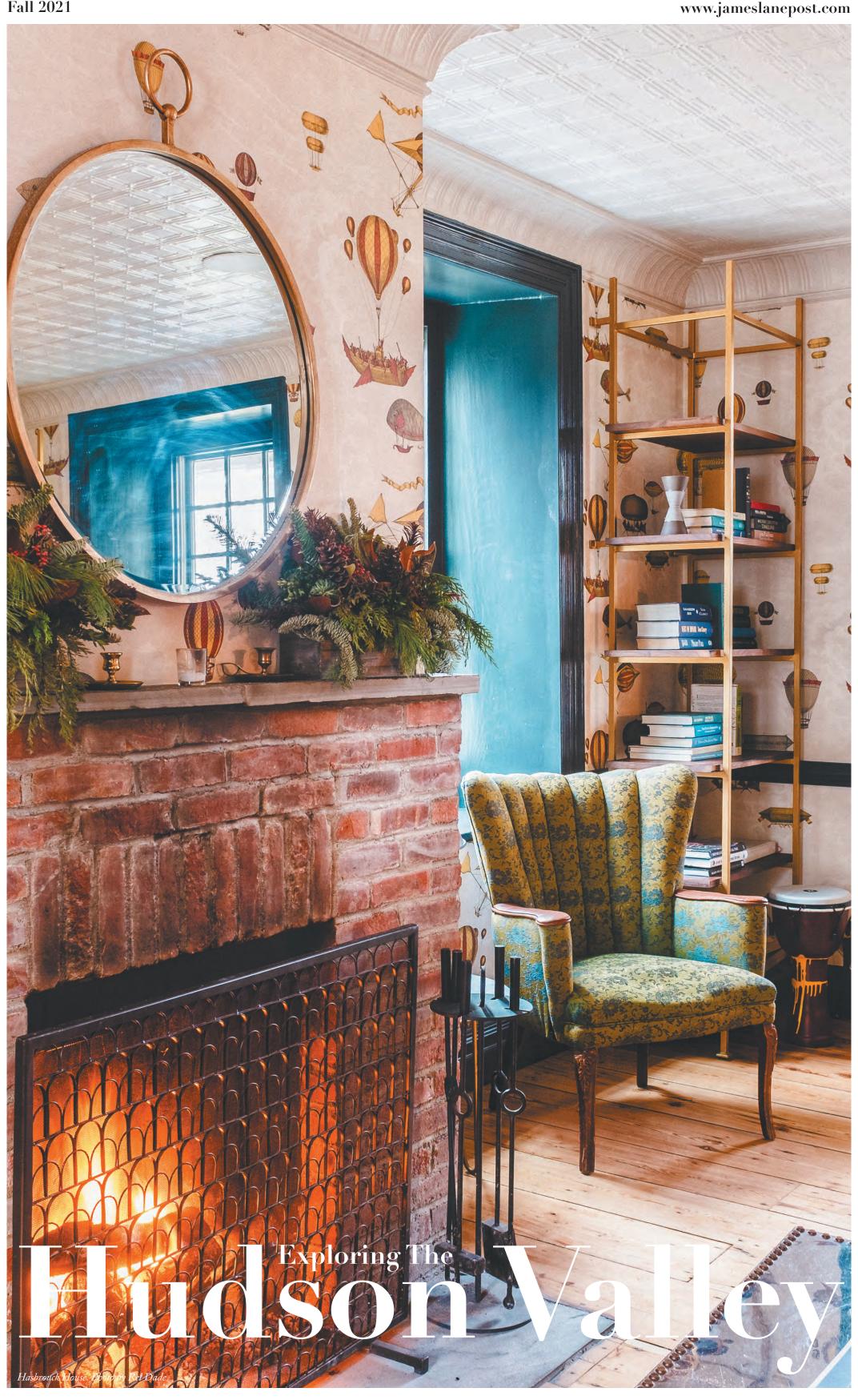
James Lane

- Travel -

Fall 2021 www.jameslanepost.com









48 Hours In The Hudson Valley

A Weekend To Wine, Dine, Relax, & Explore

By Jessica Mackin-Cipro

Where To Stay

Hasbrouck House

Step one: Find a charming Hudson Valley inn. We found Hasbrouck House, located in the historic hamlet of Stone Ridge. Named The Americas' Most Romantic Retreat by the World Boutique Hotel Awards, the hotel offers all the charms of a quaint upstate retreat. At the location of an 18th-century Dutch Colonial stone mansion, this escape is less than two hours from New York City, and just over three hours from the East End (give or take depending on your location), making it the perfect, low-stress

weekend getaway. Brought to us by Akiva Reich, the developer responsible for the Green Building event space in Gowanus, Brooklyn, and Eitan Baron, known for a development portfolio of environmentally-friendly projects, there are 25 stunning rooms throughout four historic buildings. The goal was to preserve the historic legacy of the property while providing a boutique hotel with a vintage, yet modern, feel. The farm-to-table restaurant, Butterfield, is worth the trip alone (more on that below).

