

# James Lane

— POST —

Holiday 2022

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EMILY GORELIK p. 3

Photo by Alexis Bonhomme



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# Emily Gorelik In Paris

## ‘Real Girlfriends in Paris’ Star Talks Show, Design Inspiration, & The City of Lights

By Jessica Mackin-Cipro



Photo by Maring Visuals

The life of Emily Gorelik, a 23-year-old designer, was well documented on season 1 of Bravo TV’s “Real Girlfriends in Paris.” Gorelik was born in New Jersey and she grew up inspired by her mother’s New York-based interiors brand, Interior Production, which is no stranger to the East End, having been part of over 50 projects in the region.

While the expat chronicles her life in Paris, we learn about a real “Emily in Paris” — a comparison she receives often and embraces — through her internship with Sonia Rykiel, her relationships with a group of American friends, and her plans to expand her family’s business to Paris.

We caught up with Gorelik to learn more about her experience and inspirations in the City of Lights.

**Can you tell us about your experience filming Bravo’s “Real Girlfriends in Paris”?**

Given that I’d already been living in Paris for two years prior to filming, “Real Girlfriends in Paris” gave me the opportunity to share my experience of life abroad as a young American student in Paris. I think there are a lot of stereotypes that exist about young students or expats like myself — that life is one big Parisian fairytale filled with croissants every morning, museums every day, and long walks along the Seine river. While these parts of our Parisian life are true, filming the show allowed me to also bring to light other parts of my life that may not be so perfect and glamorized. Forcing myself to be vulnerable and completely transparent in front of the cameras was an adjustment, but watching it play back now on the screen makes it all worth it. Especially at the age of 23, watching myself mature and plant my roots here in Paris in front of the camera brings about a rollercoaster of emotions filled with both pride and sometimes even humility, as well as moments of regret and then moments of empathy. More than anything, being able to film it all while living a life I am so proud to have built with friends I adore, is a dream.

**Tell us a little about your background and what brought you to Paris.**

Both of my parents emigrated from Eastern Europe to Brooklyn in the 1980s. There, they started our family, businesses, and life in America. My immigrant background played a core role in my life growing up — and fueled my desire to immerse myself in different cultures and gain and overall general curiosity of the world. My parents always engrained their gratitude for the US and how this country is the reason we are. Yet, I always felt a deep sense to experience something new.

Thus, growing up in a small town in North Jersey, travelling with my family was something I always looked forward to. My hobbies as a 15 year old consisted of planning out European itineraries for fun or for friends. I had spent the entirety of my high school years immersing myself in French classes, and dreaming of France. So when I started my studies at New York University, I hoped to learn more about the world and my place in it.

After my freshman year, I took a spontaneous solo trip to Paris because of my previous studies in French. It was during my time there when I realized just how big and beautiful the world is, and that the only way to learn about it is by seeing it with my own eyes and experiencing it first hand. I would step outside of my Airbnb, and instantly be greeted by aesthetics, history, architecture, culture. I fell in love with the pace of life, the emphasis on aesthetics, and most importantly, with myself. I contemplated, and decided, that a year in Paris would satisfy my hunger to travel Europe and immerse myself more in architecture and design. A year quickly turned into three, and I still find myself learning new things about Paris and myself every day.

**It’s refreshing to see a reality show with a group of girlfriends who really support each other’s lives and dreams. Was this something that was important to you when signing on to do the show?**

What is great about the show is that it captures just that — real relationships between a group of expat women. Upon agreeing to do the show, I was very weary and adamant about the fact that I want my life and friendships to be perceived as authentically as possible. The world has enough fictionalized versions of Paris with “Emily in Paris” or other glamorized pop culture. I wanted to show something different, something real. The tight-knit expat community is a core example and aspect of my real life here in Paris. It’s an amazing tool for assimilating into life here as a foreigner, for retaining a sense of home and belonging when far away from your actual home. That is precisely what the show emphasizes with the friendships between us six girls, and I am beyond grateful for that.

**Your family runs the New York-based interiors brand, Interior Production. Talk a little about the company and what made you decide to bring the business to Paris.**

My high school years were spent shadowing my mom in her production workroom in Manhattan. I like to say that my high school was the design world, where I was thoroughly immersed in all aspects of the field — fabric picking, pattern matching, sewing, installation. There has never been a doubt in my mind that interior design was my future, I just didn’t know how. Upon arriving to Paris for the first time, the aesthetics of the city just sent my already design obsessed mind wild. It clicked immediately, that this is the city in which I want to continue my studies and ultimately my practice of design. Practicing design in a city where people take pride in craftsmanship, where a myriad of galleries are at your fingertips, where the architecture brings you back centuries — that was the dream and forever an inspiration.

As an expat in Paris who is not native French speaking, being in the Parisian design world feels a bit less intimidating when passionate about learning, doing, and succeeding here. Every day, a new door opens whether it’s through an internship or learning something

new at a random exhibition. I would love to go international and bring Interior Production to Paris.

**The company has worked on projects on the East End, including a Hamptons villa with Stacey Gendelman Designs. Can you tell us a little about the work Interior Production has done in the region?**

We have had more than 50 jobs in the Hamptons, ranging from draperies, upholstery, custom-built furniture, headboards, pillows. We see a larger influx of Hamptons demand in the months leading up to the summer. You’ll find us throughout the whole area finishing up final installations before the Fourth of July every year.

**Who are some of the designers that you work with on the East End?**

Eric Cohler Design, J Cohler Mason Design, Jennifer Post Design Inc., Stacey Gendelman Designs, Pappas Miron, and Dunagan Diverio Design Group.

**How did the idea for your custom curated pillow cover collection come about?**

The first thing I ever learned to sew in my mom’s workroom was a pillow cover. I was eight, and instantly became fascinated with adding pillows to any and every space. For my friends’ birthday parties, I would show up with gifts of custom pillows. I even had my own birthday party where I had 23 of my classmates come to learn how to sew pillows. I just loved how you can create something beautiful, cozy, while completely changing a space, with the right fabric. I can spend hours searching textiles and fabric shopping. So it’s no surprise that here in Paris, my first way of ever bringing a bit of my interior design background was through making pillows for friends or now selling them online at my newly launched website, emilyg.com.

**What are some interior design trends that you’re loving at**

**the moment?**

One trend I am so excited about is the holistic, nature-focused spaces — “moving the outside in.” For me, I have always been incorporating plants, natural lighting, wood finishes, and nature-inspired colors like green into my space. It’s amazing to see how this trend is only growing more popular. Not only is it calming to walk into a room with natural elements, but it is also spreading sustainability into interior design. This also leans into the trend of organic shapes and materials — curvaceous objects, mineral tones, and earthy textures.

Something I am also growing more fascinated with is the use of marble or statement stones in spaces. It was here in Europe where I got to visit some beautiful galleries and quarries when I started appreciating the beauty of marble countertops juxtaposed with bold colors in interiors. I see this becoming a larger trend.

**Talk about your experience working with Sonia Rykiel and how you are blending your love of interior design and fashion design?**

My experience with Sonia Rykiel was both challenging and rewarding. Considering I am still trying to perfect my French in a corporate French environment, the language barrier was most definitely noticed. I had to step outside of my comfort zone, and communicate with my co-workers and boss in French — even when I wasn’t sure of myself, and was afraid to sound foolish. But as with any new language that you learn in school, untying your tongue and actually starting to converse professionally is a process. Being the sole American in the company helped me gain confidence — not only in the language, but more so in my ability to assimilate into any new environment. To me, that is one of the most important lessons for young adults trying to break into any field, especially fashion.

As much as I adore fashion and the entire experience of Sonia Rykiel, it was no surprise that I gravitated towards incorporating interior design into my internship.

They had just moved into a new showroom and office space, and I saw this as an opportunity to do something that would benefit both the showroom, while also putting my foot in the door with interior design in Paris. As seen on the finale episode of “Real Girlfriends in Paris,” I pitched to custom make luxury sheer draperies for the space. It was an intimidating process — from pitching to my boss, to time managing the production process back in New York City, to the final installation. But it came out beautifully, and I proved to myself that you can find an opportunity to immerse yourself within your passion regardless of what you do.

