

# James Lane

— POST —

Holiday 2020

[www.jameslanepost.com](http://www.jameslanepost.com)



**Joey Wölffer & Gabby Karan de Felice**  
**Talk Hamptons Holiday Shop**



# November 1 - December 31

## SOUTHAMPTON HOSPITAL FOUNDATION HAMPTONS HOLIDAY SHOP

The Southampton Hospital Foundation thanks all businesses participating in the inaugural Hamptons Holiday Shop event and urges all our East End residents and visitors to patronize these local shops, restaurants, spas and more.

Every purchase does a double dose of good, it helps our businesses survive this pandemic and helps our Hospital protect and care for our community.



**KIRNA ZABÊTE**



**matriark**

BONNE NUIT



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TENNIS**

[bit.ly/HamptonsHolidayShop](https://bit.ly/HamptonsHolidayShop)

To participate sign up at the link to receive a Hamptons Holiday Shop email and show it as you checkout.

For more information, participating retailers and restaurants and special offers please visit:

[bit.ly//HHSeventinfo](https://bit.ly//HHSeventinfo)

**SOUTHAMPTON  
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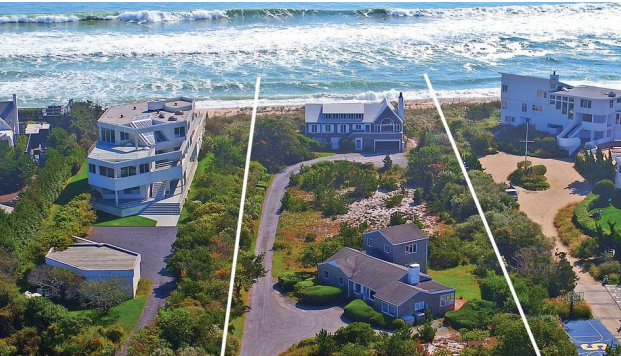
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*#1 Top Producing Team  
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# Hamptons Holiday Shop

*By Jessica Mackin-Cipro*

*Photo by Eric Striffler*

This holiday season is all about the spirit of giving. The East End offers a chance to support local business, communities, and the hospital, all of which have seen a difficult year. The Southampton Hospital Foundation has launched an initiative called Hamptons Holiday Shop, as a way to encourage residents and visitors to shop local.

Businesses from Westhampton to Montauk are participating in this effort to boost business for local retailers while fundraising for Stony Brook Southampton Hospital and the future East Hampton Emergency Department.

“We’ve had a longstanding relationship with Stony Brook Southampton Hospital. Every year Wölffer Estate Vineyard supports the hospital’s summer gala so we were thrilled when they asked if we wanted to participate in their first Hamptons Holiday Shop,” said Joey Wölffer, the co-owner of the vineyard and owner of Joey Wölffer boutique. “My fashion boutique that specializes in women’s clothing and accessories will also be participating and in addition, we’re offering a 10 percent discount to Hamptons Holiday Shoppers.”

“Southampton Hospital has continued to be an integral part of our community and having a local restaurant for ten years now we have become a second home for all of the doctors, nurses, and year-round families,” said Gabby Karan de Felice, the owner of Tutto Il Giorno. “When the pandemic first started in March, our amazing chefs provided free meals to all first responders and healthcare workers.”

Gabby’s mother, Donna Karan, the owner of Urban Zen,

also started a Uzit program where “she had health practitioners trained in palliative care and nutrition to help support those that were admitted to the hospital,” said Karan de Felice. “Since moving my family out East year-round Southampton Hospital has become our local hospital.”

Additional shops and restaurants participating include Hamptons Coffee Company, Hampton Jitney, Kirna Zabête, Alice & Olivia, The Monogram Shop, Bonne Nuit, Hampton & Dune Furniture & Accessories, J McLaughlin, Golden Pear Café, Ed’s Lobster Bar, Matriark, Tenet, Janet O’Brien Caterers and Events, Set Point Tennis, Elegant Affairs Catering, the Southampton Inn and Claude’s Restaurant.

“Businesses in our communities were hit hard by the pandemic, so we want to do everything we can to support the communities we serve,” said Robert Chaloner, the chief administrative officer for Stony Brook Southampton Hospital. “This initiative will also help the hospital raise funds and stay prepared and ready for any [COVID] surges that we may see. It will also push us further along in our campaign to build a new and much needed East Hampton Emergency Department.”

Proceeds from participating businesses in East Hampton will help raise funds towards the building of a new East Hampton Emergency Department.

“The East End community has evolved because people are finding it so important to help others during this time. It has become more about the ‘we’ than the ‘me’ as we have faced this crisis as a community,” said Karan de Felice.

To take part in this giveback initiative, shoppers must show

an email from the foundation at checkout. A percentage of the proceeds from each purchase will go to the hospital.

“It’s important to shop local because it shows that our community is nurturing locally owned businesses,” said Wölffer. “It gives the neighbors a chance to connect, grow, and thrive together.”

“Shopping local supports the local business owners and entrepreneurs year-round, it is these people who help each other and hold our community up,” said Karan de Felice.

The goal is to continue the hospital’s mission to deliver first-class healthcare to residents and visitors to the area. Chaloner also urges the importance of shopping local this season.

“With the holidays nearly upon us, I know how easy it is to shop online at the push of a button, but this year especially, please consider whether a local business may fulfil your need just as well, if not better,” said Chaloner. “As always, we are relying on this amazing East End community to come together and help us support each other and I’ve no doubt that once again, they will come through for us.”

“With all of the obstacles and drawbacks this year, my friendships, family, and our East End community is where I find comfort through these difficult times,” said Wölffer. “I’m proud of my home, my people, and I am inspired by fellow entrepreneurs that have found ways to adapt by developing innovative ideas to continue to grow and partner with each other.”

The initiative runs through December 31, to sign up for the email, visit [www.bit.ly/HamptonsHolidayShop](http://www.bit.ly/HamptonsHolidayShop). To see which retailers are involved in Hamptons Holiday Shop, visit [www.bit.ly/HHSeventinfo](http://www.bit.ly/HHSeventinfo).





# Jaime Lopez Catches A Wave

New Book Captures Hamptons Artists

By Bridget LeRoy

Artists capture moments of light, of truth, of perspective. Jaime Lopez, a Peruvian-born photographer who lives in Sagaponack with his family, decided to capture the artists themselves.

The result is “Hamptons Artists: The Current Wave,” a book filled with images of 48 local artists whom Lopez has immortalized in portraits of both them and their work. The text for the book was written by Coco Myers of the folioeast gallery in East Hampton.

When he first opened his studio in Sagaponack, after years in the fashion magazine photography industry, “I figured that I would do personal projects like photographing the farmers of Sagaponack, but I asked Coco Myers, who represents my fine art photography, if I could photograph one of her artists instead,” said Lopez. That portrait became two, then six, “then I realized I had something, so we kept going and all of a sudden I had a small layout.” Soon, Lopez and Myers “had a book in our hands,” he said.

“I often accompanied Jaime to these shoots, which were such fun,” Myers said. “The photos were so intimate and revealing and uplifting. Jaime makes everyone comfortable.” The text includes quotes from the artists and “a little blurb about them,” said Myers. “We self-published a short run of books and decided to have an event to present them.”

That became an event at Ashawagh Hall in Springs, curated by Myers. The book sold out, and a new printing is in the works. James DeMartis is one of the Hamptons artists captured by Lopez. “I think the reason the portraits are so successful, intimate, and revealing of each of us is because Jaime has a way of working without the pretense of photography,” DeMartis said. “He is conversational and laid back. He has a curiosity, interest, and casualness that allows us as subjects to ease comfortably into our natural skin.”

Lopez provided that ease by meeting the artists, having a conversation and a cup of coffee, and asking them “to play for the camera. Artists are visual people so they understood the camera. The rest was up to the photography gods,” he said.

As the project progressed, it became more than an interest to Lopez. It became a mission. “I wanted to create a document of who we were while here during these years — a legacy for others to enjoy and appreciate, I felt I owed this to the artists themselves, and their art.”

And even beyond that, Lopez found his own photographic art developing in the process. “I rediscovered photography in its essence,” he said. “This project made me more curious about these artists and how they may be in front of a camera. I experimented like I had in the beginnings of my passion for photography. My ‘a-ha’ moment was that after all these years, this rediscovery was possible.”

And along with that came a mission to give back to the community, something which Lopez had already been mulling over for years. “I kept thinking, ‘How can I give back to my community?’ A fireman? Too late. An emergency medical technician? I wouldn’t be good at it. Then I realized it would be better do what I could do well. The book was the answer.”

Limited editions of the book are available at Golden Eagle in East Hampton, Sylvester & Co in Sag Harbor, and the Parrish Art Museum in Water Mill.



Photos courtesy Jaime Lopez





# I Am Arbesu

## Christiane’s Journey to Cuba

By Jessica Mackin-Cipro



Photo by Lisa Tamburini

“I Am Arbesu,” a film by Christiane Arbesu, chronicles the filmmaker’s journey to Cuba to discover family after being separated by politics and geography for 55 years. The documentary, which is equal parts heartwarming and heartbreaking, focuses on the love of a family that is stronger than generations of border restrictions. It’s a story about Arbesu discovering her land, her heritage, and reuniting with family. “My father was the first ambassador of Cuba to Indonesia,” said Arbesu, who now resides in Hampton Bays where she has lived the past 17 years. Her family left Cuba in 1962 to escape communism, seeking political asylum in Canada. “My dad and my mom realized the country wasn’t going in the direction that they had hoped.” “He started finding out that most of the posts had gone to the communists and he wasn’t a communist — it’s not what he had fought for. My parents made the painful decision to leave the country with my three sisters,” Arbesu continued. The former diplomat, his wife, and three young daughters defected, heading to Montreal while leaving behind parents, siblings, and cousins. Arbesu was born six months later in Canada. Communication with family in Cuba was limited over the years. “I just had my three sisters, my brother, and my parents,” she



Christiane Arbesu filming in Cuba.

said. “I would hear about my family in Cuba and I always wanted to meet them. Because of my dad’s affiliation with the government it wasn’t the smartest idea for me to go to Cuba... I never even dared to go.” When President Barack Obama opened up relations with Cuba in 2016, “I jumped at the opportunity,” she said. She knew that she wanted to visit once it was safe and legal to do so. She planned the trip a month in advance and scheduled to meet her cousin Mimi, her paternal aunt’s oldest daughter. “The second I landed it was just this incredible feeling of love,” she said of their meeting in the airport. “It was like we knew each other forever. We just loved each other instantly.” She admitted having feelings of trepidation when she first set out on this journey, but was also simply excited to meet her family and discover the land her family was from. “I had no idea what I was going to walk into. I didn’t know how they would receive me.” She has since made the once-forbidden trip multiple times. The film, shot in true cinéma-vérité style, portrays a genuine love of family. From Arbesu’s meeting in the airport to her travels to meet both sides of her family in Havana, where her father and sisters were born, and her mother’s birthplace of Camagüey. “It’s like an explosion of feelings. And yes, it’s so profoundly sad because we lost so much time,” Arbesu said in the film. Discovering Cuba was eye opening for Arbesu. “I had no idea that it was literally preserved back to the 1950s, that was quite surprising,” she said. “It was also very inspiring, because it made

me believe that some things from the past can still retain their quality and be preserved. There is a respect in that country for old things. There is no disposable society. They can’t afford to be. Nothing gets thrown away, everything gets used.” Since 1962 there has been a U.S. embargo on almost all exports. While restrictions have eased in recent years, visitors to Cuba have described it as going back in time, where many of the cars that drive the streets are from the 1950s, kept running out of necessity. A telling moment in the film is when family members huddle outside for a Wifi signal to contact family members in the United States. Technology is years behind, but, Arbesu says, while Internet and goods are hard to come by “there has been progress.” The film itself has been screened in 19 film festivals including the Cuban American Film Festival, Philadelphia Latino Film Festival, Chicago Indie Film Awards, and Montreal Independent Film Festival. It has won many awards, such as Best Latino Short Film Award at Latino Film Market and third place documentary short at the United Latino Film Festival. “I’ve always been interested in telling people’s stories,” said Arbesu. Recently she worked on producing videos for Stony Brook Southampton Hospital and the Ellen Hermanson Foundation’s virtual benefits as a way to give back to the community. “Everyone has a story,” said Arbesu. “Every story is interesting. I’d like to inspire younger generations to share what you see and what you feel.”