Highlights during the stay include 50 acres of land with trails and private lake to explore and s'mores kits



waiting for you in the lobby to be enjoyed by a bonfire. There's an outdoor burger and salad shack, Butcher & Bar, and The Cauldron Bar, an outdoor winter lounge, as well as a 100-year-old pool. On Saturday mornings you'll find complimentary yoga, as well as options for private yoga or massage. There's even a game room and outdoor game courts and archery. The property is accented with a monogrammed vintage Ford Model A in the driveway.

At the hotel you'll also find locally sourced items like Laurel & Ash Farm maple products made in limited batches, and candles and diffusers from Upstate Stock. Each make a perfect gift to bring home.

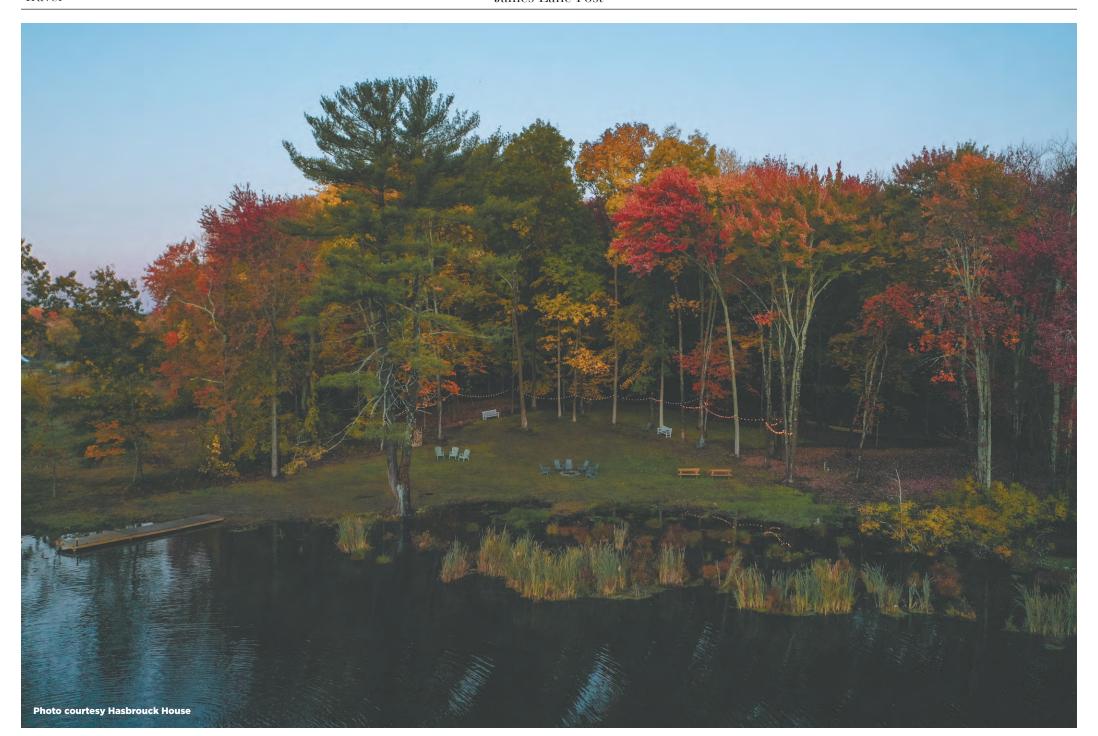
Art Excursions

Storm King Art Center

Storm King Art Center, located in New Windsor, is a 500-acre outdoor









museum, where visitors experience large-scale sculpture and site-specific commissions under open sky. Storm King celebrated its 60th anniversary in 2020. Now among the world's leading outdoor museums, Storm King has been dedicated to stewarding the hills, meadows, and forests of its site and surrounding landscape since 1960.

Storm King is named after Storm King Mountain, which overlooks the Hudson River in Cornwall-on-Hudson. The center supports artists and some of their most ambitious works. Changing exhibitions, programming, and seasons offer discoveries with every visit. In its collection you'll find works by Alexander Calder, Roy Lichtenstein, Alice Aycock, and Mark di Suvero, to name a few. While you're there, rent a bike to cycle your way through the expansive property.

Dia Beacon

Taking its name from the Greek word meaning "through," Dia was established in 1974 with the mission to serve as a conduit for artists to realize ambitious new projects, without the limitations of more traditional museums and galleries. In addition to Dia Beacon, there is also Dia Bridgehampton right here at home, and Dia Chelsea in New York City.