**You must receive comparisons to “Emily in Paris.” Thoughts on the show vs. real life in Paris?**

Every day. When I introduce myself, the first comment I get is “Oh, Emily in Paris?” Truthfully, it’s not too far off. I typically laugh along and embrace it, because my life in many ways is the same. The show is spot on with a lot of stereotypes, like the language barriers, the cultural differences, the behavior of Americans among a group of French. We definitely stand out, and the show really got that. So no, the show didn’t get anything wrong about life, in fact whatever was captured I’d say was true, just not a full in depth picture of life as a young adult in Paris. The use of public transportation, the conversations about visa struggles, the realistic wardrobe, what it’s like to actually date in Paris — these are just a few of the examples that the show struggles to convey.

**When you have free time in Paris, where do you like to go?**

My free time in Paris is devoted to anything cultural, truly. I’ve lived here three years and still feel as though there is so much left to see. That’s what is so special about this city — the amount of history, art, and culture is endless. One can never find themselves bored or out of things to do and see. Whether it’s a part of a museum you haven’t explored, a park to read a book or people watch, an arrondissement you never find yourself in, or simply just strolling along the Seine. My free time is devoted to fully living out the cliché, and absorbing as much of the city as possible.

However, my favorite place to go is Les Puces de Saint-Ouen — one of the largest antique flea markets in the world. Held every Saturday, Sunday, and Monday, the market has the largest concentration of antique dealers. I love going whenever I have a weekend off just to visit the different markets, talk and connect with dealers, gather inspiration, and source pieces for clients and designers back home. This is *the* spot for a designer for inspiration.

**What does the perfect day look like?**

A perfect day in Paris is always found in the springtime — somewhere around April or May. You’ll find the sun shining, a perfect climate, the trees blooming — yet the absence of the mass tourists. It’s when you are able to stroll down the streets in peace, attend all of the museums, bask in the parks with no crowds. I would walk downstairs with my basket bag, head to the food markets of Bastille, pass by a boulangerie for a croissant and cafe creme.

My favorite part of Spring in Paris is how social life becomes an outdoor activity — I would meet up with my friends for a picnic on the Champs des Mars in front of the Eiffel Tower, or walk along the Seine with a date. Essentially, a perfect Parisian day is indeed a cliché, and I am so okay with that.





# Love... Reconsidered

## A Talk With Film Producer Arielle Haller-Silverstone

By Jessica Mackin-Cipro

**T**he film “Love...Reconsidered” tells the story of Ruby, played by Sophie Von Haselberg, a New Yorker who is down-on-her-luck and can't seem to keep a job, a boyfriend, or find a way to leave her parents' house, but aspires to be so much more. In the film, her life is transported to the Hamptons after a chance meeting with a quirky, wealthy consignment store owner named Golda in Central Park, who hands over the keys to the shop.

Once in the Hamptons she attempts to make connections with an ex who wants to stay her ex, a charlatan disguised as Gwyneth Paltrow's bestie, and a variety of other Hamptons characters. The film shows how their stories are entangled in a humorous and heartfelt web.

The film is based on a true story and produced and written by local business owner Arielle Haller-Silverstone, the owner of Le Closet (formerly Ari's Closet) in Southampton, and Carol Ray Hartsell, and also features actors Colton Haynes, Luke Gulbranson, and Jill Kargman.

We caught up with Haller-Silverstone to learn more.

**The film tells the story of Ruby: a thirty, flirty New Yorker whose life is sudden-**

**ly transported to the Hamptons after a chance meeting with a wealthy consignment owner. Give us a little more background on the film and its plot.**

The film is based on a true story! I didn't have a chance encounter with a wealthy consignment owner, but I did lose my job over Covid — spurring me to start my own business. It began as a little idea out of my studio apartment in Hell's Kitchen. I then followed my now ex-boyfriend to the Hamptons, detailed in the movie, and boom! The store in Southampton was born.

**Similar to Ruby, you also own a consignment shop in Southampton. Tell us about the shop and any parallels between you and the main character.**

So many. I based Ruby off of myself, and Sophie Von Haselberg (our lead actress) did an incredible job of embodying the character. So much of what I went through in reality is seen in the movie — it was totally surreal seeing it come to life.

**Talk a little about the cast and how it all came together?**



SJ Allocco-St.Germain is one of the best casting directors on the planet. Period. End of story. She was working with Jen Euston when I met her years ago. I was in awe of her then, and I'm in awe of her now. (She's also my producing partner, and fantastic at that, as well.) She is the only reason we had such incredible actors. I was originally going to play Sophie, but a week before production, I told SJ I just couldn't do it. I thought I was going to keel over from the pressure of producing, writing, and then having to act. Sophie read the script and amazingly, loved it. Everything fell into place after that!

**We love how the film takes some of the many different worlds of the Hamptons and connects them together in a humorous and heartfelt way. Tell us about your background and what brought you to the East End.**

While it was my ex who originally brought me to the Hamptons, I've really found a home on the East End. Being a local business owner in Southampton has been one of the most rewarding experiences of my life. The outpouring of support I received from the community when I opened the store was incredible, and the continued support I receive in

filmmaking is amazing, as well. I think the Hamptons sometimes gets a bad rap as only a playground for the rich and famous (which it totally is), but I've met the most hardworking, welcoming, and encouraging friends Out East.

**Talk a little about some of the locations that you used to shoot on the East End.**

Where to start! I called everyone I knew. Seriously. Bamboo and Blu Mar really came through for us — letting us shoot in those restaurants was an absolute dream. We also were able to shoot in some incredible homes through friends — everyone was great.

**Tell us a little about working with Director Carol Ray Hartsell.**

She is the best! Her ability to stay calm under pressure, find solutions to problems quickly, all while making a funny and quirky film was inspiring to watch. I still can't believe this is her first feature. If anyone has a movie in the works, hire Carol. You will not be disappointed.

**What do you hope viewers take away from the film?**

First, and perhaps most importantly, I

hope viewers laugh. I really do. I probably sound like my mother, but I miss the rom-coms of the '90s and early '00s. I remember finding such solace in those films, and I hope viewers can escape for a bit, open up a bottle of red (and a bucket of M&Ms) and have a fun time watching our little movie.

**Tell us about Tiny Office Productions and upcoming projects you have in the works.**

I'm so glad you asked! We have so much stuff in the works, and we're so excited about all of them. First is an unscripted docu-series following Luke Gulbranson (of Bravo's “Summer House”/ “Winter House” fame; plus he's in our movie!) and his very attractive childhood friend as they renovate homes in Northern Minnesota. The second is a horror movie, called “Trip Sitter,” written by comedian Dan St. Germain and directed by Scotty Landes. Both of these projects are slated to shoot in early 2023, we're working on some others for later in the year. Stay tuned!

**Where can we watch the film coming up?**

On a streaming service soon! We're currently working on distribution and will definitely keep everyone posted.

# Long Wharf Upholstery & Fabrics

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Meadowlark. Photo by Carl Timpane

# Macari Vineyard

## Family Run Winery Committed To Regenerative Farming

By Jessica Mackin-Cipro

**W**ine making is a longtime family tradition in the Macari family. In 1995 the first vines were planted as Joseph T. Macari Sr. started Macari Vineyards in Mattituck with his son, Joseph Macari, Jr., and daughter-in-law Alexandra Macari. But the history of Macari wines dates back much further, to the 1930s, when Joseph Sr. began making wine with his father and grandfather in their Corona, Queens basement. This began the foundation and provided the inspiration to start the family vineyard.

The family legacy continues today. We caught up with Gabriella Macari, part of the third generation of wine makers, who has worked with her family at the vineyard since its inception and today serves as Director of Operations, working to manage education, marketing, distribution, and assists with cellar and vineyard activities. She is a Certified Sommelier with the Court of Master Sommeliers and currently sits on the board of Slow Food East End.

**You have a commitment to celebrating a love of life and a regenerative future inspired by the region’s rural heritage. Can you talk a little more about this?**

Regenerative farming and a commitment to preserving the land has been central to our vision since my family planted our first vines here in the 1990s. We make our own compost from the manure of our cows and horses and we manage weeds by hand, eschewing herbicide. It’s definitely not the easy route to take, especially here on Long Island where our climate can pose many unique challenges, but it’s central to our identity and not something we’ll ever compromise on.

**Tell us about some of your offerings and experiences at the tasting room.**

At our tasting room in Mattituck, we want people to really understand what

goes into the wine that they’re drinking. Our team takes the time to explain our approach to regenerative farming, our region’s unique climate and our work in the cellar, giving guests an added level of appreciation for the wines they’re enjoying. That’s not to say that we don’t also want to make the experience fun! We just relaunched our Bergen Road Bungalows for the third season, a private tasting experience that can be fully customized for larger parties. We also have our private tasting suite and cellar tasting experience, for those looking for something extra special.