# ‘Chicago 7’ EP Ryan Smith Talks Film

By Jessica Mackin-Cipro



Ryan Smith in Sag Harbor. Photo by Allen Cheney

When “The Trial of the Chicago 7” was filmed there was no indication of how relevant it would be at the time of its release. The year 2020 has seen its share of unrest in the United States, not unlike the late 1960s. Over Zoom, we spoke with Ryan Smith, an executive producer on the film, the President of Production & Development for Streamline Global. Part of his role was to find the funding to green-light the project. “These guys were renegades, they really had to risk so much to do what they did,” he said of the film’s subjects. The plan was to release the film just prior to the 2020 presidential election, but the parallels in the film to the 1960s is something that could not have been predicted. The film, which features an ensemble cast that includes Sacha Baron Cohen, Joseph Gordon-Levitt, and Michael Keaton, takes place at the 1968 Democratic National Convention in Chicago where riots broke out. Over the course of five days and nights, rallies, demonstrations, marches, and protests took place on the streets of Chicago, most objecting to President Lyndon B. Johnson’s policies on the Vietnam War. Hundreds of protesters and police officers were injured. The event was later characterized as a “police riot” by the U.S. National Commission on the Causes and Prevention of

Violence, and a federal grand jury indicted eight demonstrators and eight police officers. The Chicago Seven were charged with “conspiracy by protesters to cross state lines to incite a riot.” “The casting was absolutely brilliant,” said Smith. The film was written and directed by Aaron Sorkin. Sorkin wrote the screenplay in 2007 and there were plans for Steven Spielberg to direct. Following the 2007 Writers Guild of America strike, budget concerns forced Spielberg to drop out. Sorkin was announced as director in 2018 and filming took place in Chicago and New Jersey in 2019. “I’m a huge fan of Aaron Sorkin. It’s an absolute dream to have an EP credit on one of his projects,” said Smith. “He is such a beautiful storyteller, an authentic storyteller, and amazing writer... He’s as talented of a writer as he is a director.” “It’s wild because this film was one that was being put into the traditional studio system,” said Smith. The film was originally slated for a theatrical release by Paramount Pictures, but the distribution rights were sold to Netflix during the COVID-19 pandemic. “In a non-COVID world this film would have come out on 3,000 screens with a wide theatrical release.” “The unbelievable Netflix stepped up and saw an opportunity to help this film find its audience in a timely fashion,” said Smith of the film, which began streaming digitally on October 16.

“Chicago 7” was able to stay on its original timeline, released prior to the 2020 election. It has received positive reviews from critics, who have praised the performances and screenplay. For Smith, the film says a lot about “politically where we stand in this country, socially where we stand in this country — with people caring and wanting their voices to be heard and standing up for causes they believe in. With all of that combined, in the middle of a pandemic, I really don’t think there’s a better story that people can find inspiration in and through.” The film serves as a way to touch lives and impact culture. Smith believes the film offers “a reminder of role models or examples from the past of people who fought for what they believe in and for their voices to be heard.” “I hope the film will stay as relevant to people in years to come as it is today,” he continued. “I think it’s a great reminder, it’s an inspiration, it’s a wonderful piece of content to look at as we question whatever our beliefs may be: politically, socially, religious. I do believe people should fight for what they believe in and I believe they should stand up and allow their voices be heard because that’s the point of life. Anytime I can find content that achieves that goal then it’s content that I want to put my name behind and push and try to bring out.” “The Trial of the Chicago 7” is available for streaming on Netflix.



# Meet James Lane

The goal of James Lane Post is to give back to the community, to celebrate journalism, and to tell the stories that uplift the East End — the place we love and call home.

When the COVID-19 pandemic hit in March, as journalists we watched in horror as we did our best to keep the public informed, all while navigating uncharted waters.

What we discovered was the coming together of a community like never before. East Enders were there to help their neighbor. From donations to local food pantries, obtaining PPE and meals for hospitals, to delivering groceries to those who were too at risk to leave the house, everyone worked together to make this difficult time a little easier for those who needed help. We have witnessed an abundance of good behind the scenes to aid the greater community. We are here to shine a light on these stories.

James Lane Post will cover East End life. The content in both our digital and print publication will appeal to all East Enders, each issue — written by award-winning journalists — will include style, dining, arts & culture, real estate, events, philanthropy, and act as an overall guide to what’s happening on the East End. We are here to be a resource to the community.

“The name was inspired by the lane that overlooks Town Pond in East Hampton. James is also my father’s name. He co-founded the Independent Newspaper in 1993 and has taught me everything I know about this business,” says Jessica Mackin-Cipro, Co-Publisher and Editor. “My husband, Joe Cipro, and I were also married on James Lane. I felt like the name represented us, and the community, well.”

Jessica was previously the Executive Editor at The Independent Newspaper. She has won numerous journalism and social media awards, and recently led The Independent to the wins of almost every major New York Press Association (NYPA) award in 2019 including Newspaper of the Year, Stuart C. Dorman Award for General Excellence, and the Past Presidents Award for General Excellence. As a Springs School and East Hampton High School alum, she is rooted in the East End community, has a great knowledge of the area, and hopes to continue serving the community through James Lane Post.

Ty Wenzel, James Lane’s Marketing Director and Co-Publisher, has been a fashion editor at Cosmopolitan Magazine and a fashion coordinator for Bloomingdale’s. She was also a writer for countless publications including the The New York Times and New York Post and has published a memoir. She is an award-winning writer, designer, and was previously the Marketing Director at The Independent. Prior to The Independent, she was the Senior Marketing Director for Corcoran on the East End and will be leading the real estate section of James Lane Post with profiles and features about real estate professionals, builders, interior designers, and landscapers that make the East End the beautiful region that it is.

“I have been in the real estate scene on the East End for a decade and have a sincere passion for the sector that makes us all drool with the architecture, design, and landscapes,” says Ty. “My goal has always been to bring that to life in some way; James Lane Post will bring the beauty of the region to life with my experience as a writer and designer for every denizen of the Hamptons, whether they are summer visitors, year round, or new transplants. In today’s atmosphere, we can all use more beauty in our lives.”

Christine Prydatko joins James Lane Post as SVP of Business Development. Christine, a branding expert, is a partner in Simple Vodka, a spirits brand with a giveback model that provides 20 meals for each bottle sold to those in need through local and national hunger relief organizations. She is a member of the World Economic Forum among other communities and has worked extensively on events, sponsorships, and partnerships.

“Through events, I’m excited to create something intimate for the community we love,” she says.

As deemed safe, James Lane Post will host intimate, curated events across the East End. For our launch, we are proud to be part of community initiatives like Southampton Hospital’s Hamptons Holiday Shop, the Holiday Farm Lights Tour at Spirit’s Promise Equine Rescue in Riverhead, and the East Hampton Chamber of Commerce’s 28th Annual East Hampton B&B, Inn, Restaurant & Attraction Tour.

The James Lane team is delighted to be working with contributing writers, photographers, editors, colleagues, and friends like Bridget LeRoy, Zachary Weiss, Heather Buchanan, Lisa Tamburini, Rob Rich, and Nicole Teitler. You can find their wonderful work in the pages of this issue. We hope to continue to grow this community of great talent in the coming months.

The e-commerce portion of our website — [www.jameslanepost.com](http://www.jameslanepost.com) — will eventually be used to promote the East End’s small businesses by selling a selection of items. James Lane branded handmade items, currently available, include artisanal soap and jewelry. A James Lane jam and seasoning salt has been created by Chef Joe Cipro — a private chef who previously worked in the kitchens of Topping Rose House and Della Femina Restaurant. Free delivery will be offered on the East End. You can find James Lane at the Holiday Artist & Makers Walk in East Hampton on December 18 to 20 and on our website [www.jameslanepost.com](http://www.jameslanepost.com).

We want to take our combined expertise and create something beautiful and resourceful . . . to tell the stories of those who are helping the community and celebrate the diversity of the East End. We have a deep love and respect for the East End as our home.

We hope you’ll read along. And we wish you and your loved ones a happy and safe holiday season.

– The James Lane Post Team

*We dedicate this issue to all of those lost in 2020 and in loving memory of  
Edward Cipro & Özay Batirbek*



Grab a coffee (or tea) and a copy of James Lane Post. Tag @jameslanepost in a photo with our inaugural issue and our favorite will win a James Lane gift basket.

## James Lane Holiday Playlist

*By Christine Prydatko*

- All I Want For Christmas is You – **Mariah Carey**
- O Holy Night – **Josh Groban**
- White Christmas – **Bing Crosby**
- Feliz Navidad – **Jose Feliciano**
- It’s Beginning to Look a Lot Like Christmas – **Michael Bublé**
- Rockin’ Around The Christmas Tree – **Brenda Lee**
- Silent Night – **Frank Sinatra**
- Where Are You Christmas? – **Faith Hill**
- Have Yourself a Merry Little Christmas – **Christina Aguilera**
- Chanukah Song – **Adam Sandler**
- I Saw Mommy Kissing Santa Claus – **The Jackson 5**
- Frosty The Snowman – **Ella Fitzgerald**



James Lane presents the Daisy by Hampton Daze necklace. We will donate 50 percent of proceeds from the sale of this necklace to local East End food pantries. Shop two styles at [www.jameslanepost.com](http://www.jameslanepost.com). Wear it while listening to this playlist on James Lane Post’s Spotify. For more gifts that giveback, see our gift guide on page 13.