In Beacon, occupying a former Nabisco box-printing factory, the nearly 300,000-square-foot building built in 1929 is comprised of 34,000-square-feet of skylights and accented with brick, steel, and concrete. The skylights provide natural light creating a "daylight museum." Located on the banks of the Hudson River, Dia Beacon presents the majority of Dia's collection from the 1960s to the present.

Find works by Dan Flavin, John cafe serving scratch-made breakfast

Chamberlain, and Lee Ufan. Also on long-term view is Andy Warhol's "Shadows," one of Warhol's most abstract works, where 72 canvases are installed edge to edge.

Where To Eat & Drink

Millstream Tavern, Woodstock

Recently opened by owner Jenny Oz LeRoy, who is no stranger to the East End's restaurant scene, Mill-stream Tavern offers a cozy setting with spectacular farm-to-table cuisine. Try the Stracciatella with to-matoes, basil vinegar, and parmesan crisps. Don't skip the baguette & butter, it's well worth it to taste the confit spring garlic butter. Entrée highlights include the grilled 16 oz bone-in pork chop. Finish with the chocolate mousse cake.

Butterfield, Stone Ridge

Butterfield works with local farmers to create a unique and elevated dining experience, where Food & Beverage Director Sasha Miranda — previously the chef and owner of Miranda Restaurant in Williamsburg, Brooklyn — highlights Hudson Valley food, wine, and libations. The restaurant's Executive Chef Jesse Frederick has lived and worked as a chef in the Hudson Valley for most of his career, bringing knowledge of local farms. Highlights include smoked trout rillettes, a trio of local artisanal cheese served with honeycomb, pilsner-battered cauliflower, and roast chicken breast. For dessert, the mini apple crumb cake. It's a memorable dining experience indeed.

Hash, Stone Ridge

Hash is the perfect stop for breakfast or lunch, just down the street from Hasbrouck House. Hash offers "a modern take on a traditional cafe serving scratch-made breakfast and lunch." The restaurant prides itself on working with local farms and organic ingredients. Be sure to try a juice from the juice bar as well.

Ollie's Pizza, High Falls

Located in High Falls, Ollie's Pizza serves wood-oven baked, and Roman-style pizzas. The restaurant, which has a large outdoor patio seating area, was started by a group of life-long friends. Try the white pie made with three cheeses, caramelized onions, fresh parsley, and a sesame seed crust. You won't be disappointed.

Arrowood Farms, Accord

As a Hasbrouck House guest, we were invited for a complimentary Arrowood beer tasting at Arrowood Farms brewery and distillery, located between the Catskill and Shawangunk mountains. At The Apiary, a farm-to-table kitchen and bar, you can sample Arrowood's craft "beer from the ground up" alongside a food menu. Enjoy on the patio or the lawn — the taproom has over 15 draft beers to choose from. You'll also find yourself surrounded by animals like free-roaming chickens or pigs, and there's honey made on premise, pollinated from the farm's wildflowers.

Stone Ridge Orchard, Stone Ridge

Perfect for apple picking, they have U-pick apples. The 200-year-old Stone Ridge Orchard is located down the street from Hasbrouck House. There's a farmstand, farm bar, and tasting room open for special events, and woodfire pizza served Friday to Sunday.

For The View

Ashokan Reservoir

At the eastern end of the Catskill Park, the reservoir is one of several in the region created to provide the City of New York with water. It is the city's deepest reservoir. And it offers beyond spectacular views. See it in all its glory by driving across, or try the two-mile Ashokan Quarry Trail hike, which offers close-up views of Ashokan High Point, or Ashokan Rail Trail, an 11.5-mile recreational trail that runs along the reservoir.

Mohonk Preserve

Complimentary access to Mohonk Preserve in New Paltz is also available for Hasbrouck House guests. The mission of Mohonk Preserve in New Paltz is to "protect the Shawangunk Mountains region and inspire people to care for, enjoy, and explore their natural world." Mohonk Preserve has five main trailheads — experience the extensive hiking trails while enjoying the views of Hudson Valley.

Shop

Postmark Books, Rosendale

This indie bookstore and florist by Nissi Meadows Floral Design make for a great stop while visiting the village of Rosendale, located on Rondout Creek. Find books, flowers, stationary, and more. It's a treasure trove for readers complimented by a grab-and-go bouquet cart.

Entertainment

Rosendale Movie Theater

Operated by the nonprofit organization, the Rosendale Theatre Collective, this theater serves as a vital and diverse cultural institution that entertains with film and live performances.

