

Round Circle

A black and white photograph of a martini glass filled with ice and olives. A dynamic splash of liquid is captured mid-air, erupting from the rim of the glass. The background is dark, making the glass and the white text stand out.

Issue 01-2025

Through the Glass

Where Photography Meets the Perfect Pour

Antigua, Guatemala
Timeless - Moments

Eric Paz
From Pan to Plate

Lane Cheevers
Playing With Fire

Miri-Umm

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Round Circle

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From the Editor

Photography is more than images, it is memory, culture, and ritual of seeing.

Round Circle begins as a space where visuals and words come together to create meaning without compromise and without noise.

In this first issue we explore rituals of drinking the craft of the kitchen, and the essence of performances that connect community. Each story is a fragment of a larger circle: experiences that gather people, places, and time.

This is only a beginning. *The circle will keep expanding.*

Javier Shirley
Editor-in-Chief



Through the Glass

Where Photography Meets the Perfect Pour

Photography by Javier Shirley

Tequila Ritual

Salt, lime, and fire in the throat.

A tradition of strength, shared between friends

*“Every glass carries a ritual,
every sip a memory”*

Citrus & Herb Elixir

A lighter touch. Mint, lemon, and sparkling water dance together, refreshinng and timeless.



Whiskey, Extra Special

Amber warmth in a glass — a spirit built on patience, oak and fire.





“Beer is proof that simplicity can hold eternity in a vessel of foam”



*The Craft Begins Here
Polished steel, ice, and motion.
The shaker gives rhythm, form,
and soul to every cocktail.*

*The Colors of Celebration
From vibrant reds to crystal
blues, cocktails are more than
drinks — they are moments
captured in a glass*





Wine poured slow, stories poured deep. A glass that connects tradition with the present.

*The classic blend: dark rum meets Coke.
The mix that never goes out of style.*



From the sparkle of bubbles
to the depth of aged spirits,
every drink is more than
liquid, it's a moment,
a story, a ritual.
And through the lens,
each glass becomes
a celebration of
culture and craft.



Antigua, Guatemala

Timeless Moments

Photography by Javier Shirley



"Tradition marches on, but patience belongs to the young"



"The smoke carries prayers, the streets carry history."



Field Notes from Antigua

Walking through Antigua is like stepping into a dialogue between time and silence. The cobblestones echo with centuries of processions, whispers of incense, and the slow rhythm of daily life. I arrived without expectations, only with my camera, and found myself tracing shadows across ruins, markets, and the faces of those who carry history in their eyes.

Every corner held a story: children waiting for the procession, old walls breathing with age, women weaving as if each thread tied past to present. Photographing Antigua was not about capturing beauty, it was about surrendering to a city that resists the rush of the world.





ALTO

DOBLE VIA

Time speaks in faces



“Generations pass, but the threads, the colors, and the dignity remain”

