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ON THE COVER: WHITE PEACH SANGRIA FROM BUFFALO'S AT THE INN AT PALMETTO BLUFF, A MONTAGE RESORT
PHOTO BY: ROBERT KAUFMAN

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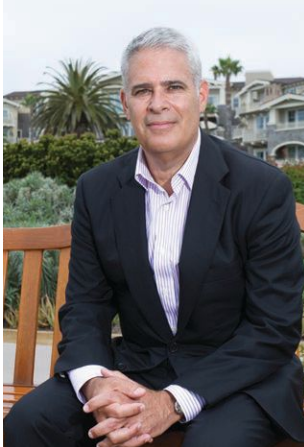
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Welcome

FOUNDER'S LETTER



Welcome to Montage!

While the summer issue of *Montage Magazine* is always the most fun to put together, it's also the most challenging. The first things that come to mind are always the tried-and-true classics—soaking in the sun, alfresco dining, playing in the waves—and we do our best to celebrate those traditions. On the other hand, at Montage, we're always looking to add in a bit of the unexpected.

It's why we continue to highlight all five of our existing Montage properties in Beverly Hills, Deer Valley, Kapalua Bay, Laguna Beach and Palmetto Bluff, and why we're thrilled to announce our latest development: Montage Los Cabos, on the sweeping shores of Santa Maria Bay in the enclave of Maravilla Los Cabos. It's our first international venture, and one we're sure will bring something new while continuing to offer the comfortable luxury and anticipatory service that is expected of Montage. The property will open its doors in 2017, and we can't wait to welcome you to this exciting new destination.

For this issue, we enlisted the help of some locals to tell us all about what makes Park City special this time of year in our feature on page 50. We also delve into some activities that are far from your run-of-the-mill summer pastimes with articles on rock climbing (page 70), art camps (page 42) and yurts (page 38). Storytelling, something near and dear to our hearts, also gets an unlikely spin in our interviews with best-selling author Brad Meltzer (page 78) and the leaders of the recent podcast revolution (page 74).

While adventuring into new territory is one way to keep things fresh, we'll always return to some summer traditions, like sangria, which gets some local twists at Montage (page 28); also in this issue, our expert chefs show us the new way to barbecue (page 66).

No matter how you choose to spend this summer, we hope you take the time to make some of your own new discoveries. Whether you're taking a trip to a place you've never been or turning the pages of a book you've never read, you never know what you might find.

Warmly,
Alan J. Fuerstman
Founder and CEO

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WEEKEND BRUNCH

Saturdays and Sundays throughout the summer, Montage Beverly Hills

Every weekend, The Rooftop Grill elevates daytime dining with an expansive brunch spread.

The menu includes sweet starters such as fresh fruit and Belgian waffles, eggs any way you like them, light bites like lettuce wraps and heartier dishes including chicken and waffles. Diners can also enjoy bottomless mimosas, Bellinis and bloody marys. (310-860-7990)

in the country and showcases the bounty of Hawaiian cuisine. The schedule of events includes several wine seminars, tastings, a seafood festival and a golf tournament. Attendees will also have the opportunity to attend cooking demonstrations with celebrity chefs such as Michael Mina and Charlie Palmer. (kapaluawineandfoodfestival.com)

MONTAGE BEVERLY HILLS CONCERTS ON CANON

Thursdays June 4 to Sept. 3, Beverly Canon Gardens

The landscaped gardens adjacent to Montage Beverly Hills are the ideal setting for an array of evening performances from classical and jazz musicians to popular local bands. Attendees are welcome to bring along a picnic basket and enjoy music from many genres under the stars. Shows start at 6 p.m. and 7:15 p.m., with different performers each week. (beverlyhills.org)

SUNDAY MOVIE NIGHTS

Select Sundays June 7 to Aug. 9, Beverly Canon Gardens
Enjoy a movie screening under the stars on select Sundays throughout the summer months. Showings start at 8:15 p.m. and are projected on a 20-foot inflatable screen. Seating is first come, first served, but there is plenty of open space to spread out a blanket and enjoy a casual evening with lighthearted cinema. (beverlyhills.org)

MONTAGE DEER VALLEY 12 WONDERS OF PARK CITY

Weekends in August, Park City

Montage Deer Valley encourages guests to experience all of the hidden gems Park City has to offer, so the resort has dedicated a week of summer to each item on its list of the city's 12 wonders. The concierge team is on-hand to help find the perfect activity for day or night, whether it's exploring the great outdoors, shopping, taking in the sights on a scenic drive, learning about the area's rich history or savoring a gourmet meal. (montagehotels.com/deervalley)

DEER VALLEY MUSIC FESTIVAL

Select dates July 4 to Aug. 14, Deer Valley Resort

Summer is the season for music in Park City, and the Deer Valley Music Festival has six weeks of performances in varied genres. The festival kicks off on Independence Day with a patriotic performance of Broadway songs; the schedule also includes classical acts from the Utah Symphony, as well as popular names like Smokey Robinson, Kristin Chenoweth,

Diana Krall and Frank Sinatra Jr. (deervalleymusicfestival.org)

MONTAGE KAPALUA BAY KAPALUA WINE & FOOD FESTIVAL

June 11-14, Kapalua Resort

In its 34th year, the Kapalua Wine & Food Festival is the longest running food and wine celebration of its kind

UNCORKED WINE SERIES

Sundays at 5 p.m.,

Montage Kapalua Bay

Resident wine expert and travel enthusiast, Vanessa Lampson,



Pageant of the Masters is a presentation of tableaux vivants that draws large crowds.

takes guests on a vinous journey around the world at Cane & Canoe Bar. Each week, the sommelier presents an array of sips hailing from different countries and continents that's meant to provide insight into the many ways grapes are grown, harvested and made into wine. Davis Hood, sous chef at Cane & Canoe, will also offer light appetizers created to pair with the week's drink selections. (montagehotels.com/kapaluaabay)

MONTAGE LAGUNA BEACH

STUDIO'S NEW MENU

Nightly, Montage Laguna Beach
Food enthusiasts have new territory to explore at Studio, where Executive Chef Craig Strong and his team have introduced a lighter menu that diners can enjoy at the bar or at the community table for a more social experience. Although the dishes are less formal—think chilled oysters served with habanero sauce, tuna tartare accompanied by spicy aioli and black garlic crisps, and fried cauliflower with curry yogurt cream—the selection maintains Studio's signature creativity and exceptional seasonal flavors. (949-715-6420)

PAGEANT OF THE MASTERS AND FESTIVAL OF ARTS

July 8 to Aug. 31, Irvine Bowl
A cornerstone of Laguna Beach's summer arts scene, the Pageant of the Masters brings works of art to life, recreating masterpieces with imaginative set design, makeup and costumes. This year's show explores "The Pursuit of Happiness" and showcases images of people throughout history and the pastimes that brought smiles to their faces. Be sure to keep your ticket to the pageant for admittance into Festival of Arts, the nation's oldest juried fine art show with workshops, demonstrations, and food and wine tastings. (foapom.com)



PIGS AND SWIGS BEER DINNER

Sept. 6, Moreland Landing, Palmetto Bluff

Palmetto Bluff celebrates Labor Day with a Lowcountry cookout. The annual tradition will take place at Moreland Landing, which overlooks the May River. The final tastes of summer will be present with roasted oysters and pork with traditional Southern sides. Wash it all down with brews and root beer from local businesses to pair with every plate. (montagehotels.com/palmettobluff)

MIND-BODY YOGA WORKSHOP

Sept. 19-20, Montage Laguna Beach

Make holistic health a priority with a series of workshops offered on Saturdays and Sundays at Montage Laguna Beach. The program includes a restorative two-hour yoga class, a 60-minute treatment at Spa Montage and lunch at the spa pool. September 19-20, Montage welcomes Diana Christinson to guide guests through meditations and to host a weekend workshop on strengthening and understanding our own minds. Christinson will also lead workshop participants on an optional beach hike. (949-715-6010)

THE INN AT PALMETTO BLUFF, A MONTAGE RESORT SUMMER CONCERT SERIES

Select dates through Aug. 11, Village Green

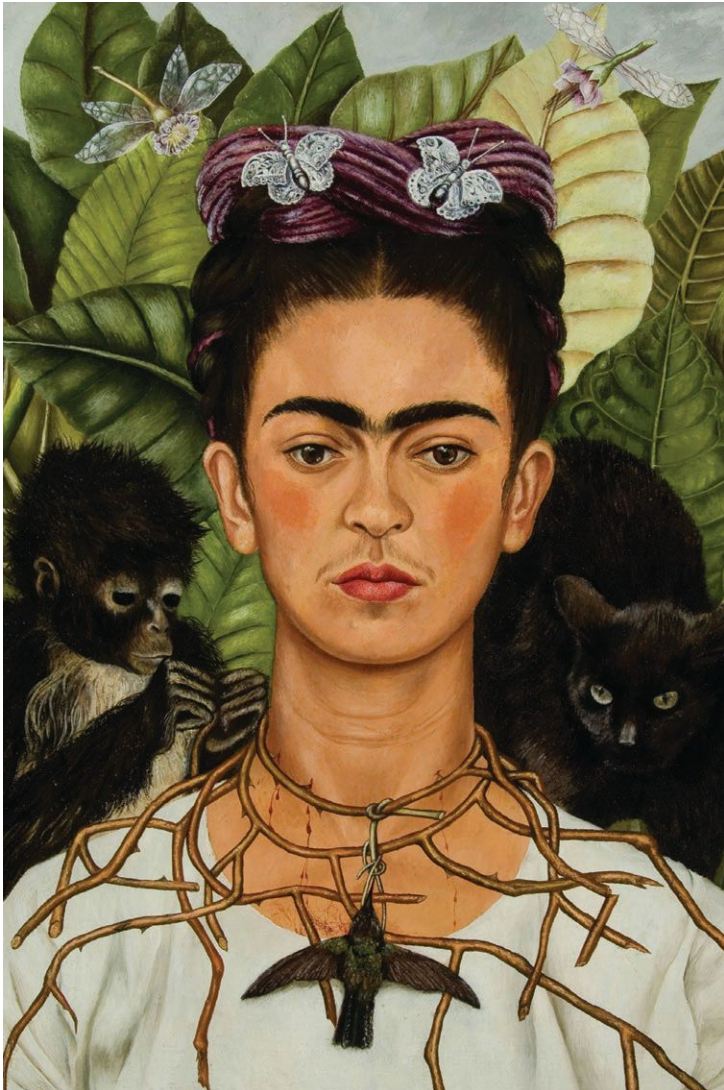
Tuesdays at Palmetto Bluff are a little sweeter with outdoor concerts for a good cause. The schedule includes Deas-Guyz (June 9); Whitley Deputy and the B-Town Project (June 23); The Bushels (July 14); Lowcountry Boil (July 28); and Davis, Johnson and the Equinox Quintet (Aug. 11). Proceeds will benefit Family Promise of Beaufort County, which helps underprivileged families achieve stability and find permanent homes. All of the concerts begin at 6:30 p.m., but

gates will open at 5 p.m. to allow attendees to get their chairs and blankets set up on the green and purchase food and beverages. (montagehotels.com/palmettobluff)

ALL FIRED UP

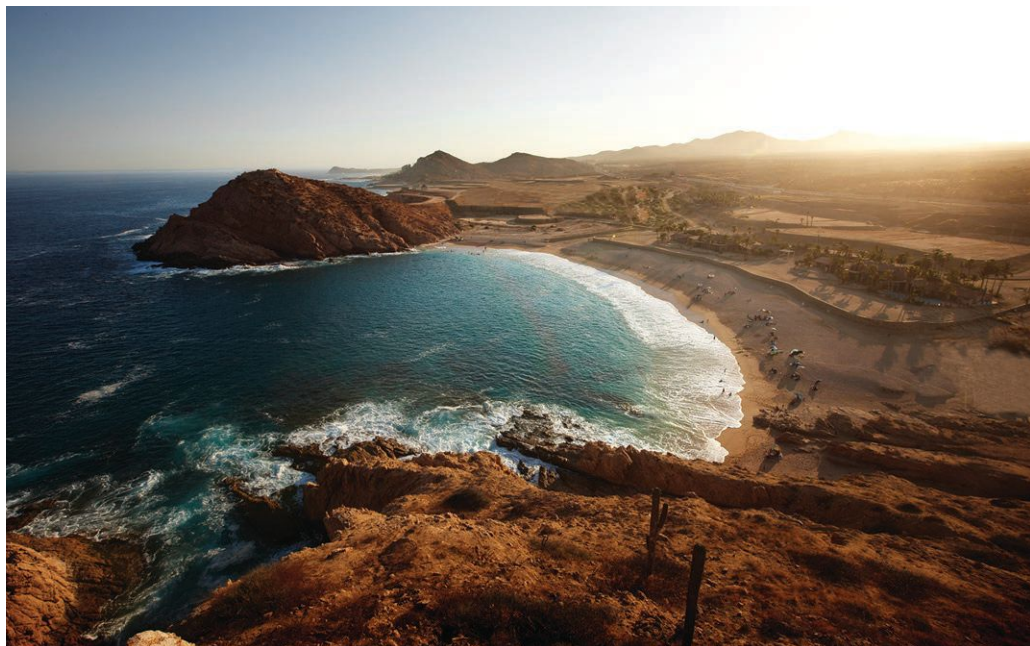
July 16, The Inn at Palmetto Bluff

The Inn's Artisan Cooking classes are bimonthly lessons that allow guests to spend time in the kitchen learning with experts, discovering new techniques, honing their skills and mastering dishes they can recreate at home. July's event focuses on grilling with charcoal, and chefs will share expert tips for cooking with the summertime mainstay. (montagehotels.com/palmettobluff) **M**



OF THE MOMENT

WHAT'S HAPPENING NOW IN THE U.S. AND AROUND THE WORLD



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CULTIVATING CULTURE

The New York Botanical Garden adopts the vibrant style of Frida Kahlo with events that celebrate her artwork and culture. As part of "Frida Kahlo: Art, Garden, Life," the venue is displaying an exhibit through Nov. 1 with a grouping of her paintings and works on paper that demonstrate her appreciation for the natural world. The pieces are augmented by a floral exhibition that recreates the garden and studio at Casa Azul, the artist's home in Mexico City. To showcase her Mexican culture, the schedule also includes weekend events such as live music and dance performances, a film series, a poetry walk, food and drink offerings, and a presentation on the botany behind tequila. (nybg.org/frida)



CLASSIC BLUE RIBBON BOWS

For one weekend every year, the Chesapeake Bay travels back in time for the Antique & Classic Boat Show. In its 28th year, the event judges wood and fiberglass boats and will take place June 19-21 at the Chesapeake Bay Maritime Museum in St. Michaels, Md. The program kicks off with a river cruise and social hour on Friday; then visitors can peruse a nautical flea market and art fair, acquire new skills at a Saturday seminar or make a purchase of their own at the Field of Dreams boat and motor sale. A picnic wraps up the festivities on Sunday afternoon, when an awards show will recognize the weekend's winning vessels. (chesapeakebayacbs.org)



THE COMFORTS OF HOME COOKING

In addition to heading up their two eateries—bluestem Restaurant and rye Restaurant—in Leawood, Kan., Colby and Megan Garrelts are also recipients of quite a bit of attention from the James Beard Foundation. Colby Garrelts was named James Beard Awards' Best Chef: Midwest Division in 2013, while his wife claimed a semifinalist spot for Outstanding Pastry Chef in 2008. This year, bluestem Restaurant was named a semifinalist for the foundation's Outstanding Restaurant award, and the couple celebrated the April debut of their cookbook, "Made in America: A Modern Collection of Classic Recipes," dedicated to classic Midwestern dishes. Here, the couple shares a recipe for a summer staple from their newest venture.



YUKON GOLD POTATO SALAD

Serves 4 to 6

- 2 pounds Yukon gold potatoes
- 1 tablespoon kosher salt
- 1 teaspoon unsalted butter
- ¾ cup fresh corn kernels
- 1¼ cups extra-virgin olive oil
- 2 tablespoons lemon zest, finely grated
- Juice of 2 lemons
- 1 bunch flat-leaf parsley, stemmed and chopped
- 5 cloves garlic, smashed or pressed through a garlic press
- ½ teaspoon crushed red pepper flakes
- Freshly ground black pepper
- ⅓ cup country ham, diced



Place the Yukon gold potatoes in a large pot and add water to cover by 1 inch. Add salt and bring to a boil. Cook until potatoes are tender, about 8 minutes; drain and let cool to room temperature. Quarter the potatoes and place in a large bowl.

In a small saute pan, melt butter over medium-high heat. Add corn until the kernels are lightly browned, about 2 minutes.

In a medium bowl, combine olive oil, lemon zest and juice, parsley, garlic and red pepper flakes. Mix well and season the dressing with salt and pepper to taste.

Add the ham and corn mixture to potatoes, then pour in the dressing. Mix all ingredients well and serve.

REGIONAL FLAVOR

If there are two ingredients that epitomize Southern summers, they are peaches and bourbon. As part of its Food of Place series, The Inn at Palmetto Bluff, a Montage Resort, celebrates both familiar flavors. A delicious yet educational seminar called Amber Waves of Grain takes place June 18 and gives a taste of two summer libations—beer and bourbon—with a sommelier. Then, at the Buffalo's First Friday dinner titled Millions of Peaches on Aug. 7, the culinary team demonstrates the versatility of the fruit with various dishes and accompanying wine pairings.

To enjoy a blend of the Southern spirit and fresh produce, try mixing up one of The Inn's signature cocktails, called Peaches and Bourbon. The drink was developed by the resort's beverage manager, David Mason, and has become a favorite among guests.

PEACHES AND BOURBON

- 1½ ounces Maker's Mark bourbon
- 3 ounces lemonade
- 3 ounces peach cider

Combine ingredients in a Collins glass; enjoy!



NIGHTS IN WHITE LINEN

Before air conditioning, summers in New Orleans made white linen a necessity. The first Saturday in August brings the tradition back with the Whitney White Linen Night in the Warehouse Arts District, where participants don white while perusing galleries along Julia Street, and enjoy food and live entertainment.

One week later, white is again the suggested hue for Dirty Linen Night, which promotes the galleries and antique shops of the French Quarter. Shops signal participation with laundry baskets placed beside entrances (for linens soiled the week before) and serve martinis and rice—both dirty, of course. (neworleansonline.com)

JULY FOURTH, FOUR WAYS

Steeped in American tradition, Southern states know how to celebrate the Fourth of July. Whether you're looking for a full 24 hours of partying or a relaxed coastal retreat, there's a city that has an Independence Day routine for every traveler.

FAMILY TIME

For a day filled with quality time spent with those you love most, there's no better place than Myrtle Beach, S.C. The beach town appeals to the quaint charm of days gone by with flyovers from vintage planes, a cupcake-eating contest, a boat parade and firework shows that recur all though the summer. (visitmyrtlebeach.com)



PUT IT TO MUSIC

Leave it to Music City to pull out all the stops for the July holiday. Nashville's exciting 2015 celebration boasts names such as Martina McBride and Mikky Ekko as part of a festival of free performances; be sure to catch the fireworks display that is set to live music from the Nashville Symphony. (visitmusiccity.com)



DAYLONG CELEBRATION

Head to Gatlinburg, Tenn., for a party that starts at midnight July 3 with an annual parade that boasts thousands of spectators. The fun continues with a lighthearted river regatta, where competitors enter a creative arsenal of floating apparatuses, and fireworks light up the sky. (gatlinburg.com)



JUST LOOK UP

For an impressive aerial display, head to Addison, Texas, for an annual celebration called Kaboom Town! You'll want to arrive in time to catch the air show featuring historic planes and pyrotechnics before being amazed by fireworks, which are choreographed to music simulcast over the radio and can be seen across the city. (addisontexas.net)





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SKY-HIGH STYLE

Los Angeles International Airport is working to make the journey just as enjoyable as the destination for those traveling to and from LA. In the midst of a multibillion-dollar modernization that includes renovations to all terminals, the addition of exciting food and retail options, as well as improvements to security and infrastructure, the hub is on a mission to match the progressive city it serves. In addition to the modernization, three airlines recently opened exclusive spaces to enhance their guests' pre-flight experiences.

VIRGIN ATLANTIC CLUBHOUSE

Now open in Terminal 2, the Virgin Atlantic Clubhouse brings the brand's cosmopolitan sensibility to LA with a contemporary space that includes an apothecary-inspired bar and signature dishes from LA's Hinoki & the Bird restaurant. Access is available to Virgin Atlantic's Upper Class and Flying Club Gold members, and Delta SkyMiles Diamond, Platinum and Gold members traveling on Virgin Atlantic flights. (virgin-atlantic.com)



QANTAS FIRST LOUNGE

Qantas first-class and top-tier passengers, and Qantas and Oneworld club members can now relax in the airline's First Lounge in the Tom Bradley International Terminal. The thoughtfully appointed space features diverse seating options, an expansive 74-seat restaurant with an open kitchen, 48-foot Italian marble bar and seven showers for freshening up after long flights. (qantas.com.au)



THE EMIRATES LOUNGE

Dubai-based Emirates opened a luxe lounge in Tom Bradley International Terminal for first and business-class customers, as well as Platinum and Gold members of the Emirates Skywards frequent flyer program. The lounge's many power outlets, business center, impressive dining area, shower facilities and terrace view make it ideal for those traveling for work or pleasure. (emirates.com)



MESSING ABOUT IN BOATS

Boat enthusiasts flock to Seattle's many waterfront miles during summer. Here are a few events that embrace the maritime culture of this seaport city.

CLASSIC WEEKEND

June 19-21

During Father's Day weekend, Bell Harbor Marina plays host to more than 50 Classic Yacht Association Yachts, with most available for touring.

LAKE UNION WOODEN BOAT FESTIVAL

July 3-5

Celebrate Seattle's maritime heritage and America's independence at the lake, where attendees of all ages can step aboard more than 100 boats on display. July Fourth will feature fireworks, food and entertainment.

SEATTLE DRAGON BOAT FESTIVAL

July 25

Long, colorful dragons race across Lake Union while families enjoy performances and hands-on activities. The event benefits Team Survivor Northwest, a nonprofit that provides fitness and health education programs for cancer survivors.

COOL BITES

One of the season's hottest desserts is a childhood throwback: the ice cream sandwich. Now constructed with artisanal ice cream varieties and creative accouterments, the gourmet treat has come a long way from its simple, chocolate-and-vanilla roots. Here are some of the West's coolest treats to try this summer:

A pioneer in the pantheon of ice cream sandwiches, **DIDDY RIESE COOKIES** has been serving cookies, brownies and ice cream in Los Angeles since 1983. Not only is it a dessert institution, but it's also a local landmark. (diddyriese.com)



COOLHAUS operates 11 trucks and carts in LA, New York, Austin and Dallas, and one brick-and-mortar shop in Culver City, Calif., serving combos like snickerdoodle cookies with fried chicken and waffles ice cream. (eatcoolhaus.com)



Chocolate chip cookies are paired with ice cream made from high-quality and local ingredients at Arizona's **SWEET REPUBLIC**. Look for innovative varieties that incorporate items like beer and bacon. (sweetrepublic.com)



With locations from San Francisco to San Diego, **CREAM**'s creations have become a sensation. From traditional ice cream cones to cookie sandwiches and dessert tacos, the menu is both nostalgic and innovative. (creamnation.com)





Laguna Beach \$18,995,000

Reminiscent of classic sea villas along the Mediterranean Riviera, this finely appointed estate presents uncommon privacy and superlative ocean views. Sited on a prime oceanfront parcel in private, gated Smithcliffs, the home graciously accommodates both family living and large scale entertaining within a five bedroom, six bath, 6,500 square foot plan. A stone Provence-style gatehouse opens into the impressive palm courtyard with limestone fireplace and spa feature. Enter the soaring rotunda foyer and the home immediately opens to the ocean.