World's Largest Kaleidoscope

The world's largest kaleidoscope is located at Emerson Resort in Catskill, made from a silo from the Riseley Flats Farm. It's designed by awardwinning kaleidoscope artist Charles Karadimos. Enjoy the Kaleidoshow.



Spark Of Hudson

th Spark of Hudson is a hub for learning and community development in the Hudson Valley. It offers open-source learning and access to information to the Hudson community — while exploring new ways of living and working as a mutual aid network.

A community center, which is currently under construction, will allow visitors to share information and programming — offering an exchange of resources. Once completed, the center will also have a commercial grade kitchen for community use.

There are six branches to Spark of Hudson. Community Regen works to improve housing and transportation and has also piloted the Hudson UP and UBI Programs — a lottery program that offers 50 participants \$500 each month for five years, for those who make less than median income.

The self-development branch offers resources from money management, building resilience, to guided meditation. There's an arts and culture branch. The climate action branch focuses on sustainable building, building hemp-

crete cabins, and is dedicated to growing climate solutions. The entrepreneurship branch helps with ecosystem building. And Wally Farms, which is part of the agriculture branch, serves as a farm center and agritourism center. There's also a container-farming project, growing food using hydroponics.

Spark of Hudson is currently offering free virtual programming.

On Saturday, October 9, is the virtual program "On Being of Service with Nova Scott James," starting at 2 PM. The filmmaker, innovation doula, and community organizer, will lead this workshop on being of service to humanity for socially conscious artists and entrepreneurs.

On Tuesday, October 12, it's "Investing 101 with Albert Wenger" at 6 PM. The workshop offers an introductory overview on investing for everyone, and also covers basic personal finance topics. Wenger is a managing partner of Union Square Ventures and also the co-founder of The Spark of Hudson and Wally Farms.

To follow on Instagram, visit @sparkofhudson.

Omnifique

A Chat With Founder Kate George

By Jessica Mackin-Cipro

ate George is the founder of Omnifique, a company that aids the discerning traveler as a team of "experience couturiers."

The company handles all aspects of destination travel, providing elevated 5-Star accommodations, services, and experiences in a private Villa setting.

We caught up with George to learn more.

Tell us a little about your background.

After about a decade in Marketing, Advertising, and Strategy at gigantic and tiny firms in New York City and Colorado, I decided to leave my job. I had represented some of the world's best-known brands to small natural food product start-ups. I have an extremely entrepreneurial spirit, and at the time, I knew I was ready to impact the world on my

What inspired you to start Omnifique?

I took some time off to be strategic about my next move. As a discerning traveler myself, I craved the security of a villa or estate along with the traditional infrastructure of a world-class hotel. I desired daily housekeeping, bespoke experiences,

chef-prepared meals, local expertise, 24/7 concierge. Plus anything and everything I wanted. And then the "aha" moment: a lightbulb went on! I decided to create it myself — with the highest standards in excellence: Omnifique!

Talk a little about the company's concept.

The high-end leisure sector caters to high achievers. When they have free time to truly unwind, they shouldn't have to leave it up to fate that everything will work out. A spotless property, fresh, high-quality sheets, an outstanding chef, a certified boat captain, no homeowners clothes in the closet, vaccinated housekeeping staff, and on and on — everything one would expect from a premium, 5-star hotel. That is what we do at Omnifique. We run our business as our clients run theirs. They are in finance, tech, law, and we are in the leisure travel business. Same standards, different industry.

Tell us about some of the services and amenities you offer.

We manage wheels-down to wheelsup for destination travel, providing over-the-top, elevated 5-Star accommodations, services, and experiences for the world's highest achievers. From freediving with sharks to golfing with a PGA pro, we are experience couturiers, constantly sourcing and vetting unique adventures our clients can't get anywhere else. We recreate the 5-star hotel-like experience in a private Villa setting by providing premium, 24/7 on-demand and on-the-ground assistance to take care of any detail: from booking a table at a Michelin-starred restaurant to having the saltwater pool at the requested temperature.

What are some of your favorite adventures and locations?

Aspen and Hawaii, hands down.

Aspen is a winter wonderland. From world-class skiing to s'mores slopeside and a unique culinary scene, this Colorado town has something for everyone. In May, I visited Maui, where we've designed some of my favorite experiences for our clients. Think surfing lessons with a prosurfer, unforgettable private boat excursions, and an in-villa luau. At Omnifique, we're all about putting together bespoke escapades tailored to each of our guests' measurements.

What are some trends you are predicting for travel this winter?

Covid-19 precautions, definitely. We got a head-start on the issue, as our cleaning and safety procedures were always certified, but the pandemic took the situation to another level. The challenge right now is not compromising on our clients' standards because of these essential precautions.