**Congratulations on the opening of Meadowlark. Can you tell us a little about the concept?**

Meadowlark is a very exciting new undertaking. It’s located in Cutchogue, about a 10-minute drive from our Mattituck vineyard and tasting room, and centers around limited-release, small-production wines. Meadowlark gives us a venue to

showcase some of the things that our Head Winemaker Byron Elmendorf is working on in the cellar that might not fit into the traditional Macari portfolio as stand-alone wines. It provides a glimpse into our innovative approach to winemaking. The space is also an events venue set across two distinct buildings, perfect for weddings and celebrations, and also open to the community for yoga and other activities.

**Which wine varietals produced on the North Fork do you favor? Are there any specific wines from the vineyard that stand out this year?**

This year was one of our best harvests in recent memories. Our region and climate actually make us well suited to grow a wide variety of grapes — from Cabernet Franc to Cabernet Sauvignon, Petit Verdot, Sauvignon Blanc, and Chardonnay, to name just a few. Our wines are balanced with high, fresh acid and low to moderate alcohol levels thanks to our

moderate maritime climate. This year, we’re especially excited to release the 2020 Bergen Road, our flagship red that we only produce during premium vintages. It’s a beautiful blend of Merlot, Cabernet Sauvignon, and Malbec.

**Aside from the wine, what do you love most about the North Fork?**

The North Fork is our home. We’re constantly inspired by the beauty that surrounds us and the community that make this place as special as it is. We’re lucky to have so many friends and neighbors who we constantly call upon as collaborators. I’m very excited to see where the next few years take us.

**Any events coming up that we should know about?**

Stay tuned for upcoming Sunday Night Supper Series with chef tastings and wine pairings in 2023. All upcoming events are posted on our website.



Photo by Carl Timpane



Gabriella Macari. Photo by Connor Harrigan



# Sediment & Sentiment

## Jessica Green & Rachel Bosworth Connect Wine Drinkers And Makers

By Jessica Mackin-Cipro

**S**ediment & Sentiment, founded by sommelier Jessica Green and writer and communications consultant Rachel Bosworth, is a company committed to connecting wine drinkers to makers through blind wine tasting and wine education events, and S&S blind tasting kits and subscription boxes. Focusing on biodynamic wines, S&S is passionate about making wine experiences inclusive, diverse, educational, environmentally-friendly, and fun.

Bosworth and Green have both worked in the wine industry, beginning in tasting rooms on the North Fork. Green continued her passion and experience by working harvest in New York vineyards, managing tasting rooms and wine clubs, developing corporate beverage programs, managing staff training, event support, wine buying, wine list curation, and retail ownership — complemented by education with Sommelier Society of America and Court of Masters Sommelier. Green bought Down the Rabbit Hole Wine Boutique in Sayville in 2018, shifting the shop's focus to natural, organic, and biodynamic wines.

Bosworth, who studied advertising and marketing communications at the Fashion Institute of Technology, went onto open her own boutique communications firm, RB Collaborative, with a focus on nonprofits and small businesses, including wineries, wine shops, and restaurants. She has also worked as a journalist for East End publications. Her experience as a journalist, while also working with environmental nonprofits, has deepened her commitment to storytelling and sustainability both in life and business.

It became a natural next step for the pair to found S&S. We caught up with Green and Bosworth to learn more.

**Congratulations on the launch of Sediment & Sentiment! Can you tell us a little about each of your backgrounds and how the two of you met?**

**Rachel Bosworth:** We've been best friends now for 20 years, which is pretty amazing... and unbelievable that much time has gone by! We met in high school, and have worked at North Fork wineries and restaurants together over the years. Jessica continued her career in wine, earning certificates with Sommelier Society

of America and Court of Master Sommelier, eventually becoming a wine consultant and buying Down the Rabbit Hole Wine Boutique in Sayville. She's made a name for herself focusing on biodynamic, organic, and natural wines. It's been incredible to watch! I studied communications at the Fashion Institute of Technology, and launched my own public relations and marketing firm, RB Collaborative, with a focus on small businesses and nonprofits, particularly those in the environmental space. We've combined our individual expertise to create Sediment & Sentiment, which is a combination of both of our passions. It's something we've talked about for a while, and it's been a fun journey exploring this venture together.

**Your goal is to connect wine drinkers to makers through storytelling, while making wine experiences inclusive, diverse, educational, environmentally-friendly, and fun. Tell us more about the concept.**

**Jessica Green:** Admittedly, wine can be a very intimidating space. Within my shop, it's always been important for me to share what I know in an open, inviting way, and instill a sense of confidence in my customers. With Sediment & Sentiment, we want people to walk into a wine shop or restaurant and feel confident in what they're ordering. We do this primarily through our signature subscription box, curated in collaboration with Down the Rabbit Hole Wine Boutique. The blind wine tasting kit is another product that invites people to explore wines without judgment, while also having fun. Rachel and I used to do blind wine tastings when we first started in the industry, wrapping bottles for each other to see if we could guess what we were drinking. We did this just for fun! Now, we figured there was a way to bring this to others to learn something new at the same time. Wine is for everyone — and it should be enjoyed together.

**Talk about the name Sediment & Sentiment and the meaning behind it.**

**JG:** The name is really a combination of our passions. Sediment is what's left at the bottom of a bottle or in a glass, and it's always questioned. What is it? Why is it there? Can I drink it? By talking about unique wines, particularly those made in



the ancestral style of winemaking, we can answer these questions while instilling a sense of confidence in consumers. We think it's important to highlight this type of winemaking as it is all encompassing. Many of these wines are from vineyards where diversity is part of their core values, which is something that's very important to us as a company. Every hand that touches the land or the grapes is valued equally and is important to the process.

**RB:** Sentiment is a nod to the things that are most important to us, both in life and in business. We want to focus on what's good for the environment and for people, and we do this through storytelling. By sharing the stories of the people that make these wines, what they're passionate about and why they do what they do, we help deepen the connection between wine drinkers and makers.

**Can you describe the importance of focusing on sustainable, organic, and biodynamic wines?**

**RB:** People care so much about what they're eating, putting on their skin, the clothes they wear... the same should be said for wine. These wines are often presented in their most authentic form, showcasing the varietal without manipulation while considering the environment and its people. The thought and care put into producing these wines really makes

them stand out. It's a similar concept to knowing your farmer, for winemakers are farmers, after all.

**What is included in some of your signature products like your S&S blind tasting kits and subscription boxes?**

**JG:** Our signature subscription box includes three bottles of wine from Down the Rabbit Hole Wine Boutique paired with three wine cards with varietal characteristics and facts, and stories on the producers of these specific wines. We want people to really feel connected to what they're drinking and why. It's a quarterly subscription that also includes a luxury wine tool and access to members-only resources on our website. It's educational, but really fun at the same time!

**RB:** The custom-curated S&S blind wine tasting kit allows you to discover wines without judgment. Each kit includes a detailed instruction card, three reusable burlap wine bags to enclose your wines, notepad with 25 blind wine tasting worksheets, pencil, and access to the members-only wine glossary. It's definitely more advanced than what we used to do back in the day! And just a lot of fun.

**There are so many to choose from, but do you have any favorite East End wines?**

**JG:** Definitely a tough question! But right now, I'm really enjoying the As If "Gratitude" Pet-Nat by Alie Shaper at Chronicle Wines. Pet-Nats are among my favorite styles, and this one is particularly interesting for the North Fork.

**RB:** I'm always a fan of bubbles, and on the North Fork often find myself sipping the sparkling Pinot Blanc at Lieb Cellars.

**Any upcoming events that we should know about?**

**JG:** We're super excited for an event at Chronicle Wines in Peconic — Exploring Sparkling Wines. On Friday, December 2, at 6 PM, we'll pour a three-wine tasting flight featuring the As If "Gratitude" Pet-Nat, a Lambrusco from Italy, and a Cava from Spain. Guests will have a chance to taste just a few different styles from around the globe, while I guide them through the tasting and how to identify each of these styles. It should be a lot of fun and a chance for people to explore some new wines. After the tasting, we'll all enjoy a glass of the As If "Gratitude."

**RB:** We will also offer guests our December curated subscription box featuring a bottle of each of the three wines, wine varietal education cards, and a luxury wine tool. These can be picked up at the event, though we strongly encourage people to purchase in advance at [sedimentandsentiment.com](http://sedimentandsentiment.com).

