

# James Lane

— POST —

September 2022

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ALICIA MURPHY DESIGN

p. 3



# SAUNDERS

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## SPECTACULAR NEW CONSTRUCTION WITH FOREVER RESERVE VIEWS

Truly the most spectacular luxury home to reach the market in years, this just-completed modern farmhouse is surrounded by reserve with stunning views that are preserved forever. Moments to East Hampton Village shopping and beaches, the home's prestigious and convenient location is a huge draw for all. Enter to a chic foyer with floor-to-ceiling windows framing the verdant, endless fields beyond. Light fills the large great room, with living room, dining area, and high-end gourmet kitchen. The spacious room opens to two separate outdoor sitting and dining areas—perfect for seamless indoor/outdoor living and entertaining. The first level features an additional den area and beautiful first-floor bedroom suite. The modern staircase is open and dramatically drenches the home in sunlight and leads to its beautiful second level. There, the stunning en-suite primary is a relaxing oasis boasting a fireplace, soaking tub, and a private deck with reserve views. The second level also includes 3 large en-suite guest rooms, each with views and special features. There is also a bonus room for use as an office, playroom, or yoga studio. The lower level has high ceilings with abundant natural light and a huge media room with fireplace. There is also a gym, wine room, and a sixth bedroom with full bath. The backyard is extremely private with reserve views from every vantage point. Relax on one of the covered patios or lounge in the sun alongside the saltwater gunite pool and spa. There is also an outdoor shower and a detached garage with electric car charger. For the discerning buyer who wants everything, this luxurious new construction in a prestigious location with unchanging reserve views is truly a once-in-a-lifetime dream home.

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Tassel Light Pendants by Apparatus Studio, Thomas Hayes bar stools, Commerford Collection dining table. Photo by Read McKendree / Stylist: Frances Bailey  
Cover photo courtesy Alicia Murphy Design

# Alicia Murphy Design



## The easy going mixing of the greats

By Ty Wenzel

Alicia Murphy's foundational design sets an easy-going, intuitive tone, which can seem like a visual oxymoron when you consider her work adorns some of the most luxurious builds in the nation. This stunning manse in Sagaponack erected by renown master builder, Michael Davis Design & Construction, showcases the commingling of nature and modern — effortlessly.

"I love creating Hamptons Homes for clients and understand how they want to spend time and relax in this special place with their friends and families. I feel really lucky I get to live and work here year round," said Murphy, who is based out of Amagansett.

The structure ushers in swaths of the famous Hamptons light to wash over the sophisticated neutral palette that brings the eye to elements like art that Murphy strategically places throughout the home. For example, in a neutral-colored sitting room, natural sources like the Apparatus Studio coffee table is the perfect platform for a tulip vase while the iconic Cassina 720 Lady Chairs designed in 1951 brings the mid-century modern vibe to an otherwise contemporary room.

The coffee table is described as portal tables connecting the proportions of ancient structures to daily experience, linking ceremonial and domestic ritual expressed in thick Italian marble.

Nature is everywhere in texture, shape and/or color, even in man-made objects like the Lindsey Adelman 10 Globe Branching Bubble pendant lamp over the traditional staircase's neutral waffled runner by Merida Studio — you can almost hear the swallows sing by the very sight of it.

The open kitchen follows the consistent neutral color story with the rest of the home adding a touch of gray mold-

ings accented by furnishings in black for needed depth. A stunning custom kitchen island is topped with industrial Tassel pendant lamps by Apparatus Studio and barstools by Thomas Hayes. Made in Bridgehampton, the modern Karen dining table by Commerford Collection invites meals with views of the garden.

The black marble vintage table by Angelo Mangiarotti from the '60s hosts Hans Wegner chairs continuing the mid-century modern accents that adorn the entire home.

Michael Davis bathrooms are persistently light-filled tranquil spaces. In this bathroom the windows and moldings continue the light gray for depth. The Mary Wallace "Edie Flushmount" ceiling light glistens like a crystal while Urban Electric sconces bookend the vanity mirror. The richly deep "Starburst Dash" double hide rug is by Avo provides the grounding for the equally posh Kelly Wearstler poof stools.

Even when a piece of furniture or lighting is not a vintage piece, it is inspired by the mid-century modern masters. For example, the show-stopping Jackson Chandelier by Studio Van der Akker illuminates this motif with its rich neutral color, Eames-like structure, with a nod to the Saarinen shapes. The chaise by Dmitry & Co co-exists uniformly with the Restoration Hardware sectional in the next room.

Experienced lovers of design know that luxury often means it isn't ostentatious — it's designed seamlessly into the build, in this case, a Michael Davis classically-designed masterpiece. Murphy intrinsically understands how to mix the generational greats with current designers who will inevitably become as iconic as their predecessors.

To learn more about Alicia Murphy Design, visit [aliciamurphydesign.com](http://aliciamurphydesign.com).



Restoration Hardware sectional sofa surrounds a custom designed ottoman sit under the Round Jackson Chandelier by Studio Van der Akker. Photo by Read McKendree / Stylist: Frances Bailey



# North Fork Beach Clean Up

## Competition led by Greenport Gazette

By Jill Carson



The 2021 cleanup.  
Photo by Estefany Molina

The Greenport Gazette calls upon members of the North Fork community to “put their plastic where their mouth is” with the third annual North Fork Beach Clean Up Competition. Held every September, the International Month for Coastal Clean Up, since 2020, the competition invites teams to sign up and collect trash littered across North Fork beaches. Each week, teams bring their collections to the weigh-in checkpoint to be weighed, counted, sorted, and tallied.

The year of the competition’s inception, teams collected a grand total of 1,670 pounds of trash over the course of the month and last year, teams collected a total of 2,478.5 pounds. The 2022 competition is sponsored and supported by Surfrider Long Island, Atlantic Marine Conservation Society, and Mattituck Environmental. Data collected from the competition will be provided to Atlantic Marine Conservation Society and Surfrider Long Island for its environmental research efforts.

There will be one grand prize awarded to the team that collects the most trash and additional prizes for teams that come in second through sixth place. The grand prize is a two-hour sail for up to six people with Layla Sailing.

The competition kicks off on September 2. Official teams are announced online and competitors pick up their burlap bags for collection, swag, and information packets at this year’s weigh-in check point, Matchbook Distilling Co. in Greenport. There will be four weigh in, count, and tally sessions that will take place on September 9, 16, 23, and October 1. On October 1, winners will be announced and an after party will be held at Little Creek Oysters in Greenport.