## Daisy By Hampton Daze Mix

*By Jessica Mackin-Cipro*

- On a Bicycle Built For Two – **Nat King Cole**
- Elenore – **The Turtles**
- The Sound of Silence – **Simon & Garfunkel**
- San Francisco (Be Sure to Wear Some Flowers In Your Hair) – **Scott McKenzie**
- California Dreamin’ – **The Mamas & The Papas**
- Wildflowers – **Tom Petty**
- Where Do The Children Play? – **Yusuf/Cat Stevens**
- Sunny Afternoon – **The Kinks**
- Build Me Up Buttercup – **The Foundations**
- Be My Baby – **The Ronettes**
- Feeling Good - **Nancy Sinatra**
- Strawberry Fields Forever – **The Beatles**
- Summer in the City – **The Lovin’ Spoonful**
- Les Champs-Elysees – **Joe Dassin**
- Tomorrow Never Came – **Lana Del Rey, Sean Ono Lennon**
- Calm Like You – **The Last Shadow Puppets, Alex Turner, Miles Kane**

# James Lane POST

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# Kiss & Tell: Imaginary Lover

By Heather Buchanan

I sit mesmerized by my cup of coffee, slowly stirring in uncertainty. Then I feel his arms wrap around me, his warm breath on my neck, and I lean back and rest my head on his barrel chest. “It will all be okay babe,” he assures me. A visceral calm melts down my spine, and I exhale.

Slowly, from far away I hear a beeping sound that gradually gets louder and louder. Noooooo!

I reluctantly emerge from the dream, take in my empty bed, the Buddhist book tossed in frustration at the red wine bottle and a splattered crime scene across the room.

Female fantasy has always inhabited a rich dreamscape but in times of heightened anxiety proves even more enticing. *Imaginary lovers never disagree, they always care, they’re always there, when you need satisfaction guaranteed.* I have had an amazing imaginary lover in my life who sends

flowers, writes thoughtful cards and always assures me I never look fat in any outfit (well sometimes his judgement is questionable.) He always turns me on, has my back and slips into my subconscious easier than Jung on Quaaludes.

The desire for love in the time of Corona is statistically off the charts. Tinder saw its highest number of swipes for a single day recorded at more than 3 billion on March 29. But with all the work from home and social isolation and lack of cultural, music, art, or live events let alone even ability to belly up to a bar and chat up a stranger, we are romantically stymied.

The only use I have had for my stiletto heels was to puncture a can of tuna fish when I couldn’t find a can opener. My curling iron has gathered dust, the perfume scent I emanate is watermelon hand sanitizer, and the

conversations around consent have to do with masks and outdoor dining. We are rife for misunderstandings. Adhering to safety precautions may be misinterpreted as lack of attraction or a group gathering a lack of respect.

In this new world we are redefining relationships. Six feet used to be where a man reached the sky and now it is the space in between you and your date. The question isn’t if you want to spend the night but a two-week quarantine. And with everyone on edge, there is even less tolerance.

One guy gave up on a new romance because his date always brought to the park the worst flavors of White Claw. Another woman gave thumbs down to a man when she noticed on the video chat a metal sculpture where LOVE was spelled out in bullet holes.

At a certain age all the dating tech-

nology does not play in your favor. I recently was propositioned for a Zootie. Look, I am a romantic and proficient at many different positions from the Kama Sutra but not familiar with a Zootie. Does it have something to do with a virtual foot rub or maybe the Australian zoo live feed of the adorable Koalas? Apparently, it is a Zoom booty call.

Puhlease, do I want to be bothered late night after copious amounts of Kava Kava, Gaba drops and enough Calm magnesium to sedate an elephant? (note the switch to homeopathic remedies after the Thich Nhat Hanh pinot noir incident.)

For those us who find soft candlelight and an 800-thread count sheet to cover unfortunate body parts as a key to our come-hither attraction the thought of a video call with all its poor lighting and bad angles at any hour is horrifying.

But at the end of a pandemic day don’t we crave a deeper connection? As intimacy is a prerequisite for a successful relationship, are we willing in these times to be vulnerable? Are you open to the pain of rejection when you are already walking on broken glass?

I think we are craving something meaningful in real life. A meeting of the minds and bodies which does not require perfection but does require authenticity and compassion. We want to be touched and seen and heard and held and valued and cherished and desired and loved, preferably in flattering natural light.

Because when the future is not guaranteed, today is more precious than ever. So, my future IRL babe, if by chance flowers arrive on my doorstep, try not to be jealous, because *imaginary lover, you are mine anytime.*

You can send comments to kiss-andtellhb@gmail.com.



The inaugural Healthy Steps For Healthy Pets. Photo by David Warren, Veterinarians International

# Veterinarians International

## Raises Funds and Awareness

By Nicole Teitler

The global health crisis is at the forefront of everyone’s mind right now. In particular, the connection between animal and human health. But one non-profit has been focusing on the linkage between species for over six years, and today its work seems more important than ever.

Veterinarians International, a non-profit founded in 2014 by Dr. Scarlett Magda, is on a mission to enhance the well-being of both animals and their communities on a global scale. Based out of New York, with a heart in the Hamptons, the network of veterinarians and animal welfare specialists cares for both wild and domestic creatures across the world. They are currently on the ground in Chile, Guatemala, Liberia, Sri Lanka, and Kenya as they provide education and veterinary aid to specialists who care for domestic animals, rescued chimpanzees, baby elephants, and other livestock.

Prior to the COVID-19 pandemic, the link between human and animal health wasn’t as much of a concern. However, in light of the current plight of the world there seems to be a lens on the way humans interact with the animal kingdom at large.

“The human animal bond is an integral component to our wellbeing. I am pleased to incorporate behavior modification into Veterinarians International’s programs. We are not only preventing and eliminating dis-

ease in both animals and people, but enhancing welfare for all,” said Veterinarians International founder and president Dr. Scarlett Magda.

After being forced to cancel its annual, in-person summer gala, an event that raises the majority of funds needed to carry out year-round programs, VI decided to hold its first digital event in the form of a walk-a-thon. The inaugural Healthy Steps For Healthy Pets invited supporters, and their four legged companions, to step it up virtually all around the world as they raised funds and awareness for the organization.

The month-long campaign began on September 3 and concluded with a half mile walk, from their respective locations, on October 3, where participants donned a special event day sticker, t-shirt, and even a bandana for their pets. It not only encouraged a healthy bond between humans and their companions, but it created a new community of support. Through social media, VI was able to engage an audience from Austin, Texas to Alberta, Canada and numerous locations across the globe.

“Our healthy steps for healthy pets walk-a-thon was a success in that we were able to gather support from animal lovers all over the world,” Dr. Magda said.

Meanwhile, a small group gathered at The Baker House 1650 in East Hampton for a socially dis-

tant gathering where guests walked to the beach before enjoying a brief ceremony and light bites. Top winners were awarded a photoshoot with famed photographer Steven Klein, a two-night stay at The Baker House, and a virtual cooking class with Chef David Burke.

In total, the event, both virtual and in-person, raised \$49,500. Unfortunately, despite the inventiveness and quick ability to adapt to the change in times, it was short of the annual \$250,000 goal.

“Given that it was our first virtual event, we did not succeed in meeting our goal of \$250,000 to support our programs,” Dr. Magda explained. “We have wild animals, including baby elephants and leopards, caught in snares or injured from gunshots that need immediate attention. Support will go towards providing immediate care for these innocent beings while working with governments and communities to mitigate human wildlife conflict.”

With hopes to raise continued awareness, and support, in December Veterinarians International will launch a new series of video chats that aims to bridge the gap between its audience and leading experts around the world. Actress Christine Evangelista, a VI Ambassador known for her roles in E!’s “The Arrangement” and AMC’s “Fear The Walking Dead,” will lead the discussions. Each video



Actress Christine Evangelista, a VI Ambassador. Photo courtesy Veterinarians International

will be between five and 15 minutes long. Experts will share stories and insights with the public on the topics of wildlife or veterinary care. The talks will be available to watch via social media channels and the organizations website and plan to continue weekly for the foreseeable future.

“These video chats are a chance for us to connect with the public on a more intimate level,” Dr. Magda said. The social media based talks are a chance for VI to give back to the

community by providing free, fun, and educational information. “We’re thrilled to launch our video series with our ambassador Christine Evangelista. She has been a longtime supporter of VI. Her heartfelt dedication to our cause will breathe fresh, new energy into these stories that we hope will resonate with our audience.”

Learn more about Veterinarians International by visiting [www.vet-sinternational.org](http://www.vet-sinternational.org) or follow on social media @VetsInternational.





# Holiday Farm Lights

## Tour At Spirits Promise Rescue

By Jessica Mackin-Cipro

Photo courtesy Spirit's Promise Equine Rescue

Spirit's Promise Equine Rescue in Riverhead is celebrating the holiday season with a special Holiday Farm Lights Tour starting December 3, held on specific dates throughout December. The tour will last 30 minutes and guests will enjoy whimsical light displays, visit Santa's Workshop and interact with Santa's Reindeer.

Spirit's Promise is a community-based horse rescue that rehabilitates horses and supports equine therapy and recreation services for children and adults. It's located on a 4.5 acre farm on Sound Avenue near Wildwood State Park, and the farm is home to over a dozen horses in addition to goats, pigs, cows, ducks, and a turkey.

The tour will be held outdoors and social distancing and masks are required at all times. The illuminated outdoor charity walking tour is sponsored by DXA Studio.

This year Spirits Promise also celebrated its 10 year anniversary. "We are incredibly grateful to all our staff, volunteers, members, guests, and donors since October

2010. We wouldn't be where we are today without all of your continued support!" said owner and founder, Marisa Striano.

The cost is \$22 per car, or \$18 per car for early birds. Pre-registration is required and can be done by visiting <https://bit.ly/3jTnSSZ>. For more info on Spirit's Promise Equine Rescue visit [www.spiritspromiserescue.org](http://www.spiritspromiserescue.org).



Photo courtesy East Hampton Historical Society

# A Hometown Holiday

For the past 35 years over Thanksgiving weekend, the East Hampton Historical Society has rung in the Holiday Season in style.

This year, in lieu of its annual cocktails at Maidstone Club and House & Garden Tour, the Society encourages the community to "experience the sights and sounds of the season by taking a stroll down Memory Lane, to a bygone era of simpler times, steeped in local history."

For one night, Saturday, November 28, Mulford Farm will be transformed into a holiday wonderland for Aglow: A Holiday Experience. The evening, which takes place from 4 to 8 PM, will include a self-guided tour of historic Mulford Farm, caroling at the Hedges-Edwards barn, Santa Claus on his sleigh, and an opportunity to take a selfie at the magical "Winter Wonderland" and bring home take-away children's crafts.

"The East Hampton Historical Society invites you to celebrate the simple joys of the holiday season and stay connected as a community during these times. From our family to yours, please join us for a Hometown Holiday," said Maria Vann, executive director of the East Hampton Historical Society.

"Be sure to check out our holiday pop-up shop for the perfect East End holiday gift!" said Cristoff Shay, the historical society's Senior Director of

Advancement & Experience. Hot cider and Hamptons Aristocrat cookies will be also be served.

Over at the Thomas & Mary Nimmo Moran Studio, there will be a special holiday exhibit, a Victorian Christmas, starting Sunday, November 29. Upon entering the National Landmark from 1884, you will find a majestic holiday tree, illuminated in lights and adorned with hundreds of precious, vintage glass ornaments.

Wander through Christmas past at this 19th century Christmas celebration. The exhibit will feature festive décor, period clothing, antique postcards, beautiful silver, and period toys.

The cost for Aglow is \$10 per adult and \$5 for children under 16. Pre-registration is required and timed tickets are limited to 38 guests per half hour.

Victorian Christmas at the Moran Studio will be held Sunday, November 29, from 11 AM to 2 PM, and Fridays and Saturdays, December 2 to 19, from 11 AM to 5 PM. Tickets are \$5 per person. Visitors are limited to eight people per half hour.

