

BEVERLY HILLS | DEER VALLEY | KAPALUA BAY | LAGUNA BEACH | PALMETTO BLUFF

Montage

LIFE, WELL LIVED

WINTER 2014/15

SPOTLIGHT ON
STOCKHOLM
FIND THE CITY'S
SOUL IN WINTER

MONTAGE
DECODED
HIDDEN
TREASURES
UNLOCKED

OUTSIDE OF
THE BOX
FRANK
GEHRY'S
50-YEAR
CAREER

Rockefeller *to Raw*

OYSTERS FOR EVERY PLATE





1948 Invention of the first modern photofinish camera



1967 Invention of touch pads

1975 Apollo-Soyuz rendezvous

1969 First watch on the moon

Seamaster
Launched 1948

1948 Omega on Concorde SST

1936 World precision record

1932 diving



ANTI-MAGNETIC TECHNOLOGY 2013

2008 Silicon balance spring introduced

1894 Birth of the Omega
1994 First Central Tourbillon wristwatch

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First
watch

1974 Marine Chronometer

1848 The Beginning

Speedmaster
Launched 1957

1999 First
Co-Axial movement

Los Angeles



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HIGHEST SALES — YEAR TO DATE 2014

HÔM Sotheby's International Realty's agents represented more buyers and sellers in transactions defining coastal Orange County's most significant sales – three times that of our closest competitor.

<i>AREA</i>	<i>LIST PRICE</i>	<i>LISTING FIRM</i>	<i>SELLING FIRM</i>
<i>1. Laguna Beach</i>	<i>\$42,000,000</i>	HÔM	HÔM
<i>2. Laguna Beach</i>	<i>\$40,000,000</i>	Coldwell Banker	Teles
<i>3. Newport Beach</i>	<i>\$26,500,000</i>	HÔM	HÔM
<i>4. Laguna Beach</i>	<i>\$20,000,000</i>	Coldwell Banker	HÔM
<i>5. Laguna Beach</i>	<i>\$19,999,000</i>	HÔM	HÔM
<i>6. Newport Beach</i>	<i>\$17,950,000</i>	HÔM /Coldwell Banker	Villa
<i>7. Laguna Beach</i>	<i>\$16,000,000</i>	Owner	HÔM

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Even the parts that you can't see.



A. LANGE & SÖHNE
GLASHÜTTE I/SA

of plates, bridges, and levers are chamfered, which means they are bevelled at a constant angle and then polished. Some bridges and particularly the balance cock are adorned in a special way: with a hand-engraved floral pattern that makes each Lange watch

unique. To make sure the lavish decorations and the precise interaction of several hundred individual parts do not remain totally concealed, each Lange watch is fitted with a sapphire-crystal case-back. Treat yourself to a closer look. www.alange-soehne.com


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WINTER 2014/15

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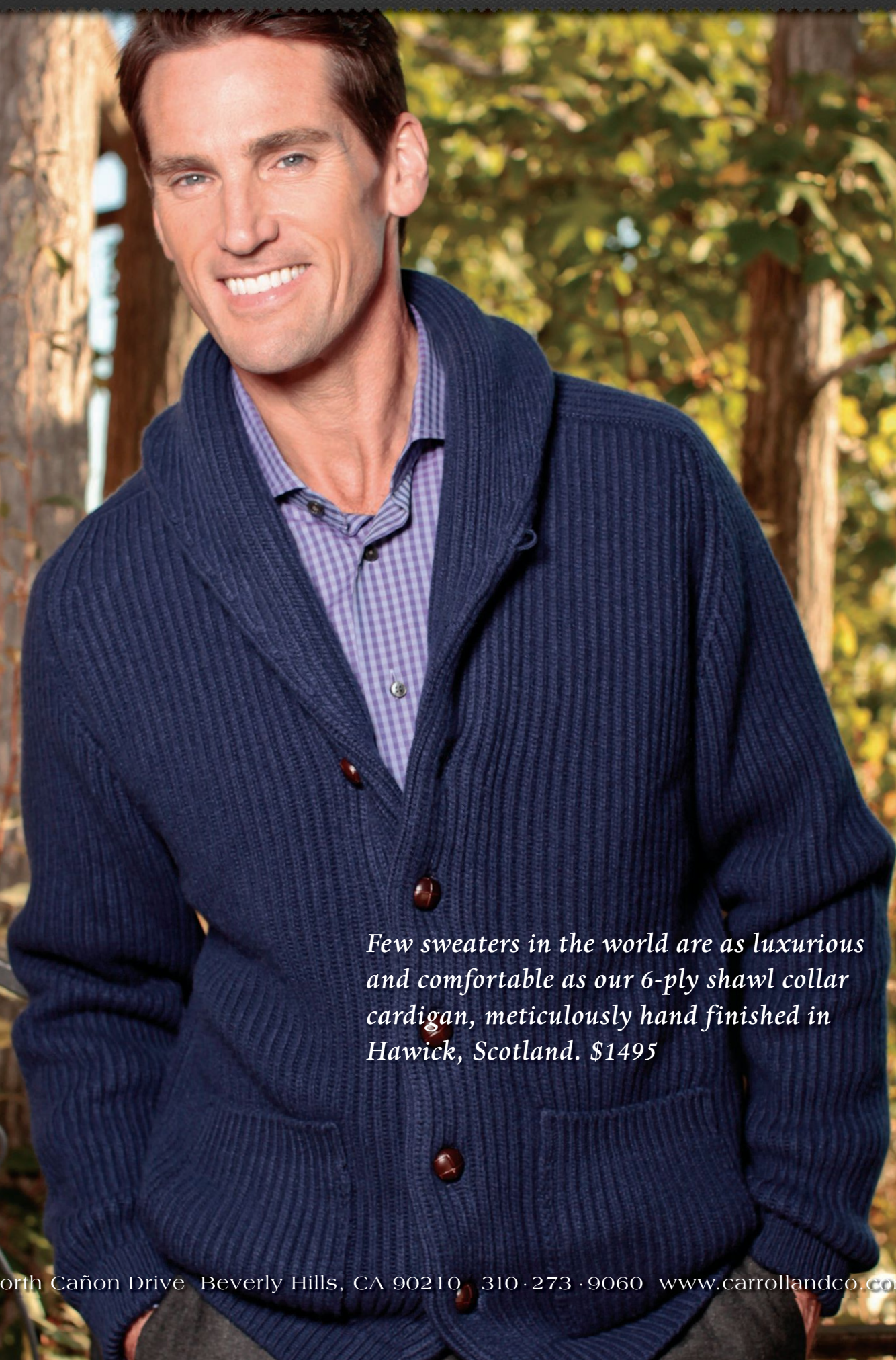
The Swedish capital embraces long winter nights and lower temperatures with traditions that highlight the rich history of the city and the warmth of its residents.

By Lola Akinmade Åkerström



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front of book

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ON THE COVER: OYSTERS FROM THE INN AT PALMETTO BLUFF, A MONTAGE RESORT; PHOTOGRAPHY BY ANNE, INC.



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partial listing

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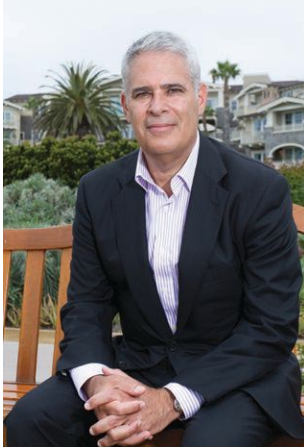
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Welcome

FOUNDER'S LETTER



Welcome to Montage and the winter issue of *Montage Magazine*!

I've always believed that there are different ways to approach travel. There's the obvious—visiting gorgeous locales, sampling signature cuisine and experiencing top attractions nearby. And there is also the not so obvious, which takes us off the beaten path to a deeper understanding of a place, its people and culture. In traveling to any one of our Montage properties, it's evident that we provide the former: We aim to offer unparalleled accommodations, dining, amenities and services in the most coveted destinations. But, upon closer examination, you may find more—that each of our resorts is deeply ingrained in the community that surrounds it, and, in turn, every community plays a significant role at Montage.

Even having been to each of our resorts many times, I still find something new upon returning—whether it's the freshness of the oysters from the May River in Palmetto Bluff or how brightly the stars shine above Kapalua Bay. It's this unexpected beauty that keeps me enthused about learning more, digging deeper and continuing to find new ways to surprise our guests with the treasures of local culture.

In this issue, we decided to divulge some of our own hidden gems in “Montage Unlocked” (page 52) in hopes that you'll share in our enthusiasm. We continued the journey of discovery by exploring Stockholm (page 92), a city known for cold, dark winters that—with some insider knowledge—becomes a place full of local warmth and traditions worth enduring the lower temperatures. Unassuming wonders also motor around on four wheels in Cuba, where we took to the streets for a look at the vintage American cars that may soon become obsolete as a result of changing policies (page 48). Also in this issue, we get the scoop on what lies beneath the soil in a culinary feature on how Montage chefs are using root vegetables in beautiful plates this season (page 76).

And, as the saying goes, beauty is in the eye of the beholder. In “Alternative Reality” (page 50) and “Off the Wall” (page 80) we tackle art forms that have sparked strong debate in recent years: hyperrealism and street art, respectively. Yet, as we found in speaking with the nonprofit Rebuild Foundation's program manager, art can also unify communities and catalyze positive change, as described in “Art Works” (page 96).

With much of the content in this issue, we only scratched the surface. And even after more than a decade of serving our guests, I feel that way about Montage Hotels & Resorts. I'm often asked how we are able to come up with new offerings and keep things fresh. While we like to stay on top of industry trends and technological developments, the answer lies more in being open to new ideas and remaining exceedingly curious. As you explore this issue and Montage, we hope you'll continue to make your own discoveries that contribute to a life well lived.

Warmly,
Alan J. Fuerstman
Founder & Chief Executive Officer
Montage Hotels & Resorts

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THE ORIGINATOR OF CULTURED PEARLS. SINCE 1893.



HOLIDAY TEA

Through Jan. 5, 2015, Parq Bar at Montage Beverly Hills

Afternoon tea gets a holiday twist with artisanal sips and seasonal pastries, daily from noon to 4 p.m. Additionally, the Mrs. Claus Children's Tea makes its debut this year, featuring treats, tea and an appearance by Mrs. Claus who will host story time and cookie decorating. (For prices and reservations: 310-499-4199)

Old St. Nick makes another appearance Dec. 24 at Deer Valley Resort and Park City Mountain Resort in the annual Christmas Eve celebration and Torchlight Parade. (visitparkcity.com)

MONTAGE KAPALUA BAY HYUNDAI TOURNAMENT OF CHAMPIONS

Jan. 8-12, 2015, Kapalua Resort Plantation Course

Top professional golfers will descend on Maui for the calendar year's inaugural PGA Tour event. After a pro-am competition Thursday, Friday morning begins with a traditional Hawaiian blessing before the pros take to the green to play for a purse of more than \$5.5 million. (pgatour.com)

MONTAGE BEVERLY HILLS SPA MONTAGE WINTER TREATMENTS

Through Jan. 31, 2015, Spa Montage

Spa Montage offers services designed to counter the cold and stressful winter season. The Holiday Season Renewal revives guests with a body exfoliation; back, neck and shoulder massage with warm healing stones; and a warm cocoon with a scalp massage. The "Spaliday" package includes the signature Hammam Ritual—an exfoliation using organic mineral salts, eucalyptus oil and hydrating body wash; scalp massage; hair cleansing and hydrating massage—and a holiday gift of Kerstin Florian skin care products. (spamontage.com/beverlyhills)

NEW YEAR'S CELEBRATIONS

Dec. 31, Montage Beverly Hills Ring in 2015 in true Montage style, with fine dining, wine, dancing and, of course, a Champagne toast. Parq Bar will feature live

music, party favors and sips starting at 9 p.m., while Scarpetta Los Angeles will host a special New Year's Eve five-course prix-fixe dinner. For a night of food, cocktails and entertainment, a black-tie gala will take place in the Marquesa Ballroom. (montagehotels.com/beverlyhills)

MONTAGE DEER VALLEY DEER VALLEY CELEBRITY SKIFEST

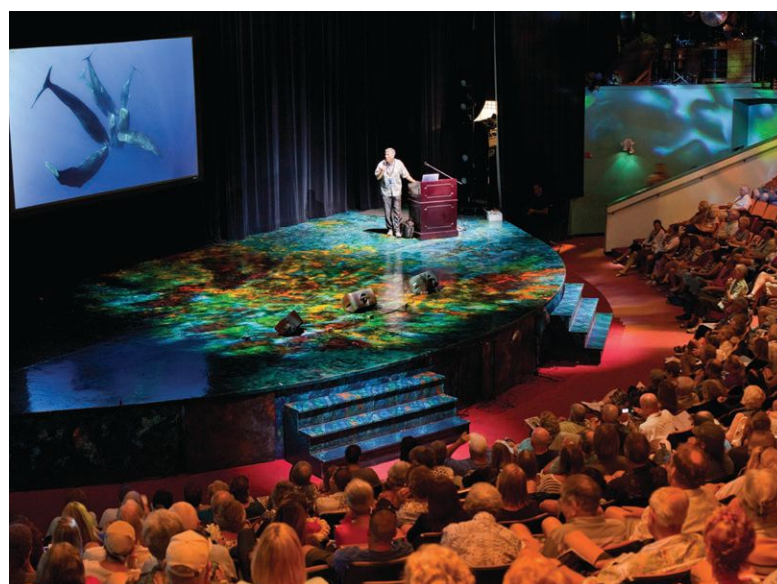
Dec. 5-8, Deer Valley Resort

Stars from television, film and the Olympics will be present and partying with a purpose during this weekend of ski and celebration. In addition to the friendly competition on the slopes, the itinerary boasts a celebrity poker night, VIP meals, a televised awards ceremony and live A-list entertainment, with proceeds benefiting the Waterkeeper Alliance and the U.S. Ski and Snowboard team. (dvskifest.com)

SANTA ARRIVES IN PARK CITY

Dec. 13 and 24, Old Town Park City

Join festive crowds of celebrants in welcoming Santa Claus as he comes to town, Park City style—via the iconic town ski lift. Festivities are set to begin around 5 p.m. with hot cocoa and snacks.



Whale Tales features presentations, networking events and whale watches.



The Inn at Palmetto Bluff holds a host of epicurean events this winter.

WHALE TALES

Feb. 13-16, 2015, Maui Theatre, Lahaina

Hosted by the nonprofit Whale Trust Maui, this annual educational event is a showcase for all things whale. Presentations and networking events with world-renowned researchers, scientists, photographers and conservationists; Imax screenings; and whale watches with experts make Whale Tales a unique experience for marine animal enthusiasts. (whaletrust.org)

MONTAGE LAGUNA BEACH SIP AND SAVOR

Dec. 5-7 and 12-14, The Loft
Join Montage's food and beverage experts on select dates in December for fun and educational tastings and workshops that reflect the festive season. Event themes include holiday spirits, party-ready pastries, Champagne and gingerbread houses. (montagehotels.com/lagunabeach)

WINTER DESIGNER SHOWCASE

Fridays and Saturdays in December, Montage Laguna Beach
Get a sneak peek at the upcoming seasons' trends with designers such as Wrap Up by VP, Julie Miles and Suzanne Zahed. The brands will display some of their newest products

and fashions Fridays and Saturdays throughout December from 4-6 p.m. (montagehotels.com/lagunabeach)

HOLIDAY SHOPPING EXCURSION

Through Dec. 31, South Coast Plaza, Costa Mesa

Through an exclusive partnership with South Coast Plaza, guests of Montage Laguna Beach can enjoy complimentary transportation or valet passes, gift-wrapping and lunch for two at Quattro Café during the holiday season. (montagehotels.com/lagunabeach)

THE INN AT PALMETTO BLUFF, A MONTAGE RESORT

FOOD OF PLACE COOKING CLASS

Jan. 15, 2015, The Inn at Palmetto Bluff

The popular culinary workshops return with the theme "What's in your larder?" for January. Chefs will teach participants how to stock their pantry (aka larder) with essentials and how to make a fabulous meal with these basics. (For reservations: 843-706-6515; musicctoyourmouth.com)

WINE 101

Feb. 19, 2015, The Inn at Palmetto Bluff

On the heels of Valentine's Day,



FIS FREESTYLE SKI WORLD CUP

Jan. 7-10, 2015, Deer Valley Resort

Witness the world's elite freestyle skiers navigate the same runs used during the 2002 Olympic Winter Games. Starting with a Main Street concert Thursday evening, the event will feature aerial and mogul competitions and conclude with a fireworks display each night. (deervalley.com)

fall in love with a new wine region during an educational and fun course themed "Virginia is for Wine Lovers." Sommelier and bowtie connoisseur Thaddeus Miller is eager to share his extensive knowledge of all varietals, and is happy to answer all the questions about wine you have been afraid to ask. (montagehotels.com/palmettobluff)

BUFFALO'S FIRST FRIDAYS DINNER

March 6, 2015, The Inn at Palmetto Bluff

March's installment of Buffalo's First Fridays Wine Dinner Series is titled "True Grit," featuring an unassuming ingredient. Grits are used in a variety of plates and make for dynamic wine pairings in this three-course meal. (musicctoyourmouth.com) **M**

OF THE MOMENT

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



JONATHAN HICKERSON



THE HOLIDAY MARKET

New York City during the holiday season is a magical experience for young and old. From Rockefeller Center's ice rink and towering Christmas tree to the twinkling holiday window displays on Madison Avenue, there are plenty of well-known locales that are icons of the season. For those who wish to experience something a little different, however, the seasonal markets scattered throughout the city offer unique gifts, winter treats and plenty of holiday spirit.

WINTER VILLAGE AT BRYANT PARK

OPEN THROUGH JAN. 4, 2015

The village, sponsored by Bank of America, boasts a free ice skating rink (open through March 1, 2015), several dining options and more than 125 shops to satisfy any gift-buying needs. (wintervillage.org)



GRAND CENTRAL HOLIDAY FAIR

OPEN THROUGH DEC. 24

The only indoor holiday market in the city, the Grand Central Holiday Fair hosts more than 75 vendors at Grand Central Station who showcase goods such as artworks, handmade clothing and jewelry. (grandcentralterminal.com/events)

UNION SQUARE HOLIDAY MARKET

OPEN THROUGH DEC. 24

The monthlong market in Union Square places an emphasis on artisan vendors who sell everything from jams and brew-your-own beer kits to handmade leather belts and pet accessories. (urbanspacenyc.com/union-square-holiday-market)



COLUMBUS CIRCLE HOLIDAY MARKET

OPEN THROUGH DEC. 24

Situated near the southwest entrance of Central Park, this festive collection of vendors offers food, hot beverages and gifts ranging from handcrafted puzzles to artisanal chocolates. (urbanspacenyc.com/columbus-circle-holiday-market)



Chef Justin Severino

CELEBRITY CHEF TOUR

When you combine six celebrated chefs, a collaborative multicourse meal, perfectly paired wines and beers, and a chance to mingle with the masterminds, diners vie for a seat at the table. Ten years ago, the James Beard Foundation brought all the right elements together at New York's James Beard House, and now the experience is replicated across the country. The Celebrity Chef Tour offers foodies the opportunity to chat with top chefs and enjoy artfully prepared dishes while raising funds for the James Beard Foundation, a nonprofit that supplies scholarships and grants to aspiring culinary professionals.

The next installation of the tour—scheduled to take place at the Heinz History Center in Pittsburgh on March 25, 2015—will be hosted by local chef Justin Severino, a James Beard Award nominee and one of the country's best new chefs, according to *Food & Wine* magazine. He will be joined by all-star chefs Bryan Voltaggio, Michael Solomonov, Jamie Bissonnette, Matthew Jennings and Chris Ford for an evening of food, drinks, socializing with some of the world's top chefs and seeing how they work behind the scenes. (celebritychفتour.com)

DRESSING "DOWNTON ABBEY"

Fans of the period drama "Downton Abbey" have undoubtedly admired the costumes and jewelry that transport audiences into the in past every episode. From antique lace overlays to beaded embellishments, there are some pieces that must be seen in-person to be appreciated. Now, thanks to the "Costumes of Downton Abbey" exhibit at the Winterthur Museum, Garden & Library in Winterthur, Del., fans don't have to travel to England to examine the intricately designed garments up close.

On display until Jan. 4, 2015, the exhibit includes 40 garments from the television series, accompanied by photographs and vignettes that explain the backstory of each piece. Though many garments were made for the show, a number of vintage pieces were used as well. (winterthur.org/downtonabbey)



This dress, worn by Lady Rose in season four is an original piece from the 1920s. The dropped waist and beading were meant to highlight a straight, flat-chested figure, the popular style at the time.



Though the top half of the dress Lady Sybil wore to Lady Edith's wedding in season three is an original from the period, the skirt was constructed in the same pattern and attached for the show.



Lady Grantham's evening dress was inspired by the vintage panel in the center of the dress that features pearls and black beading. The rest of the garment was built around it.



THE ART OF DIPLOMACY

Noting the similarities between completing a work of art and a military victory, Winston Churchill took up painting as a pastime after resigning from his position as first lord of the admiralty in 1915. Now, a century later, visitors to Atlanta can view more than 30 of the British leader's works, curated from the private collections of his descendants and spanning topics from World War II to Churchill's love for Georgia, which he visited many times. The exhibit, titled "The Art of Diplomacy: Winston Churchill and the Pursuit of Painting," explores the central role of art during the most memorable years of Churchill's leadership and is on display at the Millennium Gate Museum until Feb. 1, 2015. (churchill-atlanta.com)

A VIEW OF THE CITY

Each winter, the city of St. Augustine, Fla., is illuminated with millions of tiny lights during the Nights of Lights festival. The annual event, which will run through Jan. 31, 2015, has even been recognized by *National Geographic* as one of the best holiday light displays in the world. With so many activities on offer, there is a variety of ways to appreciate the beautifully lit city, whether you prefer land, sea or air.

BY LAND

The Holly Jolly Trolley spreads cheer nightly through Jan. 4, 2015, with hot cider, caroling and cookies. Those hoping to get an insider glimpse of the city on foot or by shuttle will also enjoy The Music of Christmas, a tour of the city's inns, which takes place Dec. 13 and 14. Each inn is paired with a restaurant to offer refreshments while visitors view displays inspired by Christmas carols. (Holly Jolly Trolley: trolleytours.com; The Music of Christmas: staugustinebandbtour.com)

BY AIR

There is no better view of the festival lights than from the seat of an open biplane, soaring above the city at sunset. The heated cockpits seat two passengers side by side, perfect for getting cozy above the glow of the city. (staugustinebiplanerides.com)

BY SEA

Climb aboard Jax Water Tours' Osprey for a seafaring tour of the city's glistening coastline. Trips depart daily through the end of the festival, with family tours available before 7:30 p.m. and evening options available for adults (who are welcome to bring libations aboard for the ride). (jaxwatertours.com)



ANATOMY OF A SOUTHERN BREAKFAST

In the South, a breakfast spread is more than just a demonstration of culinary artistry; it's a time-honored custom. "It's the tradition of it," explains Drew Dzejak, executive sous chef at The Inn at Palmetto Bluff, a Montage Resort. "[These dishes are] what I watched my father eat every day for breakfast." He adds that the memory of multigenerational Sunday meals plays a large role in the region's food culture and, while every family does it a little differently, there are some staples that are sure to please everyone.

Shrimp and Grits

"People have been eating shrimp and grits for as long as I can remember," Dzejak says. Passed down from shrimpers who would whip the dish up in the mornings with fresh catches, all that's needed for the hearty Southern staple—besides shrimp—is a pot of grits and an array of favorite fixings like bacon, mushrooms, peppers or sausage.



Fried Chicken and Waffles

Born from the desire to make use of what was already in the refrigerator, fried chicken and waffles is a newer addition to the Southern breakfast lineup, according to Dzejak. Often glazed with syrup and topped with brown sugar and pecans, fried chicken and waffles is a Southern creation that's gained national adoration as restaurants across the country have introduced their own versions.



Biscuits

Fresh-baked buttermilk biscuits are the heart of the Southern breakfast table, Dzejak explains. No matter what else is on the table—from eggs and bacon to the aforementioned shrimp and grits—or how they are served (The Inn at Palmetto Bluff's Cat Head biscuits come served with sausage gravy), biscuits have a secure spot on any Southern menu.



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FROM SUNDANCE TO SUCCESS

Each January, thousands of filmmakers, actors and cinephiles gather in Park City, Utah, for the one of the world's most-recognized independent film events, the Sundance Film Festival. The 10-day festival is scheduled to begin Jan. 22, 2015. (sundance.org/festival)

From dark dramas and horror flicks to heart-wrenching documentaries and cult comedies, the festival has seen it all since being founded by Robert Redford in 1978. Below are just a few of the films that have gone on to success after being recognized at the mountainside event.

"HOOP DREAMS" (1994)

Film critic Roger Ebert raved about this film, which documents the struggles of two young men as they try to make it to the NBA, calling it "one of the great moviegoing experiences" of his lifetime.

"THE BLAIR WITCH PROJECT" (1999)

Ingenious marketing and a groundbreaking "found footage"-style of filming made the film a blockbuster after its festival run, despite mixed reviews from audiences.

"GARDEN STATE" (2004)

Zach Braff's comedy-drama about a man returning home for his mother's funeral gained a cult following after its debut at Sundance, where it was nominated for a Grand Jury prize.

"LITTLE MISS SUNSHINE" (2006)

After its Sundance premiere, "Little Miss Sunshine" went on to win critical acclaim and two Academy Awards, including Best Original Screenplay.

COOKING WITH "A BOAT, A WHALE AND A WALRUS"



In 1998, Renee Erickson bought her first restaurant in Seattle and now, 16 years later, she's celebrating a 2014 James Beard Award nomination for Best Chef in the Northwest. With four sea-themed restaurants—Boat Street Cafe, The Walrus and the Carpenter, The Whale Wins and Barnacle—and an oyster truck to boot, the acclaimed chef has finally put her thoughts and

recipes to paper in a new cookbook titled "A Boat, a Whale and a Walrus."

In her book, Erickson pays homage to the Pacific Northwest with seasonal menus, craft cocktails and recipes that highlight fresh seafood, but the personal anecdotes are what make her work stand out from standard cookbooks. Here, she shares her twist on a classic cocktail from her new release to warm up a winter evening.

"This is my kind of martini—and honestly, there aren't many—but I have a weak spot for both sherry and vermouth," she says. "I also like a very cold, fresh martini; I think that's best achieved mixing each drink individually, so this recipe makes just one. Multiply it to match your crowd (and its drinking habits)."

ZETTER MARTINI

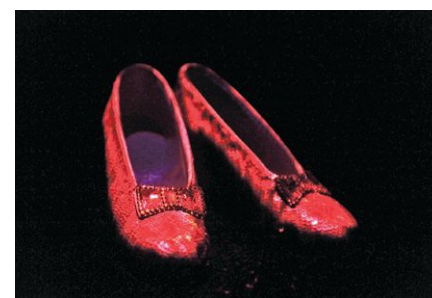
2 ½ ounces gin or vodka
½ ounce Dolin dry vermouth
1 anchovy-stuffed olive
1 (2-by-½-inch) strip preserved lemon peel
¼ ounce manzanilla sherry

Fill a cocktail shaker with ice. Add the gin or vodka, vermouth and sherry, and stir well with a long spoon. Strain into a chilled martini glass. Garnish with the olive and lemon peel.

