



CHIC - 40 x 26'



This image-packed feature program deciphers trends in fashion, architecture, gastronomy and design, presenting a world of creativity and wellbeing. Chic ! goes in search of those who aspire to a different way of life, and discovers surprising initiatives, off-beat life-styles, and unusual creations...

4 HEADINGS TO DECYPHER TRENDS :

RENCONTRES

"Chic ! meets"

A creative talent welcomes us for four days to his or her world, interior, and town or city, sharing their favourite addresses, and revealing a personality of their choice: *The designer Martino Gamper, pastry chef Cristian Escriba, interior designer Paola Navone, designer Zandra Rhodes...*

TENDANCES

"Rising Trends"

Deciphering new trends, discovering new practices:

Temporary shops, cooking with candy, luxury for hire, the new bathrooms, fashion illustrators

LA PETITE HISTOIRE

"A potted history"

Exploring familiar every-day living through the history and etymology of cult objects, designer furniture, food, and inventions:

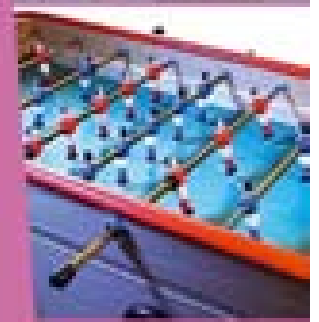
Converse, table football, the fan, Monopoly, Chupa Chups, the Polaroid...

COULISSES

"Insights"


Viewers invite us to visit an outstanding or unusual place and to discover their original or offbeat life styles:

Puerta American Madrid, a restaurant in a church, living in a water tower, working under a tree...



CONDUCTEUR CHIC

Site web : <http://www.arte.tv/fr/1905558.html>

PROGRAM N°1	
	<p>"Chic ! meets" : Zandra Rhodes, Glam Rock fantasy</p> <p><i>Broadcast on 24 November 2005</i></p> <p>We went to London to meet Zandra Rhodes. The designer, who was the height of fashion in the 60s, invites us to her London apartment on the roof of the Fashion and Textile Museum. A South American-style interior fuses with glam rock fantasy at her brightly coloured home.</p>
	<p>"A potted history" of the Mont Blanc pen</p> <p><i>Broadcast on 4 April 2006</i></p> <p>This little gem of a writing implement was born in 1906 out of a meeting with three German businessmen. They realised they could make a fortune with the newly invented fountain pen. No more ink pots or splodges, it was the dawn of a new era - that of the entirely transportable pen, complete with its own integrated reservoir.</p>
	<p>"Rising trends" : Living in nature</p> <p><i>Broadcast on 06 September 2007</i></p> <p>How about having your house climb a tree, or having it move across the countryside? How about crossing Provence in a real gipsy caravan? Whether for a day, a weekend or a lifetime, you can change your horizons while remaining in your sitting room. Highly recommended for nature lovers, who want to let time take its time.</p>
	<p>"What to do with" figs ?</p> <p><i>Broadcast on 14 February 2006</i></p> <p>To sample Alain Senderens' cuisine, there's only one address!</p>
	<p>"Insights" : The Monastery Hotel in Maastricht</p> <p><i>Broadcast on 20 December 2007</i></p> <p>Chic takes you to Maastricht, to discover a surprising hotel. While the more devout may find it blasphemous, the more secular may well consider it a work of art. German artist Ingo Maurer has transformed an old 15th century monastery into a hotel restaurant, entirely dedicated to design! Its majestic volumes house refined objects and pieces of furniture, which feature alongside icons recalling the building's past. Guests who spend a night at the Monastery hotel move one step closer to heaven, in an atmosphere of luxury, calm and voluptuousness.</p>

PROGRAM N°2



"Chic ! meets" : Philippe Starck

Broadcast on 17 September 2007

Chic met the most well known French designer-architect - Philippe Starck. There is no shortage of adjectives to describe this prolific and inventive designer, who rose to the top in the 1980s, and still ranks there! He can irritate people or fascinate them, but whatever he does, it's a success. His creations are on display in numerous European and American museums - the Brooklyn Museum in New York, the Musée des Arts décoratifs in Paris and the Design Museum in London. One doesn't become a design genius overnight. Born in 1949 in Paris, Philippe Starck spent his childhood cutting things out, sawing them, sticking them, sanding them down, and taking them apart under his father's drawing tables. He spent hours on end doing and undoing, re-creating the world around him.



"A potted history" of Nivea cream

Broadcast on 25 August 2008

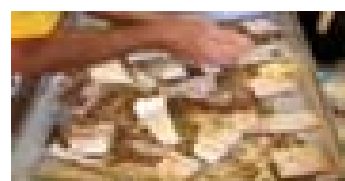
In 1911 a German doctor, Paul Gerson Unna, made the first emulsion of oil in water. His discovery was to give rise to the first medical ointment. With the addition of rose and lily-of-the-valley extract and a handful of other little secrets, the first cosmetic cream was born. It still needed a name though. As it is white, like snow, its inventors called it "Nivea", from "nix, nivis" - snow in Latin. It has graced many a bathroom shelf, and has been rubbed into many a hand, permanently "revealing our inner beauty". The cream met with phenomenal success in the 1920s, thanks to advertising. But the fact that Nivea has become such a cult object is largely down to its infamous blue tin.



"Rising trends" : Cooking with candy

Broadcast on 10 October 2007

Cooking is regressing... Who would have thought it? Tagada strawberries and Marshmallows have entered the world of pastry cooking. Liquorice brioches, Tagada Strawberry macarons, bubble gum mille-feuilles... in the most fashionable restaurants playful cooking has taken over from stuffy haute gastronomy. Young chefs have been unashamedly playing around with candy. A treat for the taste buds!



"What to do with" cod ?

Broadcast on 8 December 2006

There's only one place to sample the cuisine of H el ene Darroze, chef of the Restaurant "H el ene Darroze" with two Michelin stars!



"Rising trends" : Converted churches

Broadcast on 14 May 2007

God with no fixed abode? We've all heard of the conversion of water towers and old factories into working or living spaces, but the conversion of churches is only just beginning in Germany. Various churches have been transformed into lounge bars, advertising agencies and children's museums. This transformation of churches has come about as a result of the dwindling numbers of churchgoers. As a result, churches have little money left for maintenance.

PROGRAM N°3



"Insights" : Martino Gamper

Broadcast on 2 January 2007

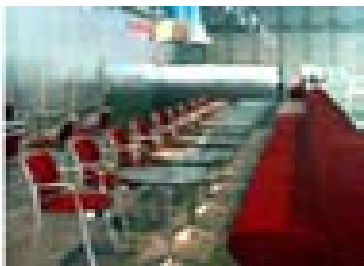
Designer Martino Gamper specialises in recycling unwanted materials. In London, where he has settled, he pulled off a major feat during an exhibition at the Design Museum - making 100 chairs in 100 days, that is, a chair a day. This report from behind the scenes at the exhibition gave rise to the publication of a work that can be ordered on the designer's web site.



"A potted history" of the Isetta

Broadcast on 1 January 2007

After the second world war, there was a rise in the demand for cheaper cars. An Italian industrialist, who made motorbikes and mopeds, called Renzo Rivolta, responded to this demand by making a little car worth 2,550 Deutsch Marks. It was called the Isetta and was created in 1955. In spite of its front-opening door, its egg-shape, and its top speed of 85 km/h, the Isetta met with huge success. The Germans really fell for it. They nicknamed it "Knutschkugel", which means "little ball of love and hugs".



"Rising trends": Museum restaurants

Broadcast on 27 December 2007

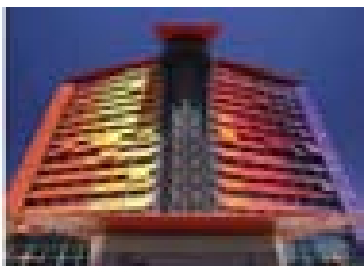
It's the height of fashion to eat out at a museum! An increasing number of museums are turning their restaurants into another of the establishment's features. Whether an architectural or a culinary feature, museums are putting cooking back into the heart of current artistic practices.



"What to do with" mussels ?

Broadcast on 24 December 2007

Small, light and containing iodine, they go perfectly with chips. Christian le Squer, a French chef with three Michelin stars, cooks them for us. He just loves seafood, but that's hardly surprising as he comes from Brittany! He welcomes Chic ! to the "Ledoyen" restaurant in Paris to watch him cook mussels his way.



"Insights": Puerta America Madrid

Broadcast on 11 December 2006

In Madrid, the Puerta America hotel was born out of an ambitious concept - asking the world's greatest designers to each design part of the hotel. The project brought together nineteen world-famous architectural and design agencies. Visiting the hotel is like taking a trip through the world of contemporary design. It's also like taking a trip around the world, as 13 different nationalities are represented. The hotel cost 75 million dollars for a total surface area of 34,000 m².

PROGRAM N°4



"Chic ! meets" : Marije Vogelzang

Broadcast on 25 August 2008

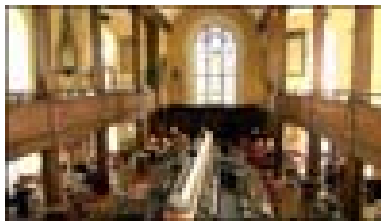
This week we meet Marije Vogelzang, a young 30-year-old Dutch woman who is brimming over with ideas and youth. Both a cook and a designer, Marije Vogelzang likes to tell stories through food. Her dishes and objects are highly inventive, and she creates a playful and evocative fantasy-filled world.



"A potted history" of the "Deux chevaux"

Broadcast on 29 July 2008

It must be the only car that traffic police leave benevolently alone. It's the "Deux Chevaux" and everyone loves it. Born out of the association of the dynamic duo André Lefèvre and Flaminio Bertoni (the same pair responsible for the Citroën DS), the Deux Chevaux had to pass the ultimate test - transporting a basket of eggs over a ploughed field without producing an omelette! When it first appeared in 1948, everyone made fun of the car. They were still poking fun at it a year later, even slowing down its production. The car they loved to laugh at had its own unique character. Initially, its doors opened backwards, its windows didn't stay in place, and children split open their lips on the back of the seats. It sure made for a bumpy ride, but everyone loved it!



"Report" : Converted churches in Dublin

Broadcast on 12 February 2009

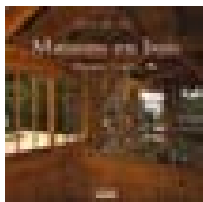
Is consumerism the real religion of the 21st century? Whatever the answer, the churches of Dublin, deserted by the faithful, have found new life... not necessarily spiritual. Transformed into bars or shops, they are once again experiencing record attendance. But can a place of worship be used for the same purpose as any other building? And isn't it all rather sacrilegious? Decide for yourself in CHIC !



"What to do with" dates?

Broadcast on 26 December 2007

Guy Martin, is the man behind the "Grand Véfour", a mythical Parisian restaurant behind the arcades in the gardens of the Palais Royal, in Paris. The self-taught chef from Savoie blends regional recipes with world flavours. His recipes are designed from a pictorial perspective.



"Rising trends": Wooden houses

Broadcast on 10 May 2007

Very fashionable in both Canada and the United States, wooden houses are slowly appearing in France. Why have they taken so long to arrive, and above all, why the sudden infatuation with them? Because of environmental problems, the trend for a "return to nature", or quite simply the pleasing aesthetics of wood and the infinite possibilities it affords architects. All these factors explain to some extent why people are now snapping up wooden houses.

PROGRAM N°5



"Insights" : Michael Kempf

Broadcast on 27 December 2007

He took over his first restaurant at the age of 26 and very quickly earned himself his first Michelin star. Today, at the age of thirty, Michael Kempf works in one of the most sought-after restaurants in Berlin. The young chef's top concerns are purity of flavour and client satisfaction. He wants dinner at one of his tables to be a momentous event, of the unforgettable kind.



"A potted history" of the Bic

Broadcast on 31 March 2006

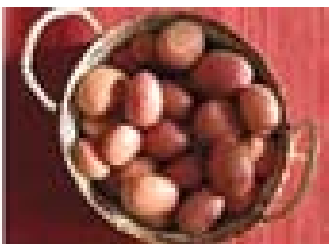
The first patent for a ballpoint pen dates back to 1938. Its inventor was a Hungarian called Laszlo Biro, and the idea came to him while he was watching children playing with marbles. But initially his pen didn't work all that well, and made ink splodges. After the second world war, a leading French businessman, Baron Marcel Bich, bought the patent, and set about making the ballpoint pen work. He then gave it his name.



"Rising trends" : the islands of the Thames

Broadcast on 27 July 2007

35 minutes away from London, the inhabitants of the houseboats on the Thames open their doors to us.



"What to do with" potatoes ?