Due to COVID-19 regulations, visitors over the age of two are required to wear masks and must follow social distancing protocols. Tickets will be refunded due to any unexpected public closure.

Visit [www.easthamptonhistory.org](http://www.easthamptonhistory.org) for tickets.



Photo by Lovis Ostenrik

# Watermill Auction

The Watermill Center, the interdisciplinary laboratory for the arts and humanities, is partnering with Artsy to launch its first ever Autumn Benefit Auction, benefitting The Center's year-round Artist Residency and Education Programs, running through December 9.

Following its closure in March due to COVID-19, The Watermill Center has had to suspend majority of its Artists-in-Residence for 2020, and for the first time in nearly thirty years, has had to cancel its International Summer Program and annual summer benefit and auction.

"This is our first major fundraising effort since we've reopened," said Micah Bozeman, Auction Director and Director of Visual Arts at The Center. "We've managed to stay afloat during the past six months thanks to our generous donors, but in order to remain open, we need to recover from not being able to host our An-

nual Summer Benefit & Auction this past July."

The Autumn Benefit Auction highlights the work of more than twenty alumni of The Watermill Center's International Summer Program, Artist Residency Program, and Inga Maren Otto Fellowship, including artists such as Artistic Director Robert Wilson and alumni Davide Balliano, Dawn Kasper, G.T. Pellizzi, Lars Daniel Rehn, Marina Rosenfeld, Mary Mattingly, Shaun Gladwell, Tahir Carl Karmali, and 2021 Inga Maren Otto Fellows Ville Andersson and Duke Riley, amongst others. The auction also features work from artists such as Marina Abramovic, Ai Weiwei, Daniel Arsham, Michael Dweck, Frank Gehry, and Anish Kapoor.

For more information, including how to bid, visit [www.watermillcenter.org/events/auction](http://www.watermillcenter.org/events/auction).

# Bay Street Auction

Bay Street Theater will host a Virtual Holiday Silent Auction, open to the public beginning Sunday, November 22, through Tuesday, December 1, Giving Tuesday, a day dedicated to a global generosity movement.

"This year's silent auction features so many exciting items and experiences for people to bid on!" said Bay Street Executive Director, Tracy Mitchell. The auction includes "items such as a Vespa scooter, tickets to see Billy Joel in concert, a signed guitar from Jimmy Buffett, yachting excursions, travel packages, local tours, and

so much more."

One-of-a-kind collectible items and experience packages have been provided by a list of celebrities, including Billy Joel, Jimmy Buffett, Betty Buckley, Melissa Errico, Ben Vereen, Alan Zweibel, Omar-Lopez Cepero, and Arianna Rosario. Additional donors to the Virtual Holiday Silent Auction include Barton & Gray Mariners Club, Air Hamptons, American Hotel, Hampton Motorsports, AgeFocus Med Spa, In Home Sag Harbor, Unlimited Earth Care, and Viking Cruises. Visit [www.baystreet.org](http://www.baystreet.org).

# East Hampton's B&B Tour

The trees will be trimmed, holiday décor abundant, and you may want to break out into a carol as the East Hampton Chamber of Commerce presents its 28th Annual East Hampton B&B, Inn, Restaurant, & Attractions Holiday Tour on Saturday, December 5.

Festivities will be held at participating locations at noon, 2 and 4 PM. Immediately following, guests will head to participating food and beverage destinations from 5 to 9 PM. Some of this year's holiday destinations include The Baker House 1650, White Fences Inn, and The Maidstone Hotel, among others.

To adhere to New York State COVID-19 safety mandates, no more than 20 to 40 visitors will be permitted at each destination. Admission is \$15 online before December 1, and \$20 following. Online reservations are required. A full list of participating locations will be updated weekly on [www.easthamptonchamber.com](http://www.easthamptonchamber.com).

# Mind Offline

Mind Offline and Hamptons International Film Festival are collaborating on a purpose-driven, eco-friendly shopping experience in East Hampton. Located at HIFF headquarters on Newtown Lane, the holiday pop-up will feature handmade artisanal goods, maker kits, giveaways, and socially-distanced workshops with a portion of every purchase going to HIFF's Air, Land and Sea environmental film category.

"When I realized we may not be able to do some of our usual programming and fundraisers to support the Air, Land and Sea environmental category this year, we had to think outside the box," said Nicole Delma, the founder of Mind Offline and Air, Land and Sea. "We all have to be creative during these uncertain times and find new ways to give back to Mind Offline's mission to help people do just that."

"We have a great history of collaborating, and Nicole's new venture furthers our mission to alter climate change by providing environmentally friendly products for the whole family," said Anne Chaisson, the executive director of HIFF.

Mind Offline's maker kits offer patrons the opportunity to paint their own holiday dessert plates or mugs, learn how to block print dinner napkins, create flower press greeting cards, felt natural soap, and more.

Special signature kits by Susan Rockefeller and Monica Frisbie of Donna Karan's Urban Zen will be coming soon.

# Holiday Bazaar

The Roundtree, Amagansett is hosting a chic Holiday Bazaar, taking place December 5 and 6, from 10 AM to 5 PM. The intimate shopping experience within the hotel's new heated winter garden will provide access to luxury fashion, jewelry, and homeware purveyors. Enjoy pours of luxury vintage champagne, Rare, while perusing items from brands including Wine Access (where all proceeds will benefit Springs Food Pantry), Frette, Clarissa Bronfman, and more. Adding some sweetness to the experience. Pastry-chef, Francois Payard, will provide specialty hot chocolate and treats.



# A Series on Mental Health

## OLA partners with Allura Leggard

By Jessica Mackin-Cipro

“People disregard mental health issues for many reasons, including the fact that they’re not always visible,” said Lily Crane-Newman, one of the participants in a series of short videos, directed by Allura Leggard, meant to shine a light on mental health, commissioned by Organización Latino-Americana of Eastern Long Island.

“We are building programmatic offerings that will help support and activate young leaders from our community,” said Minerva Perez, OLA’s Executive Director.

“Directed and edited by Allura Leggard, 21-year-old African American Sag Harbor local, this is a series of short videos OLA commissioned from her after I saw some of her insightful work,” Perez continued. “We are lucky to have access to such talent and bravery.”

Leggard is currently a senior at Ithaca College. “My experience making the short films was amazing. I loved talking to all the people I made them about. It was hard listening to their stories because it was their own personal stories about their own mental health. However, I was so happy to be able to share their stories through film,” she said.

Featured in her first video in the series was Crane-Newman, a student from England living in Sag Harbor while she readies herself for a return to her education. In the short film, she goes on to describe her panic attacks and how she was “suffering in silence.”

“I had no idea how many other people were suffering in silence alongside me. The stigma around mental health leads people to blame themselves and feel isolated,” said Crane-Newman. “I believe if we all share our stories we can help each other feel less alone, more empowered, less vulnerable, and stronger.”

“We have made sure to include important information in Spanish and English,” said Perez. “This is a video that has been screened by mental health professionals who feel the explicit nature of this video is needed to break stigma and not soft peddle the pain and fear many of our youth are combatting — alone.”

Leggard described how “amazing it is when you capture a person’s story and the story turns out the way you envisioned it would. That’s how I felt once I finished all the edits on the videos.”

“I’m truly overcoming this hurdle,” said Jon Lopez, another student that took part in the series, which can be found on YouTube.

“Imposter syndrome took control of my college life as an 18-year-old freshman. At Georgetown University, I felt even more out of place,” he said in the film.

“In my mind, my classmates were valedictorians, winners of multiple scholarly awards, published authors, interns for prominent corporations or political figures. I was just Jon Lopez, a Mexican-American kid from the East End of Long Island,” he recalled.

He went on to explain that he took a leave of absence, stayed home from school, and used soccer as an outlet to keep himself healthy, strong, and at peace. “Exercise is my cathartic release,” he said.

“Now as a 21-year-old college student, I feel more determined than ever to obtain my degree and accept my place at Georgetown. I now know that I do belong there,” said Lopez.

OLA is committed to creating better access to mental and emotional health support for all East End youth regardless of ethnic background or language.

“We need adults, parents, schools, law enforcement, etc. to un-



Allura Leggard. Photo courtesy OLA

derstand what youth is facing — then and now with COVID,” said Perez. “We don’t want to speak for youth, we want to give them the mic and the platform to speak for themselves.”

In the story of Jade Stoute, another video in the series, she talks about leaving Trinidad for the East End.

“My friends don’t know how it is feeling stuck. This new place will give me time to adjust,” she said in the film. Each film ends on an uplifting and inspiring note.

“I think another reason I was so happy to be apart of this project was because I myself struggle with anxiety and used to have panic attacks when I was in high school,” said Leggard. “Hearing Jon, Jade, and Lily share their stories made me see how strong they all were to be vulnerable with me and share something personal, something that I would never do. They are all such incredible people and I am so happy that Minerva gave me the privilege to work alongside all of them.”

OLA urges that if you or someone you care about are struggling with a mental health crisis or emotional distress, to “talk it out with someone you trust,” like a trusted adult, school social worker, guidance counselor, or your doctor.

Important numbers that OLA has supplied include the Response Crisis Hotline: 631-751-7500, National Suicide Prevention Lifeline: 1-800-273-TALK or 1-888-628-9454 for Spanish, Conexión: A helpline in Spanish: 631-751-7423, Runaway Hotline: 1-800-RUNAWAY, DASH hotline for mental health and substance abuse: 631-952-3333, or text HOME to 741-741 to connect with a crisis counselor.

If you are unable to find help, OLA is available for referrals to mental health professionals. Call 631-899-3441.

### SHOP LOCAL THIS SEASON!

With the holidays upon us, let’s keep in mind that our wonderful community has been through a lot this year. Please shop local this holiday season.

Find beautiful keepsakes and pieces on James Lane Post and know that you are helping your community in addition to finding beautiful pieces your friends and family will love!

Go to [www.jameslanepost.com](http://www.jameslanepost.com) to start shopping now!

Happy Holidays from all of us at James Lane Post!



If you are a local retailer, restaurant or artisan, please contact [info@jameslanepost.com](mailto:info@jameslanepost.com) to inquire about selling your product(s) in the James Lane Post shop at [www.jameslanepost.com/shop](http://www.jameslanepost.com/shop). You must be local and willing to deliver upon sale for door-to-door service and deliver by mail.

Thank you!



# Alice Hope

## Priceless on Jobs Lane

Located in the former Chico’s at 8 Jobs Lane in Southampton, “ALICE HOPE: Priceless,” is a multimedia art “wind-stallation.” The artist’s work in this installation is created using accordions, chromed coat hangers, paper price tags, and strung can tabs. It’s all part of the Southampton Arts Center’s Storefront Art Project, presented in partnership with the Long Island Community Foundation.

“While assembling this installation, my query has been: What’s priceless? I hope for this unanswered question to be the subject of this installation, my first in a store front,” said Hope. “In our commodified world and in this commodified discipline, where value equates success, I’m aspiring to transform tens of thousands of blank price tags, a vast population of ephemera, into evanescence.”

The installation opened on November 5 and will remain on view for up to six months, or until the shop is once again occupied. SAC plans to continue to work with Morley Property Management on the project, providing willing landlords with vacant shops the opportunity to animate their windows with dynamic art installations.