Traveling smart has also become crucial. We're in the business of selling time. It's the ultimate currency, the most valuable commodity in the world. Smart tourism is all about that — enhancing private life moments by using human-centric design and technologies and sustainability



already integrated into the experiences. It's all about taking care of every detail, so our clients can focus on enjoying themselves. Sustainability is crucial in that. For our high-achieving guests, being mindful of the environment and giving back are necessary practices in their daily lives.

Any travel tips you'd offer during the times of Covid-19?

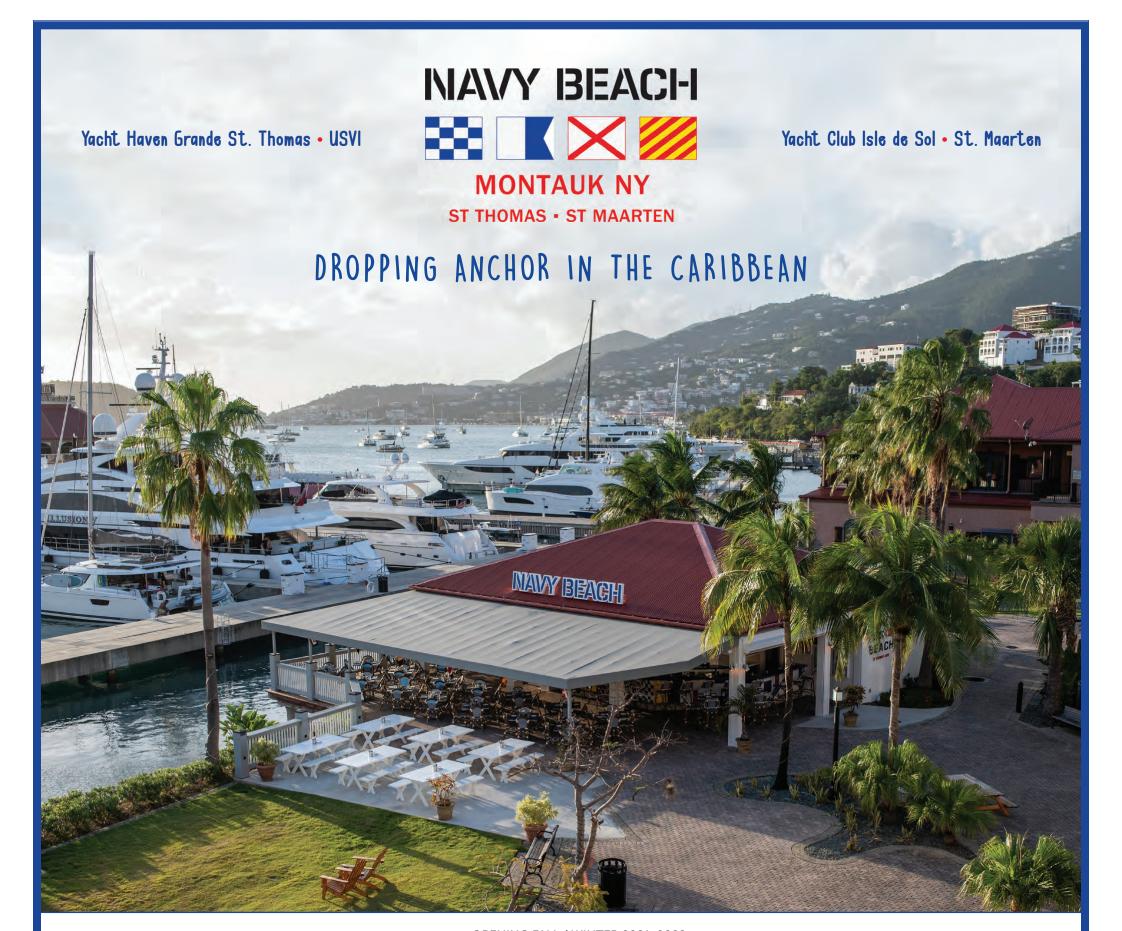
Private settings are an amazing alternative to hotels in times of Covid-19. It's easy to see why: our clients avoid crowds, they don't have to share amenities or wear masks as soon as they leave their room. Plus, there's the added benefit of needing a smaller team of people to cater to

the group. We've noticed that travelers are on the hunt for secluded, remote locations. All-inclusive villa getaways have never been more enticing than they are at present. People want to immerse themselves in nature, enjoy their surroundings, and stay at home (when away from home) as much as possible.

What's next for Omnifique?

My personal goal for Omnifique is that our brand becomes synonymous with excellence. This will allow us to reach more people worldwide, offer more opportunities, and share our expertise.

To learn more, visit omnifique.com.