Laguna Beach \$15,750,000

On the sand and in the heart of the Village. This turn key estate is reminiscent of seaside homes from a bygone era. Only the absolute finest craftsmanship and materials have been applied throughout the 6,000 square foot luxury cottage. With its beautiful vintage detailing, antique pine floors, custom-milled woodwork, wonderful floor plan and setting on the best surf break in Laguna Beach, this home offers an incredible oceanfront living experience.



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A WARM WELCOME

Set among 18th-century missions and expansive ocean vistas, the newest Montage property is sure to make a splash with travelers. In April, Montage Hotels & Resorts announced plans to open its first international property in Los Cabos, Mexico, a destination known for its world-renowned fishing, sun-soaked beaches and cultural institutions.

Montage Los Cabos is expected to open in late 2017 over 39 acres in the peaceful Santa Maria Bay, comprising 122 guest rooms and 52 Montage Residences. The waterfront resort will also offer multiple dining options that allow guests to embrace Baja California's rich culinary heritage. With an on-site pavilion, two pools and immediate beach access, there will be plenty of opportunity for adventure on land and sea, including snorkeling, diving, pitch and putt, and tennis. Additionally, guests familiar with Montage will recognize the signature services of Spa Montage as well as the entertaining and educational children's program, Paintbox. (montagehotels.com)

OLD SPORT

Summer travelers to England are just in time to enjoy a little athleticism. Many of the country's summer competitions have become must-see events in the sporting world and on polite society's calendar. Often mingling a sense of history, social events and a good-natured competition, spectators at these tournaments can expect to have just as much fun as the athletes.



ROWING

The Henley Royal Regatta is one of the most popular regattas in the world. The finish line is flanked by ticketed public viewing areas and private clubs, making it a highlight of the social season. The 2015 event occurs from July 1 to July 5. (hrr.co.uk)



TENNIS

The Championships, Wimbledon is the oldest tennis tournament in the world and the only Grand Slam to occur on grass courts. Fans can catch their favorite athletes in action at the prestigious London event from June 29 to July 12. (wimbledon.com)



POLO

A summer highlight, the Jaeger-LeCoultre Gold Cup occurs June 23 to July 19 at Cowdray Park Polo Club. Don't miss the tradition of "treading in," during which the spectators stretch their legs stomping on divots in the field. (cowdraypolo.co.uk)

MEETING THE MASTERS

Every two or three years, the art community gathers in cities across the globe for biennales and triennials, events that catapult modern methods and ideas even further into the future. Here are three of this summer's must-see affairs for art lovers.



The Venice Biennale hosts theater workshops.

One of the world's major contemporary art exhibitions, the **VENICE BIENNALE** is taking place in the picturesque Italian city through Nov. 22. The lineup of events includes an art exhibition, a film festival, an architecture exhibit, dance performances, musical events and theater workshops. (labiennale.org/en)

The **HAVANA BIENNIAL** celebrates its 12th year in 2015 with the theme "between ideas and experiences." The event lasts through June 22 and takes a retrospective and interdisciplinary approach toward the past 30 years of art in Cuba to consider varied techniques and themes, including memory, traditions in the contemporary world and globalization. (bienalhabana.cult.cu)

Japan's **ECHIGO-TSUMARI ART TRIENNALE 2015** is a 50-day event that occurs from July 26 to Sept. 13 in the woodlands of the Niigata prefecture. The many exhibits spread across six regions will show how humans are a part of nature, responding to the seasonal and larger environmental changes of the land with installations both new and archived from past events. (echigo-tsumari.jp/eng) **M**

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STEEPED IN SUMMER

Refreshing and easily customizable, sangria is the drink of the season.

BY NEAL WEBSTER TURNAGE

It may be Spanish and Portuguese in origin, but its appeal is global, especially in summer. Sangria—the fruit- and wine-based beverage that’s as fun to say as it is to sip—is given to personal interpretations and local influences; but even in its many variations, it’s the ideal drink with which to sit back and watch the world go by.

Bartenders around the world have embraced sangria—mixing, tasting and revising recipes to pair with summer days spent by the beach, at a rooftop bar or relaxing on a porch. “It’s what you call a ‘long sipper,’ ” says James Proctor, director of food and beverage at Montage Kapalua Bay. “Enjoy sangria at your own pace. There’s nothing hurried about it.” And because the drink is so customizable, it can be modified to suit any mood. From lounging to celebrating and everything in between, there’s a sangria to suit the occasion.

Seasonal and Spectacular

At South Carolina’s The Inn at Palmetto Bluff, a Montage Resort, sangria lends itself perfectly to the atmosphere at Buffalo’s, a casual breakfast and lunch restaurant with picturesque views of the May River. The drink’s introduction to the menu was pleasantly organic: “We ran it as a special about seven years ago, then took it off the menu that winter,” recalls David Mason, The Inn’s beverage manager. The noise began immediately. “There were so many sangria requests that we had to add it back, pronto.”

The drink has been a mainstay ever since; one sip explains it all. With white wine, Cointreau and peaches, the cocktail blends French sophistication with Southern sweetness, courtesy of fresh fruit. “Peaches are fresh and abundant here,” Mason explains. “Peach sangria is the ultimate summer staple.”

When in Maui, regional flavors come in the form of Hawaii’s ubiquitous fruits. Montage Kapalua Bay’s Hana Hou sangria combines red wine with Cruzan mango rum, pineapple and lilikoi (passion fruit), for “the perfect drink to take out to the pool and sip, and let the stress melt away,” Proctor says. Proctor and the resort’s sommelier, Vanessa Lampson, explain that bartenders at the resort also allow for customization—if you can dream it, you can drink it.



Montage Kapalua Bay’s Hana Hou sangria provides a taste of the islands with rum, pineapple and lilikoi.

Served in traditional Mason jars, peach sangria gets a touch of Southern flair at The Inn at Palmetto Bluff.



SOUTHERN COMFORT

For those in need of inspiration for their own wine and fruit concoctions this season, David Mason, beverage manager at The Inn at Palmetto Bluff, offers a recipe made for sipping slowly on a warm summer afternoon. He recommends preparing the mixture at least one day in advance of serving, but the drink also can be served immediately.

PEACH SANGRIA

- 2 bottles of riesling
- 6 ounces of peach schnapps
- 1 peach
- ½ lime
- ½ orange
- ½ lemon
- ⅓ cup of sugar

Remove rinds from the lime, orange and lemon and slice into half rounds. Slice peach. Combine all ingredients in a punch bowl or pitcher. Pour into glasses, and top each one with 2 ounces of soda water.

Taking It Home

There's no standard wine for sangria, but for those who would like to experiment with various flavors in their own kitchens, Troy Smith, sommelier and beverage manager at Montage Laguna Beach, offers some helpful advice: "When I make sangria at home, I like to keep it light and summery, since summer is the season that comes to mind. If I'm making a white sangria, I usually use pinot grigio because it's generally pretty neutral and light with a touch of floral aromatics."

For classic red sangria, Smith suggests using thinner-skinned varieties like pinot noir or grenache. "Pinot noir has the advantage of giving the resulting cocktail a sense of breeding and elegance," he says. "Grenache, especially some Spanish examples of it, can be very rustic."

To really elevate the experience to the next level, Smith recommends going the bubbly route. "You can simply add some club soda," he explains. "If you're feeling adventurous, you could halve the amount of white wine and replace it with an equal volume of sparkling wine." For some additional finesse, Smith says to strain the mixture before charging it in a siphon. The beverage should then be spritzed into a glass with ice and fruit.

For an easygoing summer afternoon, however, Smith suggests keeping things sweet and simple: "The casual, no-frills approach is part of what makes sangria so appealing." **M**



Seasonal fruit makes its way into the sangria at Montage Laguna Beach.

IT'S COMPLICATED

Timepieces of a rare breed conceal fascinating traits.

BY DIANA JARRETT

In the world of luxury goods, many manufacturers may rely wholly on name recognition to push their brand to the forefront. But there's an entirely different faction for which the extreme opposite is the norm. Bona fide rare timepieces are those of the highest manufacture and artistic merit, with discreet complications, often advanced technology and crafted in limited editions. Rather than leaning on outward appearance, it's often what's undercover that determines these watches' worth; the owner is usually the only one who knows how the piece performs.

"We're talking about the finest examples of craftsmanship," explains watch expert Andrew Block, president of California-based Stephen Silver Fine Jewelry. "Once you develop a passion for any art, you never lose it. With fine timepieces, the highest forms of watchmaking are true works of art."

Today's discerning collector appreciates cutting-edge technology inherent to luxury timepieces. Innovative designs include revolving hour display

disks, or liquid that refracts light so the indications appear directly on the crown. According to Alexis Sarkissian, CEO at luxury watch and accessory distributor Totally Worth It, "More and more novices enter the world of haute horlogerie. In the U.S. especially, consumers educate themselves via the Internet's multiple outlets." He adds that knowledgeable personnel at distributors and retailers are still valuable resources for collectors. "My favorite resources are still great salespeople with the passion and faith to share their craft. ... These professionals will follow you on your collecting journey whether you own one or 50 timepieces."

What territory remains unconquered for these timekeepers? "It may not be limited to the number of functions per watch, but rather an innovative combining of complications never seen before," Block explains. "It may be utilizing new materials in combination with new technology. Smart watches are the next frontier to remain a relevant category for a younger demographic of luxury consumer."



Swiss watchmaker **PARMIGIANI FLEURIER'S** manufacturing prowess is revealed in the **TONDA 1950 SQUELETTE**; all openwork of each bridge and main plate is carried out by hand. The women's version is available in stone-set rose or white gold (parmigiani.ch).



LAURENT FERRIER'S GALET MICRO-ROTOR LADY F offers a double spiral tourbillon for enhanced security and accuracy, and optimized energy management; a mother-of-pearl dial and diamond at 12 o'clock are elegant embellishments (laurentferrier.ch).



GIRARD PERREGAUX'S CHRONO HAWK HOLLYWOODLAND pays homage to the city known for cinema while boasting a self-winding manufactured calibre with visible oscillating weight, in a gleaming gold and black ceramic case (girard-perregaux.com).



The **DEVON STEAMPUNK LIMITED EDITION** men's watch displays time, including seconds, through a series of interwoven belts clad in brass and bronze that are designed to patina over time and enhance the antique yet futuristic look of the timepiece (devonworks.com).

The **ROGER DUBUIS SPIDER SKELETON FLYING TOURBILLON** exhibits dynamic depth of field; the flying tourbillon movement is cleverly intertwined with decorative elements increasing the dial's perception of depth and artful display (rogerdubuis.com).



The **RESSENCE TYPE 3** men's watch has liquid under its crystal that refracts light so indications appear to be displayed directly onto the sapphire crystal dome. The watch features no crown stem to wind; instead, all functions are fulfilled on the reverse of the case (ressence.eu). **M**

The **ROGER DUBUIS EXCALIBUR 42 CREATIVE SKELETON FLYING TOURBILLON** for ladies incorporates decorative leaf and vine representations that are intertwined with the finely adjusted skeleton flying tourbillon movement and dial (rogerdubuis.com).



FAIR AND SQUARE

The fashion world has once again fallen in love with the checkered fabric that continues to reinvent itself.

BY LAURA JANELLE DOWNEY AND MONTAGE MAGAZINE STAFF

In 1939, Dorothy Gale wore an endearing blue-and-white cotton gingham dress in “The Wizard of Oz.” Ever since, the classic patterned textile—characterized by nostalgia and innocence—has remained a fashion favorite. That famous frock has become such a part of pop culture that in 2012, someone paid \$480,000 for it at the Hollywood Icons & Idols auction hosted by Julien’s Auctions.

“Trends always make their way back into fashion, with designers taking a new spin and interpreting what’s old as new again,” explains Joseph Katz, in-house fashion stylist at Montage Beverly Hills. “This season, [designers] took the tradition of gingham from the ’50s and ’60s, from classics like the Brigitte Bardot checkered dress, and reinterpreted the pattern.”

Bardot’s daring fashion choice—a pink gingham frock designed by couturier Jacques Esterel—was actually the starlet’s attire for her nuptials in Paris to fellow actor Jacques Charrier in 1959. The ensemble was an early display of the print’s versatility and playfulness.

Gingham’s uses have spanned the globe—from rustic styles of the Wild West to everyday uniforms for schoolchildren worldwide. It’s made its way onto beaches and poolside this summer as well, with swimwear lines like Onia calling on the pattern to add retro flair to men and boys’ trunks. A fairly simple, light- to medium-weight material (the name is derived from the Malay word “genggang,” which means striped), gingham is traditionally made from a cotton-blend yarn and can vary from small checkered patterns to very large checks. Although the cloth has been a popular wearable fashion choice, it’s proven to be a hit in home furnishings, such as curtains, tablecloths and napkins, too.

Evolving throughout the years, the classic American staple made its way to the forefront of several New York Fashion Week shows including Diane von Furstenberg’s spring 2015 collection. The beloved Belgium-born designer’s DVF Davina jersey-and-chiffon combo maxi dress, DVF Giselle gingham print top and DVF Fausta gingham print shorts were just a few of the pieces that signified a full-fledged comeback

Giselle gingham top,
\$298, and Fausta
gingham shorts, \$248,
at bloomingdales.com





Altuzarra gingham seersucker contrast-vented jacket, \$1,790, and button midi skirt, \$750, at neimanmarcus.com

for gingham. Additionally, the Voyage gingham colorblock handbag collection and silk twill scarf (in gingham square cornflower) encourages the fashion-forward set to incorporate the pattern into all parts of their wardrobes.

Other designers such as Michael Kors (think green-and-white gingham halter sundresses to pink-and-white hooded wool tunics), Oscar de la Renta and Altuzarra followed suit. And as history often repeats itself, A-listers were soon spotted wearing the tried-and-true pattern. At an LA event, Rihanna sported a pink gingham suit from Altuzarra's spring 2015 collection.

"Oscar de la Renta kept the patterns bold but very classic, while Diane von Furstenberg kept with sexy upscale [looks] and Altuzarra took the pattern to a very alluring level for today's woman," Katz says.

While gingham looks and feels like a warm-weather necessity, it can be utilized in evening outfits or as weather cools, too. "The best place to add gingham is with elegant blouses or patterns under classic jackets or blazers," Katz

explains. "Use gingham to layer and add a pop of interest. I always love to use patterns to create detail and reinvent looks."

A chiffon blouse with black-and-white checks in Proenza Schouler's spring collection is a perfect foundation for layering, but the piece's solid black cuffs and center panel also make an unexpected, modern statement when the jacket is removed. For more formal affairs, channel the inspiration of Vivienne Westwood, who proved that gingham can be glamorous when she magnified the print to oversized boxes woven into the sheen of a silk taffeta dress.

Revamping the iconic squares into outerwear



Exclusively for Montage Hotels & Resorts, Onia uses a subtle gingham print in its Calder line of men's trunks.

for chilly days is another way that contemporary designers are putting their mark on gingham. Yves Salomon, noted French furrier, mingles the playful print with sumptuous textures on mink coats that can easily make the transition from daytime into evening. Meanwhile, Bottega Veneta's knee-length duffle coat with toggles lends a novel sense of ruggedness and adventure to the micro-checks.

When a pattern is as timeless as gingham, it's only expected that it will find its way from designer fashion to home decor. Now, the growing trend welcomes squares of all sizes to nearly every room in the house.

Shades of blue checks with platinum accents can be found on the Escapade collection of fine china from Lenox. Also on the tabletop, linens are elevated from the picnic print with creative color combinations such as monochromatic blue mixtures, navy and red, and summery yellow-and-green seersucker, all found in the Kim Seybert Gingham and Bamboo collection from Frontgate.

Interior designers can also check off bedroom styles from their lists by mixing the pattern with other traditional fabrics—think toile, stripes and quilting. Carried by department stores such as Neiman Marcus, Sherry Kline's collection of Country Home bedding softens the look by mixing colors from the same family, such as ivory, sandy beige and soft browns, adding a refined update to familiar decor combinations.

If there's one word that describes the material's new face, it's sophisticated. The baby blue cotton fabric from previous decades has been replaced with luxe textiles, refined colors and silhouettes that are anything but square. From past silver-screen costumes and celebrity wedding dresses to contemporary home collections and high-fashion runways, the pattern has earned its out-of-the-box renaissance in every way. **M**

IN CHECK

Montage Beverly Hills' in-house fashion stylist, Joseph Katz, uses his sartorial expertise to help guests curate their dream wardrobes from nearby world-class boutiques and department stores. Here, the Rodeo Drive regular offers tips for incorporating gingham into everyday wardrobes:

GENTLEMEN SHOULD STRIKE A BALANCE: "For men, I really like incorporating a gingham shirt with a simple, classic blazer. Make the shirt the standout piece."

TAKE CUES FROM THE DETAILS: "For women, gingham is a timeless fabric and can be worn casually or dressed up for evening depending on the designer's aesthetic and silhouettes."

LESS IS MORE: "One thing you want to make sure of is that you don't overuse the pattern or mix and match with other patterns. Gingham is a statement—when worn correctly it is very chic."



Joseph Katz



Dave Kalama recently partnered with PaddleFit to develop coaching programs and promote SUP to the world.

SEA CHANGE

Big-wave surfer and all-around waterman Dave Kalama has found a new love in stand-up paddleboarding.

BY LINDA DOMINGO AND LAUREN MATICH

In the opening sequence of “Die Another Day,” James Bond and a couple of his associates creep up on a beach, dripping wet with surfboards in hand after riding 40-foot waves in the dark of night. Although the famous spy was portrayed by Pierce Brosnan (a known surf enthusiast), it was actually pro surfers Dave Kalama, Laird Hamilton and Darrick Doerner who skillfully conquered the ocean for the scene. Today, Kalama still rides the waters, but most of the time it’s on a paddleboard.

In recent years, he and Hamilton have steeped themselves in the stand-up paddleboard (SUP) community, educating fellow watermen and promoting the sport to the world. Kalama, who now resides on the Hawaiian island of Maui, recently partnered with San Diego-based PaddleFit, a SUP and outdoor fitness coaching program, to develop elite-level coaching experiences and tools.

SUP has proven popular worldwide, not only because it’s enjoyable, but also for its accessibility, fitness benefits and dynamic nature—stand-up paddleboarders can customize their own experiences with where and how they ride.

While traditional paddleboarding is performed with participants kneeling on the board, using their arms to propel themselves through the water, SUP is done standing upright on a board (that’s typically larger than a surfboard) while using a long paddle for momentum.

“I’ve never really liked training per se—meaning going to the gym, doing [repetitions],” Kalama admits. SUP, he says, is one activity that disguises physically challenging movements with fun.





ROBERT ZALESKI



"You don't even realize how hard you're working and how great the workout is because there are so many other aspects that you're enjoying: being out in nature, you're probably doing it with someone else, so there's a social element. ... You are naturally going to go again. When you have that much passion for an activity that gets you fit, it becomes a lifestyle."

While surfing has been a big part of Kalama's fitness regimen in the past, he describes SUP as a more complete, consistent workout that's beneficial for all athletic levels. In addition to improving balance, Kalama says SUP involves the entire body, "from your toes grabbing onto the board all the way to your brain trying to coordinate all of these things in a sequence, so that you engage your hips at the right time; you extend your arms and pull with your shoulders; you engage your core to thrust your hips; [and] your legs are engaged in the balance and still creating momentum."

Kalama has been teaching a SUP technique that he adopted from another watersport he holds dear: canoeing. In this method, he instructs stand-up



Clockwise from top left: Palmetto Bluff's waterways; family SUP in Kapalua Bay; exploring Laguna's shoreline

paddleboarders to use more than just their arms, utilizing core and lower-body strength as well. "Your natural instinct is to use your arms to pull [the paddle]," he says. "I teach people to use the paddle more as a lever to launch yourself forward or create momentum." Although a subtle difference, the alternative movement activates larger muscles in the participant's core, legs and hips.

The physical benefits have only been a fraction of the allure for many, including Kalama. "[You] won't get a tan in the gym," he jokes. Beyond the bronzing, he cites spending time in nature and interacting with the ocean as a large draw to SUP. The perspective from a stand-up paddleboard differs from other watercraft in that participants are able to look out over the horizon as well as down into the water, allowing them to see coral, fish or other aquatic life. "If you are using the environment for ... recreation, [rather than] its resources, ... you're going to be more concerned with how the environment is treated and how we take care of the oceans or your lake, or whatever it is that you paddle in."

Once stand-up paddleboarders are comfortable with the basics, the possibilities for what Kalama refers to as "water voyaging" are endless. "It can be a Sunday walk in the park or it can be [a] marathon," he says of SUP's levels of difficulty. "When you go out to paddle, there's fishing, there's [SUP] yoga, there's a surfing aspect that's close to my heart, obviously. ... Because the stand-up paddleboard is small enough, you can get through little mangrove channels or through rocks if there aren't waves or dangerous water conditions. ... [People] go down rivers with camping gear. ... You might get into racing, or fishing, or yoga. ... There are just so many facets to it that there's something for everybody." **M**

Riding the Wave

SUP experiences at Montage provide excellent ways to explore ecosystems while getting fit on adventurous excursions or relaxing on more tranquil cruises.

MONTAGE KAPALUA BAY

The Kapalua Beach Crew at Kapalua Bay, adjacent to the resort, rents out SUP gear by the hour, as well as gives private and group SUP lessons. (808-649-8222)

MONTAGE LAGUNA BEACH

Guests can arrange tours and rent equipment from local outfitters like La Vida Laguna, Specialized Activities and Paddle Board Bliss, all through the concierge. (949-715-6140)

THE INN AT PALMETTO BLUFF, A MONTAGE RESORT

Miles of waterways make for engaging SUP rides off of the South Carolina coast. Tours and equipment rentals can be arranged through the concierge. (montagehotels.com/palmettobluff)



ROBERT ZALESKI

La Vida Laguna owner Bill Fried

THE GREAT OUTDOORS

Sophisticated exterior spaces breathe fresh air into home design.

BY LAUREN MATICH



An outdoor space by J Banks Design Group

If you listen closely enough, you might hear yourself being called outside to sit on a lounge chair, sip a cold drink and leave the responsibilities of everyday life inside where they belong. Whether your ideal outdoor surroundings include a coastal view, refreshing pool, welcoming dining area or idyllic garden retreat, summer is the time to make that dream a reality with helpful advice from seasoned design experts.

