Kipling's new luggage range includes the medium-sized "Monkey Mania" Darcey case. There's also a large russet-red Darcey M case. Both are spinners and weigh less than 3.5kg; from £130 (kipling.com).



A new 15-day trip on the *Golden* Eagle Danube Express departs Budapest next October for Iran. It's the first European train tour allowed in to the country. It will also visit Romania. Bulgaria and Turkey (mircorp.com).

THE WEBSITE

Google has launched Trekker, an enhanced version of Street View that transports you to Mount Everest, the 80th floor of the Bur Khalifa, the Grand Canyon, Britain's waterways and more (google.co.uk).

B&B AND BEYOND CASA TURQUESA, BRAZIL

Blue is the colour, glamour is the game

The lively town of Paraty is full of charming pousadas, but head to the harbour to find its best, says **Holly Williams**



The Con Dios Yacht, **Gibraltar**

Seven nights from £359



Experience the best Gibraltar has to offer from a private mooring in the marina. The Con Dios is close to all the attractions and from the sun deck there are spectacular views of the rock itself, where you can relax and watch the world go by. Gibraltar is also a great place to explore Andalucían Spain, with Cadiz, Marbella, Ronda and Seville all within travelling distance. Day trips to Morocco can be arranged from here and Gibraltar's own history clings to the rocks

Prices below are based on flights from London Gatwick. Other

The price includes:

Return flights from Gatwick

20kg luggage allowance

Travelling	Stateroom	Twin (Smaller)
July 2013	£529	£469
August 2013	£579	£529
September 2013	£499	£449
October 2013	£439	£389
November 2013	£419	£369
December 2013	£409	£359

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nial buildings, white-washed with colourfully painted wooden roofs and shutters; palm trees sway above jaunty, bright little boats, bobbing on the bay. The small town's Portuguese architecture is well preserved

descends on the town in July (flip and Paraty is stuffed with pousadas ing quality. Casa Turquesa stands as one of the very best.

next to the harbour, it's a calm haven, combining buckets of rustic charm with slick modern touches. The owner renovated the building from a tumble-down wreck, while retaining fragments of chunky old stone walls. Out by the pool and patio, these are covered in lush foliage - ferns and orchids sprout, banana and orange trees

grow and palms wave softly above. Guests change into Casa Turquesaarrival, bestowing a chilled-out vibe

historic squares fringed by coloand deeply charming.

It can get lively too, when Flip, a major international literary festival, .org.br). Paraty also hosts music, photography and even cachaça festivals. All these have raised its profile, - the local version of a B&B - of vary-

Situated in the historic quarter, right

n the coast between Sao Paulo and Rio lies the picture-book pretty Paraty, its traffic-free cobbled streets and

The cocktail introduces the guesthouse's turquoise theme, which is seen in everything from the painted shutters to the stationery. Elsewhere, cool white curtains drape over the thick soft beds; sun-loungers lie temptingly around the pool and a chic library area housing yet more sofas ensures there are places to stretch out and relax everywhere you look.

THE BED

The nine rooms are all spacious, classy and cool: polished wooden floors and beamed ceilings; brass light fittings and exposed brickwork. Showers are blissfully powerful and hot. Prettily retro-packaged toilet-

Other thoughtful details include branded Havaianas flip-flops on | beach towels and Wellington boots, for whatever the weather. There are



from the moment you step through the door - aided by the house cocktail (blue curação, cachaça and lime) that's delivered straight to your hand.

The exterior of Casa Turquesa, main; a bedroom top right; and one of Paraty's

charming

also televisions in the rooms and free Wi-Fi.

THE BREAKFAST

A fruit salad in a Martini glass showcases some of Brazil's fine fruits. accompanied by freshly squeezed orange juice and warm, caramelised bananas. Tea or coffee are served with breads, pastries and pao de queijo - cheesey dough balls, very Brazilian and very moreish. Cheeses and meats are on offer too, and they'll make eggs or a toasted sandwich for you, if you can find room. Whatever happens, make sure you squeeze in the tasty little Portuguese coconut queijadas (sponge cakes).

Tete Etrusco has lived in this quiet area of Paraty for 20 years, but only opened Casa Turquesa in 2008, after renovating the buildings that had partially burnt down in a fire 40 years ago. Tete planned to live in the top room,

as a little studio attic flat. "When I | casadofogo.com.br) is a fun spot for

If you're there for the festivals, time (paraty.com.br).