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Kulture Collective At Sound View

A Talk With Hotelier Erik Warner

By Jessica Mackin-Cipro

ound View in Greenport presents Kulture Collective, special programming at the hotel that includes its Beach Fire Series, a weekly conversation on culture, and Served, a new monthly program with The Halyard's Executive Chef Stephan Bogardus.

Hotelier and owner of Sound View Erik Warner has created these programs to further align with the property's ethos. The aim is to engage the guest with the local community, while appealing to travelers who are looking for an educational and immersive experience.

Since Sunday, August 29, and continuing until its too cold, The Beach Fire Series presents an intimate weekly conversation for 20 people, where a leader in the conversation of culture shares insights into their world, work, and lives. The discussion may include topics like creative inspiration, politics, the pandemic, and artistic expression.

Coming up in the series are actor and designer Waris Ahluwalia and architect Stephanie Goto in October. Over the past month, key speakers included Randall Griffer, curator of modern and contemporary art at The Met, contemporary artist Brendan Fernandes, award-winning photographer Nona Faustine, Brooklyn-based ceramic artist Brie Ruais, and fine arts professional Eric Shiner.

The property's Served series, which continues on October 9 and 10,

features The Halyard's acclaimed Chef Stephen Bogardus, who takes guests on a chef boot camp. Over the two days, guests will accompany the chef to learn all about local and organic sourcing and prepping. They will prepare a classic dish, which has a chance of being added to the restaurant's menu. Restaurant guests will be asked to sample each dish and rate them.

We caught up with Warner to learn more about the Kulture Collective and the property.

Tell us about the concept behind Sound View.

When I began the revitalization of the property back in 2016, I knew I needed to create a place that reflected the North Fork and its community. Out here, as we say, we are so intertwined with nature that time often stands still. Add in the authenticity of this place, its calm but powerful spirit, and its depth of history, the area is truly magical.

Capturing a place like this was the hard part and so for design, we embraced touches of New England modernism and nautical undertones that nod to Greenport's fishing and boating history. To provide versatility of product and different pricing points, the property features 55 guest rooms, studios, one and two bedroom suites, and then a lobby lounge, expansive waterfront restaurant, piano bar, library, outdoor pool, and private beach.

In recent years, I've worked to add new, exciting aspects to the property, like Sound View's recently debuted Hot Tub & Sauna suites, a retail shop and e-commerce site, At Dawn, and the vast Kulture Collective programming which deepens our ties with culture and community; all new methods to help visitors better connect with the property and to each other.

Tell us a little about your background.

I initially came across Sound View in 2015 and had an immediate admiration for the property, given its history and strong sense of place in Greenport. At the time that the property went up for sale, I was looking to purchase a spot on the North Fork because of my attraction to agri- and aqua-culture as well as to the people and maritime culture of the area.

The Levin family, who originally built the property in 1953, sold it to me through my company Eagle Point Hotel Partners. The family had many offers over the years but put their trust in me to elevate the hotel, and to bring a new sense of community to the North Fork area — and since then, I've made it my mission to engage with guests and locals by bringing thought-provoking culture and art programming to the property, including Sound View's new Kulture Collective and annual Uncommon Art Residency Program, where artists stay at the hotel and host a community piece for guests to experience.

Talk more about the

programming at Sound View and how it aligns with the property's ethos.

Engaging and connecting each member of the North Fork community has always been a major focus of mine. Small communities are the backbone of America and all of our programming leads with the intention of strengthening the backbone whether it be the Kulture Collective, an event series that includes a commitment to learning and connecting, or the Beach Fire Series, where each Sunday night a leader in the conversation of culture shares their insight on inspirational topics, each of these opportunities has an educational component and leaves guests feeling better connected to one another. Tell us about the Beach Fire Seri and how it was started.

The Beach Fire Series was created as another approach to inspiring conversation and mutual understanding between our guests and the broader community. I use the tagline "To be human is to belong." So many people when they hear the word "culture," think it doesn't include them so we brought the discussion around a campfire where each Sunday night, a leader in the conversation of culture co-hosts a discussion with me, sharing their insight on topics such as creative inspiration, politics, the pandemic, and artistic expression fireside with guests.

The series has a two-fold effect: getting artists and visionaries out of their day-to-day work and out to our property with a quarter-mile of walkable beach, creating a place for

them to come and be inspired — and providing guests with a cultural opportunity during their stay that has the potential to inspire their everyday lives.

How did the lineup of speakers come together?

We reached out to a variety of artists to co-host this series with us. Each of the artists we selected sparks a new idea to those listening. From contemporary artists and photographers, to fine art professionals and art curators, each of these individuals can introduce a new way of thinking to those who join us, and help to ignite a conversation one may not have in their day-to-day life.

Why is it important to give guests and visitors the opportunity to explore, relate, and connect? And to engage the hotel guest with the local community?