# James Lane

POST

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## Editor's Note

Welcome to our holiday issue. We are thrilled to present the articles on the following pages. We hope you enjoy the stories and photos of beautiful interiors in our design section and shop some of the local and artfully created, quality gift items that we've selected. We also highlight ways you can give back locally this holiday season.

Our cover this month is Emily Gorelik, a cast member on Bravo TV's "Real Girlfriends of Paris." As we dream about walking the streets of Paris, baguette in hand, we are also thrilled to hear that her family's interior design business has worked on over 50 homes on the East End.

In our Real Estate section, we have a variety of interviews with top professionals to help navigate the trends of one of the East End's leading industries.

Jessica Mackin-Cipro  
Editor-in-Chief,  
James Lane Post





# Hilary Hoffman

## Strive, Strength, and SOTO

By Nicole Teitler

**T**he SOTO Method, which stands for sixty-on-ten-on, was created by former financier Hilary Hoffman. It's rooted in efficiency, results, approachability, and predictability. As someone who understands the demands of a corporate career, the workout is designed to maximize fitness results in minimal time.

We caught up with Hilary to learn about her journey and what makes the SOTO Method successful.

### Describe your work/workout life balance back when you were at Goldman Sachs.

Back then, creating balance depended on discipline and prioritization. There was no way of predicting which night's plans would be usurped with work assignments or client dinners. So, I structured my workouts around the days and times I knew I could count on. That meant scheduling three early morning workouts per week and taking advantage of my free time on the weekends.

Friends and colleagues who joined the 5 AM workout classes made staying committed a lot easier — accountability is paramount when motivation is waning. On top of work responsibilities, every week presented a friend's birthday celebrations, first dates, and family visits. And this is when prioritization was key.

It was always less about balance (because as hard as you try, fitting in professional, social, and personal responsibilities all in 24 hours is challenging), and more about finding harmony between the many areas of life that needed my attention. Work always came first, and that's okay. I created the foundation for my career. But after work, with the time I had left, dinner with friends was sometimes more important. Other times, making time for my health won.

And to this, I would constantly ask, where does the pendulum need to swing today?

### As you navigated this balance, what was it about the workouts you were doing that made you realize you could do it better?

I would leave classes irritated when the teacher demonstrated the exercises for too long. Because the time I had relegated to that workout was all the time I had. And I wanted to make every single second count. Also, many of the workouts I was doing used language that didn't speak to my reality at all. I needed a class that spoke to the action and power that lies in pushing

yourself a little bit more each day. That's when I explored the notion of pain versus burn, and how strength lies in the ability to honestly discern between the two.

### How did you incorporate these realizations into the SOTO method?

SOTO employs intentional transitions through isometric holds to maximize your active working time. If you are watching me demo the next five moves you are doing it as I do it.

When it comes to pain, we must stop, reset, and modify. Instead of muscling through a squat jump that kills our lower back, we decide to decrease the depth of the movement. When we make this choice, we are still progressing forward despite dialing down the intensity. However, we need to know when it is time to push. When you are 42 seconds into a plank and it starts to feel hard, it's not because you are doing it wrong, it's because you are doing it right.

So, I created a class that articulated this.

### What was the mental strength you needed to officially become an entrepreneur?

I started SOTO out of my garage in Los Angeles while I was still working in finance. What I lost in my free time I gained in creativity. I got to focus on delivering intentionality, not profits.

The early days of SOTO were soliciting and implementing constructive feedback. This is not always easy to hear, but it was necessary because the program had to resonate and deliver results to prove product/market fit. What I did not expect during this time, was that I was going to come out on the other end having faith in myself, which is the type of mental strength needed to launch your own business.

### Essentially, you designed the SOTO Method for others, similar to your situation — pressed for time and committed to their health.

We are all a product of our experiences and if it were not for my nine years in the corporate world I would not have had the awareness or vernacular to create SOTO. I wanted to deliver two things: a space that acknowledges limited time as you strive for excellence in your career, relationships, and well-being; a space that understands reality (like the inability to walk 10,000 steps a day) and delivers real results by focusing



Photo courtesy SOTO Method

on the strength that lives in each second.

SOTO is something you need to try once to feel its intentionality. It is for someone who craves efficiency and results.

### SOTO is all about mental fortitude. How can others achieve this in their lives?

There is a strong push-pull between the notion of no time versus enough time. "I do not have time to work out," or "Whatever time I do have, it's not enough to see results."

The truth is, there are days when the first statement is accurate. And, it's not for lack of discipline or commitment that we

don't get movement in. Rather, it's when personal and professional responsibilities come first and our schedules are too chaotic. However, it's the second statement that poses a bigger issue because even when can spare five or 10 minutes, we ask, "Why even bother?"

SOTO eradicates this thought and proves that five minutes is enough by intentionally cuing and exhausting each muscle in the body through an efficient and predictable roadmap.

### Describe what gives you empowered movement.

Empowered movement depends on choice. I turned to our final 20-second plank. It's

at the point in class where I am physically drained. But I need to hold on for a second longer without my body giving out. That's when I access the very thing that allows me to move in the first place — my will.

Holding on for just one more second serves as a powerful physical reminder of my agency. It becomes a tangible feeling that I can carry into my life and rekindle when I need it most — on the cusp of my patience devolving into anger, when I need to access courage over fear. At the crux of it, I never want anyone to feel alone in whatever final 20 seconds they are up against.

*The SOTO Method app was officially launched on November 1. Use code JAMESLANE to unlock a free trial.*



"Frida in San Angel" by Ivan Dmitri, 1940

# Kahlo

## 'An Expanded Body' At Parrish Art Museum

**T**he Parrish Art Museum in Water Mill presents "Kahlo: An Expanded Body" — a groundbreaking investigation into iconic artist Frida Kahlo through the lens of her dramatic medical history and its sustained impact on her life and work. Archival photographs, intimate letters, and medical records reveal how the celebrated artist's extreme physical challenges impacted her life and art.

The multi-gallery exhibition, on view through April 2, provides new insight into

the importance of the body as enduring source material for Kahlo's representational and metaphorical depictions of her physical and emotional life.

"Kahlo: An Expanded Body" features more than 100 objects — several never before seen — made available through exclusive access to private family files by Kahlo's grandniece, the Mexican artist Cristina Kahlo. On view are facsimiles of personal letters and postcards between Frida and family, friends, lovers, and doctors; photographs of the artist and her inner circle by Mexican and international photographers including Lola Álvarez Bravo, Florence Arquin, Gisele Freund, Guillermo Kahlo, Antonio Kahlo, and Nickolas Muray; and extensive graphic medical records and documents. Original work by Cristina Kahlo that interprets Frida's life through the lens of her health challenges, and art by María and Tolita Figueroa including a large scale fabric heart sculpture augment the exhibition.

Frida Kahlo planned to study medicine prior to her pursuit of art. Ironically,

healthcare remained a dominant theme in a life largely defined by doctors, hospitals, procedures, and chronic pain. Kahlo survived a polio diagnosis as a child and a near fatal, physically devastating bus accident at 18. In a full body cast for months, she began to paint.

"Kahlo: An Expanded Body" opens with a chronicle of Kahlo's stays at the American British Cowdray (ABC) Hospital in Mexico City depicted through images of the facility's staff, exterior, and interior — including the operating room where many of her procedures took place. The opposite gallery wall presents a visual journey with images of Kahlo from periods of vitality, alternating with portraits revealing the physical toll of ill health over a lifetime, and culminating with images of the artist on her death bed.

Over the course of her life, Kahlo transformed aspects of her body — the heart, torso, mouth — into recurring images in her work. An entire gallery is dedicated to the heart through a variety of representational and metaphorical depictions by artists and photographers.



# The Cookery

## Gourmet Goodness by Cyn and Trudy

By Jessica Mackin-Cipro

The Cookery by Cyn and Trudy, a gourmet bakery and food shop, has opened a brick-and-mortar location in East Hampton on Springs Fireplace Road, in the space that most recently housed Simply Sublime.

The brainchild of Cynthia Sestito and Trudy Craney, the bakery is a labor of love that began with the duo building their brand at farmers markets in Springs, East Hampton, and Sag Harbor during the pandemic. The demand for their high-quality fine baked goods was high, so it was time to open up a shop.

“We killed it at the farmers markets. We started in Springs, then we went from there to East Hampton and then to Sag Harbor. I don’t think I was in shock, because I’ve opened restaurants before, but it was crazy. The two of us knocking out this ridiculous amount of food,” said Sestito.