Joni Vanderslice is the president of J Banks Design Group and a designer who's worked on many of the outdoor spaces at The Inn at Palmetto Bluff, a Montage Resort. These spaces include the porches of The Inn, the cottages and Canoe Club. She begins all of her projects by determining a purpose

for the outdoor space she's working with; that will become the foundation on which to build a design. "Is the most important thing the view, or a fire pit or fireplace? Are you out there for the breeze?" she asks. "You need to realize how it's going to be used ... and then set up the furniture accordingly."

Speaking of furniture, Vanderslice notes that the options have come a long way from lawn sets, which she likens to outdated matching bedroom suites of past decades. Instead, look to high-end brands such as Janus et Cie for fittings that are sophisticated enough to be used indoors but also mix design details for an elevated look.

"It is more difficult to get warmth in an outdoor space because it is all open," she explains.

On-trend spaces fill that void with collections that coordinate—not match—and incorporate a variety of textures such as wood, stone and metal.

Michael Crosby and Liz Dauwe, the design principle and senior designer, respectively, at Wilson Associates, have used the same concept of varied details to help tie together the different dining areas in Maui's Cane & Canoe restaurant at Montage Kapalua Bay. They employ textured elements like teak wood furniture, punched metal light fixtures and sheer drapes that rustle in the breeze to create a welcoming atmosphere that melds indoors and out.

When choosing the textiles and furniture for outdoor spaces, both Dauwe and Vanderslice

are quick to emphasize the importance of using pieces that stand up to the weather. Dauwe lists her go-to materials as powder-coated aluminum, woven resin (in place of real wicker) and teak wood, one of the most durable you can buy. These allow investment pieces to maintain their polish season after season, and in high-traffic areas where they will withstand much use.

The same principle stands for outdoor textiles. The drab colors and stiff materials of years past have given way to a spectrum of high-quality fabrics that are engineered to hold their color through intense sunlight and tolerate moisture. Sunbrella is one company that leads the pack in textiles that are as beautiful as they are durable. Vanderslice notes that Sunbrella's cushions dry quickly, helping to prevent mold or mildew.

This year's aesthetic trends with fabrics and furniture prescribe clean, neutral palettes that use grays, sandy earth tones, muted greens and blues accented with bursts of color inspired by the surroundings. Cane & Canoe's bright pops come from the rich hues of the flora, such as magenta orchids and multicolored bird of paradise plants, Dauwe notes.

It's the small accents that pack the best punch, and no room is complete without hand-picked accessories. Outdoor spaces follow suit. Romantic lighting is easy to achieve outside with candles and lanterns, while finishing touches such as throw pillows and, of course, botanicals, can all create high-impact design. Other statement accessories that are often overlooked in alfresco dining spaces include plates, linens, flatware and knickknacks that liven up the table.

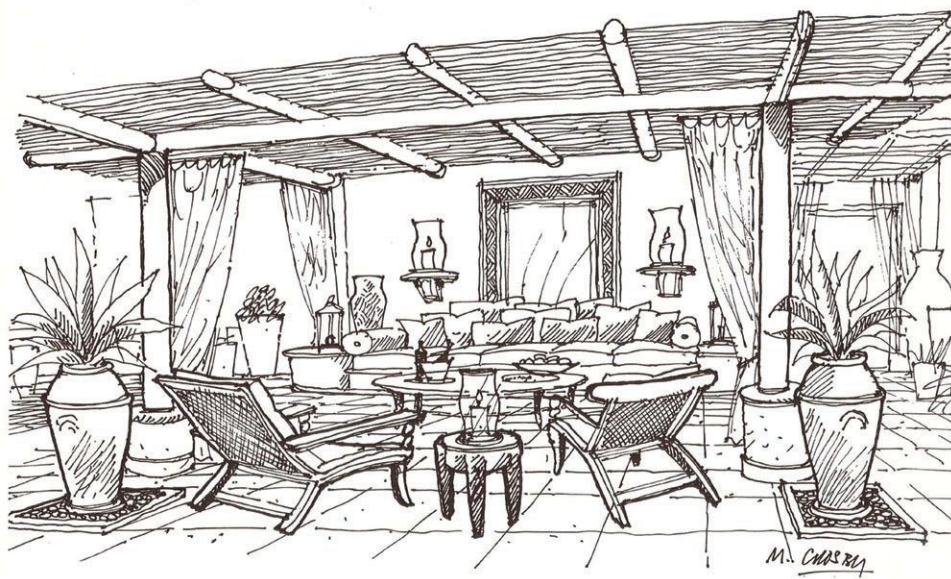
In fact, when asked about the most important aspect of creating an exceptional outdoor space, Crosby emphasizes the smaller details' role in



Above: Palmetto Bluff porches emphasize natural views. Right: Janus et Cie furniture is both durable and stylish.

bringing refinement to the outdoors. "It's that sense of magic," he describes. "And the way to accomplish that is by using all these [different] pieces, and you ... layer them." The different design elements or "layers" that contribute to Crosby's multifaceted design can be anything from sheer drapery hung from a pergola, groupings of lanterns, architectural topiaries, wall-mounted mirrors or even art.

"You always want to keep the eye looking so there's a kind of illusion that [the design] never quite ends," he adds. "You never see a blank wall. It's like a stage set; you're always looking through a proscenium, and the eye is kept delighted." **M**



A rendering by Michael Crosby architects shows the layers that complete a design.



Montage Kapalua Bay's Cane & Canoe restaurant blends indoor and outdoor spaces.



Pacific Yurts is one of the industry's leading manufacturers, creating yurts for business, park system, resort and personal use.



An Idaho State Park yurt site

GOING IN CIRCLES

A new generation of yurts embraces rustic luxury.

BY BRIDGETTE MEINHOLD

Yurts—lightweight circular dwellings with spacious interiors—date back more than 2,000 years to nomadic tribes in Mongolia, where even today, families live in them and migrate with them in tow. Convenient to transport and set up, they make for a reliable shelter, offering easy customization and protection against the elements. For these same reasons, they've become a popular way for people in the rest of the world to connect with nature. Far sturdier than a tent, and quicker to build than a cabin or a house, yurts can serve as homes in remote locations—but are now popular options for backyard studios and offices, information centers, and pop-up shops. They are even rented out to campers in state parks across the country. These simple, non-permanent structures are often

elegantly outfitted while still offering a rustic ambience, presenting adaptable options that can be quickly erected to make extra space.

Yurts are made up of expandable wood lattice sections that form a round exterior, which is topped with rafters and covered in a waterproof material. Traditional yurts are covered with layers of wool felt and water-resistant canvas, while modern yurts utilize canvas and often feature a large domed skylight. The assembled structure is very strong, can be opened for natural ventilation and can even handle high snow loads. Modern yurt fabricators can also add elements like windows, insulation, screen doors and awnings, as well as outfit the interiors with hardwood floors, bathrooms, kitchens and much more.

Erin Tavin, owner of Los Angeles' vintage clothier Tavin Boutique, installed a yurt in her backyard to serve as an office. Tavin and her husband, Nathan Stein, were seeking an alternative to an architect-designed structure, and having spent time in yurts on camping trips, they knew them to be comfortable. They ordered one from the Oregon-based Pacific Yurts and prepared for its arrival by leveling the yard, pouring foundation piers and building a deck with Douglas fir. Tavin and Stein then hosted a modern barn-raising with a group of handy friends to erect the yurt.

Now, Tavin works in the yurt when she is not at the boutique. Outfitted with racks of vintage clothing, comfortable furniture and a bed, the versatile room also works as a photo studio, extra guest quarters and meditation space. "I am always longing to be in nature and in the country, and when I am in there I feel much more away from everything," Tavin says. "It's such a calm space even when I am busy working and hitting so many deadlines, that I really love being in there." She also likes that the yurt affords her the opportunity to move the structure out to some faraway countryside if she ever chose to succumb to the allure of the great outdoors.

On the Hawaiian island of Kauai, Will Patton, co-founder of Triple Point Expeditions, lives in a yurt on 3 acres of property surrounded by vegetation. While Patton didn't build it himself, he loves the simple structure because it gives him the feeling of living in the elements rather than in a traditional house. Embracing his love of the outdoors, Patton spends a good part of his year guiding clients on adventures around the world skiing, surfing, biking and much more. His yurt has electricity, but no water—but that doesn't bother Patton. In fact, he likes it: "It feels like camping, but you're way more comfortable," he says.

For those looking to experience a yurt firsthand, state parks allow visitors to stay overnight in the rustic structures. Both Oregon and Idaho state parks have well-established yurt rental systems that offer visitors hard-sided and secure, comfortable yurts that still allow adventurers to enjoy the elements. As Richard Walkoski, spokesperson for the Oregon Parks and Recreation Department explains, "Yurt camping offers a unique experience, giving the feel of roughing it without the hassles." The accommodations are already assembled and waiting with most of the necessities, so visitors need only bring their clothes, sleeping bags and food. Oregon has yurts in 18 locations spread across the state—and they're popular year-round, so prospective visitors should plan ahead.

Jennifer Okerlund, Idaho State Parks and



Oregon State Parks' yurts can accommodate five people and feature outdoor fire pits and picnic tables.



Boutique owner Erin Tavin's yurt serves as an office.

Recreation's communications manager, suggests booking a yurt trip up to nine months in advance because of the demand with outdoorsmen. Idaho has embraced yurts across the state park system that are equipped with solar lighting, wood stoves and sleeping bunks. Each can also be securely locked up for daily adventures into the backcountry.

The same characteristics that made the yurt a

"I am always longing to be in nature and in the country, and when I am in [the yurt] I feel much more away from everything."

—ERIN TAVIN



Idaho State Parks' Stargaze yurt near Idaho City

reliable dwelling for nomadic tribes thousands of years ago continue to make it a favored choice for modern-day explorers and homebodies alike. The circular lodging is experiencing resurgence in popularity and enduring the test of time—whether they await you in the mountains as an outlet for your adventurous spirit, or sit in your backyard as a reminder of past and future excursions. **M**

REMIXING A MEXICAN CLASSIC

Chefs give tacos an upgrade with quality ingredients and inspired flavor combinations.

BY MONICA POLING



Once a menu item associated primarily with casual eateries and relaxed get-togethers, tacos are now star dishes at fine dining establishments across the country. Chefs have upgraded ingredients and invited influences that span the globe in order to reinvent the classic, transforming quick, go-to bites into gourmet entrees.

“With all of the modern technology, social media, networking and globalization of society, tacos are the epitome of the culture today,” explains Shawn Armstrong, executive chef at Montage Deer Valley in Park City, Utah. A Houston native, Armstrong grew up eating tacos and now elevates his old favorite at the resort’s Daly’s Pub & Rec. With blackened mahi mahi, cilantro-lime slaw and a side of charred pineapple salsa, the menu item has quickly become a favorite. “They immediately became the No. 2 seller behind the burger, quickly beating out the pizza, the fish and chips, and other things we’re known for.”

The Mexican staple that is coveted in Southwestern states has also found worthy outposts in other parts of the country—New York’s Chelsea Market now hosts Los Tacos No. 1, the brainchild of three friends from California and Mexico. The stand’s tacos boast hand-pressed tortillas that fit right in among Chelsea Market’s artisanal vendors. Also in New York City, ABC Cocina serves tacos with unexpectedly healthy fillings—sauteed mushrooms, cashews and kale make an appearance on Michelin-starred chef Jean-Georges Vongerichten’s menu. In Seattle, The Saint taqueria and tequila bar brings Mexico City to the Northwest. The restaurant’s array of taco varieties, including the standout garlic-fried trout, Mayan cabbage and pico de gallo, pair perfectly with an impressive tequila list.

“It’s fast, it’s interesting and it’s exciting,” Armstrong says of one of his favorite foods. “I’ve been eating tacos since before I remember. There’s not a week that goes by that I’m not eating fajitas or the old-school ground beef tacos.”

While some taco aficionados might consider ground beef and shredded cheese to be the



Clockwise from top left: The Inn at Palmetto Bluff's array of tacos inspired by various regions; mahi mahi tacos from Montage Deer Valley; halibut tacos from Montage Beverly Hills



standard, forward-thinking chefs are now proving that the possibilities are endless.

"We like to have some dishes that are new takes on classics and also a few dishes that reflect what is currently exciting and fresh in dining," explains Drew Dzejak, executive sous chef at The Inn at Palmetto Bluff, a Montage Resort, in South Carolina. "Tacos are a great way to serve up fresh ingredients and delicious flavors."

The item is particularly popular at Buffalo's, a casual dining restaurant at the resort. The taco gets a few twists, however, thanks to influences from around the world. Currently on the lunch menu are fried chicken tacos with spicy Sriracha sour cream; Vietnamese-inspired steak banh mi tacos with pickled carrots, daikon and ginger soy sauce; braised pork tacos served with chorizo and roasted pineapple salsa; and Atlantic grouper tacos topped with English cucumber and jalapeno.

Although it's an interesting guide to taco innovations, the menu isn't limiting, explains Dzejak. "If guests see something that they like and want to add that ingredient, they can."

Back on the West Coast, Montage Laguna Beach guests top off spa treatments or pool time with a nutritious snack: blackened tofu tacos, served on cabbage corn tortillas with avocado salsa, pico de gallo, guacamole and pinto beans. The Mosaic Bar & Grille's healthy alternative has



gained popularity for highlighting fresh, organic ingredients in accordance with the Southern California lifestyle.

Although nontraditional flavor combinations have brought new attention to an old favorite, some mainstays continue to shine. California diners at The Rooftop Grill at Montage Beverly Hills can find comfort in the local halibut tacos with cotija cheese, slaw, guacamole and tomatillo salsa—traditional tastes that are best enjoyed alongside views of the Hollywood hills. Across the Pacific, Montage Kapalua Bay's Sunset Patio in Maui also showcases a familiar arrangement with its trio of grilled fish tacos. Fresh fish sits atop corn tortillas with pico de gallo, citrus cabbage slaw, chipotle aioli and black bean-corn salsa—an undeniably classic combination that never goes out of style. **M**



Asian Influence

Montage Deer Valley in Park City, Utah, puts a Japanese spin on a Mexican staple by offering spicy tuna tacos on the menu at Yama Sushi. The restaurant is open in winter, but the culinary team shares a recipe that can be enjoyed year-round at home.

SPICY TUNA TACOS

Makes 12 tacos

TUNA FILLING

- 10 ounces big eye or yellowfin tuna, connective tissue removed, finely diced
- 1 tablespoon shichimi togarashi (Japanese chili flakes)
- 2 tablespoons Sriracha sauce
- 2 tablespoons chives, minced

Combine all ingredients, mix well and add salt to taste.

YUZU AVOCADO CREAM

- ½ cup heavy cream
- ¼ avocado, peeled and seeded
- 2 tablespoons yuzu juice or lemon juice
- 1 teaspoon lime juice

In a blender, combine all ingredients and blend until smooth. Add salt to taste. Do not over mix or the cream will separate.

TACOS

- 12 round wonton wrappers
- 1 avocado, peeled and seeded, cut into thin strips
- ½ English cucumber, seeded, cut into 2-inch strips
- 3 tablespoons ponzu
- Chili threads (optional)
- Micro cilantro (optional)

Heat oil to 375 F. Using a taco basket, fry wonton skins in a classic crispy taco shape. In the bottom of each taco shell, place a strip of cucumber and a slice of avocado. Top with the tuna mixture and spoon ponzu over tuna. Garnish each taco with yuzu cream, chili threads and micro cilantro.



CREATIVE CAMPS

Traditional summer activities make way for the newest trend:
programming that introduces children to art.

BY ASHLEY RYAN



The Frist Center gets children to think outside of the box with art camps.

Many who spent summers at camp have fond memories of bunk beds, new friends, horseback rides and canoeing on the lake. Although those traditions still have a place in today's ethos of well-spent time outside of school, the concept of camp is changing. Instead of sleep-away adventures among the pines, some parents are choosing to send their children to day camps that offer educational and interactive fun of the more creative variety. These programs often cater to unique interests—filmmaking, astronomy, fashion, Hollywood stunts—allowing children to hone specific skills and take charge of their summer activities.

One camp theme that is gaining a foothold nationwide is art: Montage has adapted its own art program as part of the year-round Paintbox curriculum. Beyond that, museums like the Frist Center for the Visual Arts in Nashville, Tenn., and the Los Angeles County Museum of Art (LACMA) offer children the chance to spend their summers exploring galleries, learning about art history and creating their own masterpieces.

A Nationwide Trend

In a city known as a creative hub, LACMA has strived to teach children about more than just art in its summer camp for almost 20 years. “[Children] start off the day in the museum’s galleries before we open to the public—essentially they have the museum to themselves,” says Karen Satzman, the museum’s director of youth and family programs. “After lunch, [they] retreat to the studio to create their own works of art in response to the ideas that they explored while engaging with pieces in LACMA’s collection. They do not copy the art they studied; they are inspired to create several pieces that have personal meaning for them, where they are empowered to make artistic choices.”

Satzman says the program gives children a chance to solve problems, think critically, build vocabulary and talk about what they observe in a supportive environment. “Camp activities support the kind of learning students experience during the school year and help keep their minds active,” she explains. “It is important for [children]



LACMA gets children to create and discuss art.



Making sculptures at LACMA

to be engaged with learning during the summer, and places like museums are perfect for that.”

Keri Jhaveri, youth and family educator at the Frist Center, shares a similar viewpoint about the institution’s programming. “We often think of our camp activities as artistic challenges or setting up problems to solve: What can you create using this kind of paint or this drawing technique?”



The Frist Center’s young artists utilize unique materials.

How can you take a material that’s commonly used and reinvent the way you use it?” she asks. “These are the kinds of educational experiences that art camps can offer—helping children fall in love with an art form and really focus on exploring that media in new ways. [Young people] need to have opportunities to test new ideas, to be creative and to learn about their potential. Art camp provides them with the place to investigate art-making, and think outside the box.”

Laguna: An Arts Colony

Like LA and Nashville, Laguna Beach is a natural setting for inspiring youth involvement in the arts. Montage Laguna Beach started its Paintbox program for guests ages 5 to 12 at the same time it opened its doors in February 2003. A similar program for children ages 2 to 5, Paintbox Petite, opened a few years later. Though the Paintbox program features a theme for each day of the week,

Fridays have been deemed “Art-A-Fair Fridays” since 2012—an appropriate theme for a town that has long been known as an arts colony.

“Being located in such a picturesque setting, we see plein-air painters on our property almost daily, painting the gorgeous seascapes,” says Valerie Ahrentzen, manager of Paintbox at the resort. “I thought it would be such a fitting theme day for our area. It’s important for children to be exposed to art so that they are given the opportunity to explore their creative side.”

Paintbox’s Friday art program combines indoor and outdoor art-related activities and games, ranging from jewelry making and watercolor painting to artwork scavenger hunts. “The pride that you see in a child’s face when they have created something that they didn’t know they could—it’s priceless,” Ahrentzen explains. “No matter what age you are, creating art helps you understand what is going on inside of you, what inspires you.” **M**

ARTS ACROSS AMERICA

Many top art institutions have their own summer camps that aim to foster creativity in young minds.

LOS ANGELES COUNTY MUSEUM OF ART

Museum educators and local artists lead LACMA’s weeklong workshops where children examine and learn about art, then create their own pieces. Children ages 10 to 13 can participate in programs that explore topics such as recycled art and bookbinding. (lacma.org)

FRIST CENTER FOR THE VISUAL ARTS

Sessions at the Frist Center in Nashville, Tenn., are a week in length and are offered to children ages 5 to 18, with special fashion programs for ages 8 to 18. Participants explore sculpture, crafts, wearable art and the versatility of paper. (fristcenter.org)

MUSEUM OF FINE ARTS

Over the course of a week, programs at Boston’s Museum of Fine Arts connect art and culture through themes that include Art of the Ancient World, Legends and Lore. The museum also offers summer intensive classes for teens in artistic mediums like painting and photography. (mfa.org)

GUGGENHEIM MUSEUM

Summerscapes Art Camp invites children ages 8 to 11 to explore New York’s Guggenheim Museum before participating in individual and collaborative projects. At the end of the five-day sessions, the projects can be viewed by family and friends in a mini exhibition. (guggenheim.org)

DE YOUNG MUSEUM

Art camp for children ages 6 to 12 at the renowned San Francisco institution includes journeys into Golden Gate Park, visual and performing arts activities, and gallery exploration. Participants can also opt to spend afternoons in the art studios for extra creative time. (deyoung.famsf.org)



Summer campfires inspired Montage
Deer Valley's s'mores sundae.

Sweet SUMMER DAYS

MONTAGE CHEFS DISH ABOUT WARM-WEATHER DESSERTS.

BY LINNEA COVINGTON

Fond memories of alfresco dinner parties, sweet produce and delicious desserts make a case for summer as the best season for dining. While chefs make use of the seasonal harvest in savory dishes, fresh ingredients also find their way onto the sweeter side of the menu. Ingredients like basil, chili and cucumber are popping up on plates, as well as annual favorites including strawberries, peaches and lavender mixed into a flavorful array of delicious desserts.

“This is the time that these products shine,” says Ashley Cope, pastry chef at The Inn at Palmetto Bluff, a Montage Resort. “It’s the best time to utilize them: at their peak of freshness.”

Refreshing sorbet, frosty ice cream and silky gelato join the ever-present array of baked delicacies including pastries, cobblers, pies and cakes. Chefs at Montage Hotels & Resorts are using these treats and more to craft the perfect finish to every meal.

Deep Freeze

Cope offers desserts that are light and airy during warm Southern summers in South Carolina, and frozen desserts are her first choice. “We want our guests to feel refreshed but satisfied after they eat dessert,” she says. “This season is the best time to try out new ice creams, sorbets and sherbets because the bounty of fresh fruits, vegetables and herbs in the summer is



Montage Laguna Beach's strawberry cheesecake

perfect for experimenting.”

This year, Cope goes beyond the expected flavors; she is hoping to perfect her sweet tomato sorbet, the piece de resistance that pairs perfectly with an olive oil pound cake she’s also concocted for the summer menu. Diners in many of the resort’s eateries can also look forward to a fun play on a watermelon margarita in a dish served with tequila granita, compressed watermelon, lime sherbet and a thin sea salt wafer.

Cope also likes to infuse her dishes with a helping of Southern culinary tradition. For example, she has been working with various icebox pies—the cold dessert is typically made by layering ingredients such as crumbled crackers, cookies, custard and whipped cream. At The Inn, Cope serves a key lime version with a cookie crust made from corn and topped with a crunchy meringue.

Home cooks don’t need to be bona fide pastry chefs to create their own delicious mixtures like Cope. She suggests they try their hands at a peach crisp, a familiar summer choice that is served at the resort. “Here in South Carolina, peaches are king in the summer months, and it is so easy to turn [the] sweet, juicy fruit into a simple dessert,” she says. “Served slightly warm with ice cream or sweetened whipped cream, peach crisp is exactly how summers in South Carolina should taste.”



Cane & Canoe's vanilla panna cotta with passionfruit, or lilikoi, gelee



Fruit and flora combine in Cane & Canoe's Waialua dark chocolate croissant with pudding.