Photo courtesy Southampton Arts Center

# Groundbreaking at The Center

The Bridgehampton Child Care & Recreational Center held a groundbreaking for its new building on Saturday, October 24.

The little farmhouse on six-acres, built in 1902, was donated to create The Center after a 1949 fire in a migrant camp tragically killed two children. According to The Center, it has long been outgrown to fit its needs.

What’s needed is more space to be able to better serve its youth and teens. The plan is to have a computer lab and a library. The new building will offer a community education space for groups to hold lectures or seminars and to hold its Thinking Forward Lecture Series. The space will also offer indoor space for its low-cost summer program during inclement weather.

The by-invitation ceremony, began with a brief history, given by The Center’s board of directors vice president Dan Rattiner. Speakers also included LT Governor Kathy Hochul, Assemblyman Fred Thiele, Olga Elsehany of the County Youth Bureau, County Legislator Bridget Fleming, Southampton Town Supervisor Jay Schneiderman, Southampton Village Mayor Jesse Warren, and The Center’s board members.

Children presented thank you posters to builder Buddy Wines of RLW4 Builders in Southampton, who will build the new structure.

The ceremony concluded with The Center’s Executive Director, Bonnie Michelle Cannon, putting on a hard hat, helming a large bulldozer, and making the first strike for the demolition.

“The outpouring of love and generosity from our community and New York State has been amazing. We are so grateful that The Center’s dream of a new building is becoming a reality,” said Cannon. “The New York State grant award truly gave us the momentum that we needed to raise the additional funds to build. Special thanks to Assemblyman Fred Thiele and Empire State Development’s Denise Zani who helped guide us through the process. Our children and families thank you. We are feeling blessed.”



Bonnie Michelle Cannon makes the first strike for the demolition. Photo by Kimberly Goff

Talks to rebuild the center began four years ago. A campaign for donations started at events like the Jazz for Jennings benefit, Topping Rose House holiday dinners, gospel concerts, the annual golf outing. The center also applied for and received two state grants.

For more information on The Center, visit [www.bhccrc.org](http://www.bhccrc.org).

# Finding Art

Two very artistic scavenger hunts were held on the East End this fall, offering a safe and socially distanced way to enjoy an afternoon, while experiencing some the area’s art hubs like the LongHouse Reserve in East Hampton and the Watermill Center.

The first scavenger hunt we took part in was Art Foray at LongHouse, curated and produced by local artist Scott Blue-dorn. The goal was to search the property for hidden art by artists including Brianna Ashe, Rossa Cole, Conrad DeKwiatkowski, Fitzhugh Karol, Laurie Labrecht, Mica Marder, Alexander Perez, and Almond Zigmund.



Almond Zigmund’s “Bubba” at LongHouse Reserve. Photo by Jessica Mackin-Cipro

Once found, guests were instructed to take a photo of the art, tag the artists name and #LongHouseArtForay, and post on social media. Doing this would enter the participant in a chance to win the art they had found.

The next art outing we embarked on was Art Quest during the Watermill Center’s Community Day on October 24. Visitors were given clues and a map to each of the 25 artworks located on the 10-acre property. During the day, light refreshments were served by Hampton Coffee and Milk Pail Farm and live music was provided by Native American Flutist Eric LaPointe of the Rosebud Sioux Tribe.

Each clue on the quest corresponded with a letter on the search map, which in the end spelled out: “Art is essential for community.”

We are happy to report that the James Lane team successfully found each item listed in both scavenger hunts.





# A Moment of Pure Joy

By Zachary Weiss

This year, holiday gifts serve as more than an opportunity to pamper your loved ones. With a cloud hanging over 2020, these gift giving occasions allow for a moment of pure joy. With that in mind, one should be wowed and wooed by whatever might lie beneath the wrapping paper, and here, we’ve assembled a few of our favorite unique items that cover all of the bases. From the affordable to the ultraluxe, these gifts will be sure to surprise and delight any recipient, and transport them to a land far, far away devoid of masks, hand sanitizer, and video conference calls!



Madeline Leather Bucket Bag. \$1,790

Hestra Jake in Loden. \$160

Maison d'Etto Rotano Fragrance. \$250

RayBan Frank Blue Light EVERGLASSES. \$184



Leret Leret x Angelica Hicks Squeeze Me Cashmere Sweater. \$575



Alice + Olivia Wheaton Patchwork Blazer. \$1495



Hennessy X.O 2020 Frank Gebry Limited Edition. \$220



Lacoste x National Geographic Zip Jacket. \$425



Leatherology Electric Blue Mongorammed iPhone Case. \$45



J.Press Shaggy Dog Beanie. \$60



Edward Field Cardholder. \$97



Quaker Marine Long Sleeve Indigo Polo in Blue/White Stripe. \$88



Wolf & Shepherd SwiftKnit Derby. \$179



Ladurée Macaron Advent Calendar. \$49



Campbells of Beaulieu Landrover Defender Cufflinks. \$42.



Reflekt 1 Daily Exfoliating Face Wash Benefitting WhyHunger. \$48



Assouline "Capri Dolce Vita. \$95



Noonday Lavish Earrings. \$58





# Cozy at Home For The Holidays

By Jessica Mackin-Cipro

This holiday season may not be filled with large-scale celebrations, but we can all take joy in the time spent at home, by the fire, enjoying the simple things in life. Get cozy with a wool throw from Hidden Gem, draw a Hamptons Spa Sand bath bomb-filled bath. If guests are coming over, don the coziest of masks from Polkadot England and always be ready to pop a bottle of Champagne in these slippers from the Zachary Weiss collection for Stubbs & Wootton. All while listening to our Cozy at Home Holiday Mix on Spotify.



Chambers Slipper in the Zachary Weiss Collection for Stubbs & Wootton. \$550.00



Wölffer Estate Vineyard's most prestigious wine, 2017 Christian's Cuvée Merlot. \$100



Polkadot England's Cashmere Face Mask. \$40



Alpaca Wool Throw | Tabby from Hidden Gem. \$285

## Cozy at Home Holiday Mix

- Winter Weather – Peggy Lee, Benny Goodman
- Santa Baby – Eartha Kit
- My Favorite Things – Julie Andrews
- A Marshmallow World – Darlene Love
- What Are You Doing New Year's Eve? – Ella Fitzgerald
- Frosty The Snowman – Bing Crosby
- Sleigh ride – Ella Fitzgerald
- (There's No Place Like) Home for the Holidays – Perry Como
- Rockin' Around the Christmas Tree – Brenda Lee
- Let it Snow! Let it Snow! Let it Snow! – Frank Sinatra, B. Swanson Quartet
- At the Christmas Ball – Bessie Smith
- Silver & Gold – Burl Ives
- It's the Most Wonderful Time of the Year – Andy Williams
- I'll Be Home For Christmas – Bing Crosby
- It's Beginning to Look Like Christmas – Johnny Mathis
- Christmas Night In Harlem – Louis Armstrong, Benny Carter
- Snow – Rosemary Clooney, Percy Faith & His Orchestra



Women's Roller Rabbit Sugar Plum Party Pajamas. \$118



Black Pearl Bath Bomb by Hamptons Spa Sand. \$4.99

# Gifts That Give Back



Generous Coffee Co., founded by Ben Higgins, donates 100 percent of its profits to non-profits or organizations that are fighting human facing injustice around the world both locally and internationally. Visit GenerousCoffee.com.

By Christine Prydatko & Jessica Mackin-Cipro



2020 Clamshell Foundation Poster: "Ramble" by Sag Harbor Artist Frank Wimberley. \$40. Visit ClamshellFoundation.org.



A candle to benefit Sag Harbor Cinema by Hamptons Handpoured. \$32. Visit HamptonsHandpoured.com.



Through December 24, the Parrish Art Museum shop will offer a holiday gift table just inside its lobby, with brand new holiday items.



With every bottle of Simple Vodka, 20 meals are provided to those in need through local and national hunger relief organizations. \$24.99. Visit SimpleVodka.co.

# Shop James Lane



Strawberry Lemonade Jam \$15



Gift Basket \$20



African Violet Soap \$10

Seasoning Salt \$8



Lavender Handmade Beeswax Candle \$9



# It’s ‘A Good Thing’

Southampton History Museum presents The Carriage House Holiday Shop and Designer Tree Auction over Thanksgiving weekend. Martha Stewart and many well-known designers are using their talents to create tabletop holiday trees to benefit the Museum’s free education programs.

The Holiday Shop at the museum will also be open and filled with those great treasures. In addition to the collection of vintage jewelry, handbags, and jazzy clothes, there will be ornaments — both new and vintage — stocking stuffers for children, books about Southampton, and items by local artisans.

“This is a great way to get the family out after Thanksgiving and begin a festive season,” said Tom Edmonds, executive director of the museum. “The museum grounds are a safe haven for fun with all COVID restrictions in place including limited entrance, required face masks, temperatures taken, and hand sanitizing applied before entering.”

A silent auction of the tabletop trees takes place Friday, November 27, and Saturday, November 28, from 10 AM to 4 PM, at 17 Meeting House Lane.



Photo courtesy Martha Stewart Living Omnimedia Inc.

LONG ISLAND, NY

HOLIDAY DEC. 18 - 20, 2020

ARTIST & MAKERS

WALK IN THE HAMPTONS

James Lane

DISCOVERTHEHAMPTONS.NET



# Chris Mead: The Maestro Of Beautifying The Hamptons

By Ty Wenzel



Above, courtesy Michael Davis Design & Construction



Left and above, courtesy Saunders & Associates

There is rarely a magazine article on beautiful homes that doesn't feature at least one from the East End. Check any issue of Dwell or Architectural Digest and you will find homes featured with lush landscape and impeccable interiors by some of the most decorated designers in the nation. Interior design often takes an education and deep love of beauty. But what if you're just born with it, with several chapters in a life injected with beauty? Enter Chris Mead, proprietor of English Country Home, the top home stager of the Hamptons, and sought-after interior designer of some of the most stunning homes in the region.

Mead has a lot of street cred as an Englishman who started out as a photographer in New York City during the glamorous post-disco 80s while also publishing coffee table books on decorating, cooking, and gardening that have been translated into five languages and has sold over 750,000 copies.

"All my life I have been lucky to have jobs other people consider hobbies," said Mead. "I was a photographer for twenty years and traveled around the world; I collected antiques, and had an antiques store for another 20 years."

His love of high-end decorating has led to a multi-level career in the field that not only has him in demand as an interior designer, but as the owner of the largest home furnishings store in the Hamptons, English Country Home in Bridgehampton, (started 40 years ago in New York City), and as the home stager of impressive homes on the local market. There is a line of mutual intent running through these professions that would exhaust anyone specializing in just one of these careers. But all three?

With two stores (Mead also owns a furnishings outlet in Southampton) and over 20,000 square feet of inventory, "we sell everything from sofas, luxury linens, lighting, fabric, wallpaper and rugs," he explained. "If you like our style, there is instant gratification that we offer. Some clients (home owners and other interior designers) don't want to wait and can shop our stores and website ([www.ecantiques.com](http://www.ecantiques.com)) for a



The vision board comes to life; a glimpse into Mead's work. Courtesy English Country Home

couple of days and then furnish an entire house. After choosing what they like, we will put it together in a design for you or have it delivered so that they can do it themselves."