Swarovski on Screen

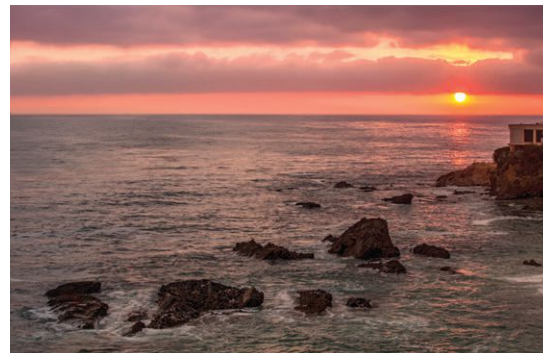
For more than 80 years, Swarovski has adorned costumes for Hollywood's leading men and women. Some of the most iconic pieces of film history—such as Dorothy's ruby slippers in "The Wizard of Oz"—have been given their signature sparkle by the brand's brilliant crystals.

Now, these and other expertly embellished pieces are on display as part of the "Hollywood Costume" exhibit at the May Company building in Los Angeles. Running through March 2, 2015, the exhibit includes Swarovski encrusted looks from "Dreamgirls," "Moulin Rouge!" and more. (oscars.org/hollywoodcostume/index.html)



Left to right: Dress from "Dreamgirls"; Nicole Kidman's costume from "Moulin Rouge!"; The ruby slippers from "The Wizard of Oz"

— THE —
POWERS
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LAGUNA BEACH

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Perched on a promontory over the ocean, this iconic Laguna Beach estate offers a rare opportunity to experience the ultimate Southern California lifestyle. A landmark residence, this stunning three-level home was meticulously rebuilt with extraordinary attention to detail, superior construction and contemporary conveniences. It neighbors Ruby Street Park and boasts unobstructed views from virtually every room. The sands of Woods Cove are below, accessed by a private staircase. A gated drive leads to a two-story rotunda foyer and amenities including beamed ceilings, original wood floors, an elevator, three fireplaces, a steam shower and an open kitchen with vaulted ceilings, skylight, nook, marble counter tops and Viking range. The lower level includes a second kitchen, HDTV with surround sound and a circular slate patio with gas barbecue and built-in seating. A master suite of sumptuous proportions enjoys ocean views from three sides. *Co-listed with Rod Daley, Coldwell Banker.*



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As the months turn colder and the days get shorter, shining architectural masterpieces from around the globe are set aglow during various light festivals, and visitors travel from far and wide to see the world in a whole new light.



Kobe Luminarie

Beginning Dec. 4, the Kobe Luminarie light festival will illuminate the city of Kobe, Japan, for 12 days. The event, which originated in 1995 as a commemoration of the Great Hanshin earthquake that had taken place earlier that same year, symbolizes both how the city's inhabitants had to go without electricity following the natural disaster as well as their hope for a bright future. After 3.5 million visitors toured the 2013 display, the 2014 celebration is sure to be just as spectacular. (kobe-luminarie.jp)



Amsterdam Light Festival

One of the newer events to dazzle the world with lights, Amsterdam will host the third exhibition of its light festival this year. To see the display from a different point of view (and to take advantage of the Dutch capital's many canals), spectators are able to enjoy the show aboard a boat cruise through Jan. 18, 2015. For those who would prefer to stretch their legs, the walking route—called "Illuminade"—will be open for pedestrians from Dec. 11 to Jan. 4, 2015. (amsterdamlightfestival.com)



Light Festival Ghent

Since the first exhibit in 2011, Light Festival Ghent has been a highly anticipated event that attracts locals and international travelers alike. Intricate works of art illuminate the streets and buildings of Ghent's historic district, showcasing the beauty of the charming Belgian town. Although the festival has occurred irregularly in the past, the 2015 event is slated to run from Jan. 29 to Feb. 1 and is planned to occur every three years subsequently. (lichtfestivalgent.be)



CANADIAN CARNIVAL

After the holiday bustle quiets, residents and visitors to Quebec City continue the merriment with the Quebec Winter Carnival. Though the festival is in its 60th official year, it has been celebrated in the capital since 1894 and is now a beloved annual tradition. Rather than shunning the snow, the event embraces the weather with activities that celebrate the winter lifestyle of the Quebecois. Activities are clustered over three weekends, kicking off with an opening ceremony and fireworks. The second and third weeks include parades, a canoe race, snow sculpture competition, "snow bath" (which might resemble any other romp in the snow—if the participants weren't wearing only bathing suits) and a painting symposium. There are also plenty of events for families, such as visits with Bonhomme, the carnival's friendly snowman mascot. (carnaval.qc.ca)

A LIFELONG ARTIST

Although many believe that art's freshest ideas and techniques come from the youngest minds, a current exhibit at Tate Britain proves that some artists never stop evolving. Covering the last 16 years of his life, "The EY Exhibition: Late Turner – Painting Set Free," exhibits some of the most well-known works of famed landscape painter J.M.W. Turner. Continually experimenting with new techniques and materials, Turner built a legacy of self-reinvention, which, even during his later years, attracted new followers. The collection is on display until Jan. 25, 2015, and celebrates Turner's work after the age of 60, including his attention to the many developments of modern life as well as religious and historical themes with large-scale oil paintings, watercolors and prints. (tate.org.uk) **M**



Rekindle.



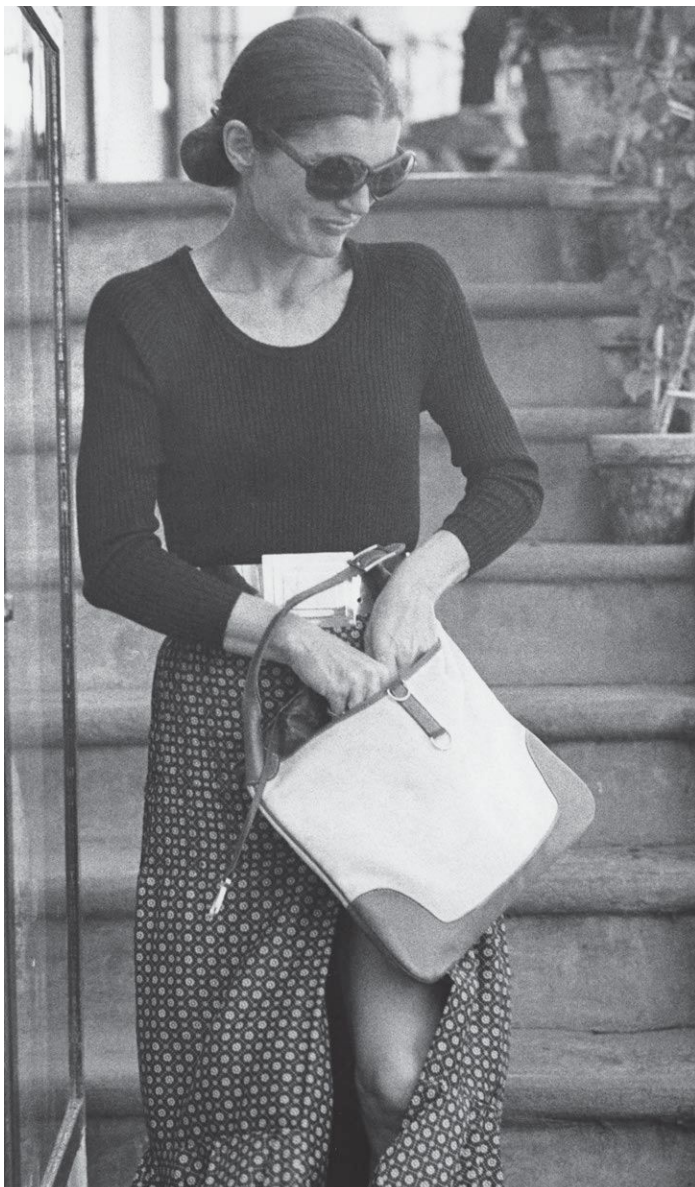
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BAG LADIES

Iconic women lend their names to the designer handbags that carry on a legacy of style.

BY LAUREN MATICH



Gucci's Jackie bag takes its name from the style icon and former first lady.

Even better than making a grand entrance with a handsome date on your arm is drawing confidence from a striking accessory tucked in the crook of your elbow. And with a little help from the handbag hegemony, larger-than-life names like Grace Kelly, Jacqueline Kennedy Onassis and Jane Birkin can stand—or rather, hang—by your side.

Caitlin Donovan, the associate vice president specialist for the handbag and accessories category at Christie's auction house, knows the prices that consumers pay to carry not just a bag, but a name on their arms. "What woman wouldn't want their style to be compared to Grace Kelly's?" Donovan asks before explaining that a bag with such a reputation becomes a reflection of the wearer's flair and tastes.

"Jane Birkin is a total style icon," she continues. "By carrying a Birkin, it's like I'm alluding [that] she is who I would love to resemble."

Although the practice of naming a bag after a leading lady of style may indicate a special relationship with the designer, Donovan asserts that this phenomenon is actually about communicating with buyers. Hermès' two world-famous handbags, named for Kelly and Birkin, are similar in construction, but the difference is expressed through the personal styles of the women the bags have come to represent.

Carrying a Kelly connotes the prim and proper—the buttoned-up, high-society elegance of a Philadelphia sweetheart turned leading lady and European princess. Meanwhile, shouldering a Birkin brings to mind the easy chicness of the young Brit in Paris and irreverence for the rules of fashion.

The association between handbag designers and the women who become the faces of their products is a powerful method of communication to consumers about the characteristics their products embody.

But not every bag acquires its celebrity-status name by the same route. Donovan recounts the birth story of the Birkin, in which the icon was unknowingly seated on an airplane beside then-president of Hermès, Jean-Louis Dumas, and expressed her dissatisfaction with the brand's existing offerings. Together, Birkin and Dumas sketched a bag that was less ladylike, more rugged and ultimately geared toward a different client.

Isabella Rossellini also played an active role in the creation of her eponymous purse by Bulgari. The handbag has seen many interpretations over past seasons, each with details that play off of its namesake's personality. Debuted in 2010, the accessory is the result of a close collaboration between the brand and the actress. The two already had a long-standing relationship—as a child, Rossellini remembers visiting Bulgari's flagship store at Via Condotti with her mother, actress Ingrid Bergman, who frequently wore the brand's jewelry.

But namesake bags aren't always a joint effort between master and muse. Some of the purses predate the women who made them famous. The Dior bag associated with Princess Diana, for example, was created two years before it was linked to the royal figure. "The Dior bag was created before Princess Diana admitted her love for it," Donovan explains. "Once she did, ... she ordered [one] in every different color and shape and medium. The designer then named the bag the Lady Dior ... after her."

For Kelly, the namesake bag was an elegant tool for shielding the early stages of her first pregnancy from photographers. Jacqueline Kennedy Onassis' favorite Gucci bag was named the Jackie after it became an unmistakable staple on her shoulder—seen alongside her in multiple colors from the streets of New York to the quaint coastal Mediterranean towns she loved.

It isn't every leading lady who gets an eponymous accessory to tote around. "The thing about all of these women is that they're in many ways larger than life," Donovan points out. "When I think of Jane Birkin, I think of an entire life-style. I think of her hair, her clothing; I think of her personality."

Aside from offering an accessory to dangle from shoppers' forearms, these idols, she explains, have a scope of influence that goes far beyond fashion and film. They have become part of a much bigger picture about a shared past. "These women are ingrained in our society and ... the history of [our] culture." And that makes their names worth carrying well into the future.



Although the original **BIRKIN** was made of leather similar to that of the Hermès signature saddles, it has been reimagined over time with changes to the size, color, hardware and leather—no expense is spared when designers dream up the newest versions.



BULGARI'S ISABELLA ROSSELLINI handbag is lined with fabric adorned with a whimsical snail illustration that was inspired by her filmmaking notes and activism in wildlife conservation.



The single handle and more streamlined silhouette of the **HERMÈS KELLY** bag lent themselves to concealing the early stages of Princess Grace's first pregnancy with ladylike style.



The **LADY DIOR** handbag was a favorite of Princess Diana's and is still offered in unique combinations of color, leather and exterior pockets with new seasons' collections. **M**



WINE'S NEW ROUTE

Following the path forged by food trucks, the latest in mobile vendors presents an entirely new way to sip.

BY RYAN RITCHIE

Thanks to a slew of high-end food trucks serving everything from grilled cheese sandwiches to Korean tacos, eating meals created inside a vehicle has become a legitimate dining experience in recent years. But as the former “roach coach” mentality fades into obscurity and unique, artisanal provisions take over the market, a question arises: Why should food have all the fun? Recently, a surge in the presence of trucks devoted to wine is pairing mobility with oenophilia.

One such example is Winery on Wheels—known to fans as WOW—based in Refugio, Texas. After witnessing the growth of the Texas wine industry coupled with the popularity in food trucks and the amount of wine sold at various festivals across the state, WOW owners Joe and Dee Braman were inspired to start their wine, spirits and provisions company, Braman Brands, in 2010. Not long after, they launched the WOW truck featuring their own carefully crafted wines.

Based out of a 1959 Airstream, Winery on Wheels is also known for its variety of frozen drinks such as margaritas and pina colodas as well as wine-based daiquiris. “There is a huge trend with mixology right now and we enjoy educating the public on the many ways to use wine,” Dee Braman says. “For example, a fun tip we share is to fill old-fashioned ice trays with your favorite white wine. Wine lovers can pop a few cubes into their glass of the same type and sit on the porch to enjoy the sunset without drinking watered down wine.”

For Oregon-based Union Wine Co., casual mobility was key in creating the company’s



Winery on Wheels serves wine, wine cocktails and other libations from a 1959 Airstream trailer.

business model. Owner and winemaker Ryan Harms' commitment to good, approachable wine is exemplified in one of his creations: Union Wine Co.'s Underwood pinot—in a can. Along with that venture, the 38-year-old became part of Portland's expansive food cart community thanks to the Union Wine Tasting Truck, which parks in downtown Portland at the corner of 33rd and Division Street on Friday, Saturday and Sunday afternoons and evenings. (Those planning a visit can call 971-322-4791 for exact hours.)

Despite its obvious popularity, selling alcohol on a street corner isn't something a company can just do on a whim, and cooperation with the city was required before the Union Wine Tasting Truck became a reality. "We worked closely with the city of Portland and [the] Oregon Liquor Control Commission to help bring this idea to reality," Harms says. "We have a specific location where we can park the truck and do tasting from."

Despite Oregon's challenging climate (it averages about 40 inches of rainfall per year), Harms hasn't shied away from producing quality vino. He explains that the wine has a distinct profile featuring "good vibrancy and crispness" as a result of the weather and his team's hard work.

"Our wines taste like the agriculture that surrounds us," Harms says. "Then there are the people [of Oregon] ... who consistently focus on what goes into the glass rather than telling you what type of glass you should be drinking from. We are constantly inspired by the ethos and passion here."

Although it's gained popularity in the states, wine on wheels is not strictly an American invention. Just ask Amy Lillard, a Colorado native now residing in France's Castillon-du-Gard, where she and her husband Matt Kling operate La Gramière, a self-described "small, two-person winery in the Southern Rhone."

After six years in business without a traditional tasting room, the twosome began discussing ways to grow their customer base. Kling proposed taking their wine to the streets and, a few months later, Lillard found an old Citroën horse van. Through the help of a successful Kickstarter campaign, they transformed the vehicle into a wine truck and fired up the ignition.

Living in a place well-known for its high standards when it comes to wine meant selling it from a truck could have been a disaster for La Gramière. But the exact opposite proved true. "The popularity of the truck grows each year," Lillard says. "Even if we don't have a prime spot at the market, people seek us out. It's great."

Just as the wheeled wine sellers have infiltrated one of the world's top wine regions, the terroir to truck movement continues to gain speed across the globe. It's only a matter of time before a mobile tasting unit rolls into your neighborhood. **M**



Clockwise from top: The Union Wine Tasting Truck; La Gramière's truck at a French market; Union Wine Co.'s Underwood canned wine

SEASONAL SIPS

During winter months, few things are better than curling up with a glass of wine, and finding a new favorite taste makes the experience even better. These winery and wine truck owners share the bottles they will be sipping to warm up this season.



AMY LILLARD, LA GRAMIÈRE: "One of my favorite regions is the Jura region of France. I highly recommend seeking out a wine from Arbois." (Pictured: Stéphane Tissot Vin Jaune, available at Montage Laguna Beach)



RYAN HARMS, UNION WINE CO.: "I've really been into grenache lately. I just had the Dashe [Grenache Les Enfants Terribles, Dry Creek Valley]. It's a killer bottle of wine."



DEE AND JOE BRAMAN, WINERY ON WHEELS: "[We] recommend the cabernet sauvignon from Fiesta Winery. It is a full-bodied cabernet with delicious dark fruit and a tobacco aroma."

FASHION FRONTIER

Though the Wild West has long been tamed, cowboy-inspired looks are making a comeback—horse and lasso not required.

BY JULIE GALLEG0

Replete with modernized 10-gallon hats, an abundance of fringe, leather details and blanket coats, the looks that once served ranchers and Old West settlers have made their way back into mainstream trends, this time with a fashion-forward spin.

While elements of Western wear are recognizable in attire throughout the decades, the newest wave seems to be, by far, the most approachable. Runways recall the earth tones of traditional cowboy garb, as well as offer comfortable, lived-in styles. At the same time, the new fashions utilize luxurious and sleek fabrics that allow them to stand the test of time.

As a fifth-generation owner of Southwestern cowboy shop and saddlery Burns 1876, Danna Burns-Shaw knows a thing or two about the ranch-inspired runway looks. The Utah resident also knows that for many, the recent styles aren't just a trend, but a way of life. The cowboy spirit connotes independence and a rugged but comfortable lifestyle, she explains. "Western fashion



Philipp Plein combined rocker chic and Western flair.



Etro's spring/summer 2015 line



Flowy fabrics and fringe dominate Etro's new line.

represents the image of the strong, fearless men and women who shaped this country—the cowboy is the American icon.”

The first major designer to bring this iconic look to the runway was none other than Karl Lagerfeld for Chanel's Métiers d'Art Paris-Dallas collection in December 2013.

Instead of a traditional runway, Lagerfeld had models strutting down the middle of a rodeo arena dressed in Texas-inspired, star-spangled ball gowns and every Western sartorial detail in the book. From cap-toe boots and fringed skirts to heavy wool coats, the beauty of the collection is in the details, which evoked a pre-Hollywood Texas and infused it with 21st-century style. “I think that’s much chicer than the saloon stuff, no?” he asked at the show. Paving the way for other designers to follow suit, Chanel’s collection was only the beginning of the Western wear that’s taking runways by storm.

Philipp Plein presented an edgy interpretation of the trend on the runway in Milan. His fall 2014 show featured rock ‘n’ roll cowgirls clad in black leather leggings and motorcycle jackets with studded boots and handbags. Styles were accessorized with oversized belt buckles, quintessential cowboy hats and luxe fur accents to soften the look.

Eventually, editorial directors at nearly every fashion magazine jumped on the chuck wagon and



Philipp Plein offered an edgy take on the Western trend.

presented spreads featuring the clothes against the ranch-style backdrops of Montana and the open landscapes of the American Southwest. Elements of the trend have since filtered into even more retailers, from Saint Laurent’s Western ankle booties to Nancy Gonzalez’ crocodile, fringed clutches.

Indications of Western chic’s enduring quality can be found in spring/summer 2015 collections as well. Etro’s line for the upcoming season incorporates fabrics like canvas, denim and suede that have been printed, washed, beaded, fringed or laced with feathers. The earth tones and rugged details call on the free spiritedness of the frontier and romantic notions of the Old West.

With so many pieces that evoke an image of life on the open range, this is one trend that is easily integrated into nearly any closet. Deborah Baker, owner and designer of the Bologna, Italy-based shoe company Fiorentini and Baker, urges shoppers to consider a cowboy boot when stocking their closets this winter. “The beauty of a great Western boot is that it will work with most outfits,” she says. “Imagine the quintessential little black dress with a pair of sassy boots opposed to a pair of stilettos.” It’s that very combination of versatility, style and comfort that is making the Old West new again. **M**

Cowboy Couture

As iconic as Wild West-inspired pieces are, it only takes a taste of the trend to embrace the look. To prevent going overboard, try these suggestions for small doses of cowboy fashion.

RUGGED CUFFS: Leather and silver bracelets, like those from Uno de 50, can bring a rough-and-tumble vibe to a chic ensemble or elevate a simple boyfriend jeans-and-tee look.

FRINGE BENEFITS: Fringed coats, ponchos, purses and scarves add a just-off-the-ranch look. Just be selective of how many items incorporate this detail so you don’t overwhelm your wardrobe.

SHEARLING DETAILS: Shearling-lined coats give the impression of having been riding the range all day—without having to saddle up.

ORGANIC JEWELRY: Use rustic statement pieces—like Nan Fusco’s turquoise chain earrings or bolo chain necklace—to add a sophisticated sheen to an outdoorsy look.



Nan Fusco modern bolo necklace, \$2,175, nanfusco.com



Burns 1876 Safari Rugged brown bag, \$450, burns1876.com



Uno de 50 Ibiza bracelet, \$185, unode50.com

TAILOR-MADE

Custom and made-to-measure apparel takes suiting up to the next level.

BY LINDA DOMINGO

Whether it's a bold pattern, au courant color or flashy accouterment, a trend comes and goes—but a perfect fit is timeless. And oftentimes, to get the ensemble that has the right length, width and feel in all the right places, off-the-rack isn't going to cut it. That's why more men are turning to ateliers that specialize in custom-made or made-to-measure clothing, which allow them the luxury of expert fittings, meticulous adjustments and the freedom to select the minute details that express their personal style.

Beverly Hills-based clothier Carroll & Co. is one of these dealers; having been in the business for 65 years, the family-owned company has dressed the likes of Jack Lemmon, Frank Sinatra and Jimmy Stewart. "Individuality is the main thing," says Carroll & Co. President John Carroll. "It's about getting something special, something that you know is going to be a little bit different." Carroll sat down with *Montage Magazine* to discuss the reasons why more men are favoring custom or made-to-measure in order to find the suit that suits them. **M**

DECISIONS, DECISIONS: "A gentleman will sit down at our devoted made-to-measure table, and [he can] go through literally thousands of different fabrics," Carroll explains. "He can pick something exactly to his liking, and it can be made to his specifications, with all the details, the lining, the buttons, the stitching—he can really design his own suit."

IN THE DETAILS: "One of the real telltale signs of a made-to-measure or custom suit is the real buttonholes on the sleeve," Carroll explains. The small detail demonstrates the workmanship of an expert tailor. "[They] are all done by hand, too. We wouldn't know how to do it by machine."

GETTING IT RIGHT: "The collar and the shoulders are really the two most important things in fitting a suit," Carroll points out, explaining that how a man stands may call for different adjustments. "Before the garment is cut, [we evaluate posture] in order to alleviate ripples or bubbles, or if the collar stands away from the neck."

BEYOND THE FIRST FITTING: "The pants (and sleeves) come in unfinished," Carroll says. "We do all the final fittings here on the premises, so that's when you can do things like a cuff or a plain bottom on the pants."

SPECIAL TREATMENT: "For some customers, we will go to their homes or their offices to do measurements and adjustments if it's too difficult for them to come [to our workshop]," he adds.





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Spa Montage Deer Valley's custom facial

BEYOND TEA TIME

As temperatures drop during winter months, what was once purely a warming beverage is becoming a valuable part of a healthy skincare routine.

BY JUDY TSUEI

Used as a medicine for thousands of years, green tea originated in China and soon spread throughout most of Asia. Widely reputed for its numerous beneficial properties, including protecting against certain cancers and aiding in weight loss, green tea can be ingested or applied topically for a healthier and more vibrant appearance—perfect for the cooler winter months that are notorious for drying out skin.

Although many teas are touted for health benefits, green tea leaves in particular experience the minimal amount of oxidization, allowing them to retain high levels of antioxidants and polyphenols (organic chemicals that contain anticancer, antibacterial, and antiviral properties),

both of which give green tea its many health benefits and generate its skin-protecting qualities. Most of the polyphenols in green tea also reduce inflammation in skin, making it a wonder ingredient for aestheticians, including those at Montage Hotels & Resorts.

An array of studies has demonstrated how green tea alleviates sun damage. Rather than block UV rays, green tea enhances skin protection when paired with sunscreen by reducing inflammation and attacking free radicals. In addition, when applied topically, green tea's polyphenols are likely to slow the pace of certain signs of aging, improving the elastic tissue to help skin retain its youthful appearance.



Kerstin Florian's caviar collection

The ingredient is also said to increase oxygen flow throughout the body, which is why guests at Spa Montage Deer Valley are offered a cup after every body treatment, helping them acclimate to the resort's higher altitude. Additionally, it's incorporated in the treatments themselves, fitting nicely into Spa Montage's commitment to therapies and services that promote holistic wellness.

"When our highly-trained therapists note issues that guests want to address, we do our best to use organic sources and introduce them to the body in numerous noninvasive manners, such as soaks, wraps, lotions, drinkable potions and direct skin applications, including tea bags,"

explains Shana Ominsky, executive spa director at Montage Deer Valley.

"In our Spa Montage custom facial, we include chilled green tea bags for anti-inflammatory purposes to address tired eyes," Ominsky adds. "We also custom-make a green tea blend for our Pharmacopeia Soaks, which is ideal for the entire body to decrease bloating, altitude sickness and jet lag."

Given Montage Laguna Beach's coastal location, guests often visit the resort's Spa Montage after a lot of sun exposure. "Freshly brewed and cooled green tea can help with sunburns and be used as a toner," explains Michael Conte, the spa's director.

Guests of all Spa Montage locations will also find green tea in treatments and products by way of skincare company Kerstin Florian, whose caviar collection has become a favorite for hydrating and improving skin's elasticity and texture. The caviar collection products, including the age-defense crème, crème cleanser, age-defense serum and eye crème, utilize green tea that is certified organic. "It helps to soften and tone the skin and stimulate microcirculation, improving the irrigation of tired skin and supporting the cells," explains Charlene Florian, chief creative officer at Kerstin Florian International. "It acts as a diuretic which helps to tone skin and reduce puffiness."

While the ingredient has been praised for its health benefits since ancient times, it is still finding its way into the latest treatments and luxury spa products, giving spa goers a reason to look at the old beverage in a new way. **M**



Green tea's diverse uses go beyond the teacup, making it a skincare staple at Spa Montage.

A Healthy Sip



While spa directors love green tea for its health and beauty benefits, food and beverage professionals adore the ingredient for its earthy flavor. Dave Wallace, Montage Deer Valley's beverage manager, shares this nonalcoholic recipe currently featured as one of the "No-Proof" beverage selections on the Yama Sushi and Vista Lounge and Terrace's cocktail menus. "With the addition of Ketel One Citroen, it can also be spiked ... making it versatile, as well," Wallace adds.

GREEN TEA SODA

2 ounces green tea syrup
1 squeeze of fresh lemon
5 ounces seltzer water

Mix ingredients and serve in a tall glass over ice. Garnish with a lemon wheel and mint sprig.

GREEN TEA SYRUP

1 gallon simple syrup (equal parts water and sugar, heated until all sugar is incorporated)
8 ounces of loose leaf green tea

Insert tea leaves into a tea bag (you can make your own from cheesecloth) and steep in simple syrup overnight.

CONTEMPORARY COMFORT

Two Montage destinations hold the keys to creating comfortable living spaces in your own home.

BY AMBER LANIER NAGLE

The word “comfort” can conjure up many images: dancing shadows from glowing fireplaces, plush pillows tossed here and there, and the aroma of sandalwood candles permeating an inviting living space. Although it’s often associated with cold weather locales, the concept of comfortable living transcends temperatures. Whether you’re nestled amid mountains and evergreens or overlooking palm trees and sandy shores, comfort is key as winter takes hold.

