

Celebrating the art of Yayoi Kusama, a Zürich design museum makes a comeback, South Korea dances to a different beat and a new magazine that's by chefs, for chefs. [Read this email online.](#)



The MONOCLE MINUTE

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'Toothache' is a by-chefs-for-chefs publication with bite and plenty of stories

ART



Learn about love

Three exhibitions, including a major retrospective in Japan, celebrate the work of Yayoi Kusama.

It's a big month for Yayoi Kusama. The Japanese contemporary-artist will be turning 89 in a few weeks and three shows devoted to her work are opening this weekend alone. It has been more than

half a century since Kusama left her hometown of Matsumoto, so it's only fitting that the city's museum of art has opened a major retrospective called "Yayoi Kusama: All About My Love" to celebrate the institute's 15th anniversary. Simultaneously "Infinity Mirrors" has opened at the Art Gallery of Ontario in Toronto after a successful run in the US and "Small Pumpkin Paintings" launched at London's Omer Tiroche Gallery. Kusama's creations help her to confront the hallucinations she has battled since her early childhood (pumpkins features prominently). Her art is made to efface the self and it will let you escape the here and now too.

Image: Getty Images

DESIGN



Making a comeback

The Zürich Museum for Design has reopened its doors and is keen to reassert itself in the city.

After three years of extensive renovations, the original location of Museum für Gestaltung, or the Zürich Museum of Design, reopened its doors on Friday with festivities planned over the weekend. The main goal of the renovations was restoring the **listed building's** gallery to its original state by removing an unsightly raised floor that had been added in the 1970s. The museum has also announced plans to strengthen its presence across the city: a new lakeside

outpost in the Pavillon Le Corbusier will open its doors in 2019. The extension of the museum will continue to promote design heritage and add a must-see attraction to the city for visitors and residents alike.

CULTURE

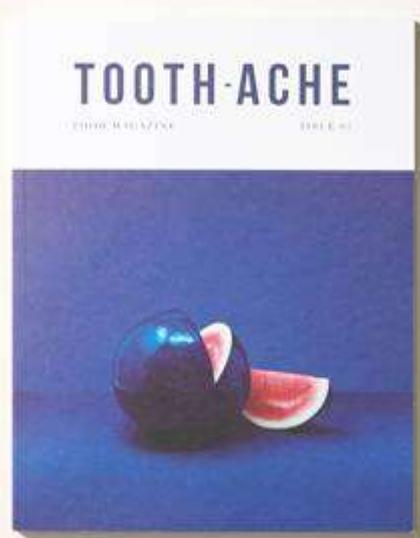


Different beat

South Korea's most exciting music producer is getting summer started early.

Peggy Gou is one of those DJs on the cusp of having to call back the world's festival and club programmers and say, "Maybe next year"; such is the busyness of the burgeoning South Korean producer. This weekend's must-listen release is *Once*, Gou's latest EP, which is packed with everything from 1990s techno, 1980s house and Korean rap. Gou sings in her mother tongue on "It Makes You Forget (Itgehane)" until it becomes a mesmerising mantra over crisp beats and 1990s synths. Gou sounds like a shoo-in for sound of the summer. To hear her at her best, however, it's best to see her live: the DJ plays São Paulo, Oslo, London and Miami this month. Have turntable, will travel.

MEDIA



Now we're cooking

'Toothache' is a by-chefs-for-chefs publication with bite and plenty of stories to savour.

Chef-turned-publisher Nick Muncy knows how to make delicious things – and things delicious – and in his own words **“naively” thought that starting a magazine was going to be “easy”**. Despite the pitfalls of being editor, art director, designer and distributor in chief, his gamble paid off with *Toothache*. He draws on his experience, having worked in the restaurant industry since the age of 17 before honing his skills as a pastry chef in San Francisco and even being nominated for a James Beard Award for Outstanding Pastry Chef in 2017. **“I hated how the typical food magazines pitched horrible stories to chefs like, ‘10 Best Summer Blueberry Dishes’,” says Muncy. “There weren’t many magazines that focused on fine-dining chefs.”** Just-launched issue two continues the fine work of Muncy’s first: expect an in-depth natter about Asian nosh with two top chefs, some tips on creating extremely cultured butter and a pristinely printed affair brimming with lip-smacking recipes galore.

FROM MONOCLE 24
RADIO



Congestion charge

The Urbanist

As London marks 15 years since it started getting cars off the streets with its congestion charge, we turn the spotlight to the UK's roads. Does the congestion charge go far enough?

→ [Listen to the episode](#) (30 mins) 

Image: Getty Images

FROM MONOCLE
FILMS



Paris retail: La Grande Epicerie

The newly opened La Grande Epicerie on the Parisian rive droite celebrates the importance of physical retail. Monocle Films pays a visit to admire the heritage brands and tasty produce.

→ [Watch the film](#) (5 mins) 

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