There are many reasons to use a professional home stager in the Hamptons. Particularly for homes over \$3 million, it is imperative for the homeowner to see the possibilities when making such a high-ticket purchase. Or if the home is not selling, the builder or real estate agent will stage the space which then accelerates the deal to close.

"I feel the customer should fall in love with a house when they walk through the front door; your first impression is always the most important. People see many houses when they are buying, so the more in love they are with it, the higher is the offer," Mead said. "Most high-end buyers have a decorator/interior designer, but recently with a house I staged, the owner and the decorator decided they would not achieve a better look in the lower level, than what I had designed. They purchased everything in the 2000 square foot space that I designed."

It isn't unusual for homeowners in this price bracket to buy the interior with the home. After all, a home buyer that can afford a \$3 million+ home may rather throw their feet up after closing. Recently, Mead negotiated the entire house of furnishings, including accessories, before they agreed to buy the home. "Even the couples' parents told them they must buy the house with the furniture," he continued. "It's been three months and we're still helping them with decorating, yet they have never been to the store, even though they live three miles away. A satisfied customer!"



For staging he is often contacted by the real estate broker or the builder of the new house. He explained that homeowners living in their house generally don't want to pay to stage if it already has furniture in it. "Either they are in no hurry to sell the house," Mead explained, "or it is priced right to sell right away." The process is more expedient than one could imagine. They set up the appointment, Mead meets with the homeowner/builder/broker to get a feel for the home and listen to their own ideas. Ultimately, Mead will put together a plan of furniture from their inventory and explain the design. The entire process can take as little as two to three weeks from start to finish.

"Many buyers of second homes, which are the majority of the Hamptons buyers, are very busy professionals who want to see the house finished rather than trying to imagine how it might look," Mead explained. "Unlike a lot of staging companies, we design and decorate the houses. I don't particularly like the word staging. There is a lot of bad staging out here, unfortunately good builders and architects are not always good interior designers."

In terms of what his clients want, he said they want a simpler life here. It's the beach, after all. They like it less cluttered, more minimal and because decorating can be a daunting experience with homes at this scale, having it already laid out makes the purchase more exciting and efficient. And though it's a beach community, they do want to see a design that is for all seasons. Cool in the summer and cozy warm in the winter. Whether their vision is modern or post-modern, which seems to be the trend, he likes to introduce personal accessories and objects

d'art — things clients like to collect, to brand the décor with their own touches. "Art, family heirlooms, and I personally like lots of picture frames with family photos," Mead continued. "Why keep these priceless images buried in your iPhone?"

The COVID-19 pandemic has brought life back to the real estate market in the Hamptons, because of the migration of New York City families that will probably not be heading back for a while — if at all. "Before the pandemic, it was proven buying an empty house was a bigger decision, more daunting, when they had to imagine how it might be decorated. During these stressful times, it made the move more seamless and efficient. When a home is staged, layout, scale, and style is so much easier to see for their own families and how they will live in the region," he said.

With English Country Home and the outlet open seven days a week, Mead has constant social interactions with his clients, whom he says are so very appreciative that he has created a happy place for them. He explained that since the pandemic, people are spending a lot more time in the vacation home and are starting to appreciate the décor they've created rather than just weekend jaunts and a blitz of weekend entertaining distractions.

Mead and his wife, Zoe Hoare, who is his partner in the store and design business, are living the dream surrounded by beauty. "We like to go to the beach with our dog, Athena, no matter the season — even if it's snowing! I love to sit in front of the fire and read, cook, and have dinner parties, and of course I love to shop, and appreciate what people are doing and sharing with us. We are so grateful for the life we live and the work we do," he said.

**English Country Home**  
26 Snake Hollow Road, Bridgehampton  
631-537-0606  
  
[www.ecantiques.com](http://www.ecantiques.com)  
[www.hamptonstaging.com](http://www.hamptonstaging.com)  
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# Manifesting With Corcoran’s Timothy Davis

By Ty Wenzel



Photo courtesy The Corcoran Group

The Hamptons real estate market is thriving, which for many sales agents has been a relief. The median price for a home is up 40 percent and the number of home sales is up 51 percent — while the inventory of homes on the market fell about 28 percent. A forty-year veteran in the region, Tim Davis is one of a handful of the East End real estate rockstars that, in recent years, has never let a pesky slump get in the way of staggering sales numbers which just accelerated further in 2020. Most lists rank him in the top 10 year after year, regardless of the market, so we reached out to learn how he does it.

**Tim, you have been one of the biggest real estate rockstars in Hamptons real estate. What is your secret?**

I’m very responsive and never forget that first and foremost, this is a service business.

**How has the COVID-19 crisis affected your business?**

It connected us to the public in a real way. Clients needed us at a time when they were the most vulnerable. It was extremely rewarding finding so many new clients homes to rent or to purchase.

**How are you performing business currently? Are you conducting open houses and if so, how are they executed?**

The open houses are being handled on a “by appointment” basis. In person showings with COVID guidelines happen selectively.

**Are you personally seeing a permanent migration to the East End from city folk as we have heard?**

Without question, we are seeing and feeling the change in population here in the Hamptons. I read this weekend that nearly 6,000 new residents have decided to make the East End their permanent home. We are quite fortunate in that regard.

**How many years of experience do you now have in selling homes on the East End?**

My career of selling homes on the East End

spans forty years.

**How did you get started in the industry?**

Nearly 10 years into my career I started working with Allan M. Schneider Associates. I was one of the six partners who purchased his small boutique real estate firm in 1992 from his estate. In 2006, I, along with two other partners, sold the firm we grew into a twelve office, 350 agent firm to NRT.

**Are there any homes that you’ve sold that you’re particularly proud of in 2020?**

It has certainly been a year of many proud moments. However, I am pleased to have navigated the sale of the Macklowe’s residence on Georgica Pond.

**What is some advice you would give sellers right now?**

Look closely at the recent sales data which is quite abundant. Don’t overprice your home thinking that the market value has necessarily increased beyond the closed sales data. A flood of overpriced properties could stall the flow of our market right now.

**What about getting to buyers? Is there a new objective towards attracting buyers to the scale of homes that you sell?**

Provide as much data about existing conditions, current zoning, expansion possibilities, and the importance of still buying the best locations.

**What are some trends you are seeing in homes that are now important but wasn’t prior to the COVID-19 outbreak?**

New construction has become hyper focused. Home offices and enough room to host family and friends is critical.

**What marketing channels are you using to market your exclusives and to attract sellers these days?**

I’ve expanded in the digital world and have developed strategic alliances and deployed effective marketing pieces.

**How do you see the market playing out in 2021?**

I expect the market to continue to be robust in 2021. We need new, fairly priced inventory on a broad scale. I feel the very high end will be particularly strong.

**What do you do for fun when you’re not working in 2020?**

My fun involved a number of quick trips to Newport to see my grandchildren and I subscribed to a Barton and Gray membership which enabled me to spend some quality time on the water in a Hinckley boat captained by some of the best crew. Duryea’s in Orient was one of my favorite Sunday spots.

If anyone is manifesting the American dream, it is Tim Davis — through compassion and gratitude.

**Timothy Davis**  
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## Featured Listings



### QUOGUE TRADITIONAL

6 BEDROOMS | 6.5 BATHROOMS | 1.58 ACRES  
\$7,250,000 | WEB ID# 374321

The Post Summer Cottage re-imagined with additions and thoughtful expansions has been restored/rebuilt with all of the modern amenities one expects to find in a home for today’s lifestyle. Nearly 6,000 square feet of living spaces on three floors include a first floor with rooms that are perfectly proportioned and positioned for optimal living experiences. From the movie-set country kitchen with adjoining dining porch, to the library, dining, living, and gathering rooms with three fireplaces, this home impresses at every turn. The second floor with five bedrooms including a beautiful master suite with vaulted ceiling embodies “live who you are” perfectly on so many levels. Don’t forget the third floor bunk room and bath for those four season sleep overs. Outside among tall privet hedges and layers of ever-green border plantings lies the best private tennis court in Quogue Village. Enjoy lounging by the 44-foot pool, spa with terrace, and relish in those lazy summer afternoons dining alfresco at the pool pavilion. Tasteful, beautiful and only what one would expect with having world-renowned decorator/designer Alexa Hampton be the conductor of this superb orchestration.

### SOUTHAMPTON | BAYFRONT

8 BEDROOMS | 8F 2H BATHROOMS | 2.12 ACRES | GUEST HOUSE  
\$18,000,000 | WEB ID# 872158

A spectacular Bayfront estate with wide frontage and a newly completed bulkhead just listed for the discerning and fortunate buyer. A main house with modern interiors consists of four bedrooms and unobstructed views to Shinnecock Bay and the Atlantic Ocean. The guesthouse of four bedrooms is perched at water’s edge while affording 180-degree coastline views to the east and west creating unparalleled privacy. Other unique features include alfresco dining spaces, infinity edge pool, all-weather tennis court and large boat dock on 2.12 acres. Ready for immediate occupancy.

Contact Tim Davis for more information on our featured listings

Tim Davis  
Licensed Associate Real Estate Broker  
The Corcoran Group  
Phone 631.702.9211 or email tgDavis@corcoran.com







Sybille van Kempen and Licia Kassim Householder. Photo by Conor Harrigan

# Loaves & Fishes Farm Series

## An Interview with Sybille van Kempen

By Jessica Mackin-Cipro

After over 40 years of serving the Hamptons community, Sybille van Kempen, the owner of Loaves & Fishes Food Store in Bridgehampton, continues to find and share inspiration, while encouraging families to cook and gather around the table. van Kempen, along with co-author chef Licia Kassim Householder, has recently released the second set of farm-to-table cookbooks in the Loaves & Fishes Farm Series — highlighting the seasons and harvest on the East End.

Following the release of her summer collection, the latest to be released in the series celebrates the autumn bounty, with each month representing a different family-run East End farm. van Kempen and Householder visit Halsey Farm & Nursery in Water Mill for September, The Milk Pail & Halsey Orchards in Water Mill for October, and Mecox Bay Dairy in Bridgehampton for November. The books highlight farm-fresh ingredients with a close look at the generations of farmers, coupled with eye-catching photography by Conor Harrigan.

Fall dishes include chicken apple curry, vegan cauliflower soup, duck pear stew, farmhouse cheddar chive biscuits, and the Mecox Bay Dairy stuffing (recipe below). Delectable desserts include the winter squash cheesecake, sweet potato pie with maple whipped cream, pumpkin pie with brown

sugar meringue, and so much more. We caught up with van Kempen to learn more.

**What inspired you to create this series of cookbooks?**

I was inspired last spring when the farmers began their first harvest of the season. Walking through the fields with them and feeling their hidden passion, dedication, and resolve was life changing — a message I needed to share through these books.

**How did you come up with the idea to highlight local family farms?**

I was so aware of my weekly menu planning at Loaves & Fishes, and how that is affected by the local farmers and their ingredients. This is something I have done organically forever, yet I never considered sharing this age-old process with the cooking community until I walked through the fields last spring.