Sestito is no stranger to the East End culinary scene and has worked here for decades. She treats food as an art and mixes flavor and fun into any celebration. She has created some of the most exciting events in the New York area, worked for top restaurants, and built the successful cater-

ing company, Cynfulfood. She’s been chef to the stars, creating meals for the likes of President Barack Obama, Beyonce, Jay Z, Chris Martin, Scarlett Johansson, and many others. You’ll find a lot of vegan options available at The Cookery, a skill she perfected while making dishes for Russell Simmons at events.

Sestito also grew up on ranches where she got a first look at organic gardening, which began her love and respect for food.

Craney is a Soprano, and when Covid took its toll on the performing arts, she started baking with Sestito. Her grandmother was born in Grassano, the province of Basilicata, Italy, where she was one of 21 children. She had brought her centuries-old recipes to Brooklyn in the 1920s and these recipes were passed down to each generation. It’s this love of food that pushed Craney to perfect her ricotta cheesecake recipe, a 20-year labor. We must say, run, don’t walk, to try the mascarpone cheesecake at The Cookery. (Chef’s kiss!)

From tarts to biscotti, to the handmade artisanal Mediterranean cookies, when Cyn and Trudy came together, magic happened. “She’s a wizard” said Craney. “This

women could basically do anything.”

“Our motto is the food has to be over the top in terms of flavor... Because if you’re going to have butter and sugar, it better be good,” she continued.

At The Cookery you can find a wide variety of baked goods, from sweet to savory, from vegan to gluten free. The price points are dictated by the ingredients, so there will be options for \$5 sandwiches, while also there are higher priced items that include the more expensive ingredients. The quality is consistent in all of the menu items and they want to ensure that there’s something for every customer.

They also highlight local artists and sell created goods like coasters and placemats, options for “things that relate to the table, maybe locally inspired, and gift baskets,” said Sestito.

They aim to teach a younger generation these skills in their staff. “We want to contribute. We want to give back, and we want to help other people along,” said Craney.

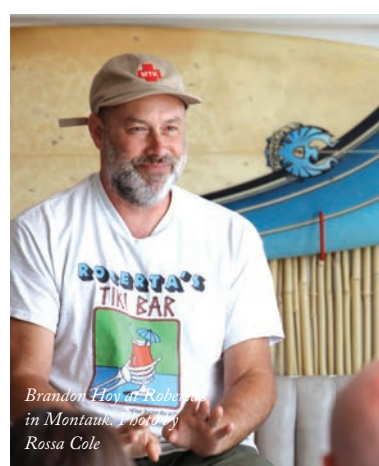
They plan to do community events like tastings, and offer social situations. Stay tuned!



Above, Cynthia Sestito & Trudy Craney. Photos by Rob Rich/societyallure.com



Florence Fabricant, Matt Beamer, and Marilee Foster at Sagaponack Farm Distillery. Photo by Jenny Gorman



Brandon Hoy and Carissa Waechter in Montauk. Photo by Rossa Cole



Carissa Waechter piping the meringue at Carissa's Bakery in Sag Harbor. Photo by Rossa Cole

year, took a new and exciting approach this season with four offsite events, three in August and one in November.

The series began at the new Montauk outpost of the high-profile Brooklyn pizzeria, Roberta's, with a conversation with the owner Brandon Hoy and a mozzarella-making demonstration, followed by a family-style lunch.

The second installation, at Sagaponack Farm Distillery, was with co-owner Marilee Foster and head distiller Matt Beamer, and it focused on the Foster family's sixth generation farm and the products that go into their spirits, the process of distilling, and a “happy hour” cocktail-making demo including drinks and snacks.

The next was held at Hayground School in Bridgehampton with world-famous chef Eric Ripert of Le Bernardin, and included a ratatouille-making demonstration and sampling. The conversation with Ripert, who is also a local resident, focused on summer produce and his latest book “Vegetable Simple.” The program was followed by a book signing and beer sampling by Sag Harbor's new Kidd Squid Brewery.

The series concluded with a Holiday Pie Primer with Carissa's Bakery in Sag Harbor. Guests learned to make a beautiful pie and get an exclusive look at the new Carissa's in Sag Harbor. Fabricant presented a conversation with co-founder/pastry chef and baker Carissa Waechter and head baker Denis Bernard, while they simultaneously presented a Thanksgiving pie-making demo from start to finish so everyone could learn how to make a holiday pie, including the extra fancy step of making meringue for the more adventurous home baker.

## Stirring The Pot

### Guild Hall's Culinary Series With Florence Fabricant

Guild Hall held its popular series of culinary conversations, Stirring the Pot,

hosted by New York Times food and wine writer Florence Fabricant. The series, now in its 12th



# North Fork Holiday Guide

By Kelly Siry

@nofo\_endless\_summer



1760 Homestead Farm



Rose Andrews at Andrews Family Farm



Santa's Christmas Tree Farm

Everything you love about the North Fork of Long Island is magnified around the holidays! Picture serene stretches of farmland dotted with twinkle lights and vineyards blanketed in snow. Natural wreaths hang on doors and happy shoppers peruse local shops for the perfect gift. For over 10 years, my family and I have enjoyed all the seasons that the North Fork has to offer. I've come to love the uniqueness of experiencing the holidays here and you will too.

Here are my top picks for things to do this holiday season on the North Fork:

**Visit Santa's Christmas Tree Farm.** Located in Cutchogue, this Christmas-centric destination comes alive at this time of year. They boast a shop brimming with trees and ornaments, a full-scale Christmas town, and plenty of gift items. Although it is his busiest season, Santa graces the farm every weekend through Christmas, happily posing for free photos with families. You may even spot the Grinch lurking around. Children can enjoy ice skating, Christmas-themed bouncy castles and more. And of course, you can purchase your Christmas tree at the farm! You may choose to cut your own or pick from a pre-cut selection of Douglas Firs.

**Get crafty with a holiday wreath workshop at Andrews Family Farm in Calverton.** Andrews Family Farm is my favorite farm to visit for festive poinsettia, garlands, and wreaths. Their variety

of poinsettia draws holiday décor enthusiasts from near and far to find the perfect shade.

**Create holiday treats made entirely of gourmet chocolate at one of Disset's chocolate workshops.** Everyone loves something sweet around the holidays and creating a fun chocolate art piece yourself makes it that much sweeter. You can participate in workshops like painting your own chocolate canvas and building your own chocolate house. A workshop at Disset in Cutchogue is a fun holiday activity and makes a fantastic gift.

**Attend a barrel tree lighting at Lenz Winery in Peconic.** Sip a glass of Cabernet Sauvignon as you watch the lights illuminate the massive tree constructed completely out of wine barrels.

**Take a trip to The Chequit on Shelter Island.** The 150-year-old hotel's wrap-around porch is festively adorned with twinkling garland and wreaths. This year they will host a slew of holiday-themed events like brunch with Santa on December 10 and an Ugly Holiday Sweater Party on December 17.

**Indulge in something sweet.** Our favorite mobile treat truck, The Treatery, has opened a brick-and-mortar shop in Jamesport which means soft, gooey chocolate chip cookies and creamy loaded hot cocoa are now readily available this holiday season.

**Compose a holiday centerpiece while enjoying a farm-to-table brunch in Riverhead.** Hosted by

the succulent queen, Imaginariums by Elissa, at the North Fork's only culinary farm, 1760 Homestead Farm. On December 10 you can create a long-lasting holiday centerpiece with succulents and while you are there, peruse their historic barn filled with holiday gifts and décor.

**Dream of a white Christmas.** The Dimon Estate goes all out when decking the halls of the manor for the holidays. Join The Dimon Estate, a historic manor and restaurant located in Jamesport as they partner with Bedell Cellars, Corey Creek Taproom to present a wine dinner to celebrate the iconic white Christmas.

**Enjoy tabletop s'mores and port at North Fork Table & Inn in Southold.** This experience is made for two and features housemade graham crackers, marshmallows, and Aleppo-chocolate bark. You also have your choice of port or Valrhona hot chocolate.

**Enjoy a holiday cocktail flight at Montauk Distilling Co. in Riverhead.** This boutique distillery makes all of its spirits on premises. They create unique seasonal cocktails that always get me in the mood for the holidays.

**Ring in 2023 with an opulent New Year's Eve party at The Soundview Hotel in Greenport.** I have attended a number of parties at The Soundview, and they have never failed in their epic themed cocktails. There is no better way to start the New Year than with a terrific drink in hand and a sensational party atmosphere.



