgers don't follow a particular recipe, but certain standards include the burger needing to be homemade, with all ingredients produced locally, and the patties always being cooked to order. There's always a sauce and, while it's not specific, most commonly it's a combination of mayonnaise and English mustard.

PLACE TO EAT HIKARI

- ◆ Arguably one of the oldest burger joints in Sasebo, Hikari first opened to sell food to US soldiers. To this day it is still one place that both locals and tourists visit for an authentic Sasebo burger.



PLACE TO SEE HIRADO AND THE HIDDEN CHRISTIANS

Embark on a pilgrimage to the island of Hirado, where Christianity was introduced to Japan in 1550. After Christianity was outlawed in Japan in 1614, tens of thousands of Christians were executed so secret worshipping became a matter of survival. Lead by your guide, you'll go through Hirado city to Tabira Church. Then, journey up the hill to where the St Francis Xavier Memorial Church sits.



PLACE TO SEE URESHINO ONSEN

- ◆ In this hot-spring town, you can immerse yourself in not only the crystal-clear spring waters but also in the country's culture – as enjoying the health and social benefits of hot springs is an age-old tradition. With temperatures up to 95°C, and high in sodium bicarbonate and chloride, this combination is said to produce beautiful skin waters – bihada no yu. After a traditional Japanese lunch, make your way to Ureshino Ochacha Mura, a green tea factory where you can see how it is cultivated and packaged. This site is near to where green tea was first cultivated in 1191.

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THE TOWN OF NARVIK IN NORTHERN NORWAY IS A NATURE LOVER'S PARADISE

Surrounded by fjords and mountains and perfect for hiking in summer and skiing in winter. Here are some of the places you might want to visit in the land of the midnight sun.

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



PLACE TO VISIT POLAR PARK

With animal welfare its greatest concern, Polar Park keeps animals in their natural habitat. Just 12 enclosures across 110 hectares are home to many of Norway's wild animals, including reindeer and large predators such as bears, wolves and lynx. As well as seeing some amazing creatures, the landscape around the world's northernmost animal park is also astounding – the perfect backdrop to your Arctic wildlife experience.



PLACE TO VISIT NARVIKFJELLET SKI RESORT

- ◆ With Narvik city at its foot, this unique alpine facility is open all year round, with the surrounding mountains and deep fjords a true beauty to behold. During winter, families and beginners can benefit from several custom pathways with jumps and games, while experienced visitors can receive a good dose of adrenaline from the many technically demanding trails. It's worth taking a ride on the lifts or cable car to witness the spectacular views from the top of Narvikfjellet towards the fjords. The original cable car at Narvikfjellet was northern Europe's first.

PLACE TO SEE FJORDS AND THE NORTHERN LIGHTS

- ◆ Located between fjords and mountains, Narvik is a great place to admire these stunning natural phenomena that Norway is particularly well known for. It is also one of the best places from which to view the breathtaking sky show of the northern lights, or simply enjoy cruising under these amazing star-studded skies. Cunard guests will gaze up at these heavens from the decks of both Queen Anne (in 2024) and Queen Victoria in 2022 and 2023, with both ships departing late at night.



PLACE TO SHOP SØSTRENE GRENE

- ◆ A popular chain of boutique stores created by sisters Anna and Clara Grene. Their unique, curatorial eye, along with the wide range of products – from home accessories, kitchenware and interior furnishing to gifts, stationery and personal care items – is what helps to fulfil the goal of this special chain: to be like walking into a calm oasis whenever you enter any Søstrene Grene store anywhere in the world.



PLACE TO VISIT GALLERY MY



Selling a wide range of items – from lithographs, watercolours and photo art to frames, ceramics and glass art – this art gallery boasts accomplished work from local artists and is a great option when gift shopping for both small and large occasions.



PLACE TO SHOP

◆ KREMMERHUSET

With a selection of stores across Norway, stocking a range of homeware and décor items, this is a great shop for those wanting to capture the essence of their trip and bring back some chic

Scandinavian design to spruce up their home spaces. In Narvik, you can find Kremmerhuset in the AMFI shopping centre, which is home to more than 38 outlets and dining spots.