Fruits of the Season

On the other side of the country, Southern Californians also enjoy native fruits that are at the peak of ripeness. This is why Lee Smith, executive pastry chef at Montage Laguna Beach, gets excited when the weather warms up and he has new flavors to incorporate into dishes. "Each summer, it's fun to see what we can come up with using all the fabulous ingredients that suddenly come to life," he explains. "We have a great source for organic strawberries, so they always feature prominently on our menus."

Smith's love for the fruit is evident in this summer's sweet dishes like the preserved strawberry cheesecake, or the creme fraiche panna cotta with raspberries and lemon-thyme ice cream served at The Loft. Studio's dessert menu highlights a multifaceted piece of citrus with the Textures



Honey-almond panna cotta with berries and raspberry gelee from Montage Beverly Hills

of Grapefruit dish. The dessert manipulates the fruit's strong flavors into eight culinary forms, including a marmalade, curd, sorbet and ganache. Smith also sweetens menus with peaches and apricots, both of which make regular appearances in Montage dining rooms, accentuated with contrasting flavors like thyme and basil.

Local Flavor

For Tomoko Nohina, pastry chef at Montage Kapalua Bay, the season doesn't necessarily



Ashley Cope serves up her sweet tomato sorbet with olive oil pound cake.

dictate the ingredients she chooses. "It's summer year-round on Maui," the Japan native says, explaining that desserts are usually influenced more by the holidays than the weather. In her kitchen, Nohina often makes use of local goods such as dragon fruit, the bright purple Molokai sweet potato, fresh coconut and lilikoi, the local name for passion fruit. She adds that chocolate is one of her favorite flavors to work with, and she uses plenty of it in her creations.

At Cane & Canoe, diners can get a taste of rich cocoa in the decedent Waialua dark chocolate croissant pudding, which is perfect for summer with caramelized bananas and creme fraiche sherbet. Of course, there is no such thing as too many frosty options in summer or Hawaii, so Nohina also concocts an array of chilled delicacies that highlight the natural flavors found on the island, including a sweet sorbet made from lychee.

Family Favorites

Despite the differences in their locations, Ray Lammers, executive pastry chef at Montage Deer Valley, shares dessert preferences with

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SOUTHERN HOSPITALITY

Celebrate the season the Southern way with a recommendation from The Inn at Palmetto Bluff: the peach crisp. While many variations of this classic dessert have been passed from family member to family member for generations, The Inn offers a sweet and simple recipe to serve as a start to your own delicious traditions.

PEACH CRISP

Serves 4 to 6

- 6 ounces dark brown sugar
- 3 ½ ounces rolled oats
- 4 ounces all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon freshly ground allspice
- ½ teaspoon freshly grated nutmeg
- ¼ teaspoon kosher salt
- ¼ cup unsalted butter, at room temperature, plus extra for the cast iron skillet
- 20 ounces fresh or frozen peeled peach slices

In a large bowl, combine sugar, oats, flour, baking powder, allspice, nutmeg and kosher salt. Add butter and work into the dry ingredients until the mixture takes on a crumbly texture. Fold in peach slices.

Butter the bottom and sides of a cast iron skillet. Add the mixture to the skillet and bake at 325 degrees for 45 to 60 minutes. Serve immediately.



Crisps from The Inn at Palmetto Bluff made with summer peaches



Artisanal gelato made on-site at Montage Deer Valley

Nohina: Fresh fruit, local ingredients and chocolate are all favorites for the last course. Because Montage Deer Valley is located in Park City, Utah, the fruit is very different from Nohina's tropical delicacies. Diners should not be put off by the unusual name of Lammers' Granny Smith apple lasagna. The inventive dessert features a cake made from the title fruit, layered with a Fuji apple crisp and sauce from honey crisp apples. Ideal as a finale for alfresco meals, the entire thing is topped with salted caramel ice cream.

At the Park City resort's Daly's Pub & Rec, Lammers offers a sundae in true mountain fashion, with chocolate ice cream and house-made marshmallows to channel campfire s'mores. Other desserts worth trying at the resort are the many flavors of sorbets and ice creams created with dairy products from the nearby Heber Valley Creamery. Montage Deer Valley also makes its own gelato, a must-try when stopping into Buzz, the on-site gourmet cafe. Flavors range from traditional favorites like chocolate or vanilla sorbet to tempting scoops of prickly pear or pear cherry.

Dressed-up Dishes

The decadent desserts enjoyed at Montage Beverly Hills also capture the essence of the Los Angeles region, known for its glitz and glamour. Pastry chef Julie Jangali's summer creations for the resort's Rooftop Grill and Parq Bar are fit for Hollywood royalty.

"Summer is my favorite season out of the year, since many of the fruits are beautifully ripened," Jangali explains. "The wait is worth it when I go to the farmers market and find vibrant berries, juicy peaches, crisp cherries and fragrant apricots." Guests can share in the chef's enthusiasm for the market's treasures in dishes such as Jangali's citrus thyme cake and honey-almond panna cotta, which is served with fresh berries and a raspberry gelee.

Those looking to indulge in a simple taste of the season can forego time-consuming choices and opt for a scoop of each one of the hotel's house-made ice creams or sorbets—straightforward favorites that always hit the spot. After all, asks the chef, "Who would say no to a scoop of ice cream?" **M**

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MOVING MOUNTAINS

PARK CITY SUMMERS ARE THE SKI
TOWN'S BEST-KEPT SECRET.

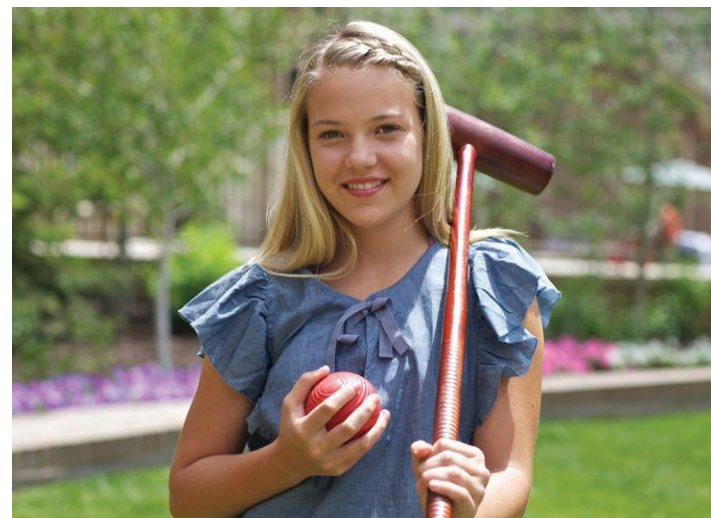
BY STEPHANIE NITSCH

“Come for the winter; stay for the summer,” is the adage that has come to describe the community on the backside of the Wasatch Mountains. While Park City, Utah, has attracted crowds as the site of major cold-weather happenings, such as 2002 Winter Olympics events and the annual Sundance Film Festival, the town finds the perfect balance between buzzing activity and peaceful retreat during summer months.

Locals have kept quiet about the warmer months of Park City for years, but from mid-June through early September, the area’s summer excursions—and its ecology—are in full bloom. “The mountains tend to hold more green in the summer,” explains Bill Demong. The 12-year resident of Park City is a five-time Olympian in Nordic combined skiing, but the snowless seasons still hold a special place in his heart. “Even in the hot months of July and August, there’s still water, creeks ... lush foliage [and] wildlife. People often think of Utah as a desert climate, yet moose and elk [live] here. I forget how much in nature we are.”

The Olympic skier travels around the world but can’t help returning to Park City to embrace the adventurous spirit with the exhilarating destination’s many activities. “From first light till after sunset, people are out and about,” Demong says. “There’s such a variety of things to be doing all the time. This community draws large events like the arts festival and [music] festival, to the point that Park City feels much bigger than it is, but definitely without all the rigors of living in a bigger city.”

In a community of passionate outdoorsmen, spending time in the fresh mountain air is an essential ingredient in the exceptional quality of life for both locals and the town’s visitors. “There are tons of trails, biking, fishing and music going on almost every day of the week,” says Andy Damman, corporate director, recreation for Montage Hotels & Resorts. “There are so many unique things to do in Park City that coming here is a no-brainer.”



Sporting Lifestyle

Getting around on two wheels isn't the only way to see the sights in Park City. The many trails are excellent for those who are eager to strap on their hiking boots or running shoes.

In the backyard bowls of Montage Deer Valley, the Wasatch range is home to just as many little-known routes, which are light on traffic. Many of the local trails can be accessed from the Mid Mountain Trail, the crown jewel of Park City's paths. It begins around 8,000 feet in elevation and offers opportunities to break a sweat on its hills as it spans 24 miles. At the end of the summer, runners gather on the trail for the annual Mid Mountain Marathon—this year on Sept. 12—for the track's breathtaking mountain views.

Acclimating to Park City's high elevation does take a few days for athletes, but the Round Valley trail system, with more than 30 miles of high desert routes, is the area's best primer for adventurers. Its gradual, undulating terrain with panoramic views of the Park City skyline is no less inspiring than the magnificent crests of other alpine trails.

Of course, visitors aren't required to rack up mileage to get the most from the mountains. "There's a lot of world-renowned fly-fishing nearby," explains Demong. "The Provo River is really popular for that reason, but there are hundreds of lakes in the Uinta Mountains, and each has its own characteristics."

Even children can immerse themselves in Park City's favorite sports with daily programs from Montage Deer Valley, like Camp Compass. It's designed to expose guests of all ages to an assortment of mountain and leisure hobbies. Guided adventures in fly-fishing and mountain biking are offered alongside numerous activities that epitomize summer fun, such as archery, bocce ball, badminton, flag football and games in the pool. With an infinite number of ways to get outside and be active, Compass Sports is introducing new



Where the Trail Ends

Mountain biking and hiking have been the bread and butter of Park City's recreation since the town's first trails emerged decades ago. Today, smooth, machine-carved trails weave through old mining ruins and aspen forests before cresting atop picturesque ridgelines. A maze of singletrack—pathways that are wide enough to accommodate mountain bikes but not all-terrain vehicles—sprawls in every direction, surpassing 400 total miles of multiuse trail, all free and open to the public.

The trails are one reason why the International Mountain Bicycling Association designated Park City as the world's first and only gold-level ride

center. In addition to the countless number of miles bikers can cover without repeating the same ride, the smaller touches, such as masterful trail planning, helpful signage, bike parks and lift-served trails, have all helped build the city's reputation as a world-class biking destination.

"We are a mountain biking epicenter," Damman says. "There is no other trail system in the U.S. that even comes close to the cycling experience offered in Park City."

It's no surprise that the town has been deemed a model for the efforts dedicated to helping cycling flourish. Demong adds, "The recreational infrastructure in Park City sets the bar."

Compass Sports at Montage Deer Valley helps guests get active with summer activities.



generations to Park City's philosophy that life at higher altitudes is meant for discovery.

Good Vibrations

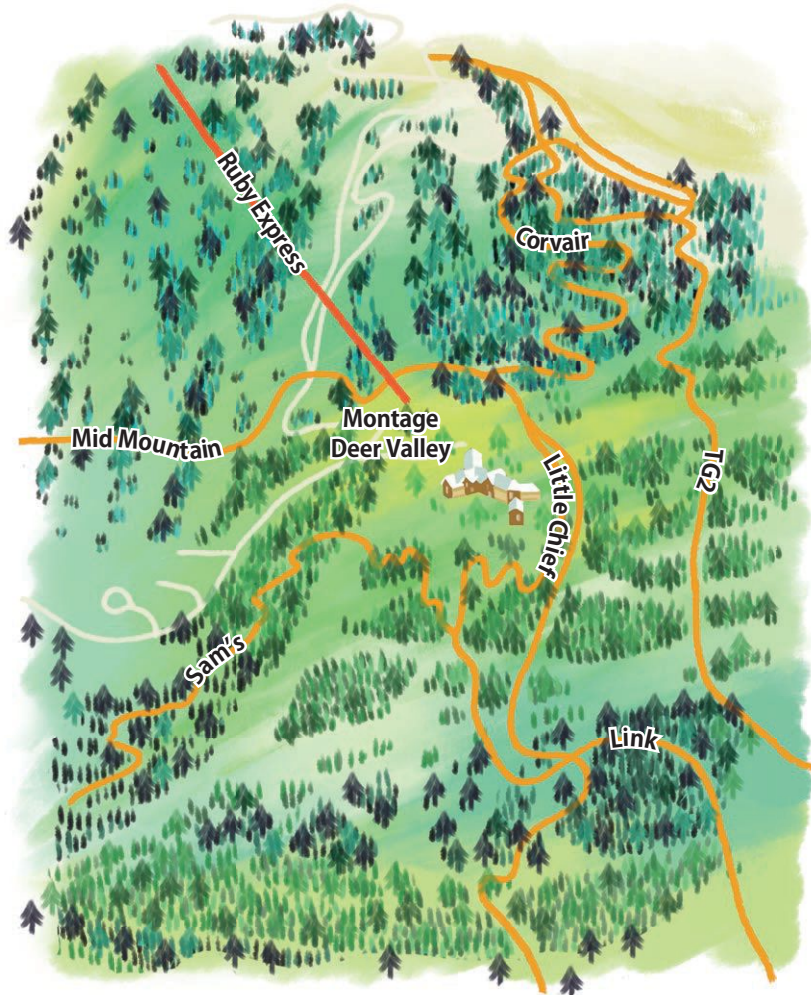
Festivals, outdoor markets and near-daily concerts are just some of the cultural adventures that draw people into the sunshine. "Everything about being here is fun and easy, and the people are so friendly," says Damman. "Summers in the mountains are spectacular. People live here to ski, but we love the summers. ... It's such a special time of the year."

On any night of the week there's bound to be music in Park City. Outdoor venues ranging from alcoves on Main Street to an amphitheater adjacent to ski slopes attract aficionados from around the world. Both the Utah Symphony and Utah Opera perform with the Deer Valley Music Festival at the Snow Park Outdoor Amphitheater. Beginning July 4, this year's lineup pairs guest musicians such as Frank Sinatra Jr., Kristin Chenoweth and Ozomatli with the accompaniment of the acclaimed orchestra.

The festival is also symbolic of Park City's dedication to celebrating the apres-ski atmosphere year-round. The apres scene is often associated with winter culture, but that doesn't stop residents and visitors from embracing a sense of "Gemutlichkeit," a German notion for warm festivity, often shared through food, drink and music. "Park City makes apres a year-round staple," Demong says. Events like the Deer Valley Music Festival are perfect excuses to embrace apres after a day of exploring.

MOUNTAIN GETAWAY

Montage Deer Valley is centrally located among many of the area's famous bike trails and adjacent to the Ruby Express chairlift.





Left: Deer Valley Music Festival; above: Park City Kimball Arts Festival

With such a multifaceted area, Compass Sports has collected a dozen of Park City's favorite summer pastimes to create the 12 Wonders of Park City. From June 13 to Aug. 31, the resort dedicates a week to each of the activities on the list, such as scenic drives, spa treatments and gourmet meals. The concierge team is also available to help guests immerse themselves in all that Park City has to offer.

DEER VALLEY LIFE

Montage Residences offer the chance to embrace elevated living year-round.

In perfect harmony with its wooded surroundings, Montage Deer Valley evokes the splendor of the West's great mountain lodges. Set within Deer Valley Resort, voted North America's No. 1 ski resort by *Ski* magazine readers five years in a row, Montage Deer Valley is a true ski-in/ski-out, year-round luxury resort property with the utmost in amenities.

Owners of Montage Residences Deer Valley enjoy use of the resort's 35,000-square-foot spa, outdoor heated pool, fire pits, several dining facilities and access to the private Residents Lounge and dedicated residential concierge.

Ownership opportunities are available in this coveted location, including **RESIDENCE 881**, offered at \$2,095,000, the only one-bedroom residence available in Empire Pass. With 1,221 square feet and an expansive bathroom, the residence offers commanding resort and valley views from its 8,200-foot perch.

RESIDENCE 1252, offered at \$9,250,000, also offers spectacular views in a 5,438-square-foot space, featuring four bedrooms, five bathrooms, two living rooms, office, private dining room, library nook and seven balconies. The master suite's two walk-in closets, gas fireplace, separate his-and-hers steam showers and free-standing spa-like tub helps residents fully experience Deer Valley living at its finest.

For more information, please contact Shane Herbert of Summit Sotheby's International Realty. (shane.herbert@sothebysrealty.com; 435-714-9225; montageresidencesdeervalley.com)



Montage Residences Deer Valley



Dual steam showers and free-standing tub in Residence 1251

Adventures in Art and Arches

Park City adventures often start in the heart of Old Town, an eclectic district of shops and restaurants housed in buildings from mining days. Main Street is the historic hub of the city's silver mining legacy and, as it undergoes a downtown renaissance, business owners are infusing creative cuisine and artistic flair that mandate a visit.

Old Town often warrants its own half-day diversions. Sundays on Main Street, for instance, are reserved for the Park Silly Sunday Market, an outdoor craft and farmer's market that runs throughout the summer and brings together local artisans, purveyors and farmers. On July 31 the three-day Park City Kimball Arts Festival kicks off its 46th year with hundreds of artists and a medley of mediums, both traditional and avant-garde.

Park City adventures are just as often ecological as they are cultural, especially in a state with five national parks within its borders. Montage Deer Valley's newest outings help guests explore the sites. The Montage to Moab excursion transports guests from the lush peaks of Park City to the red rocks of Southern Utah. What starts with a quick flight on a private plane crescendos with a hike at Arches National Park or a mountain bike tour along Moab's famed Slickrock trail and a picnic lunch catered by Montage Deer Valley. Guests can return to Park City before dinner, making the statewide jaunt an impossibly easy single-day feat.

"Being able to open up the national parks in Southern Utah—and the biking trails down there—to our guests is a dream come true," says Damman. "I don't think your day gets much better than that. You might have to pinch yourself when it's all said and done." **M**



Harold Noriega | 2015 Year to Date



3 Emerald Bay : Sold
\$12,999,000 | Represented Buyer



1601 Emerald Bay : Sold
\$7,995,000 | Represented Buyer



45 Emerald Bay : Sold
\$3,150,000 | Represented Buyer & Seller



547 Emerald Bay : In Escrow
\$8,350,000 | Representing Seller



101 Emerald Bay
Offered at \$13,388,000



11 Emerald Bay
Offered at \$7,250,000



121 Emerald Bay
Offered at \$6,195,000



132 Emerald Bay
Offered at \$5,350,000



130 Emerald Bay
Offered at \$5,195,000



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Philips' Buble dress uses different colors to signal emotional changes in the wearer.

TAILORED TECHNOLOGY

Haute couture meets high tech in fashion's brave new world.

BY DEBRA BOKUR

Since the first cavewoman devised a rudimentary belt to keep her saber-toothed tiger pelt from pooling around her ankles (or worse, muddling her waistline), there has been a natural movement forward in fashion. Since then, we've invented zippers, crafted smart fabrics that wick moisture and found insulation from materials so thin that a folded jacket can be stored in a handbag.

Today's designers and innovators are crossing the boundaries between their respective industries as regularly as they reveal new products and collections. What we wear has become an interdisciplinary mix of high fashion and function, changing the wardrobes of the masses with engineered fabrics and smart devices—and the trend shows no signs of stopping. Incredible garments on the horizon are motivating both shoppers and techies to look to the runways for a glimpse into the future.

Current Conveniences

The long-reaching roots of technological fashion extend to 17th-century China, where rings with built-in abacuses allowed the wearer to do quick calculations while perusing goods at the local market. As trends have changed and technology has advanced into the 21st century, fashion has gone far beyond the solely sartorial. The most recent products to win over consumers are biometric tracking devices that analyze calories burned, hours slept, steps taken and other



Swarovski's Shine collection of smart crystals

details before syncing with phones and tablets to provide the data to the user in readable formats.

The most popular of these tracking devices is the Fitbit; its presence has prompted designers to produce accessories that add pizzazz to utilitarian gadgets. In spring of 2014, Tory Burch released a line of accessories created to elevate the silicone exterior of wearable technology with gold and silver jewelry that disguises the contraptions within.

Without sacrificing an ounce of aesthetics, Swarovski has also introduced a new style of sparkle. A collaboration with the technology company Misfit has resulted in a solar-powered, activity-tracking crystal integrated into the Swarovski Shine line.

"The activity-tracking crystal is actually very light—only 12 grams—so we could maintain the exact same level of femininity, glamour and contemporary design our collections usually feature," explains Joan Ng, Swarovski's senior vice president of product marketing.

These monitors are also being incorporated into everyday items. Hexoskin is a company that specializes in clothing that collects data from bodies; its most recent product is a smart shirt that measures heart rate, breathing rate and volume, activity level, steps per minute and oxygen consumption to create a comprehensive report that shows how the body functions and progresses through states of exercise and rest.

In addition to the sheer amount of data the



Solar-powered crystals measure activity and sleep before syncing with mobile devices.



Anouk Wipprecht's Spider Dress 2.0 reacts to stress signals.

shirt is able to collect, it is revolutionary in wearable technology because of its construction. Utilized by NASA and the respective space agencies for Canada and France, the product features sensors woven into the fabric, meaning there's virtually no bulky hardware to contend with. Only a small Bluetooth device is present in a pocket, which delivers all of the information to a user-friendly app.

Current fashion takes yet another step beyond impressive biometric monitors with footwear. Shoes with a built-in GPS system became available in spring of 2015 from Lechal. Operated by

Ducere Technologies, the company has created versatile insoles that are synced with Google Maps and guide the wearer to programmed destinations. Created with the visually impaired in mind, a vibrational cue to the foot signals when to turn left or right, and an accompanying app allows the wearer to use voice commands to program different locations easily.

Tomorrow's Innovation

Shoes that show walkers the way are the latest devices available to consumers, but the prototypes and exceptional creations by other companies hint at the direction that fashion and technology will take in the years to come. The present trajectory of wearable technology appears to lean heavily toward increasing sensitivity to changes that occur in both internal and external environments.

"Fashion is all about communication and expression," says Anouk Wipprecht, a Dutch fashion designer who is at the forefront of futuristic design. "I'd like to see this [trend] be more interactive and participatory. With my work, I am looking into other ways that we can interface with our world by using technology as an extension of ourselves."

Wipprecht's Synapse dress is a perfect example. The white sheath frock tracks physiological characteristics and assesses periods of focus, comfort and stress. What makes it a next-generation garment, though, is the Intel Edison microcontroller, which allows the dress to respond to emotions. If it detects that the wearer feels someone is invading her personal space, the

dress uses lights to notify the intruder. A built-in camera also records stimuli that trigger feelings of stress and happiness to show the user exactly what she encountered while experiencing the physiological responses.

Clothing and accessories enhanced with digital components have given birth to the term "e-textiles," manifested in a wide array of styles and continuously evolving capabilities. The partnership between Intel and Wipprecht has been one of the most visible forces in the development of e-textiles, but other technological giants are helping the trend along.

Philips, a leading business in the electronics industry, has created a dress that collects biometric information and uses the transmissions to reflect the wearer's mood with changing-colored LED displays. Consumers will have to wait to own the next-generation mood ring, however; Philips calls the Skin project "a far-future design" meant to explore the possibilities in e-textiles rather than act as a product prototype.