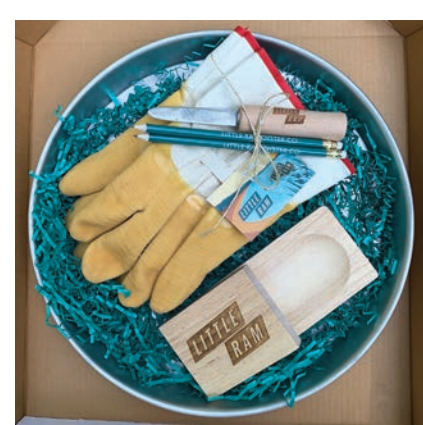
The Chequit on Shelter Island



RICA bath + body Butter All Over head-to-toe moisturizer, \$46 (Available online and in RICA Greenport)



Hand Drawn Ornament by local artist Kelly Franke, \$40 (Available on Etsy)



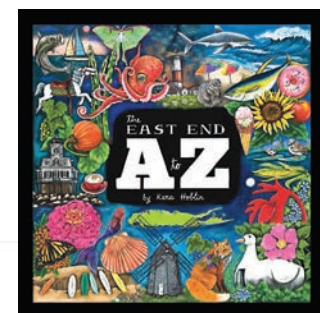
Little Ram Oysters: The Starter Pack \$190  
50 Little Ram Oysters, shucking knife, shucking block, shucking glove, and oyster tray. (Available online for free local delivery within 300 miles for free local pick up in Southold)



NOFO Roasting Co. Guatemalan 12oz. whole bean coffee, \$20 (Available online or in the Southold or Westhampton Beach locations)



Browder's Birds East End Surf Beanie, \$50 (Available online or at Shop in Mattituck)



"The East End A to Z" by Kara Hoblin \$28 (Available online or at Burton's Books in Greenport)



The Weathered Barn 8 oz Hand Poured Soy Candle, \$22 (Available online or at Greenport Shop)



Orient Linen Co. Classic Quilt, \$169 (Available online and in the Orient Shop)



Sasha Samuel Jewelry Beach Stone Diamond Necklace in 14k Gold Bezel, \$150 (Available online and at select pop-ups)

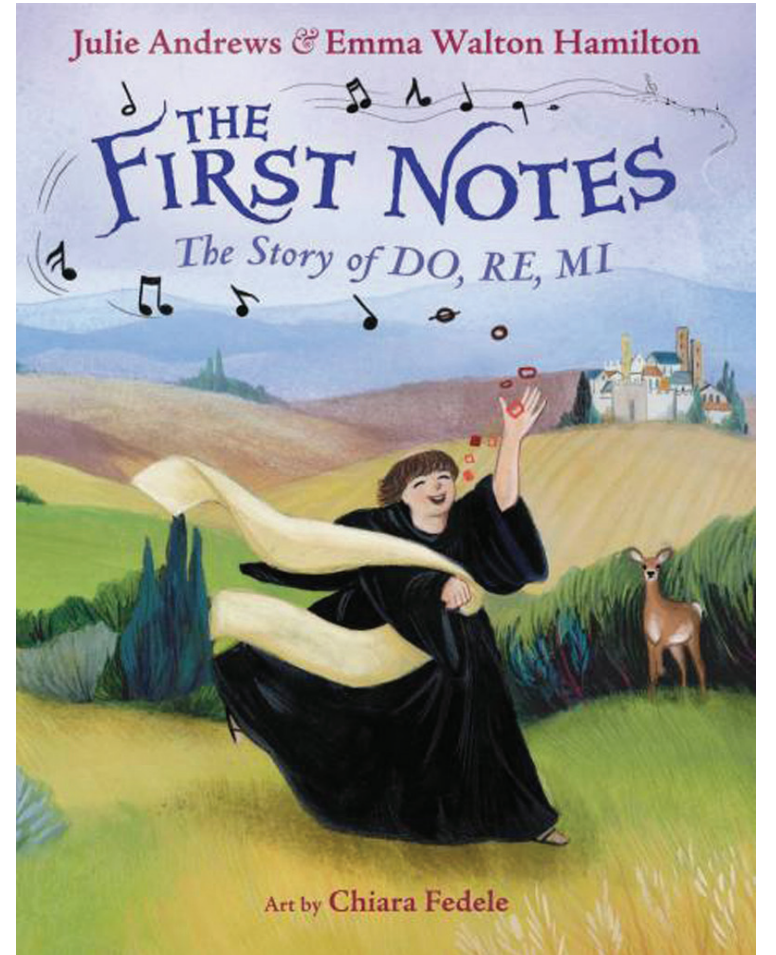
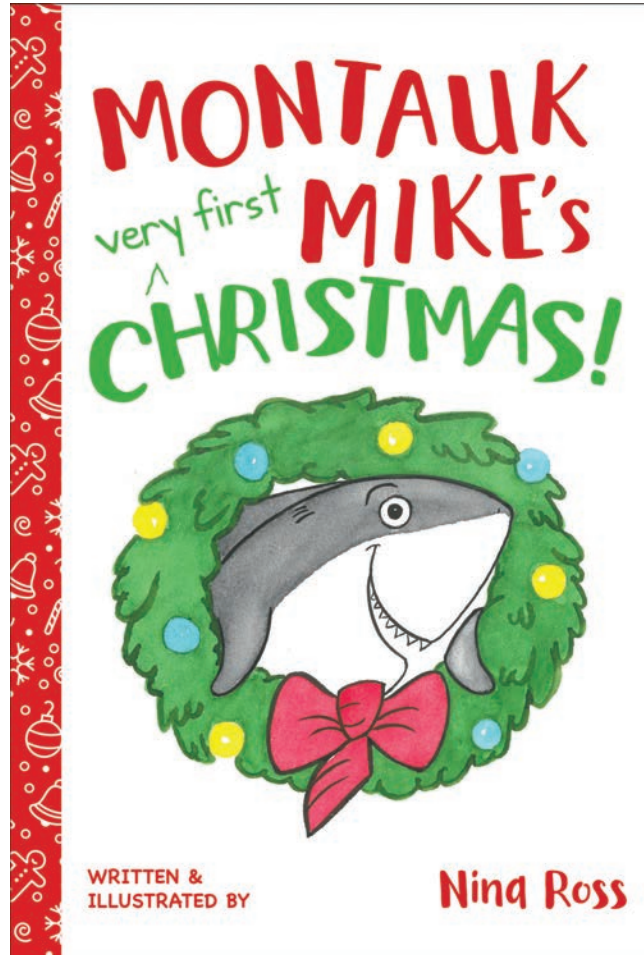


Gold No. 8 The Reversible Sling, \$175 (Available online and at select pop-ups)



Swell Anchor Watercolor Paint Kit, \$50 (Available online and at select pop-ups)





# Local Holiday Books

## For Youngsters, or the Young at Heart

By Bridget LeRoy

I don't know about you, but my favorite holidays are spent with a hot cup of spicy tea, in front of a roaring fire, leafing through a beautifully illustrated book. And my family and friends, of course.

Here are four books, primarily for children, that have recently been released. They are written by locals, and some even focus on local stories.

What can bring generations closer together than a chance to turn off the TV and cuddle up to read one of these four East End gems?

### "The East End A to Z" By Kara Hoblin

The beauty of the East End of Long Island comes to life in this gorgeously illustrated children's book by chalk artist Kara Hoblin. Hoblin's transformation of the alphabet into works of art, coupled

with whimsical text, will engage adults and children alike as they journey through the East End of Long Island. Every letter of the alphabet is bursting with brightly colored images for readers to identify and match with each letter. From cozy inns to seaside villages to the wide variety of wildlife, this book captures the very essence of what makes the East End of Long Island such a magical place.

[eastendatoz.com](http://eastendatoz.com)

### "Montauk Mike's Very First Christmas!" Written and illustrated by Nina Ross

Montauk Mike, a cute baby shark, is back this holiday season with a new adventure.

Beautifully illustrated by Nina Ross, "Montauk Mike's Very First Christmas!" is a festive tale about the meaning of

friendship and giving.

[eastendpress.co](http://eastendpress.co)

### "The First Notes: The Story of Do, Re, Mi" By Julie Andrews and Emma Walton Hamilton; illustrated by Chiara Fedele

A stunning new picture book from beloved icon Julie Andrews and her daughter, Emma Walton Hamilton (both of Sag Harbor), that introduces readers to the remarkable story of the development of written music, and speaks to the beauty of music and the power of perseverance. Featuring the illustrated lyrics to "Do-Re-Mi" and an author's note about Julie Andrews's connection to the classic Rodgers & Hammerstein song.