PLACE TO VISIT

NARVIK VEHICLE HISTORY MUSEUM



This museum may be small but it's absolutely charming and filled with a wealth of exhibits.

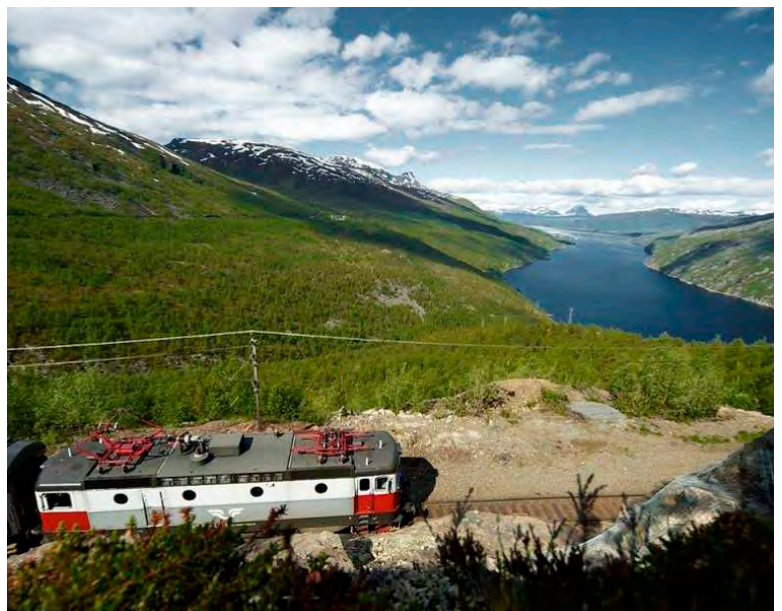
It is rich with themes from everyday motoring, caravanning and bus and taxi history, to ferries, bridges and roadside environments. There's even a miniature version of the Ofotbanen railway and a replica of Narvik's first-ever car.



PLACE TO SEE

OFOTBANEN RAILWAY

- ◆ Norway's northernmost railway runs from Narvik port to the Swedish border town of Riksgränsen and continues to the village of Abisko – famously one of the best places to view the Northern Lights. Now one of Narvik's main attractions, you can enjoy the stunning scenery by taking the Arctic Train from Narvik to the border. Recommended in the few hours of winter light, the train crosses picturesque landscapes, including waterfalls and rivers.





TIME OUT WITH REBECCA STEPHENS



Adventurer Rebecca Stephens will be on board Queen Victoria 11-16 October – Norway & Northern Lights voyage number V227

Cunard's Insights programme allows guests to enjoy talks from a broad range of inspiring speakers. We took some time out with British climber, **Rebecca Stephens MBE**, who will be on board Queen Victoria to Norway in October

◆ On 17 May 1993, Rebecca Stephens made history as the first British woman to climb Everest. In the following year, she became the first British woman to scale the Seven Summits, the highest peak on each continent, securing her legacy in British alpinism. However, rather than set out to achieve this goal from the outset, Rebecca came to climbing later in life by happenstance, thanks to her first career as a reporter in London.

Her assignment in 1989 was to write a series of articles as a layman about an Anglo-American expedition attempting to climb the northeast region of Everest with a focus on life at base camp – what was it? How did people live there? What did they talk about? "I went out to Tibet for a period of about ten weeks," Rebecca says. "It was a very enchanting, exciting time in my life. The travel, the country, the people, the mountains, big skies – it was wonderful on just about every level. But I did question why people wanted to climb. I had my

notebook and my pencil and I would talk to people, but there's nothing like experiencing something for yourself, so I decided to climb up to the first camp on the northeast ridge, which was just over 7,000m. That was the day that really changed my life. I just knew exactly what I wanted to do, and that was to climb this mountain."

While Rebecca had little to no experience of alpine climbing, she describes the beauty of the landscape combined with the physicality of the experience creating a feeling of electricity running through her instantly on the mountain. A feeling of being "overwhelmed but in a very positive way". It is easy to see why her own personal journey took the path it did.