We caught up with Estefany Molina, the event organizer, to find out more about her effort to make Greenport more green.

### How was the concept of a community wide beach clean up competition born within Greenport Gazette?

Many things came together conceptually before the idea of the North Fork Beach Clean Up coalesced. At the time,

just before the pandemic, Greta Thunberg was trending with all her environmental activism, and thus inspiring people all over to hold their own strikes “against climate change.” One happened in Riverhead at the Long Island Aquarium where a bunch of kids and their parents drove in and held their signs and whatnot. It was really incredible to see how much of an impact Thunberg had on these children and the awareness it brought forth. However, I had one thought that just kept nagging me: how many people actually car pooled to the climate protest? Who took the bus? How many people actually made an effort to mitigate their own carbon emissions? And how much of this was just more preaching to the choir? I got frustrated because life isn’t just about going outside and holding up a sign and siding with a particular cause because it aligns with your brand. There needs to be action as well as some follow through and continuity. While all of this was happening, I was reading “We Are The Weather” by Jonathan Safran Foer, in which he talks about climate change so personally and brings such urgency to this global dilemma that it had me low key panicking.

This was all in late 2019 heading into the pandemic in 2020. Everything shut down, and everyone was stuck at home. The George Floyd protests began. The air was metaphorically thick. People weren’t really driving too much, so that was great in terms of carbon emissions, energy, and this metaphorically thick air. But people were bored, disconnected, and anxious. We couldn’t be in close proximity to one another and the isolation started to really weigh in, so everyone started spending a lot more time in nature, which you think would be a beautiful thing. Yet, suddenly, so many other people started posting pictures and complaining on Facebook about the volume of trash they’d find on the beaches throughout that pandemic summer. More people held up their signs, now online, and, again, aired their grievances. What could we do about this mess? That’s when it all came together for me.

### The first North Fork Beach Clean Up Competition was held in September 2020. What inspired you to launch this project in the middle of a global pandem-

### ic? What were the challenges of launching the project at this time? Were there any benefits of launching it at this time?

Anxiety and frustration breeds inspiration? (Laughs). Possibly even the desire to connect with people. I have been producing events for several years now as Greenport Gazette, mainly parties and poetry slams. Our last event was The Poetry Jam at the Lin Beach House on February 15, 2020, a month before shut down. It occurred to me that maybe I could create an event that could be done outdoors over a longer period of time without too much risk.

I think everyone wanted to feel a sense of purpose, and the clean up was definitely purposeful. Because here’s the thing: environmental justice is human justice. It’s civil justice, it’s economic justice, it’s racial justice. It’s kindness. During a time when everyone was seriously considering their own mortality and relationships to one another, this was an opportunity to take action alongside each other for each other. This is how we take care of one another. We all live here. We all swim here, we all eat here, we all breathe here, we all enjoy the same sunrises and sunsets, and we feel the wind. The thing about nature is that we are nature. Even when a corporation buys a big parcel of property for an inconceivable amount of money, that waterfront or forest or field or what have you still feels a part of you because you are, in turn, of that nature. So doesn’t it make sense that the first step in being kind to one another, would be to be kind to nature first?

The only real challenge was trying not to get sick. Looking back, the benefit of starting something in midst of the pandemic was that no one else was doing anything, so people were going to notice what you were doing a lot more. But that also meant the stakes were higher if you failed. Luckily, I’m pretty good under pressure.

### What have you found are the most common plastic items/pollutants found on local beaches?

Teams have brought in a lot of big things over the years like water trampolines, nettings, tires, weird cages, PVC pipes, toys, and

such. Lots of party favors and decorations too. But the most pervasive is the small stuff: so many caps, so many bottles, so many wrappers, so many tiny little unnamable plastic pieces. And while those things don’t necessarily weigh a ton, that’s what really needs to be picked up because microplastics and microfibers and just the general shedding and breakdown of these materials are the biggest problem, aren’t they?

### The catchy and bold tagline of the event is “put your plastic where your mouth is.” What does this phrase mean to you and the mission of the clean up?

The phrase came to me at the same time as I conceived the competition. There’s definitely a sense of accountability behind that message as well as an edge — some George Carlin inspired humor from yester years. He has a skit about pollution and the Earth. And as Rihanna said sometime in early 2020, “Tell your friends to pull up.” It’s a challenge to do something. If you’re going to talk the talk, you have to walk to walk, right?

### What steps can members of the North Fork community take to live a more environmentally conscious life beyond the clean up event?

One of the great things about the North Fork is that so many people who live here year-round are conscious and appreciative of our environment. It’s integral to our collective survival, and we feel it. Tote bags abound. But aside from plastic alternatives where it’s not necessary? Honestly, drive less, bike more, walk more, move differently. I’m not anti-car, but I am pro “don’t drive if it’s unnecessary.” Don’t get me wrong, I drive, and I also understand that peoples’ knees hurt, we are often in a rush, and we sometimes have to carry heavy things. But there should be more bicycle share initiatives out here. The North Fork is so beautiful and easy to adventure through on bicycle.

In Medellín (I’m Colombian), every Tuesday and Thursday night, as well as Sunday morning, the main highways are closed down for “Ciclovía,” so pedestrians can walk, bike, roller blade, skateboard, and

just chill and enjoy their city. It’s meant as a form of free exercise, but think about how many cars that takes off the road. People are forced to use an alternative form of travel, if they need to travel at all. It’s a people thing. It’s just part of the day to day culture. Culture is everything.

### After the clean up event, Greenport Gazette invites artists, creators, and makers to “dumpster dive” in the collected trash to claim items to use in their art, combining conservation with creativity. Can you speak on the significance of incorporating environmentalism and sustainability across disciplines?

For the past two years, we have been tallying our collections for local organizations like AMSEAS and now this year the Long Island Chapter of Surfrider because this numerical data essentially provides proof of the problem to help justify legislative initiatives on bigger legislative levels to create broader solutions. We had also been sorting out certain plastic materials for Upsculpt, a nonprofit that aims to empower action against the crisis of plastic pollution by engaging the public through art. However, this year they cannot commit to taking our collections because they are so overwhelmed with material, which in turn really demonstrates on a micro level how big of a problem plastic pollution already is. So this year, we want to invite anyone who is an artist, creator, or maker to dumpster dive the collections during the month of September while the competition is happening.

