



STORIES OF MODERN BUSINESS

JUNE/JULY 2020  
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# Courier

## Fresh starts

Be a better leader in tough times

Reopen safely and profitably

New ideas and clever pivots

kopris

+ 2020  
**SUSTAINABILITY  
SPECIAL**

Copenhagen cafes + Go zero-waste + Start a yoga practice + Grow slow  
+ Shanghai dreams + Worker co-ops + Raise a happy dog



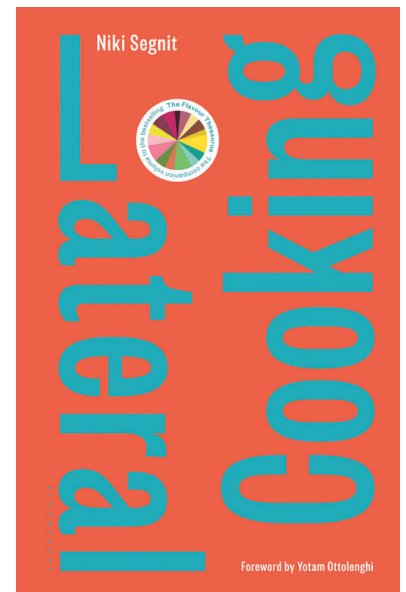
£5.00 UK | \$8.00 US



## UNA LOU ROSÉ

\$40 FOR A BOX OF 4

Summer beckons with this **canned rosé** from Andrew Mariani, co-owner of northern California's Scribe winery, and his wife Lia. Named for their daughter, Una Lou is a celebration, with notes of white peach, jasmine, and wild strawberry. Chill a four-pack for that first post-lockdown picnic. @unalourose



## LATERAL COOKING BY NIKI SEGINIT

£35

Niki Segnit's new **cookbook** takes 12 basic culinary categories then expands them with clever tweaks, for intuitive cooking. @nikisegnit



## ROSE

FROM \$22

A more refined take on **cannabis-infused treats**, these seasonally flavoured turkish delight edibles offer a sweet high. @rose\_losangeles



## KOLLO

\$39 (CASE OF 6)

Kollo's luxury **cold-brew iced tea** is made in Los Angeles from organic, single-source tea leaves, free of preservatives and flavourings. @kollo



## MARK T WENDELL

\$18 PER 8OZ

The brand's signature black tea has a delicate, smoky flavour. Follow the steps on the tin to get the best from each infusion. @marktwendelltea



## TONKOTSU

£6.95

**Japanese chilli oil** from a beloved UK ramen restaurant; the umami flavour gets an extra kick from fermented scotch bonnets. tonkotsu.co.uk

**ROSE EDIBLES  
ARE MADE WITH  
FRESH FRUIT AND  
ROSIN, PRESSED  
FROM WHOLE,  
SINGLE-STRAIN  
CANNABIS BUDS**