Creating a space that is contemporary yet inviting is a delicate balancing act, as clean lines have dominated modern interior decor in recent years. But contemporary rooms don’t have to be cold and minimalist. Today’s indoor aesthetic—especially in winter months filled with entertaining guests or curling up with a good book—fuses familiar, comfortable elements with structured details and cosmopolitan essentials to create a sophisticated yet intimate look and feel. Here, *Montage Magazine* takes you inside two distinct properties to uncover the secrets of making a space truly comfortable.

Woodland Whimsy

“We wanted this residence to be a chic, slightly contemporary twist on mountain living—a bit rustic, yet elegant—and suitable for the way today’s modern families live,” says Barclay Butera, who designed Residence 984 at Montage Deer Valley in Park City, Utah.

Key elements of the design include neutrals that are calming and versatile—dove gray and sand—accented with luxurious accouterments like gilded mirrors, dark woods and Lucite. Linens, silks and chic gradient rugs add another layer and soften the clean, smooth lines of the contemporary decor.

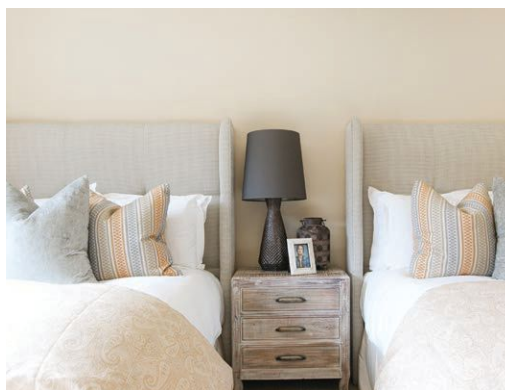
“And of course, a touch of animal print never hurts,” Butera adds.

To mimic the designer’s sophisticated, comfortable styling, introduce colors into a neutral palette with decorative throw blankets, pillows and area rugs with hues of chocolate or rosewood. Swap an expected, blocky coffee table for a plush, oversized ottoman. Incorporate simple but interesting lighting options—sleek designs in chrome and brushed steel finishes or innovative minimalist pieces that offer functionality and high style.

“With art, we went clean and contemporary, but also wove in a touch of the Old West with some

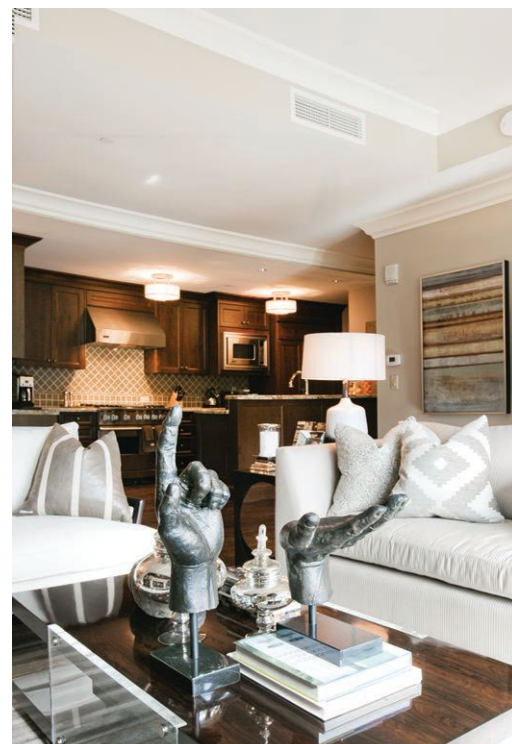


Plush seating options and contemporary furniture that conceals entertaining accessories, such as a bar, lend themselves to a comfortable Deer Valley residence.



incredibly ethereal horse photography,” Butera explains. “Don’t be afraid of a high/low mix. A custom sofa is always the first piece you should take seriously, but if you happen to fall in love with an ‘off-the-rack’ lamp or piece of art, then buy it. If you love it, it will work.”

For the kitchen, Butera selected a comforting scheme of rich wood tones, a tiled backsplash and granite countertops that echo nature’s colors and textures. And as is characteristic of modern design, knickknacks were cleared, leaving only essentials and statement pieces. The result was a clean space that maintains a sense of character and comfort.



Neutral shades and clean lines are enhanced with the addition of comfortable accent pillows, area rugs and interesting art and lighting pieces.



A reflection of refined style and comfort



Montage Residences Kapalua Bay embraces expansive outdoor living spaces, creating a sense of connection to oceanfront living.

Oceanfront Oasis

The richness of Hawaiian culture resonates throughout the interior design of Montage Residences Kapalua Bay on Maui. The inner beauty transcends through the fusion of outdoor elements and a warm, relaxing ambience.

These oceanfront residences capture the essence of elegant, heritage-style furnishings and appointments. Comfortable living areas flow into gourmet chef-style kitchens, which connect to expansive

outdoor living spaces up to 1,000 square feet. This is the perfect setting for entertaining or spending valuable time with family against the backdrop of splendid island sunsets. Every inspirational detail resonates, filling spaces with neutral color palettes and touches of vivacious floral tapestries reminiscent of the natural beauty and history of Maui.

Living areas are exaggerated as coastal breezes are felt throughout, providing a truly unique and remarkable interior experience.

Embracing local art is also a key sentiment to honor the Hawaiian culture and is celebrated, complementing organic elements with a touch of sophisticated Hawaiian-style living.

The spacious three- and four-bedroom floor plans also allow for the imagination to incorporate personal touches within the comfort of home. Whether family heirlooms or memorable collections adorn a master bedroom or children's paintings are part of the curated art collection in the living room, style abounds through the inspiration of modern and eclectic living surrounded by 24,000 acres of pristine beauty at your doorstep.

Featured designer residences, although procured unfurnished, allow for a homebuyer to truly visualize and embrace the personification of family living in Maui. The interiors authentically complement the energy and surroundings of oceanfront living. Thoughtfully selecting interior design partners was vital to encourage homeowners to bring out the personal inspiration of their family and home. "Creating impressionable, life-long memories is a hallmark of Montage," says Tina Necrason, vice president, residential for Montage Hotels & Resorts. "Meticulous detail to create an atmosphere where special moments can flourish in a comfortable residential setting is essential to the Montage living experience. No element is overlooked to influence the luxuries of home, enhanced by indoor and outdoor Hawaiian living where we know special memories will be realized."

Beyond the subtle, peaceful elements of warm mahogany, whimsical lighting, stone materials and locally sourced furnishings that blend the refined interior style, the true spirit of aloha resonates at every glimpse of this inviting Hawaiian retreat.

Whether you call Deer Valley or Kapalua home, you will be inspired by the elements of interior design that pay homage to the vast and precious surroundings of the mountains and sea. **M**

BOOKING IT

In our fast-paced and technological world, these shops encourage travelers to slow down, explore and get lost in a book.

BY JACKIE ADAMS

Love for tangible, printed pages thrives even in an era dominated by the soft glow and undeniable allure of Web pages. Devoted bibliophiles travel near and far for experiences that bring them closer to their beloved authors and classic stories, from packed daily tours of Ernest Hemingway's home in the Florida Keys to the tomb of Oscar Wilde—which recently had to be protected behind a glass barrier to keep the red-lipstick kisses of admirers at bay.

In addition to the homes and last resting places of revered authors, bookstores are a necessary addition to any literary tourist's itinerary. Wandering between sky-high shelves filled with worn, dog-eared pages is a great way to lose oneself for a couple of hours, and each space provides a unique glimpse of a location's history and culture. From a New York shop that claims to house 18 miles of shelves to a reincarnated, 800-year-old Danish church, each space is as unique as the stories it sells.



EL ATENEO GRAND SPLENDID, BUENOS AIRES, ARGENTINA

Considered one of the most stunning bookshops in the world, this former theater was built in downtown Buenos Aires in 1919 and once sat 1,050 people under its fresco-painted ceilings. Though its original seats have been replaced with bookshelves, the venue's theater boxes remain, now populated with comfortable chairs for lingering bookworms. The stage now houses a coffee shop, but the ornate carvings and stunning ceilings continue to give the store's more than 1 million annual visitors a true feel of its former life.

BOEKHANDEL DOMINICANEN, MAASTRICHT, NETHERLANDS

The Dutch don't just recycle bottles and cans, they repurpose entire cathedrals. Built in the 1200s, this former Dominican church was left abandoned for more than 200 years until developers decided to transform it into a bookstore. Voted the most beautiful bookstore in the world by The Guardian in 2008, the breathtaking interior includes 14th-century frescoes with scenes from the life of St. Thomas Aquinas juxtaposed with minimalist furniture for sitting back and soaking in the scenery.



COVER TO COVER

From classic novels to short stories, crack the cover of one of these tomes for a literary experience to remember.

"IN SEARCH OF LOST TIME" BY MARCEL PROUST

Finishing this work isn't an easy journey, but it is worth the effort. This seven-volume novel was chosen by Russian-American author Vladimir Nabokov (of "Lolita" fame) as one of the greatest works of prose of the 20th century.

"THE COLLECTED STORIES" BY WILLIAM TREVOR

An uncanny observer of human nature, William Trevor pens short stories that often touch on small moments in a character's life and, with only a couple of pages, immerse the reader in his world for that brief moment in time.

"A SHORT HISTORY OF NEARLY EVERYTHING" BY BILL BRYSON

Unlike typical high school reading material, this book dissects the reasons and relationships behind some of the greatest scientific discoveries of all time. It is told in riveting narrative style, that will interest even the least historically inclined.

"LOVE IN THE TIME OF CHOLERA" BY GABRIEL GARCÍA MÁRQUEZ

So much more than just a love story, this novel follows its main character, Florentino Ariza, from youth through old age, describing his experiences with love, heartbreak, societal expectations and aging in dazzling poetic prose.

"MY STRUGGLE" BY KARL OVE KNAUSGAARD

The Norwegian author's six-part autobiography, focused on poignantly personal thoughts and relationships, has elicited intense reactions from readers. Called "a movement" by the New York Times, the work has sparked book burnings in Europe.

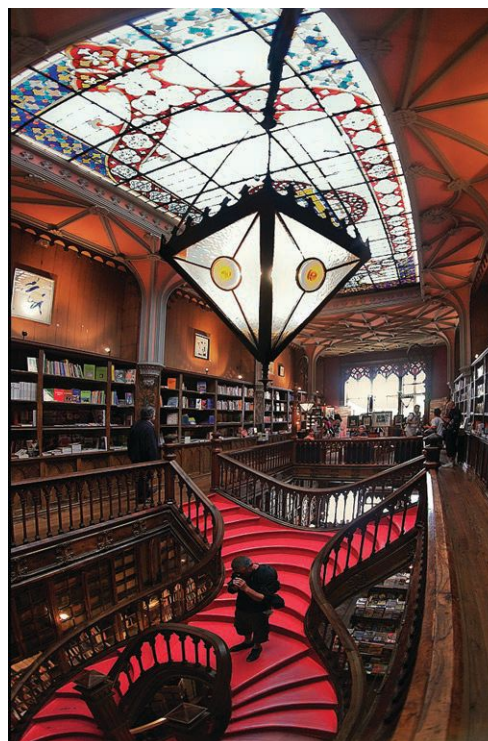


HONESTY BOOKSHOP, HAY-ON-WYE, WALES

Fondly referred to as the "Town of Books," Hay-on-Wye is famous for its numerous (and mostly secondhand) bookstores as well as its annual Hay Festival of literature and arts, which draws some 80,000 visitors annually. But one of the most popular attractions in the town is available year-round. Located along a stone wall in the courtyard of an authentic medieval castle, the Honesty Bookshop is an outdoor collection of dog-eared volumes for sale based entirely on the honor system. See a book you like? Drop some change in the pay box.

LIVRARIA LELLO & IRMÃO, PORTO, PORTUGAL

The facade of this Gothic revival building greets visitors with two painted figures representing science and art. Inside, sunlight spills through the stained glass ceiling and bounces off the rich wooden walls stacked high with books, including English translations of Portuguese literature and poetry. By far the most stunning feature of the bookstore is the sumptuous red staircase, which winds through the center of the structure leading to the different levels (and a quaint, four-chair coffee shop).



STRAND BOOKSTORE, NEW YORK CITY

Built in 1927, the Strand bookstore is the lone survivor of the 48 shops that made up what was once called Book Row. Though it has grown in size and moved around the corner from its original location, the Strand still maintains a serious dedication to all things literary. Towering shelves stacked with new, used and rare books line the walls of its three levels and a red awning outside the shop advertises its 18 miles of books. From health and fitness titles in the basement to limited edition collectibles on the third floor, book lovers can spend an entire day leafing through the shop's 2.5 million volumes. **M**

ON THE HALF SHELL

Fried, baked, grilled or raw, oysters are resurfacing in a big way.

BY MONICA POLING



Raw oysters served at The Inn at Palmetto Bluff, a Montage Resort

It was love at first shuck. Brandon Carter had always enjoyed oysters, but it wasn't until the chef had a taste of those from South Carolina's May River that he truly became an aficionado. His devotion continues today at The Inn at Palmetto Bluff, a Montage Resort, where as the executive chef, Carter serves an incredibly fresh bounty of oysters to guests every day. According to Carter, these oysters are simply "insane."

The mollusks are often pulled from the water in the morning and find themselves on a platter that same day. In fact, the resort offers guests the opportunity to join a boat captain in digging for fresh oysters during their Catch of the Season experience. Upon returning to the resort, a chef will

demonstrate ways to prepare the fruits of their labor. "They are briny and sweet and just perfect," Carter adds.

While traveling to South Carolina to try wild-caught, river-to-table oysters is an epicure's dream come true, there are other excellent oyster farms that grow and harvest some equally delicious specimens along both coasts, as well as the Gulf of Mexico. According to John Finger of Northern California-based Hog Island Oyster Co., a producer of certified sustainable shellfish that runs several of its own restaurants, this trend is driving better oyster quality and, consequently, an increased interest in the shellfish.

Also appealing to eco-conscious diners is the



Chef Brandon Carter harvests oysters from the May River.

fact that oysters are an environmentally responsible option. California's Monterey Bay Aquarium sustainable seafood guide lists them among the best choices for ocean-friendly eating, meaning their populations are well-managed and they are caught or farmed using methods that have little to no effect on habitats or other wildlife.

Although quality raw oysters are a delicacy on their own, some restaurants are getting creative and serving more distinctive offerings. For example, Neptune Oyster in Boston offers Neptunes on Piggyback, a dish that combines crispy oysters with Berkshire pork, confiture de raisins and pistachio aioli.

Farther south, Boss Oyster in Apalachicola, Fla., lets guests customize their own flavors by advance ordering the exact toppings they'd like to try. Even beer makers are getting on board—Chicago's DryHop Brewers recently launched their Oysterhead stout, which is brewed with whole oysters.

For a spicy spin, Hog Island Oyster Co. restaurants offer barbecue fans oysters roasted with their own barbecue bourbon chipotle butter. In fact, the recipe is so popular that it inspired a similar dish at Washington, D.C., eatery, Hank's Oyster Bar. The folks at Hog Island Oyster Co. have posted their recipe online, so any oyster enthusiast can try their hand at the savory dish.

While many chefs are jumping at the chance to craft their own unique dishes, Finger believes the real trend is the comeback of the neighborhood oyster bar. To get the most of a meal, he recommends that customers order a variety of oysters, in essence replicating the experience of a wine flight.

Carter agrees, adding that while The Inn at Palmetto Bluff hosts nearly 100 oyster roasts per year, guests continue to express their love for the raw version. And that's fine with Carter, who admits his personal favorite way to eat an oyster is raw, topped with pico de gallo. "It's the perfect food," he says. **M**



Clockwise from top: the oyster roast at The Inn at Palmetto Bluff, a Montage Resort; Hog Island Oyster Co.'s Sweetwater platter; Hog Island Oyster Co.'s farm



FIVE TO TRY

Though at first glance they appear similar, these five varieties of oysters boast very different tastes and textures depending where they're grown. Whether one favors sweet, savory or briny, there is an oyster to please every palate.

KUMAMOTO OYSTERS

Originally from southern Japan, the Kumamoto Oyster is a small but plump bivalve now popular with Pacific Northwest farmers. Sometimes called "Kumo" oysters, they're a favorite for novices because of their consistently sweet and nutty flavor.

MAY RIVER OYSTERS

These slightly sweet and briny oysters are best enjoyed while visiting the South. While they can be special ordered from a few local wholesalers, they taste best when served fresh from the river at The Inn at Palmetto Bluff, a Montage Resort.

OLYMPIA OYSTERS

Olympia Oysters are about the size of a fifty-cent piece and grow in the Pacific Northwest, where the cold waters give them a stronger shell than most others. Depending on where they're harvested, the flavor can range from smoky and coppery to nutty and musky.

WELLFLEET OYSTERS

Cultivated in the Wellfleet Harbor of Massachusetts, these oysters are part of the larger family known as Atlantic oysters. Their Cape Cod Bay location gives them a distinct creamy and sweet flavor, a crisp finish and meat with a firm texture.

HOG ISLAND SWEETWATERS

As their name suggests, Hog Island Sweetwaters are a sweet-tasting variety that also offer a rich, slightly smoky flavor. This popular type is grown by Hog Island Oyster Co. in Tomales Bay, just north of San Francisco.



CUBAN CHROME

The car culture that has captivated the world enters its last chapter.

BY JOE YOGERST

“Hay que resolver—‘You have to solve it’—is the slogan in many facets of Cuban life,” says author and filmmaker Richard Schweid. Especially when it comes to cars, he adds. A visit to the island nation is like a journey back in time—thousands of old American automobiles still cruise the streets of Havana, Santiago and other Cuban cities.

The four-wheeled relics solve a transportation problem that stretches back to the 1960s. It was then when the U.S. trade embargo on the Caribbean communist country slammed the door on the import of new vehicles from anywhere but the Eastern Bloc. With practically no other options, Cubans have kept their Detroit gas guzzlers fit for the road far beyond their intended shelf lives.

While Nash Ramblers, Buick Super Rivieras and Oldsmobile Golden Rockets have been consigned to junkyards (and the dustbin of history) elsewhere on the planet, they endure in

Cuba as taxis, delivery vehicles, limousines and private motorcars. Estimates of the number of pre-1960 American cars on the island range from 30,000 to around 200,000. Either way, that’s a lot of antique chrome and vinyl.

“The cars that are the norm in Cuba would be heralded as bewildering pieces of history here in the United States,” says Emmett Vick, creator and editor of *Driven*, an auto blog. “Not only are classic American automobiles timeless, nostalgic and delightfully unrefined, but they are a reflection of a culture where time stood still. The cars [in Cuba] themselves are compelling, yet the stories behind them are even more intriguing.”

Cubans call them “cacharros,” a word that translates into “wreck” or “piece of junk.”

But as Cuban-American novelist Cristina García explains in her book, “Cars of Cuba,” the term is “whispered softly, tenderly, like the name of a lost first love.” The feeling stretches

back to the late 1940s and 1950s when Cuba was the leading overseas market for U.S.-made automobiles. Such was the hunger for American vehicles that new models were sometimes released in Havana prior to their showroom debut in the States. And the love affair didn’t end after the 1950s. Much like baseball, American cars outlasted this era of controversy and change.

As Schweid explains in his book, “Che’s Chevrolet, Fidel’s Oldsmobile: On the road in Cuba,” there was no small irony in the fact that Cuba’s leading comrades wouldn’t relinquish their own American cars. Che Guevara tooled around Havana in a 1960 Chevy Impala, while Castro was known to cruise the streets in his beloved 1960 Oldsmobile 98.

Like so many visitors to the island, Schweid fell head over heels for the old cars on his first trip to Cuba, to work on the Academy Award-nominated documentary “Balseros.” “I



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Cuban streets act as a time capsule for American automobiles from the past.

found myself riding in a Ford station wagon old enough to have the gearshift on the post,” he explains. “I kept seeing cars I thought were extinct—Packards, Studebakers, Edsels, Plymouths—cars you could [go] your whole life in the U.S. and not see. How had they gotten there, I wondered. And how could they still be running?” The experience prompted Schweid to write a book about the classic cars he encountered during a drive across Cuba.

In the decades that followed the revolution, Lada cars from the Soviet Union and Škodas from Czechoslovakia were shipped to Cuba. But the boxy Eastern Bloc vehicles were mostly used for government purposes. Ordinary

Cubans either couldn’t afford or were prevented from purchasing the new cars, leaving the old chrome chariots as their only choice.

The challenge was keeping the automobiles running with limited tools and virtually no access to spare parts. But this is where “hay que resolver” came to full fruition. “Cuba’s automotive community is uniquely inventive and resourceful,” says Vick. “An amalgamation of homemade parts and modified pieces enables the old cars to run properly. Many Cubans choose to repair older cars any way that they can.”

Virtually none of the old cars boast their factory paint jobs or original engines. Side mirrors

and bench seats are cannibalized from newer (but less durable) Eastern Bloc vehicles, while florescent tubes make a handy replacement for halogen headlights. With the average Cuban making about \$20 a month and gas costing around \$4 per gallon, many owners have switched to more fuel-efficient power sources, in particular four-cylinder Fiat engines and trunk-mounted propane tanks.

New imports—Fiats, Peugeots, Volkswagens, Audis, Hondas—have crept into the country in recent years; elite groups such as doctors and government officials have been allowed to purchase latest in foreign vehicles. At the beginning of 2014, however, a law was passed that opened the market to all Cuban citizens, which means this fascinating characteristic of Cuban life is nearing its expiration date. The change in policy also piqued the interest of classic auto enthusiasts in the U.S., many of whom have recently traveled to the country just to witness these throwback street scenes. Now, they may be able to purchase these bygone models—although the years of wear and makeshift repairs guarantee an elaborate restoration process. For the time being, however, contemporary vehicles remain far beyond the price range that most locals can afford, meaning the age of the vintage American vehicle is not quite past. But Schweid says the writing is on the wall.

“The end of the glory days of U.S. cars in Cuba is already unfolding,” he laments. “Despite the care lavished on them by Cubans—much more than by North Americans, who consigned them to the junkyard or the collector’s garage long ago—the cars will eventually die and be replaced.”

Yet that transition might spark a whole new wave of vehicular nostalgia—cruising up and down Havana’s waterfront Malecón in a vintage Russian Gaz jeep. **M**

Cuban Auto Icons

1956 CHEVROLET BEL AIR

Both the ragtop and hardtop models were popular with Cuban drivers in the 1950s, and many were converted into taxi cabs after the revolution in 1959.

1958 FORD EDELSEL RANGER

Ford’s famous flop proved more popular in Cuba than back home in the U.S., where the futuristic vehicle was hailed as “the wrong car at the wrong time.”

1951 STUDEBAKER CHAMPION

With its “spinner” grill, airplane hood ornament and aerodynamic styling, the early 1950s Champions looked more like rocket ships in flight than automobiles.

1954 CADILLAC FLEETWOOD

They may not have been pink like Elvis Presley’s 1954 Fleetwood, but Cadillacs were just as flashy on the streets of Havana as they were in Memphis, Tenn.





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ALTERNATE REALITY

Hyperrealism is a little-known art form that's gaining traction with true-to-life visual elements.

BY ASHLEY RYAN



Artist Bert Monroy uses Adobe Illustrator and Photoshop to create hyperrealistic works like "Lunch in Tiburon."

In early March, American artist Damian Loeb debuted his latest New York-based exhibition, a stunning collection of oil paintings depicting galaxies, stars and planets. So realistic were the images, many viewers believed them to be high-resolution photographs that had been enlarged. Loeb, however, is just one artist involved in hyperrealism, a growing movement that's finally hitting its stride after 15 years of exclusion from the contemporary art world.

Hyperrealism entered the public consciousness in the early 2000s, when photorealist artists began to refine their techniques with modern imaging

technology. The movement's genesis dates back to the late 1960s, after a handful of artists grew fatigued of the abstract and minimalist trends that dominated the arts community at the time. Realism had made something of a comeback a few decades prior, but it too had faded away and many artists were searching for a new way to reintroduce imagery to their work.

As the popularity of photography soared, photorealism emerged as an art form that complemented the ever-growing presence of photographic images. Artists focused their talents on making incredibly detailed copies of photographs, often with the help of projectors or grid systems.

By the start of the 21st century, advancements in technology had led to the production of images with exceedingly higher resolutions, allowing artists to more clearly examine details in the photographs they drew from. Their work became hyperrealistic and, unlike photorealists, hyperrealists did not shy away from including thematic elements of emotional, social and cultural values in their work and painting complex narratives through imagery.

Despite its growth, the movement has received its fair share of criticism in recent years. Many feel that hyperrealism serves no purpose in contemporary society and



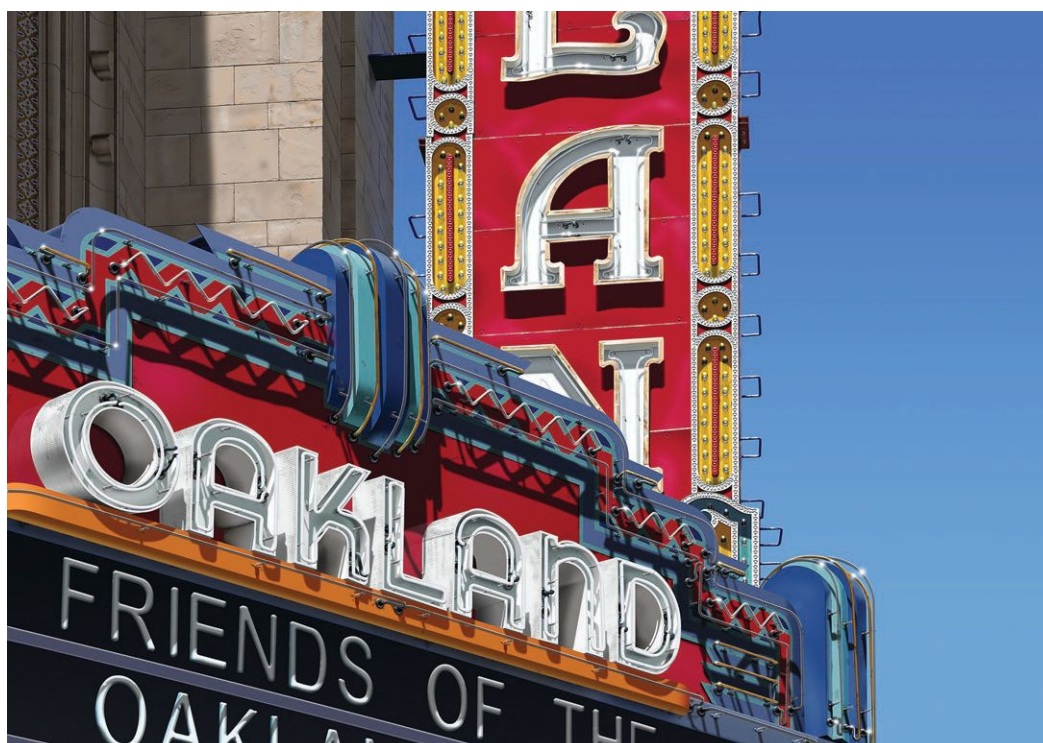
"Whittier" by Damian Loeb



A Mark Jenkins installation in Seoul, South Korea

lacks originality, but hyperrealists are quick to explain that the movement provides glimpses at a world that can't be captured by photography alone. Unlike photorealism, hyperrealism combines the precision of photography with the personal technique and real-world experiences of the artist. Painters experiment with depth of field as well as textures, shadows and lighting to make the image appear more realistic than even the camera can.

"I think with photorealism, you see it as a flat image," explains hyperrealist painter David Kassan. "In the work I do, I add a lot of texture. I build a surface and make the people look realistic." Along with taking photographs of their subjects, hyperrealists often record notes to keep track of details the camera can't pick up and produce rounds of sketches to ensure that the angles and proportions aren't distorted in their finished products, as they sometimes are when they're based solely on what a camera's lens can see.