Broadcast on 26 January 2007

There's only one place to sample the dishes of Yannick Alléno, a chef with two Michelin Guide Rouge stars, for his cooking at the hotel restaurant "le Meurice".



"Insights" : Bisazza Mosaic

Broadcast on 6 February 2007

Bisazza was founded in 1956, and, 50 years on, the company is still in the hands of the same family. Today, Bisazza ranks among the very best in the mosaic world for creativity, quality and visual impact. The company had the bright idea, right from the start, of calling upon artists, architects and designers to create for them. The result was that their small squares of glass mosaics have become a mark of refinement in interior decorating. They can be found at Gianfranco Ferré's spa in Milan, for example, and even in the Naples underground system. For the company's 50th birthday, in 2006, Bisazza treated themselves to a brand new showroom in Milan, a premises designed like a luxury apartment. Its all-mosaic interior was orchestrated by the company's creative director, designer Carlo dal Bianco.

PROGRAM N°6



"Insights" : Ross Lovegrove

Broadcast on 29 February 2008

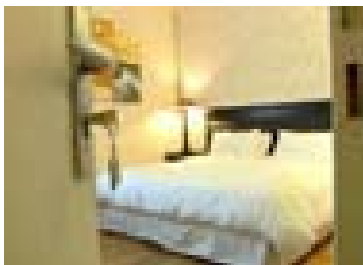
Ross Lovegrove is one of the most original designers in the world. Born in Manchester, he trained in France under Jean Nouvel, then left for the United States, before going back to London, where he has set up. He takes inspiration for his work from nature, the beauty of which fascinates him. He creates a universe of organic forms, in which each piece resembles a sculpture. His work is of interest to furniture producers like Knoll, stylists like Issey Miyake, or major companies, like Apple, Japan Airlines, Airbus and Peugeot.



"A potted history" of the Reverso watch

Broadcast on 25 March 2008

Inventing a reversible watch face, now *that's* an original idea. It all started in British India in 1931 during a polo match. In the heat of the action, one of the officers broke his watch. He asked Swiss businessman César de Trey to create a watch that could withstand a sport like polo. Back in Switzerland, De Trey entrusted his project to Jaeger-Lecoultre. The Jaeger-Lecoultre factory came up with the first watch to pivot 180°, thus protecting its dial. While keeping its original character - a rectangular watchcase surrounded by fine grooves, the Reverso gradually became a precious item of jewellery. It is bought by those used to luxury. Starting at 2,450 €, its price can rocket according to the finishing touches put to it. The watch face is decorated with eclipses, while the back is decorated with engravings or miniature enamelling. But the Reverso is above all a gem of watch making technicality, in constant evolution.



"Rising trends" : Chambre d'hôtes in Paris

Broadcast on 24 March 2008

The Parisians are reputed to be grumpy, always in a hurry and not very helpful. But they are actually more welcoming than you might think. In recent years, an increasing number of them have been opening their doors to travellers, transforming their apartments into chambres d'hôtes. Their chambres d'hôtes are often atypical places that contrast with the impersonal nature of hotels, and the clichéd postcards of the Eiffel Tower. A good way for inquisitive tourists to get to know the city better, and to take a plunge into Parisian living.



"What to do with" an eel?

Broadcast on 20 July 2007

We asked a top chef what to do with a product typical of Japan - the eel. There's only one address to sample the cooking of this top chef!



"Insights" : Kimonos, Berlin-style

Broadcast on 10 March 2006

The kimono is getting a makeover! Sai So, a young design company in Berlin, founded by Austrian Martin Brem, uses the traditional kimono as its raw material, to create Japanese-style objects and fashion items!

PROGRAM N°7

"Chic ! meets" : Pierre Hardy in his Paris

Broadcast on 6 April 2007



Shoe designer Pierre Hardy, who designs for major names such as Hermès, Dior and Balenciaga, created his own line of shoes in 1999. Today, he reveals his Paris to us.

"A potted history" of the Trabant

Broadcast on 28 December 2005



Trabant is a nickname meaning "companion, servant and butler". Trabants are a little makeshift, but people hold them in high esteem, as they are very agreeable little cars. The car's mission was to facilitate the lives of Germans, transporting them at a lesser cost. It was made out of cheap materials, as the communists of its time didn't want to depend on imports from capitalist countries. So the bodywork was made out of papier maché, and reinforced with synthetic resin. In 1957, when the first car left the factory, it could be spotted driving around town, just like a new toy. And just for fun, do you know what the rear defrost strip is for? So you don't freeze your hands off when you're pushing it!

"Rising trends" : Kids' design

Broadcast on 1 March 2007



Whether in fashion or design, designers are increasingly turning to the world of children. Parents want children's rooms to look like their own. And so boutiques dedicated to "mini-design" are opening up, where you can buy, for example, a mini Thonet Chair. Designer Matali Crasset, has turned her children's bedroom into her own laboratory to test out her design work for kids.

"What to do with" dried "Grisons" beef?

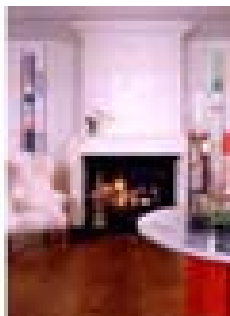
Broadcast on 1 August 2008



A strong cheese, brushed with a plant-based brine, according to a secret recipe. And some dried beef, to which are added Alpine herbs and spices. Appenzeller and "Grisons" beef are two typically Swiss ingredients to which chef Flora Mikoula has given an Asian twist.

"Rising trends" : The Soho Hotel

Broadcast on 25 May 2007



The Soho Hotel opened up in London's Soho district in Autumn 2005 on the site of a former parking lot. The restaurant walls still bear witness to its origins. Kit Kemp designed its 90 rooms and penthouses, all of them different.

Must-sees are a projection room for Sunday film sessions, and Botero's great copper cat that guards the entrance to the hotel.

PROGRAM N°8



"Chic ! meets" : Christian Escribà

Broadcast on 19 September 2008

We meet an extraordinary pastry chef in Barcelona - Christian Escribà. For him, pastry cooking is certainly not limited to the kitchen. Whether he's planning a party for the Rolling Stones, performing for a contemporary art museum like the Mac/Val or inventing sugar-sweet shows, he favours celebration, strong emotions and surprises. For a few years now, he has been increasingly working with plastic artists, architects and couturiers making ever-sweeter, crazier cakes.



"A potted history" of the Mini

Broadcast on 10 March 2008

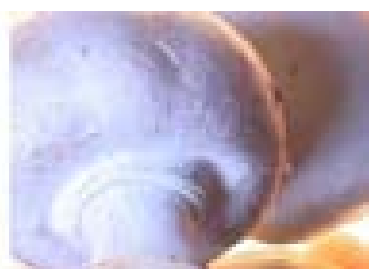
Its story began in 1956, during the height of the Suez crisis. In response to the increase in petrol costs, the managers of the British Motor Corporation gave a young engineer, Alec Issigonis, the mission of designing a small, economical car. In 1957, Issigonis set to work and came up with a car measuring three metres long, and able to hold four adults. As for the design, Issigonis repeatedly claimed that style was made to go out of fashion. So, with no need to bother about it, he sketched out the Mini on the corner of a table. It's difficult to say whether the mini is beautiful or ugly, elegant or beast-like. It's just plain cute.



"Rising trends" : Bicycles in Berlin

Broadcast on 24 January 2008

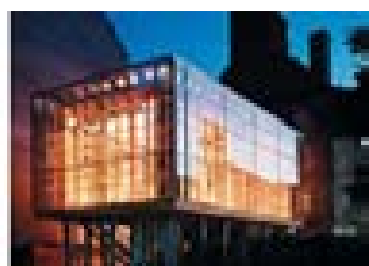
Cycling in the city is no longer something new, it's rapidly becoming *the* urban activity. But what *is* original, however, is cycling around on a souped-up bike that has been transformed according to its owner's taste and whim. In Berlin, the style of the cycle defines its owner, and the city streets sport the strangest of contraptions. Lying down, perched up high, skimming the tarmac, flowery, with extensive framework, cheeky, or brightly coloured - bicycles come in a thousand and one varieties, from the most old-fashioned to the craziest.



"What to do with" Button mushrooms ?

Broadcast on 26 October 2007

To grow the mushrooms the Greeks and Romans were so partial to, they covered stumps of fig trees with manure and ashes. It was Louis XIVth's gardener who developed the technique for growing them in the open air. But it wasn't until 1810 that a horticulturalist had the idea of growing mushrooms in underground quarries near Paris. In France, they are referred to as "Champignons de Paris".

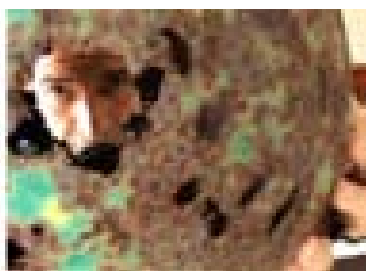


"Chic ! meets" : Architectural freedom

Broadcast on 11 January 2008

Space, according to Danish architect Dorte Mandrup, must be open. Her numerous creations play on transparency. Chic ! visited her Copenhagen agency and while we were there, we visited her playgrounds and construction sites.

PROGRAM N°9



"Chic ! meets" : Antonio Marras

Broadcast on 2 July 2007

Born in Sardinia, Antonio Marras lives and works in Alghero, where he set up his own brand in 1996. But it was when he took over as creative director for Kenzo in 2003 that he really gained international recognition. By blending cultures and juxtaposing references, Antonio Marras has brought new life to Kenzo. His sources of inspiration range from Africa to South America to Japanese tradition. Although he travels a great deal, he remains very attached to his roots.



"A potted history" of the Jeep

Broadcast on 11 December 2006

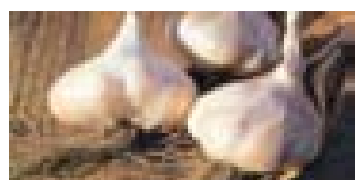
Aware that sooner or later the GIs would be actively taking part in the Second World War, the American government launched an invitation to tender to build an all-terrain vehicle that was lightweight and capable of carrying a load of 272 kilos. But the real challenge was the fact that it had to be designed and delivered in less than 40 days. A tiny, little-known manufacturer, called Bantam, was the only one to be able to respect the deadline and they won the tender - at least initially - as very quickly engineers from Ford put on the pressure and managed to mass market it. And in 1941, as planned, the Jeep went to war. After the Second World War, the Americans continued to manufacture it for the general public. As for the Jeeps that had arrived in France, they remained there and started a new life. Farmers transformed them into tractors, while others used them as pick-up trucks, or holiday cars. Faithful to its all-terrain origins, the Jeep was a huge success even among city-dwellers. Just so you know, "Eugene the Jeep" is also the name of Popeye's companion, an animal with extraordinary powers. Inspired by the Jeep, car manufacturers used its name for their own cars. To refer to someone clever and skilful, Americans say: "He's a real jeep".



"Rising trends" : Roof restaurants

Broadcast on 12 September 2007

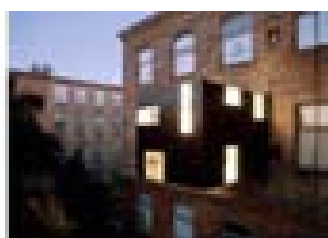
In the east, people have always lived on the roof terrace of houses, and in Istanbul, bars and restaurants are often on top of buildings. In the Beyoglu district, reputed for its panoramic view of the Bosphorus, there's something to suit everyone - futuristic designs, kitsch atmospheres, sparse minimalism - each place has its own personality. Yet it's difficult to imagine these breathtaking views from street level. That's just another Eastern mystery!



"What to do with" garlic ?

Broadcast on 8 June 2007

We asked Alain Dutournier, chef of the Parisian restaurant "Le Carré des Feuillants" what dish Chic ! could make with garlic.

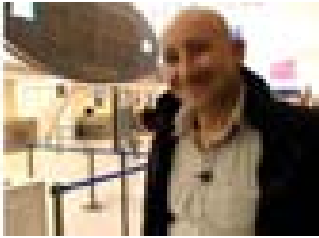


"Insights" : A glass cube house

Broadcast on 10 April 2006

An all-glass house in a residential area of the German capital is the idyllic residence of choice for one family. Their cubic home looks a little like a spaceship has landed in the trendy district of Berlin, Lichterfelde-West. The house is made entirely from glass and copper. The glass gives a feeling of transparency and openness, and the copper is a living material that adapts to its environment and nature.

PROGRAM N°10



"Chic ! meets" : Jean-Marie Massaud

Broadcast on 7 January 2007

Designer Jean-Marie Massaud was elected designer of the year 2007 at the furniture trade fair held in Paris. He spent his childhood with his nose in encyclopaedias, and attended a transport engineering school in Toulouse. From furniture to a football stadium in Mexico, to perfume bottles, to tap fittings, Jean-Marie Massaud is not ashamed to admit he likes variety.



