



Condé Nast Traveller

DECEMBER 2020

OUR FAVOURITE NEW WINTER-SUN HOTELS

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*The
Editors'
List 2020*

WORD OF MOUTH



Clockwise from left: Criș village; staircase, bedroom door, and kitchen at Bethlen Estates; Caretaker's House; the manor house; donkeys; Caretaker's House bedroom; the former school; meadow in Criș; Caretaker's House dining room; manor house tack room. All in Transylvania



The go-slow escape TRANSYLVANIA

THIS FORESTED REGION, A RELIC OF ANOTHER AGE, IS WHERE CURIOUS THINGS ARE HAPPENING

Count Dracula and Prince Charles are all that many travellers know of Transylvania, beyond that the green heart of Romania is something of a mystery. Cut off from the rest of the country by the Carpathian Mountains, and behind the Iron Curtain until its communist dictator Nicolae Ceaușescu fell in 1989, it is a self-sufficient throwback to rural living. A place of Gothic castles and 12th-century settlements, where horse-drawn carts clip-clop past farmers ploughing fields by hand and lynxes and brown bears stalk the peaks. Non-profit Rewilding Europe is returning bison, nearly hunted to extinction, to these parts – a trip with Rewilding Escapes delves deeper – while The Slow Cyclist steers groups through the region's untrammelled villages. And it was from one of these that Count Miklós Bethlen fled in 1948. Despite settling in Austria, he never cut ties with his ancestral home in Criș, supporting the community and restoring historic buildings. Since his death in 2001, his wife Gladys and son Nikolaus have continued this work, renovating structures around the hamlet into smart stays. The first, Caretaker's House, was finished last year, and two more will be added next spring: Saxon cottage Depner House and four-bedroom Corner Barn; with food (warming goulash, traditional pork *flekkén*) served in the Kitchen Barn. An old school and the family's manor house will follow, although Nikolaus is in no rush: 'Originally this was a place for us to get back to our roots. But the project has evolved – we now own 10 buildings – to preserve this part of Transylvania for generations to come.' FIONA KERR bethlenestates.com



PHOTOGRAPHS: PHILIP WILE

THE TABLE TALK

WITH RACIAL INEQUALITY IN FOCUS, THE FOOD SCENE ALSO NEEDS TO SHIFT, SAYS ANNA SULAN MASING, CO-FOUNDER OF REPRESENTATION PLATFORM BLACK BOOK

THERE ARE MANY WAYS to look at 2020, and a recalibration is one: with a world stripped bare, visible cracks have allowed for difficult conversations. Within the food and drinks industry, as in many others, those discussions highlighted that Black and non-white people are minimally represented. Look at restaurant reviews: just two of the 328 businesses featured in major British newspapers last year were Black-owned. Ingredients were a driving force behind colonialism, from Christopher Columbus setting sail to find a new spice route to the appetite for cheap coffee meaning that Brazil was the last country in the Americas to abolish slavery. The Global North has long been fed by and felt entitled to the food of the Global South. Today, we still see white chefs making dishes from other cultures and gaining success without any acknowledgment of their origins; yet the same fare from its source is often seen



ZOE ADJONYOH

WE STILL SEE WHITE CHEFS COOKING DISHES FROM OTHER CULTURES AND GAINING SUCCESS WITHOUT ACKNOWLEDGING THE ORIGINS

as less-than. This is something that has been talked about by me, chef and activist Zoe Adjonyoh and communications expert Frankie Reddin – plus many others – for years, leading us to found Black Book in June. And this year people began to listen. Over the summer, we hosted an event series on decolonising the food industry, which brought together a global



SELASSIE ATADIKA

panel to unpack issues such as redistributing wealth and power, from access to investment to who compiles awards lists; visibility on cooking shows; and space in food media. Panellists included Stephen Satterfield of *Wheatstone*, a San Francisco-based magazine dedicated to food origins and culture, Ghanaian chef Selassie Atadika, travelling cookbook author Yasmin Khan and New York chef and TV presenter

Alejandra Ramos. And it's a conversation that will only continue, because Black and non-white people in the field don't just want to succeed, we want to thrive. blackbook.org.com