"Oakland" by Bert Monroy

Some hyperrealists even use their art as a tool to send humanitarian messages. Denis Peterson, a pioneer of hyperrealism, is widely regarded as the first person to use the term to describe the movement. He often paints portraits of refugees, making it nearly impossible for viewers to recognize his art as anything other than social commentary.

Other artists, like Loeb, show off a cinematic style of painting that appeals to viewers through bright colors, urban aesthetics and interesting angles. In particular, Loeb is known to use a variety of tools ranging from color wheels, easels and paintbrushes to iPads and digital single-lens reflex cameras. Along with his renderings of space, Loeb's repertoire includes cityscapes, landscapes and portraits.

Painters aren't the only artists to revel in hyperrealism. Many sculptors also create hyperrealistic works, constructing some of the most lifelike figures currently on display. Australian sculptor Ron Mueck produces pieces that reflect different milestones in the life cycle and play with scale; one of this projects, Angel, is a realistic sculpture of a diminutive boy, with wings sprouting from his back, that incorporates real goose feathers.

Mark Jenkins, meanwhile, is known for the unique street installations he places throughout cities around the world. Although not all of his installations fit under the umbrella of hyperrealism, the ones that do typically take the form of life-size human sculptures wearing clothing, allowing them to blend into urban settings and prompting passersby to stop and re-examine them more closely.

As digital photography continues to progress, it's conceivable that hyperrealism will advance alongside it, introducing the world to a host of new works that merge millennia-old art forms with modern technology. **M**

The Future of Hyperrealism

Contemporary technology is sure to play a huge role in the future of hyperrealism. Artist Bert Monroy started out as a painter, primarily working with pencils, oil paints and dyes. But his recent works of art are made digitally, using Adobe Illustrator and Photoshop to create unique pieces that are nearly identical to painted hyperrealistic artworks; even his sketches are done digitally. "[The digital command] 'undo' is the most wonderful tool," Monroy says. "Mistakes in oil are hard to clean up."

Like Monroy, Kyle Lambert, a U.K.-based artist, turns to an app called Procreate to design hyperrealistic images on his iPad. His portraits of celebrities like Morgan Freeman and Beyoncé have taken the world by surprise, proving that even though the future of hyperrealism may be digital, the art remains genuine.

MONTAGE UNLOCKED

Insider information helps Montage guests make the most of their visits.

BY JIMMY IM

Everyone wants to be in on a secret. There's something attractive about being in the know with private information. Even Montage Hotels & Resorts has little-known facts about each property, and team members are happy to disclose the hidden gems, unadvertised services and off-the-record privileges to guests who want to explore beyond the traditional amenities for a truly memorable getaway. In the following pages, *Montage Magazine* divulges the secrets of Montage Hotels & Resorts with all the special extras that enhance an already exceptional hotel stay.



Spa Montage Beverly Hills' mineral pool

Exclusive Amenities

Every guest of Montage Beverly Hills is treated to unparalleled service, fantastic dining and sumptuous guest rooms all at a prime location in the heart of city. For that reason it's no surprise that the amenities at the restaurants and spa have become legendary for locals and returning guests alike.

Spa Montage Beverly Hills is an oasis where visitors spend hours decompressing, though it's not a complete experience without a dip in the mineral pool. While spa-lovers know spending time in the pool is an immediate stress reliever, most aren't aware that the restful dip is also a restorative treatment. Spa Montage treats the pool with natural crystals that are hand-harvested and from an underground seawater lake. A combination of 60 minerals helps detoxify bathers while soothing muscle soreness and nourishing the body.

Once guests have relaxed in the pool, they can explore another area of wellness at any of Montage Beverly Hills' dining experiences. The perks begin with a behind-the-scenes glance at the on-site Italian restaurant, Scarpetta Los Angeles. "Many guests do not realize that Scarpetta is home to a five-seat chef's counter that offers a close-up view of the bustling activity in the restaurant's kitchen," says Todd Orlich, general manager at the resort. "The chef's counter at Scarpetta allows guests to have [an] ... interactive dining experience with Executive Chef Freddy Vargas while watching the kitchen team in action. It's one of the many hidden gems at Montage Beverly Hills." The counter is open to the public, but must be booked in advance. Diners can choose from the menu a la carte or enjoy a custom



Top to bottom: Scarpetta's exclusive chef's counter; Scotch whisky from £10

tasting menu prepared right before their eyes.

For guests who prefer a more private dining affair, look to £10, a cozy bar above Scarpetta that specializes in Scotch whisky. Chef de Cuisine Diego Bernal serves upscale bar bites—think caviar and charcuterie—but those in the know order from the "black menu," which is actually any made-to-order dish not on the regular menu. With advance notice, guests can also request rare and exotic ingredients to be served up in one-of-a-kind £10 dishes.



Sweet Adventures

Nestled in the natural beauty of Park City, Utah, adventurers will find all they need to stay entertained at Montage Deer Valley. Whether skiing the slopes during winter or exploring hiking and bike trails during the warmer months, guests find the gamut of activities and attractions at the resort.

Montage Deer Valley is one of the most popular pet-friendly hotels in the area, but it's the regulars and residents who are close friends with the resort's canine ambassadors, Monty and Jonas. The two are Bernese mountain dogs who greet guests three times daily in the hotel lobby. Many guests aren't aware that the welcome wagon—including a dog bed, treats and a toy—can also be had in the privacy of their rooms. With advanced notice, Monty or Jonas will make personal visits to guests' rooms, a nice treat for families and four-footed guests alike.

Guests may also spot another familiar face around Montage Deer Valley. Shannon Bahrke Happe, the resort's official ski ambassador, is a six-time national champion freestyle skier with two Olympic medals under her belt. By speaking with a concierge, guests can book a personal ski day with Happe and carve down the mountain alongside a pro.

Allen Highfield, general manager at Montage Deer Valley, knows that the perfect end to a day on the slopes is a secret worth sharing: Every day during the winter season, guests warm up by roasting complimentary s'mores by a fire. "S'mores [are] a family tradition that takes place at the Vista Lounge fire pit from 4 to 5 p.m.," he says. "In addition to presenting five different



flavors of marshmallows daily, with advance notice, guests can request sugar-free and gelatin-free versions of marshmallows."

And the sweets don't stop there. During the holidays, the resort lights up the front drive and unveils a 12-foot gingerbread house made from more than 10,000 gingerbread cookies from the resort's kitchen. Most guests don't realize they can get an extra sweet dose of holiday spirit by scheduling a private viewing of the house from the creators on the pastry team, who are eager to point out the special details and ingredients that go into the confectionery's construction. No matter what brings guests to Montage Deer Valley, they're sure to leave with sweet memories.



Clockwise from top left: Monty and Jonas; s'mores at the Vista Lounge; the 12-foot gingerbread house; Olympian Shannon Bahrke Happe



Clockwise from top: chef Craig Strong in the Studio garden; Privé from Lugano Diamonds; chef Casey Overton's banana bread



Enjoying the Extras

Closer to the coast, Montage Laguna Beach's dining experiences celebrate the Southern California lifestyle; it's no secret that the resort's restaurants utilize ingredients that change with the seasons and are almost impossibly fresh. Perched on a cliff with breathtaking ocean views, Studio, the resort's fine-dining restaurant, is the spot for a one-of-a-kind experience. Executive Chef Craig Strong serves up modern French cuisine with a creative, California twist, and diners can put their own personalized touches on their plates. To experience another, more intimate side of the restaurant, however, enthusiastic epicures should reserve an evening at the coveted chef's table. To start off, Strong takes guests on a private tour of Studio's garden, and brings along baskets for



guests to use as they gather produce they'd like to be used in their meals.

And for an early morning indulgence, Rick Riess, managing director at Montage Laguna Beach, suggests guests head into another on-site restaurant. "The Loft, helmed by Chef de Cuisine Casey Overton, offers guests fresh-baked, complimentary banana bread every morning," he explains. "It's definitely worth getting out of bed for."

One exclusive amenity that those staying at Montage Laguna Beach don't need to leave their room for comes in the form of Lugano Privé, a case filled with hand-selected, custom jewelry. The resort's on-site jewelry salon, Lugano Diamonds, will collaborate with guests to curate a collection of pieces, from earrings and necklaces to rings and brooches. The selection can be delivered to any desired resort location, as discreetly as necessary—whether it's waiting for guests in their suite, brought out as a surprise during dinner or presented after a relaxing day at Spa Montage. The service can be requested for proposals, anniversaries or just a special gift. Without the time constrictions of traditional jewelry shopping, guests can try on the pieces in their collection and can keep as much or as little as they desire.

Unlocking Tradition

Set in South Carolina's picturesque Lowcountry, The Inn at Palmetto Bluff, a Montage Resort, is a Southern getaway that treats guests to an authentic taste of the region. The resort's secrets reveal an insider glimpse at the area's rich history, beautiful topography and exemplary dining experiences.

While many visitors know the ins and outs of the resort, only a few know the history of its logo. "The tree in The Inn at Palmetto Bluff logo is what the resort calls a 'living logo,'" says Marcus Jackson, the resort's general manager. "The actual tree it was modeled after sits alongside the 18th hole at the May River Golf Club. Guests can visit the tree or see it within view when they dine at May River Grill or play the course."

And a visit to Palmetto Bluff isn't complete without exploring the water. Several options for exploring are available, from kayaks and canoes to powerboats, but guests looking to cruise in style can inquire about the resort's private yacht, Grace. Named after the wife of Cornelius Vanderbilt III, the yacht was built in 1913 but has been restored and remains active for scenic river cruises to spot Atlantic bottlenose dolphins or enjoy the natural surroundings with wine and hors d'oeuvres. Grace is a vessel steeped in little-known Southern history; the yacht originally accompanied the James Adams Floating Theatre, a floating venue that toured the East Coast until the 1940s. It's also said that Pulitzer Prize-winning author Edna Ferber traveled on Grace as she gathered material to write her renowned novel, "Show Boat."

A different view of the water can be had at



Guests can book rides on Grace, a yacht built in 1913.

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Experience The Inn at Palmetto Bluff's wine cellar through tours with sommelier Thaddeus Miller.

River House, an eatery set on the banks of the May River, where sommelier Thaddeus Miller has created a top-notch experience for oenophiles. Miller offers exclusive tours of The Inn's wine cellar and provides guests private tastings. He also tempts guests with s'mores and wine pairings that can be prepared to take away and enjoy in the privacy of your cottage.

Hidden Treasures

Similarly to Palmetto Bluff, which incorporates the charm of the South into the resort, Montage Kapalua Bay embraces its surroundings and the laid-back vibe of the Hawaiian Islands. It's no secret Montage Kapalua Bay has some of the best ocean views on Maui, but more than the great beach, it provides opportunities for guests to indulge in the rich traditions and delicious cuisine of the area.

Some guests may not realize that the resort goes to great lengths to incorporate the heritage and traditions of the Hawaiian Islands. Daily cultural programs welcome those who wish to immerse themselves in Hawaiian life with activities such as playing the ukulele and making leis. Spa Montage injects the mysticism of the island into treatments inspired by Hawaiian rituals, and Cane & Canoe restaurant incorporates an array of local ingredients in its dishes. "We're proud that the restaurant itself is designed to reflect an ancient Hawaiian canoe house where Hawaiians would gather," explains Richard Holtzman, the resort's vice president and managing director.

Many people traveling to Montage Kapalua Bay are just looking for a place to get away from it all, but those adventurous enough to explore more of Maui may stumble upon the lively arts scene in Lahaina, a town on the west side of the island. The historic town was the capital of Hawaii before the title moved to Honolulu, but the picturesque streets remain. Lahaina is the perfect destination to experience the local arts scene with a surprising amount of galleries showcasing works across many genres.



Whether guests are searching for an afternoon spent perusing the shops and art galleries of Lahaina, a ski-slope adventure, California sunshine or a Southern retreat on the water, the staff at Montage Hotels & Resorts strives to make every stay a noteworthy experience. But with a bit of know-how, visitors can use an array of little-known tips and tricks to customize their visits to each of the Montage properties. To unlock an experience tailored to your interests, sometimes, all you have to do is ask. **M**



From top: Cane & Canoe; Lahaina's colorful shops; lei-making at Montage Kapalua Bay

FIG & OLIVE

CHEF PASCAL LORANGE & THE FLAVORS OF THE FRENCH RIVIERA

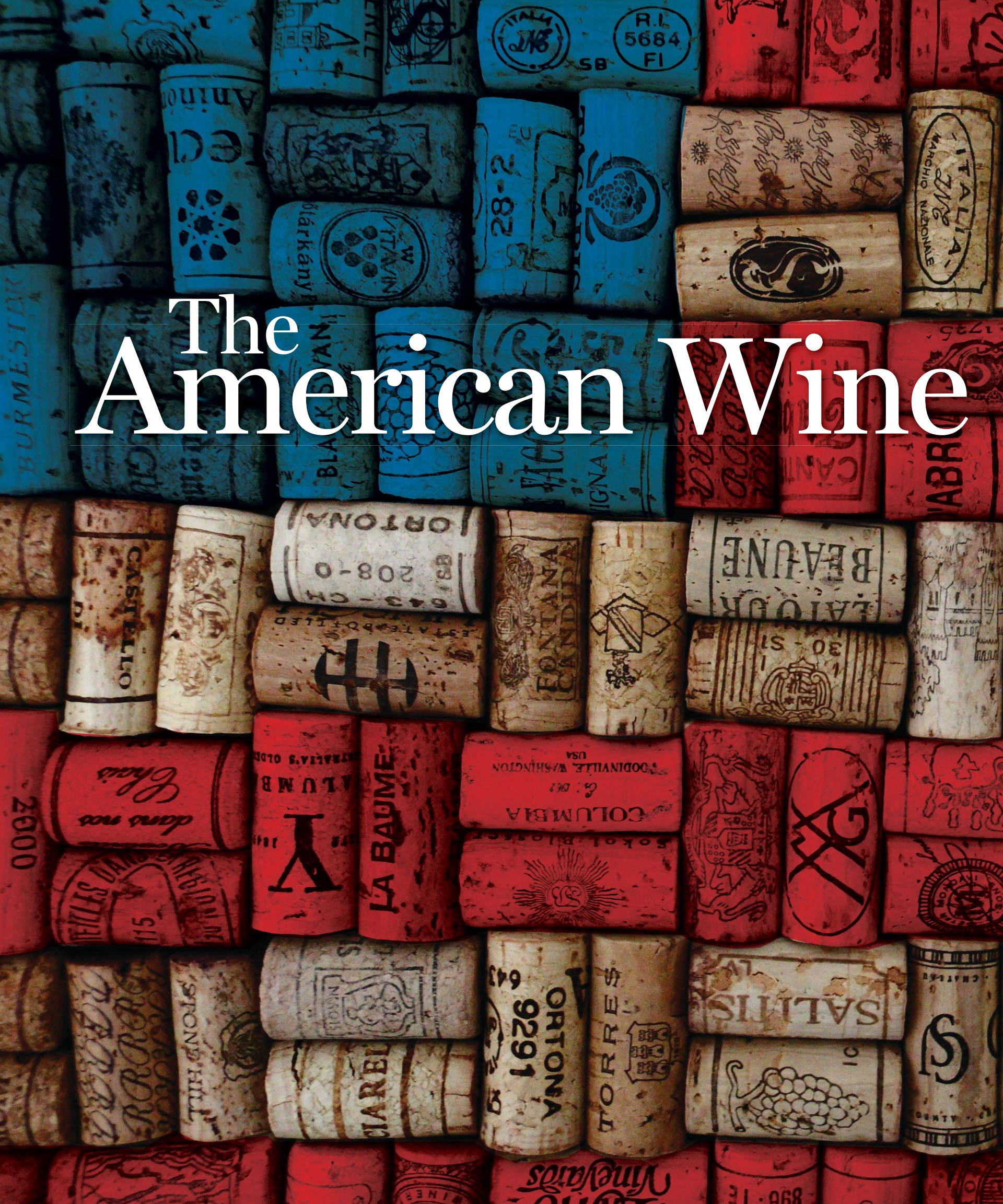


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The American Wine

BY MONICA PRELLE

Most wine aficionados are familiar with the cabernet sauvignon of Napa Valley, Calif., and the pinot noir of Oregon's Willamette Valley. And though fewer have experienced a tempranillo from Texas or a riesling from Idaho, that is certainly changing. America has reached a new age in wine production, and with wine coming from all 50 states, the U.S. is joining the ranks of countries celebrated for offering a fresh take on the vinous experience.

Que Syrah

Making up 90 percent of American wine production, California still leads the country in vineyard planting. Following the trend of growth in smaller markets, winemakers in California are branching out from the cabernet sauvignons that earned them recognition and experimenting with different varietals that are suited to the land.

In late 2013, Ballard Canyon received federal recognition as an American Viticulture Area (AVA), defining it as a unique wine-growing landscape in the Golden State. Located about 40 miles from Santa Barbara, Calif., near Los Olivos and Solvang, Ballard Canyon sits between sandy beaches and inland mesas, making it the perfect setting to grow varietals from the Rhône region of southern France.

"We are in this intermix between cool climates and warm climates, so syrah does really well here," says Michael Larner, the winemaker and vineyard manager for Larner Vineyard & Winery in Solvang.

With its distinct soil composition and moderate wind patterns, Ballard Canyon's syrahs are rich and complex, with distinctive notes of minerality. "All of the wines have ... [a] beautiful opulence in the mouth, but they also have great acidity which is great for food pairing," Larner explains. And, with about 19,000 acres growing in the U.S., syrah is the most domestically cultivated of the Rhône wines, and ranks among the top five most-planted red wine grapes in California.

Although the success of California's cabernet sauvignons is something that many regions would like to replicate, the winegrowers of



Larner Vineyard in Solvang, Calif.



Napa Valley, Calif.



Ballard Canyon, Calif.



Idaho



Michigan



Kansas



New York

Ballard Canyon focus on growing what works best in their region as opposed to what's trending.

"[Ballard Canyon] is a vineyard-driven, soil-driven AVA," Larner says. "It's really about the land [and] where the wine comes from."

A Founding Father

While the West Coast has garnered recent attention for its prime growing conditions in places like Ballard Canyon, Virginia also has a rich history in wine cultivation. Even former President Thomas Jefferson planted two vineyards at his Monticello estate near Charlottesville, though he was never very successful with the quality of his wine. Like many of the winegrowers of the time, Jefferson took note of his surroundings. The presence of woody forests and the Rivanna River inspired him to imitate the vineyards near the Gironde estuary in France, famed for their tannic wines. Unfortunately, viticulturists have since discovered that similarities in topography between regions do not always correspond with the success of specific wines.

"Thomas Jefferson made the same fatal mistakes that everybody else [did]," says Thaddeus

Miller, sommelier at The Inn at Palmetto Bluff, a Montage Resort, in South Carolina's Lowcountry. "Everybody wanted to grow cabernet sauvignon like it was going to be left bank Bordeaux. They found out that cabernet [sauvignon] doesn't like that soil, but cabernet franc, one of the other notable grapes of Bordeaux, loves it."

Once winemakers embraced the unique characteristics of cabernet franc rather than trying to modify the grapes to be an imitation of cabernet sauvignon, the quality of the wines improved dramatically. Miller describes the result as one of the most interesting wines he's ever sipped.

While Virginia produces revered, Bordeaux-style blends that can stand up to those from France or Napa Valley, the East Coast locale isn't a one-trick pony—the region's roses are known to impress oenophiles from around the country.

American palates have recently turned to rose for a crisp, dry and food-friendly wine. One of Virginia's exceptional examples comes from Pollak Vineyards, a premier winery in the Charlottesville area. The family-owned vineyard is made up of 98 acres planted with viognier, pinot gris, cabernet

franc and other Bordeaux varietals, with a rose that belies the region's past difficulty with grapes.

With the demonstrated growth of Virginian wineries, Miller expects the state to become the next great American wine region. "You can't have a serious conversation about American wine without talking about the Charlottesville area," he says. "Virginia is for wine lovers."

The Emerging Empire State

Moving north along the East Coast, oenophiles in New York find themselves in the midst of a viticulture explosion. In 1970, there were 20 wineries in the state, a far cry from the more than 300 today. In fact, New York has more wineries than all but three U.S. states: California, Washington and Oregon.

"New York is a fairly new viticulture region," says Kathleen Bershad, a private wine concierge based in New York who assists her clients with curating their own personal collections. She recognizes the growth the last 20 years, but the same problem that plagued Charlottesville growers—finding the right species of grapes for the land—initially hindered those in the Empire State as well.



Oregon



Virginia

Today, winemakers have made considerable progress figuring out which grapes grow best in different regions of the state. The nine areas of New York designated as AVAs have cultivated their own personalized wine profiles. For example, merlot, chardonnay and cabernet sauvignon varieties thrive in Long Island; seyval and rielsing are prominent in the Lake Erie area; and pinot noir and sparkling wines grow well near the Finger Lakes region.

Naturally, such a landscape has garnered attention from wine tourists who travel from near and far to sample the state's many wine trails. Their notoriety has also landed New York bottles on expertly curated wine lists across the country, including those of Montage Deer Valley.

"One of the things that makes New York [wines] different [is] the retreating glaciers from eons ago that left wonderful richness in the soils and the wines," Bershad explains. "As the glaciers retreated, they left behind lakes and bodies of water that help moderate the cool climate."

With a diverse topography that can support many varieties, it's no surprise that the state is gaining momentum in the wine industry. "It really is

exciting," Bershad says. "The people that have been making these wines are becoming very good at it, ... and people are recognizing that."

Coast to Coast

Like New York, the U.S. as a whole has its own varied stretches of land that allow for successful wine-making. And though states such as Texas and Idaho are not traditional viticulture regions, the unique wines they produce have garnered the respect of wine professionals like Bershad, Miller and Dave Wallace, beverage director at Montage Deer Valley.

Guests of Montage will find wines from many states—from Arizona to New York—on the resorts' wine lists, and Wallace names Kansas and Michigan as additional states that offer top-notch sips.

As the number of U.S. varieties grows, so do their

IN PAIRS

Thaddeus Miller, sommelier at The Inn at Palmetto Bluff, a Montage Resort, discusses a few of his favorite combinations of American-made food and drink.



BARBOOURSVILLE VINEYARDS CABERNET FRANC, CENTRAL VIRGINIA

PAIRS WITH: LAMB FROM BORDER SPRINGS FARM

"Virginia has great artisans [that make] bread and cheese, and grow great animals. A really great cabernet franc pairs brilliantly with Border Springs' lamb, which grows in Virginia. It is probably my favorite producer of lamb in the world, and I say that with all the love in my heart for the great lamb produced in Colorado and New Zealand.

"Lamb has a gamey richness [and earthy] taste—cabernet franc loves that. It has nice acidity, a firm tannic structure. The super simple adage in wine is that whatever grows together goes together. Virginia cabernet franc and Border Springs lamb are a perfect example of that."



LONG SHADOWS PEDESTAL MERLOT, COLUMBIA VALLEY, WASH.

PAIRS WITH: BRAISED BEEF STEW

"The Long Shadows wines are absolutely phenomenal. The thing I love about the Washington wines is that the merlot outshines the cabernet sauvignon every time. If cabernet sauvignon is the king of Bordeaux then merlot has got to be the queen. I don't know how it is in your house, but in mine, the queen runs the show. Merlot is the sexier wine. It has velvety, supple chocolate notes; it is just on another level.

"With merlot, I want a hearty beef stew. Beef that's been braised for a day and a half and is falling apart. The cuisine doesn't have to be fancy or have a million different things going on. There is something to be said about comfort; some of the best foods in life are simple."



COPAIN WINES PICPOUL BLANC, RUSSIAN RIVER VALLEY, CALIF.

PAIRS WITH: MAY RIVER OYSTERS

"Picpoul blanc is the grape that the French use to make vermouth. It's fun stuff when you open a bottle and it provokes a great conversation. ... If you just make it still and don't aromatize it, it is clean, crisp, acidic and very minerally-driven.

"It's great in the summertime because it's clean and refreshing; but in the wintertime, the May River oysters are ready to harvest. ... A May River oyster is the perfect size and texture, brilliantly sweet, and just briny and salty enough to make it fun—with picpoul blanc, it's transcendent."

reputations. Bershad claims that Texas makes some Bordeaux-style wines that can stand up to equally priced wines from the famed French region, and Spanish varieties like tempranillo grow well in the state's generally hot climate.

Miller lists Idaho is one of the most exciting new wine producing states. The state's white wine varieties, like riesling and viognier, can tolerate a cold growing environment and provoke conversation for their combined depth of flavor, acidity and texture.

The wines that thrive in the United States are as varied as the states themselves, which goes to show that America has something to offer for every oenophile. Whether one is craving something crisp and cold from the Great Lakes region or a sip with the notes of a spicy Spanish blend, it's a safe bet that there's a wine made in America that will satisfy. **M**

Generally SPEAKING



A Lifestyle Emporium

Los Angeles' Mohawk General Store is largely credited with sparking the general store revival. Established in 2008 by husband-and-wife team Kevin and Bo Carney, the shop ushered in a new kind of retail with its curated selection of men's and women's clothing, accessories, home goods and furniture. Before opening Mohawk, Kevin Carney started his own label and shoe line, called Generic Surplus and Generic Man, respectively. He wanted a place that felt intimate and understated in contrast with the huge, overstocked department stores that most shoppers have grown accustomed to.

"The idea of a general store has always been some place local and quaint that you can go ... where the people will know your name," says Jeremy Maz, studio photographer at Mohawk General Store. Maz has worked with the shop for the past couple years and collaborates with the brand's creative directors. "In recent years, high-end boutiques have adapted a similar vision for their stores where the merchandise is more curated and is incorporated with other items that really give a feel for the brand in its entirety."

Like the general stores of yesteryear, Mohawk carries a range of products that include fashion for men and women—and most pieces are sourced from the couple's trips around the globe. International labels, such as the Belgian brand Dries Van Noten and French fashion house Isabel Marant, hang alongside homegrown brands like Raquel Allegra and Black Crane. Sprinkled between the garments in vitrines and on bookshelves are leather accessories and sparkling jewelry that ranges from costume to delicate couture pieces to complete any outfit.

"Mohawk strives to bring all of these brands—large and small—to the same place," Maz explains. "Every season we look at collections in their entirety and ... how they can work with what else we are buying for that season to create a cohesive point of view. Fashion is an ever-changing medium, and we want Mohawk to be the place where you can find what you already

THE GENERAL STORE IS BRINGING ARTISANAL GOODS AND A SENSE OF COMMUNITY TO A WHOLE NEW GENERATION OF SHOPPERS ACROSS THE U.S.

BY CHRISTOPHER LUU

In the 1800s, the general store was the closest thing that shoppers could get to a big-box retailer. Housed under one roof was everything from blue jeans and suspenders to snake oil, ammunition and baking supplies. But as people moved into big cities—turning away from the rural communities that were the cornerstones of the United States' westward expansion—the general store began to fade from prominence, allowing department stores to take over outfitting closets while hardware and grocery shops became specific destinations for home goods and food.

Changes are again afoot; amid the megamalls and tiny boutiques that dot the shopping landscape, the general store is making a return thanks to retailers' desire to give shoppers a more homegrown and personal experience.



Mohawk General Store's original Silver Lake shop (opposite page) now has a neighboring men's boutique called Mohawk Men (this page).

HISTORICAL PERSPECTIVE

While the notion of a general store might bring up memories of history lessons and the Oregon Trail, the fact remains that these venues were a vital part of Americana. The general store wasn't just a place for shoppers to pick up daily necessities and get the latest merchandise coming off the then-revolutionary railway system; it also acted as gathering place for entire communities. For an authentic look at a general store from the 19th century, visit the following destinations across the country that preserve a bit of the United States' retail history.