Where else are we going to put it? There is just so much stuff in the world, and it can’t all necessarily be disposed of. The only solution is to reuse these materials. There is no other choice but to be creative and innovate.

### Are there any other upcoming events that Greenport Gazette will be hosting, environmentally focused or otherwise?

Many things are incubating, but you’ll have to follow @greenportgazette to find out!





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# Sydney Miller

## Virtual fitness with HOUSEWORK

By Nicole Teitler



Photo by Matt Roy

**S**ydney Miller brings Miami Beach heat to a virtual fitness audience every day through her full-body sculpting and conditioning workout HOUSEWORK. Or you may have caught her live classes this summer at Gurney's Montauk.

HOUSEWORK was launched in 2017 and took off during the pandemic in 2020 when virtual fitness became the forefront of wellness. As a dual Master Instructor at SoulCycle, Sydney proves that she can transform her high-energy, upbeat style effortlessly through the screen. The 50-minute workout asks participants to use a mat, light weights (water bottles), and sliders (paper or dish towels) to an eclectic playlist in both a live and on-demand form.

We caught up with Sydney to learn all about what makes HOUSEWORK work.

### What inspired HOUSEWORK?

I started in the corporate world in adver-

tising and then PR, and began my fitness role at SoulCycle after years of feeling unfulfilled. Being in that environment inspired me to start helping others to reach their goals and reinvigorate the rest of their lives with the passion they brought to these classes. The original concept behind HOUSEWORK was to motivate my SoulCycle clients with a music-driven strength-based mat workout. With the pandemic came the only option of at-home workouts. It was important to me to build a welcoming environment through the screen and deliver the same experience similar to my boutique fitness classes.

### A lot of what you do is virtual. Describe how you built a community.

I spotlight people on screen, chat with the group before and after class, host "coffee chats" about relevant topics every weekend, and commit to cultivating the group's energy beyond the 50-minute workout. My community quickly grew and as soon as in-person classes could resume, I began teaching at socially distanced events to

bring the energy of on-screen to in-person.

### How does your app connect people?

I created the HOUSEWORK app for those that wanted to take classes at the time that worked best for them. As a business owner, one big thing I have learned is that the ability to meet your customer where they are is vital. While live classes were great and provided a much-needed social aspect, I realized that everyone's schedule was so different and that providing an on-demand service was a great way to keep the community involved.

In addition to being able to work out whenever they want, I made sure the fundamental excitement and emotions behind HOUSEWORK are built into every class on the app. So even though there is a wide variety of classes on HOUSEWORK, from varying difficulties to targeting specific body parts to workouts that require little to no equipment, you will always feel

the support and energy of the HOUSEWORK community when you're working out.

### HOUSEWORK creator, SoulCycle instructor, DJ. How do all of these titles make you feel empowered?

The ability to help people feel empowered through music is so inspiring to me and has led me down this incredible path. The way I have been able to integrate my passion for movement and music into all facets of my life inspires and empowers me every day! I practice what I preach and all of these titles are truly an extension of myself.

### What has your fitness journey taught you?

Before March 2020, I had no plans to expand HOUSEWORK. I was filled with so much self-doubt about the current climate that had tons of excellent fitness options and trainers. How could I be successful with mine? But once I fully

committed, with each new sign-up and each returning student, my confidence grew. And whenever I receive a comment about how HOUSEWORK has changed someone's life, the doubt just disappears and I recommit to myself. After celebrating HOUSEWORK's second anniversary, just having confidence in myself has helped the business grow!

### How often do you do in-person classes?

I love being able to travel and host HOUSEWORK classes with members of the community around the country and introducing it to new people! While my community is very much digitally-focused, it is always great to teach classes in person and get to spend quality time with the squad! The best feeling is getting to meet so many amazing people whom I've spent time with on a screen in person. I have been so lucky to teach classes in NYC, Miami, and out East. I am also hosting a HOUSEWORK retreat this November in Tulum, Mexico, which is going to be incredible.

# James Lane

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## Editor's Note

**W**e're excited that September has arrived. I always say it's the best month to be on the East End, especially for those who have worked long hours all summer to keep up with the demand of business during the extra busy season.

We hope you enjoy our latest issue. We will launch a designated design section this fall, so we wanted to give a sneak peek at what's to come with our cover feature on Alicia Murphy Design.

We also had the honor of being involved in Institute for Women's Policy Research's Hamptons event along with Fondation CHANEL, LILLY and Johnnie Walker. You can read all about the inspiring day inside.

Jessica Mackin-Cipro  
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# NYC Second Chance Rescue

## Held Cocktails & Pawprints benefit at Baker House 1650

The city's largest foster-based rescue, NYC Second Chance Rescue, honored Dylan Lauren and Bessy Gatto at its annual summer cocktail party at the Baker House 1650 this past Thursday night. Animal advocates in the Hamptons came out to support and recognize the work of the two women. Among the 180 guests were Katie Couric and Georgina Bloomberg.

actions of NYC Second Chance Rescue's Jennifer Brooks, Lisa Blanco, and Katie McEntee. This rescue team saves and rehomes over 1,000 animals every year. They raise over a million dollars just for their medical fund to save severely injured animals on death row and provide the surgeries and rehabilitation needed to save their lives.

Photos by Rob Rich/  
SocietyAllure.com



Katie McEntee Marzigliano,  
James Marzigliano.



Dylan Lauren.



David Lauren.



Bessy Gatto.



Georgina Bloomberg,  
Scarlett Magala,  
Elizabeth Shafiroff.



Garrett & Timana at  
the 2021 event.

# Hudson's Helping Hands

## An Evening Under The Stars at The Crow's Nest

Hudson's Helping Hands will presents its second annual An Evening Under The

Stars benefit from 6 to 9 PM on Friday, September 9, at The Crow's Nest in Montauk. Guests will enjoy a fun-filled evening of cocktails,



Founders Augie and  
Kristen Teodoro. Photos  
by Pat Irwin

a raw bar, small bites, live performances, entertainment, and an in-person raffle.

Since its inception in 2020, Hudson's Helping Hands for Autism has been dedicated to providing events designed for every child to enjoy.

Founded by Kristen and Augie Teodoro, a mother and father who felt there was a need for more support and inclusion on the East End,

their mission has quickly grown into a community effort to provide and foster acceptance and inclusion for children in the local area.