Casa do Fogo (00 55 24 3371 3163; (£336), including breakfast.

started. I only had two cats. By the time I finished, I also had two dogs - and a husband!" So, she explains, they now live in the adjacent house.

THE WEEKEND

soon fills up, but there are plenty of other attractions too. Paraty's beach is nice for a stroll or sunbathe. For swimming, it's better to get a bus or a taxi (about R\$100/£27) to the beautiful beach of Trindade. Or join a schooner tour (from around R\$30/£8) for a spot of island hopping and snorkelling. Stroll around Paraty's cobbled streets, looking in at pretty old churches and shopping for handicrafts, then catch a performance at the little puppet theatre - Teatro de Bonecos

THE PIT STOP

dinner. You can watch everything go

up in flames as chefs flambé vegetables, seafood and meat in slugs of cachaça. The results are tasty stirfries, best served with a caipirinha or two. Mains cost from R\$30 (£8) and are soundtracked by chilled renditions of 1960s Brazilian classics.

Punto Divino (00 55 24 3371 1348; puntodivino.com) offers more oldwalls-and-tropical-vegetation styling. It's a lively appealing place with a wide selection of Italianinfluenced dishes. Service and diners are relaxed. You can while away the evening in the courtvard over a bottle of wine and live traditional music. Mains from R\$25 (£7).

THE ESSENTIALS

Casa Turquesa, Rua Doutor Pereira, 50 Centro Historico, Paraty, Brazil (00 55 24 3371 1037; casaturquesa. com.br). Doubles start at R\$1,265

GREAT GETAWAYS

LEAF PEEPING

As summer draws to a close, Bon Voyage is looking to the new season. The company has some autumnal trips to New England, aimed at leaf peepers. As an example: a 10-night fly-drive starting in Boston and moving on to the Berkshire Hills, Vermont, New Hampshire and Maine, costs £1,595pp with B&B in quaint inns, car hire and Delta flights from Heathrow, departing daily from 15 September to 15 October (bon-voyage.co.uk).

The Healthy Holiday Company has a week at the Longevity Wellness Resort in Portugal for £995pp in September. The hotel, located outside the spa town of Caldas de Monchique, offers treatments and tranquility in the rural Algarve. The package includes breakfast and the "Longevity Vitality Plan" of daily activities, plus transfers and easyJet flights from Gatwick to Faro (bit.ly/LongHol).

HF Holidays has a week's walking in the wilds of Andalucia for £749pp. The trip takes in the Sierra de Grazalema Natural Park, the dramatic hilltop town of Ronda and the *pueblos blancos* of Zahara de la Sierra. Starting either on 28 September or 12 October, the holiday includes guides, Monarch flights from Gatwick to Malaga, transfers and half-board at Hotel Puerta de la Villa (hfholidays.co.uk)

SUNNY CHRISTMAS

Kuoni has released some winter-sun deals for the Christmas period. They include a five-night flit to Cape Town, priced at £1,595pp, with Emirates flights from Gatwick via Dubai on 23 December and B&B at the four-star Southern Sun The Cullinan. Quote AS917 when booking (kuoni.co.uk).

SOMETHING TO DECLARE

Cité Radieuse in

The impossible dream of French perfection



A recent cartoon in The New Yorker showed a couple glumly facing each other across a kitchen table and the caption read: "Exactly when did all the things you love about me become all the things you hate about me?" I am beginning to think that way about France. The idea of France was always a dream. And in dreams begin responsibilities and, it turns out, disappointments too.

A few days in Provence, in what the French so didactically declare "one of the prettiest villages in France", has finally taught me that trying to recapture my Gallic dreamworld is like trying to embrace fog. In this hilltop village, there is a fine collection of medieval buildings and each one has been pitilessly molested by either the tourist authorities or middle-brow junk art galleries.

I turned into a dark chapel for respite only to find it booming with sub-adult HD video about an "experience" on offer. Oiky gapvear French vouths, escaping the imminent reality of real-world unemployment, walked around officially dressed as troubadours (with trainers).

Nearby was something impressive, the La Coste wine estate where Irish entrepreneur Paddy "Claridge's" McKillen has created a near Ménerbes. Marseille is a hugely ambitious sculpture park. By the time it is finished, with the golf course and hotel, it will be a World of Adventures with vines.