HARKIN STORE

NEW ULM, MINN.

In the mid-1800s, Alexander and Janet Harkin arrived in Minnesota from Scotland and opened a combination general store and post office. Harkin Store operated for three decades until it closed in 1901 due to a lack of traffic from the river and roads. In 1938, the Minnesota Historical Society reopened the building as a museum, where visitors will find the unsold merchandise left behind by the Harkins. (mnhs.org)

GRAY'S STORE

LITTLE COMPTON, R.I.

Founded in 1788, Gray's Store is one of the oldest continuously operating general stores in the U.S. Gray's almost disappeared in 2012 when the owner, Grayton Waite, died, leaving the fate of the shop in the hands of his son, Jonah. A relative of the Waites now manages the store, which sells the same basic goods it has sold for more than 225 years, including jewelry, collectibles and gift items. (visitrhodeisland.com)

DEAF SMITH COUNTY HISTORICAL MUSEUM

HEREFORD, TEXAS

The first floor of the Deaf Smith County museum houses an exhibit titled "A General Store." Organized by the Deaf Smith County Historical Society, the exhibit features a display of items from early storefronts in the region, giving viewers an opportunity to experience what life was like for the pioneers who made a home out of the open plains. (deafsmithcountymuseum.org)



Carrie Caillouette's mobile store, called Half Hitch Goods, makes frequent stops in San Francisco and Orange County.



"We believe that the best gifts that you can find on the market are usually handmade ... and in most cases, right here in the U.S."

— CARRIE CAILLOUETTE

know and love, [and also] discover something that maybe you weren't aware of before."

The store also offers midcentury furnishings cherry-picked by Ellen LeCompte, who curates the pieces under the moniker Amsterdam Modern. Mohawk is the first retail venture for LeCompte; she previously exclusively allowed her vintage furniture collection to be seen by appointment at her warehouse in LA's Van Nuys neighborhood.

Adding another layer of product to Mohawk, modern apothecary items at the shop include Juniper Ridge incense made completely from foraged ingredients, as well as candles from Cire Trudon, one of the oldest candle makers in France. Perhaps the first—and most notable—enthusiast of the candles is Marie Antoinette, who touted the brand for its quality wax in the 18th century.

Mohawk General Store has developed a loyal following over the past six years, and the store has expanded with a second location in Pasadena as well as a dedicated menswear store just steps from Mohawk's original shop in the Silver Lake neighborhood. Each location has its own unique feel; all of them are peppered with art that the Carneys have picked up on their travels. And while some pieces are for sale, the couple treats the stores like galleries, outfitting them with works that reflect Mohawk's razor-focused point of view.

The New Movement

Further north, Carrie Caillouette established her own unique kind of general store with Half Hitch Goods. In lieu of a physical shop, Caillouette travels around San Francisco—and the rest of the country—in a 1985 Volkswagen Doka Transporter truck that she converted into a "rolling shoppe."

Half Hitch Goods spawned from Caillouette's dream of owning a boutique that offered heirloom-quality gift items that could be passed from generation to generation. Initially, she brought the idea to life in 2012 as an online-only venture, but after two years of selling exclusively through e-commerce, she became eager to introduce her store to the real world. Because of the ephemeral nature of her van-cum-store, she's been able to set up Half Hitch Goods as a temporary pop-up shop. She frequently makes stops in San Francisco's Hayes Valley as well as Orange County where she grew up, and other spots throughout California.

During her cross-country treks with her film director husband, Britton, and Irish-wolfhound mix, Mason, Caillouette finds meaningful gifts that boast both history and handicraft, and brings them to her customers. At every stop the truck makes, Caillouette interacts with patrons, sharing stories and even creating custom products through her partnerships with local artisans, such as San Francisco-based leather craftsman Mat Brown.

"We believe that the best gifts that you can find on the market are usually handmade ... and in most cases, right here in the U.S.," Caillouette explains. "We love when that product has a story that we can tell our customers because at that point, the item we are offering is really more than just a thing, it's something more human."

Some of the more telling items offered out of the bed of the truck include bracelets crafted in Laos from aluminum bomb fragments that have been melted down in earthen kilns; single-origin chocolate bars made from beans sourced from all over the world and roasted in San Francisco; and hand-carved kitchen utensils made by a third-generation



From a single shop in San Francisco (top left and right), Unionmade has grown to four outposts including the Mill Mercantile women's store (bottom).



wood worker from Nashville, Tenn.

"Gifting is about sharing a piece of that person, and when it's something you select based on the story, it's a giving of yourself as well," Caillouette says. "We value quality and craftsmanship, and always work closely with our design partners, sometimes co-creating exclusive designs that cannot be purchased elsewhere."

Tailored Shopping

Functioning with the same mentality as Half Hitch Goods, Unionmade, a menswear shop that grew from a single outpost in San Francisco to four locations up and down California, reflects American style with classic goods. Established in 2009 by Todd Barket, the store reinvented shopping for men. Here, guys can flop down on a couch and read a magazine or browse bags, journals and other accessories. Unionmade offers men everything under one roof, boasting shelves filled with selvedge denim and oxford shirts joined by grooming goods for the modern man.

For the past five years, Unionmade has continued its steadfast dedication to the burgeoning American workwear wave that has taken over men's fashion. But Barket will be the first to say that Unionmade bucks trends and instead focuses on the quality and craftsmanship behind the pieces in the store. "We tend to go after brands that I have always liked and worn, or brands that ... produce product that gets better as it gets older," he says. "We also are not trend-driven and [would rather] buy items for the stores that tend to be a bit more classic."

Similarly to traditional general stores of days past, Unionmade's team creates a convivial environment for shoppers. Associates engage in conversation with customers about the history behind each brand, encouraging them to test pieces in the store before making a purchase. It's this spirit along



with quality goods that have led to recent collaborations on capsule collections with heavy hitters in the menswear realm, such as Pennsylvania-based shirt brand Gitman Vintage and the Japanese label United Arrows.

What was once a "boys only" club now includes Mill Mercantile, the women's counterpart to Unionmade's timeless aesthetic. "We had so many female customers that were coming in and buying men's pieces in small sizes, and we started [getting] requests for a women's version of Unionmade," Barket explains.

Over at Mill Mercantile, which opened in 2012, Barket brings a similar look to his women's selection. Often, the pieces are more feminine interpretations of classic menswear pieces—some are

even from the same labels. But where Unionmade is washed in the golden glow of Edison bulbs and outfitted with dark fixtures, Mill Mercantile is an airy and bright space.

Just like its brother store, Mill Mercantile is a fully-stocked lifestyle destination with clothing, leather goods, home decor and beauty products all in one curated space. "The assortment is much more feminine, and it's geared for women who exude confidence and have an understated personal style," Barket says of the selection.

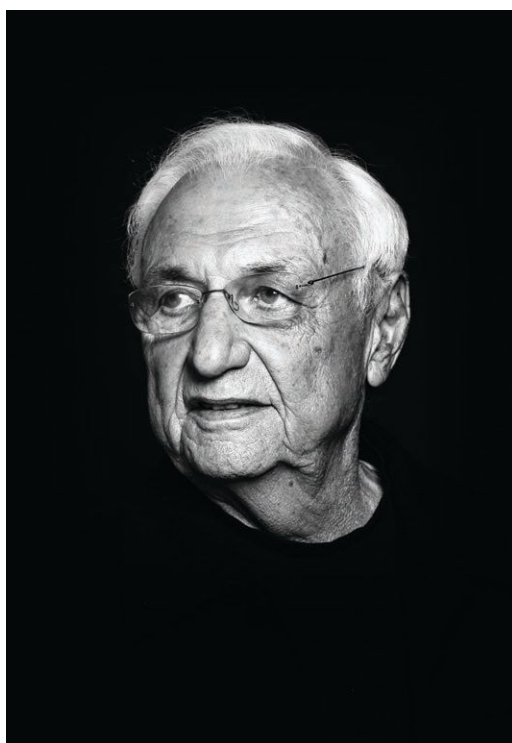
With a keystone of authenticity, Unionmade and Mill Mercantile, along with the new wave of general stores, stand out in the retail landscape by conveying individuality and community rather than the pervading trends of the season. **M**

A LIVING LEGEND

ARCHITECT FRANK GEHRY HAS BEEN AT THE FOREFRONT OF DESIGN FOR DECADES, CREATING SOME OF THE WORLD'S MOST STUNNING BUILDINGS.

BY GWYN HERBEIN

ATELIER COURBET



Frank Gehry

I.M. Pei, Frank Lloyd Wright, Christopher Wren—in the pantheon of well-known architects, these are just a few names that are sure to evoke images of innovative design that will stand the test of time. Of course, no list of architects, ancient or modern, would be complete without Frank Gehry. The career of the Canadian-born, Pritzker Prize-winning draftsman spans more than 50 years and several continents, and proves his success as an innovator and provocateur.

But don't dare call him the "S" word—"starchitect." The no-nonsense and somewhat elusive designer has been known to strongly oppose the portmanteau that idolizes people in his profession; on the contrary, he finds it rather demeaning.

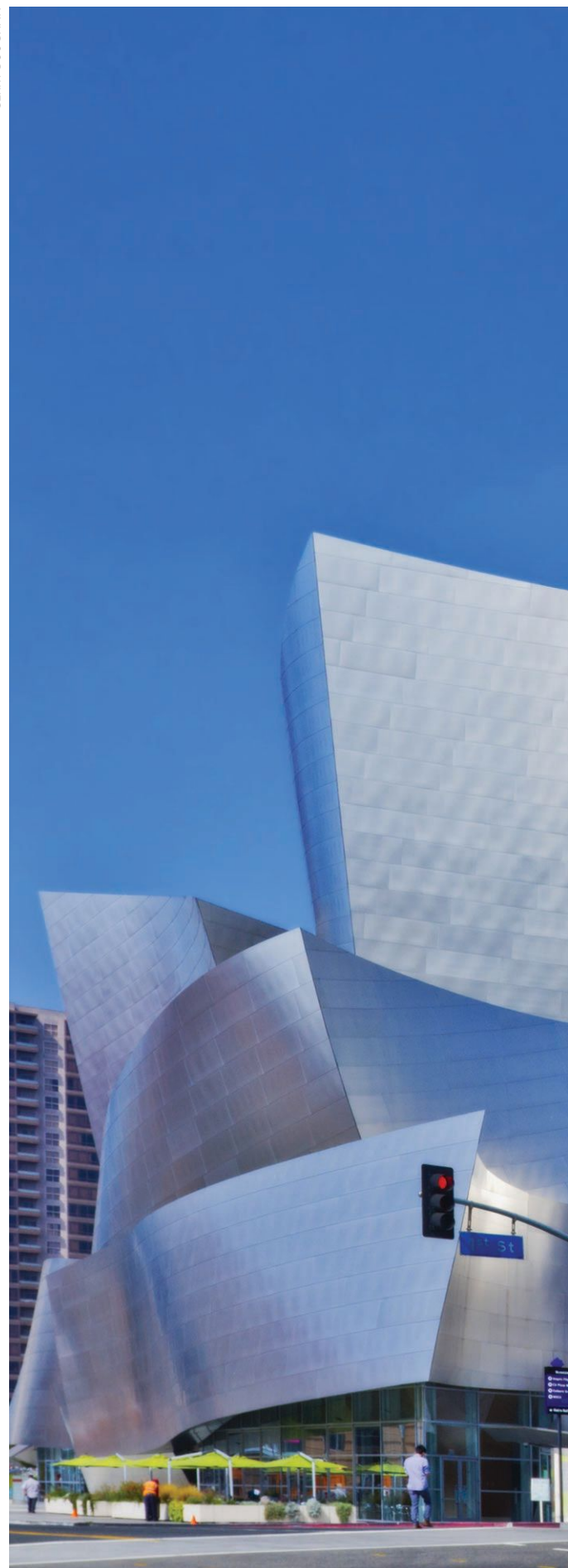
While he may be curt—and considered controversial in his field—critics and colleagues agree that Gehry has been instrumental in breathing new life into his line of work. If there's one thing that he has never been, it's square; just like his designs, Gehry stays outside the box.

Laying the Foundation

Gehry, ne Frank Owen Goldberg, was born in Toronto in 1929. He moved to Los Angeles in the 1940s and enrolled at Los Angeles City College, eventually graduating from the School of Architecture at the University of Southern California. After a series of odd jobs, including truck driving and a stint in the U.S. Army, Gehry moved to Cambridge, Mass., and studied city planning at the Harvard University Graduate School of Design but left before completing his degree.

In 1962, he opened his practice, Frank O. Gehry & Associates (now called Gehry Partners), in L.A. Because he was without an established reputation, much of his early work was in the local commercial and residential sector. In his spare time, Gehry practiced what later became known as deconstructivism, or taking away elements of an existing building to expose the physical structure. One enduring example of this unique method is his own home in Santa Monica, Calif., where he currently resides.

GERRY BOUGHAN



Walt Disney Concert Hall, Los Angeles





Frank Gehry, now 85 years old, continues to design.



The Binocular Building in Los Angeles



Interior of the Walt Disney Concert Hall

ARCHITECTURE MEETS ORCHESTRA

The Los Angeles Chamber Orchestra's acclaimed Westside Connections series returns Feb. 5, 2015, with an event featuring renowned architect Frank Gehry, Los Angeles Times architecture critic Christopher Hawthorne and Ara Guzelimian, provost and dean of New York's Julliard School. Taking place at the Ann and Jerry Moss Theater in Santa Monica, Calif., the event will feature thought-provoking conversation with musical interludes, including an orchestra-commissioned world premiere by Andrew Norman inspired by Gehry's iconic Santa Monica home. (laco.org)



"He totally stripped the interior walls out of buildings so you could see the studs," explains LA-based photographer Grant Mudford, who has been photographing Gehry's buildings since the late 1970s and was hand-selected by the architect to document the construction and completion of his famed Walt Disney Concert Hall in LA. "It was pretty raunchy stuff at the time."

Undeterred by criticism (neighbors, worried about declining property values, petitioned to prevent him from continuing his deconstruction), Gehry built a new shell of a house around the existing one. "That was his big breakthrough," Mudford says. "A lot of people thought it was a bad joke. Of course, that house is now a cultural monument, and architectural students come from all over the world to see it and photograph it."

Mudford explains that many architects use their own homes to experiment, enabling them to try new ideas without client oversight. "I see [Gehry] continually returning to his residence as a place to work out new concepts," says William Carpenter, president and founder of Atlanta-based design firm Lightroom and an architecture professor at Southern Polytechnic State University. "He's using unconventional systems and materials, but in a way that is still respectful to the history of the house."

An Unorthodox Approach

Gehry's use of progressive systems is ingrained in his process, differing from many architects who follow a rarely changing script on drafting, designing and building. "He's never been a skilled draftsman," Mudford says. "He does these scribbles."

At the same time, Gehry has staffed his firm with skilled digital experts and provided them with state-of-the-art technology to create 3-D models of his works. Mudford says that Gehry's more organic designs from the 1990s never made it on the drawing board. "He would take a piece of paper, screw it up in his hand, throw it on a table and just look at it ... push it, pull it, turn it upside down," Mudford explains. When he was satisfied, the technology experts would translate it onto the screen.

The New York Times discussed Gehry's creative process in a 2001 article titled "How to Make a Frank Gehry Building," for which writer Alex Marshall bore witness to Gehry's method. Using wooden blocks on a foam board, the architect created a model: "Once he had the blocks logically arranged on the board, Gehry began to wrap them, changing the cubes into swirls, cyclones and tubes," Marshall wrote. "His materials are mostly paper and cardboard—he might rip pages from a magazine and drape the sheets over the tops of several

blocks or use a small bottle of [Wite-Out] to stand in for a skylight he is imagining.”

Like his avant-garde structures, the way Gehry works seems to defy logic, showing how distorted elements come together in uniformity. That insight has formed the foundation for the professional renown he has achieved throughout his lifetime.

Building a Legacy

Like many architects, Gehry found success late in his career. In the 1980s, he began to do more high-profile commercial projects such as the Air and Space Gallery at the California Science Center in LA, which opened in 1984. In 1989, he was honored with the Pritzker Architecture Prize, a coveted award that recognizes architects who make significant contributions to humanity.

Gehry then began branching out with projects like Minneapolis’ Weisman Art Museum, his first major museum commission, completed in 1993.

In the mid- to late-1990s, he also began breaking away from the deconstructivist process and taking on elements of LA’s burgeoning art scene. “He began to be influenced by painters and sculptors,” Mudford says. “He started looking at organic shapes as building form.”

A perfect example of Gehry’s artistic focus and evolution is the Guggenheim Museum Bilbao in Bilbao, Spain, often considered the crown jewel in Gehry’s body of work. Completed in 1997, the

limestone, glass and titanium structure has been hailed as one of the greatest buildings in modern history in part because of Gehry’s ability to incorporate the surrounding urban environment. The wavy, reflective panels evoke the movement of the Nervión River, on whose banks the museum rests.

More recently, the Walt Disney Concert Hall, home to the Los Angeles Philharmonic, also pays homage to natural forms. Over the course of more than 20 years, from initial drawings to the opening in 2003, Gehry delivered a structure like nothing the city had ever seen. “The big change in his designing was taking on these organic buildings—no straight surfaces,” Mudford says. In addition to its design, the venue is praised for its acoustics, which are well suited for live performances.

As esteem for Gehry’s work grew, so did his international presence, and the success of the Guggenheim ensured continued demand for his designs overseas.

A slew of the architect’s prestigious endeavors have recently been completed, including the Fondation Louis Vuitton in Paris; a wing for the University of Technology, Sydney; and the Biomuseo (Museum of Biodiversity) in Panama. Opened in October 2014, the Fondation Louis Vuitton is a unique partnership between the architect and Bernard Arnault, the chairman and CEO of LVMH Moët Hennessy Louis Vuitton, who commissioned the building. To coincide with the building’s debut, a retrospective of the

architect’s work is on view at Paris’ Pompidou Center until Jan. 26, 2015. Additionally, Gehry and his team are working on a spectacular Guggenheim museum in Abu Dhabi, United Arab Emirates, expected to open in 2017.

Amid the flurry of Gehry’s latest projects, there has been much discussion about his impact on the profession as a whole and the legacy he will one day leave behind.

“I think he’s given architects the green light to do what they want,” Mudford says, adding that Gehry isn’t afraid to walk away from projects that don’t allow him the creative freedom he prefers. He also fosters the same sense of creativity in new generations. “I wouldn’t say Frank has a lot of close architectural peers. Frank has always been very supportive of younger architects, who are usually the ones thinking out of the box.”

Yet even at the age of 85, Gehry isn’t willing to cede his architectural authority to the new guard, preferring instead to continue evolving his aesthetic. His vision extends beyond brick-and-mortar, too, as he’s collaborated with notable sculptors such as Claes Oldenburg and Richard Serra who have created installations for his buildings; and designing watches, teapots and a line of jewelry for Tiffany & Co.

“I see him reinventing himself, even in the late stages in his career,” Carpenter predicts. “He’s able to visualize complex forms and spaces. ... He bridges modernism, postmodernism and deconstruction.” **M**

ARCHITECTURAL AMAZEMENTS

Frank Gehry’s iconic buildings not only transcend time but also span the world.



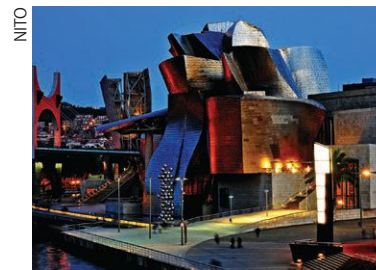
GEHRY RESIDENCE
SANTA MONICA, CALIF.

The legendary 1920s Gehry Residence has been deconstructed and renovated numerous times by the architect with disparate materials such as chain-link fences and corrugated steel. Completed in 1978, the house bears an artistic influence—one that pays homage to the Los Angeles art scene. Gehry, in fact, credits Robert Rauschenberg’s collages as an influence on his juxtaposition of materials.



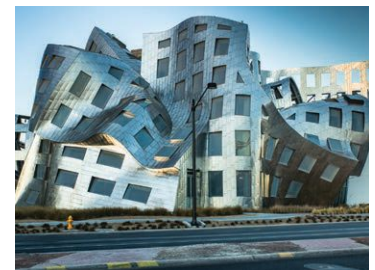
DANCING HOUSE
PRAGUE

In conjunction with Croatian-Czech architect Vlado Milunić Gehry completed this surrealist building in 1996, which was given the nickname “Dancing House” as a tribute to Hollywood dancers and actors Fred Astaire and Ginger Rogers. The only part of the building that is open to the public the top floor where visitors can catch a view of the city at Ginger & Fred, a restaurant named after the dancing duo.



GUGGENHEIM MUSEUM BILBAO
BILBAO, SPAIN

One of Gehry’s most successful projects was completed on time and on budget in 1997, a rarity for such a large undertaking. While the metallic exterior of the structure looks almost floral from above, the building resembles a boat from the ground, paying homage to the industrial history of the port of Bilbao. The museum was named the most important work of modern architecture in the World Architecture Survey by Vanity Fair.



CLEVELAND CLINIC LOU RUVO
CENTER FOR BRAIN HEALTH
LAS VEGAS

Larry Ruvo, chairman of the nonprofit Keep Memory Alive, enlisted Gehry to design the Lou Ruvo Center for Brain Health in order to draw attention to the building and, as a result, issues surrounding Alzheimer’s disease. The structure is one of the architect’s most complex designs, boasting 18,000 steel shingles and 199 windows—each of which is unique in size and/or shape.



SEEING STARS

Around the world, destinations protected from light pollution allow visitors to gain a glimpse into the night sky.

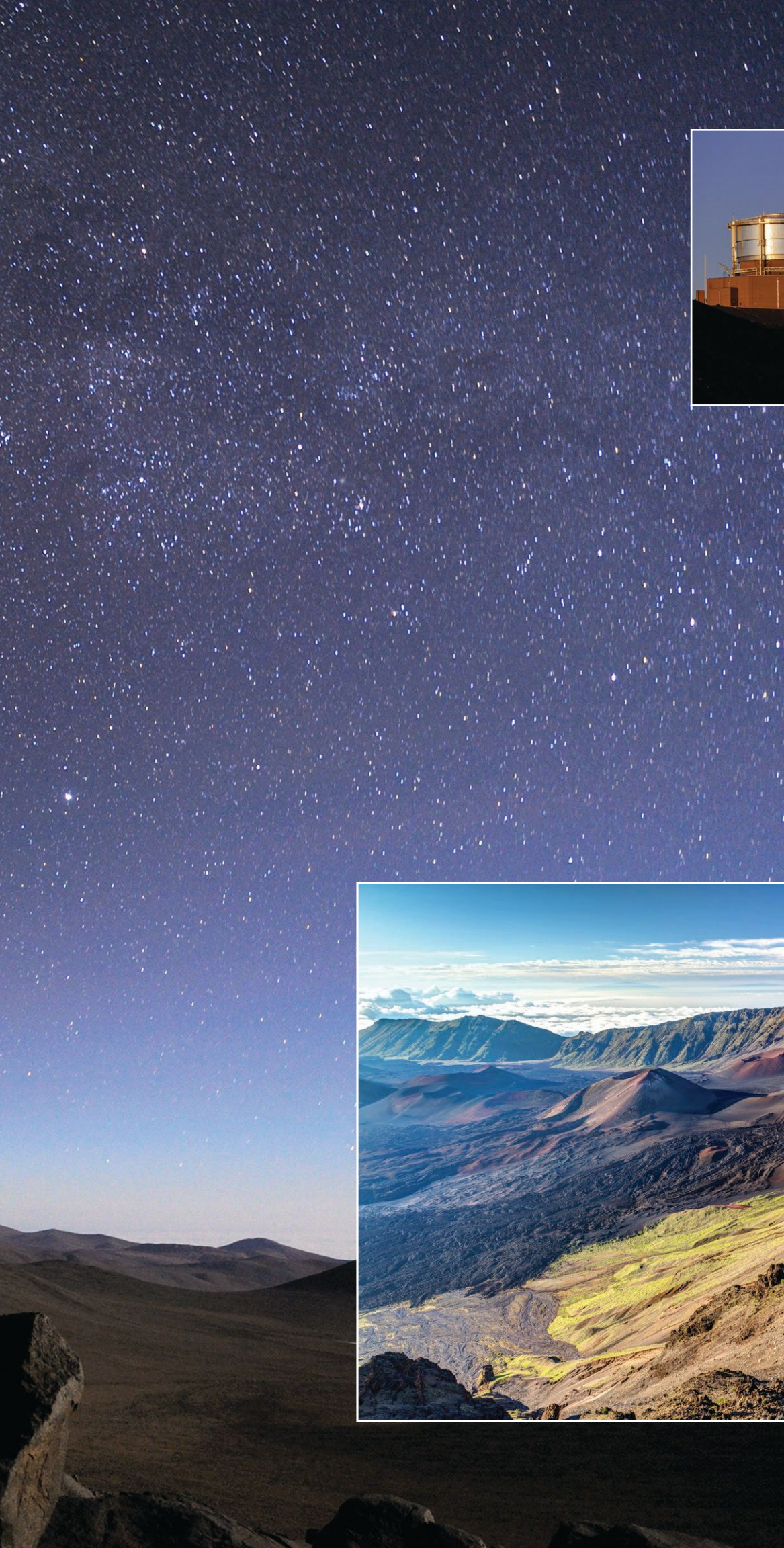
BY DIANE BAIR AND PAMELA WRIGHT

There's something magical about looking into a starlit sky. For thousands of years, the movement of the stars and planets has marked the passage of time, aided explorers in navigating unknown lands, inspired poets and painters and spurred wars between scientists and religious leaders. No matter the century or continent, looking into space has always sparked awe and wonder. And in our world, where there are few places left to discover, the universe above remains a mysterious, mostly unexplored territory.

Unfortunately, Earth's surface is getting brighter, and, as a result, the brilliance of staring into a star-studded universe is

rapidly disappearing. "The widespread use of artificial light at night—much of it poorly directed—has led to a growth of light pollution," says W. Scott Kardel, acting executive director of the International Dark-Sky Association (IDA), a worldwide advocacy group dedicated to minimizing light pollution. "Most of us see this as a brightening of the night sky, called skyglow, which makes it hard to see the stars."

Despite increasing light pollution, there are still places in the world that are high, dry and dark, making them perfect locales for stargazing.