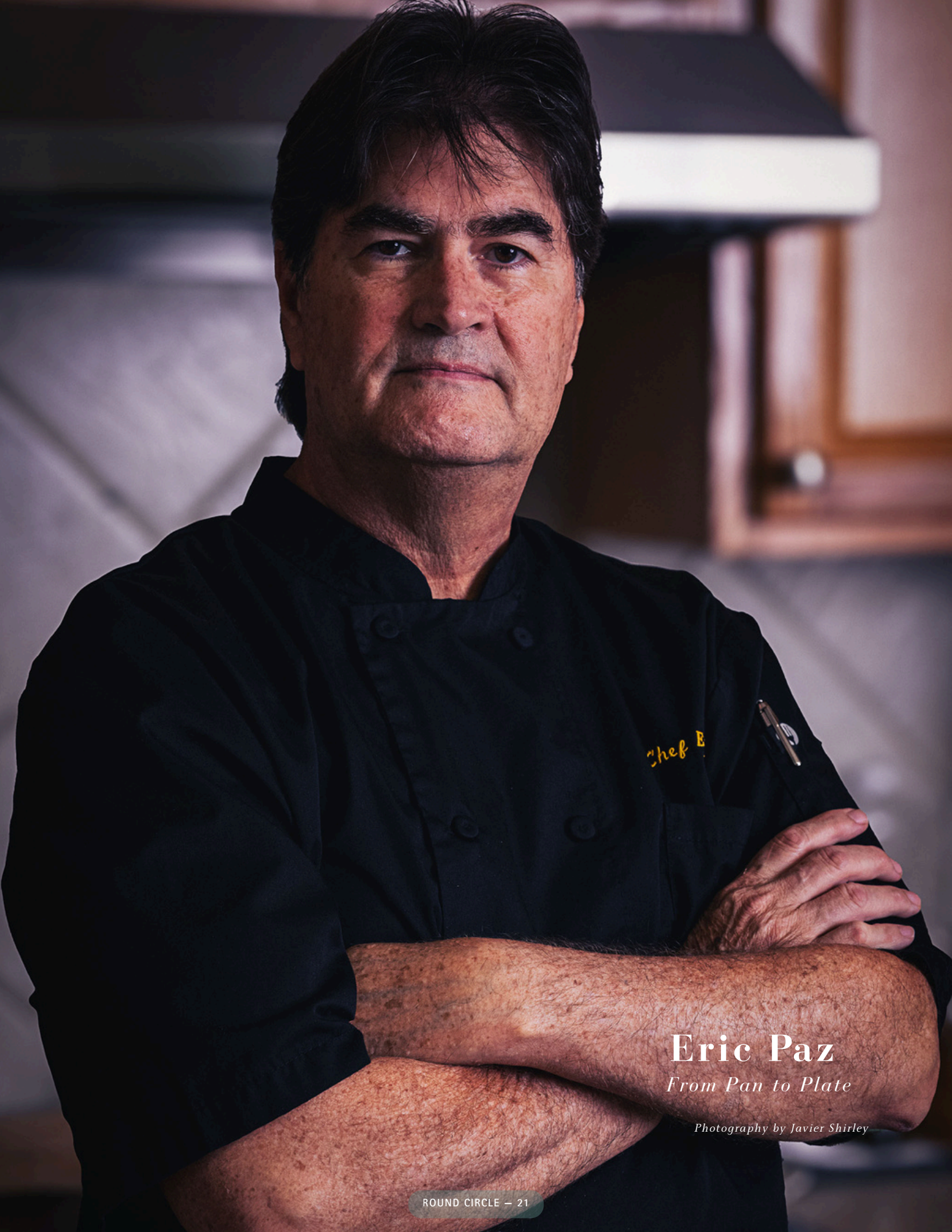
"Childhood and tradition meet in this frame: a fragile line of girls wearing hand-made dresses, standing at the threshold of time. Antigua remind us that rituals are not repeated, they are remembered. Each face is a mirror of those who came before, each veil a reminder that beauty is not fleeting but carried, generation after generation. To leave Antigua is to carry its silence within."



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Chef E

Eric Paz

From Pan to Plate

Photography by Javier Shirley



“In the kitchen, craft is built one knife cut, one sauce, one service at a time. It’s earned, never claimed.”

For Eric Paz, the kitchen was not born out of romance but necessity. “At first, it was necessity, I needed to eat, and I wanted to eat well,” he remembers. But what began as survival quickly evolved. Curiosity slipped in, transforming recipes into revelations. Each new dish felt like discovery, and before long, the kitchen had become the place where he felt most alive. Looking back, he admits, “Maybe it was destiny after all.”



Destiny, however, is not enough to sustain a life in food. What grounds Eric is craft. To him, craft is patience, precision, and humility the discipline to do things right even when no one is watching. "In the kitchen, craft is built one knife cut, one sauce, one service at a time. It's earned, never claimed."



"The fire has taught me respect. It gives life to every dish, but it can also destroy it in a second."



His philosophy is not about excess or complexity but harmony. A dish is finished when every element has a purpose and nothing feels forced. Flavor, texture, and presentation must exist not as competitors but as companions. “When they align not competing, just complementing, that’s when I know it’s ready to leave my hands.”