All money raised during this event will go toward Hudson's Helping Hands' third year of inclusive holiday events, workshops, and programs. These events include Fall on the Farm at the Green Thumb, Sensory Santa at CMEE, and the Spring

Shindig at Corwith Farmstand.

According to the organization, it is estimated that one in every 54 children are now diagnosed as being on the Autism Spectrum and that one in every six children experiences a form of developmental delay. It has also been found that inclusion is a vital instrument to foster a culture of respect, acceptance, and belonging amongst all children.

Hudson's Helping Hands is devoted to providing events and learning experiences designed for both typical children and those with special needs to partake in and enjoy side-by-side.

Community members can learn about upcoming events, programs, volunteering, and donate by visiting [hudsonshelpinghands.org](http://hudsonshelpinghands.org).

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# 50+1 In The Hamptons

## IWPR's Dr. C. Nicole Mason talks gender equity

By Jessica Mackin-Cipro

**O**n August 18, the Institute for Women's Policy Research joined forces with Fondation CHANEL, James Lane Post, LILLY, and Johnnie Walker to present 50+1 In The Hamptons, a day dedicated to female leaders and supporters of gender equity at a private home in Water Mill. The day included intimate panel discussions on building women's power and influence, while addressing gender and economic equity challenges across the 50 states.

Featured speakers included Adeline Azrack, Fondation CHANEL US's managing director, Errin Haines, the founder and editor of The 19th, Dr. C. Nicole Mason, IWPR's president and CEO, Sophie Kelly, the SVP of whiskies for DIAGEO North America, Elizabeth Barajas-Román, the president and CEO of the Women's Funding Network, and Kate Kelley, SVP of brand partnerships for the LILLY Social Action Campaign.

The event continued the important discussion on gender equity that began at IWPR's successful Power+ Summit in April and is the first in an ongoing series of panels and events that IWPR will host on important topics affecting women in America.

The mission of IWPR is to "win economic equity for all women and eliminate barriers to their full participation in society." As a leading national think tank, IWPR builds evidence to shape policies that grow women's power and influence. The work of IWPR has shifted the conversation on the gender wage gap, job discrimination, Social Security, educational access, child care, and much more.

"This is a pivotal moment in history for women in America. Many of the gains we have made over the last half-century are being stripped away. It's time to accelerate our efforts and put forward the boldest ideas and solutions that will bring about real change," said Dr. C. Nicole Mason.

Three years ago, Dr. Mason took over IWPR, and with bold thinking she has worked to move the needle for women in America. Just prior to the Hamptons event, we caught up with Dr. Mason to learn more about her work.

### Talk a little about IWPR's mission.

IWPR is a think tank focusing on women's economic security and accelerating women's power and influence in society. We've been around for about 30 years and I've been leading IWPR for the last three years. When I came onboard I thought it was really important to our research to focus on what's happening in the world in real time and really think about what change levers we need to pull to make that happen.

### IWPR recently hosted the Power+ Summit. Talk a little about that concept and experience.

The Power+ Summit was an opportunity for us to bring together women working across sectors of business — nonprofits, sports, philanthropy, tech — to really think about what we should be doing differently to achieve the progress that we want for women. There are very few spaces where all of these sectors come together. We wanted to start the conversation. For example, the pay gap has only closed about \$.20 in the last 50 years, and so how might we think about goals for women's progress and how we can work collectively to accelerate that progress and to meet those goals... We asked women to come with their biggest and boldest ideas for change.

### What do you hope is the takeaway from the Hamptons event?

Over the last couple of months, women have taken a few blows. Most recently, Roe V. Wade and The American Families Plan. The event is about possibility and thinking about what we should be focused

on now, especially during this historic social and political moment. I firmly believe that in order to accelerate change and to move the needle on any of these issues, we have to be focused on the cultural narrative. In order for us to continue in this work, we have to believe in the possibility of a better tomorrow.

### Talk a little about the history of IWPR.

It was founded by Heidi Hartmann. She was a lone wolf, trained economist, really thinking about the role of women in the economy. She was one of the first people to articulate the impact of having women in the workforce. She was a real trailblazer.

### Tell us about the inspiration for your book "Born Bright: A Young Girl's Journey from Nothing to Something in America" and the new book you have in the works?

The book is a reflection of my journey up until this point and an opportunity to bring all of my worlds together — my understanding of what I know being raised by a single mother in the US, and what it takes to reach the other side of adversity, and really articulating a vision forward for all of us.

I'm currently at work on a book. It's about articulating why we haven't achieved the progress that we had hoped for. I've been doing this work for about 22 years now and I'm really trying to articulate how we actually do it. For me, that includes new strategies and new thinking.

### You were named one of the "World's 50 Greatest Leaders" by Fortune Magazine. How did it feel to receive this honor?

I have to say, it was really very unexpected. I've been doing this work for more than two decades and doing it out of a place of pure passion and love and commitment to the possibility of a better tomorrow. So when you have your head down and you look up and there's this acknowledgment, it feels very special. For me, it comes with a lot of responsibility to continue to do this work in an elevated way.

Photos by Rob Rich/  
SocietyAllure.com



Dr. C. Nicole Mason.



Adeline Azrack.



Courtenay Semel.



Errin Haines.



Kate Kelley.



Robyn Watson-Ellers, Adeline Azrack, Errin Haines, Dr. C. Nicole Mason, Elizabeth Barajas-Román, Kate Kelley, Sophie Kelly.



Thea Mitzman, Julie Lamb, Jordan Mitzman, Robin Brown, Christine Prydatko, Vanessa Gordon.





# Tote Taxi

## Founder Danielle Candela talks entrepreneurial journey

By Jessica Mackin-Cipro

**T**ote Taxi, a luxury courier service specifically for people traveling to and from the Hamptons, was founded by Southampton's Danielle Candela. It offers same-day, door-to-door service for luggage, golf clubs, shopping bags, bikes, and more, and also services all three major New York City airports. This summer the company also partnered with Dora Maar, an e-commerce platform for luxury pre-owned fashion and stylish home pieces, bringing inventory straight to the Hamptons.

We caught up with Candela to learn more about her entrepreneurial journey.

### What inspired you to start Tote Taxi?

It really came from the personal need of the service. I was commuting to the Hamptons from Manhattan every weekend. I was always schlepping my suitcases and I just thought, "Why isn't there a service that could bring my items out to the Hamptons?" There wasn't one, so I thought it was the perfect opportunity to create it.