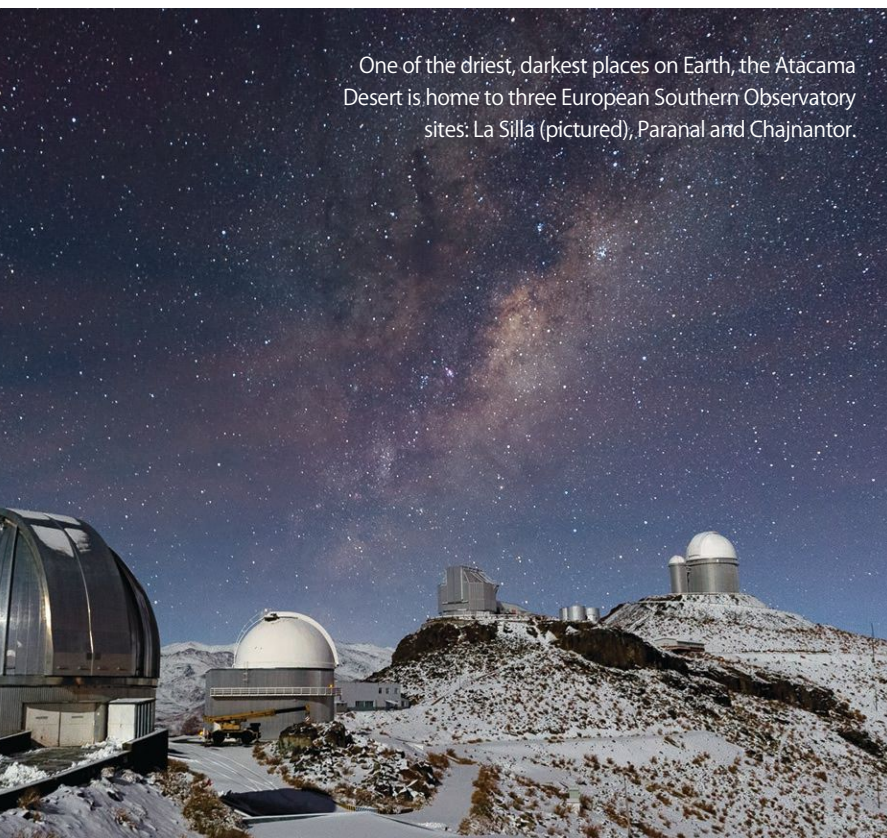
Haleakalā National Park, Maui, Hawaii

The island of Maui draws scientists from around the world to study the night sky. At the top of Haleakalā, Maui's tallest mountain, the air is clear, dry and calm. Surrounded by acres of protected wilderness, this otherworldly, cinder desert landscape has little light pollution, making it a premier spot for stargazing.

Overlooking cinder cones and lava flows on the summit of one of the largest dormant volcanoes in the world, viewers have a perfect perch to watch the stars, moons, satellites and planets. From the 10,023-foot peak onlookers can see up to 115 miles out to sea and even further with their attention turned upward to the stars. The observatory complex that stretches across the summit is not open to the public, but several local companies and astronomy clubs offer a variety of guided sky-watching events and excursions. Or, simply pick up a sky map and rent binoculars at the Haleakalā Visitor Center to easily spot winter sky sights like the moons of Jupiter and the Milky Way.



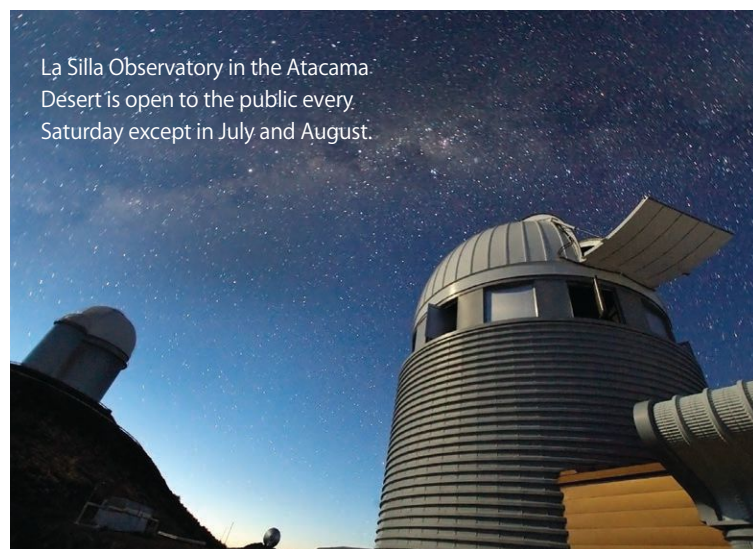
LEAD PHOTO COURTESY OF G. HÜDEPOHL/ESO 2



One of the driest, darkest places on Earth, the Atacama Desert is home to three European Southern Observatory sites: La Silla (pictured), Paranal and Chajnantor.

Atacama Desert, Chile

The stars align at this top astronomical site in northern Chile, where teams of astronomers have set up high-powered telescopes to study the cosmos, looking into the furthest regions of the universe. On the high-altitude plateaus, some reaching more than 8,000 feet in elevation, the sky is crystal clear and arid. Stretching around 600 to 700 miles from southern Peru into northern Chile, along the Pacific coastline, this virtually cloudless desert is recognized as the driest place on Earth. The Atacama Desert lies in the rain shadow of Chile's coast; some areas of the desert haven't had rain for more than 400 years. The sparsely populated region also has almost no light pollution, offering clear visibility into the skies of the southern hemisphere, even with the naked eye. Several tour companies offer star watching tours and visits to some of the top observatories, where you can see the Milky Way, plenty of meteors (aka shooting stars), and the Hercules, Scorpius, Sagittarius and Southern Cross constellations.



La Silla Observatory in the Atacama Desert is open to the public every Saturday except in July and August.



The Sossusvlei Desert Lodge in Namibia offers guided stargazing at its observatory.

NamibRand Nature Reserve, Namibia

Adventurers get as close to natural darkness as they can in this private preserve, one of the largest in southern Africa. The massive, nearly 780-square-mile swatch of stunning landscape is situated in southern Namibia, along the remote eastern edge of Namib Desert, sharing a border with the Namib-Naukluft National Park to the west and Nubib Mountains to the east.

The reserve was formed in 1984 by combining former livestock farms to help protect the ecology and wildlife of the desert. The wildlife sanctuary includes mountains, rolling dunes, savannas and grassy plains, where a variety of wildlife roam, including zebra, giraffe, leopards, baboons and hyenas. There is little urbanization and tourist activities are strictly low impact, so light pollution is nearly nonexistent. In fact, the IDA has designated the NamibRand Nature Preserve a Gold Tier Dark-Sky Park, meaning it's one of the best places in the world to stargaze. The Sossusvlei Desert Lodge, one of the few concessionaires conducting tourism in the reserve, has a state-of-the-art observatory with professionals to help guests make sense of the night sky above.



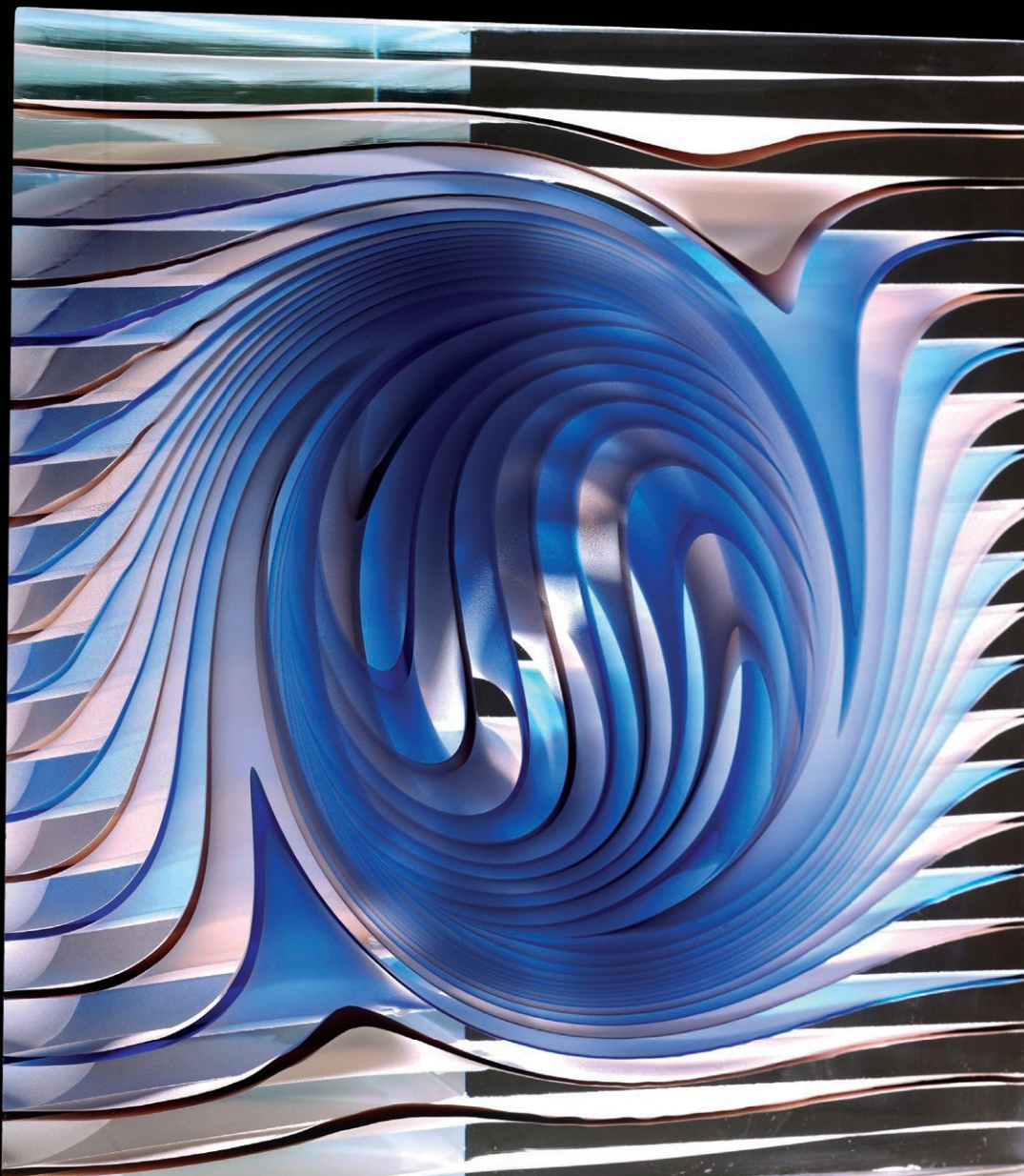
NamibRand Nature Reserve's nearest communities are small and lie about 60 miles away, making the area ideal for stargazing.

TOP LEFT PHOTO COURTESY OF ESO/JOSÉ FRANCISCO SALGADO;
BOTTOM LEFT PHOTO COURTESY OF IZTOK BONCINA/ESO.2

AVRAN

ART + DESIGN

GLASS SCULPTURE PAINTINGS PHOTOGRAPHY



Peter Borkovics
"Magnetic Prism: Purple"
Glass Sculpture
15.7" x 3.9" x 15.7"



Natural Bridges National Monument, Utah

A series of three stunning, multicolored rock formations, formed eons ago by the power of wind and water, is the centerpiece of the vast, more than 7.5 million-acre national preserve, located in the Great Basin Desert on the Colorado Plateau of southeastern Utah. Declared a national monument in 1908, the bridges are named “Kachina,” “Owachomo” and “Sipapu” in honor of the Native Americans that once made this area their home, and can be seen from outlooks along a 9-mile loop drive.

It’s an awe-inspiring sight by day, but even better on a moonless night, when little artificial light penetrates the area. Visit this spectacular natural site after the sun sets and you’ll be in one of the darkest places in the U.S. In 2007, it was named the first International Dark-Sky Park. The dry, rugged landscape, dotted by juniper-covered plateaus, offers crystal-clear views of the bright night sky set against a backdrop of dark canyon walls,



Natural Bridges National Monument in Utah offers great views of the sky by night and rock formations by day.

ancient ruins and rock formations. You can join a variety of ranger-guided stargazing outings or head out on your own to one of the outlooks for a clear view of the star-filled universe, glittering above the natural bridges.

EXPERT ADVICE

Experts say the best way to get started with stargazing is by picking a moonless night, getting away from city lights and looking up. “Start with something familiar, like the Big Dipper, and then use resources to help you work your way outward, learning new parts of the sky,” suggests W. Scott Kardel, acting executive director of International Dark-Sky Association.

Consult the Clear Sky Chart online to see where the best sky conditions are near you (cleardarksky.com). The chart is where most North American stargazers turn first, as it displays important information about the next 48 hours for a given stargazing location. That information includes cloud cover and transparency for more than 4,500 places.

Download a sky chart or sky guide; apps, like SkySafari and Starmap, pinpoint what you should be observing on any given night. “Just as you might consult a travel book when sightseeing in an unfamiliar city, a good book on stargazing or a simple finder chart will go a long way to help you familiarize yourself with the night sky,” says Joe Rao, instructor and guest lecturer at the Hayden Planetarium at the American Museum of Natural History in New York City.

Join a local astronomy club. “It’s a lot more fun with a group,” says Larry Ciupik, astronomer at the Adler Planetarium in Chicago. “And, you’ll be able to share telescopes and binoculars.” In addition, “star parties” thrown by amateur astronomy clubs, museums and observatories can provide an educational and entertaining environment for stargazing throughout the year. For a list of clubs and events, visit NASA’s Night Sky Network site, nightsky.jpl.nasa.gov.

Tuscany, Italy

What could be more romantic than staring up at the stars while lounging among the rolling vineyards and farmlands of Tuscany, far removed from city lights and pollution? It’s no wonder that Tuscans love stargazing. It was here during the 17th century that Galileo, perhaps the most famous astronomer of all time, looked into the skies and discovered the phases of Venus, the moons of Jupiter and the spots on the sun.

Cool winter nights are the best times for star watching in Tuscany; perch at the top of one of the region’s secluded hills (perhaps with a bottle of wine), and you’ll likely see the same things that the astronomer did four centuries ago. Jupiter’s four moons, known as the Galilean Moons, the surface of the moon and sunspots are easily visible with a small telescope. Take a guided night tour of the Arcetri Astrophysical Observatory on the outskirts of Florence, on the same hill where Galileo spent the last years of his life in forced exile. The nearby Museo Galileo also has displays of Galileo’s telescopes and compasses, and offers information on where to star watch in the Tuscan countryside. **M**



The Museo Galileo’s display of the astronomer’s tools

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DEEP-ROOTED TASTE

*Chefs and diners savor
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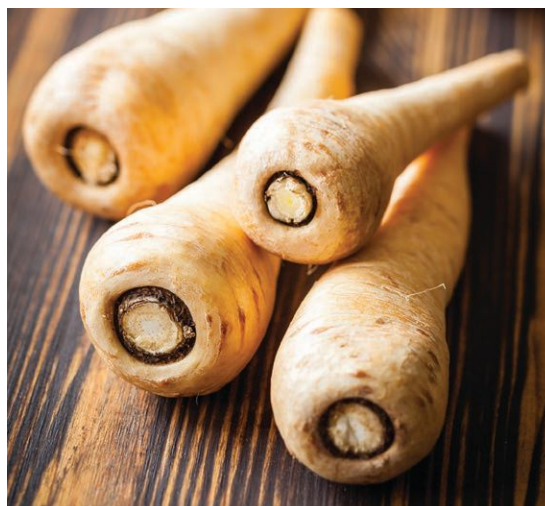
BY NEAL WEBSTER TURNAGE

From summer into early fall, the delights of the garden are all about what's visible: tomatoes on the vine, beans that climb up a pole and gargantuan melons napping on the ground. Come winter, though, it's all about the unseen, with hearty root vegetables that have been quietly maturing underground now ready to be harvested.

Aside from the flavors, textures and colors that roots provide winter dishes, they also offer healthy options during the season of holiday indulgence. Winter veggies are a great source of fiber; vitamin C; betacarotene; essential minerals such as potassium, magnesium and iron; and many plant-based nutrients that prevent disease. Onions and garlic can even help lower both cholesterol and blood pressure.

Additionally, root vegetables have been associated with boosting mental health. The high number of antioxidants in them eliminates molecules that cause mental and emotional sluggishness. So if you find yourself smiling after a hearty dish of winter produce, it's no accident.

Here, *Montage Magazine* goes inside the kitchens of Montage Hotels & Resorts to dig up the best ways chefs are using roots to elevate winter plates.





Montage Kapalua Bay's Riko Bartolome braises and sears turnips until they become soft; then, he plates them like scallops.

Sprouting Ideas

It's all too easy to think of that wintertime standby, an earthenware dish heaped with roasted root veggies with fresh rosemary and thyme, as nothing more than your typical side dish. Not so fast. Root vegetables bring a lot to the table and can easily be reinterpreted as the main ingredient of a meal or act as a substitute for other traditional ingredients. Riko Bartolome, executive chef at Montage Kapalua Bay, likes to experiment and remix familiar dishes. "We came up with a scallop turnip," he says. "We cut the turnip into a scallop shape, braise it in water and butter for two hours until soft, then sear it in clarified butter. When it's plated you'd swear it was a [scallop]."

Christian Ojeda, chef de cuisine at Montage Deer Valley, considers the qualities of the root vegetables like flavor and consistency when reimagining recipes, especially when he turns his attention to an often-forgotten veggie like kohlrabi. "Kohlrabi—it's mild and tasty with no predominant flavor—isn't often used," he observes. "I like to do a kohlrabi kimchee [a fermented Korean side dish often made with seasoned cabbage or scallions] for something fun with an unusual texture. I also puree kohlrabi and blend it with spinach to give it a subtle green tint with a cabbage-like flavor." Ojeda's whimsy is mirrored by Casey Overton, chef de cuisine at The Loft at Montage Laguna Beach, where carrots and radishes also find their way into a kimchee dish.

Most cooks tend to shy away from raw preparations when it comes to root vegetables. Yet, incorporating uncooked ingredients into the menu is another new way Montage chefs help diners enjoy the freshness and nutrition the ingredients have to offer. As long as there's good flavor, the chefs agree, there's a place for raw on the plate.

At Montage Kapalua Bay, that means shaved parsnips, radishes and rainbow carrots in salads dressed with a sweet and sour vinaigrette. "Toss it all with some fresh, local greens, and it's irresistible," Bartolome says.

Ojeda, meanwhile, decided a raw root-vegetable version of pasta salad would liven up the usual mid-winter culinary doldrums. "I [use] parsnips, carrots, rutabaga [and] thinly sliced to resemble spaghetti ... then toss all the ingredients together with lemon-grass vinaigrette and a fresh herb salad mix." Once tossed, he spins the "pasta" and plates it lengthwise to complete the healthy alternative.

Soup's On

While some chefs are experimenting with the types of dishes that include winter produce in a whole new way, others set out to embrace and update a classic combination: hearty vegetables and a warm bowl of soup. Don't be fooled; although these chefs are working with old favorites from mom's kitchen, the results are something completely novel to taste buds.

Casey Overton elevates soup to an art form at The Loft at Montage Laguna Beach, where his beluga lentil soup graces the menu. The frothy broth is made thick with carrot foam and uses green curry to serve up a zing. It's not just the light texture or the deep, earthy flavor that makes the soup unique, but rather the combination of the two. The main ingredient in another popular recipe, golden beet soup, is rich in color, flavor and nutrients. With golden beets, carrots, garlic, onion, olive oil, sea salt and white wine, the thick soup captures both the sweet and salty flavors of the seasonal ingredients for a multidimensional dish.

On the East Coast, there's a guilty pleasure to be had at The Inn at Palmetto Bluff, a Montage Resort, where the chefs also appreciate the delicate balance of flavors and consistency that soup affords. One unique combination is a favorite among guests throughout the holiday season. The diced root vegetable recipe includes cipollini onions, potatoes, a mix of herbs and a small nutty grain called farro. It's then topped with truffle croissant dough before being baked in the oven.

The resort also welcomes back a seasonal stew called "purloo" which also incorporates the hearty roots. Executive Sous Chef Drew Dzejak begins with a base of butternut squash and adds carrots, turnips and parsnips to the broth. The flavors begin to layer once he incorporates pine nuts, sage and a sprinkling of Parmesan cheese for the perfect warm, winter bowl of soup.



Left: Purloo soup from The Inn at Palmetto Bluff; right: Montage Deer Valley's kohlrabi kimchee

From Daybreak to Dessert

Soup is just one of the many places on the menu where roots are making a splash. In fact, with their recent popularity, root veggies have been integrated into meals for morning to night. And at Montage Hotels & Resorts, it's possible to start and end your day with a healthy helping of the winter bounty.

Guests looking for a hearty breakfast option are sure to love the root veggie hash cooked up by Malin Bäverstam, chef de cuisine at Montage Beverly Hills' Rooftop Grill. The hash is packed with fresh ingredients "and gluten-free to boot," she states. The dish has become a favorite among guests, featuring poached eggs with parsnips, beets, pumpkin, carrots, potatoes, red bell peppers, spinach and herbed hollandaise.

For many of Bäverstam's guests, breakfast isn't eaten with a fork and knife, but rather sipped through a straw in the form of a cold-pressed juice. And complementary root vegetables have found their way into these refreshing beverages. One notable mix uses pressed sweet potato to add a flavorful twist to fresh cantaloupe juice.

Bartolome caters to the same crowd, for whom juice is often a more popular alternative to water, but he uses a different selection of roots to complete his morning menus. Beets are mixed with strawberry, apple, coconut water and honey for a satisfying, earthy taste. "The beet's natural sweetness plays off the strawberry's sweet and sour notes," he says after explaining that the fruit-and-root combination is always a winner.

Hawaii's indigenous root vegetable, taro, is

another winning act on Bartolome's menu. Chopped and sauteed in butter with onions for a local take on home fries, it's a popular side dish for breakfast, lunch or dinner. Some guests start the day with a sugary craving, and the chef knows just how to satisfy with the same homegrown root veggie. "For a breakfast side, the crisp, butter-sauteed taro drizzled with maple syrup and dusted with powdered sugar can't be beat," he says.

While there are plenty who like to wake up their taste buds with a sweet bite, there are just as many who save sugary indulgence for the end of the day, and root vegetables are just as good

when served with dessert. Bartolome uses the same strawberry-beet mixture from his juice concoction to create an interesting compote to top house-made basil ice cream or poppy seed pound cake. He also has experimented with traditional cake recipes. Revamping a post-dinner favorite, the chef has created a spin on carrot cake that substitutes parsnips for the traditional orange root veggies. "There's a bit of a wow factor because it's completely unexpected," he explains.

When cooked to their creamiest, root veggies add a natural, seasonal note to breads. Pastry chef Ashley Cope's sweet potato corn muffins have proven to



Left to right: Beet and strawberry juice; basil ice cream with poppy seed pound cake; taro fries



Casey Overton prepares golden beet soup (pictured below with beluga lentil soup) at The Loft.

be a calling card of holiday meals at The Inn at Palmetto Bluff, a Montage Resort. After becoming a frequently requested favorite among guests last year, the muffins will make a reappearance on the dinner table this winter.

Montage chefs agree that root vegetables are back on the table in a big way. Bäverstam attributes this popularity to their accessibility no matter the geographic region or time of year. “If you go to the store or your local farmers market, you can find an abundance of these veggies year round,” she explains. “I love using root vegetables because they all have such distinct flavors and come in beautiful colors to enhance the taste and presentation of each dish.”

With that in mind, Ojeda says that those willing to experiment at home with root vegetables should consider the different characteristics of the many options and how they meld with other ingredients in the dish. “The key is to envision first the flavor profile or desired texture,” he advises. With some vegetables having subtle hints of flavor and others packing a punch, home cooks are sure to find something to accommodate any recipe.

With their appearance on menus in so many inventive ways, it’s a new season for root vegetables all across the country. No longer limited to a supporting role on dinner plates, roots have proven to be the superstars nutritionists have always known they were—and the key to winter’s most delicious and adventurous dishes. **M**



FRESHLY BAKED

Who says a serving of vegetables can’t be sweet, warm and fresh out of the oven? Use this recipe from Ashley Cope, pastry chef at The Inn at Palmetto Bluff, a Montage Resort, to get even the pickiest eaters to ask for seconds of sweet potatoes. And if you prefer cornbread baked in a cast-iron skillet, just reduce the oven temperature to 325 degrees and enjoy.

SWEET POTATO CORN MUFFINS

7 ounces cornmeal
7 ounces bread flour
¼ ounce baking soda
¼ ounce baking powder
13 ounces sugar
¼ ounce salt
⅓ ounce black pepper
⅓ ounce allspice
¼ ounce cinnamon
¼ ounce chili powder
5 ¼ ounces milk
4 ounces vegetable oil
2 eggs
14 ounces sweet potatoes, mashed

Preheat an oven to 350 degrees. In a mixer, thoroughly combine all dry ingredients. In a separate bowl, mix the eggs, oil and milk, then slowly pour the resulting liquid into the dry ingredients while the paddle continues to mix the wet and dry ingredients together. Once the combination is just moistened, stop the mixer, scrape down the sides of the bowl and add the mashed sweet potatoes until fully incorporated. Scoop the batter into sprayed or lined muffin tins and bake for 15 to 20 minutes.



From the "Banksy Versus Bristol Museum" exhibition in 2009

Off the Wall

The prolific street artist Banksy is one of the most polarizing figures in the contemporary art world.

BY GARY SINGH

The Banksy phenomenon is an alchemical fusion of opposites—a yin and yang of lowbrow and highbrow—that has seen street sensibility coupled with the public relations genius of Andy Warhol. And somewhere in the mix are the artist's fans, critics, fellow creatives and plenty of art dealers. Banksy spray paints anonymous stencil-based works—subversive in their commentary—on the sides of buildings, walls, cars, abandoned factories and even canvases. People then spend tens of thousands of dollars cutting holes in the buildings to remove what the artist has left in his wake, just so they can auction the fragments on the secondary market for six- and seven-figure sums. Unsurprisingly, Banksy's original works on paper are also highly sought-after.

After years of operating anonymously, Banksy and his ever-evolving PR machine continue to generate whirlwinds of hysteria in which the art world and general public seem happy to participate. Prior to a recent monthlong romp through New York, for example, Banksy's website advertised an "artist residency" in the city and incited a media frenzy. The residency's resulting works were almost immediately removed from walls—some only a day later—and saved for the highbrow art circuit; the likes of Brad Pitt and David Beckham now own original Banksy pieces.

More than a decade ago, Banksy held serious court in the street art community. Fans adored the flair with which he ridiculed crass commercialization. They appreciated his anonymity, his cavalier existence outside of public life and his honest attempts to circumvent the commodification of art that continues as an extension of capitalism. His work existed solely on the street, for all to see and experience. It was clever, subversive and funny. It also proved enormously blasphemous to figures of authority: landlords and the police, plus parents, politicians and religious leaders. Because many of Banksy's pieces existed illegally on private property, the works often disappeared at the hands of regulatory officials. Much of his portfolio has been destroyed, but part of street art's allure is its potential impermanence, the inherent risk involved. That's the point: Context is everything.

Banksy has long since arrived at the threshold of the inevitable dilemma that all subculturalists who become famous must cross. That is, even while anonymous, he must handle praise from a society he originally rebelled against and refuted. Along with attracting legions of fans, he also has multiple books, an Academy Award-nominated documentary and a full-blown social media empire under his belt. Indeed, his marketing genius clearly places him in the same league as Warhol, the legendary pop artist who exhibited silk-screen prints of soup cans in museums.

Banksy claims his anonymity began, like many a street artist, as a vehicle to avoid prosecution, but now he may as well claim to be his own anonymous branding consultant. His concealed persona facilitates a well-oiled PR machine, to the annoyance of longtime fans who now question his street credibility: How can someone so forceful in his subversion of the capitalist machine justify a now-established position at multimillion-dollar art auctions?

Rebel or Publicist

In 2000, Brian Eder and Cherri Lakey opened the Anno Domini gallery in San Jose, Calif., an underground, for-profit business located in a tossed-away industrial wasteland near the city's main train station. Longtime aficionados of street art and graffiti culture, the two partners staged monthly exhibitions in the space, where they also collected zines, operated a counterculture gift shop and even decorated parts of the interior with Banksy-style iconography. They were huge fans with no regard for the highbrow art world.

"After the late '90s we saw Banksy's work here and there, and we'd heard there was a chapbook [of it that] was brilliant," Lakey says. "We bought a couple [of] boxes of them [and] couldn't sell them for two or three years. They just sat in storage."

Eder and Lakey negotiated with Banksy via email in order to bring him to San Jose for a solo show. Even though the artist still operated relatively under the radar at that stage, the show never materialized. According to the duo, Banksy demanded two round-trip plane tickets—one for him and the other for his manager—a stipulation Eder and Lakey couldn't afford.