"A potted history" of the Tam-tam

Broadcast on 18 October 2006

It's the story of a designer, Henri Massenet, who used to make plastic buckets and ice-boxes for fishermen. One day, he wondered about making a practical and light chair for them to rest their backsides. No sooner said than done! In 1968, Henri Massenet created the Tam-tam - an inexpensive little stool that can be mounted in just three snaps. Brigitte Bardot gave him a helping hand by singing its praises. It then became the treasure-chest of mothers and children, who used it to store away everything that was lying around their homes. But whether it was used as a dustbin or a secret garden, the Tam-tam took up residence in 12 million homes. In 1970, the plastic stool was at the height of its glory. It entered museums - the MOMA in New York and the Arts Déco in Paris. Everyone wanted one, but two years later, it experienced a downturn and it ended up in the bin. About thirty years later, an enthusiastic bargain-hunter tried to resuscitate it, and launched a limited series in pop and fluorescent colours. He added fluff and sequins, and the tam-tam underwent a facelift.



"Rising trends": Charity shops

Broadcast on 2 January 2009

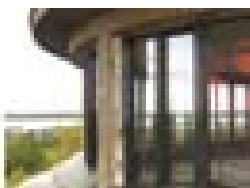
In London, the concept of charity shops is all the rage. London's 6,500 charity shops are as much a part of the high street landscape as the double-decker bus. Run by charities, the new-style shops sell off other people's discarded belongings, particularly clothes, for a fraction of their original price. Shopping in charity shops has become highly trendy as people can create their own unique, vintage look.



"A potted history" of the Marmalade

Broadcast on 28 June 2006

In 1700, in stormy weather, a Spanish ship sailing from Seville was forced to take refuge in the port of Dundee in Scotland. On board was a very ordinary-looking treasure - a large stock of oranges that were starting to rot. James Keiller, a grocer who was passing by, wanted to buy them all up for a pittance. And it was Miss Keiller, in order to deal with them quickly, who cooked the fruit whole. And that is how Marmalade was born. As for the origin of the word "marmalade", it is said that a cook prepared orange jam for Queen Mary of Scotland, who was seasick. On board, the sailors called out "Mary malade, Mary malade!". And as the little jar of orange jam was the only thing that made "Mary Malade" feel better, it was christened "Marmalade"! But it wasn't just the queen who appreciated it, doctors did too. They prescribed it for colds, flu and to facilitate digestion. It is, of course, the vitamin C content of the oranges that makes people feel better.

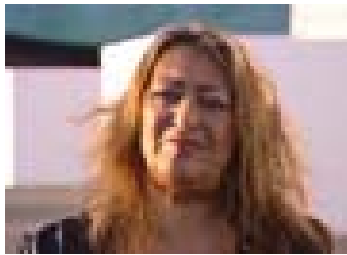


"Insights" : Biorama

Broadcast on 18 September 2007

A change of lifestyle is possible. Tired of working a 60 hour week, two London based designers had a crazy idea - to buy, not far from Berlin a former water tower, transform it into a magical and sun-lit space and open it up to tourists so they in turn can dream.

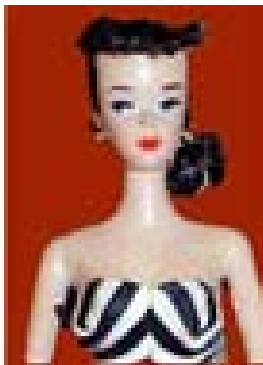
PROGRAM N°11



"Insights" : Zaha Hadid

Broadcast on 25 August 2008

We met one of the greatest figures of world architecture - Zaha Hadid. Born in Baghdad and settled in London at the end of the 70s, she is the only woman to have received the Pritzker Prize, the equivalent of the Nobel Prize for architects. Zaha Hadid also applies her futuristic aesthetics to furniture and lamps, which earned her "Designer 2008" at the Maison et Object trade fair.



"A potted history" of the Barbie doll

Broadcast on 17 December 2007

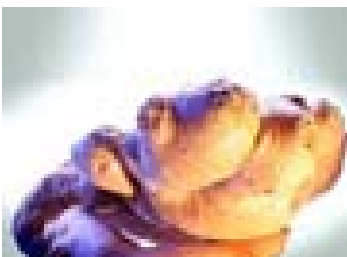
Barbie's mother is a Californian secretary called Ruth Handler. Handler had the idea of creating a grown-up doll for little girls to project their dreams onto when she her daughter began to tire of playing with dolls. In 1956, she went to Germany, and discovered a doll called "Lili" that she brought back to the United States. She decided to design herself a doll along the same lines. She entrusted designer Jack Ryan with the task of creating her inimitable figure, and she hired a designer to design her wardrobe. As for her furniture and accessories, it was her husband Elliot Handler who tackled the task. In 1959, her company Mattel launched the Barbie, a veritable pin-up, who was to revolutionise playing with dolls. 29 centimetres of moulded plastic, endless legs, a smiling, made-up face, the Barbie doll became a fashion icon, with an infinite number of transformations. Although initially she had pale skin and brown hair, she quickly became tanned and blond, the prototype of the American beauty. She embodies social success, fame and eternal youth. The Barbie doll represents 45 different nationalities and has turned her hand to over 90 professions, from model to rock star to astronaut. Every year 80 million Barbies are sold all over the world.



"Rising trends" : The new urban sports

Broadcast on 30 May 2008

The fine weather is back so what's the point of exercising shut away in a gym? Today, people are pursuing fun new outdoor city sports, on the pavement. These leisure pursuits have been gaining popularity for a while now in various European capitals.



"What to do with" ginger ?

Broadcast on 28 March 2008

Ginger, such an essential ingredient in Asian cooking, is increasingly found in European dishes as it is astringent, perfumed and versatile, and adds flavour to even the most traditional of dishes. A fan of the root, William Le Deuil, chef of the Parisian restaurant "Ze Kitchen Gallery" has concocted a light starter with a hint of exoticism - scallop kebabs with ginger.



"Insights" : Behind the scenes with Piero Fornasetti

Broadcast on 20 October 2006

We set out to discover the creations of Italian designer Piero Fornasetti. With his suns, packs of cards and characters from the commedia dell'arte being reproduced on objects, materials and furniture, Fornasetti has become a design giant.

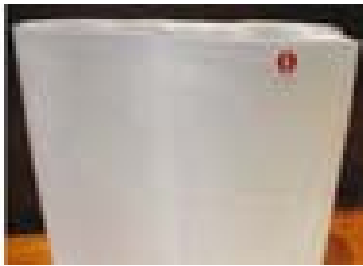
PROGRAM N°12



"Chic ! meets" : Marcel Wanders

Broadcast on 19 May 2008

This week, we meet Dutch designer, Marcel Wanders. Brimming over with ideas and with an insatiable appetite for action, he is, at the age of 44, a star of world design. Launched by what have become cult objects, like his famous knotted chair - a reinforced macramé chair, which appears to be floating in thin air - he has notched up experiences and managed to be everywhere at the same time, especially where you're not expecting to find him. His secret is to both surprise and reassure, with objects that blend innovation and nostalgia, practicality and poetry, without forgetting humour.



"A potted history" of the Alto vase

Broadcast on 3 July 2007

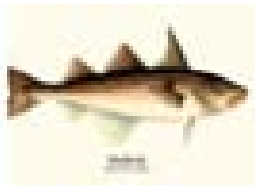
The Alto vase was born in 1937, when the famous Finnish architect Alvar Alto was taking part incognito in the competition run by the Litala glassmakers. The objective was to present objects in Paris for the Universal Exhibition of 1937. Alvar Alto won the competition thanks to one of his creations - the appropriately named Alto vase. This modern vase, made in the old-fashioned way, was an immediate and tremendous success and orders started pouring in from everywhere.



"Rising trends" : The Vespa craze

Broadcast on 14 January 2008

It's one of the symbols of the Italian dolce vita. Born just after the second world war, the Vespa is once again on the rise, and today it has an increasing amount of fans. Of course, like all two-wheelers, it's highly practical for weaving in and out of heavy traffic. But it has above all become a cult designer object, a vehicle that is today worshipped by lovers of all things retro, and is a common feature of all European street corners.



"What to do with" haddock ?

Broadcast on 3 August 2007

Chef Christopher Moret at Alain Ducasse's three-starred restaurant at the Plaza Athénée prepares a ceviche of haddock.



"Insights" : Timorous Beasties

Broadcast on 14 December 2007

Created in 1990, the Timorous Beasties studio specialises in wallpaper. Viewed from afar, their Glasgow wallpaper looks like magnificent classical paintings straight out of the 19th century. But on closer examination, one discovers a more sombre world, in which junkies, prostitutes and homeless people feature. Wallpaper with a subversive touch, once referred to as "a 19th century poem on acid"!

PROGRAM N°13



"Rising trends": chef Gérald Passadat's Mediterranean cooking

Broadcast on 08 June 2007

A stopover at the "Petit Nice", which contrary to what you might think from its name, is located in Marseille. It's the restaurant of chef Gérald Passadat, custodian of traditional Mediterranean cooking and an opportunity to sample forgotten fish such as forkbeard or sea anemones. At the "Petit Nice", everything is line-fished that very day!



"A potted history" of Chanel N°5

Broadcast on 20 January 2006

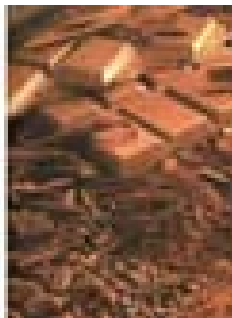
The only thing Marilyn Monroe wore to sleep in... was Chanel N°5. This mythical perfume is a veritable concentration of sensuality. One drop is enough to dress the most naked of women.



"Rising trends" : Recycling in Brazil

Broadcast on 31 March 2008

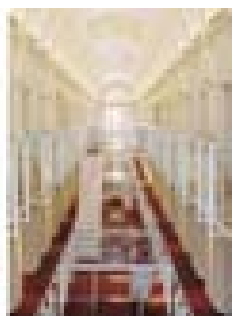
In Brazil, sustainable development inspires artists. Jewellery designers, painters or fashion designers, they stimulate their creativity by feeding it with totally recyclable materials. For them, all materials are noble, especially if they protect the planet. An ecological and militant approach, as well as a philosophical one. They make waste valuable, in a country badly affected by deforestation, and where economic inequalities are among the most extreme in the world.



"What to do with" chocolate ?

Broadcast on 13 April 2007

We asked Pierre Hermé what to do with a product that has become synonymous with today's destination. For Belgium, we've chosen to concentrate on chocolate. The top French pastry chef creates a recipe especially for Chic.

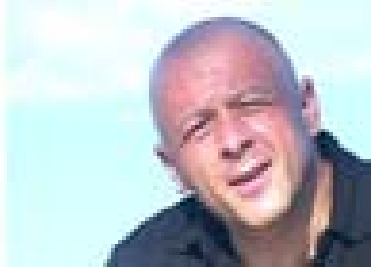






"Insights" : A very chic prison

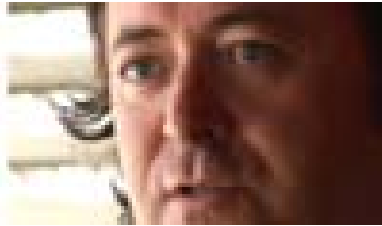




Broadcast on 25 April 2006

In Oxford, the Malmaison Hotel located in the heart of the university town is set within the confines of an old prison that is listed as a historical building. Between its keep and its brick walls, the architect and interior designer have preserved its old look and the history of the existing buildings.