### How has the company evolved over the past few

### years since you've started?

So much has changed over the last four years! In 2019, we launched our service from New York City to JFK and EWR for Blade Fliers. In 2020, we launched our Mini Storage service, Tote Away, and in 2021 we launched our delivery service from NYC/Hamptons to South Florida. We've added new drivers and another sprinter van co-branded with the new iced tea brand, Saint James, and hired our fabulous operations manager!

### Tell us about your partnership this summer with Dora Maar.

We are always looking to partner with like-minded brands, and this one was a no-brainer — it made so much sense to transport influencers' high-end items to and from NYC and the Hamptons. We love working with Dora Maar — our customers don't know the phrase "overpacking," and neither do we! We are all about fun and fashion, and that's what Dora Maar brings to our customers.

### What's next for Tote Taxi?

As the Hamptons season comes to an end, we have started to prep for the route

to South Florida. We spent the last year really working on building roots and infrastructure, such as adding tracking as a new feature. (This has also allowed us to scale the number of deliveries we can handle on any given day.) We've also started to scope out new locations, like Nantucket.

### On the East End, what does your perfect day look like?

I love to start my mornings with my favorite egg whites from Schmidt's in Southampton. Most days I'm popping into the office for a few hours, answering some emails and setting up the drivers for the day. I've recently started working with a personal trainer at the Southampton Gym, which has made such a big difference in my mental and physical health during the stressful busy season. After that, either a beach day at Little Plains or lunch at Argento. But I always love ending the day at my boyfriend's cottage. It's right on the bay, and there's nothing better than a BBQ with friends and family. I usually pick up some local produce, like tomatoes, corn, and some clams to grill. Pair that with some Wölffer Rosé and watching the sunset, and that's a perfect end to the perfect day.



# Léon 1909

## Menu offers countryside European fare

**I**n early August, Léon 1909 debuted on Shelter Island. The restaurant is named after owner Valerie Mnuchin's paternal grandfather, who had an affinity for romantic coastal adventures.

Léon's Provençal-style menu, which nods to unfussy, countryside European fare, showcases peak-of-season regional ingredients from both land and sea. Salads and starters such as scallop crudo with buttermilk, pepita, and lime lead to a selection of handmade pastas as well as fire-kissed mains such as striped bass with spicy peperonata, Picholine olives and lemon and grilled ribeye served with a generous helping of herbed crispy potatoes. The wine list is rooted primarily in

Old World regions while reflecting select contemporary producers. You'll also find a range of beverages including beer, signature and classic cocktails from the bar, and non-alcoholic options.

Surrounded by old brick and exposed wooden trusses on the lofted ceiling, Léon's wood-burning hearth with its blackened steel hood and soapstone top serves as the restaurant's anchor and focal point. In addition to ratan-backed bar seats, the 74-seat restaurant features blue canvas-upholstered banquette and booth seating in the main room. Covered by a pergola, the expansive outdoor patio space is lined with bluestone aggregate, creating a setting to enjoy drinks or a relaxed meal with family and friends.





Photo by Doug Young

# The Pridwin Hotel

## The next chapter

Cape Resorts has re-opened The Pridwin Hotel and Cottages on Shelter Island. The proj-

ect came to fruition in partnership with the Petry family, who have owned and operated the property since 1961. The 49-room water-

front hotel and restaurant has undergone an extensive two-year renovation. The destination has been providing hospitality since it opened in 1927.

Overlooking Crescent Beach, the destination resort features a private beach and pool services, water activities including sailing and fishing, a full-service spa, and a restaurant.

“As a historic landmark on Shelter Island, we have sought to preserve the tradition of this exceptional property while enhancing offerings for year-round enjoyment,” said Curtis Bashaw, managing partner of Cape Resorts. “We are thrilled to reopen The Pridwin

this summer and to be a part of the legacy that the Petry’s have created over the last 50 years.”

“Our family could not be more excited for this next chapter of The Pridwin,” said Glenn Petry. “In Curtis and his team at Cape Resorts we have found kindred spirits dedicated to tradition, community, and service. The restoration of the hotel and surrounding properties reflects our collaborative approach to taking a classic like The Pridwin and updating it for the needs and expectations of today’s guests.”

The design, under the direction of Cape Resort’s Colleen Bashaw, is playful, yet classic and casual with an eclectic mix of old and new.

The completely restored upper lobby features a reception and concierge area with original wainscoting and hardwood floors. Three dramatic chandeliers, salvaged from the 1927 dining room, have been rehung along the length of the space. Off of the lobby is an intimate lounge surrounding the restored hotel fireplace with books and vintage ship models rescued from a former estate on the island.

The Terrace Restaurant has banquet seating topped with bistro curtains surrounding the space and marble topped tables in a variety of sizes filling the area. A horseshoe-shaped Crescent Bar with a bespoke candy red, white, and

pink cabana stripe awning and bar stools upholstered in a warm pink fabric accent the room. Central to the room is a large double sided fireplace with the original Pridwin Hotel shield hanging overhead that extends to the porch lounge and outside dining areas which can accommodate an additional 60 guests and provide breathtaking views of Crescent beach.

The restaurant serves breakfast, lunch, and dinner for hotel guests and lunch and dinner and cocktails for outside visitors offering American cuisine including fresh, locally caught fish and seafood, Shelter Island’s own produce, and wines from East End vineyards and beyond.



steaks, homemade pasta dishes, filet mignon sliders, pulled duck BBQ, and a raw bar, where guests are able to enjoy a variety of local oysters, clams, shrimp cocktail, and lobster. The Tavern offers both inside and outside seating on The Chequit’s patio and wrap-around porch.

The Chequit’s design uses as much outside space as possible, including four new semi-private areas that feature fire pits and views of the water and renovated patio.

The guestrooms have been fully renovated as well. All rooms are designed to have soft lighting, custom drapery, and simple muted shades of white.

The Chequit hotel has also launched a new artist-in-residence program, featuring East End artists. Work is placed in the newly created exhibition gallery at The Chequit as well as the lobby and restaurants. The series kicked off with works from Shelter Island based artist, Ana Martínez Orizondo, followed by artist Alex Bilu.

# The Chequit

## A tribute to the historic property

The Chequit on Shelter Island officially reopened on Memorial Day Weekend as the hotel celebrates its 150th Anniversary.