As part of the process, Banksy's colleagues invited Eder and Lakey to Los Angeles that year for a small



Paintings were found throughout Park City, Utah, prior to the Sundance world premiere of Banksy's film, "Exit Through the Gift Shop" (2010).



A 2007 Banksy mural depicts a painter at rest after taking creative liberty with street lines in London.

FAMOUS FANS

Banksy has become a phenomenon who has gained both international applause and criticism. Included in his diverse fan base, however, are many celebrities who have made great effort to own the elusive artist's original work.

KATE MOSS is a fan and muse—the artist completed a portrait of the model for her London home. Unfortunately, the piece was stolen in 2010.

BRAD PITT AND ANGELINA JOLIE have spent millions of dollars buying Banksy pieces at auction.

JAKE GYLLENHAAL'S mother allegedly went through a lot of trouble to find an authentic Banksy print to give the actor for his 30th birthday.

Artist and entrepreneur **DAMIEN HIRST'S** personal art collection includes works from the street artist.

show inside a house in the Silver Lake neighborhood. Banksy himself was not among the guests Lakey says attended.

“We walked in and the bottom floor had these really pristine white canvases with stencils on them,” Lakey recalls. “I think the most expensive one was \$250. I was thinking, ‘You know, I really like his stuff on the street. I don’t think I need one of these.’”

Today Lakey says she still feels that way, as do many of Banksy's older fans. They enjoy his art when it's on the street, in its intended context. In fact, the street-art aura may be the most important part of Banksy's allure. During the artist's self-proclaimed New York residency in 2013, he employed a street vendor to sell canvases stenciled with images of his well-known pieces for \$60. The booth advertising “spray art” only sold eight canvases, and prices were bartered down to a total of \$420 for the day, with one woman snagging two for the price of one.

The experiment is a lesson in perspective: Strip away the hype behind the artist's name and authenticity of using cinderblock walls as backgrounds, and what's left are simple stencils on white canvas.

Banksy revealed his prank online, and the following week, a vendor set up a nearly identical display in Central Park labeled “Fake Banksy” where all 40 stocked canvases sold at the advertised price—\$60.

The occurrence reveals that Banksy's value now lies in the publicity he generates, an ironic twist of fate for the counterculture icon. The artist has been welcomed into the highbrow art circuit, and whether it's the result of a masterful PR campaign or a newfound appreciation for stencil art doesn't matter; the pieces have fetched millions of dollars at auction.

This has created a conflict for followers. It's not that fans are angry at the artist for selling out—they appreciate that he has managed to find a balance between gallery work and street art—but Lakey

says the phenomenon of Banksy knowingly creating public works he intends others to remove from buildings, then sell in auction houses, means he's complicit in orchestrating the hysteria. That's no longer street art with an intrinsically subversive political message—it's just “art on the street.”

“The intention was that it should be out there on the street, for everybody,” Lakey says. “That's part of it. So just leave it alone. ... To see this change, this shift where he's actually coordinating all of this, we're just upset about that.”

In New York, 3,000 miles across the country from Eder and Lakey's space, German-born art collector and appraiser Stephan Keszler runs two upscale galleries—one on Manhattan's Upper East Side and the other in Southampton—and now finds himself specializing in Banksy's work. It was Keszler who coordinated some of the most recent high-profile auctions of Banksy pieces that others had removed from buildings. In 2008, one year after his Southampton gallery opened, Keszler staged one of the largest-ever exhibitions of Banksy's works on paper. He got access to the collection on the secondary market and hadn't even heard of Banksy at the time.

“When I saw his work for the first time, on paper, I would almost say I fell in love with it,” Keszler recalls. “Because what he does is very witty, very smart, very beautiful. And the second thing I experienced [from doing that show] was that a lot of people were really excited to see those works because everything he did was rare at that time. I had thousands of people coming into my gallery.”

From there, the propaganda spiraled outward in every direction. People came to Keszler with more Banksy works, which sold abundantly. In 2011, Keszler played a role in salvaging the now-famous Banksy paintings from the West Bank, and in February 2014 sold the “Kissing Coppers” piece at a Miami auction. In the case of the West Bank works and “Kissing Coppers,” others cut the pieces from walls or buildings, then sold them to Keszler and his partners. Since 2011, Keszler has sold a dozen original Banksy pieces, unexpectedly becoming the art world's de facto Banksy expert and the leading source for original Banksy street works.

Keszler claims Banksy's marketing genius is equal to that of Warhol, or should at least be placed in the same historical context. When Banksy unleashed global statements claiming that the pieces cut out from the walls could not be authenticated and thus shouldn't be sold at auctions, he named Keszler as one of the culprits. Whether understood by Banksy's fans or not, Keszler believes the declaration was an intentional marketing stunt.

“It was classic PR—PR to sell his works, his paper works, his prints and his canvases, through auction houses,” Keszler says. “And if you look at them, [as a] result of this, the prices have gone up three, four, five times in the last year.”



In LA, Banksy painted over the last three letters of a sign that read “parking” and added an image of a girl on a swing.

But what about the hordes of Banksy fans in the streets, the guerrilla provocateurs who claim the work should remain on the wall, not be cut out and sold at multimillion-dollar events? Weren't these works supposed to exist for everybody?

Keszler dismisses that argument. Rescuing Banksy paintings from a wall in the West Bank—preserving and saving them as pieces of history and commentary on the times in which we live—is a noble effort, he says. If Banksy paints something on private property, it's the property owner's right to do whatever he or she wants with it.

"When Picasso went to his hairdresser, he painted portraits of her," Keszler says. "He gave them to her as a present. It was his intention to make her happy. Years later—10, 20, 30 years—you don't hear any complaints ... that the work has been sold at an auction when it was originally intended for his cleaning lady or his girlfriend."

The Banksy Legacy

Whether on walls, crumbling buildings, doors of automobiles or canvases, Banksy's oeuvre has been elevated to the level of Warhol, at least according to Keszler. Marketing-wise and creatively speaking, the anonymous hero belongs in history books.

"He's a genius, like Andy Warhol was, in PR," Keszler describes. "Historians have said the real talent in Andy Warhol was more in marketing himself than in what he actually created. It's not my opinion, but there are people that say this. And



In true Banksy fashion, only two Bristol Museum officials allegedly knew about his 2007 exhibit prior to its opening.

they say this about Banksy. That his brilliance is not the highest kind of brilliance—he just stencils and then spray paints over [it]. But in my opinion, Banksy is in the league with Warhol and [Jean-Michel] Basquiat, as an artist and [in] PR."

Lakey still operates the Anno Domini gallery in San Jose, and she wonders why Banksy can't simply come clean about the PR stunts. To her, he's now in the same league as every duplicitous corporation that feigns sincerity by saying one

thing while doing another. It's more of a statement on humanity than anything else, she muses; the commodification will probably never end.

"There was just this perfect storm for Banksy, in a lot of ways," Lakey says. "He didn't invent the stencil; he didn't invent anything. But there was just a perfect storm of instantaneous worldwide recognition and the Internet. Warhol's been dead for 20-something years and ... there needs to be a new art movement. We need a new one. It's our time." **M**

ANONYMOUS ART TO KNOW

Many of Banksy's works no longer exist because they have been painted over or destroyed. Here are four well-known artworks attributed to Banksy that expedited his transition from street artist to gallery darling.

"SPACE GIRL AND BIRD"

A painting of a young girl wearing headgear reminiscent of an old diving helmet was originally part of a series of works commissioned by British rock band Blur, for the 2003 album "Think Tank." The piece, which is spraypaint on steel, sold for \$455,646—a number 20 times its estimate—at a Bonhams auction in 2007.



"STOP AND SEARCH"

This stencil work was found on a butcher's shop in the West Bank city of Bethlehem in 2007. Aspiring art entrepreneurs in Palestine removed the piece of concrete on which it was painted and paid the shop owner, who built a door in its place. The New York-based Keszler Gallery eventually stepped in to purchase it.



"SLAVE LABOUR"

This piece features a young boy at a sewing machine, churning out Union Jacks. Originally scheduled to be sold at a fine arts auction house in Miami, it was pulled from the sale at the last minute. Even after protests from the community in which it was found, the painting reappeared at a London auction in 2013 and sold for \$1.1 million.



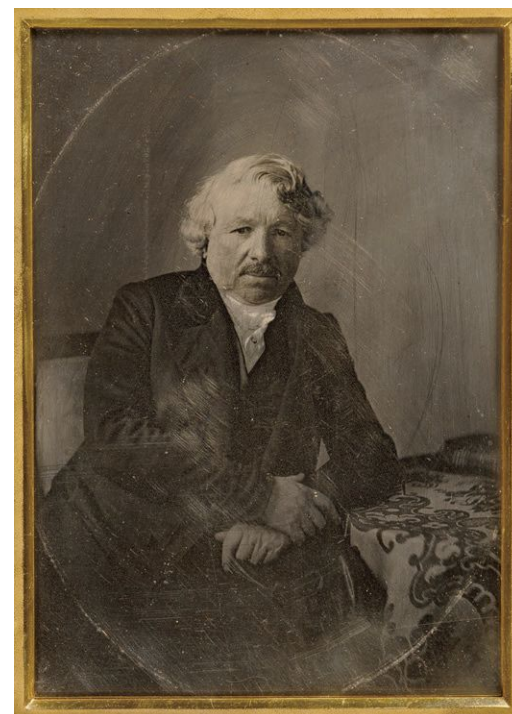
"LOVE IS IN THE AIR"

The image of a man throwing a bouquet of flowers has become one of Banksy's trademarks, appearing both on the West Bank barrier and the cover of the artist's book, "Wall and Piece." When a limited edition screen print of the image was auctioned at Bonhams in 2013, it sold for \$248,776.





The Polaroid Land Camera Model 95



DIGITAL IMAGE COURTESY OF THE GETTY'S OPEN CONTENT PROGRAM

Daguerreotypes were precursors to modern photos.

With a quick reach into your pocket and tap of your finger, taking a photograph and sharing it with the world takes only a few seconds. With minimal effort, you can edit, manipulate and augment that photo like a professional. But the practice that's been made ubiquitous by smartphones, small point-and-shoot cameras, computer software and easily downloaded apps has a 175-year history filled with bulky equipment and arduous processes that have been tested, intentionally misused, adjusted and readjusted to move the technology forward. Today, photography is used across almost every industry in some form, from microscopic images crucial for scientific investigation to highly stylized portraits for magazine spreads. Here, we examine the evolution of photographic technology through the milestones that shaped its techniques and applications.

Birth of a Genre

Photography's story dates back further than 1839, but it is that year when the French government bought the rights to the new daguerreotype photographic process from its inventor, Louis Daguerre, and made the details of the technology public, as a gift to the world. Widely referred to as the birth of practical photography, this purchase 175 years ago opened the floodgates for waves of innovations that would change the way we view the world forever.

Public knowledge of the daguerreotype technology made it the first photography setup in widespread use. A lengthy, highly-involved process, creating daguerreotype images required a polished silver surface, darkroom, camera—that

Capturing *the* Moment

CELEBRATE 175 YEARS OF PHOTOGRAPHY WITH A LOOK BACK AT ITS STORIED HISTORY.

BY SHANA NYS DAMBROT



Eugène Atget frequently photographed Paris' streets.

weighed, with all its accessories, about 110 pounds—and raised platforms for both the camera and subject, who would have to sit still for minutes to create just one image. Early cameras were also expensive; by some accounts, they cost about the amount of an average annual income.

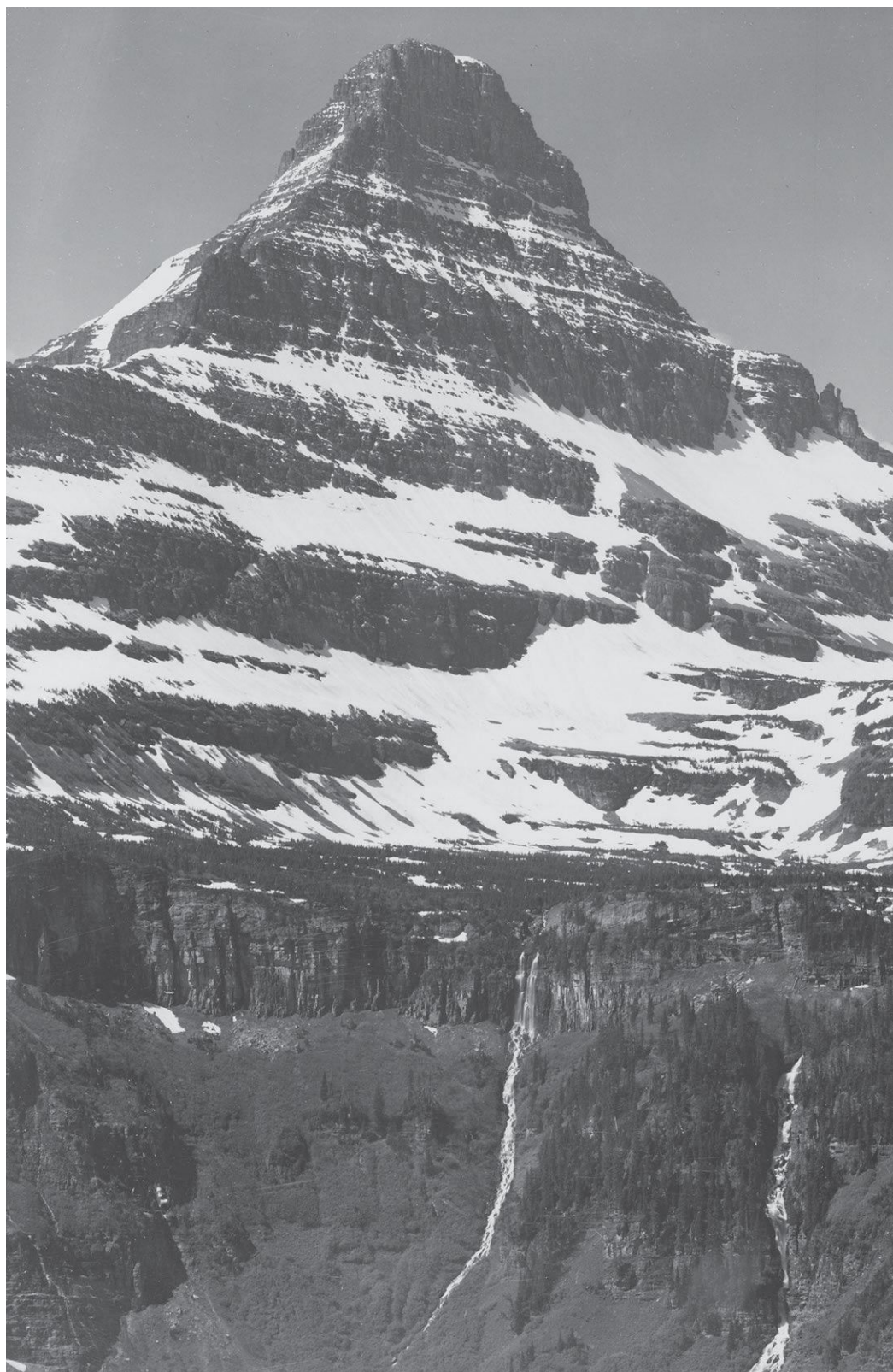
Yet by the early 1860s, less expensive techniques with more manageable exposure times had almost entirely supplanted the daguerreotype; such is the nature of human progress. Further refinements in size, expense, and convenience followed ever since, leading to explosions of styles in street, architectural and portrait photography that stretch from Ansel Adams to Instagram.

Fittingly, the first generation of widely known photographers sprung up in Paris at the turn of the century. After all, that was the birthplace of the movement, and one of the most stylish and photogenic cities in the world. Interested in their environs and doubtlessly influenced by the city's rich plein-air painting tradition, artists like Eugène Atget (1857-1927) were pioneers of documentary photography in the urban world. Atget in particular is noted for his dedication to capturing the architectural highlights of Paris before the cityscape gave way to a more modern aesthetic and the trends of the new century.

Fellow Parisian Henri Cartier-Bresson (1908-2004), on the other hand, is often called the father of photojournalism—a moniker he cultivated—though in truth he is perhaps better understood as a street photographer, who did for the people of Paris what Atget had done for its architecture. Cartier-Bresson captured stylish and dynamic moments of ordinary life with a keen eye for the emotional and emblematic.

*"The humanity gets erased by the digital-age processes. ...
Photography collectors often prefer that human touch
in a print made by hand."*

—DANIEL MILLER



Ansel Adams captured the beauty of American landscapes in photos like "In Glacier National Park."

EMBRACING CHANGE

Today's camera technology involves advancements that early photographers could only imagine in their wildest dreams. Here are some contemporary artists who are known for their nonorthodox uses of photographic equipment:

LINDA ALTERWITZ finds inspiration in the human body and the environment that surrounds her, using commonplace and cutting-edge medical imaging in her portraiture. The technology allows her to create images that are esoteric, individual and often hauntingly beautiful.



©2014 LINDA ALTERWITZ

MITCH DOBROWNER became a sensation for his operatic storm-chasing infrared exposures. Though appearing as black-and-white images, the use of an infrared filter heightens the effects of contrast and luminosity by capturing light reflected at frequencies not typically perceived by the naked eye.



COURTESY OF MITCH DOBROWNER AND PAUL KOPEIKIN GALLERY

DAVID LACHAPPELLE uses large-format, archival printing machines to create colorful, surreal works that have captured the attention of the fashion and fine art worlds. "Knowing I am able to achieve that kind of image quality at that print size absolutely affects and inspires the scale I am working at in the studio," he says.



COURTESY OF DUNCAN MILLER GALLERY

JAMIE JOHNSON combines contemporary and nostalgic aesthetics by using antique wood cameras and a precarious wet-plate collodion process that has not been in widespread use for almost 150 years. The amalgamation results in dream-like vignettes with a rich, sepia tonality.



JAY MARK JOHNSON might take the prize for innovative application of nontraditional technology. With a background in architecture, performance art, cognitive science and cinematography, he works with a slit-scan camera designed for use in futuristic movie effects and particle physics research.



He was an early adopter of the 35 mm film format, first modified from moving film by Oskar Barnack during the development of the game-changing Leica camera. In the century since its introduction, the Leica's combination of high-quality film and easy portability has done more than perhaps any other single machine to inspire the explosion in street photography that began with pioneers like Cartier-Bresson and endures to this day.

Across the Atlantic, Americans were also documenting the world around them by embracing photography. Idolized by environmentalists and photographers alike, Ansel Adams (1902-1984) is one of the most recognizable names in early American photography. While his predecessors and contemporaries were inspired by the architecture and humanity of the urban tumult, Adams was looking to capture the enduring grandeur and majesty of nature. In 1920, he took his first trip into the wilderness, accompanied by

a mule with some 100 pounds of gear on its back and a 30-pound pack of equipment on his own. The perennial master of the dramatic landscape, Adams is a fixture in the high-end publishing world, and is also known for literally writing the book on darkroom science. He remained active into the late-20th century, and thus the arc of his career also paralleled the rapid evolution of available technology. When asked about his choice of camera in a biography by John Huszar in 1981, Adams replied, "It's hard to remember all of them." He launched into a litany of models that could stump even the most advanced student of historical photographic equipment before quipping, "Then of course we went to film, and things became a little simpler."

Adding Color

Although black-and-white photography was dominant until around the 1970s, photographers began experimenting with color as early as

the 1840s. These attempts were restricted to the laboratory, however. Even after the equipment to produce color images was introduced to the commercial market at the turn of the century, it was sidelined by documentarians, artists and the general public due to both cost and the perception that color photographs gave viewers too much to absorb, distracting from the subject of the picture.

Photographer and filmmaker Ferenc Berko (1916-2000) was an early champion of color photography, embracing the form as far back as 1950 when most professionals were still skeptical about the qualities of color film. Hungarian by birth, Berko's most enduring association is with his adopted hometown of Aspen, a locale that became a muse for his abstract color photographs based in the natural world. His color documentary and abstract works signified a shift in popular attitudes—rather than distracting from the subject, color was enhancing or, in



The French government publicizes the daguerreotype process in 1839.



The lightweight Raise Camera, invented in 1900, is the first portable camera.



Priced at \$1, the Kodak Brownie ushers in the era of the snapshot in 1900.

some cases, becoming the subject.

By the 1960s and 1970s color film technology had been largely perfected, but remained expensive. Most highbrow art circles continued to relegate it to the fringes until the 1980s. “Many museums were hesitant to acquire color photographs even into the ’90s, for fear they would fade and become unexhibitable,” explains Britt Salvesen, department head and curator of the Wallis Annenberg Department of Photography at the Los Angeles County Museum of Art. “But with materials becoming more stable and artists adopting color so wholeheartedly, museums had to adapt.”

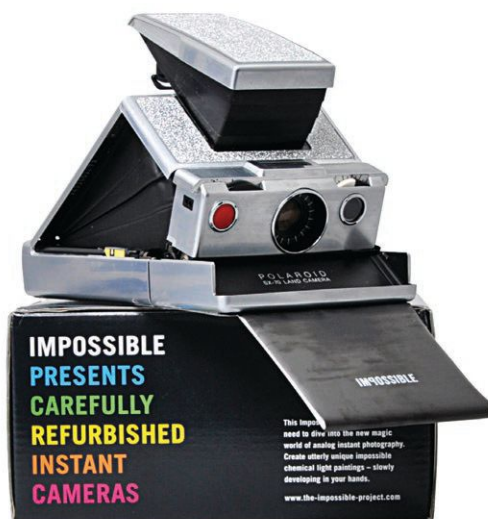
One artist’s instincts to go against the grain helped to elevate the status of color film in art history: Nan Goldin (b. 1953) made photographs in the 1970s and 1980s that utilized the lowbrow, matter-of-fact flavor of color film to increase the impact of her transgressive content. Depicting scenes dealing with identity, sexuality, love and the new-wave music scene, Goldin’s images were some of the first to be taken seriously as avant-garde fine art. Color film intensified the visceral tones of her photos’ themes and her style juxtaposed the casual spontaneity of the vernacular snapshot aesthetic against the startling, edgy lifestyle she chronicled.

Polaroids quickly captured the popular imagination following the company’s 1963 release of color film for its instant cameras, but these early models were mostly regarded as toys or process tools. Yet it was as early as 1970 when British painter and photographer David Hockney (b. 1937) created the first of his now-iconic Polaroid-grid wide-angle vistas. In the years that followed, a great many artists became interested in the Polaroid’s low-fidelity, called “low-fi,” unpredictability. And, in 2008, when this beloved system was on the verge of extinction, the Impossible Project stepped in with a social media capital campaign to save it, leasing the company’s production plant and developing new instant films for use in existing Polaroid cameras. Meanwhile, Polaroid found a new owner and tapped pop star Lady Gaga as its creative director, while also launching a new instant camera. Whether they were a catalyst or coincidence, these developments came at a time when print photography was becoming hip, once again.

PHOTO BY ROGERS/CC BY SA



The Lomo LC-A kindled a low-fi photography trend.



Instant film experienced a revival in the 2000s.

Looking to the Future

Similarly to color film, digital photography took decades of experimentation and improvement before being commercially introduced and adopted by the masses. Developments in computer technology drove its evolution and, in 1975, an engineer at Kodak unveiled a prototype for a digital camera that was about the size of a toaster, weighed 8 pounds, and recorded black-and-white images on a cassette tape that had a resolution of 0.01 megapixels. The process took about 23 seconds—a far cry from the instant gratification of today’s devices.

The digital age has proven a double-edged sword for photography—as it lowered production costs and opened doors for advancements in image manipulation, it’s also shifted the industry to leave some film and camera manufacturers

struggling to survive.

At the same time, there is a prevalence among contemporary photographers to rediscover some of those antique technologies—even the daguerreotype itself—as a conceptual, formal and aesthetic matter. For Salvesen, the return to old processes is reminiscent of “the pictorialists who made labor-intensive gum bichromate prints as a way of rejecting the then-new Kodak snapshot cameras at the turn of the 20th century.”

Perhaps nothing is more emblematic of this trend than the revival of the analog-obsessed Lomography movement. The movement began in the 1990s when a group of Viennese students discovered the Lomo LC-A camera—a compact, 35-mm film device that inspired them to experiment, spurring an aesthetic devoid of formal technique, instead favoring low-fi, spontaneous images. The mass-produced Soviet-era cameras are characterized by flimsiness and capriciousness—characteristics that were once their downfall but have now become desirable qualities, arguably in resistance to digitally mandated perfectionism and standardization. Even more evidence of this rebellion can be found, ironically, in modern software created for photography. Mobile apps like Instagram and Hipstamatic are wildly popular tools that allow users to make photos look like throwback images with filters that mimic over-exposure, vignetting, under-saturation and other quirks that are often considered unwelcome side effects of imperfect film processing.

Daniel Miller of yourdailyphotograph.com, an online resource for fine-art photography collectors, works across the technological gamut. He’s noticed that among his cutting-edge roster of artists, many are interested in low-fi and analog processes; and among his collectors, there has been an increasing popularity of vintage prints. “The humanity gets erased by the digital-age processes,” Miller says. “Set up an Epson correctly and it will make beautiful prints, each identical to the last, but the human touch is removed. Photography collectors often prefer that human touch in a print made by hand, timed preciously in chemical baths—its image-making light gingerly exposed, adjusted by a skilled person ... just like an oil painting relies on technique and craft. I find that technology often moves much faster than a human’s ability to absorb and truly adopt it.” **M**

PHOTO BY GRUENEMANN/CC



The 1925 Leica I is the first commercially available compact camera to use 35-mm film.



Kodak introduces the first professional digital camera system, the DCS-SLR, in 1991.

MORIO



The Sharp J-SH04 debuts in Japan in 2000 as the world’s first cellphone with a camera.

HERE'S LOOKING AT YOUTUBE

On the cusp of its 10-year anniversary, YouTube continues to thrive as one of the most influential multimedia platforms in the world.

BY PETER A. BALASKAS



The YouTube headquarters in San Bruno, Calif.

Imagine a venue where, each month, 1 billion people gather to release, watch and discuss videos on every topic imaginable. Thanks to three inspired and resourceful co-workers, this very place has existed virtually since 2005, accessible anywhere, anytime with the click of a mouse and a simple Google search beginning with “you.”

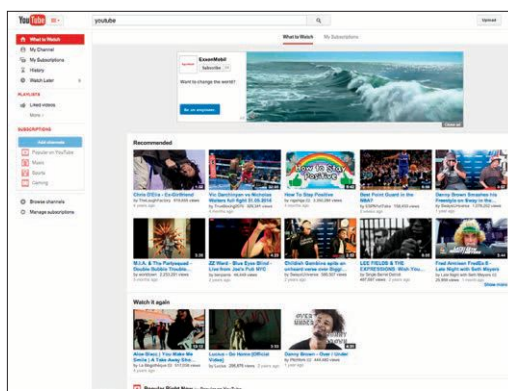
The Internet juggernaut known as YouTube is where music aficionados browse through videos of live performances by their favorite artists; students find tutorials about every subject under the sun; and those just looking for a laugh enjoy countless homemade films of animals and children doing the darndest things.

As it celebrates its 10th year, YouTube continues to expand its viewership by continually adapting to the evolving trends of popular culture. And, with approximately 100 hours of videos uploaded to the site every minute, it is also proving to be an important tool in shaping how humans interact with each other on a global scale.



Home page, 2005

..... Current home page



From PayPal to YouTube

There are many rumors about what inspired the website's three creators, Chad Hurley, Steve Chen and Jawed Karim, to create YouTube, from stories about a dinner party to ones involving Janet Jackson, but the true genesis remains unknown. What is clear is that the three met while they were early employees of PayPal—the worldwide e-commerce business that facilitates online money transfers—and soon after created what would become one of the most visited sites on the Internet.