To have a leader in the conversation of culture interacting with our guests and community who may not feel they are a part of these conversations is very important to me. There is a huge disconnect going on in communities around the country and this is my effort to start bridging the gap in conversation. If I can promote inclusion and the ability for any and everyone to hear and share their perspectives in a neutral environment, I am certain that our communities will start going closer together in the years to come.

To learn more about programming at Sound View, visit soundviewgreenport.com.



Navy Beach In The Caribbean

The Team Discusses New Project

By Jessica Mackin-Cipro

he founders of Navy
Beach in Montauk have
expended their services
into the Caribbean, opening restaurants in both St. Thomas
and St. Maarten. We caught up with
co-owners Frank and Kristina Davis,
and Franklin Ferguson and Leyla
Marchetto who collectivly answered
our questions about the locations
and what's to come.

Tell us a little about your background and what brought you to this point.

It was just after the 2007-2008 financial crises that the founding partners, Frank and Kristina Davis, Franklin Ferguson and Leyla Marchetto set out to secure a smart location for a yet to be defined concept for a new restaurant on the East End. We were all likeminded for establishing something unique and enduring but had a list of ideas to narrow. A serendipitous call from a Montauk friend about an opening on Fort Pond Bay, in what has become Navy Beach landed us the foundation to build from. A dozen years of nurturing and a fortunate following has gotten us to this point.

What inspired you to bring Navy Beach to St Maarten and St Thomas?

With Montauk being a distinct seasonal location to operate, we had been in a strategic search for locations in warm winter weather climates. A list of key needs and ingredients for a high probability of success were constantly being refined by our team.

We explored many opportunities but moved with focus to both honor and protect the hard built brand that our following loves and enjoys. A big inspiration was being able to offer our staff the opportunity for continuity of year-round employment and to permit the many staff that have stayed with us the opportunity to move up a corporate ladder as their expertise continues to mature. St. Thomas (in the U.S. Virgin Islands), and St. Maarten (in the Dutch Caribbean) are two distinct yachting destinations for the winter months where many of our Montauk customers flock to from Thanksgiving through Easter.

How did the partnership with Island Global Yachting come about?

Our relationship with Island Global Yachting progressed naturally when IGY owned and operated The Montauk Yacht Club where many of our yachting guests kept their vessels. In 2017, we inevitably entered into a co-branding arrangement for day yachting excursions that anchored and dined at Navy Beach. From our inception in 2010, Navy Beach has worked to attract and support the yachting community as our waterfront location on Fort Pond Bay was special with safe anchoring for all sized yachts and wonderful location to spend a day trip to Montauk. It was during our initial co-branding efforts that we worked and became familiar with each other's corporate cultures and began to admire both brands. The possibilities of incorporating our "nautical hospitality" lifestyle brand within their preeminent globally renowned mega yacht marinas had clear potential. Also, our likeminded fundamental approach to work tirelessly to creating memorable experiences for our respective clients had us easily in step from the beginning. Too many



of our wish list of ingredients for launching additional Navy Beach locations were present with IGY to not embrace. IGY's mega yacht marinas around the world reside in many of the most beautiful waterfront locations and Navy Beach's nautical hospitality brand is truly a synergistic fit.

Talk a little about the menu.

Anyone who has dined with us over the last 12 years in Montauk will arrive to a comfortable nautically chic environment with similar colors and design (shadow boxed vintage swimsuits, retro glamour pix, blue and white bistro chairs, signal flags) and also be able to enjoy our long-time favorites in the Caribbean. Our delicious and sought after Buttermilk Fried Chicken, Navy Burger as well as Yunnan Ribs and Jumbo Lump Crab Cakes will greet all that visit. Local fresh fish inspired ceviche and large plates like the Soy-Glazed Red Snapper with sushi rice/goma wakame/black sesame/red curry coconut and creative Caribbean inspired dishes will be part of the offering.

Are there any menu items that stand out to you?

As we do each season, we like to introduce several new preps to the menu. One of our favorites born in St. Thomas (during our initial pre-Covid launch in December 2019) is the Tuna Crudo with Papaya and Wakame. The Crispy Shrimp Tacos are also very popular among the yacht crew. We're working on new ideas for both St. Thomas and St. Maarten at the moment, including the launch menu for our new sister concept, ISLA (more about that

below.) Our signature family-style party menus also work well down in the islands as we have found that we attract a mix of larger groups of yacht crew, yacht charter guests, as well as families and friends renting villas and vacationing on the island.