The work of designer Jennifer Tillotson, founder of eScent and reader at the University of the Arts London, works with scents implanted in clothing to affect the mood of the wearer. Her Smart Second Skin dress is a prototype of a wearable olfactory experience that releases scents triggered by the wearer's state of mind. The implications are intriguing, and could even extend to the release of chemicals such as mosquito repellent or medicinal elements. Tillotson has spent a career researching the avenues for infusing fashion with aromas, and she isn't the only academic to take note of how fashion has progressed.



The Apple Watch is a timepiece that links to cellphones.



The Firefly necklace glows using energy from friction.

Studying Style

The tech trend has taken hold with such force that top design institutions, including the Rhode Island School of Design (RISD) and Parsons The New School for Design, are regularly including courses in wearable technology in their curricula.

For three years, Catherine Andreozzi, professor of apparel design at RISD, has developed interdisciplinary classes that explore the intersection of fashion, architecture, art and technology. “One particular challenge when integrating technology into fashionable accessories and clothing relates to

energy sources,” admits Andreozzi, who is collaborating with artist Anne Spalter on a clutch with a video component. “To date, there hasn’t been much devolvement in powerful, long-lasting, rechargeable batteries that are small enough to integrate seamlessly into these products to run more power-hungry wearables.”

She adds that several companies are currently researching devices that can harness the energy produced by our own bodies during daily activity. These would store and reuse this kinetic energy as the main power source for operating technologically fashionable products.

The issue of streamlining high-functioning devices into garments in a practical way is one of the areas explored by Sabine Seymour, director of the Fashionable Technology Lab at Parsons The New School for Design. She’s also the founder of Moonlab, the company that developed a fabric patch called Softspot, which can be added to garments during manufacturing. The patch is a versatile piece of technology, and the functionality of the patch is customizable. Its abilities include providing information about light exposure, the wearer’s vitals and geolocation, which can be sent to phones and other devices.

“Over the past 10 years, there have been a lot of runway showcase products,” Seymour points out. “At Moonlab, we’re creating a b-to-b product, sort of a missing link in wearable technology that can be integrated into clothing manufacturing. Our goal is to give consumers attractive choices in everyday wear, beautiful clothes with technology embedded—such as an intelligent zipper or features synced to an app that can analyze anything from your health and mood to the temperature of a child.”



Tory Burch for Fitbit bracelets

Not surprisingly, when worlds collide, some things tend to wobble. Google Glass, a widely anticipated wearable computer, proved more problematic than magical when it went on the market in 2013. The product is still undergoing a process of evolution that may see it available to consumers again in the future.

Like Google Glass and scented dresses, there are doubtless many innovative wearables on the way that will cause pause before the general public fully embraces them. It’s already been proven that personal style communicates volumes about an individual; we’ve simply crossed into a new realm where fashion can actually communicate.

Now, if only there was a jacket that could find our keys and glasses, make us look 10 pounds lighter and go to that afternoon meeting in our place—in non-pilling cashmere, of course. **M**

FASHION FORWARD

The fascinating story of wearable technology continues to evolve on a daily basis. Here are some of its high points:

1868

Swiss company Patek Philippe creates the first ladies’ wristwatch for Countess Koscowicz of Hungary. Not long after, men’s wristwatches become staples for soldiers, replacing cumbersome pocket watches.

1914

Gideon Sundback’s rudimentary zipper, known as the Hookless No. 2, is met with a complete lack of interest. When B.F. Goodrich Co. added the device into a boot nearly a decade later, it was accepted into fashion.

1961

Mathematician Edward Thorp and MIT professor Claude Shannon invent a wearable computer that allows them to time the revolutions of a ball on a roulette wheel, giving them an edge while betting at a casino.

1969

W. L. Gore & Associates invents Gore-Tex, a lightweight, waterproof, breathable fabric that revolutionizes the manageability of rainy days.

1994

Ski instructors Peter and Patty Duke make cold weather easier to bear with shrink-resistant SmartWool that doesn’t itch. It also wicks moisture, reduces odor reduction and has anti-microbial properties.

1998

Artist and technologist Maggie Orth of International Fashion Machines Inc. produces the luminescent Firefly dress and necklace with conductive fabric that powers LED lights in the skirt and on a pendant.

2013

Google releases the first version of Google Glass, a wearable device that records photos and video, and accesses the Internet. In 2015, Google announced that the product would undergo further development before its re-release.

2015

Integrating the functions of mobile devices with the ubiquity of a timepiece, the Apple Watch allows wearers to answer calls and access social media from their wrists.

A full-page photograph of Doug Ellin on a film set. He is standing with his arms crossed, wearing a blue Lacoste polo shirt, a blue baseball cap with a logo, and black pants. He has a watch on his left wrist and headphones around his neck. In the background, there are stacks of cardboard boxes with the 'NEW ERA' logo, a wooden director's chair, and various film set equipment like lights and stands. A white circular graphic on the right side of the image contains the title and introductory text.

Doug Ellin's *LA*

The "Entourage" creator, writer and executive producer is never too busy for a good meal in Los Angeles.

BY SARI ANNE TUSCHMAN

doug ellin

Doug Ellin may be New York-born, but his heart (and, it appears, his stomach) now firmly resides in Los Angeles. “I was raised in New York, but have been [in LA] since the day I graduated from college,” he says. “I love the weather. If New York had this weather I’d be there, but the weather is the thing for me.” The sunshine and perfect temperatures—along with the rest of the qualities that make the City of Angels unique—became an unofficial character in “Entourage,” the HBO series that Ellin created, wrote and produced. The TV show, which aired from 2004 to 2011, jumps to the big screen this June with a film that Ellin also wrote and produced.

“I was worn out after eight years of the show, so I took a break, but Mark pushed me to get it going,” Ellin admits, referring to fellow Executive Producer Mark Wahlberg. “The struggle is to write the script; once that’s done it’s smooth sailing—I really had to get my mind around it. I love these guys, and we’re all close, so once we get past the script phase, it’s a lot of fun.”

After spending eight seasons with “the guys”—Vincent “Vinnie” Chase, Eric “E” Murphy, Johnny “Drama” Chase, Ariel “Ari” Gold and Salvatore “Turtle” Vacara—the show’s loyal audience likely looks forward to the tight-knit posse’s reunion just as much as Ellin does. “It’s been three years, and everywhere I go it feels like people want the show back on air,” he says. “I’m excited for people to revisit these characters again—every guy in America can relate to this group.”

While he’s been hard at work getting the movie ready for

its release, Ellin makes time to enjoy the Southern California weather he loves so much. Most of his city adventures involve his taste buds, but, for Ellin, it’s all part of the authentic LA experience that he tried to infuse into the show and film. “Almost every place we featured was somewhere I went to or one of the guys would tell me was a great spot,” he explains. “I tried to make it realistic to the scenario of how we were living our lives.”

The writer-producer took some time from his preparations for an eventful summer to talk to *Montage Magazine* about some of his own favorite locations for spending sunny days in the Entertainment Capital of the World.

A Strong Start

When asked about his perfect day in Los Angeles, Ellin is quick to admit that food is a big part of it. “Food is my drug,” he says with a laugh. “I’m an eater—a serious, problematic, disturbed eater.” In his 25 years in the city, he’s seen the food scene change significantly—for the better. “Now the food in LA is great. It wasn’t when I got here.”

For this Hollywood heavy-hitter, the day starts early, around 5:30 a.m., when he goes to work out with his personal trainer. The early morning sweat session is a necessity for Ellin because, he admits, he “eats all day.” After that, getting ready is a for-gone conclusion. Although “Entourage” characters are often portrayed perusing cases of jewelry at Van Cleef & Arpels and Cartier, trying on ensembles at Prada or test-driving new toys



The city of Los Angeles plays as large of a role as any of the main characters in “Entourage.”

at Mercedes Benz, Ellin admits, “I don’t shop.” Outfits aren’t left to his volition—and he likes it that way. “My [fiancee] dresses me,” he says. “I’m not a big clothing guy.”

He often starts his food excursion with breakfast at Montage Beverly Hills, where he makes a valid attempt at being health-conscious with a green juice. “I always start the day off nicely, and by 10:30 it falls apart,” he laughs. The hotel, which is right in the heart of the city, played set for multiple scenes throughout the show’s run including the finale—both Scarpetta Los Angeles at Montage Beverly Hills and the historic barbershop Gornik & Drucker made cameos. Fans will also catch a glimpse of the property in the upcoming film.

When Ellin is looking for a hearty breakfast, however, he often heads to John O’Groats, where he confesses to eating “like a savage,” indulging in homemade biscuits, sausage, bacon and an omelet.

To counteract his love for fine dining, Ellin might head out for a hike in Franklin Canyon Park—a scenic urban park with acres of greenery, trails and picnic spaces—or nearby Malibu, often joined by his 11-year-old daughter and 13-year-old son (both of whom appear in the “Entourage” movie), as well as his dog and fiancée.

Midday Indulgence

For this devoted foodie, every meal is an opportunity to enjoy LA’s best eateries. Come lunchtime, Ellin likes to head to Soda Pop’s on La Cienega Boulevard for a delicious sandwich creation, usually choosing between the Steak Bomb and the chicken pesto, in addition to the tomato basil soup and a chocolate chip cookie for dessert.



“Entourage” features iconic LA locations, including Staples Center, where the characters attended a Lakers game.

Another go-to sandwich spot is Paninoteca by Scarpetta at Montage Beverly Hills. He loves the made-to-order chicken “Parmigiano”—a chicken cutlet with burrata and smoked tomatoes. Urth Caffé is another favorite for tomato rice soup and iced green tea. The trendy coffee shop made frequent appearances on the show, where the gang ran into celebrities like Jessica Alba. Television’s portrayal is true to life, as all of the cafe’s locations are bustling hangouts for the LA crowd.

If Ellin is looking for an exclusive and atmospheric midday meal, he goes to Soho House West Hollywood, a private members club, where he enjoys lighter fare like the chicken soup. Just

over a mile away, Hugo’s Restaurant is a go-to when he’s being mindful of his diet. Known for its large menu of diverse options, the casual eatery’s quinoa bowl with chicken is Ellin’s usual order. These health kicks often don’t last long, however: “I usually do that for three days and then go crazy,” he admits. His appetite will often lead him toward something more indulgent, which comes in the form of his dinner mainstay, the iconic Italian restaurant Madeo on Beverly Boulevard. Start with a burrata tomato salad with cucumber, he recommends, before enjoying a burrata pizza and pasta—either linguini with clams or spaghetti Bolognese.



Scarpetta Los Angeles at Montage Beverly Hills and chef Scott Conant made cameos in the “Entourage” series.



Liquid nitrogen-frozen ice cream at Ice Cream Lab



Soho House West Hollywood

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True to life, Urth Caffé (pictured: Beverly Hills location) is a popular celebrity haunt on the show.



Hyde Sunset Kitchen & Cocktails

An out-of-the-way lunch favorite for Ellin is Harold and Belle's, a Creole restaurant on West Jefferson Boulevard where he goes when he's craving Louisiana staples like po' boys and crawfish etouffee. Both dishes carry nostalgia, he says, reminding him of his college years spent at Tulane University in New Orleans. The Big Easy-inspired eatery was also the setting for a memorable date between actress Jamie-Lynn Sigler, who played herself, and Turtle in season five.

When the mood calls for Mexican, Ellin makes his way to the Farmers Market at The Grove—another “Entourage” filming location—for a meal at Loteria Grill; or Café Habana, famous for its Cuban and Mexican cuisine in the Malibu Lumber Yard.

Going Big

For dinner, Ellin—unsurprisingly—goes all out. One of his top picks is Craig's on Melrose, a West Hollywood hot spot. Again, he explains he tries to go the healthy route with salad, “but the pigs in the blanket send me down the wrong path.” That “wrong path” usually results in meatloaf or honey truffle chicken.

Another top stop is Scarpetta Los Angeles at Montage Beverly Hills, where Ellin says he is often guilty of filling up on the delicious bread before eating chef Scott Conant's famous pasta. He also credits the restaurant for having the “greatest polenta ever.” Given that Ellin lives in close proximity to the hotel, he spends several nights a week there, often taking meetings at Parq Bar, adjacent to Scarpetta.

When he is in the mood for dessert, Ellin is partial to Ice Cream Lab on Beverly Hills' stretch of South Santa Monica Boulevard. The futuristic shop utilizes liquid nitrogen to instantly freeze different natural ingredients into ice cream. “I



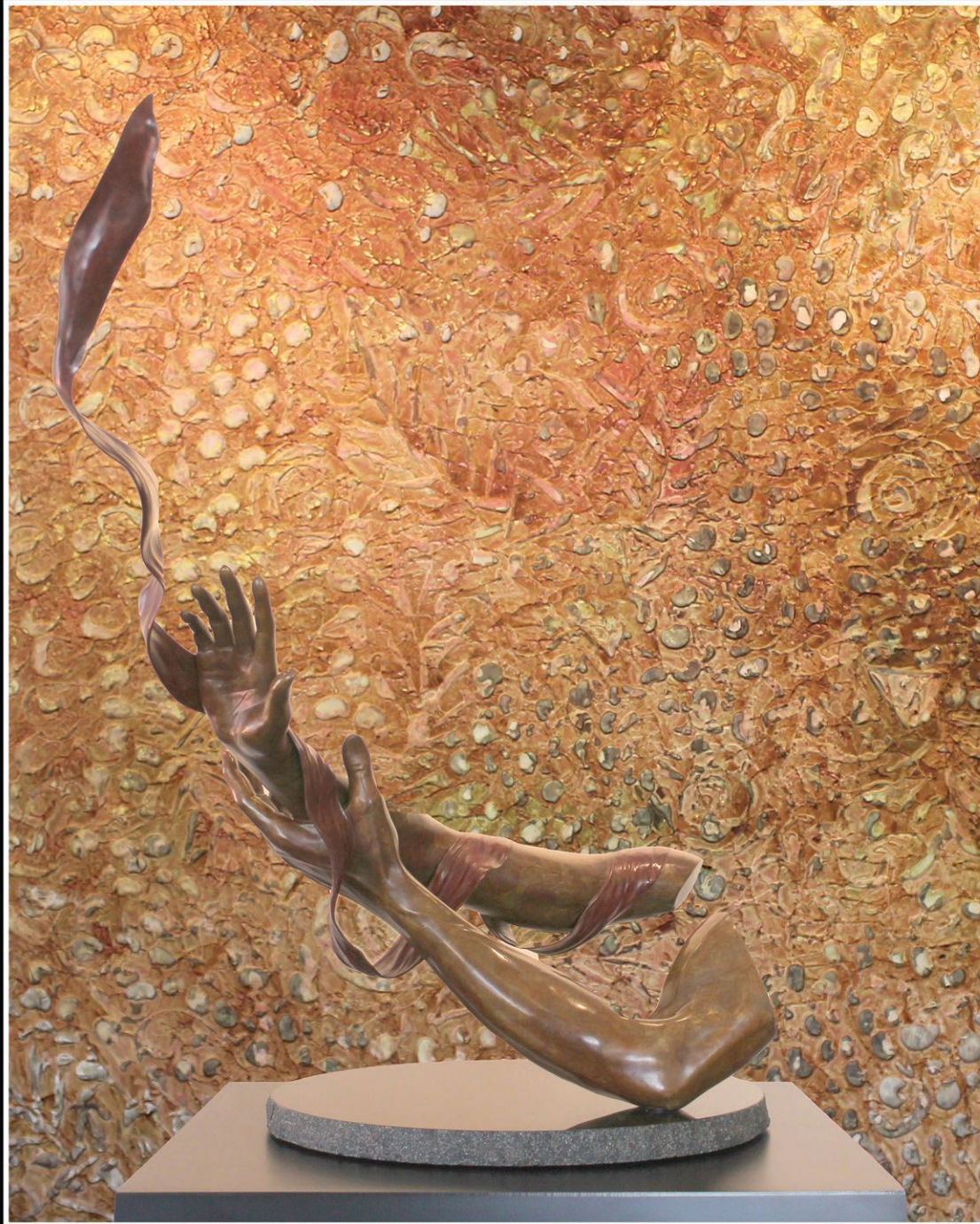
Dave Koz (center) regularly joins musicians onstage at Spaghettini & the Dave Koz Lounge.

get everything,” he says of the sweet destination. “They switch the flavors—mint chip, chocolate, strawberry—there are lots of good, crazy flavors.” His other post-dinner go-tos include nearby Bouchon Bakery and Harajuku Crepe, both of which he says his son is “obsessed with.”

On the rare occasion Ellin ventures out after his last course, it's to Spaghettini & the Dave Koz Lounge, a restaurant and live jazz venue in Beverly Hills that opened at the end of last year. “It's really great—I've eaten the awesome crab pasta there and listened to music a ton of times since they've opened,” he says. Another spot Ellin finds himself when he is, as he says, “forced” to go out, is Hyde Sunset Kitchen &

Cocktails, a buzzy lounge on the Sunset Strip. As for his late-night drink of choice, that's simple: “I always drink Aviön tequila on the rocks with an orange slice,” he says of the libation that often found its way into “Entourage” episodes. “If not, then it's Johnnie Walker.”

It's clear Los Angeles—specifically its restaurant scene—is something Ellin is passionate about, and audiences will get to see even more of it once “Entourage” arrives in theaters. To even further demonstrate the producer's love for the City of Angels, a sequel may very soon be in the works. “That's the plan,” he says. “I've already starting writing it, so hopefully people will come to see [the movie].” **M**



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The New BBQ

Perfected preparations, technical cooking and complementary side dishes elevate an American tradition to sophisticated cuisine.

BY NANCY DORMAN-HICKSON

In the past, barbecue conjured images of tin roofs, swine signs and plastic utensils, but the American custom is being perfected in upscale smokehouses catering to the discerning palate. It's a nostalgic cooking method that ignites the passions of both chefs and diners across the country; unlike many other types of cuisine, barbecue is often inextricably linked to personal sentiment, childhood memories and family tradition.

"There's a lot of labor and love that goes into barbecue—that's what yields a phenomenal product," says Troy Smith, beverage director at Montage Laguna Beach. "Barbecue can be presented in a sophisticated way. We're seeing a lot of chefs taking rustic elements and then elevating them by employing a very refined presentation."

While diners can now find grilled and smoked favorites in fine dining establishments that have replaced Dixie plates with ceramic sets, presentation is only part of the new wave of barbecue that's gaining attention in the U.S.

A Diverse Cuisine

Historically, four geographic styles have dominated the grill: Memphis, Carolina, Kansas City and Texas. Enthusiasts tend to cherish their territorial favorite—whether that includes the brisket sandwiches of Texas; the many cuts of pork found in the Carolinas; the dry-rubbed ribs of Memphis; or Missouri's sweet Kansas City sauce made from spices, molasses and tomatoes.

Of course, variation has always existed within the regions, and barbecue extends far beyond the listed states' perimeters. Casey Overton, chef de cuisine at The Loft at Montage Laguna Beach, cites Santa Maria-style as "the pure definition" of barbecue in California, where the resort is located. The approach originated with ranchers who hosted feasts for their herders and grew to popularity on a national scale when former President Ronald Reagan held several of the Spanish-influenced meals on the South Lawn of the White House.

In the California tradition, there's a science to achieving the right flavors with heat and smokiness. "The meat used is typically beef tri-tip that has been seasoned with salt, pepper and garlic," Overton says. "It is grilled over native California red oak coals with a special grill made of iron that can be lowered or raised, depending on how close you want the meat to the fire."

According to Drew Dzejak, executive sous chef at The Inn at Palmetto Bluff, a Montage Resort, chefs that dedicate themselves to each style share an unmistakable passion for the food and the processes behind it. "There is not going to be a brawl outside about it, but there are definitely people here who are extremely passionate about what they do and how they do barbecue," Dzejak says with a laugh. At The Inn at Palmetto Bluff, located in South

PHOTO BY BRANDON FLINT





The barbecue from Montage Deer Valley takes its flavors from the Texas style.



Drew Dzejak uses homemade sauces to enhance a variety of meats at The Inn at Palmetto Bluff.

Carolina, the culinary team aims to please a range of tastes in addition to the diners who love Carolina-style barbecue. The regional style is one of the oldest forms of barbecue, usually calling for pork—shredded, pulled, chopped or sometimes sliced.

The Inn takes a refined approach by offering individually cut and cleaned ribs that leave patrons free from any sticky mess. With a nod to the Western North Carolina style, The Inn serves cubed pork shoulder that's pressed and "doesn't look like a pile of shredded pork," explains Dzejak. "We treat barbecue with a fine diner in mind."

Ensuring variety is also an important part of developing menus at Montage Deer Valley in Park City, Utah. "I'm from Texas, and my interpretation of barbecue is usually from my roots," says Executive Chef Shawn Armstrong. "Typically, in Texas we use beef, but here at Deer Valley, we use a variety of meats—pork ribs or pork shoulder, short ribs, brisket, smoked chickens. On occasion, we have barbecued lamb." The hearty barbecued dishes lend themselves to Montage Deer Valley's surroundings and, like the resort itself, offer comfort with elegant presentation.

Making Preparations

There are few variables when it comes to barbecue's cooking process: The substance that chefs are burning, such as coals or wood, and the intensity of heat are the main controls grillers have. For that reason, preparation is especially important, and different styles, of course, have their own prescriptions for perfection.

"Our general practice—and it varies from meat to meat—is that we'll make a dry rub that consists of garlic powder, paprika, a variety of different spices ... chili powder, some dried herbs, onion powder and some nice sea salt," Armstrong says. The rub is applied to the protein of choice, which then sits overnight.

A day prior to cooking, Dzejak also employs a signature dry rub; his is created by premium spice provider Terra Spice Co. Guests hoping to recreate the flavor at home can purchase the mixture at the resort.

Sometimes Dzejak brines the meat before introducing it to the barbecue. "You put it in a salt water with sugar and herbs and let it sit for 24 hours," he explains. "It just imparts extra flavor into the meat. The type of herbs and seasonings depend on where we're going with it. It could be thyme, rosemary, garlic and chili flakes. Or it



The Inn's pork shoulder is an upscale take on barbecue.

could go down a different road with citrus, lemon zest and orange zest."

The Inn also employs a range of house-made sauces for even more diversity of flavor. A Carolina mustard sauce is commonly applied to ham hocks; a sweet tomato molasses imparts a taste of the Kansas City style on any cut, and a chili-vinegar sauce adds acidity and a spicy kick to barbecue plates.

The next phase, cooking the meat, is virtually an art form. "Barbecue is all about slow cooking and indirect heat," Armstrong says. In Park City, he uses a drum-style rotisserie, where meat can be smoked for up to 14 hours. The longer cooking time is especially necessary for tougher cuts, such as pork shoulder and brisket. Patience is a virtue when it comes to barbecue—these pieces come out of the cooker transformed into tender delicacies.

Dzejak uses a rolling smoker as well as a spit. The smoker burns wood that's offset from the meat in order to cook it slowly. "If meat is being cooked on the spit, the fire is on the left-hand side of the meat. As the wood turns into coals, we'll rake the coals under the meat so you're getting a more direct heat."