The Chequit was built in 1872 as a meeting hall. It was one of the first sights seen on the island, with its blue hydrangea and porch that stood as a “welcome back” icon summer after summer.

By 1909 The Chequit was transformed into an inn. Known for its live music and late-night cocktail parties, the locale drew a celebrity following, hosting the likes of

Marilyn Monroe, Arthur Miller, and rumored Frank Sinatra. The Kennedys sailed from Massachusetts to stay at The Chequit.

The restoration of the hotel aims to pay respect and tribute to the historic property — retaining the spirit and legacy of the building.

“The Chequit has always been the ‘Welcome to Shelter Island’ as you drive up the hill from the North Ferry, as the hotel sits right on the corner and at the head of town. Restoration of the hotel has truly been a labor of love but preserving the legacy of The Chequit

is vital to us and the Shelter Island community. I’m excited to welcome guests and locals to our space for years to come,” said Stacey Soloviev, the hotel’s director of community relations.

The location’s reopening included three new food and beverage concepts created by Soloviev and run by Chef Noah Schwartz — Weakfish Sushi & Noodles, The Tavern, and Heights Cafe & Wine Bar.

Weakfish Sushi & Noodle hosts a menu that is inspired by New Asian cuisine. The menu features a selection of sushi rolls and sashimi, specialty rolls, and a variety of ramen dishes, including a pork, chicken, seafood, and vegetable option. Heights Cafe & Wine Bar functions as a welcoming coffee shop in the morning, before turning into a wine bar in the mid-afternoon.

The Tavern, The Chequit’s New American restaurant, features a farm-to-table menu and highlights Chef Schwartz’s signature smashburger,



Photos by Zach DeZon



# Hello Oma Reopens

## From Hello Oma to Ukraine for Kalas

By Bridget LeRoy

There's a handful of reasons why stores close in the Hamptons. Maybe they're seasonal, or there's the pandemic, or maybe it just wasn't the right time for the right idea.

But Kristofer Kalas closed up his gourmet food store, Hello Oma at 27 Race Lane, East Hampton, to go and rescue his wife.

Galla Kalas, Kristofer's spouse, is Ukrainian, and was in her home country in February, with their daughter, as the forces from Russia began to attack. Kristofer — a pastry chef, chocolatier, and shop owner without a background in the armed forces or humanitarian efforts — went to move his wife and daughter to a safer place, and ended up staying on to help the evacuation efforts, including transporting food and supplies.

Now Kalas's cozy coffee and bake shop, which opened in July of 2019, has reopened with specialty coffee, fresh pressed juices,

baked goods, and outdoor seating in the back of the space with a quaint garden.

He took some time to talk with us about his experience.

### What motivated you to go to Ukraine on a humanitarian mission?

It was twofold; one, to ensure my infant daughter would have a future Ukraine to visit and live in if she so chose. If you've ever spent time in Ukraine you will know the people there are generally really good people and it was important for me to help in any way I could.

And secondly, I was raised Jewish, and so the Holocaust always weighed heavily on my mind. When we learned about it at an early age, you can't help but wonder what you would do in that type of situation. And when this war started it felt incredibly similar, and so there was no hesitation to act.



Photo courtesy Hello Oma

### Did your skills as a chef and business owner help you?

As any small business owner will tell you, you have to learn a million things to keep your business running, from trade work to logistics and supply, you learn to be a problem solver. And so that came in very handy, the ability to diagnose a problem and find one (or many) solutions.

### How do you see things differently now that you're

### back in East Hampton?

It certainly works to reframe your perspective on life and what is important, what you value and how you wish to spend your time.

### Are there changes coming to Hello Oma as a direct result of your trip?

Yes! We are looking to start stocking more Ukrainian producers of food and home

goods to further support the people of Ukraine.

### What is the message you want to convey to others about Ukraine and the war there?

This is a war we all involved in, because if it didn't stop in Ukraine, it most certainly would have spread to the rest of Europe. Ukraine is fighting for everyone, for democracy, for all of the same ideals of being a sovereign nation that we value here in America.

# El Turco

## Michelin-rated authentic Turkish cuisine comes to the Hamptons

By Ty Wenzel

I recently learned that an authentic Turkish restaurant opened in East Hampton on July 8. And not just any Turkish eatery, but the original Miami-based El Turco, which received a Michelin rating after only fifteen months in business and achieving an OpenTable Diners' Choice Award for 2022.

As I write this, I am on cloud nine because, well, I'm literally Turkish and grew up with these dishes. The restaurant is located in the space that was once a nightclub at 44 Three Mile Harbor. The new decor was beautiful, giving the space a completely different feel — so lovely that you could almost hear the Bosphorus' waves if you closed your eyes mid-meal.

My childhood is laden with blurry memories of digging up mussels and clams then roasting them on a bonfire soon after. This act of finding our seafood in one of Turkey's gorgeous beaches was a beautiful and bonding experience with my late Uncle Halim. He taught us how to find the mussels deep under the wet sand on the shore in between waves by looking for their little

breath bubbles that pop on the surface.

*But I digress.*

After ordering refreshing cocktails from the menu, which were not all Turkish, we kept it as traditional as possible. A Turkish feast always starts with the Meze course, which is a selection of small dishes served as pre-appetizers and can also act as a Tapas-type shared appetizer course. Meze is very often a vegetable extravaganza consisting of eggplant, beet, bean, cucumber, lentil, olive, and humus recipes. The beauty of the Turkish take on these vegetables is that the textures are silky and chunky at the same time, the flavors complex and the eating of it very informal. We used our forks, but in the motherland it's customary to grab your homemade pita and dip away in between sips of your cocktail. I contained myself and scooped my portions to my own dish and dipped into ladylike piles trying not to fill myself before our entrées arrived. Every dish tasted incredibly faithful to its original and I was in bliss.

The menu offers salads and many other appetizers and like every Turkish meal I've

ever had, it's always too much food. We skipped the salads though the El Turco Mediterranean salad tugged at my heartstrings with its huge chunks of Feta cheese and heirloom tomatoes. Next time.

The whole Branzino was a stunning sight. Our waiter offered to filet it but we wanted the tradition of a Turkish meal and decided to consume it as a whole fish while we imagined the mint-blue Aegean before us. Yes, we pretended we were in the chic resort town of Bodrum, because the meal tasted like it. The grilled octopus was the perfect amount of char versus tenderness. The spices are simple while the aroma powerful.