PROGRAM N°14

	<p>"A week with..." The world of Thierry Marx <i>Broadcast on 16 January 2006</i></p> <p>A young gastronomic star, elected chef of the year 2006 by the Gault et Millau guide, with 2 Michelin stars under his belt, Thierry Marx worked for the biggest names in cuisine, such as Robuchon, and Alain Chapelle before settling in Japan for four years. This philosopher of the good and the beautiful is fascinated by martial arts and photography, and his cooking is highly creative.</p>
	<p>"A potted history" of the Bocca sofa <i>Broadcast on 30 November 2007</i></p> <p>An irresistible, unattainable, totally phantasmagorical mouth inspired the world's craziest artist, Salvador Dali. The mouth is that of the famous American actress, Mae West. Salvador Dali must have been so attracted to those lips that they inspired him to create a sofa, the "Mae West lips sofa". Forty years later, in 1971, a group of Italian designers paid homage to him by drawing this sofa in the shape of giant lips. They called it not the Mae West, but the Marilyn. Marketed in 1972 as a limited series, 1,000 copies of the Bocca were manufactured once again in 1986.</p>
	<p>"Report" : Suppliers to the royal crown <i>Broadcast on 14 July 2006</i></p> <p>The famous establishments and craftsmen that bear the stamp of the royal emblems "Appointed by..." are the official suppliers of Queen Elisabeth, the Duke of Edinburgh (Philip), and the Prince of Wales (Charles). Today there are about 800 of them. From sophisticated craftsmanship to cleaning products or frozen food, from jewellers to florists to high tech companies, not forgetting suppliers of tea and cars, each royal family member chooses one or more official suppliers. They are called the "Royal Warrant Holders". A prestigious title that is reviewed every five years under the leadership of the Lord Chamberlain.</p>
	<p>"What to do with" sardines ? <i>Broadcast on 16 March 2007</i></p> <p>They feature in every food cupboard and when there is nothing else to eat, they always come up trumps. Alain Passard, with his three Michelin stars, presents a precise, daring and sophisticated cuisine. He welcomes us to his Parisian restaurant "Arpège", in the rue de Varenne, where he invents an original and entertaining recipe for us, from a simple tin of sardines.</p>
	<p>"Insights" : Living in a green house <i>Broadcast on 05 November 2007</i></p> <p>A Mediterranean climate all year round in Germany? It does exist! The Till family live in a greenhouse near Dresden. It's a dream space, bathed in heat and light that this family of landscape gardeners shared with us while we visited.</p>

PROGRAM N°15

	<p>"Chic ! meets" : Tomás Alia <i>Broadcast on 17 November 2008</i></p> <p>This week, we meet one of the most popular designers in Spain - Tomas Alia. Born in Toledo in 1965, he has the extraordinary ability to produce beauty by associating opposites. He blends traditional or tribal objects with the most avant-garde of materials in an ultra sophisticated pattern of light that falls on the objects and transforms them. This interior designer is not interested in decorations or ornaments. What is all-important for him is to work with shapes and space to create a surprise effect, sometimes bordering on the irrational.</p>
	<p>"A potted history" of the Sacco <i>Broadcast on 15 February 2006</i></p> <p>An armchair that moulds to the shape of your body? The Sacco, of course! Now a cult object, this imitation-leather covered beanbag filled with expanded polystyrene balls was born in 1968. The Sacco represents Italian generosity. It is said that in the north of the country, peasants gathered chestnut leaves that they stocked in large sacks that they then used to stuff mattresses. An image that inspired Gatti, Paolini and Teodoro, the Sacco's three designers. The initial idea was to create a universal armchair. It was intended to comfortably contain all sizes of buttock, irrespective of its owner's shape - tall, chubby or skinny.</p>
	<p>"Rising trends" : The last of the Parisian embroiderers <i>Broadcast on 2 October 2006</i></p> <p>Embroidering remains a little-known profession, along with the professions of feather maker, hat maker, boot maker and other traditional suppliers of Parisian couture. These dynamic artisans of haute couture are currently undergoing a transformation, caught between competition from cheap Indian embroiderers and diminishing orders in haute couture, lost to luxury ready-to-wear orders.</p>
	<p>"What to do with" peas ? <i>Broadcast on 2 July 2007</i></p> <p>We asked a top chef what to do with a preponderant ingredient in English cooking - peas.</p>
	<p>"Rising trends" : Yauatcha, trendy dim sum <i>Broadcast on 2 January 2007</i></p> <p>In London, "Yauatcha" is the latest creation of Chinese chef Alan Yau. It is a unique place that is both a tea-house and a dim sum restaurant.</p>

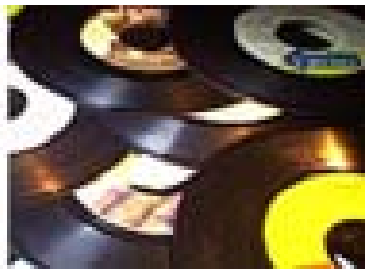
PROGRAM N°16



"Chic ! meets" : Agnès Emery, decorative magic

Broadcast on 1 January 2007

Brussels designer Agnès Emery welcomes us to her workshop-house and to one of her Brussels boutiques. We discover baroque objects, exotic materials and brightly coloured tiles designed by Agnès. Magical.



"A potted history" of the vinyl record

Broadcast on 14 April 2008

The black vinyl record started its life in America. In 1948, the company Columbia launched the 33 RPM, or revs per minute. The vinyl record was born out of two technical innovations. One was the narrowing of the groove that enabled more than 20 minutes to be recorded on each side, as opposed to four minutes for the 78 RPM. The other was the invention of the revolutionary petrol by-product - vinyl. Then the 45 RPM was born. Jukeboxes, which sprung up all over the world, accelerated the spread of the vinyl record. Records were inexpensive, easy to handle, and you could even take them to parties! They sold like hot cakes. Vinyl soon became synonymous with popular culture.



"Rising trends" : Wellbeing in Madrid

Broadcast on 23 November 2007

Spanish filmmaker Almodovar illustrates the fact to perfection in his films - that life in Madrid is hectic. The flip side of the Spanish capital is that it has all the drawbacks of a city that has expanded too rapidly. Madrid is always a pleasant place to be, but it is also a source of stress, noise, pollution and traffic jams. So to de-stress its inhabitants, relaxation centres are popping up all over the city.



"What to do with" citron confit?

Broadcast on

We asked young chef Pascal Barbot, who has just received his third Michelin star for his cuisine at his tiny restaurant "l'Astrance", what to do with the famous English cheese, Stilton.



"Insights" : BedZED

Broadcast on 29 February 2008

Industrialists have a duty to save the planet, and so do individual citizens too. And at BedZed that's exactly what they're doing! BedZed is the largest ecovillage in England, an estate that does not emit any greenhouse gases. The original project, which got off the ground in 2002, was born from a meeting of three partners - an architect, an NGO involved in sustainable development projects, and an investor in council housing. Since it was created, it has attracted 15,000 foreign visitors, from France, China and South Africa, who come to gain inspiration.

PROGRAM N°17

	<p>"Chic ! meets" : Fiona Bennett <i>Broadcast on 16 June 2008</i></p> <p>Stylist Fiona Bennett has shaped her style on the principle of rehashing the old-fashioned and daring to make it into something ultra chic. Hats had become a thing of the past, but she reinvented them to become ultra-chic accessories. Impressive hats leave her workshop-laboratory in Berlin. It's all a question of style - a love of detail, of the daring, and of amazing visions. Precious items in their own right, her extravagant hats have conquered an international following of couturiers, actresses and designers.</p>
	<p>"A potted history" of the English taxi <i>Broadcast on 29 January 2008</i></p> <p>London just wouldn't be London without its double-decker buses, its famous red phone boxes, Big Ben and its black taxis, or "Hackney cabs". But why are they black? Quite simply because it was the colour that dried the quickest and the other colours were more expensive, so all taxi drivers opted for black. So chic, isn't it? The first London taxis date back to the 16th century, when they were horse drawn. Then in 1897, the battery-run motorised taxi appeared, the "Bersey", also called "the Humming bird" after the noise its engine made. But because the battery needed recharging after just a few miles, they were soon replaced by French-made vehicles with petrol-run engines, called "Prunels". Subsequently all car manufacturers made taxis, although the cult models remain those made by Austin, the 1948 FX3 model and the 1959 FX4 model.</p>
	<p>"Rising trends" : Architecture and the art of living in Copenhagen <i>Broadcast on 30 May 2007</i></p> <p>For the last 10 years, the Danish capital has undergone its architectural "coming out". Out goes the little mermaid, and in come new districts, a new opera house and a new public library. Even private apartments are now opening out onto the outdoors, announcing the end of the era of cosy houses.</p>
	<p>"What to do with": of basil <i>Broadcast on 4 January 2007</i></p> <p>We asked a top chef what to do with a typical product of Italy - basil.</p>
	<p>"Rising trends" : La Maison Arabe <i>Broadcast on 15 September 2006</i></p> <p>A superb Riad in the Medina, transformed into a charming hotel. A cult address that was the first Moroccan restaurant in colonial times, and where the rich and famous have been dining for a long time.</p>

PROGRAM N°18



"Rising trends" : Driftwood furniture

Broadcast on 22 September 2006

A workshop of wooden furniture that's all the rage - armchairs, chests of drawers, tables or cupboards. Here, everything is made from salvaged wood. Making the old beautiful - an art in which designer Piet Hein Eek excels.



"A potted history" of the ink pen

Broadcast on 7 August 2008

The story began in 1883, in New York. Legend has it that a young life insurance broker called Lewis Edson Waterman, was about to sign an important contract. But as he was about to do so, his pen wasn't working properly and when it did start to work, it left an enormous stain. Lewis Edson Waterman lost his client and decided to invent a pen that was equipped with a reservoir to avoid any further misfortune. He improved his invention, creating a multi-grooved supply system for an even ink-flow, adapted a screw-on lid, and added a clip so it could be attached to clothing. Then in the 1930s, a certain Monsieur Perraud, a French researcher for the Waterman company invented the cartridge. Originally made from glass, then made from plastic, it reduced the risk of leaking ink.



"Rising trends" : Hay baths

Broadcast on 6 July 2007

How do you fancy bathing in hay? We're off to Bavaria, where hay baths are taken very seriously. Descended from a secular tradition in the Alpine regions of Switzerland, Italy and Bavaria, hay baths, which are 100% ecological, are undergoing a rebirth!



"What to do with" chorizo ?

Broadcast on 27 October 2006

We asked a top chef what to do with a typically Spanish product - chorizo.



"Insights" : The Fresh Hotel

Broadcast on 24 October 2006

To better welcome the 2004 Olympic Games, Athens underwent a transformation. Among the many improvements that were made, the city's hotels attracted the most attention. One hotel in particular was in the limelight, the Fresh Hotel, which was entirely redone by the Giorgiaolis-Zeppas agency, a team of two Greek architects with a reputation for sensual and chic minimalism. The hotel is tangible proof of the Greeks' determination to give a new modern and contemporary edge to their country.

PROGRAM N°19



"Chic ! meets" : Christian Louboutin

Broadcast on 25 September 2006

With glitzy heels, embroidered platforms, and jewelled sandals, Christian Louboutin designs shoes with spot-on detail. His trademark is a red clacking shoe. He hadn't even turned 13 when he started boldly trying to sell his designs to music hall dancers. The feathers then gave way to stiletto heels and in 1992, Christian Louboutin opened his first boutique in Paris and launched his own brand. Catherine Deneuve, Gwyneth Paltrow, and Angelina Jolie are big fans!



"A potted history" of Russian dolls

Broadcast on 29 December 2005

Once upon a time, there was a Russian artist called Malyutin who went to visit Japan. He bought a "Fukuruma" doll, a character representing a sage. Delighted with his acquisition, he brought it back to Russia and renamed it "Matriochka". The nesting dolls became the symbol of Russia. The finest are hand-painted. In the 19th century, it was a popular art form calling on the whole family. In Soviet times, the Matriochka became uniform in style, with no variation in colour or expression. It wasn't until Perestroika that the dolls became as ubiquitous as Russian women themselves, and were made into caricatures of politicians.



"Report" : The new English cheeses

Broadcast on 24 October 2005

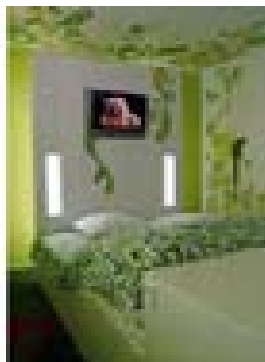
There's more than just cheddar on a British cheese board! The number of British cheeses has doubled in the last ten years, thanks to a new generation of local producers. Today the United Kingdom produces no less than 400 different types of cheese.



"What to do with" cabbage?

Broadcast on 15 February 2008

Chic! Asked a top chef what to do with a typical product of the country we're visiting. Today, for our Berlin special, Chic! has chosen cabbage. Michelin-starred chef Yannik Alleno from the Hôtel Meurice, creates a very chic recipe, based on cabbage, especially for you. Little crab rolls with cabbage.



"Insights" : The Hotel Fox in Copenhagen

Broadcast on 12 June 2007

Its interior and exterior design were decided by vote, following the initiative of a well-known music TV channel. The Hotel Fox boasts a different designer for every room.

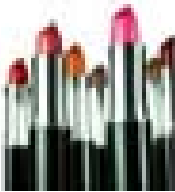
PROGRAM N° 20



The world of Borek Sipek

Broadcast on 31 August 2006

Master in the art of designing glass objects, Borek Sipek from Prague has revived the glass tradition of Bohemia in a baroque and post-modern way. His objects with multiple handles, wide necks, and multicoloured spikes can be found at all top-of-the-range design suppliers, making him one of today's top designers. He welcomes us into his glass world.



"A potted history" of lipstick

Broadcast on

From Cleopatra to today's fashion icons, women have always used lipstick. But the stick as we know it, an accessory that is as small as it is symbolic, is an object of modern times. A potted history of an essential feminine accessory.