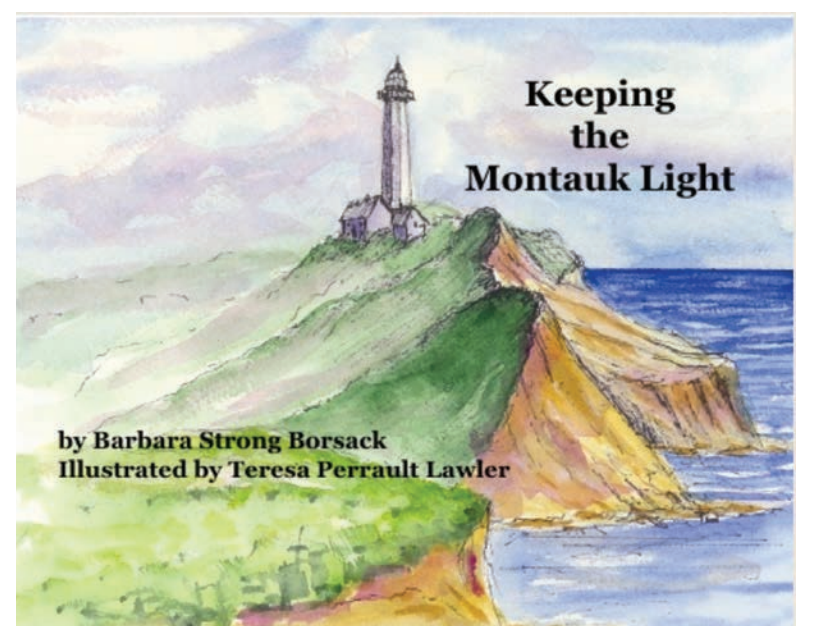
Found at bookstores everywhere, and online.



### "Keeping the Montauk Light" By Barbara Strong Borsack; illustrated by Teresa Perrault Lawler

Teaching children, and others, the purpose of lighthouses and how commerce was conducted years ago, as well as sharing the true adventures of a young girl, Emily Scott, growing up in the 1800s on the East End of Long Island, in the Montauk Lighthouse.

Available at the Wharf Shop in Sag Harbor, or through the website [KeepingTheMontaukLight.com](http://KeepingTheMontaukLight.com).



# Holiday Drives & Fundraisers

Here are just a few opportunities on the East End to give back this holiday season.

### The Retreat's Adopt-a-Family Program

The Retreat's Adopt-a-Family program is open and ready for donations for the 2022 holiday season. This community program collects holiday gifts and gift cards for families in need. This year, it will run through December 12.

The Retreat established Adopt-a-Family nearly 20 years ago. Now, this holiday giving program provides for 200 families, more than 450 individuals, all of whom

are current Retreat clients.

The Retreat is a community-based, not-for-profit agency that provides domestic violence services. Visit [allagainstabuse.org/events](http://allagainstabuse.org/events).

### SOFO Holiday Toy Drive

The South Fork Natural History Museum is holding a holiday toy drive and is asking for new, unwrapped toys, games, and gift cards as well as giftwrap paper and ribbon. Donations are being accepted at SOFO in Bridgehampton through November 30.

The recipient of the holiday drive

is The Retreat, through the foundation's Adopt-A-Family Holiday Program.

### Benefit for Hamptons Community Outreach

Over Thanksgiving weekend and Native American Heritage month The Church in Sag Harbor presents The Song Bird Series, featuring Thunderbird Sisters and a guest performance by singer/songwriter, humanitarian, and Native American Music Awards (NAMMY) nominee, Starlight Tyler. Coinciding with the concert is a silent auction which will be live for bidding and on view at The Church starting at 12 PM. All

ticket proceeds will go to benefit Hamptons Community Outreach's efforts to renovate and repair homes within the Shinnecock territory.

### Saunders Thanksgiving Donation Drive

Saunders & Associates is hosting its 9th annual Thanksgiving Donation Drive on GoFundMe to benefit local food pantries. The company matches every dollar raised. In 2020 and 2021, donations totaled over \$140,000 after being matched by the company. Visit [GoFundMe.com/HamptonsDonationDrive2022](http://GoFundMe.com/HamptonsDonationDrive2022).

### Heart of the Hamptons Holiday Star Program

Heart of the Hamptons 30th annual Holiday Star Program offers the opportunity to buy a requested holiday gift for a child in the community. Stars are displayed at local churches and businesses with requested items. At First Presbyterian Church in Southampton, parents can pick items for their children. Each year, Heart of the Hamptons provides over 1000 toys. Visit [heartofthehamptons.org](http://heartofthehamptons.org) for a list of locations to find stars.

### CMEE Holiday Drive

The Children's Museum of

the East End's annual Holiday Drive provides toys and winter clothing for over 50 children in the community. You can adopt a family for the holiday season and purchase a present for each child in the family. Visit [cmee.org](http://cmee.org) for more info.

### Maureen's Haven

Maureen's Haven Homeless Outreach is looking for donations of lightly used or new clothing, personal hygiene items, and food. Items can include new socks and underwear and easy-to-open soups. Donations are accepted at the Day Center in Riverhead.





# Dinner With Friends

## A Curated Dining Experience With Kieran & Karen Gorman

By Jessica Mackin-Cipro

What happens when a chef and an interior designer husband-and-wife team come together to create a dining experience like no other? You are served a cozy dinner in a beautiful space with thoughtful dishes.

Dinner with Friends is the brainchild of Kieran (chef) and Karen (designer) Gorman, a dining experience held in the comfort of their stunning Bridgehampton abode.

This decadent dining experience is meant to be shared with friends.

The couple hosts the intimate dinner celebrations at their impeccably designed home, complete with marvelous food and wine. Conversation and laughter will flow as Karen and Kieran handle the rest of the evening, carefully looking after each subtle detail.

While you relax and catch up with friends, or make new friends, you'll be served a meal prepared by Kieran in the adjacent kitchen. The dinners are curated to appeal to a variety of palates, utilizing local ingredients. While sample menus

includes four courses, the duo will suggest options to suit a variety of budgets or tastes.

Chef Kieran's light and flaky Parmesan cheese puffs are the perfect way to begin the meal. Sample menu items include burrata with hazelnuts, arugula, and roasted prosciutto salad, or the roasted fennel with goat cheese and premium Balsamic vinegar as the first course.

Entrees are served family-style to facilitate the sharing of food and

conversation. Dishes could include grilled swordfish with fresh lemon and tomato, lemon duck breast with roasted shallots, or a grilled NY strip steak with homemade chimichurri sauce. To end the meal, a torta caprese — flourless chocolate cake with fresh whipped cream and homemade raspberry coulis or a grilled fresh pineapple with homemade whipped cream and toasted almonds.

For more information, or to reserve a date, visit [dinnerwithfriends.vip](http://dinnerwithfriends.vip).



Photos by Conor Harrigan







# JLP Snaps

The Animal Rescue Fund of the Hamptons held its annual Stroll to the Sea Dog Walk. Above, Candace Bushnell. Photo by Lisa Tamburini



LongHouse Reserve in East Hampton hosted Spirit of the Garden: Halloween. Above, Dianne Benson, Vita. Photo by Richard Lewin



Maggie Grout (above) of Thinking Huts, a non-profit she founded, hosted the Think Gala at The Maidstone Hotel in East Hampton, to raise funds for 3D printed schools in Madagascar. Photo by Rob Rich/societyallure.com



The Greenport Gazette held the third annual North Fork Beach Clean Up Competition. This year the competition collected 3,063 lbs of trash throughout the month of September. An afterparty was held at Little Creek Oyster Farm & Market in Greenport. Photo by Estefany Molina



Wölffer Estate Vineyard held its annual Harvest Party celebrating the estate's 32nd annual grape harvest. Photo courtesy Wölffer Estate Vineyard



Pindar & Pooches, a fall event at Pindar Vineyard in Peconic was held to benefit the Southampton Animal Shelter — a non profit, open admission, no kill shelter located in Hampton Bays. The event was presented by Eugenia Valliades of the Michael Lorber Team at Douglas Elliman. Photo by Ethan Meyer of That Guy Event Photos



RGNY in Riverhead held a Dia De Muertos celebration. House of Yes performed and Gerardo Alcaraz from ALDAMA in Brooklyn prepared the dinner. Photo by Estefany Molina