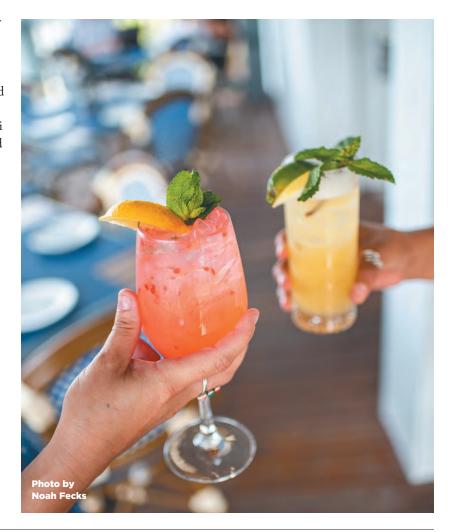
What's next for Navy Beach?

While continuing to navigate the Covid-19 pandemic we are remaining focused on establishing our Navy Beach projects in both St. Thomas and St. Maarten. We also have been planning for some time to introduce an exciting second concept and will launch that this Fall in St. Thomas with the opening of ISLA Cantina Mexicana at Yacht Haven Grande.

This is our immediate next focus, but clearly our strategic partnership with Island Global Yachting will continue to allow exciting and meaningful opportunities in the future. Stay tuned!

If you're looking to plan a trip to Navy Beach in St. Thomas check out Caribbean Concierge to help plan your trip — they're awesome and can assist in booking travel, accommodations, activities, restaurant reservations, etc. Visit caribbean conciergevi.com.

For travel in St. Maarten we recommend reaching out to St. Martin Sotheby's International or IRE Vacations. Favorite hotels on the island include the amazing La Samanna (by Belmond) and The (brand new) Morgan Resort & Spa.



Kara Hoblin

Creates First Art Mural In Jackson, Wyoming

By Nicole Teitler

amed for her ephemeral chalk art, North Fork based artist Kara Hoblin recently traveled to Jackson, Wyoming where she took part in an Uncommon Art Residency at The Anvil Hotel, owned by the same group that runs Sound View in Greenport.

Erik Warner, partner in Sightline Hospitality, started the Uncommon Art Residency four years ago at the Sound View, where Kara was one of the first artists in the program. Now in its second year, in partnership with Teton Artlab and through the Jackson Hole Art Association, which

provided working space, the residency expanded to the western town of Jackson, Wyoming. With over 300 applicants to choose from, Uncommon Art welcomed one of Long Island's own in September 2021.

"I wish we had a facility on the East End like the Art Association of Jackson Hole because oh my God it is amazing. It's my dream as a reality," Hoblin expressed of the working space provided. "In Jackson, the whole area, you really understand how nature rules. Like the oceans of Long Island, the way it pulls you under for you to realize it's the one in control, in the West, the entire sur-

rounding area, nature has that same pull. You don't control it, it controls you. It inspires you."

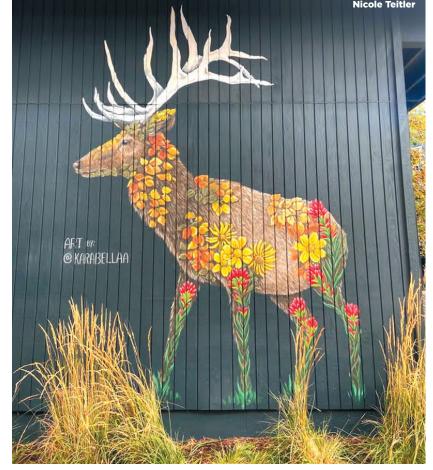
Once Hoblin was accepted into the Uncommon Art Residency, a previous discussion with Warner came to fruition — a mural at The Anvil Hotel. The timing was right and it was decided that, in addition to her residency, Hoblin would create a mural on the side of the hotel.

Hoblin's work has long been heavily inspired by the environment that surrounds her, and Jackson was no different. Inspired by the creatures in the area, the nearby Elk Refuge, the mural showcases an elk made up of native plants to the area.

"My work has always been community driven, and I brought that even to Jackson. I was painting on the side of the building for five days and I had people stop to talk with me."

All other works by Hoblin, as part of her Uncommon Art Residency, are still in progress but will become available soon. Be sure to stay up to date with her work available on Etsy @KaraBellaArt. Her upcoming travel murals include Marshfield, MA and Nantucket at "Flannel Jam" with two live murals. She will return to The Anvil Hotel in Jackson in Spring, 2022.

"Interacting with the community is such a big part of my work. Usually it's through a chalk erase but these



outdoor murals are exciting and new for me, in my personal career. And it's a direct result of the pandemic since, for so long, I couldn't go into businesses to do work. So, to have my art be interactive and impact people in positive ways, it had to be outside because no one could go inside. It's a nice experience because now, working outside, I can have more interactions with the community on a permanent level."

Both the Sound View Hotel and The Anvil Hotel welcome open applications for the Uncommon Art Residency every year.