I am inspired by the passion I have been fortunate to see first hand from our farm families. I hope that by sharing these farm adventures and our recipes, our customers will find their own lives enriched. The joy of shopping for the best and freshest seasonal ingredients at the farm is unforgettable; meeting the farmers is life changing.

**Can you tell us a little about the process that went into creating these books?**

My team of four includes my co-author Licia Kassim Householder, my photographer Conor Harrigan, my graphic designer Maria Lavezzo, and myself. We have been working together on

projects for several years now — including the Bridgehampton Inn and Restaurant “Look + Cook Book” that came out last summer — and we embrace an efficient and creative working relationship.

Once we decide on the farm to feature — many of them are nearby Loaves & Fishes — we visit with the farmers to gather ideas and start photographing for the book. The recipes are inspired by the farm ingredients and the creative talents of my co-author, Licia Kassim Householder. She has been working with me as pastry chef for several years now. Her experience and skills are vast. We drive each other to create something new and special together.

**What are a few of your favorite recipes from the books going into the holiday season?**

*Turkey Empanadas* are a great way to use up any poultry or meat leftovers and are proven crowd pleasers.

*Bacon Clam Dip* is another very popular recipe that I recommend dipping with your favorite salted potato chips. I serve this at almost every get-together, it is a local favorite.

*Winter Squash Cheesecake.* I have a soft spot for cheesecake and have tasted many. This one is very similar in texture to the one my mother used to make, and since I adore baked squash of all kinds, creamy and oh-so-flavorful, it’s a match made in heaven.

*The collection of three linen-wrapped hard cover books retails for \$50 at LoavesandFishes.us. The summer trio is also available. The winter series is available for pre-order.*

## Mecox Bay Dairy Stuffing

By Sybille van Kempen with Licia Kassim Householder

This tried and true sausage recipe is a Sunday dinner favorite.

**Ingredients** (Serves 8–10)  
1 lb Mecox Bay Dairy sage sausage  
10 oz mushrooms, sliced  
2 c chopped onions  
1 c chopped celery  
1 lb firm white sandwich, French, or Italian bread (including crusts), cut into ½-inch cubes (about 10 cups lightly packed)  
4 oz (1 stick) unsalted butter, melted  
½ c minced parsley  
1 Tbsp poultry seasoning  
½–1 c chicken broth or stock, as needed

**Directions**  
Preheat oven to 350 degrees F.

Cook sausage in a large skillet over medium-high heat, breaking it up with a spoon, until it is no longer pink, 8–10 minutes. Remove to a paper towel-lined plate to drain. Add mushrooms to the skillet and cook, stirring, until tender and liquid has evaporated.

Set aside in a warm place. Without wiping the skillet, add onions and celery. Cook until tender, about 5 minutes. Remove from heat and set aside in a warm place. In a large bowl, combine bread and melted butter.

Add cooked vegetables, sausage, parsley, and poultry seasoning and stir to combine. Stir in the chicken stock, a little at a time, until the stuffing is lightly moist but not packed together.

Spoon the stuffing into the turkey before roasting, or moisten with additional stock and bake separately in a dish, 30–35 minutes.



Photo by Conor Harrigan



# Small Gatherings, Big Moments

## Celebrating with Social Studies

By Jessica Mackin-Cipro

Social Studies was co-founded in 2019 by Jessica Latham and Amy Griffin, veterans in the entertaining space. The team grew up together in Texas, reunited in New York over a decade ago, and began collaborating on professional events.

Social Studies provides event rentals for those planning a small to medium sized party, with tablescapes that come fully styled and conceptualized, delivered right to your door. The duo's investor network includes famous female founders Gwyneth Paltrow, Reese Witherspoon, and Whitney Wolfe Herd. Recently they have introduced Kids Kits, holiday retail, and a collaboration with Aerin Lauder.

We caught up with Latham to discuss more.

**Tell us a little about the concept for Social Studies? How did the business start?**

I've been in the events business for close to two decades, and I found in my experience planning parties both professionally and personally, that there was a total void in the market related to small to medium sized party planning — the types of parties that most people host in their home like engagement parties, baby showers, small corporate functions, holiday parties etc. — that being a resource or option for people who did not want to (or could not), hire an event planner or did not know how to utilize a large rental company. We wanted it to be easy, fun, and affordable for people to host parties and to take the guesswork out of it all.

I have had the idea for over a decade. Ever since I left Vanity Fair, I thought: why isn't there a company out there where I can order everything needed, pre-curated? I wanted everything, including flowers. A one stop shop.

Amy (Griffin) and I grew up together in Texas, but it wasn't until we reconnected in New York and discussed the idea that we decided to move forward. We officially launched Social Studies in September 2019.

**What types of themes for place settings do you see going into the holiday season?**

Warm tones are great to offset the sun dipping below the horizon earlier each day. Social Studies' Goldie Rocks look is especially perfect for those who want a golden, warm table — the ideal setting for hearty comfort food. Another constant theme is red, which will always connote Christmas in my mind. Our Berry Scandi look is the perfect tablesetting for a warm, bright, and joyful holiday celebration. Feel free to add some green accents for extra holiday cheer.

**Do you have any tips for outdoor entertaining, heading into the colder months?**

Bundle up! Bring blankets, onesie pajamas, Uggs, light up the firepit — whatever warm clothing/accessories you have at your disposal, use them! Warm drinks will make all the difference. A hot toddy bar, hot chocolate bar, or hot cider are perfect for warming up from the inside out. Embrace it! When else are you going to have an outdoor winter celebration like this? It will certainly be memorable, and that's what life is all about.

**Tell us a little about the kids party themes:**

Our Kids looks were just launched this summer. It's a collection of five party looks, ranging from RAWR-ing Rager (dinosaur-themed), to Believe in Magic (unicorns), to Sugar Rush (ice cream, naturally), and more. We know that parents are strapped for time and motivated to create beautiful and memorable gath-



The Doppio set. Photo courtesy Social Studies

erings for their kids' important milestones, so our Kids Kits bring pre-curated looks in the most cost-efficient way, straight to your door. Plus, everything is unbreakable and much of it is recyclable so you can use again and again!

**Tell us about your Super Tuscan Kit and the collaboration with Aerin:**

Aerin is a good friend of Amy's, and I knew her from my time at Vanity Fair and have always admired her work, so when we launched Social Studies we jumped at the chance to collaborate.

When we saw the Perazza Collection we fell in love with the look, and knew we had something special. It's perfectly Aerin, and captures that magical experience of dining under the stars in Tuscany, which is where the name Super Tuscan comes from... What's great about working with friends and brands like Aerin is that it's a true partnership from the moment we start designing the look, to the marketing plan for our launch date. And we hope that by collaborating with Social Studies and leveraging our rental model, we'll introduce new customers to the Aerin Lauder brand and lifestyle.

# Potato Gnocchi with Squash & Wild Mushroom

By Chef Joseph Cipro

**Ingredients** (serves 4)  
**Gnocchi:**  
2 Idaho baking potatoes  
1 Yukon gold potato  
1 egg yolk  
1 1/2 c cake flour (sifted)  
Potato ricer (you'll need this piece of equipment)  
Salt & fresh cracked pepper to taste

**Brown chicken glacé:**  
3 quarts Chicken stock (see your butcher)  
2 Spanish onion (chopped)  
3 carrot (peeled & chopped)  
2 cups celery (chopped)  
1 ear of corn (shucked)  
2 bay leaf  
1 brunch thyme  
2 pounds chicken bones (see your butcher)

**The Rest:**  
1 lb hen of the wood mushrooms (or your favorite mushroom if you cannot find these)  
1 quart butternut squash (diced 1/2" cubes)  
4 Tbsp butter  
3 Tbsp olive oil  
1/2 c Parmesan cheese (grated)  
4 sprigs of chervil (or your favorite herb)

**Directions**

Begin by roasting your chicken bones at 400 degrees for 30 minutes. You'll want them nice and brown. Add all of your other ingredients for the brown chicken glacé to a large stockpot, and bring to a simmer while you wait for the bones to brown. Once they are ready, add them to the stockpot, cover, and let simmer for 4 hours.

Meanwhile, lower the oven temp to 325, poke a few holes in each potato and bake them for 1.5 hours. While this is happening you can dice your squash and cut the mushrooms into similar sized large pieces.

Now we will focus on the gnocchi. You will want to have a pot of boiling salted water ready and waiting. Once the potatoes are cooked you'll need to work fast, pull them out of the oven and split them length wise. Scoop out the inside of each potato, and process them through the potato ricer onto a flat work surface, lightly dusted with flour. If you have a bench scraper, great. If not, use a spatula or any flat flexible kitchen tool for this process.

You'll have a pile of steaming hot riced potato. You will want to form it into a square. Drizzle the egg yolk over the potato as evenly as possible. Crack pepper on top, and evenly coat the potato with half the flour.

Now you will want to fold and press the warm potato, flour, and egg yolk mixture over and into itself. Being careful not to over-work the potato and flour (over-working will create a gummy texture to your final product). Let the steam and moisture in the potato absorb the flour. Do not over-work. Add the rest of the flour in stages, continuing the folding and pressing technique after each addition.

Once the workable soft dough has formed, shape it into a log and cut it into three even pieces. Roll each out, one at a time into a long .5 inch diameter tube, then cut into inch long pieces.



Once all the dough has been cut into pieces you are ready to dunk them all at once into the boiling salted water for about 2 minutes. Wait until they float, count to 30, then scoop them out and put them directly into an ice water bath. Let them cool for 5 minutes in the ice water, remove, and keep them in the fridge until you're ready for them.

Back to the sauce. At this point you're ready to remove the bones and vegetables from your brown chicken glacé. Once you have done that, reduce the sauce by half over a medium flame. While this is going on, you can turn the oven up to 350.

Lightly coat your mushrooms and squash in olive oil, salt them and roast for about 10 minutes. Once the sauce has reduced by half, whisk in the butter over low heat. It is important not to over heat the butter as it will break and become greasy.

Once the butter is incorporated, add the gnocchi. Stir gently over medium low heat for about 5 minutes. Now carefully plate into a shallow bowl, add the roasted mushrooms and squash, dust with grated Parmesan, and finish with your herbs.





# Dining Al Fr-rrr-esco

The colder months are here, but there is still the opportunity to enjoy dining and sipping wine and warm drinks al fresco on the East End. With the right amount of heat lamps and extra layers of clothing, we can pretend like we're in Europe. During COVID times, it's no question that many diners feel more comfortable in open air. Grab a down jacket, vintage or faux fur, make a reservation, and order a hot toddy.

The sentiments of many restaurateurs has been that they will continue to serve outdoors, with tented areas and as many heaters as possible, for as long as there is a demand. Blankets, bungalows, and special hot drink selections will take us into winter as venues get creative. Here are a few options to check out below. Be sure to check with each restaurant before reserving.