Smoke and Fire

Like connoisseurs of fine wine who place special importance on barrels for aging, barbecue enthusiasts pay extremely close attention to the wood used for cooking.

"Mesquite produces a very intense smoke," Armstrong says, adding that the contrasting woods from fruit trees yield a sweeter smoke. "Depending on what we're barbecuing, we use either mesquite or hickory wood, cherry or apple wood." Deemed "heavy" woods, mesquite and hickory often lend themselves to heartier cuts of beef and pork. The "light" woods, like cherry or apple, are traditionally used with lighter meats—but chefs can get creative with blends of multiple varieties.

Once the wood is chosen, the next challenge



For the perfect barbecue, Shawn Armstrong flavors with a dry rub (top left) and monitors the cooking temperature.

is maintaining the right type of smoke, enough to develop flavor but never overwhelm. “You want the smoke to be a nice mellow, light-bluish, light-gray color,” Armstrong advises. “If it’s really an intense, thick yellow, that means the smoke is too strong.”

Keeping the right consistency is dependent upon the environment in the firebox, which delivers smoke and heat into the main pit. Those trying their hands at home barbecuing should aim to keep the cooking temperature between 250 and 275 degrees, with a steady flow of smoke.

Proper smoking leads to a distinct smoke ring—a pink layer one-half inch to three-quarters of an inch that’s visible once the meat is sliced. “The smoke ring lets you know how much the flavors of the smoke have penetrated the meat,”

Armstrong says. “That’s an indicator that it’s been handled appropriately and smoked well.”

Star Sides

A top-notch barbecue spread requires plenty of accompaniments, which also vary by region. Sides associated with eastern North Carolina barbecue include potatoes and corn sticks, while their western counterparts are hush puppies and red slaw, a type of coleslaw with spicy ketchup dressing. Other traditionally Southern supplements are french fries and baked beans; fried green tomatoes, mustard greens and cornbread. California’s Santa Maria-style barbecue is typically paired with salsa, tossed salad and pinto beans, native to the region.

“Food is all about balance, so the dishes should complement,” Armstrong says. While the

A SMOKY BOUQUET

Although beer is the traditional drink of choice when dining on barbecue, with more polished offerings and a wide array of flavors, the cuisine is becoming more prevalently paired with wine. Troy Smith, beverage director at Montage Laguna Beach, offers some guidance for what to sip when enjoying a grilled dinner.

OLD VINE ZINFANDEL: “The conventional wisdom holds that an old vine zinfandel makes a nice pairing because you have that spicy quality,” Smith says. “You’ve got a lot of ripeness and you have a nice backbone of acidity behind it.

ARGENTINE MALBEC: “The Argentine malbec is also a good example of a wine that would work, but for different reasons,” he explains. “It’s not as spicy. ... You have a really plush fruit and very moderate tannins.”

CALIFORNIA CABERNET: For a full-bodied glass to stand up to bold barbecue flavors, Smith suggests a cabernet from Napa Valley’s Lewis Cellars. “The wine would be a bit more structured so you’d want to pair it with something a little fattier, like brisket,” he explains.

MOURVEDRE: “Another possibility would be Jumilla from eastern Spain, made from monastrell (aka mourvedre),” Smith adds. A 2011 Clio from Bodegas El Nido in Jumilla, a mourvedre based-wine that is also on Studio’s wine list [at Montage Laguna Beach]—is a choice label for diners indulging in barbecue.

creaminess of coleslaw can offset the spice and vinegar of barbecue sauce, he suggests adding cilantro and mango instead of carrots to a slaw for a sophisticated surprise. For those barbecuing at home, he also recommends topping beans with homemade bacon or the crispy, caramelized ends of brisket, which some call “outside brown.”

Spicy dill pickles and bread-and-butter pickles are a barbecue mainstay for Dzejak, who adds, “With most of our pork dishes, there are going to be sweet potatoes, apples or kale, too.”

Armstrong shares Dzejak’s affinity for pickles: “Pickles and barbecue are like grits and butter.” Armstrong sources them locally from Yee-Haw Pickle Co. and serves them with slow-cooked shoulder cuts of pork on kaiser rolls.

With the attention that barbecue is receiving from chefs across the country and the creative sides that are complementing cuts of meat, there’s no denying that barbecue is seeing a renaissance.

“Barbecue is quintessential American cuisine,” Armstrong says. And with local and artisanal food movements infiltrating the culinary zeitgeist, the country as a whole is rediscovering its roots. “I can clearly see the progression that we’ve made as it relates to our food culture. We continue to grow, and we continue to get a better understanding of what American food is all about.” **M**

GREAT HEIGHTS

Rock climbing ascends into mainstream sporting.

BY MONICA PRELLE

In early January, climbers Tommy Caldwell and Kevin Jorgeson captivated the world by scaling the Dawn Wall, an extremely smooth, 3,000-foot expanse of rock on Yosemite's El Capitan. The duo's 19-day climb made the front page of The New York Times and earned congratulations from President Barack Obama, in addition to launching a new wave of interest in the sport that was once allocated to the counterculture.

More and more people are working to get to the top of major peaks around the globe, often traveling great distances to take on the next challenge. Fortunately, the U.S. is home to some of the best climbing destinations. Routes range in difficulty, classified by the Yosemite Decimal System (YDS). Classes 4 and below designate climbs that can typically be completed by beginners; Classes 5.14 and 5.15 indicate multi-day climbs for experts. There are also thousands of routes for enthusiasts to practice traditional climbing, which incorporates removable gear, or to sport climb, which uses pre-placed, permanent, rock-mounted bolts.

On the following pages, *Montage Magazine* highlights four of the country's most exciting climbing experiences.



BOTH PHOTOS BY KENNY KARST/DNC PARKS & RESORTS AT YOSEMITE INC.

YOSEMITE NATIONAL PARK

CALIFORNIA

While the Dawn Wall climb is considered among the most difficult in the world, Yosemite's rocky landforms offer a diverse range of experiences. The glacier-polished granite at Yosemite National Park is bliss for climbers. Not only does the rock provide texture with good grip, but walls are also marked by vertical cracks, ideal for adventurers making their ascents.

A few hours north of Los Angeles, the park was integral to the climbing revolution of the 1950s and 1960s, and has been an epicenter of the sport's culture ever since. Two of the most iconic granite monoliths in the world, El Capitan and Half Dome, are located in Yosemite Valley. There are also numerous domes in the Tuolumne Meadows, part of Yosemite's high country, that are accessible for climbers of all abilities, including families hoping to learn a new activity together.

"Some of the tallest and proudest granite walls in the world can be quickly accessed by [very] short approaches," says April Mayhew, lead rock, alpine and international guide for International Alpine Guides. Yosemite also offers climbs that can be completed by ascending one rope length (single pitch) or taller journeys that require affixing the rope more than once to reach the top (multi-pitch).

The park is a choice destination for the variation in difficulty offered by the many climbs. Experts can challenge themselves with expeditions that top the YDS' difficulty scale, but there are also plenty of opportunities for novices.

Mayhew also points out that guided adventures are also available. "It wouldn't be a bad idea to hire a guide for a proper introduction to Yosemite climbing, and it greatly helps to be trained in self-rescue prior to climbing," she explains.

JOSHUA TREE NATIONAL PARK

CALIFORNIA

Located just a few hours east of the Southern California coast, Joshua Tree National Park is a vast wilderness where two deserts, the Mojave and Colorado, meet. The park's 800,000 acres are home to a diverse ecosystem of plants and wildlife, not to mention the rocky monzogranite formations that are not only beautiful but ideal for climbing.

The park is known for its slab, crack and steep-face climbing, and it welcomes more than 1 million visitors per year and hundreds of climbers each weekend.

"Joshua Tree offers up hundreds of rocky formations and thousands of vertical adventures guaranteed to satisfy every [climbing] enthusiast," Mayhew says.

There are more than 400 rock formations with 8,000 established climbing routes at grades varying from class 4 to 5.12. According to Mayhew, Joshua Tree's climbs generally require between one and three pitches, and have easy approaches and descents. It is also a great destination for those who practice bouldering and traditional climbing, both of which operate without fixture.



SHAWANGUNK RIDGE

NEW YORK

Though Yosemite National Park is recognized as the birthplace of climbing culture, the peaks of the Shawangunks in New York are some of the oldest climbing areas in the country. More affectionately referred to as "the Gunks," today it is one of the top destinations in all of North America.

About 90 miles from New York City, the Gunks make for a popular weekend trip. The rock is a quartz conglomerate consisting of horizontal cracks with roofs (overhangs) and jugs (large holds) to challenge athletes of all abilities. The majority of the area's routes, which total about 1,200, are easy to moderate in difficulty, about 5.3 to 5.9 on the YDS.

"It's beautiful, steep rock that is tilted at the perfect angle, so you get perfect handholds," says David Roberts, a seasoned mountaineer, historian and author of nonfiction books about the sport. "You can do these wild, overhanging routes that aren't harder than 5.8."

There are a few bolted routes, but there is no sport climbing, so enthusiasts should come prepared with traditional gear. According to Roberts, the area offers a great range of routes and some of the best entry-level and intermediate climbing in the country.

TOP: COURTESY OF NPS/ROBB HANNAWACKER; BOTTOM: GB/Flickr



WASATCH RANGE

UTAH

For a rock climbing experience that takes place in an alpine retreat, look no further than Utah's Wasatch Range, which spans more than 160 miles from the state's northern border near Idaho to central Utah. Several major and minor canyons are located within the range, the most popular being Logan, American Fork, Big Cottonwood and Little Cottonwood.

"Though visually very different from each other, both Little and Big Cottonwood canyons offer excellent climbing that is easily accessible," says Gina Bégin, founder of Outdoor Women's Alliance, a nonprofit that works with athletes and brands to promote and educate people about outdoor interests.

Dogwood Crag, about 40 minutes from Park City, is an ideal spot for introductory climbing in Big Cottonwood and offers a quick approach, according to Bégin.

S-Curves is another favorite location near Big Cottonwood Canyon that Bégin recommends to visiting climbers. "There are many routes to be had here, from novice [5.5] to 'you've-got-to-be-kidding-me' 5.13d," she says. "This area is south-facing, so if you're looking to stay warm, this is your spot." **M**

THE WAY UP

Despite the national audience that rock climbing garnered when two athletes scaled the Dawn Wall between December 2014 and January 2015, the sport has not always been one to make headlines.

"The Dawn Wall climb captured everyone's fascination," says David Roberts, a climbing historian and author. "When I took up climbing back in the '60s, we were geeks; nobody understood it at all."

When the sport's pioneers began to develop recognizable brands of equipment and apparel, the tides turned. Those names included Yvon Chouinard, founder of Patagonia; Doug Tompkins, who created The North Face; and Royal Robbins, who developed the company that's now known as 5.11 Tactical.

"They [became] cutting-edge fashion designers," Roberts explains. "Patagonia and The North Face became something that is very cool and climbing started to become photogenic."

Later in the 1990s, best-selling books like Jon Krakauer's "Into Thin Air" catapulted adventure narrative into a general interest.

Climbing has continued to steadily gain mainstream interest with the help of film companies like Sender Films, Big UP Productions, and Camp 4 Collective producing professional-quality movies about mountaineering. Additionally, Alex Honnold, a solo climber who operates without ropes and at lighting speed, brought climbing in to the living rooms of America when he appeared on "60 Minutes" in October 2011.

"Honnold has gone from being unknown to possibly the most famous climber in the world," Roberts says. "What he is doing is so unthinkable and spectacular." November 2015 marks the next benchmark for climbing and its newfound audience: It's the planned release of "Alone on the Wall" Honnold's memoir, which he co-authored with Roberts.





Sarah Koenig hosts "Serial," the popular podcast that is expected to air its second season in late 2015.



the Return *of* Audio Storytelling

The revolution will not be televised; it will be streamed online, and immediately available for download.

BY TIFFANIE WEN

A high-pitched piano chord marked the start of a show that launched an audio storytelling revolution. The song was overlaid with phone recordings and interview snippets and, in just three months, became an iconic part of popular culture. It was the theme music for “Serial,” a podcast spinoff of the WBEZ radio show “This American Life,” and the first podcast to become a veritable phenomenon.

Hosted by Sarah Koenig, the first season of “Serial” investigates the 1999 murder of a student in Baltimore over the course of 12 episodes. Since its launch, it’s been downloaded more than 5 million times and counting. Perhaps most impressive, the podcast, which poked holes in the prosecution and followed up with key witnesses, has resulted in real-life ramifications—in June, a court is scheduled to consider whether Adnan Syed, who is currently serving a life sentence, should be granted another trial.

With *New York Magazine* declaring a “Great Podcast Renaissance,” the International Business Times welcoming readers to the age of the “Million-Dollar Podcast” and the New York Times predicting that “Serial” has set the stage for other breakout podcasts—the medium has hit the mainstream.

Turning up the Volume

Insiders have been expecting this type of communications overhaul for years. In a report published by Edison Research, the percentage of listeners of online radio, including AM/FM stations that are streamed online and content typically only available online (like podcasts), has been increasing for the last 10 years, with 36 percent of Americans—an estimated 94 million people—listening to online radio at least once a week.

The online radio and podcast movement is really hitting its stride this year, according to Ellen Horne, executive producer of “Radiolab.” The show, which explores scientific and philosophical curiosities, is produced by WNYC in New York and is now one of the most popular public radio shows in the country. Horne attributes the spike not only to the wild popularity of “Serial,” but also to the accessibility of the medium and advent of smartphones. “My 82-year-old father just told me he’s now listening to [‘Radiolab’] as a podcast,” she says. “Now, he still listens a lot more often on his local public radio station, but he no longer feels like it’s too high-tech for him to stream us online.”

AN AUDIBLE HISTORY

1885: German physicist Heinrich Hertz (from whom we get the unit of frequency hertz) proves the existence of electromagnetic waves and creates instruments that can wirelessly transmit and receive radio pulses.

1893: Serbian-American engineer Nikola Tesla makes the first public demonstration of radio in St. Louis.

1906: The first radio broadcast, which included speech and music, airs.

1917: During WWI, all radio stations not necessary to the U.S. government are closed. During the war, troops use radio telephones to communicate.

1920s: Regular commercial broadcasting begins. Radio technology is also used to transmit images as television.

1930s: Millions of Americans tune into radio programs nightly, in what is considered the Golden Age of radio.

1993: The first national radio show ("Science Friday") is broadcast over the Internet.

1998: The first audio MP3 players are introduced and files with news and music are downloaded and listened to.

Mid-2000s: The growing popularity of Apple's iPods increased interest in downloadable audio content—now known as podcasts.

2015: Podcasts continue to grow in prevalence, with more than 90 million Americans listening to podcasts weekly.



Ira Glass, host of the radio program "This American Life," which was the starting point for hit podcast "Serial"



Ellen Horne, executive producer of "Radiolab"

There is an obvious distinction between radio, the audio medium that is broadcast over airwaves, and podcasts, which are downloaded or streamed over the Internet. While the former has a history dating back a century, the latter rose to prominence alongside its namesake, the iPod, in the early 2000s. The lines between the two are becoming increasingly blurred, however. Radio programs are now available via online streaming, often as podcasts (as "Radiolab" is), while some podcasts are getting picked up for broadcast on major radio stations.

Even books are being transformed into podcast-like audiobooks. Available through Audible, a popular seller of audio entertainment, a new novel by best-selling crime writer Jeffery Deaver called "The Starling Project" has been released exclusively as an audiobook. But rather than having someone simply read the book aloud, the work was made into an audio-drama, with 29 voice actors dramatizing the characters, accompanied by sound effects. The result is closer to the experience of watching a movie than traditional reading, harkening back to the radio dramas of the 1930s.



Al Letson brings investigative reporting to his podcasts.

Ear Appeal

"Podcasts had a bad reputation for a while since anyone could do it," says Lea Thau, creator and host of the podcast "Strangers" and former executive and creative director of "The Moth," a live storytelling show. As easy as it is to download and listen to a podcast, people can create their own and make them available online. Thankfully, the bar has been raised, especially since many radio networks and producers have entered the podcast arena.

Today's most popular podcasts are marked by meticulously crafted, high-quality storytelling that

LEADING THE PACK

From language-learning aids to fictional dramas, podcast topics run the gamut. Here are just some of the popular titles that have made a mark on popular culture and continue to influence the airwaves.



"RADIOLAB"

Heard on more than 450 National Public Radio member stations across the U.S., "Radiolab" has been around since 2002 but also became a podcast in 2009. The program piques listeners' sense of curiosity as it explores questions in science and unique historical events.



"SERIAL"

The investigative podcast that's been called the catalyst for the medium's newfound popularity enters its second season in 2015. The subject is still to be announced, but fans continue to follow developments from the case highlighted in season one as they anxiously await new episodes.



"STARTALK RADIO"

Hosted by renowned astrophysicist Neil deGrasse Tyson, the program is devoted to space and science. It blends fascinating information with humor and TV culture, featuring guests like Elon Musk, Bill Nye and George Takei, of "Star Trek" fame.



"REVEAL"

From the host and executive producer of "State of the Re:Union," this new show for PRX and the Center for Investigative Reporting shines a light on the inner workings of governments, businesses and communities with topics that include injustices that occur domestically and abroad.



"STRANGERS"

This intimate approach to storytelling comes from the mind of host Lea Thau, Peabody Award-winning producer and director. She's also the creator of "The Moth Podcast." Each episode of "Strangers" allows listeners to take a walk in strangers' shoes with touching personal accounts.

previously belonged exclusively to the best of public radio. "Now, the reputation has changed; the quality has improved and podcasts are becoming the place for the utmost in creativity," Thau says.

While working at "The Moth," which features a combination of artists, journalists and regular people sharing stories, Thau wanted to find a way to bring the show to a larger audience. Rather than opting for a visual recording, she decided to turn "The Moth" into a podcast. "I discovered that there's actually something about the camera that reminds you that you weren't there in a way that is distancing," she explains. "On the other hand, there's something about audio—where you feel as if you are alone with the person [telling the story]. With audio, you have this experience that the person is talking just to you. It's almost like reading a book, in that there is information missing. It's not visual, so there's a lot you have to fill in yourself, but that ... creative engagement also makes it a highly personal and highly intimate experience. It's the most intimate medium there is."

"The best podcasts are very personal," adds Al Letson, host of "State of the Re:Union," a podcast in its last season that explores American cities and towns. He also hosts a new program titled "Reveal" that puts governments, businesses and communities under the microscope. "Someone is talking in your ear; if the person knows what they're doing, they can make it feel like they're just having a

conversation. It's hard to do that with pictures."

Letson explains that the first time he heard an episode of "This American Life" several years ago, his perspective on audio storytelling changed. The radio show, which is also available as a podcast, focuses on a different theme each week, often pertaining to the everyday lives of everyday people. "It was a story of these two girls who had run away from home and I felt like those girls were talking specifically to me," he describes. "It just blew me away. I never had an experience like that before. ... It's powerful. And people are still feeling that power, even with all the other [media] that clouds us."

With more than 250,000 podcasts available on iTunes alone, audiences have a large landscape to explore. Some of the most popular radio programs and podcasts include "StarTalk Radio," where astrophysicist Neil deGrasse Tyson explores aspects of outer space; and "Invisibilia," which examines human behavior. There are also many podcasts that target more niche audiences, from comedies to how-tos.

Listening to the Future

With the increasing availability of Internet-connected cars, experts predict that podcasts will only become more popular. As producers of both podcasts and radio programs aim to reach even more listeners, they will continue to influence each other in this new frontier for audio storytelling.

"I've seen a slight shift in tone over the last decade," Horne says. "... Reporters have been using less [of an] anchor/announcer style and more [of a] conversational style, as it feels more authentic and trustworthy. In podcasting, audio styles are far more diverse—language and voices certainly are. Yet podcasts are also deeply influenced by the broader radio culture."

"Radiolab" is currently experimenting with "GPS-triggered storytelling" with "The Year That Broke Austin," a program that takes listeners on a tour of the Texas city, led by a journalist investigating a series of unsolved murders that occurred in 1885. This in-depth, long-form reporting being presented in a new way is indicative of a larger trend in print and online journalism as well. As "Serial" prepares to launch its second season, podcast networks such as Radiotopia, SoundWorks and Infinite Guest see rising profits from growing audiences and ad sales; and new shows are being created every day. Letson is launching what he calls a variety show of sorts, which will feature interviews, poetry, drama and more.

Just as radio rose to prominence in the 1930s and television had its own mid-century Golden Age, a new (or renewed) era of communication and entertainment has arrived. Regardless of whether it's a podcast or public radio program, listeners are in for some fascinating developments, as long as they stay tuned. **M**



A MASTER STORYTELLER

BEST-SELLING AUTHOR BRAD MELTZER SHARES
HIS INSPIRATIONS AND PASSION FOR THE WRITTEN WORD.

BY PETER A. BALASKAS

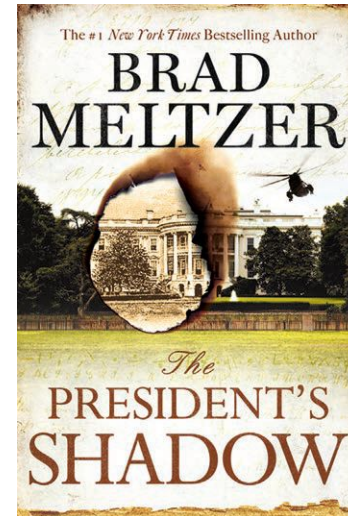
The only story we can ever accurately tell is our own,” says Brad Meltzer, an author whose books have taken readers inside the Supreme Court, explored conspiracies and infiltrated secret organizations. His writing has landed him on the New York Times best-seller list and captivated audiences with thrilling narratives, but those who know his accomplishments may be surprised to learn of the 24 rejection letters he received for his first work. His ordinary start, however, helped shape an extraordinary career and the way he looks at storytelling today. “I believe in regular people and their ability to affect this world,” Meltzer says. “All the books, and TV, and comics, and nonfiction ... all my stories are about that.”

His own effect on the world is widespread—with fiction, nonfiction, advice, children’s and even comic books, plus a number of television credits to his name, Meltzer was recently included in the *The Hollywood Reporter’s* list of Hollywood’s 25 Most Powerful Authors, among names like J.K. Rowling and Stephen King.

Meltzer releases two books this summer: a political thriller, “The President’s Shadow,” which serves as the third part of his Culper Ring series; and “I Am Lucille Ball,” the sixth installment of the “I Am” children’s books, which introduce young readers to inspiring individuals. With these new titles, Meltzer continues to enhance his presence as a major force in American literature. For the author, however, it’s all in a day’s work, and he’s happy to continue sharing his passion, never forgetting his humble beginnings. “The moment you think you’re done and the moment you think you’ve made it, you’re finished,” he says. “The best motivator is to remember what it’s like to have nothing at all—to keep yourself hungry.”



On “Brad Meltzer’s Decoded” the author (second from left) and a team explore secret symbols and conspiracies.



Meltzer’s new political thriller, “The President’s Shadow,” is the latest installment of the popular Culper Ring series, which follows National Archivist Beecher White as he solves mysteries involving the U.S. government.