"Rising trends" : Hammarby

Broadcast on 6 November 2007

Set up in a former run-down port zone with a reputation for being a dangerous area, the district of Hammarby is today one of the most pleasant areas in Stockholm. It was created in the early 90s, and was entirely designed from a sustainable development point of view. With its architecture, its infrastructures, its water and waste management systems, and its energy supply, it is a model area on both an environmental and an aesthetic level. Chic ! presents the project, which has attracted extensive media coverage, as well as renowned architects.



"What to do with" olive oil ?

Broadcast on 25 August 2007

Chef Jean-Pierre Vigato prepares us a delicious dish using olive oil.



"Insights" : Maarten Baas

Broadcast on 31 March 2008

This young Dutch designer is a rising star. Maarten Baas looks at everything through fresh eyes. A designer and a dreamer, he has fun using blowtorches and chisels, has invented a sun-dial that displays the time with shadows, and furniture that seems to have come straight out of his childhood visions. He's not even thirty yet, but has already imposed his style and blend of mischief, violence and naivety, and fans are snapping up his work from Shanghai to Miami.

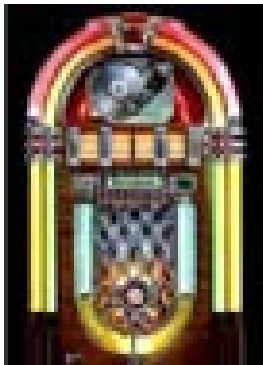
PROGRAM N°21



"Chic ! meets" : Li Edelkoort

Broadcast on 11 February 2008

Capturing the spirit of the times, not the present times, but future times - that's Li Edelkoort's unusual activity. Born in 1950 in Holland, she is known throughout the world for her capacity to predict what consumers will buy in the future. Twice a year, she publishes books on trends sending the worlds of fashion, design and even industrialists into a frenzy. From clothes to cars, to toothbrushes, she knows, senses and picks up on what our desires of tomorrow will be like.



"A potted history" of the juke box

Broadcast on 30 July 2007

The history of the jukebox started in the United States, at the end of the 19th century. Relass, a phonograph manufacturer, was the first to install, in the Palais Royal Hotel in San Francisco, a machine that could play music all by itself. But it wasn't until after the second world war that the jukebox really took off - it was played in clubs, taverns, and lounges all over the world. In addition, it became a piece of furniture with an elaborate design, featuring different colours and chrome. The jukebox enjoyed its moment of glory during the 1960s, but from the 70s and 80s, the demand for jukeboxes began to decline. Specialists who analyse the phenomenon claim that listening to music has become individualised. People prefer to be alone with their walkman or their MP3.



"Rising trends" : Gourmet pubs

Broadcast on 29 February 2008

The pub, that cradle of English-style sociability, is undergoing a revolution. Without forsaking the bar, the whisky or pints, it is turning towards the eating experience with great success. Under the impetus of young chefs, eager to shake up tradition, cooking has gone to the pub, with fresh and healthy in-season produce. Chic ! presents this culinary revolution.



"What to do with" beetroot?

Broadcast on 9 February 2007

Often diced, this sweet-tasting vegetable is usually served as a starter. We asked chef Michel Roth, from the famous Paris Ritz, what to do with a beetroot. Just for Chic !, he has invented a simple, light and perfumed recipe.



"Insights" : Nani Marquina

Broadcast on 31 December 2008

Chic invites you to meet a radiant designer, who has just celebrated twenty years of her career - Nani Marquina. She designs and makes unique carpets calling on both the imagination of contemporary designers and ancestral Indian know-how. Working in fair trade, she is forever exploring new textures, new techniques and new sensations. Because for Nani Marquina, carpets are never superficial.

PROGRAM N°22

A week with Pierre Gagnaire

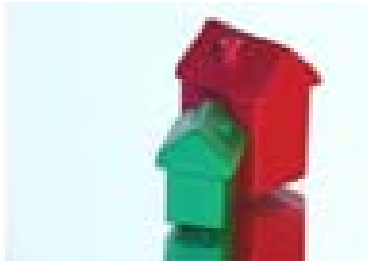
Broadcast on 27 December 2007



Pierre Gagnaire, nicknamed "the Picasso of cuisine", was born into a family of chefs. In 1981, he acquired independence when he opened his first restaurant in St Etienne. In 1990, he fell for a St Etienne 1930s-style house containing listed frescoes celebrating gastronomy. A predestined venue! In 1993, he obtained his three Michelin stars and a 19.5 out of 20 rating in the Gault et Millau guide. Bankrupt in 1996, he immediately rose from the ashes in November of the same year, with the opening of his Parisian restaurant, "Le Balzac". At the age of 56, Pierre Gagnaire the Great no longer needs to prove a thing. Favouring culinary creativity, he is also a great fan of various other artistic pursuits, including jazz. He compares jazz to cooking. For him a menu is composed like a musical score, the hardest part being to create something lucid and personal, in which you can only improvise if you have a great deal of experience. Pierre Gagnaire has a thorough knowledge of different produce, of sensations and of associations of different foods, which he always blends with harmony and creativity.

"A potted history" of Monopoly

Broadcast on 24 November 2005



Born in the United States, in the context of the economic crisis of the 30s, Monopoly was inspired by an anti-capitalist game. More than 70 years later, real-estate transactions continue to fascinate everybody, in 80 countries and in 26 different languages. Today, we present a potted history of the most widely-sold board game in the world.

"Rising trends" : Underground design in Munich

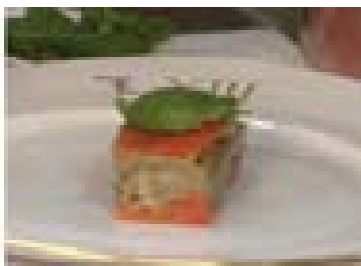
Broadcast on 10 January 2008



People say that Munich's above-ground architecture will always remain in the shadow of its underground one. Encouraged by the city, and with the help of designers and artists, top names in architecture created the underground stations in their own style. In the process, some Munich underground stations have become hotspots of urban architecture. The St Quirinsplatz station is a fine example of this, where two top architects Öttl & Hermann have really gone to town.

"What to do with" red peppers?

Broadcast on 23 November 2007



Its latin name is *Capsicum annuum*, and its common name is the pepper. Initially peppers are green all over, and the different varieties appear by a change in colour as they ripen - and the taste varies with the colour. Chef Manuel Martinez concocts a mille feuilles of peppers, aubergines and basil.

"Chic ! meets" : Living in other people's homes

Broadcast on 3 January 2007



How can you live in a fine house without paying a thing and getting paid yourself even? Easy - you just have to be a sort of guardian. That's exactly what Michiel Van Schaveren, who lives in Holland, does. The best of both worlds! He looks after residences while their owners are away. A former trader, turned yoga teacher, he has detached himself from all material considerations - a lifestyle that seems to lead to happiness.

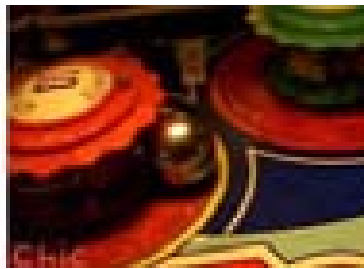
PROGRAM N°23



"Chic ! meets" : Paola Navone

Broadcast on 1 October 2007

This week, Chic meets a designer architect with an infectious joie de vivre - Paola Navone. She has lived all over the place, from Hong Kong to Malaysia to Indonesia to Trieste and today divides her time between Milan and Paris. Paola Navone travels all over the world, always looking for ideas to make life more beautiful. So what's her golden rule? To surrender herself to a thousand aromas, a thousand sensations, and to let them roam around in her imagination to create new forms, and new alliances between crafts and industry.



"A potted history" of the pinball machine

Broadcast on 24 March 2006

You might think there's nothing more American than a pinball machine. Yet its forerunner is a French game called Bagatelle, in reference to the small chateau that was Louis XIVth's games room. It was not until the 20th century that the Americans added their twist to the pinball adventure. They invented the ball shooter and electrified it.



"Rising trends" : The Kilt comeback

Broadcast on 11 April 2007

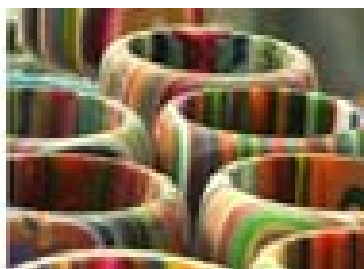
Everyone knows about kilts, those traditional Scottish skirts the Scots wear for official ceremonies instead of the classic dinner jacket. Today, the kilt has come out for an airing, is being modernised, and has taken to the streets. In Glasgow, kilts are now available in all materials, for all tastes and for both sexes.



"What to do with" speculaas ?

Broadcast on 4 January 2007

In Brussels, lovers of fine food are partial to waffles, pralines, crisp wafers, and little round buns called "pistolets". But what about speculaas, those spicy biscuits made with brown sugar? They are often served alongside the coffee, but can also be used as an ingredient in the most sophisticated of desserts. Chef Christian Constant has dreamed up an original recipe - a speculaas mille feuille.



"Insights" : Carlos Sobral

Broadcast on 15 October 2007

Brazilian designer Carlos Sobral's jewellery in recycled resin is experiencing great success all over the world. But the sirens of fashion have not attracted Sobral. Clients flock to his boutiques in chic areas, but his factory is still located in a very poor suburb of Rio.

PROGRAM N°24



"Chic ! meets" : Tricia Guild

Broadcast on 20 August 2007

Tricia Guild, a leading figure in interior design in recent years, blends colour and life, hues and moods. For her, red fruits express sensuality, whereas light-blues and lavenders have a calming influence.



"A potted history" of the Ford Mustang

Broadcast on 3 March 2008

The story starts with a man, Lee Iacocca, vice-president of Ford, who wanted to make an affordable and robust sports car for Americans. On 17 April 1964, the first Mustang was unveiled at the Detroit car fair. The general public was amazed and the Mustang was a huge success. Its compact size appealed to all layers of society, from youth, to workers to the very wealthy. Since it was first created, the Mustang has grown up. Although it has become slightly longer, it still retains its fairly square shape. In the United States, it symbolises cheeky youth and freedom. But in the other countries it is exported to, it has a different connotation. In France, the Mustang has become the epitome of a chic and romantic car.



"Rising trends" : Lighting up architecture

Broadcast on 23 July 2007

Chic takes a look at the art of lighting buildings in order to highlight (or not), their architecture and colours. For over 25 years, Louis Clair has been lighting up prestigious places, such as the Arche de la Défense, Notre-Dame, the church of Sainte-Eustache and more recently the Mont Saint-Michel. Although his work may appear to be simply a case of lighting up buildings, some lighting designers work with architects right from the beginning of a project. This is the case for plastic artist Yann Kersalé, who designed the exterior lighting for the Quai Branly Museum in Paris.



"What to do with" pistachio nuts ?

Broadcast on 18 January 2008

In Turkey, the pistachio nut is a treasured ingredient used in desserts. Turkish Delight, a sweet made from sugar and flour, powdered with icing sugar and perfumed with rose water, contains almonds, walnuts and pistachios. The pistachio can also be eaten uncooked or grilled, and bought in bulk in spice shops. But the nut is also used in savoury dishes, like these pistachio, onion, almond and pigeon triangles, made by French chef Philippe Legendre.



"Insights" : The Spazio Orlandi

Broadcast on 21 November 2007

Italian Rossana Orlandi is driven by her impulses. She likes to mix genres. She first fell for an immense building near Milan, a former tie factory, and it was in this improbable place that she set up her gallery, where famous designers feature alongside unknown ones, representing all manner of trends. A real treasure trove.

PROGRAM N°25



"Rising trends" : Behind the scenes with Giulio Cappellini

Broadcast on 20 October 2006

We went to Milan to meet one of the top names in design, Giulio Cappellini. Cappellini, who has run his own design company since 1946, has had many creations by the world's greatest designers made at his workshops.



"A potted history" of jeans

Broadcast on 9 March 2006

More than just a piece of clothing, jeans are an attitude, a way of life. For 150 years they have come down through various eras, and adapted to changing fashions. In short they are incredibly hard wearing! Chic ! pays homage to jeans, and in a bid to increase your "jeans" culture, gives you a few trendy tips.



"Report" : Hot springs in Budapest

Broadcast on 14 August 2006

In Budapest, bathing in hot springs is not just the stuff of postcards. In the city of Budapest, there are a great many spas, which contribute to a veritable art of living.



"What to do with" guavas ?

Broadcast on 1 February 2008

The Guava tree grows on any soil, in any conditions, and can quickly take over. Guavas originally came from Brazil, and from there they travelled to Tahiti in the early 19th century. There are over a hundred species of guava, with very different flavours, for example, the strawberry guava, which is very popular in China. Alain Passard, the three-star chef from the Arpège restaurant in Paris has concocted a fourme d'Ambert cheese and guava tart.