On April 23, 2005, the very first video was uploaded to YouTube. The 18-second clip showed co-creator Karim on a visit to the San Diego Zoo. Though in its early stages, YouTube impressed the powers that be at Sequoia Capital, who invested more than \$3 million in the already popular startup in November of that year. Several months later, the venture capital firm decided to up the ante, resulting in a total investment of approximately \$9 million. This decision proved lucrative when, in November of 2006, Google Inc. purchased YouTube for \$1.65 billion in Google stock. Two years later, YouTube partnered with Metro-Goldwyn-Mayer Inc., Lions Gate Entertainment Corp. and CBS Corp., giving all three permission to post full-length films and television shows on the site with their respective advertisements.



Chad Hurley (left) and Steve Chen (right) founded YouTube with Jawed Karim, who left the company early on to pursue a graduate degree at Stanford University.

Now, nearly a decade after that first video, YouTube has become a force of nature, spurring the development of interactive media and evolving into much more than just a video-sharing platform. “You have to remember that YouTube is many things,” Kevin Allocca, head of culture and trends for the website, says. “On the one hand, [it] represents a technology platform that enables creative expression. On the other, [it] stands for the millions of people around the world who make YouTube the place [they] want to come to each day.”

He points out that the site's growth is the result of the expansion of the communities it reaches. As users employ the site for new methods of sharing, it morphs into a channel for novel content, always remaining relevant. This combination of user-driven growth, constantly evolving content and monthly visitors in the billions makes for a platform that can spread videos like wildfire. And, indeed, it has.

Viral Videos

A recent phenomenon has manifested in which videos experience rapid viewership in a short time period (sometimes just a few hours) via news stories, social networks and word of mouth, eventually reaching millions of users. This necessitated the creation of a now-common phrase: “going viral.”

During his 2012 appearance at the conference known as TED—an acronym for the three fields that made up the initial forum: technology, entertainment and design—Allocca explained the process of going viral, offering a loose formula for

videos that earn popularity on a such a large scale.

Some document events that are so novel or unusual that they capture the attention of millions. For instance, Joanna Rohrbach's unconventional exercise regimen, documented in a video titled “Prancercise: a Fitness Workout,” has received more than 10 million views and led to multiple TV appearances since she first posted it in 2012.

Another influential ingredient in making viral videos is the support of popular tastemakers, or people whose opinions on certain topics or elements of popular culture start trends, spreading videos through social media channels. Late night television host and funnyman Jimmy Kimmel has been especially interactive with the YouTube community, creating several hilarious video series including “Lie Witness News.” During the short segments, which are incredibly popular among YouTube users, Kimmel sends interviewers to ask random bystanders about imagined current events, during which the unsuspecting interviewees give answers that run the gamut from confused to cringe-worthy.

Videos that receive widespread attention also inspire what Allocca calls, “communities of creative participation,” in which an individual or group uses a video to engage audiences through open dialogue about a topic or inspire others to respond with their own videos. With this mass involvement, the piece of media becomes a journey of forward-moving participation. “Whether that interaction is sharing, commenting or even creating something yourself, it's a part of how we consume,” Allocca explains.

JULY 15, 2012

WEB WILDFIRE

Every year, popular culture is flooded with references to videos that have gone viral—meaning they’ve amassed an astounding number of views in a short period of time. Here are several such videos that are still some of the most-viewed YouTube clips to date.

“PSY - GANGNAM STYLE”

Uploaded by officialpsy,
2 billion views
A Korean superstar honors the hip lifestyle in the Gangnam District of Seoul, Korea, in his video debut, which still holds the record as most-viewed YouTube video.

MAY 22, 2007

“CHARLIE BIT MY FINGER - AGAIN!”

Uploaded by HDCYT,
760 million views
This 56-second home video features two English children. Hilarity ensues when young Charlie bites the finger of his big brother, whose reaction made the recording a viral phenomenon, even prompting a celebrity-filled parody.

APRIL 6, 2006

“EVOLUTION OF DANCE”

Uploaded by Judson Laipply,
282 million views
Watch this limber American comedian demonstrate how dance has evolved from the 1950s to the present day, with some hilarious pop culture references throughout.

APRIL 11, 2009

“SUSAN BOYLE: BRITAIN’S GOT TALENT 2009, EPISODE 1”

Uploaded by UK Advert Channel,
158 million views
With her jaw-dropping performance of “I Dreamed a Dream” from “Les Misérables,” Susan Boyle was instantly transformed from an aspiring songstress into a musical sensation.

JUNE 7, 2007

“CHARLIE SCHMIDT’S KEYBOARD CAT”

Uploaded by chuckieart,
37 million views
A testament to the playful absurdity of the Internet, this video features a T-shirt-wearing cat, prompted by unseen hands, rocking out on an electric keyboard.



YouTube sensation Anna Graceman on “America’s Got Talent” in 2011

Putting it to Music

Where the crowds gather, so do eager companies hoping to sell their products. And with so many businesses focusing their advertising efforts on appealing to the masses, YouTube’s demonstrated ability to spread content among billions of users quickly has made it a useful new tool in the music and film industries.

Take 14-year-old Anna Graceman, for example. The young soul singer began songwriting at the age of 6 and started recording and posting videos on YouTube a year later. The catalyst that set her on the path to fame occurred when a staff member of “The Ellen DeGeneres Show” saw Graceman’s video for “Paradise,” an original composition that she posted on YouTube in 2009. She was then invited to sing the song on the TV show, and her popularity soared. She continued posting new material to YouTube as her fan base grew, and in 2011 she became a finalist on the popular reality competition show, “America’s Got Talent.” She has now amassed more than 100,000 YouTube subscribers and her videos have a collective total of nearly 35 million



Jimmy Kimmel uses Youtube to distribute funny video clips including “Lie Witness News” (below).

Best Of: Lie Witness & Pedestrian Question





Singer Peter Hollens curates a digital resume with his YouTube music library.

views. The Alaska native is now pursuing a song-writing career in Nashville, Tenn., and is grateful to YouTube for helping her connect with her fellow artists and fans.

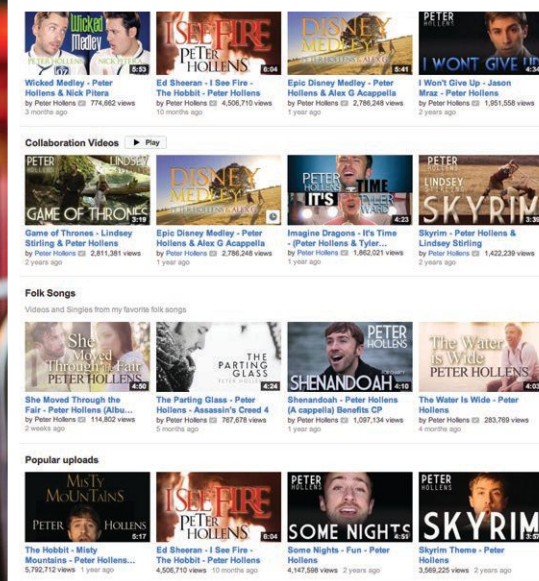
“Almost all of my new song releases are led by a music video [on YouTube],” she says. “[Because of this,] I point all of my other social media channels to those videos. I haven’t known anything else as far as a video-sharing platform.”

Many musicians have found additional ways to utilize YouTube’s broad reach as well. As an a cappella singer whose YouTube network has more than 800,000 subscribers, Peter Hollens agrees that the site offers musicians much more than just a place to post videos. Hollens promotes his upcoming albums, collaborations with other artists and new works on YouTube, and has gained a legion of dedicated followers with the help of the website. He feels that the global network and distribution model has spurred the creation of other online platforms like Patreon and Loudr, which aim to help artists secure patrons and sell original work, respectively.

Additionally, every professional knows the



Hank (left) and John (right) Green of popular YouTube channel vlogbrothers use YouTube as an educational tool to answer life’s questions.



importance of a well-curated resume, and artists’ YouTube channels also serve as avenues for the musicians to create and advertise their online portfolios. By tracking subscriber and viewer statistics, artists can measure their success with YouTube users and market themselves more systematically. Hollens adds that all of this can be done virtually, saving artists time and travel expenses while still reaching audiences and often resulting in potential business opportunities. “I think [YouTube] is a more effective way of starting your brand and [putting] your stamp on the Internet,” he explains. “You no longer need to be a touring musician to make it in the music industry.”

Show and Tell

In the same way that the open dialogue of YouTube videos has revolutionized the music business, public access to educational materials has experienced a similar technological boost. Tutorials on every subject imaginable are now available for popular consumption with the simple click of a mouse. In fact, many public and charter schools use YouTube videos featuring

renowned educators as classroom tools to tutor both students and teachers.

The educational channel vlogbrothers—which now has more than 2 million subscribers—is just one example of the popularity of videos that tackle answering life’s most perplexing questions. Believing that students these days talk more about what’s garnering views on the Internet than what’s on prime-time television, vlogbrothers co-creator Hank Green takes advantage of the attention. With his older brother and fellow creator John Green—who also penned the best-selling young adult novel “The Fault in Our Stars,” and whom Time magazine listed as one of the 100 most influential people of 2014—Hank strives to “raise nerdy to the power of awesome” with videos spanning nine smaller, categorized channels like SciShow, the duo’s outlet for science-related videos.

“We’ve tackled a huge variety of questions—from whether bananas are going extinct to why humans lie,” Hank Green explains. “People are curious; it’s our natural state—and I just love sharing that with the world.”

The breadth of learning extends beyond lectures and educational videos. YouTube tackles information on a global scale with regard to visual journalism, a growing trend that has been recognized by the Pew Research Center and is characterized by both notable news organizations and private eyewitnesses contributing video content to the online community. Specialized channels have developed as sources for world news, and during the 2007 CNN/YouTube debates, presidential candidates even offered the public their debate responses via online videos.

Allocca says that he is proud of the critically acclaimed channels that are revolutionizing media as we know it. And as was the case during the first 10 years of its existence, YouTube will continue to focus on its users, who collectively facilitate the business’ evolution into a 21st-century media institution. “How we watch, connect, and share the things we’re passionate about has forever changed,” Allocca explains. And one can only imagine how YouTube will evolve over the next decade. Everyone will just have to sit back and watch. **M**

Sublime STOCKHOLM



LM



THE SWEDISH CAPITAL EMBRACES LONG WINTER NIGHTS AND LOWER TEMPERATURES WITH TRADITIONS THAT HIGHLIGHT THE RICH HISTORY OF THE CITY AND THE WARMTH OF ITS RESIDENTS.
BY LOLA AKINMADE ÅKERSTRÖM



As you meander across weathered cobblestones, the spicy aroma of “glogg,” a hot mulled wine, fills the cold, crisp air, guiding you closer to Gamla Stan, the heart of Stockholm’s old town. Past colorful, 17th-century Dutch-style row houses, the piquant scent permeates the air, joined by the sweetness of candied almonds roasting over open flames. As you draw closer to Stortorget, the main square in the middle of Gamla Stan, the glimmer of merchants’ booths and hum of a spirited crowd become apparent. It’s a centuries-old tradition that takes people back in time: Stortorget’s Julmarknad, Stockholm’s most popular holiday market.

It’s barely 4 p.m., yet daylight has already faded away. Once at Stortorget, you bask in the glow emanating from red timber stalls filled with artisans and the interior light streaming from homes, some still touched by medieval decor and masonry.

You’re filled with a sense that this modern cosmopolitan city is still traditionalist at heart—particularly during the winter months. When snow coats Stockholm like sugary white icing, the harbor freezes over and its glossy surface reflects the city lights like twinkling stars. The sky fades to dark indigo and Stockholmers gather in cafes and markets, where the cold air is no match for the local warmth.

Taste of Tradition

Spread across 14 distinct islands, a small number compared to the more than 28,000 islands that make up Stockholm’s greater archipelago, the city seems to be at its most active during the peak of summer when the sun hardly sets. Locals are usually out in full force under the temperate sun, and ferries dart across the bay shuttling both visitors and residents.

Those seeking an insider’s taste of Stockholm, however—away from the crowds and fanfare that often accompany the summer tourist season—should explore the Scandinavian metropolis during winter, when cultural activities and cold-weather culinary offerings give a glimpse into the traditional soul of Sweden.

During December, follow locals to seasonal markets. In addition to Stortorget’s Julmarknad, there is also the Julmarknad in Kungsträdgården where visitors can weave through stalls of vendors selling Christmas decorations, glass ornaments, handmade jams, smoked meats, spices, artisanal cheeses, ginger-snap cookies known as “pepparkakor” and, of course, glogg, which is often served with raisins and blanched almonds. Even the official residence of Sweden’s royal family, Drottningholm, offers its own two-day winter market on the palace grounds, where blacksmiths, woodcarvers, textile weavers and food vendors bring in handmade goods and fresh products to sell.

Skansen, the world’s oldest open-air museum, also hosts a seasonal market. Skansen itself opened in 1891 to preserve and spotlight Swedish culture, making the market a truly transcending experience. The city’s pre-industrial era is alive and well here, giving all visitors a glimpse into old-fashioned Swedish life at the turn of the century. Milling around are traditional artisans at work weaving, smelting and baking while wearing period outfits and scurrying in and out of classic Swedish red cottages. Rustic barns also populate the grounds, with farm animals and a zoo that’s home to Nordic wildlife such as reindeer, lynxes and moose.

While perusing the city’s displays, two distinct figurines will be recurring sights. The first is “jultomte,” a tiny fellow who sports a long white beard and a pointy red cap. Known as the Christmas gnome, modern



SAMPLING SWEDEN

Mulled wine, or “glogg,” is a Nordic tradition that can easily be enjoyed stateside—with the ideal setting being Montage Deer Valley in Park City, Utah. The resort’s mulled wine and cider station fills Vista Lounge with aromas of spice and fruit from 3-9 p.m. during the winter season, and serves up warm spiked or nonalcoholic varieties of the popular apres-ski beverages.



Winter travelers to Stockholm get the opportunity to indulge in seasonal treats such as warm waffles at Christmas markets (top right), semlor (bottom right) and the jultbord (bottom left).



both natural and artificial illumination revered in the Swedish capital. The typical home is usually sparsely decorated with a heavy focus placed on bringing light into the space through windows, lamps, light-colored fabrics and candles.

This preoccupation makes its way onto the streets during winter. An outdoor stroll will reveal strategically placed, hockey puck-shaped candles lining sidewalks all over town, bringing the same ambience and coziness of a Stockholm residence right onto the street.

Fashioned after the 16th-century Spanish tradition of lighting bonfires along the roads to lead people to midnight mass at Catholic churches, the lighting of “luminarias”—candles placed inside sand-filled paper bags—has taken on a whole new meaning in Sweden. These lights are now used decoratively in Stockholm and, considering it’s dark by 4 p.m., the glittering runways safely show pedestrians to festively decorated storefronts.

Along with the candles that dot sidewalks, large, twinkling stars hanging in the windows of both homes and businesses are a common winter sight. Standing in stark contrast against the night sky, these stars—often white or red—brighten the city and make for postcard-perfect scenes. Oftentimes the stars are replaced by electric Advent candelabras that Swedes of any and all religious affiliations display proudly in their windowsills.

Swedish Soul Food

Those willing to brave Stockholm’s winter temperatures are rewarded handsomely by its abundance of hearty fare. The city has its share of Michelin-starred restaurants on the forefront of the new Nordic cuisine trend as well as a burgeoning food truck culture to appease palates of all kinds. To get the most out of the Swedish culinary experience, however, one must delve into Sweden’s version of soul food, called “husmanskost.”

versions of the figure resemble the American Santa Claus. Alongside the jultomte often stands the Yule goat, called the “julbock,” a symbol dating back to the 1800s when it was presumed that someone dressed as a billy goat doled out Christmas gifts to children. Though its meaning has shifted with the popularity of the modern Santa Claus, the julbock is a common ornament during the holidays, often made with woven straw or raffia, or sometimes carved out of wood. The two characters can be found not only in homes, but also storefronts and restaurants during the holiday season.

Lighting the Night

Navigating seasonal markets (not to mention the rest of the city) is made easier during winter months thanks to the Swedish fixation with light. Centuries of dark winters—during January, Stockholm can get less than six hours of daylight—have made



Popular city blocks are draped in lights and other festive decor during winter.

While a typical Swedish smorgasbord has a few base husmanskost staples such as pickled herring (“sill”), meatballs (“kottbullar”), and cured salmon (“gravad lax”), this traditional buffet morphs into the “julbord”—Christmas smorgasbord—with dishes added during the winter season.

From glazed ham and pork sausages to egg and anchovy mixtures, herring salad, homemade liver pate and a special potato and pickled sprat casserole called Jansson’s temptation (allegedly named after Pelle Jansson, a food-loving Swedish opera singer from the early 1900s), various incarnations of the julbord are served in more than 100 eateries. Restaurants such as Fåfången, with its views of Stockholm’s harbor; Bockholmen, out in the archipelago; the upscale Berns Asiatiska downtown; and even the world’s largest Ikea in Kungens Kurva serve popular spreads.

Fika Like a Local

No matter which restaurant sates your appetite, be sure to save space for coffee. As a city with one of the highest volumes of coffee consumption in the world, Stockholm’s cafe culture quickly captivates visitors. This tradition isn’t centered around the act of drinking coffee, but rather the ceremonial sharing with friends, colleagues and family in a social situation known as “fika.”

Pronounced “fee-ka,” the cultural institution is widely translated into taking a break from work and daily tasks to socialize over cups of joe, which are often accompanied by freshly baked buns. Collectively known as “fikabrod,” the most popular type of these pastries are the cinnamon buns, known as “kanelbullar.” During winter, festive golden buns called “lussekatter” are also popular. Infused with saffron and dark raisins, the bread makes for a sweet, warm treat on any brisk night.

Between January and March, Stockholm’s bakeries are stocked with cream-filled wheat buns known as “semmla” or, in plural form, “semmlor.”

Like glowing orbs oozing with decadent almond-paste fillings, they lure window shoppers in with the sweet smell of cardamom and have become a signature scent and taste during cold-weather months.

Semmlor became popular in Sweden as early as 1541. Originally eaten only on Shrove Tuesday, the day before Ash Wednesday, locals now start indulging in semmlor immediately after New Year’s Eve, and the pastries are enjoyed up until Easter. The treat’s allure is legendary—in 1771, King Adolf Frederick of Sweden was rumored to have died as a result of a hefty dinner followed by 14 servings of semla, his favorite dessert.

While dozens of cafes carry their own variation of the sweet buns, be sure to sample those of Vete-Katten bakery, whose version has won awards and also comes in lactose- and gluten-free varieties.

Although many winter travelers seek warm-weather escapes, those that take to Stockholm while it’s blanketed in white will gain an uncommon appreciation for the capital. The city’s modern infrastructure provides convenience, while the history and traditions that have been so immaculately preserved shine through dark nights, offering a warm hospitality that is simply timeless. **M**



Stockholmers partaking in “fika,” or a coffee break

SEEING STOCKHOLM

Making the trek to Stockholm during the winter months gives travelers a closer glimpse into local culture. There are, however, a few things to keep in mind to ensure an enjoyable journey.

AVOID RENTAL CARS: Stockholm’s public transportation is punctual and extensive, so renting a car is unnecessary. Also, travelers who aren’t used to driving in snowy conditions should avoid it altogether.

PLAN YOUR SIGHTSEEING HOURS ACCORDINGLY: The city covered in snow is an absolutely stunning sight, but with only about five to six hours of daylight at the peak

of winter, sightseeing can be difficult. Be sure to schedule your trips so that you get the most out of the sun’s rays—either for taking photos or navigating the city’s sites and attractions.



PACK AND LAYER PROPERLY: Gloves, jackets and warm hats may not be enough for travelers who aren’t acclimated to the area’s seasonal temperatures. Be sure to invest in some long wool or cotton underwear, which can be worn beneath pants to provide extra warmth.

SHOP EARLY: Many stores have modified business hours between 10 a.m. and 5 p.m., with few staying open past 6 p.m., so plan your shopping for earlier in the day.

WEAR FLAT, STURDY BOOTS: Avoid heels and opt for boots that feature friction tracks or grooves. While the cobblestones in some parts of the city are charming, they also cause sidewalks and paths to be slippery and uneven.



Give Back

PAYING IT FORWARD IN NEW AND INNOVATIVE WAYS



A collection of slides at Chicago's Archive House.



A group gathers at the Listening House in Chicago.

ART WORKS

A Chicago artist creatively repurposes abandoned spaces in underserved neighborhoods to initiate social change.

BY GARY SINGH

What happens when artistic creativity is used to implement urban renewal? Decrepit, rundown buildings transform into film houses, performance spaces or artist community centers. Such are the efforts of the Rebuild Foundation, a nonprofit headquartered in Chicago with additional projects in St. Louis and Omaha, Neb. The organization's story is one of community, culture and creativity.

It all began when artist Theaster Gates Jr. accepted a position at the University of Chicago and purchased a former candy shop in the Greater Grand Crossing neighborhood of Chicago's South Side. After Gates converted the property into a residence and ceramics studio for himself, it became a community focal point as he threw art parties and gatherings attended by everyone from street artists to academics.

As a result, just a few years later, the Pulitzer Arts Foundation in St. Louis invited Gates to similarly activate an abandoned building in that city as part of an artist residency. During the course of his residency, Gates purchased the house next door to the original candy shop in Chicago for \$16,000, and began renovating that space with some collaborators, personal friends, artists, designers and carpenters.

It doesn't stop there. Around the same time, Gates also restored Chicago's former Prairie Avenue Bookshop with the intention of making it a community library, just as the University of Chicago's Department of Art History was deaccessioning the Glass Lantern Slide Archive, a collection of approximately 60,000 images. The two scenarios were married and became the Archive House, now a permanent home where all the images are available for reuse as performance material, research and speculation.

At that point, says Penny Duff, Rebuild Foundation's program manager, brains began to storm about how to take things to the next level.

"With the increase of access to these creative resources and with more spaces in Chicago, as well as with Theaster's St. Louis residency coming to a close, it seemed very unfortunate if this would cease to happen or exist," she explains of the foundation's continuing efforts to enact change. "So the conversations started at that point about how to create some infrastructure to make this a more sustainable organism."

From there, Rebuild orchestrated strategic relationships and reactivated even more spaces. Other projects include the Black Cinema House and the Listening House. The latter is the same building that Gates originally converted from a candy shop into his own residence and studio and is now being reconverted into a public space. The front room now holds 8,000 LPs comprising the final inventory from a former nearby record store. The rest of the house will be converted into areas for reading and other library-style purposes.

The foundation also recently partnered with a real estate development firm to reimagine a long-vacant 32-unit townhouse complex owned by the Chicago Housing Authority into the Dorchester Art & Housing Collaborative. The units will be converted to mixed-income artist residences and studios, geared toward creative practitioners and families.

"We think that artists and other creative people really can be ... agents to instigate development and change in an under-resourced community," Duff says. "And this is one way that we can create some infrastructure and capacity in that way." **M**

SOPHISTICATION *by the* SEA



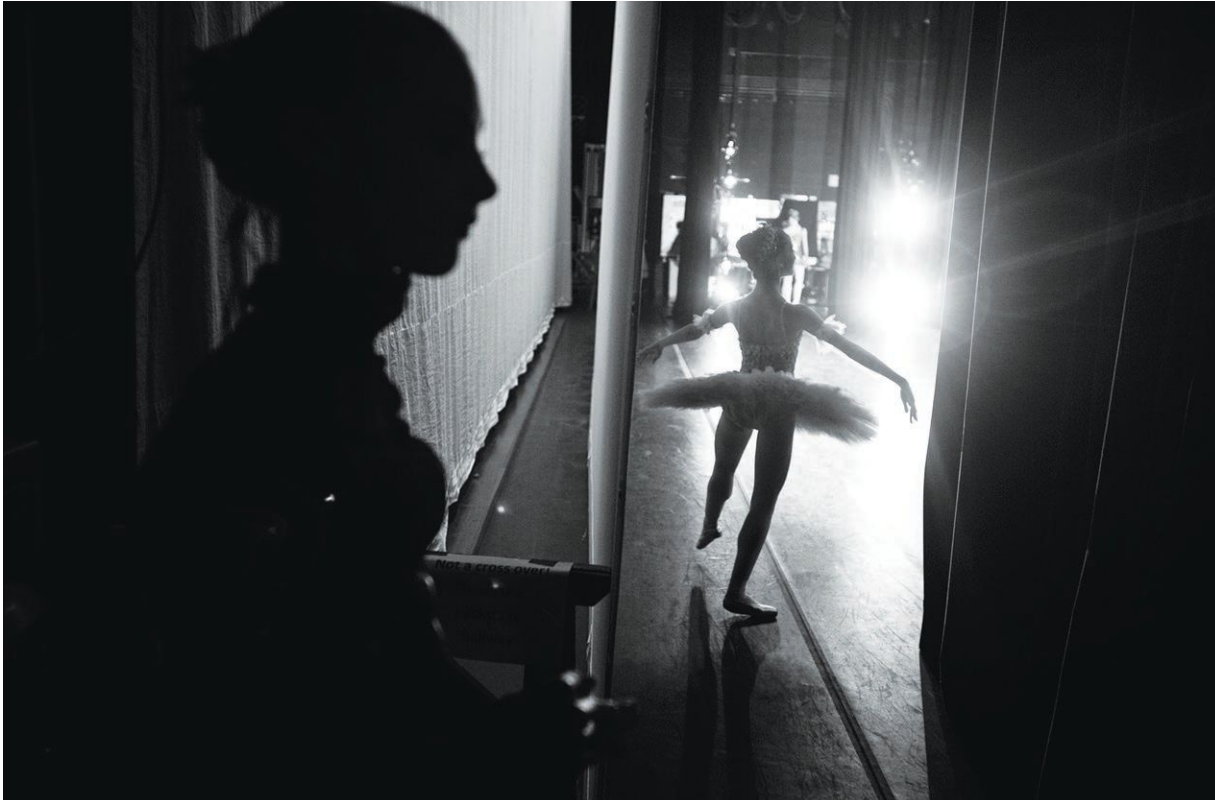
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Wanderlust

LAST WORDS ON WHERE WE TRAVEL AND WHY



EN POINTE

PHOTO AND TEXT BY DREW A. KELLEY

Never a dancer myself, I've always been a fan of ballet. The graceful movements and clean lines of the performers are not only a marvel for audience members, but they're also a photographer's dream. I'd been following the progress of some of Orange County's dancers in California, and when they were preparing to travel to New York City to compete in the Youth America Grand Prix, I jumped at the chance to document their experiences. The grand prix is the largest student ballet competition in the world; each year, more than 5,000 dancers from various countries descend on the city for a chance to be seen on the world's stage. The opportunity to dance in front of leading members of the dance community is unparalleled. Lives literally change overnight with offers to dance in renowned professional companies.

On a whirlwind trip, I flew alongside emerging dance students headed from Southern California to the New York finals. While documenting their journey, I found myself gravitating backstage, riding the emotional highs and lows with the dancers. I was immersed in their world—and in the energy of New York City, where anything seems possible.

I wanted to portray the dancers' experiences accurately, and I felt I would be doing them a disservice if I didn't document everything—especially what was happening offstage. The amount of activity and movement was overwhelming and, at times, exhausting. But in a rare moment, I was drawn to the wings before a few competitors entered the spotlight. It was quiet. I was still. But there was nervous energy in the air. As they made their first moves, I was finally able to capture what I felt was the decisive moment: For most, stepping onto that stage has been years in the making. **M**



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