Chapter I: Creative Beginnings

Meltzer’s first work—an unpublished novel titled “Fraternity,” which received the aforementioned rejections—still sits on his shelf as a reminder of his early years. He wrote it after graduating with a bachelor’s degree in history from the University of Michigan, but the seeds of creativity were planted much earlier.

His grandfather would recite a four-sentence story about Batman to Meltzer when he was a child, over and over, a tradition that ultimately became a lesson in storytelling and using his imagination. Meltzer later found another influence in his ninth-grade English teacher, Sheila Spicer, who recognized his potential and encouraged him to do honors work while she taught a standard class.

“She took me aside and told me, ‘For this entire year, I want you to ignore everything I do at the blackboard. ... Instead, you’re going to sit here and do the honors work,’” Meltzer recalls.

“She made me love Shakespeare by forcing me to read ‘Romeo and Juliet’ out loud,” he adds. “She made me read Romeo and made the girl I had a crush on read Juliet. It was thanks to her belief in me that I eventually found the internal strength to become a writer. ... Oh, and that ninth-grade crush who read the part of Juliet? I married her. I owe Ms. Spicer for that one, too.”

Before the happily ever after, however, there were obstacles. “When I was 13, my father lost his job,” he says. “He had ... \$1,200 in savings, and we had no place to live. So [we] packed it all up and moved to Florida.” The long periods of unemployment and poverty motivated Meltzer to be the first person in his immediate family to attend college. Even after receiving those rejections for “Fraternity,” he was determined to persevere—a philosophy that he teaches through his best-selling, nonfiction companion pieces, “Heroes for My Son” (2010) and “Heroes for My Daughter” (2012). The books feature historical figures whose courage provides inspiration for his children, and children of all ages.

Chapter II: A Novel Journey

Although Meltzer explains that he went to law school “out of fear” of unemployment, the transition into authorship seemed natural. He incorporated storytelling in every assignment. Character and dialogue played an important role in every task.

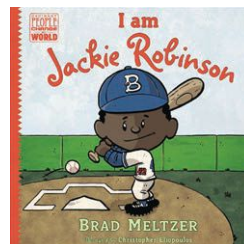
“When a teacher would assign an expository essay comparing and contrasting Freud and other psychologists, I’d go up after class and ask, ... ‘Instead of doing an expository essay, can I instead send Freud and the rest on a picnic and let them get into a fistfight as they argue?’ ... That’s how I knew how to communicate—with a story.”

His passion for complex characters and fluid dialogue, as well as his attention to detail, resulted in his first published novel, “The Tenth Justice” (1997). A thriller about a clerk for the Supreme Court, the book was written and sold while Meltzer attended Columbia Law School. It became a best-seller, followed by his next work, “Dead Even” (1999).

The creative floodgates were open, and in 2001, Meltzer segued to the realm of politics with “The First Counsel,” which delves into a conspiracy between a White House attorney and the president’s daughter. Next was “The Millionaires” in 2002, “The Zero Game” in 2004, “The Book of

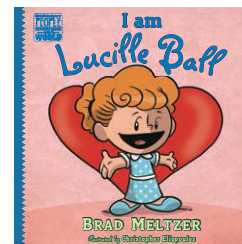
CHANGING THE WORLD

When Brad Meltzer realized the vast majority of clothing for his young daughter featured fictional characters and princesses, the author set out to write nonfiction children’s books that highlight ordinary children who became extraordinary heroes.



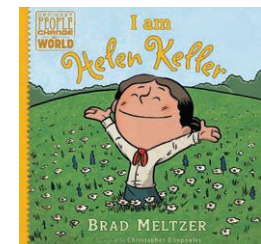
“I AM JACKIE ROBINSON”
(JANUARY 2015)

As a boy, Jackie Robinson knew two things: He was good at baseball; and the best games included everyone, regardless of their skin color. With these principles, Robinson became the first African-American Major League Baseball player and an advocate for equality.



“I AM LUCILLE BALL”
(JULY 2015)

The young Lucille Ball used her undeniable gift of humor to solve problems and make the world laugh, even at an early age. Her story highlights the importance of using your talents and following your dreams, especially when they make others smile.



“I AM HELEN KELLER”
(SEPTEMBER 2015)

As a child, Helen Keller was robbed of her sight and hearing. Thankfully, her sense of perseverance and a patient teacher helped her become the first deaf and blind person to graduate from college, ultimately serving as a voice for others with disabilities.

Fate” in 2006 and “The Book of Lies” in 2008.

While countless writers dream of producing one New York Times best-seller, Meltzer finds himself with more than 10. That’s not to say he’s perfected the process. “Writing a book is like riding a bike,” he says. “You’ll never learn to ride until you actually get on a bike. ... The best training is just to write and write and write.”

Chapter III: The President’s Shadow

While Meltzer’s humor and positive outlook may not seem a match for intense stories of deception, murder and secrecy, he admits that one personality trait has helped his art. “I’m paranoid,” he says. “Any thriller writer that says they’re not is a liar.”

This paranoia motivates his meticulous research. Meltzer’s reputation for giving each work an air of detailed realism earned the respect of the U.S. Department of Homeland Security when, in 2006, Meltzer was invited to collaborate with the CIA, FBI and other agencies on fabricating theoretical methods for terrorists to attack the U.S.

The author’s evolution as a thriller writer transcended to new levels with his latest novels—“The Inner Circle” (2011), “The Fifth Assassin” (2013) and the mid-June 2015 release of “The President’s Shadow.” All three books delve into a special organization: the Culper Ring, a secret group of citizens during the Revolutionary War who became personal spies for George Washington. In his most recent titles, Meltzer explores fictional scenarios that involve the group, if it still existed today.

The series’ hero, National Archivist Beecher White, solves mysteries that involve the U.S. government. In “The Inner Circle,” White explores how an enigmatic 200-year-old dictionary belonging to George Washington hides a dark secret, while “The Fifth Assassin” delves into the possibility of four presidential assassinations—from that of Abraham Lincoln to John F. Kennedy—being connected, resulting in a potential fifth murder. In “The President’s Shadow,” the protagonist is thrown into another White House mystery when the first lady discovers a severed arm in the rose garden.

The one key factor that has helped Meltzer with all the Culper Ring books is the help of a former U.S. president: George H. W. Bush. The retired politician assisted Meltzer with details regarding life in the Oval Office. This professional relationship started with a letter from the former president, stating his affinity for one of the author’s novels. Bush suggested that Meltzer visit him in Washington, D.C. As a lover of history, Meltzer took it as an opportunity to learn more about what the president faces during his tenure and after he leaves office.

“Presidents are people,” Meltzer says. “We forget that, since all we see is a limited view from TV.”

The insight provided the details and realism needed for Meltzer’s ever-evolving craft. After the initial meeting, President Bush—along with



WORDS OF WISDOM

AUTHOR BRAD MELTZER SHARES HIS FIVE TIPS FOR ASPIRING WRITERS.

1. “Write your book.”
2. “Rewrite it.”
3. “See rule No. 2.”
4. “Don’t let anyone tell you ‘No.’ Submit it. You’ll get rejections. I got 24 of them on my first book, and there were only 20 publishers at the time. Keep going.”
5. “See rule No. 4, and see it again, and again. All it takes is one person to say, ‘Yes.’ Don’t let anyone tell you, ‘No.’”

President Bill Clinton—helped Meltzer with “The Book of Fate.” The collaboration led to Bush again assisting with the latest three books. Meltzer remembers how, during research for “The Inner Circle,” Bush shared with him an Oval Office ritual.

“Ronald Reagan famously wrote a secret letter to George H. W. Bush, which he left in the Oval Office desk for him,” Meltzer says. “Bush then wrote a letter to Bill Clinton ... who left a letter for George W. Bush ... who left one for Barack Obama. It’s the greatest tradition of the modern presidency. And when I asked President [George H. W. Bush] about it, he sent me the secret letter he left for Clinton. For me, [it was the] best email of all time.”

Chapter IV: A Universal Man

Not to be confined to one genre or medium, Meltzer has also ventured into television writing and producing. He co-created The WB network’s “Jack & Bobby,” which ran from 2004 to 2005. He now hosts the History channel’s series “Brad Meltzer’s Decoded” and H2 network’s “Brad Meltzer’s Lost History.” Both shows explore the mysteries of famous cases and conspiracies.

The author also comes full circle in another outlet. The joy he felt after hearing his grandfather’s Batman story was indicative of a great love of comic books. This passion has always infiltrated his novels (he’s known for including hidden comic book references in story lines), but a dream came true when DC Comics invited him to pen story arcs for “Green Arrow,” “Identity Crisis” and “Justice League of America.” His work on the latter won him and artist Gene Ha the 2008 Eisner Award for Best Single Issue. He was also a writer on the 26th issue of “Superman/Batman” in 2006. Additionally, “Buffy the Vampire Slayer” creator Joss Whedon hired Meltzer to write an arc in the comic book version of the TV series’ eighth season.

Meltzer’s creative journey eventually led him to children’s literature. Along with his “Heroes” companion pieces, he created the “I Am” series for young readers, in which he and award-winning artist Christopher Eliopoulos bring to life heroes—such as Amelia Earhart, Albert Einstein and Lucille Ball—to inspire children to pursue their dreams with courage and integrity.

“I wanted my kids to see more than princesses and sports figures,” he says. “I wanted them to see real heroes, ... real people no different than themselves. For that reason, each book tells the story of a hero when they were a kid. We see them as children. So it’s not just Amelia Earhart and Abraham Lincoln being famous, but them being just like us.”

Epilogue: Family and Future

The literary muse has guided Meltzer for much of his life, but he makes time outside of work for other pursuits. Besides satisfying his love for reading books and watching movies, as well as his involvement with charities such as Big Brothers Big Sisters of America, he keeps family and friends at the forefront. “I don’t work on the weekends,” he explains. “Those are for my kids. And I work real hard at trying to relax, as insane as that sounds.”

That balance is even reflected in his summer releases: While “The President’s Shadow” continues Meltzer’s legacy of thrilling, detailed narrative, “I Am Lucille Ball” is an equally important part of the author’s repertoire, and one that he hopes inspires his own children. “For our kids and for us, these aren’t just the stories of famous people,” he says. “They’re what we’re all capable of on our very best days.” **M**

RED AND WHITE HOUSE

*Wine has a rich history at the
nation's executive residence.*

BY JENN THORNTON

Many important legislative decisions are made in the hallowed halls of Congress and the meeting rooms of the United Nations, but the relationships behind those decisions are sustained and lubricated at the White House, where an unrecognized diplomat—wine—is continuously at work.

The vinous tradition dates back as far as President George Washington, who is said to have enjoyed Madeira every night, and John Adams who, even before his presidency, wrote to his wife Abigail about indulging in “Madeira, claret and Burgundy till six or seven” with Pennsylvania nobles as part of the First Continental Congress. Since then, the executive office’s preference for certain varietals has made national news. The temperance movement, Prohibition and even displays of patriotism have affected the commander-in-chief’s choices about drinking and serving wine. Whether on the menus at state dinners or accompanying quiet pensive nights that are only attended by close confidantes, presidential sips continue to fascinate the world.



WINE ILLUSTRATION BY SHAYLENE BROOKS



Mr. Madison's Madeira is a modern-day recreation of a wine in the White House when it burned in 1814.

Vintage America

In America's early years, Old World wines from Western Europe were considered the best on the market, and many presidents' palates followed suit. Transporting, then storing the casks and barrels often posed a challenge, however.

Even before his presidency, Thomas Jefferson, who had a wine cellar at Monticello and a hand in creating one of the nation's first commercial vineyards, had tastes that spanned the globe. For his international stockpile, he built a cellar near the White House, which included an early iteration of the modern refrigerator. The "ice house" was constructed early in the 19th century, reportedly to preserve perishable foods and chill wine.

Of all the founding fathers, only James Madison joins Jefferson as a recognized oenophile. The two presidents' wine knowledge was so proficient that they "ordered wine and would have chosen what to serve," explains Aaron Nix-Gomez, founder of Hogshead Wine, a website that documents the history of the drink with imagery and tasting notes.

Familiar with the wine of America's early days, Nix-Gomez has collaborated with Mannie Berk, founder of The Rare Wine Co., and Megan Kennedy, director of Museum Services at The Montpelier Foundation, to craft Mr. Madison's Madeira. It's a re-creation of the label that was waiting for President Madison in the dining room of the White House the night it was burned during the War of 1812. The 21st-century reproduction was served at the Washington, D.C., symposium dinner commemorating 200 years since the fires.

First lady Dolley Madison also boasted a way with wine. In events called "drawing rooms," she used food and libations to ease political tension. "Her drawing rooms were meant to draw [people] in," explains historian and author William Seale, who also serves as editor of the White House

Historical Association's journal, *White House History*. "The food was delicious; [there was] plenty of wine—mostly port or Madeira." While legislators gathered for a merry evening, the first lady worked to help her husband's agenda.

Running Dry

Just before her death, Dolley Madison represented one of the last public figures from America's founding generation. As the political landscape shifted, so too did the office of the presidency—and its wine.

Much of the 19th century—especially at the peak of the temperance movement—was marked by presidents who put moderation at the forefront. During James Polk's presidency, the first lady oversaw the food and drink in the executive residence.

Though an admirable public figure, Sarah Polk "opposed alcohol and any kind of fun," Seale says. There was no trace of alcohol at the White House with the exception of table wine, which was considered part and parcel of political life. Sarah Polk also allowed Champagne with dessert, but tradition holds that neither Sarah nor James Polk imbibed.

It was probably with a nod to factions that advocated for temperance or even complete abstinence from alcohol that Rutherford and Lucy Hayes banned all drink from the White House, even the ubiquitous table wine.

Seale considers the maneuver "favorable public relations" at a time when many men were steeping themselves in drink at saloons after work. During her husband's presidency, Lucy Hayes was a crusader for stabilizing the home by ridding it of liquor.

Had Hayes' successor, James Garfield, survived to host a state dinner, he would have likely reinstated liquor, notes Seale. Instead, he adds, "Wine reappeared with Chester A. Arthur, a dandy man."

It flowed freely until Prohibition put a constitutional ban on all alcohol in 1920. "There was not a drop [in the White House] during those years—except upstairs," Seale says, referring to Warren Harding's love of whiskey. "President Harding said that he was in his home upstairs and could do as he pleased; downstairs he was president and had to abide by the law."

In 1933, Franklin Roosevelt assumed the presidency with the help of the "wet vote"—the faction who agreed that repealing the alcohol ban would help the economy. Roosevelt repurposed a White House pantry into an unofficial wine cellar, a project finished during the Eisenhower administration. And, after nearly a century of restrictions, wine resumed its place at the presidential dinner table.



President Franklin Roosevelt, who ended the national Prohibition in 1933, enjoys a glass of wine.



For a time, President Obama stopped publishing the wines served at official dinners after facing public scrutiny.

Wine Gets Political

The end of Prohibition marked a new wine era in the White House. As the American industry rose to the caliber of its foreign counterparts, homegrown wine became a political topic for the public eye.

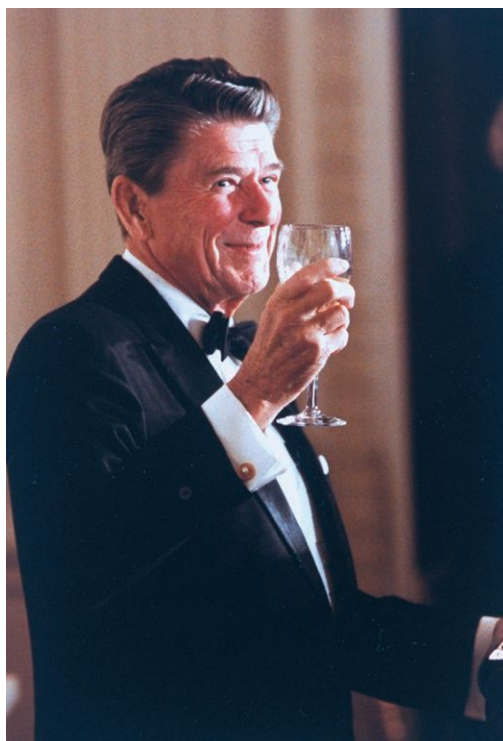
Larger-than-life Lyndon Johnson is credited with being the first executive to make a point of serving American wines to White House visitors. The policy has become a standard for his successors. Those that had a predilection for foreign sips often garnered attention for breaking with tradition.

As an enthusiast, Richard Nixon appreciated wines from his home state of California, as well as French labels like Château Margaux, a top-ranked wine with a high price tag, explains Nix-Gomez. Under scrutiny, Nixon served U.S. wines, but is said to have enjoyed foreign favorites wrapped in napkins while guests had domestic sips.

Concealing the label wasn't a practice exclusive to the 37th president. In 2011, President Barack Obama served a 2005 Quilceda Creek cabernet sauvignon to Chinese President Hu Jintao—a bottle that went for more than \$300 on the resale market. The country's economic downturn made the pairing seem like a poor choice, and after public outcry, the president chose not to disclose the labels on future state dinner menus. "The White House resumed publishing its wines just over a year ago for a state dinner with [French] President François Hollande," explains Nix-Gomez. "These were less expensive selections featuring American wines made by French-born winemakers."

It goes to show that even wine is political in Washington. In fact, selections are the result of careful collaboration among White House staff, including the first lady's social secretary and the wine steward, who consider factors such as accompanying dishes, preferences of dinner guests and vintners who produce the bottles.

"When selecting the right wine ... the steward also looks to the history of the moment and the intent of the event," writes Daniel Shanks, White House wine steward, in his article "White House



President Ronald Reagan notably touted California wines at state dinners.

Wines" for White House History. "If the event is a visit from the prime minister of Great Britain and we previously had served a Peter Michael wine ... by Englishman Sir Peter Michael, then the continuity expressed in pouring another Peter Michael wine can symbolize the continuity of the history of relations between the two countries."

Since the founding generation, wine has played an active role in the White House that has outlived any single president's tenure. The beverage has filled as many glasses as it has roles, including that of political facilitator and economic aid during times when legislation has failed. Without allegiance to one party—except the one to which it's invited—wine might just be the most useful tool, the most dedicated diplomat and the most popular political figure found in Washington. **M**

BOTTLE SERVICE

You don't have to be a dignitary to enjoy the wine served at the White House. Montage Hotels & Resorts' cellars share the very same labels.



Montage Laguna Beach

Studio at **MONTAGE LAGUNA BEACH** stocks bottles from Morlet Family Vineyards, which supplied a wine that President Obama served French President François Hollande in 2014. Other labels on the wine list are Quilceda Creek and Duckhorn Vineyards, which have been featured at state dinners. Studio also has sparkling options from Schramsberg Vineyards, a White House regular since 1972. "Schramsberg has long been a leader in California sparkling wine, often rivaling or exceeding its counterparts in Champagne," says sommelier Troy Smith, the resort's beverage manager.

MONTAGE DEER VALLEY in Park City, Utah, shares names such as Shafer Vineyards and Duckhorn Vineyards with the White House's state dinner menus.

"[Duckhorn Vineyards] is committed to quality through the selection of the finest fruit from the best vineyards," explains Dave Wallace, beverage manager at the resort. "The houses that have become famous ... have proven they are worthy to be served at the White House through years of consistency and quality."

MONTAGE KAPALUA BAY'S Cane & Canoe restaurant offers Leonetti, a wine served to David Cameron, British prime minister, in 2012. The list also includes Beaulieu Vineyard. In 1976, Gerald Ford chose to serve a cabernet sauvignon from Beaulieu, one of the few operations that stayed open through Prohibition by selling sacramental wine. "We feature the Beaulieu Vineyard Georges de Latour, its flagship wine from Rutherford," says Vanessa Lampson, sommelier at Montage Kapalua Bay.

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HOME IS WHERE THE ART IS

*Private art becomes public as collectors share their treasures
in independently funded museums around the world.*

BY JENNIFER PAPPAS YENNIE

In just the last two decades, nearly every part of the art world has seen some sort of advancement. New names, technologies and techniques have arrived on the scene; new communities—especially virtual ones—have sprung up; more dealers, brokers and auctions now make it easier than ever to acquire masterpieces.

Nearly every step forward has thrust modern and fine art further into daily conversation. “Gallery walls” have proliferated in private homes, and thanks to websites like 20x200, collectors have the opportunity to accrue their own impressive caches for a fraction of the cost that they would have faced just years ago. With all of these changes, it shouldn’t be a surprise that an entirely new avenue has opened for art aficionados to observe and appreciate works: private museums.

Collectors are seizing the chance to turn their passion into an investment by founding institutions that are open to the general public. This type of endeavor has become so common that an event—the Global Private Museum Summit—has been created in its wake, held in London for the past two years running. The summit encourages networking and sharing of exhibitions, knowledge and ways to secure funding. There have also been talks of creating a Private Museum Association with founding members that would represent a dozen different countries.

And while some of these private museums are accessible by appointment only, most are incredibly accommodating, open seven days a week and feature educational programming. The U.S. is home to a number of them, many of which have become the backbone of regional art communities, facilitating the survival of important works and exposing a wide audience to new artists and collections.

HUFTON + CROW



The Broad's third-floor gallery space

A New Neighbor

To say the opening of The Broad museum is one of the most highly anticipated events on 2015 art calendars would be something of an understatement. The impressive 120,000-square-foot structure with Eli and Edythe Broad's collection—nearly 2,000 works deep—is set to open its doors Sept. 20. Judging from the \$140 million building taking shape in downtown LA (just across the street from the Walt Disney Concert Hall), it will be well worth the wait. It also doesn't hurt that the Broads are offering free admission to the inaugural installation: a chronological display of the collection, deemed a "gift to the people of Los Angeles."

Forty years in the making, the collection amassed by the couple includes mainly postwar and contemporary artists, with works by Jasper Johns, Robert Rauschenberg, Andy Warhol, Roy Lichtenstein and Barbara Kruger. Notably, the collection is also home to the largest grouping of Cindy Sherman works in the world.

It's appropriate that the building will be a work of art, too. The Broad's distinctive facade, called "the veil" and made up of a honeycomb steel mesh, wraps around a light-filled gallery with more than 300 skylights, each with a retractable screen to diffuse the bright California sun for optimal art viewing. The building will also act as the headquarters for The Broad Art Foundation's world-renowned lending library of art. The center's planned 24,000-square-foot public plaza, replete with century-old olive trees and a vast open lawn, is just icing on the cake. No matter how it's sliced, The Broad is positioned to impress.

THE BROAD ART FOUNDATION



Untitled #92 (1981) is just one piece in the collection of Cindy Sherman photographs owned by The Broad Art Foundation.

CULTURAL EXCHANGE

In addition to celebrating various styles of art, collections around the world showcase the masterpieces of different cultures.

MATHAF: ARAB MUSEUM OF MODERN ART,
DOHA, QATAR

Founded on the personal collection of Sheikh Hassan bin Mohammed bin Ali Al Thani, one of the world's top art collectors and researchers of contemporary art, the Mathaf features more than 8,000 works from the Arab world.

