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PAGE 84

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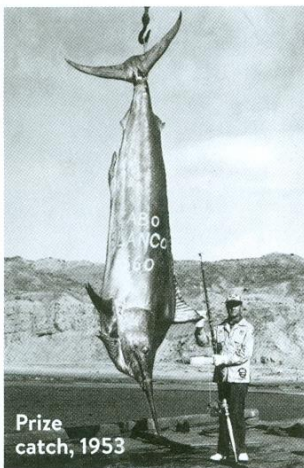
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Prize catch, 1953

TRENDING
A TRUE FISH TALE IN PERU

By **COSTAS CHRIST**
Some 2,500 square miles of ocean are at stake off northern Peru—they could become part of a new ecotourism project or be turned over to more oil drilling platforms. In the 1950s, Peru's **CABO BLANCO FISHING CLUB** was a famous rod-and-reel outpost—the world record black marlin (above), weighing 1,560 pounds, was caught here. Hemingway visited, along with other celebs. Today, giant marlin and big tuna have been decimated by industrial fishing, the club lies abandoned, and local villagers struggle to get by.

Enter José Koechlin, a Peruvian visionary who plans to resuscitate the property as an ecolodge catering to catch-and-release fishermen, surfers (the waves are rad here), and other ocean lovers. After years of searching, he located and restored the *Miss Texas*—the boat that Hemingway used. “We can create a new marine reserve to revive the sea and improve the local quality of life,” says Koechlin. Meanwhile, oil companies continue pressuring the Peruvian government to let more drilling in. Here’s hoping Koechlin wins this one.

LOCAL FLAVOR

A Taste of Old Europe

IN VIENNA, WIENER SCHNITZEL IS GOLDEN By CARLA WALDEMAR



A waiter serves schnitzel at Café Central.

WIENER SCHNITZEL—an unassuming breaded, fried veal cutlet—has so captured Vienna’s taste buds that it bears the city’s very name (Wien = Vienna). Yet Austria’s national dish may actually have originated in northern Italy as *costoletta alla Milanese*, a similarly prepared slice of veal. Legend has it that in 1857 Austrian Field Marshal Joseph Radetzky brought the recipe back from Italian territories under the Habsburg rule, adding a note in his report to the emperor about a “deliciously breaded veal cutlet.”

Making Wiener schnitzel is easy. Pound the meat to an even thinness, coat it in flour, then egg, then with bread crumbs. Fry it to a golden brown and serve with a wedge of lemon and a side of potatoes. Although those stretching a budget may substitute pork, it’s not the real deal if it doesn’t start with veal. That’s the drill at 138-year-old **Café Central**, across from the Spanish Riding School in the city center, where live piano music adds flavor to the schnitzel and strudel. At **Café Ofenloch**, where Franz Schubert once dined, waitresses deliver generous slices of Wiener schnitzel with crispy, bubbled crusts. **Vestibül**, a cellar-like hideaway attached to the Burgtheater, serves a modernized schnitzel, with a crumb coating that has been rendered thin as a hankie.

“Wiener schnitzel is a traditional part of Austrian cuisine that tastes both young and old,” says Vestibül’s chef, Christian Domschitz. “And it’s enjoyed by all.” Add a stein of beer and consider yourself a local.

ATLAS

Vienna, Austria



The chef of **Figlmüller Wollzeile restaurant** (circa 1905) hammers each schnitzel out to 12 inches in diameter—the size of a dinner plate.

INTERNATIONAL GAME FISH ASSOCIATION (FISH); CAFÉ CENTRAL AT PALAIS FERSTEL (WAITER); INTERNATIONAL MAPPING