"Insights" : Jerry Butler

Broadcast on 22 May 2008

We met a man who loves beds. And not just for sleeping in! For almost forty years, Jerry Butler has been all over Europe hunting down beds made in 19th century Great Britain. In Spain or in Northern Africa, this original gentleman tracks down the precious ironwork that subjects of the British Empire were so fond of. He has set up his workshops in Tangiers, where he restores his precious finds.

PROGRAM N°26



"A week with..." The world of Agatha Ruiz de la Prada

Broadcast on 31 October 2005

Ebullient and into everything, the Madrid fashion designer is as bubbly as she is extravagant. But Agatha is, above all, an art of living in her own right! Her style is colour, and more colour! Her world is made of flowers, stars and hearts. Her motto is joy and good humour. Since 1981, she has imposed an entertaining fashion style, which is now applied to a wide field.



"A potted history" of the football

Broadcast on 19 July 2007

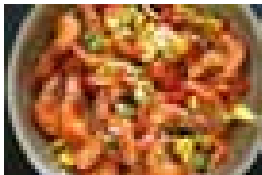
Men have always kicked a ball around. Ball games were very popular in former times as they meant villages could have fun competing against each other on good terms. In the 19th century, thanks to Charles Goodyear and his invention of the process of vulcanization, the ball underwent a revolution. In 1970, Adidas started mass-producing balls, and designed the "Telstar", with its 12 black pentagons and 20 white hexagons, the archetype of the modern football. Its only drawback was that when it rained, it got wet. In the 1980s, the ball was made from synthetic materials, making it waterproof. It was no longer sewn, but heat-sealed. Today, it's the "Teamgeist" model that is used on football pitches.



"Rising trends" : Castles in Scotland

Broadcast on 5 November 2008

Scotland boasts 290 castles, and tradition has it that nobles must show people round their castles. Everyone can therefore share the Scottish noble art of living for the duration of their short stay at a Bed & Breakfast.



"What to do with" prawns ?

Broadcast on

Prawns, for the scientific, are "small, swimming decapod crustaceans". The largest ones are fished in warm waters, the smallest ones, like the common prawn, live in fresh and temperate waters. Chef Yannick Alléno has dreamed up a recipe of marinated prawns with a cauliflower emulsion.



"Report" : The Turning Torso in Malmö

Broadcast on 19 April 2006

You can see the "Turning Torso" in Malmö from a long way off! With its 54 floors, the architecture of this astonishing sky-scraper is sculpted and twisted. The tower has become emblematic in Sweden.

PROGRAM N°27

	<p>"Chic ! meets" Patrick Blanc <i>Broadcast on 9 November 2007</i></p> <p>A botanist who specialises in tropical undergrowth, Patrick Blanc is also a researcher, a town planner and above all, a wonderful inventor! For Chic !, he reveals the dreams and town planning projects he has for the capital. He also takes us to the suburbs, and to the centre of Paris, where he has found a series of façades he would like to work on. For the sheer pleasure of seeing foliage spring forth in the middle of the stone and concrete, but also so that nature can work its calming influence on man, and can rebuild social ties, where they have disappeared. An encounter with a man with infectious enthusiasm.</p>
	<p>"A potted history" of table-football <i>Broadcast on 5 September 2007</i></p> <p>The story starts with a man, Lucien Rosengart, an employee at the Citroën factories in France. He was responsible for the front wheel drive and the safety belt. One rainy day, Lucien Rosengart was at a loose end, not knowing how to occupy his grandchildren. Living in the region of Marseille, where football is a sacred sport, he decided to create a miniature football game to amuse them. And so, in the 1930s, the first table football game was born. In the inter-war period, table-football appeared in cafés, affording relaxation and conviviality. The players looked like humans and wore red, white and blue to remind people it was a French invention. The board used for the pitch was green, and people had fun sending the balls into the air. But it wasn't until the hippy years that table-football became universally popular all over the world. Then table-football left bars and cafés for people's homes. Today it is no longer just a leisure activity but a competitive sport. For the last six years, France have been world champions, but they could one day be beaten by the Chinese, who have been taking the game very seriously for some time now.</p>
	<p>"Rising trends" : Open casting calls <i>Broadcast on 5 July 2007</i></p> <p>Enthusiasts, take note! Fashion shows are no longer limited to professional models. A pack of avant-garde designers prefer ordinary people. To find the right face, they call in casting directors, who organise "open casting calls", searching city streets in search of the right face, or a striking appearance.</p>
	<p>"What to do with" langoustine ? <i>Broadcast on 16 May 2008</i></p> <p>Langoustine, a pink, iodine-containing delicacy. We entrusted some of these delicious crustaceans to Rougui Dia, the young chef of "144", the Pétrossian-run restaurant in Paris. Rougui Dia of Fula origin, cooks fish and shellfish instinctively and elegantly. She concocts an easy and exotic recipe for us.</p>
	<p>"Insights" : Established & Sons, 100% British <i>Broadcast on 17 May 2006</i></p> <p>We take a trip to London, to Established & Sons, a totally British designer. Founded by a team of four in their thirties, with complementary talents, the young agency edits the top names in British design.</p>

PROGRAM N°28



"A week with"... the world of Luigi Colani

Broadcast on 20 February 2006

German visionary designer Luigi Colani designs cars, planes and furniture, taking his inspiration from nature's curves. A figure of the world of design since the 70s, he now has a cult following. He welcomes us to his offbeat world.



"A potted history" of the flip-flop

Broadcast on 10 June 2008

The Egyptians invented the flip-flop over 5,000 years ago so they could walk on the sand without burning or hurting their feet. They are strange objects, consisting of a sole and a leather strap. They can signify equally poverty, coquetry or virtue. Then those flip-flops arrived in Japan and peasants started wearing them. Just the thing for walking in the rice fields, they became very popular. During the 20s, flip-flops went down a treat on beaches, in particular Copacabana beach in Brazil. Associated with partying, the sun and pretty girls, the flip-flop became the symbol of Brazil. It was then mass-produced and has become a cult object all over the world.



"Report" : Couch surfing - come and sleep on my couch

Broadcast on 17 January 2008

Have you heard of couch surfing? It was the brainchild of a young American, Casey Fenton. In 2004, he launched the concept and the web site couchsurfing.com. An Internet platform that enables people from all over the world to meet each other and put each other up for free. It's all about squatting a stranger's sofa for the night, the week, or perhaps more... A good way to blend conviviality and save a little money. We met a few Parisian couch surfing fans.



"What to do with" octopus ?

Broadcast on 4 April 2008

On today's menu - a tasty-tentacled mollusc - the octopus. Today, William Le Deuil, from the Parisian restaurant "Ze Kitchen Gallerie" in Paris, shares his way of cooking it with us, in an Asian style. And he also gives us a top tip for taming octopuses.



"Insights" : The Lloyd Hotel

Broadcast on 16 November 2007

The Lloyd hotel is located in the heart of a trendy district of Amsterdam, the Eastern Docklands zone. Architects, designers and artists have worked on this building first built in 1921 to make it into a place where visitors could really feel at home, with a mobile library, a recording studio, and a kitchen for clients who want to make their own food! It has no less than 117 rooms, ranging from one to five stars, and therefore suits all budgets. The surface area varies, of course, and the level of comfort too, but never the care taken over the hotel's atmosphere.

PROGRAM N°29



"Chic ! meets" : Nadia Santini at her restaurant

Broadcast on 4 January 2007

We met one of the rare Michelin-starred women, Italian Nadia Santini. In the heart of a nature reserve in the Oglio Park, among green fields and rice paddies, she has earned three stars. Her cuisine combines traditional and innovative dishes and she works in a family setting, surrounded and supported by her mother, husband and son.



"A potted history" of the Panton Chair

Broadcast on 14 April 2006

One day, in search of simplicity, a Danish designer called Verner Panton decided to create a chair with no legs. With its attractive curves and shapely waist, Panton's chair overflowed with sex appeal. In the 1970s, the chair happily accompanied Amanda Lear for a series of photos portraying her in various stages of undress. But it really reached its Nirvana when Kate Moss sat on it - entirely naked.



"Report" : Student housing in Amsterdam

Broadcast on

In Amsterdam, student housing can be very unusual, such as on a boat or in containers. To remedy the lack of housing, the government has been making use of new spaces.



"What to do with" "Petit beurre" biscuits?

Broadcast on 5 March 2009

Pastry cook Christophe Michalak is causing a storm in Paris. A prominent player in the new wave of pastry cooking, he loves giving a new twist to classic sweets and other culinary staples of his childhood. He welcomed Chic at the Plaza Athénée, where he decided to set to work on a pillar of French tea time - the Petit Beurre biscuit.



"Insights" : Behind the scenes in London with John Lobb

Broadcast on 2 January 2007

Worn by most of the makers and shakers on the planet, and exclusively tailor-made, John Lobb shoes are the Rolls Royce of footwear - and a must-have item in pure British style. Chic went to London to discover a shoemaker with an age-old savoir-faire.

PROGRAM N°30



"Chic ! meets" : Jacques Ferrier

Broadcast on 14 January 2008

He is a poet of usefulness, and a creative in search of simplicity. Architect Jacques Ferrier is fascinated by modest buildings, the kind that don't always stand out but that possess a useful elegance. His architecture is functional but not dull, and he prefers ordinary materials to other, more glamorous ones.



"A potted history" of the umbrella

Broadcast on 10 July 2008

An umbrella is first and foremost a cover, a protective piece of material, made from oilcloth, silk or nylon. It's also a tube, with spokes covered in tips at the end. It's also a cane, with a sculpted or sheathed handle. Manual or automatic, with or without a sheath, there are a multitude of umbrellas. We owe this modest yet brilliant invention to a certain Jean Marius. He perfected the first bendable parasol / umbrella. His creation immediately took off and even became a royal privilege. That was in 1710. Since then the mechanism of the umbrella has changed very little.



"Rising trends" : Berlin hairstyles

Broadcast on 8 May 2007

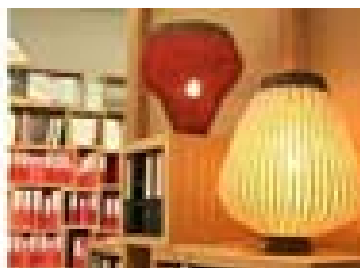
Hairstyles in Berlin stand out clearly from those in other cities such as Paris, for example, by their innovative and "trash" nature. In a city that is undergoing perpetual change, people in the streets of Berlin sport highly individual, even daring hairstyles. Along with a certain gentrification of the German capital, haircuts have evolved a little, but just a little.



"What to do with" feta ?

Broadcast on

Feta is the archetypal Greek cheese, but apart from putting it in a salad, many people don't know what else to do with it. Two-starred Michelin chef Michel Rostang has concocted a recipe for Chic - stuffed tomatoes, with feta and coriander.



"Chic ! meets" : Rolf Sachs

Broadcast on 7 December 2007

He was born in Lausanne, studied in London and San Francisco, lived in Munich and finally settled in London. Designer Rolf Sachs' minimalist lamps and chairs are sometimes closer to works of art than objects of design. But he prefers works that wear over time to the cold lines of certain designers. We discover his offbeat and humorous world.