ULLENS CENTER FOR CONTEMPORARY ART,
BEIJING

Belgian collectors Guy and Myriam Ullens are behind the Ullens Center for Contemporary Art, which features work by some of China's most celebrated artists: Huang Yong Ping, Zhang Huan and Yue Minjun. The collection is located inside a Bauhaus-influenced factory complex from the 1950s.

MALBA FUNDACIÓN COSTANTINI,
BUENOS AIRES, ARGENTINA

Contemporary Latin American art is the focus of the Malba, which opened in 2001. The museum offers temporary and permanent exhibits as well as lectures on the culture and history of art in Latin America.





Left: The Palazzo Venier dei Leoni; below: Peggy Guggenheim at the Palazzo Venier dei Leoni in the early 1950s with Alexander Calder's "Mobile"



Shrouded in History

Like something out of a fairy tale, the unfinished 18th-century palace, Palazzo Venier dei Leoni, sits on the edge of the Grand Canal in Venice, Italy. In 1949, Peggy Guggenheim, niece of renowned art collector Solomon R. Guggenheim, purchased the palazzo; in 1951 she opened the doors of her home and her personal art collection to the public.

Assembled mainly between 1938 and 1947, her collection includes more than 300 varied works. An avid collector of cubist, surrealist and abstract pieces, Guggenheim was also a talented gallerist in her own right.

"The origins of the collection go back to Peggy Guggenheim's London gallery, Guggenheim Jeune, [where] she would sometimes buy art for pleasure or to comfort disappointed exhibitors in her selling gallery," explains Philip Rylands, director of the Peggy Guggenheim Collection. "It is a small collection with an unusually high proportion of masterpieces."

The collection's signatures include works by Piet Mondrian, Alexander Calder and Pablo Picasso. The gallery also owns Jackson Pollock's "Alchemy" (1947), one of Guggenheim's 11 works by the artist, whom she championed before anyone else knew his name. "Guggenheim successfully helped launch [Pollock's] career," Rylands says, "something she considered her principal accomplishment as a patron of artists."



Mera and Don Rubell



A 45,000-square-foot, repurposed government agency building houses the Rubell Family Collection.

Human Interest Pieces

"[Don and Mera Rubell] are perpetually curious people and love meeting young artists and visiting their studios," says Juan Roselione-Valadez, director of the Rubell Family Collection (RFC) in Miami. "All their activities are driven by their sustained interest in artists." That interest was the kindling for the beginning of their expansive collection just after they married in 1964. The two would explore galleries and meet the artists in their neighborhood in New York City.

More than 50 years later, the couple boasts one of the largest privately owned collections in the world, now housed in a modern 45,000-square-foot building in Miami. In it, the RFC includes iconic artists such as Jean-Michel Basquiat, Keith Haring, Cindy Sherman, Damien Hirst, Jeff Koons and Andy Warhol alongside works by emerging artists. These notable names are only the tip of the iceberg, however; there are more than 800 artists in the collection in a variety of media and styles from around the world.

The Rubells also created the Contemporary Arts Foundation (CAF) in 1994, an organization responsible for curating exhibitions and maintaining an internship program, a lecture series and an artwork loan program. The foundation, which contains a 40,000-book public research library, also works to grant access to art for thousands of children by partnering with the public schools of Miami-Dade County.

With a passion for engaging with the community—of artists and the general public—it's clear that the Rubells have also built a collection with influence that reaches far beyond its Miami roots.

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The Barnes Foundation's Philadelphia campus



Ensembles of works are grouped by artistic details such as light, line and space.

Exceptional Ensembles

Opened in 1922 by a successful chemist, Albert C. Barnes, The Barnes Foundation encompasses a museum that has become an institution of educational art and horticultural instruction. Despite being plagued by decades of mismanagement, proposed relocations and legal challenges, The Barnes Foundation has regained a strong footing with a new campus in downtown Philadelphia. It joins the original 1922 campus in Merion, Pa., that includes a 12-acre arboretum, residence and gallery.

The displays, mostly made up of postimpressionist and early modern art, are known for eschewing traditional methods of exhibition in favor of single-wall groupings. These “ensembles,” as Barnes called them, mix media, styles and artists with common coloring, light, line and space. This method allowed the museum to evolve as new acquisitions were made, especially when the collector purchased African sculptures; Native American ceramics, jewelry and textiles; and antiquities from Asia and the Mediterranean.

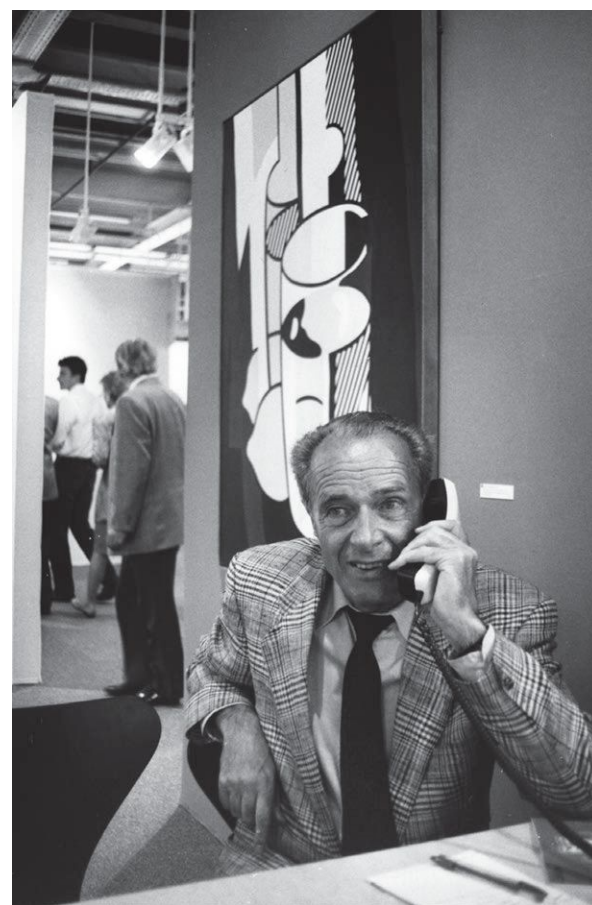
The museum also boasts a pair of new masterpieces that have already made headlines this year. Recently, two unfinished sketches by Paul Cézanne were unearthed on the backs of landscape watercolors—most likely purchased by Barnes in 1921—during a routine conservation treatment. The sketches made their debut in April of this year, displayed in double-sided frames.

The two sketches are apt symbols of the many hidden gems that private museums are unearthing to the world and of the role that the institutions play in strengthening the partnership between private collectors and the greater art community.

One With Nature

Swiss art dealer Ernst Beyeler and his wife Hildy are behind the Fondation Beyeler, a peaceful retreat nestled within the meadow parkland of the Villa Berower estate in Riehen, Switzerland. An idyllic blend of nature and art, the Renzo Piano-designed building was created to allow visitors to view the art by natural light alone and to incorporate views of the scenic countryside as it curves down toward the River Wiese near Basel, Switzerland.

In 1982, the couple created the art foundation; the museum building welcomed its first visitors 15 years later. Combining works from postimpressionist, classical modernist and contemporary artists that need little introduction—Cézanne, Claude Monet, Picasso, Henri Matisse, Joan Miró—with tribal African and Oceanic sculptures, the Fondation Beyeler houses a one-of-a-kind collection. Open 365 days a year, the Fondation Beyeler is also the most visited art museum in Switzerland, attracting upward of 10,000 international visitors a year. **M**



Left: Fondation Beyeler, designed by Renzo Piano; above: Ernst Beyeler at the Art 25 '94 in 1994

BARNES IMAGES © 2012 THE BARNES FOUNDATION; BOTTOM LEFT PHOTO BY MARK NIEDERMANN, COURTESY OF FONDATION BEYELER; BOTTOM RIGHT PHOTO BY KURT WYSS, BASEL, COURTESY OF FONDATION BEYELER

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FINDING YOUR ROOTS

A NOVICE GENEALOGIST GOES INTERNATIONAL TO FILL IN THE BRANCHES OF HIS FAMILY TREE.

TEXT AND PHOTOS BY JOE YOGERST





Clockwise from top left: Modern-day photo of Fulda's Kloster Frauenberg; Blankenau village, where the Dorschels lived prior to the 19th century; 1902 postcard of Fulda's Kloster Frauenberg

Behind every person exists a long lineage of ancestors who faced adventure and adversity. Many moved between cities, countries and even continents to flee disaster, improve their lot in life or follow a sense of wanderlust that roused them to journey far from home while others stayed behind.

For every reason behind our ancestors' voyages from the homeland, there's an equally compelling reason for people of the modern generation to unearth the stories that make up their genealogies. Most of the time, pure curiosity inspires questions about our personal histories. Some families' searches might be prompted by school projects, a need to establish medical history or even financial reasons. (Am I really related to that tycoon who just died?) Others, whose interests lie in the present, have no interest whatsoever in those that came before them.

My father was of the latter school. Born and raised in a Rust Belt town in upstate New York, he fled to Southern California as he soon as he was old enough and bought a home along the coast. He didn't talk about the past, never returned to his hometown and had little, if any, interest in what preceded him in our family's timeline.

Uncovering Hidden History

I knew we were from German descent, like almost 50 million other Americans—the nation's single largest ancestry group—but my knowledge of the family history didn't go far beyond that. From my younger years, I remember talk around the dinner table of one of my grandparents, who might have been born in the old country. I also recalled a shoebox full of old holy cards and postcards—the

only thing my dad had brought with him out west—most of them in German. Among those, I remember a 100-year-old postcard of a hilltop monastery called Kloster Frauenberg that loomed above the town of Fulda in central Germany.

I always assumed that was where my German ancestors came from, but, like my father, I never had a hunger to dig further. That changed on a rainy day in Germany two years ago. I was in Hamburg working on a story about the city's musical heritage and had a day to spare, so I asked the concierge for recommendations on where I might spend it. She suggested an emigration museum in BallinStadt, located on an island in the middle of the Elbe river where millions of Europeans departed for the New World.

Slowly but surely, I worked my way through

the exhibits on emigration, steamship travel, Ellis Island and other aspects of the journey. Things didn't get personal until I reached the family research center, where computers granted access to the genealogical databases across Europe and North America. Starting with my father's place and date of birth (which is about all the information I could render at that point), I was able to trace back eight generations on my grandfather's side to relatives in the early 18th century. Not to Fulda—but a village called Önsbach, on the edge of the Black Forest in southwestern Germany.

I was hooked. I wanted to find out as much as I could about the people who populated my family history. My search might have stretched on for years if another twist of fate hadn't come along shortly after my trip to Hamburg. Out of

BY THE BOOK

Joe Yogerst is one of several authors who explored their own roots in "Journeys Home," a National Geographic book about the practice of genealogical travel, released in early 2015. The title includes 25 accounts of digging into history in the U.S. and other countries such as Russia, India, Peru, Scotland and Cuba. The book also includes pointers for those beginning their own search, making it an inspiring read—and a valuable resource—for budding genealogists. (shop.nationalgeographic.com)



Family records going back centuries can be found at the Fulda City Archive.

the blue, I got a call from an editor at *National Geographic* working on a book about traveling to find your roots. He wanted to know if I was interested in participating. “Funny you should ask,” I told him, before embarking on the genealogical assignment that entailed months of research and another trip to Germany.

Digging Deeper

I began the paper chase where millions of others have started their ancestral time trip: my local Family History Center. The Mormon church maintains the Family History Library in Salt Lake City and the world’s largest online genealogical database, FamilySearch, but it has also established hundreds of satellite centers around the globe. Volunteers at these centers show neophytes, such as myself, how to tap into these resources. After a couple of hours of instruction, I was ready to continue my search on my computer at home.

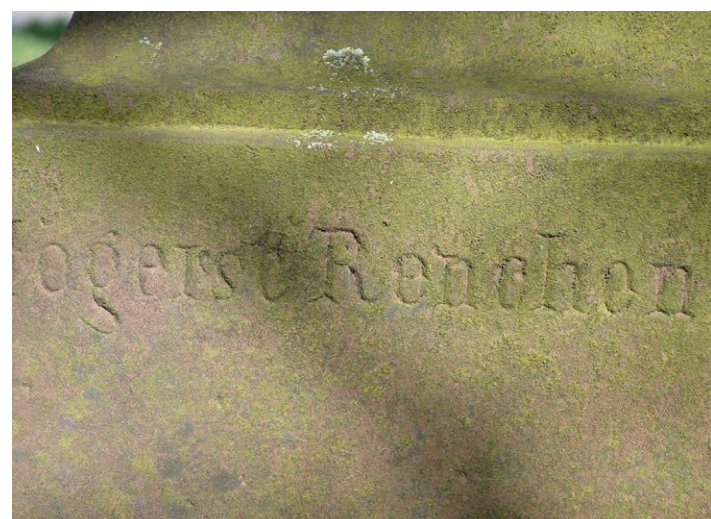
I approached the challenge on two fronts. Having already traced my grandfather’s lineage as far back as possible, I tried to find living relatives in Germany. Using online phone books, I searched for people with my last name who lived

in and around Önsbach, a list which totaled around two dozen. I sent a message—translated into German using an online application—to those who listed an email address and sat back to wait for responses.

The second front was tracing my grandmother’s roots, a task made much more daunting and time consuming with the practice of marital name changes. Using FamilySearch, I found U.S. Census forms from New York in the late 19th and early 20th centuries on which my grandmother listed her maiden name (Julia Dorschel), date of birth and birthplace: Fulda, Germany. I was finally able to fit the old postcard of the monastery into the jigsaw puzzle of my family history.

I traced my grandmother as far back as an 1892 certificate announcing her marriage to my grandfather in Buffalo, N.Y., but that’s where the trail went cold. Frustrated by my lack of progress, I sought help from two professional genealogists, Christina Reiche at the Roman Catholic archives in Fulda and Baerbel Johnson at the Family History Library.

Reiche quickly discovered that Dorschel hailed from a long line of classical musicians who resided in and around Fulda and nearby villages.



In the 1700s, the Dorschels lived in Blankenau, a village near Fulda, Germany.

Her large family was centered around the warren of medieval streets near Fulda’s cathedral. The archivist also sent me a copy of a detailed property map from the 1870s showing where my grandmother lived as a child, but then her search also hit a brick wall. There were detailed notes about the fate of Dorschel’s siblings—who they married, where they moved to—but nothing about my grandmother.

She had literally dropped off the map during a gap of more than a decade between her childhood in Fulda and her marriage to my grandfather in Buffalo. She had obviously crossed the Atlantic Ocean at some point, but the details surrounding her travels remained a mystery.

On a hunch, Johnson searched passenger manifests from the National Archives and Records Administration using alternative spellings of my grandmother’s last name. That’s how she discovered that Dorschel came to America at 14 years old aboard a steamship called the Werra, which docked at Ellis Island in May 1887. No other family members are listed on the same voyage; however, it did appear that she crossed the ocean with two slightly older boys from Fulda whose names were listed beside hers on the passenger manifest. One mystery solved and another unveiled: Why had my grandmother left home at such a young age and traveled to America without her family?

Making Connections

Hungry for more information about Dorschel, I returned to Germany for the final leg of my roots search. After renting a car at Frankfurt Airport, I cruised south through the Rhine Valley to the sleepy village of Önsbach, surrounded by pastures and apple orchards with the snow-capped mountains of the Black Forest as a backdrop. My emails yielded two responses from a couple of distant cousins on my grandfather’s side. Fortunately, they



Clockwise from left: Fulda's cathedral; St. Joseph's Church in Önsbach; World War I memorial in Bühl, Germany, with a Yogerst name

agreed to meet and discuss our mutual bloodline. Although I wouldn't learn about my grandmother, I started my research there.

Neither relative looked like me, but that was expected—more than 150 years of separation diluted any family resemblance. The one thing we three did seem to have in common was a fierce sense of independence. All of us had long been self-employed in differing professions (writing, healthcare and stonework) and were determined to remain so.

Both cousins were also interested in genealogy. One traced our shared surname to an old German dialect once common along the Upper Rhine. The name translates to “joker” or “jester” probably from a long-ago relative who entertained the local nobles. The other cousin explained how stonework went back generations in our family. His father, grandfather and great-grandfather (my own grandfather's brother) had all been stonemasons or sculptors. Over the next few days, I came across a number of public statues and monuments in the area chiseled by my kinfolk.

With my grandmother in mind, I then drove to Fulda for a meeting with Reiche at the archives.

After browsing even more ancient documents, we couldn't find anything more about why Dorschel left home. There was one last place to try: the nearby civic archive. In the 19th century, German law required that anyone wishing to emigrate had to record their move in a registry at city hall.

Sitting at a desk in the musty archive, I carefully flipped through the pages of the registry from 1887. Both of the boys that my grandmother traveled with had signed the book on the same day, but there was no sign of Dorschel on the document.

It's a mystery that remains unsolved to this day, one that I think about often. Perhaps it was a love story. Did my grandmother fall in love with one of those boys and run away with him, only to have their relationship end in America? Or maybe not. Were there other reasons why she left her family and Germany behind? How did she live during that five-year gap between landing on Ellis Island and marrying in Buffalo?

All of these questions make it obvious that my search isn't over by any stretch of the imagination. One day I'll pick up the thread again to unravel the never-ending and always fascinating story to discover where I came from. **M**

STARTING YOUR SEARCH

There are many resources that make tracking down a genealogy significantly easier. Whether inspired by a visit to your hometown or a sense of curiosity, begin filling the branches of your family tree with these jumping-off points, some of which are located near Montage Hotels & Resorts.

GENEALOGICAL SOCIETY OF UTAH

The Genealogical Society of Utah, a component of the Mormon church, maintains an online database and the Family History Library in Salt Lake City, not far from Montage Deer Valley. The organization holds the world's largest collection of genealogical records that extends far beyond the Latter-day Saint community. (familysearch.org)

FAMILY HISTORY CENTERS

Family History Centers are satellite research facilities associated with The Genealogical Society of Utah in hundreds of cities around the globe. There are centers in Lahaina, Hawaii—just minutes away from Montage Kapalua Bay on the island of Maui—and on Hilton Head Island, S.C., near The Inn at Palmetto Bluff, a Montage Resort.

ASSOCIATION OF PROFESSIONAL GENEALOGISTS

Every genealogist hits the occasional obstacle in tracing a family line. For a little extra help, the Association of Professional Genealogists (APG) is an international organization with chapters across the U.S., including one in Southern California, and in Canada, the British Isles and Australia. (sccapg.org)

AMERICAN FAMILY IMMIGRATION HISTORY CENTER

Located on Ellis Island, N.Y., the American Family Immigration History Center safeguards more than 50 million archived records of passengers arriving through the Port of New York. It also cultivates the Community Archive, where annotations with additional information about the travelers are added to records. (libertyellisfoundation.org)

THE NATIONAL ARCHIVES AND RECORDS ADMINISTRATION

With census and military records, passenger manifests and many other documents that expedite family research, The National Archives and Records Administration in Washington, D.C., also offers tools and tips for genealogists and organizes workshops that take place across the nation. (archives.gov/research/genealogy)

Give Back

PAYING IT FORWARD IN NEW AND INNOVATIVE WAYS



USING HER IMAGINATION

Dolly Parton's literacy foundation celebrates 20 years by sending books to nearly 10 million children in 2015.

BY JACKIE ADAMS

As a country music icon since the 1960s, Dolly Parton could have done a number of things with her fame and fortune—retire to an island, bait the tabloids, or perhaps go a completely different route and create a nonprofit to help underprivileged children. In 1995, she chose the latter. Her organization, Imagination Library, has been going strong for 20 years, helping to promote literacy by mailing free books to pre-kindergarten children who might not otherwise have any.

The program was initially created to serve Sevier County, Tenn., where Parton was born. She had seen children grow up without owning any books and realized how important it was to help them develop a love for reading early on, so that they're better prepared when starting school.

"By the late '80s, my career was in a pretty good place, so I thought it was time to create the foundation and get to work," Parton explains. "So we created the Imagination Library, and 65 million books later, here we are."

The organization quickly grew and now delivers reading material throughout the U.S., Canada, the U.K. and Australia. Every month, more than 800,000 books are sent out to children. When a child signs up for the program, they receive a copy of "The Little Engine That Could"—and the last book they get is "Look Out

Kindergarten, Here I Come!" both of which are delivered with a letter from Parton to the young reader.

"Every day, somebody tells me a story about how excited their child is when they receive their book in the mail," she says. "Lots of [children] think I personally put the books in the mailbox and, honestly, if I could put 830,000 books in the mailbox every month, I would—as long as I got to see their smiles when they grab their book and say, 'Read it to me.'"

Thanks to a partnership with Penguin Random House, Imagination Library is able to modify the size of the books they send to get the best shipping costs, reducing the total price each month to just \$2.08 per child. The rest comes straight from Parton, who covers everything from employee salaries to the foundation's overhead. "I knew that if communities were going to adopt the program, it would have to be affordable, so they only pay for the books and mailing," she says, "but there are lots of expenses required to make all of this happen, so covering these costs seemed to be the perfect way for me to help everybody."

There are currently plans for Imagination Library to expand to New Zealand and Ireland in the next year, but many places in the U.S. still don't have the program. The foundation requires local champions from each community to agree to secure funding and manage the program to get it started. To find out more, please visit imaginationlibrary.com. **M**

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LAST WORDS ON WHERE WE TRAVEL AND WHY



THE VIEW FROM HERE

PHOTO AND TEXT BY ANDREW TRUONG

We were traveling through Italy and reached a crossroads: The next leg of our journey required us to either hike or take the train. It was blistering hot—while the comfort of a climate-controlled train sounded appealing, others had urged us to endure the hike for the amazing views of each village along the way.

Perhaps it was the meal—some of the best seafood pasta we'd ever had—or perhaps it was the wine, but we were filled with bravado. "Let's just hike to one village and see how we feel," I decided. "If we're drained, we'll take the train to the others." And we journeyed onward into the beating sun.

Many of the hiking trails, above the towns and coastline, were empty. In the times we did venture into civilization, through corridors between multicolored buildings and observed locals going about their everyday activities, I realized how unique Cinque Terre is. I felt an instant connection—the atmosphere was welcoming, everyone was lively, the energy was palpable. No one was alone. I was over 6,000 miles away from Los Angeles, among strangers, with nothing but a backpack, yet I felt completely at home.

The sun had left our skin 10 shades darker and our clothing drenched in sweat, but we finally reached a lookout over one of Cinque Terre's five villages—Vernazza. I gazed out over colorful architecture, boats docked nearby and tons of people relaxing on the coast. Despite the breathtaking view, something was missing. We had come all this way, but this wasn't as fulfilling as I had expected. Up here—well, there was really nothing up here, except a view. I was a mere spectator.

I let my eyes comb the city and the surrounding waters for awhile, then wondered aloud, "What are we doing up here in this scorching heat? We need to be down there, swimming in the Mediterranean Sea with everyone else."

So we made our way down to the cove below. I quickly took a photo of everyone enjoying themselves before us, put my camera away and immediately hopped into the water. This was what I was missing up there—I felt fulfilled, finally embracing what Cinque Terre had to offer. All I could think about was that moment in time, floating on my back effortlessly in this high-salinity sea. **M**

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