I had never had shrimp casserole and with its presentation within its own small handled-cast iron pan, swimming in delicate herbs and butter that were picked up by a robust level of garlic was fulfilling and hearty.

In the old days, this is the point most Turks light up their Samsun cigarettes and wait for the dessert course to make its way to the table while a whole bottle of Yeni Raki stands empty and everyone is tipsy. But alas, it's the Hamptons and I wait like a good local for the sweets to arrive.

The Turkish word "Sütlüç" is actually two words in one, based on "Sütlü aş" and it literally means "food with milk." It has its roots in Ottoman times and is the most popular dessert of Turkish cuisine after baklava. I grew up craving our mothers' version which was about a once a month treat. My mother's had chunks of rice that was, dare I say it, al dente, topped with pistachio chunks. El Turco's Sütlüç was very different in texture but identical in flavor. They blend the rice into a silky sweet porridge and topped with cinnamon and walnuts.

The Semolina Halvah was a mind-blowing experience because its presentation was so unique. The perfect semolina dome covered a scoop of vanilla ice cream, topped



Photo courtesy El Turco

with pistachio bits. I've never experienced ice cream with halvah before as my mother would create little flower petals out of it by using a teaspoon to shape the pieces of halvah to eat as gritty candy. El Turco kept to its Arabic roots as a pudding firm enough to shape with the traditional texture that was lovely to mix into the ice cream.

After our meal we spoke with the general manager, Cristiano, who introduced us to the staff, some Turkish, where I got to

speak my mother tongue. They informed us that they adore the region and plan on becoming a permanent fixture to our epicurean scene on the East End. I sat dumbfounded at the news that there will be a fantastic Turkish restaurant in the town that I live in. Am I dreaming? Pinch me.

El Turco is located at 44 Three Mile Harbor Road in East Hampton. To learn more about El Turco, visit [elturcoturkishfood.com](http://elturcoturkishfood.com).



# Kiss & Tell

By Heather Buchanan

## The sleeping part of sleeping together

The truth is that sex is the easy part of sleeping together. It's the "sleeping" part that causes concern. Now even a one night stand has decreased to a half night stand to avoid dangers of waking up with

mascara raccoon eyes or contortions to strategically drape sheets over unfortunate body parts illuminated by the light of day. I know a beautiful Russian who would only have sex on the floor because she actually considered the

bed too personal. Even Lucy and Ricky slept in separate twin beds.

There are all sorts of relationship compatibility quizzes but how many address where you spend a third of your life? Are you a blackout curtains, eye mask, white noise machine sleeper or do you prefer open windows so that you can greet that sweet morning light and chirping birds? Do you prefer a hard mattress and light blanket or a pillow top pad and down comforter with enough feathers to cover a plucked gaggle of geese? You can vow for better or worse but not for snoring or night sweats.

I will happily cuddle with you at the movies, in front of your mom, at Starbucks, the frozen food aisle, the post office line, and in a McDonalds handicapped bathroom if you are having a tough day, but when it is time to actually sleep — hands off. And if you continue to be the nocturnal Pepe Le Pew I will

keep moving away until I roll off the bed and move around to the other side. But please do not take the unconscious picking up of your arm and flinging it away as rejection. I don't have intimacy issues — I have sleep issues.

With one in nine people suffering from insomnia, a good night's sleep is clearly a challenge for many let alone in a duet. Your subconscious is struggling to work out your conscious world's problems. I know one veteran with PTSD whose wife had to carefully slip out of bed to throw a shoe at him as he could wake up swinging. Most people can relate to that moment when your eyes are closing and you put away the book or turn off the TV ready to nod off and all your anxieties dance with delight, "Great — now we have your complete attention." Lack of sleep can lead to everything from weight gain to aggression to psychosis.

When you are asleep you are vulnerable.

Animals in the wild know enough to go into a cave or up a tree. A feeling of safety is key to that level of deep relaxation. No wonder fights end up in someone sleeping on the couch. As a species (except for procreation) humans can survive without sex but not without sleep. Separate bedrooms used to be considered the sign of a loveless marriage but actually there is a growing trend of couples sleeping apart and arranging a "your place or mine" routine for intimacy. The resulting good night's rest actually makes them healthier, happier, and more attractive. Many second act love lives embrace living separately in each's own home and sometimes at the other's. The double bed for eternity is no longer necessary or even healthy.

So when someone asks you if you are sleeping together and you answer, "No," they may not know you are having your best love life ever.



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Hamptons Mobile Beauty Truck.

Erica Velasquez of Evolveast. Photo by Jean Hodgins

# Hamptons Mobile Businesses

## Taking the show on the road

By Lisa Frohlich of Hamptons NY Style



Vintage Rose Tap Truck. Photo by Mary Galfrey



The last thing anyone wants is to be stuck in traffic over the holiday weekend. These local entrepreneurs have reacted quickly to the evolving culture of convenience and are bringing their services straight to the customer. In general, mobile businesses have lower overhead than a brick-and-mortar store while also offering location flexibility. Not to mention these luxurious vehicles can spice up any driveway or backyard for a pop-up event. Whether you need to groom your brows or stretch your limbs, these businesses on wheels will give you extra time to enjoy your friends and family. All of the businesses highlighted in my Shop Local Column support meaningful charities and give back to their community.

### EVOLVEAST YOGA BY ERICA VELASQUEZ

**About:** Owner Erica Velasquez started Evolveast with a passion and a dream to create a unique indoor/outdoor yoga experience focused on community, health, and happiness. Erica travels all over the Hamptons and offers her classes at Wölffer Wine Stand, Barons Cove, The Reform Club, Ananda Wellness and Yoga Center, and Gin Lane Beach. She offers private lessons at home and classes for bachelorette parties.