Eric moves between structure and instinct as easily as he moves between stove and cutting board. Recipes and techniques give him consistency, but instinct breathes life into his work. “Structure gives me consistency; instinct gives me life. That’s when cooking becomes art instead of repetition.”

If he had to define himself through ingredients, he would choose olive oil, garlic, and wine. Modest, timeless, and essential they bring everything together without demanding the spotlight. For Eric, they embody balance, warmth, and generosity, qualities he hopes to infuse into his food and into the experience of sharing it. Precision, too, is central. For him, beauty lies not in grand gestures but in the smallest details. “Every cut, every temperature, every second matters, not to control the dish, but to honor it. True precision isn’t mechanical; it’s a form of care.”

Above all, the fire has been his greatest teacher. The flames that animate every dish remind him daily of respect and restraint. “The fire has taught me respect. It gives life to every dish, but it can also destroy it in a second. Mastery in the kitchen and in life, comes from balance, patience, and humility.”

In the end, Eric’s story is not just about cooking. It is about the quiet discipline of craft, the humility of precision, and the courage to let instinct lead. His passion is not only in the pan, it is the fire that keeps him searching, creating, and giving.

Eric Paz

From: Panama, Panama City

Lives in: Austin, Texas

Specialty: Mediterranean & Spanish cuisine.

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“When flavor, texture, and presentation align, not competing, just complementing, that’s when I know a dish is ready.”



Lane Cheever

Playing With Fire

Photography by Javier Shirley



"I'd like people to be inspired and know anything is possible."

At 28, Lane Cheever says he has conquered his fear of fire by practicing with it every single day. Born in McAllen and based in Edinburg, Texas, he discovered flow arts at a festival with a friend in early 2023. Since then, spinning fire has become more than a hobby: "It's my therapy," he says. The music gives him rhythm, and constant awareness of his surroundings gives him safety. What once sparked fear now fuels exhilaration.

His first performance took place at a beach party. "I was nervous and not nearly as skilled as I am today, but the crowd still loved it," he recalls. From there, his stages grew: city events in Edinburg, the haunted attraction Toluca Ranch, and multiple downtown bars. It was at Toluca Ranch, performing for 1,000 people, that he felt the defining shift. "The crowd was cheering the entire time and gave me massive applause. I knew in that moment that I had made it as a professional."

That breakthrough didn't happen by accident. Lane trains daily, weaving fire practice into his routine as naturally as others might go to the gym. "I practice every day it's how I balance life. It's my form of therapy," he explains. The result is confidence: "I used to feel nervous. Now the fear is gone. It's pure adrenaline, and I love sharing it."



His ambition is simple but bold: to become the best, knowing there's no ceiling in this craft. "There's no end to it, and that's what I love the most," he says. The endless progression keeps him hooked, there's always a new move, a cleaner transition, a deeper connection with the audience.

For spectators, he hopes to ignite something beyond entertainment. "I'd like for people to be inspired and know anything is possible if you put your mind to it." Fire, to him, is not a trick but a language: first comes respect, then discipline, and finally, expression.

From small bars to thousand-strong crowds, Cheever's story is already a testament to how quickly dedication can turn nerves into mastery. The next chapter—larger stages, sharper productions, and wider recognition will be written the same way he's written every step so far: one daily session at a time. Because for Lane Cheever, fire isn't just spectacle. It's therapy, adrenaline, and proof that fear can be transformed into light.



*"Now the fear is gone.
It's pure adrenaline."*

“At Toluca Ranch I knew I had made it as a professional.”



Lane Cheever

Age: 28

From: McAllen, Texas

Lives in: Edinburg, Texas

Started: January 2023

Stages: City of Edinburg, Toluca Ranch Haunted House, downtown bars

Routine: Daily practice (“my therapy”)

Goal: To be the best; there is no ceiling in this craft

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“From a nervous first show on the beach to commanding a thousand-strong crowd, Lane Cheever has already proven that fire can be transformed into light. The next spark? Whatever stage dares to hold him.”

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Round Circle exist to honor photography as narrative,
memory, and presence.



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