PROGRAM N°31

	<p>"Insights" : Vincent Peters' house in Ibiza <i>Broadcast on 16 March 2007</i></p> <p>German photographer Vincent Peters started working in the fashion industry in the 1990s. Top magazines were quick to employ him for his talent and many a top model has posed for him. What makes his work so special is the sublime lighting he uses in his own inimitable way to glorify women. From madonnas to femmes fatales, women are the sole subjects of his work. Shooting all over the world, always plane-hopping, Vincent Peters wanted a place where he could relax. Two years ago, he bought a Finca in Ibiza. He has furnished it in a rather surprising fashion, in a North German style.</p>
	<p>"A potted history" of the Beetle <i>Broadcast on 9 July 2008</i></p> <p>Of all cars, it must be the most endearing. Yet it had trouble starting up. It was born during a cursed period, under the flags of Nazi Germany. It is hardly proud of its father, Adolf Hitler, who wanted to provide an inexpensive car for his people. Ferdinand Porsche designed the adorable little car, with its generous flanks and big, beautiful eyes. But early on, the Beetle went to war and it wasn't until 1945 that the Germans could make the most of it. When they finally did, the beautiful creepy crawly met with tremendous success. Although the Germans called it the Volkswagen, "the people's car", when the Americans discovered it, they renamed it "Beetle". Along with its change of name, the car took off, or nearly. When it landed in the United States, it became a character in a film - Herbie. Beetles now felt at home everywhere. In the 1960s, they had reproduced in 136 countries. Yet the car has many defects - its mechanics squeak, it drinks gallons of petrol, and it has a rather capricious braking system. But the cute little car had a solid body and in spite of its faults, it never harmed anyone. It never exceeded 80km/h and became the idol of the flower power generation. And it experienced a great destiny for such a small car, by becoming the most widely-sold car in the world. But all good things come to an end and in the 1980s, the Germans closed up shop. In 1998, the Americans revived it and the new Beetle is now back among us. It's just a pity no one has ever made a red model with black spots!</p>
	<p>"Rising trends" : Open-air cinemas in Greece <i>Broadcast on 7 November 2008</i></p> <p>During the Greek summers, people go to outdoor cinemas. The tradition has lasted nearly a century, creating a typical art of living, based around a good film.</p>
	<p>"What to do with" broad beans ? <i>Broadcast on 12 December 2008</i></p> <p>In Catalan cuisine, broad beans are used in soups or salads. Stéphane Jégo, chef of the "Ami Jean" restaurant and star in the galaxy of chic Parisian bistros, cooks this ingredient he is particularly fond of. Generous Jégo prepares three little dishes in one.</p>
	<p>"Insights" : The hay-baled house <i>Broadcast</i></p> <p>Architect Sarah Wigglesworth is reputed for her convictions in favour of sustainable architecture. For her North London house, built in 2000, she has used salvaged, recycled and unusual materials such as straw bales, sandbags and padded fabric. She has also incorporated a vegetable patch, hens and a "vegetal" roof. She has also chosen to share her living space with her agency, giving some rooms a double personal and professional function. A veritable life-style choice and a vision of architecture that she shares with architect husband Jeremy Till.</p>

PROGRAM N°32



"Chic ! meets" : Manuelle Gautrand

Broadcast on 7 April 2008

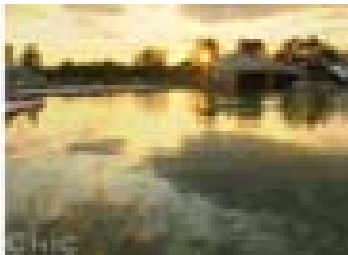
This week, we meet architect Manuelle Gautrand. A lover of art, of fashion and of electronic music, the young woman expresses the spirit of her times in her buildings, which combine inventiveness and fantasy. Giant or minimalist, her creations fuse an ecological quality with poetry, and artistic freedom with quality of life for users. Manuelle, who has published works, has had exhibitions, and is in demand for major building works, has kept her taste for experimenting. A requirement she defends with a blend of authority and gentleness.



"A potted history" of the Polaroid

Broadcast on 20 April 2006

It appeals to amateurs and professionals alike, and was Andy Warhol's fetish object. It continues to inspire people today, with its unique photos and the joy of an instant result. A potted history of the king of the surprise-effect.



"Rising Trends" : Ecological pools in Germany

Broadcast on 28 February 2008

Swimming in the open air, whether in a private or public pool, will always be an attractive prospect. For the last fifteen years, the Germans have been developing an increasing number of open-air pools, respecting nature. Immersed, or nearly, in the countryside, the pools give swimmers the impression they are swimming in a lake, and not in a chlorinated pool.



"What to do with" anchovies ?

Broadcast on 21 March 2008

The anchovy has been gracing tables in the Basque Country since Medieval times. Eaten fresh, it delighted discerning diners. Its salted version was used in sophisticated dishes. In the 17th century, anchovies flavoured with olive oil from the Gulf of Gascony were sold by luxury grocers in Paris to be eaten on their own. Chef Hélène Darroze creates a mouth-watering starter - hearts of Little Gem lettuce, coated with a chantilly of ewe curd, and Cantabria anchovies.

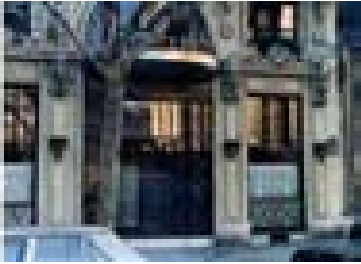
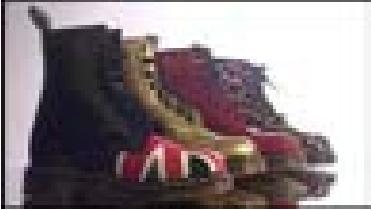





"Insights" : Nordic Light

Broadcast on 5 February 2008

The Nordic Sea and the Nordic Light are the two most original hotels in Stockholm. They each celebrate one of the two elements of the city - water for the first one, and light for the second. When guests cross the threshold of the Nordic Light, they are totally transported into a Scandinavian atmosphere, where the days stretch endlessly in summer, and the nights in winter. In this former office complex, now a designer hotel, not a single beam of light is there by chance.

PROGRAM N°33

	<p>"Rising trends" : Senderens, the starred-chef's revolution <i>Broadcast on</i></p> <p>He is unique, rare and cheeky. At the age of 66, Parisian chef Alain Senderens has given back his three Michelin stars and changed his restaurant from the "Lucas Carton" to the "Senderens". His concept is to maintain gastronomic standards, but to make the food more accessible, with a less stuffy waiter service, and a more palatable bill!</p>
	<p>"A potted history" of Doc Martens <i>Broadcast on 4 March 2009</i></p> <p>The story of Doc Martens doesn't begin in Britain but in Germany.</p> <p>In the winter of 1946, in the village of Seeshaupt in Bavaria, Doctor Klaus Martens injured himself while skiing. He created an orthopaedic sole equipped with air cushions and patented his invention. It met with incredible success, albeit local, and his clients were elderly. His second life started in 1959 when an English company bought the patent, modified the name to make it more English-sounding, and produced its first model. This first model was worn by firemen, dockers and pump attendants and was quickly adopted by working-class youth. Their strong leather and indestructible sole made them the ideal shoes for walking the streets. They soon became an integral part of Skinhead and Punk fashion, and still enjoy a cult following today. "Docs" as they have come to be known, transcend eras and appeal to the new alternative trends. Over 50 million pairs have been sold throughout the world since they were launched. And they are not just for the most subversive among us - in 2007, Japanese designer Yohji Yamamoto revisited the mythical model, and created a limited edition.</p>
	<p>"Rising trends" : The Dutch design boom <i>Broadcast on 26 May 2008</i></p> <p>Droog! In Dutch, the word that sounds more like a sneeze means "dry". It's also the name of a group of iconoclastic designers who have been shaking up the world of furniture since 1993. Their style now has its own following, giving rise to a highly talented generation of designers whose astonishing and moving creations manage to reconcile the demands of art with those of industry. Why does design flourish in Holland like nowhere else?</p>
	<p>"What to do with" Griotte cherries ? <i>Broadcast on 2 November 2007</i></p> <p>European populations have been eating cherries since the 4th millennium B.C. There are two kinds - sweet ones and acidic ones, including the griotte with its light and sour flesh. Chef Pierre Gagnaire has concocted a recipe of cheese and griottes.</p>
	<p>"A week with"... The world of Serge Lutens <i>Broadcast on 19 December 2005</i></p> <p>Serge Lutens is a visionary aesthetic who is perpetually reinventing himself. Having spent more than thirty years perfecting the world of make-up for Dior and Shiseido, he then turned his hand to the world of fragrance. In 1992 he opened the Salons du Palais Royale, a secret and sophisticated place dedicated to his intoxicating fragrances.</p>

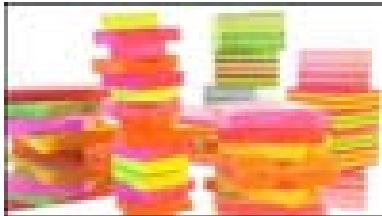
PROGRAM N°34



"Chic ! meets" : Christian Astuguevieille

Broadcast on 22 October 2007

This plastic artist / explorer lives in Paris in a Haussmann-style apartment, filled with his furniture, his sculptures, paintings and art objects. He is inspired by raw materials - arched chestnut wood, painted cotton rope, hemp or linen rope. He also appeals to our sense of smell, with the *Comme des Garçons* brand, for whom he has created perfumes. He enjoys playing with objects and materials, to make us question our senses and shake up our rituals. Christian Astuguevieille is so intent on provoking our imaginations, he defines himself as a "dream detonater".



"A potted history" of the post-it

Broadcast on 16 March 2009

The Post-it was invented by a researcher, Art Fry, who, sick and tired of little pieces of paper falling out of his songbook, had the idea of creating a sticky bookmark. He worked for 3M, the American adhesive specialists, and relaunched a project that had been abandoned in the 1970s - to find a glue that sticks and unsticks without leaving any traces. The Post-it was launched in 1980.

The first Post-it came as a surprise and created its own demand, rapidly becoming the quintessential reminder. Functional and pale until the mid 90s, the Post-it then took on pop colours. Post-its also changed their shape - into arrows, hearts, teddy bears... there is something to suit all tastes, whether they be good or bad! A leader on the market, the 3M brand had to innovate to attract clients. In keeping with sensory marketing, the brand launched the scented Post-it in 2003.

But the current trend is for sustainable development. With its millions of pieces of paper stuck around the world, the Post-it was ecologically incorrect. A range using 100% recycled paper was therefore released in 2008.

So Post-it addicts can ease their conscience!



"Rising trends" : Sound design

Broadcast on

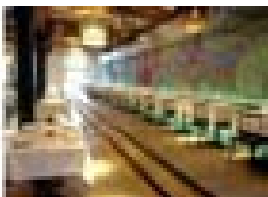
What do we notice when we discover a new product? Its shape, of course, and its colour. But also its smell, its feel, and ... its sound. To the point that a new discipline is acquiring increasing importance - sound design. Its aim is to find the least disruptive sound, or even the most appealing to the user's ear. The endeavour is facilitated by the latest techniques of sound synthesis and analysis. Chic ! presents a few explanations by sound designers.



"What to do with" chick-pea flour ?

Broadcast on 24 March 2009

Immediately spotted while she was working in the kitchen at Ledoyen, Flora Mikula today has her own restaurant resembling a boudoir. A true woman of the South, her cooking has also retained its mediterranean influence. We visited her restaurant "Les Saveurs de Flora" not far from the Champs-Élysées. That's where we sampled the pleasant chef's chick-pea flour.



"Insights" : The "Fifteen Amsterdam"

Broadcast on 1 May 2006

Star of British kitchens, young chef Jamie Oliver recently created an original concept - to teach cooking to youngsters who are trying to adapt to the professional world.

PROGRAM N°35



"Insights" : Violise Lunn in Copenhagen

Broadcast on 22 May 2007

We met designer Violise Lunn, who creates romantic clothes and has reinvented the Danish tradition of folded paper, integrating it into her dresses.



"A potted history" of Chupa Chups

Broadcast on

Strawberry, lemon, chocolate, vanilla or Coca Cola flavour - there are over fifty flavours of Chupa Chups. In other words, there's a flavour for everyone!

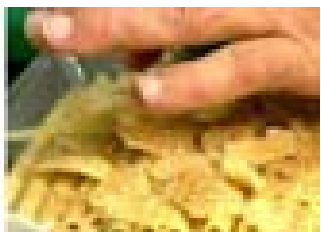
From Asia to America, via Europe, Chupa Chups are present in over a hundred and sixty countries. Everyone loves them. Four billion Chupa Chups are sold every year. The lollipop from Catalonia today enjoys international fame. Chupas were created by a Catalan called Enric Bernat. A sweet-maker by profession, he is the heir of a family of sweet manufacturers. His grandfather perfected the first cult sweet in Spain, a ball of caramelised sugar. He used the idea of the ball, stuck a stick in it and this gave rise to a new lollipop in 1958. At last, sweets that would not give children sticky and dirty fingers! Originally Chupas could be bought for one peseta, which immediately positioned them as a quality product. In the 1960s, the wooden stick was replaced by plastic. In 1969, Enric Bernat decided to redesign his lollipop's logo. He called upon the most fashionable artist of the time - painter Salvador Dali. It was Dali who designed the pretty flower inspired by a Marguerite. Just for the record - the name "Chupa" comes from the verb "chupar", Spanish for "suck". "Chups" is simply its abbreviation. The slogan "Chupa, chupa, chupa chups" therefore means "Suck the Chups"!



"Report" : Ayurveda

Broadcast on 22 December 2005

Indian wellbeing is called Ayurveda. This method, which consists of massages, yoga and meditation, was imported into France by Kiran Vyas. We give you some tips to recharge your batteries.



"What to do with" parmesan ?

Broadcast on 25 January 2008

Praised in the 14th century in Boccaccio's Decameron, Parmesan crossed the Alps with a Duchess of Parma who went to France to marry one of Louis XIV's grandsons. It rapidly found its way into French kitchens. Talleyrand sprinkled it into his soup and Molière, ate it everyday in later life. Chef Christian Constant has created a recipe - a pasta mille-feuilles topped with Parmesan.