On her return to London, she often reminisced about her experience, until four years later she made the decision to commit to the challenge of Everest. This was a key moment in Rebecca's life and one she will focus on when she speaks on



Left Rebecca climbed Denali while training for Everest

Inset Sherpas Ang Passang and Kami Tshering were part of the team with Rebecca when she conquered Everest

board Queen Victoria. She is reflective about the importance of listening to your inner voice, to ensure that thoughts, feelings and actions are aligned – and of not fearing to be overly ambitious. More importantly, she talks about the team, how nothing of any scale is achieved alone, and about the three graces of teamwork – respect, trust and honesty. Rebecca's own achievements in some ways are defined by the people around her. Indeed, Rebecca wasn't even aware of the Seven Summits challenge until she was enroute to tackling the third!

"I actually was only made aware of the Seven Summits shortly before Everest," she explains. "So, Everest was very much the goal, but to do that I had climbed Kilimanjaro with a friend, which happened to be the highest in Africa. We then climbed Denali in Alaska to train on a cold-weather summit, which happens to be the highest in North America. We had the worst weather on Denali, so it was tough from that point of view. But when we were flying back, this idea of the Seven Summits came up, and I realised I had almost incidentally started, completed two and was booked to climb a third. So, I made a promise to myself that if I climbed Everest, I'd continue.

"Each of the seven had their own challenges and characteristics, and each is very different. And not just the type of climbing, but the land that you travel

through in order to get to the mountain and the people you meet on the way. The journey is a big part of the memories and that's part of the richness of it. Just don't ask me which was my favourite!"

Other topics that Rebecca reflects on in her talks are decision-making, overcoming obstacles, accepting what you can and cannot control, and doing everything within your power, working with others, to succeed. In reaching the summit of Everest, she made a series of decisions that underlined her mental and physical fortitude and ultimately would lead to her success. "I made a decision to go for the summit on that night, one I would not have taken sitting around the kitchen table at home. Rationally, it didn't work out. You know, the weather was bad, it was our second attempt, we were weak, and it was the end of the season and the window was closing. Five people had died doing just what we were doing the week before. There was so much uncertainty. But you bring in emotional drivers, that sort of magnetism of the summit when you're so close to it. You can almost reach up and touch it. We went for it and made it."

She continues, "Through all my experiences, I've learnt to value and see other people in the team as a family. What makes us human is that we're social creatures. And I find that joyous."

I understand that had I stood on the summit on my own, it might have been regarded as some sort of greater achievement, but for me the memories are the shared experience. The friendships you forge on expeditions like that are lifelong."

The firsts continue for Rebecca on board, as this will be her first time travelling up the coast to Norway through the fjords. "I'm very much looking forward to the cruise and hope I will see the Northern Lights, something I was lucky enough to see in Arctic Scandinavia once before. But I'm also looking forward to meeting people and sharing my stories, and not just in the lecture hall, but over a drink as well."

Right On Bill's Buttress in 1989 for a writing assignment

Below Celebrating with Dave Halton atop Vinson, Antarctica

Bottom Reaching the summit of Everest with Kami Tchering



CARSTENZ PYRAMID, PAPUA NEW GUINEA



One climb that stands out as different from the others is Carstensz Pyramid. A friend, who is a very good rock climber, and I flew into a clearing in a remote corner of the forest. Then we had to climb through the forest and hike across the swampland with local people for a week. It was such a precious experience I don't think you would have today with deforestation and changes in the environment. On the climbing itself, if I have expertise, it's plodding at high altitude. This is quite serious rock, so my friend was leading the difficult pitches. Without him, I wouldn't have been able to do that climb. Equally, without me, he probably wouldn't have done it because it was part of the challenge. We made a good team.



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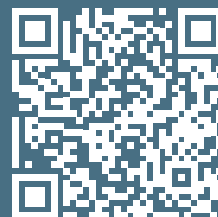
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A full-page background image of a sunset. The sky is filled with layers of clouds in shades of orange, red, and yellow. The sun is low on the horizon, creating a bright glow. The water in the foreground is dark with small ripples, reflecting the colors of the sky. A dark, silhouetted landmass is visible on the horizon.

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