So we went on to Marseille, the 2013 European Capital of Culture, to see the new MuCEM (the politisive Museum of the Civilisation of

Europe and the Mediterranean), perhaps France's very last grand projet. Local architect Rudy Ricciotti says he wants to "demuseumify museums". Not, if you ask me, a felicitous expression that promises calm and clarity. Still, if you want to find an architectural demonstration of what France has become, visit the Fort Saint-Jean

complex on the Vieux-Port. I kept on trying to translate "mink coat and no knickers" as we sweated and jostled through vapid exhibits at MuCEM, trivialised by big swinging architectural rhetoric. And if "culture" means vast queues of listless tourists gazing at plasma screens, personally I want none of it. At least there were no troubadours.

We stayed in Le Corbusier's Cité Radieuse which has a number of apartments available for brief stays. I am no doctrinaire opponent of strict-observance Modernism, far from it, but here was another test of French dream vs French reality. The cheerful "vertical garden

city" of the propaganda has a haunted and sinister quality. Not sinister in the sense that a demandeur d'emploi troubadour might knife you in a dark corridor, but more that it is solid with a sense of failure. It strikes me as significant that the Toulouse riots of 2005 began in a banlieue designed by pupils of Le Corbusier. Fact: they don't have riots in Le Panier, the crumbly dense old quarter of Marseille.

I reflected on this as we left the city to meet friends for lunch in Peter Mayle country difficult place not, I think, at ease with itself. Sweaty and desolate in turns, sullen and grumbly, despite the City of Culture

Then we hit the D99 between Saint-Rémy and Cavaillon with cally correct and wearyingly incluits lovely arbres and the dream came rushing back.

wash 'n' brush-up.

FOOD MILES ANDY LYNES

Let top chefs guide you to Europe's culinary delights

If you're thinking about taking a culinary-focused European autumn break, searching out the gastronomic treasures of France or Italy will no doubt spring to mind. But following in the footsteps of some of Europe's

top chefs can help you unearth less

obvious destinations. • **Rick Stein** recently made a TV pilgrimage to his ancestral homeland of Germany to explore the country's

cuisine. Stay at the Maritim Hotel (00 49 69 75780: maritim.com) in Frankfurt, where Stein visited the Kleinmarkthalle indoor market and sampled the local dish of Grüne Sosse (green sauce) at Café Liebfrauenberg (00 49 69 287380; cafe-liebfrauenberg -frankfurt.de) between 3-6 October, and a half-board gourmet break is €335pp (£286). Full details at:



Chef's table: Casa Marcelo in Santiago de Compostela

• In his book Spanish Flavours, London-based Spanish chef and restaurateur José Pizzaro (jose pizarro.com) describes the food of Galicia in north-western Spain as "culinary heaven". easyJet (0843 104 5000; easyjet.com) recently launched a new service from Gatwick | • Shaun Hill, chef/proprietor of to the region's capital, Santiago de Compostela. Enjoy local produce given a refined twist by pioneering chef Marcelo Teiedor at the Michelinstarred Casa Marcelo (00 34 981 558 580; casamarcelo.net).

• Great British Bake Off judge **Paul Hollywood** trained and worked at Anabelle hotel in Cyprus (00 357

26 888 000; annabelle.com.cy). From September it will offer classes where guests can learn how to bake tradiand spices) and Tsoureki, a sweet Easter bread; €90pp for two days.

Abergavenny (thewalnuttreeinn .com) made a "spectacularly good" discovery on a recent trip to Slovenia. | holm. "I ate some of the most incred-"Hisa Franko in Kobarid is a rustic spot, way off the beaten track, where Late a brilliant meal for reasonable money," says Hill (00 386 5 389 4120; hisafranko.com). "It's run by a couple, 80; restaurantfrantzen.com).

with Ana running the ultra modern kitchen and husband Valter, who keeps an enormous cellar of Slovtional Cypriot breads such as baskies (a | enian wine." Expect seasonal dishes cheese bread with lamb, cheese, raisins | that include the wild herbs, flowers and mushrooms that grow near the restaurant and guest house.

• Two Michelin-starred pub chef Michelin-starred The Walnut Tree Inn, **Tom Kerrridge** of The Hand and Flowers in Marlow (thehandand flowers coluk), recommends Stockible food I've ever come across at Restaurant Franzen. Bjorn Franzen is a premier-league chef who is on his way to super stardom" (00 46 8 20 85