Barber & Osgerby

Broadcast on 14 June 2006

Their work is present at all design fairs, has been awarded international prizes and is exhibited in the permanent collections of major museums. British design duo Barber and Osgerby have earned themselves a rock-solid reputation.

PROGRAM N°36



"Insights" : Christian de Portzamparc

Broadcast on 5 June 2007

Christian de Portzamparc is the only Frenchman to have won the Pritzker prize, the Nobel of architecture. His work as an architect and town planner is closely linked to the way he sees the city. Whether for his large buildings, his towers, or his portions of city, he creates spaces for users that always answer to the existing urban context. He breaks with the Haussmannian and Le Corbusier visions of the city, and creates a new style of convivial town planning with a human face.



"A potted history" of the Blow chair

Broadcast on 25 Septembre 2007

The story of the Blow chair started in 1967 in Milan in Italy, where a group of young architect designers De Pas, D'urbino and Lomazzi sought to create a new design for youth. Their thoughts therefore turned to objects and pieces of furniture that could be mass-produced, inexpensively. And for that, they used pneumatic technology. A total revolution! When in 1967 the Blow chair left the factory, it became the symbol of a new generation. From its very creation, the Blow was all the rage. Anti-snobs, anti-conformists, anti-bourgeois, anti-this and anti-that eagerly adopted it. Out went overly square, traditional sofas in which people sat a little awkwardly. From now on, trendy people would seat their guests on a Blow chair to get them nice and relaxed.



"Rising trends" : The return of the illustrator

Broadcast on 8 October 2007

Magazines had forgotten them a little, but now they're back - fashion illustrators are back with a vengeance, reconquering the ground they'd lost to photographers. Magazines are rediscovering paint, ink, pencil and watercolour, and even if computers get a look in here and there, the atmosphere of each illustrator remains unique, both realistic and dreamlike. We met several rising talents.



"What to do with" asparagus ?

Broadcast on 7 March 2008

Asparagus is a precious and delicate food. It has now become democratized and is widely eaten boiled, and served with a vinaigrette or a sauce. But it can also be cooked in the way chef Christian Le Squer suggests. His recipe for green asparagus, grilled grapefruit and tapenade sauce is simply mouth-watering!



"Insights" : Ton of Hollande (The Hague)

Broadcast on

Dutchman Ton of Holland is a colourful artist. For Chic!, he welcomes us to his home in The Hague. An immense, highly colourful living area, in his image. It is here where he lives, works and cultivates his art of living, surrounded by others. Chic! went to mingle with his creations and his friends.

PROGRAM N°37



"A week with..." The world of Alain Passard

Broadcast on 28 November 2005

A lot of ink was spilled when, in 2001, Alain Passard decided to stop serving meat at his restaurant "l'Arpège". He has since developed a menu based on in-season vegetables. He then went on, in September 2002, to create a vegetable garden at Fillé sur Sarthe to supply his kitchen. Alain Passard started serving up flavours that respected the authenticity of his produce, preserving their colour, their essence, and their perfume. With three Michelin stars since 1996, the chef seeks to get the most out of produce, with the permanent desire to respect it.



"Insights" : Hermès scarves

Broadcast on 3 February 2009

The Hermès scarf, a classic of chic and conservative elegance, recently celebrated its 70th birthday. The scarf is a veritable institution, throughout the world one is sold every 30 minutes. To renew its range and add a modern touch, Hermès has called upon a slightly rock'n' roll young designer - Bali Barret. A designer of chic and cheerful basics, in 2003 she agreed to take over the artistic direction of ladies' silks at the respected luxury establishment. CHiC ! discovers a harmonious blend of two different worlds.



"Rising trends" : Designer offices

Broadcast on 4 December 2007

We've all been in dull offices, with worn floors, greying curtains, kitsch calendars on the wall and a few tired plants in a feeble attempt to decorate the place. But design and architecture are now making those offices a thing of the past. Designers are now working on offices and refining their atmospheres. From the furniture to the office area itself, not forgetting the kitchen, everything is thought out according to criteria of comfort and beauty, so that people can work differently. And very probably, from the boss's point of view, so they can work more productively!



"What to do with" butterbeans ?

Broadcast on 2 January 2009

When we talk about beans, it's not exactly clear whether we mean the fruit, the seed or the plant. Butterbeans are a tasty and inexpensive pulse. In recipes, the different varieties are often interchangeable. Their flavour is less strong than the kidney bean and they soak up the flavour of the food they are cooked with. The chef at the "Louis XIII" restaurant, Manuel Martinez concocts a recipe using butterbeans, tomatoes, whiting and vinegar.



"Insights" : Ben Van Berkel

Broadcast on 26 March 2008

The world of Ben Van Berkel is resolutely happy. Among this Dutch architect's achievements are one of the largest weighbridges in Europe, a futuristic shopping centre in Seoul and a old bunker transformed into a tea room. Wherever he operates, Ben Van Berkel likes to create the unexpected and arrange surprising trails, thanks to a clever blend of full and empty spaces, of colours, and of pivoting areas.

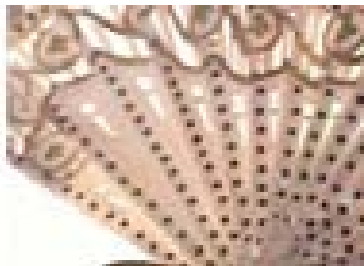
PROGRAM N° 38



"Insights" : Jürgen Bey

Broadcast on 4 December 2008

Engaging in critical design in an attempt to understand the world, is how Dutchman Jürgen Bey defines his work. A pillar of the "droog design" movement, he breaks away from the sobre and conceptual works of the years 80-90. For this artist/philosopher, all creations must answer the basic questions - how to act, how to look and what to look at.



"A potted history" of the fan

Broadcast on 21 November 2007

Still a cult object in Spain, the fan is an indispensable accessory for any flamenco dancer. But it also relates the history of seduction, Spanish-style. Held in the right hand in front of the face, it means "follow me". Turned around it means "we are being watched". Placed on the right cheek it means "yes", on the left it means "no", and on the lips it means "kiss me"!

It was a Japanese craftsman who invented the fan in the 7th century, taking his inspiration from the wings of a bat. In the 16th century, the fan was introduced to all European courts. It went down a treat in Italy. Then it arrived in France, thanks to Catherine de Medici. During this period, French masters became experts in the art of making fans. Today, it is in Spain that they are always precision-made. In wood, mother-of-pearl, ivory, horn, silk, feather or lace, there is a fan for every taste and every rank of society. For Spanish women, the fan remains a fashion item to be matched to an outfit. Each Spanish woman has four different fans on average.



"Rising trends" : Living at La Pedrera

Broadcast on 12 December 2008

We take you to one of Gaudi's major creations. Nearly a century after it was built, La Casa Mila, knicknamed La Pedrera - the quarry - remains just as revolutionary. It boasts the curved and organic shapes the modernist architect was so fond of. But La Pedrera is not just a gem of architectural heritage, people also live there.



"What to do with" sea bass ?

Broadcast on 9 May 2008

On today's menu: a typical fish of the warm Mediterranean waters - sea bass. We asked Rougui Dia, the young chef at the 144, the restaurant run by the la Pétrossian establishment, to prepare it for us. Specialising in sea produce, she concocted a light and delicate dish, in between a crab risotto with botargo, and a sea bream cooked on a tartare of algae.



"Insights" : Christian Lacroix at the Hôtel des Petits Moulins

Broadcast on 6 April 2007

In the Marais district in Paris, Christian Lacroix has decorated a hotel. Some of the rooms are inspired by England in the sixties, others boast wallpaper made from some of his sketches. The bar combines an English retro 50s style with a French open-air dance hall style, and there are also various impromptu collages done by the designer.

PROGRAM N°39



"Insights" : Christophe Coppens, a man of many creative talents

Broadcast on 16 February 2006

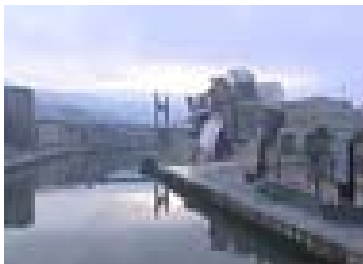
The world of Christophe Coppens is as surprising as his talent is multiple. A director, milliner, artist, and fashion designer, this creative talent from Brussels is highly ebullient. He welcomes us to his workshop containing numerous surrealist creations.



"A potted history" of the Volkswagen combi

Broadcast on 6 May 2008

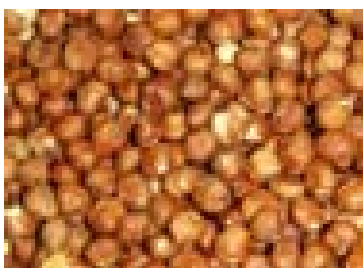
It embodies the 1960s, holidays, freedom, the flower power spirit, Woodstock and a hippy way of life... At a time when peace and love were the main values for youth, this sort of minibus symbolised both far away destinations, such as Katmandu, and an ideal of community living. In the midst of the wave of psychedelia, hippies customised it, decorating it with flowers and hearts. The Volkswagen Combi, still called "Bulli" or "Transporter" is today a veritable mobile legend. The Volkswagen Combi has celebrated its sixtieth birthday. Created in 1947 by workers at the Wolfsburg Volkswagen factory, it was originally intended to transport heavy bodywork panels. There was only one model and it was purely functional. It wasn't until a Dutchman called Ben Jon, who imported Volkswagens into Holland was totally taken with its design and its robustness that the Combi as we know it was mass-produced.



"Rising trends" : The new face of Bilbao

Broadcast on 29 August 2008

It was a unique urban experience to transform a run down city into a laboratory of architectural ideas, thus placing it at the forefront of modernity. And the challenge was successful, thanks to the daring buildings by Franck Ghéry, Norman Foster and Zaha Hadid, placing Bilbao fairly and squarely on the world map. It has now become the world capital of a certain architectural renewal. Chic takes you on a guided tour!



"What to do with" praline?

Broadcast on 28 November 2008

This blend of sugar and browned hazelnuts is irresistible. In Brussels, they eat it in large quantities to get themselves through difficult winters. Christophe Michalak, a specialist in inventive and highly coloured desserts, creates a dessert around the delicacy, with echoes of childhood delights.



"Insights" : The Meker workshop, natural creations

Broadcast on 4 May 2006

We meet with a couple of very natural young Dutch designers. In their workshop, Thÿs and Janny go about their designs in harmony with their philosophy of life. They reveal to us their way of living and creating.

PROGRAM N°40



"Chic ! meets" : Juan Amador

Broadcast on 26 mai 2008

This week's creative talent is chef Juan Amador. His penchant for experimenting and his molecular adventures have earned him increasing recognition, but despite this success, he continues to seek out new flavours to stand out from commonplace cuisine. A philosophy he puts into daily practice at his restaurant in Langen, a few kilometres outside Frankfurt.



"A potted history" of the Coconut chair

Broadcast on 6 February 2007

It's the story of an American designer, Georges Nelson who loved to create furniture that was aesthetic, practical and philosophical. All his creations had to embody the idea of progress and modernity. He worked with the greatest names of his era, Charles and Ray Eames, who invented the molded shell, and Isamu Noguchi, who designed the famous Akari lamps. In the 1950s, he had fun inventing two completely offbeat armchairs - the Marshmallow Bench and the Coconut Chair. The idea behind the chair was to reproduce the form of a shell. Georges Nelson took his inspiration from shapes in nature to design a totally curved chair. Moulded in plastic and glass fibre, supported by three small chrome legs, the Coconut Chair met with huge success particularly among wealthy American industrialists. 82 cm high, 104 cm wide, and 84 cm deep, the Coconut Chair embodies simplicity, comfort and mobility. The Coconut Chair today resides in the most prestigious museums. It has become a veritable 20th century design icon.



"Rising trends" : Concrete jewellery

Broadcast on 26 December 2006

Jewellery designers, like Patrice Fabre and Marie-Françoise Rouy are taking their inspiration from increasingly surprising sources, particularly from concrete.



"What to do with" oranges ?

Broadcast on 30 March 2007

We asked top pastry chef Pierre Hermé what to do with an orange, a fruit that is omnipresent in Spain. Especially for Chic, the Parisian pastry chef concocted an exceptional dessert.



"Insights" : Joris Laarman

Broadcast on 24 November 2008

You've probably already heard of the young trio of Dutch designers, the Demekersvans. Today we meet their neighbour in the workshop next to them in Rotterdam - Joris Laarman, another design prodigy. Like the Demekersvans, he was noticed at the Endhoven design school by the great priestess of trends, Li Edelkoort. The young man's talent carried him along... and he earned immediate recognition. Blending poetry and experimentation, Joris Laarman's objects and pieces of furniture have already become design classics and are now on display at major international biennials.