- Amagansett

Morty's Oyster Stand  
Wölffer Kitchen
- Bridgehampton

Almond  
Armin & Judy  
Bridgehampton Inn  
Estia's Little Kitchen

- Pierre's

Topping Rose House
- East Hampton

1770 House  
Babette's  
Citta Nuova  
Cove Hollow Tavern  
Dopo la Spiaggia  
Fresno  
Moby's

- East Quogue

Stone Creek Inn
- Greenport

American Beech Restaurant  
Demarchelier @ The  
Menhaden  
Ellen's on Front  
The Halyard  
Noah's

- Hampton Bays

Centro  
Edgewater  
Rumba  
Salvatore's

- Montauk

Gurney's
- North Fork

Jamespost Manor Inn  
Jedediah Hawins Inn  
North Fork Table & Inn  
Sannino Vineyard  
Windamere

- Riverhead

Bistro 17 at Hotel Indigo  
Michelangelo

- Sag Harbor

American Hotel  
Dopo La Spiaggia  
Ed's Lobster Bar  
Le Bilboquet  
Lulu Kitchen  
Page at 63 Main  
Tutto Il Giorno

- Sagaponack

Wölffer Estate Vineyard

- Shelter Island

Vine Street Café

- Southampton

Claude's at Southampton Inn  
Dopo Argento  
Sant Ambroeus  
T-Bar  
Union Burger  
Union Sushi & Steak

- Wainscott

Old Stove Pub

- Water Mill

Bistro Été  
Calissa

- Westhampton Beach

Flora

## Gurney's Bungalows

Gurney's Montauk is offering Bungalows by The Sea to visitors this winter. This one-of-a-kind (and socially distant) retreat is an outdoor dining experience complete with a seasonal menu and festive cocktails, open air firepits, and private seating.

Now through March 31, guests of up to six people can book their own private bungalow with a \$25 per adult charitable donation. One hundred percent of donations will be made to local charities including East Hampton Meals on Wheels, The Retreat, Project Most, and Concerned Citizens of Montauk.

## A Claude's Hot Toddy

Claude's at the Southampton Inn has the fire pit blazing and the hot toddies brewing. Warm up outdoors in the cozy courtyard. With fire pit and lounges, it is the perfect backdrop for an outdoor winter afternoon brunch and special hot toddy cocktail. Guests of the inn and outside diners are all welcome to enjoy delicious food, drink, and winter's crisp fresh air. Brunch is served Wednesday to Sunday from 11 AM to 2 PM. Call 631.283.6500 or email [events@southamptoninn.com](mailto:events@southamptoninn.com).

## The Holiday

By Simple Vodka's Senior Mixologist Ryan Elias



Photo courtesy Simple Vodka

**Ingredients**  
1.5 oz Simple Vodka  
0.5 oz Lemon Juice  
3/4 oz Pumpkin Spice Syrup  
Finish with a large-bodied red wine, such as a Malbec  
Garnish: Smoking Rosemary

**Glass:** Rocks/Old Fashioned

**Directions**  
To make the Pumpkin Spice Syrup: Toast 1 cinnamon stick, a teaspoon of cloves, and 1 crushed nutmeg seed in a pan over low-medium heat. Once fragrant, add 1/2 cup sugar and 1/2 cup water. Bring to boil and let cool in the pan. Strain directly into a pouring vessel.  
To build the cocktail: In a cocktail shaker filled with ice, add Simple Vodka, Lemon Juice, and Pumpkin Spice Syrup. Shake until cold, pour into a rocks glass filled with ice, and top with the red wine. To garnish, light a sprig of rosemary (blow out any flame) and place the smoking rosemary on to the cocktail and serve.

## Organic Krush's Sweet Pecan Mashed Potatoes



Photo courtesy Organic Krush



Organic Krush, the healthy eatery with a location in Amagansett, offers dishes that are 100 percent organic, free of GMOs, pesticides, fake ingredients and health focused, and still completely delicious.

This Thanksgiving its dishes included everything from signature cornbread, stuffing, and an organic slow-cooked turkey.

Here, we share a recipe for the sweet pecan mashed potatoes.

**Ingredients** (serves 8-10)  
5 lbs of sweet potatoes  
1 1/4 tsp of extra virgin olive oil  
2 tsp sea salt  
1/4 tsp pepper  
1/2 tsp cinnamon  
2 Tbsp pecans


**Directions**  
Peel all sweet potatoes and cut into large 1-inch cubes. Boil in lightly salted water until soft, about 20 minutes. Drain the water and add the rest of the ingredients except the pecans. Mash all together with a masher or process in a food processor. Plate and garnish with pecans and a pinch of cinnamon.

  
  
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**HOLIDAYS IN THE HAMPTONS 2020**

East Hampton Farmers Market | Sundays 10a-3p

Small Business Saturday | Nov. 28

Cyber Monday | Nov. 30

Giving Tuesday | Dec.1

First Friday East Hampton | Dec. 4

Weekend Wine Down | Dec. 4

Hamptons B&B, Inn & Restaurant Holiday Tour | Dec. 5

Santa's Store Front Decorating Contest | Dec. 5 - 24

Holiday Artist & Makers Walk | Dec. 18 - 20

East Hampton Winter Health + Wellness Week | Jan. 1 - 9

All NYS COVID-19 safety mandates must be adhered to. Face mask & social distancing required!

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## Peru to the World Expo

The Peru to the World Expo 2020 held its ninth annual event, which included curated traditional Peruvian gastronomic fair, on Saturday, October 11, at The Baker House 1650 in East Hampton. The event was also held as an official U.S. introduction to Marina Coast Peru, a luxury living and yachting community in Northern Peru.

As a gastronomic destination, the cuisine of Peru continues to be celebrated world-wide and top chefs, including Chef David Burke, travelled to join in the culinary program. Six featured chefs took part both on the virtual and live portions of the program, as they cooked live

introducing each of their specialties to guests.

The Baker House owner, Antonella Bertello, who is also of Peruvian descent, and Melvi Davila, the PTWE founder, served as master of ceremonies and created a tribute to their Peruvian heritage. The event was produced by Michael Snell, the founder of The MJS Groupe.

The recipient of this year's Award of Excellence was Augusto Manzanares, a creative Peruvian Fashion Designer whose celebrity clients include Lady Gaga, Jennifer Lopez, and Thalia.

*Photos courtesy The MJS Groupe*



## Halloween Howl

Luxury Real Estate Expert, Lisa Maysonet, held a Halloween Howl Costume Contest at Shinnecock Shores in East Quogue. The proceeds raised were donated to the Southampton Animal Shelter. The event was sponsored

by Group Maysonet at Daniel Gale Sothebys International Realty. Those who attended followed social distancing guidelines and wore masks to the event.

*Photos by Kristen Asher Photography*



## North Fork TV Festival

On October 17, the North Fork TV Festival held its fifth annual event with a drive-in at Borghese Vineyard in Cutchogue. Actor Jeremy Sisto was honored with the Canopy Award, to celebrate his silver screen achievements, presented by News 12 Long Island's Elisa DiStefano.

The festival celebrates the evolution of television and independent television, while conven-

ing the minds of executives, directors, writers, and actors alike. Screenings included "Slayed by Divya," "Freeze" and a sneak peak of "Superuser Do."

Food and drinks from Mattitaco, On The Road, Blue Duck Bakery, Borghese Winery, and Greenport Harbor Brewing were delivered to guest's vehicles. *Photo Courtesy Ed Shin/North Fork TV Festival*



Employees of Bay Street Theater with the check to JBJ Soul Kitchen Food Bank. From left to right: Box Office Manager David Kolodny, Executive Director Tracy Mitchell, Director of Development Kim Fink, Marketing Coordinator Michael Pintauro. Photo courtesy Bay Street Theater

## Bay Street Presents JBJ Soul Kitchen with \$6,000

Bay Street Theater in Sag Harbor presented a \$6,000 check to JBJ Soul Kitchen Food Bank in Wainscott — helmed by Jon Bon Jovi. The funds were raised as a portion of the donations received during the theater's one-night-only Starry Night Gala Telethon, which aired virtually at baystreet.org.

Bay Street committed a percentage of the evening's proceeds to the Food Bank, which has provided meals for thousands of food-insecure families across the South Fork since it launched in May of this year.

"As the pandemic raged, and the food pantry lines kept growing — with cars literally snaking down the road for miles — we simply had to do something to help. It felt like an obvious choice to be sure our neighbors were receiving basic food necessities," said Tracy Mitchell, Bay Street's Executive Director who came up with the idea.

The JBJ Soul Foundation operated the food distribution center at the JBJ Soul Kitchen Food Bank between May and September in response to the COVID-19 pandemic. According to its mission, its initial commitment was to purchase and supply food for 5,000 individuals monthly for four months, at a time when many

food pantries were seeing a 500 percent increase in the need for food.

In its 18 weeks of food distribution, JBJ delivered over 200 tons of healthy, shelf-stable food on the East End. At just one pantry, the food provided through the JBJ Soul Foundation helped feed over 10,000 residents from May 17 to September 1.

The Starry Night Telethon was a virtual celebration of the Broadway musicals of the 1970s, and paid comedic homage to the celebrity telethon specials popular at the time. The evening included a script written by playwright Scooter Pietsch, whose comedy, "Windfall," was scheduled to be staged for its world premiere during the 2020 Mainstage Season at Bay Street.

Throughout the evening, special guests performed numbers from some of Broadway's biggest musicals of the 1970s, including "A Chorus Line," "Jesus Christ Superstar," "Evita," and "The Wiz." Performers included Raul Esparza, Ben Vereen, Melissa Errico, Betty Buckley, André De Shields, Josh Young, Hunter Parrish, Trent Saunders, Arianna Rosario, Omar Lopez-Cepero, and many others. The host for the evening was actor and member of Bay Street Theater's Board of Trustees, Richard Kind.





## Ferrari in the Hamptons

Ferrari of Long Island, along with The MJS Groupe, held an event at the Baker House 1650 in East Hampton to debut the new Ferrari F8 Spider on August 30.

Casa Ferrari, which has been a notable feature at Pebble Beach Concours d'Elegance in California, was the inspiration for the concept. Guests were limited to a select group of Ferrari VIPs, influencers, and press, and were welcomed by the Out East Rosé and Á L'EST Champagne lounge.

Additionally, guests had the pleasure of sipping hand-crafted cocktails by Shaken or

Stirred, creating the Classic Ferrari Sour, which was topped with the iconic Ferrari Cavallino. Cocktails featured Simple Vodka, a farm-to-table potato vodka that also has the mission of fighting hunger. Jimmy Choo rolled out the red carpet for the event, where they designed an installation of small vignettes.

A selection of Ferrari-themed art, which was procured by Aced Gallery, adorned different areas of the property. A selection of food was provided by Southampton Social Club and Union Sushi & Steak.

*Photo by Rob Rich/www.societyallure.com*



## Wölffer's Taste of the Harvest

Wölffer Estate Vineyard in Sagaponack hosted its "Taste of the Harvest Party Lunch Series" on October 9 to 11. The event was a celebration of this year's harvest. Guests had the opportunity to be immersed in a vineyard experience, while enjoying special tastings pro-

vided by the estate's winemaker Roman Roth. A three-course meal was served family-style, prepared by renowned chef Jacques Gautier of Paulo Santo.

*Photos Courtesy Wölffer Estate Vineyard*



## A Passion for Giving

Henry Buhl, Robin Baker Leacock, Missy Hargraves, and Jean Shafiroff hosted an anniversary screening of "A Passion For Giving," a fun, stylish look at philanthropy on Saturday, September 26, at the Southampton Arts Cen-

ter. The evening included socially distanced outdoor seating, a lively panel discussion, followed by the documentary screening.

*Photos by Rob Rich/www.societyallure.com*

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