**Fun Fact:** Erica's classes compliment other workouts. All you need is a yoga mat and a desire to stretch, breathe and slow down. **Most Popular:** Morning vinyasa flow class. **Giving Back:** Evolveast is involved with the Annual Polar Bear Plunge for Heart of the Hamptons benefitting the Food Pantry and Assistance Programs. **Website:** evolveast.com **Instagram:** @erica\_evolveastyoga

### VINTAGE ROSÉ HAMPTONS

**About:** Vintage Rosé Hamptons is owned by three hospitality industry enthusiasts: Brinn Foley, Quinton Burke, and Jillian Rennar. They own a 1950's Vintage Piaggio three-wheeled Apé that was converted from an Italian delivery truck to a vintage tap truck. This is the first summer season for Vintage Rose and it's been a busy one! **Fun Fact:** People always want to know if the truck drives. And the answer is yes! **Most Popular:** Crowd favorites are the handcrafted cocktails made with fresh ingredients by their master mixologist. **Giving Back:** They participated in Montauk's Easter Kids Eggstravaganza with the Montauk Chamber of Commerce. **Website:** thevintagerosehamptons.com **Instagram:** @vintagerosehamptons



### LEX. OUT EAST

### HAMPTONS MOBILE BEAUTY

**About:** Owner Jessica Lanza has been in the beauty and wellness business for over a decade. She was scheduled to open a brick-and-mortar location in Bridgehampton in March 2019, but unfortunately the pandemic impacted her launch plans. Jessica quickly thought outside the box and launched Hamptons Mobile Beauty two months later. She offers her Hamptons clients highly personalized health and beauty services in the comfort of their own home. **Interesting Fact:** Hamptons Mobile Beauty is expanding into other cities. Jessica screens every beauty professional she employs to ensure their techniques are strong and that they are focused on customer service. **Popular Services:** Eyelash extensions, spray tanning, and massage. **Giving Back:** Hamptons Mobile Beauty donates complementary in-home services for various charities including the annual Ladies Night fundraiser benefiting The Children's Museum of the East End. **Website:** hamptonsmobilebeauty.com **Instagram:** @hamptonsmobilebeauty

**About:** Owner Alexis Monaco created an innovative iteration of retail by bringing an effortless style directly to her clients. She transformed her sprinter van into a mobile boutique clad with mirrors and fitting room for an experience that focuses on personal attention. Alexis carries brands that have a Los Angeles vibe and are not widely distributed on the East End. In addition to servicing the Hamptons, LEX clients are booking appointments year-round in locations from Boston to Baltimore.

**Fun Facts:** Alexis grew up in the world of fashion through her family's high-end boutique in the Boston area. LEX offers fun "Sip and Shop" events for a social time with friends while enjoying a glass of wine.

**Best Sellers:** Washable silk and gauze tops in sophisticated neutrals. Washable silk ruched dresses. Japanese tech stretch pants.

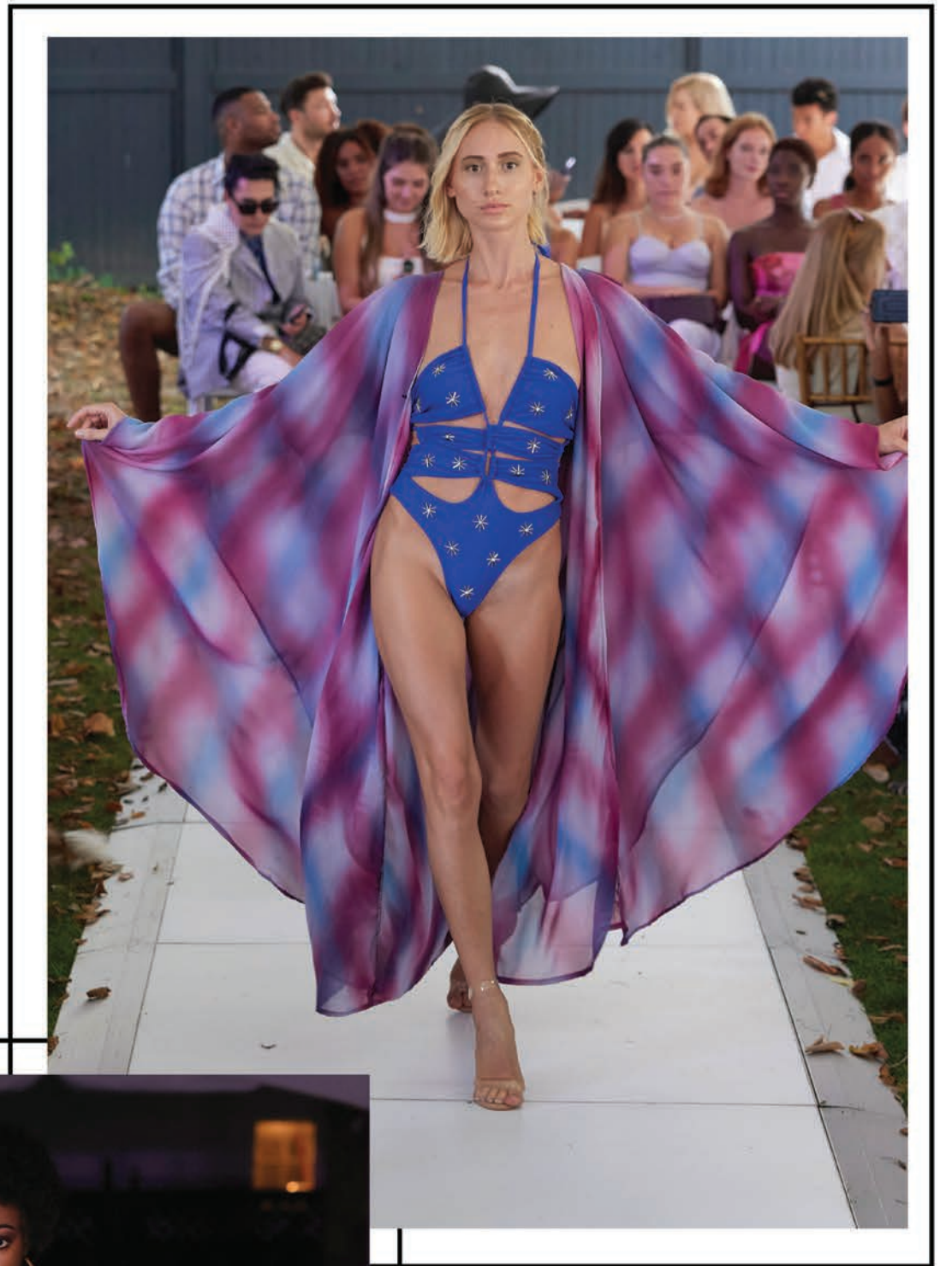
**Giving back:** LEX is always looking to collaborate with local businesses with the same aim: retail through a self-care lens. They are partnering with local wellness providers, personal beauty, and fitness brands in the community to give back. **Website:** lexouteast.com **Instagram:** @lex.outeast



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