The Sag Harbor American Music Festival was held and included four days of free music at various outdoor venues in Sag Harbor Village along with concerts at Marine Park. Above, Lynn Blue Band. Photo by Lisa Tamburini



The Southampton Arts Center held a Halloween Silent Disco. Above, Jean Sbufuff. Photo by Rob Rich/societyallure.com



Carl Radke, Alex Wach, Samantha Feber and Lindsay Hubbard attend the November charity workout for Men's Health at Barry's Park Avenue South. Photo by Shawn McLaws for November



The Kiwanis Club of East Hampton returned to the grounds of the American Legion Post in Amagansett with its 23rd Annual Family Fun Day. Above, Sasha Benz, Rachel Lys, Brooke Lys, Baybi Benz. Photo by Richard Lewin



Bird lovers flocked to Marders in Bridgehampton to meet some of the rescued birds being rehabilitated by the Evelyn Alexander Wildlife Rescue Center in Hampton Bays. Above, Stephen, Delfina and Jessica Lobosco, Jane Gill. Photo by Richard Lewin



The Southampton Arts Center held an opening for "A Celebration Of Trees," an ecological multi-media art exhibition created to educate and expand thought and consciousness about the world's vast network of trees. Above, Jeff Kronemeyer, Elyn Kronemeyer, Daniela Kronemeyer, Olivia Kronemeyer. Photo by R.Cole for Rob Rich/SocietyAllure.com



Sag Harbor resident and former Ms. Black South Carolina, who recently became the Queen Consort of the oldest cocoa plantation in Nigeria, Queen Angelique-Monet, held a homecoming event at Windows on the Lake. Photo by Paul Prince



Bay Street Theater & Sag Harbor Center for the Arts held a collaboration with the LGBT Network, hosting a networking event and comedy show. Comedian Julia Scotti headlined the evening. Above, Julia Scotti & Anita Wise at Bay Street Theater. Photo by Phil Merritt



The North Fork TV Festival was held at Claudio's in Greenport. Above, J. Smith-Cameron, Luke Kirby. Photo by Steve Eichner for Shutterstock



Sports Broadcasting trailblazer and award-winning talk show host Ann Liguori hosted her 24th Annual Ann Liguori Foundation (ALF) Charity Golf Classic at the Maidstone Club in East Hampton. Above, Alex Lifeson, Scott Vallary, Ann Liguori, Dave Hemstad, Jean Skidgel. Photo by Neil Tandy



The annual LongHouse Landscape Awards Luncheon was held honoring Nga Minh Ngo, Holger Winenga, and Edwina Von Gal. Photo by Richard Lewin



The Tyler Valcich Memorial Car Show was established in 2015 by The Tyler Project to focus on suicide awareness, education, and prevention on the East End, in memory of Tyler Valcich. The annual Car Show was held on the grounds of Amagansett Fire House. Above, Valinda Valcich with Tyler's 1969 1/2 Dodge Super Bee. Photo by Richard Lewin





# Kiss & Tell

By Heather Buchanan

## Should I Stay or Should I Go?

While 'The Clash, Menonites, and women on the East End don't have a lot in common, the theme of "Should I stay or should I go?" still resonates. At the Hamptons International Film Festival, which coincides with National Domestic Violence Awareness month, films delved into the issue of abuse and how women make difficult decisions on how best to survive

their dangerous situations. The film "Women Talking" adapted from Miriam Toews' acclaimed novel written and directed by Sarah Polley features a powerhouse cast of women who portray wives, mothers, and daughters in an isolated religious colony with widespread sexual abuse. Can you remain faithful to your faith when such horrors are condoned? Even if you will not stand up for

yourself, would you stand up to protect your child? And what are the consequences of speaking and acting on your truth? As these women, almost all of whom are illiterate, debate whether to cast their X on the vote to do nothing, stay and fight, or leave, a fascinating dialogue emerges. Important nuances are noted, such as the difference between leaving and "fleeing." While the fight might

feel satisfying for the victims to confront their abusers, would it be worth dying for? And if deciding to leave, would that eliminate the danger or introduce new and unknown dangers? I won't spoil the ending, but it is well worth watching the film to realize that most of these decisions are not black and white.

Jump cut from cape dressed women in a barn, to stylish Hamptons ladies on Newtown Lane and you have "The Power of Community: How One Town Stood Against Domestic Violence." Directed by Markie Hancock this documentary details the birth of The Retreat, a women's shelter on the East End, shining a light on the dark side of a privileged community and the bravery of those who rose to confront it. The film chronicles the beginnings of The Retreat, which opened in 1992 in a community which adhered to a "it couldn't be happening here," mentality. The three women who tell their

stories speak of their own isolation and terror set against the glittering backdrop of the picturesque high-end setting. What emerges is a fascinating tale of empowerment when sometimes unlikely advocates emerge. It was originally the Rotary Club which helped get initial funding for The Retreat along with the town of East Hampton and during the process had their eyes opened to the problem of abuse in their own backyard.

There is no one "face" of domestic abuse. These women who had come from successful careers and loving upbringings began to question themselves. The film points out that signs of abuse may be more subtle than a black eye. Does their partner tell them that they should not visit their friends or family? That they should not spend money? That they should quit their job? That they should not have their own assets? Do they feel they have to be secretive about their communication? Gaslighting

is real and women since Eve have been made to think they are the crazy ones or to blame.

The documentary is a powerful testament to The Retreat and the many ways it serves the community from a 24 hour multilingual hotline to individual and group counseling, legal support, a residential shelter for adults and children, resource navigation and also very important violence prevention education programs. "The Power of Community" is a moving and empowering film, and the first-hand accounts of the three survivors tell us all while there are many considerations, physical, emotional and financial, The Clash may have had it right that, "If I go, there will be trouble. And if I stay it will be double." And whether it is through the power of fellow women circling the wagons or organizations like The Retreat, when you go, you are not alone.

*The Retreat: allagainstabuse.org*



Chebea Clinton & Donna Karan. Photo by Lisa Tamburini

# Hamptons International Film Festival

The 30th anniversary edition of the Hamptons International Film Festival was held from October 7 to 16, and featured an expanded 10-day event.

There were "A Conversation With..." discussions with industry leaders including Mariska Hargitay (honored with the 2022 Dick Cavett Artistic Champion Award), Stephanie

Hsu (honored with the Breakthrough Artist Award), Chelsea Clinton, Hugh Jackman, and Martin McDonagh.

Films that screened at this year's

festival included Oliver Hermanus' "Living" which opened the festival, "The Son," directed by Florian Zeller, Tobias Lindholm's "The Good Nurse," Rian Johnson's "Glass Onion: A Knives

Out Mystery," Rodrigo Garcia's "Raymond & Ray," "Who Invited Charlie?" directed by Xavier Manrique, "January 6th," directed by Jules and Gédéon Naudet, and more.

Davy Chou's "Return to Seoul," distributed by Sony Picture Classics won this year's Audience Award for Best Narrative Feature.

*Visit hamptonsfilmfest.org.*

# Guild Hall's Community Social

Guild Hall continued its offsite programming in a scary festive way on Saturday, October 22 at the Community Social & Spooky Silent Dance Party at LTV Studios in Wainscott. The event offered an opportunity for guests of all ages to don Halloween costumes and to mix, mingle, eat, drink, and most importantly, dance.

The event began at 6 PM with an hour-long acoustic and vocal set by Josh Brussels. Andressa Costa of Oysterbliss strolled through the crowd shucking and serving fresh Peconic Bay oysters, and guests helped themselves to pizza from Roberta's, savory bites by East Hampton Kitchen, and sweet treats from Lil' Birdie. A plentiful ice cream bar by Big Olaf Ice Cream Shop was later unveiled, initially hidden behind rolling walls to create a theatrical surprise. Kidd Squid beer provided three types of brews, and the younger guests enjoyed a special neon green witch's brew, garnished with rainbow sherbet and gummy worms. All refreshments were generously donated by the various local businesses.

At 7 PM the party went to the next level with DJ Lightning and

DJ YourHonor of Quiet Events, who spent the next three hours spinning popular dance tunes on three separate channels, ranging from '70s disco and funk, to hits from the '80s, to today's top 40. Guests were able to converse easily thanks to the booming music being streamed into the wireless headphones, only occasionally having to raise their voices over the dancers singing along and cheering with glee. Attendees were able to capture the excitement of the evening in a 360° photo/video photo booth by 360 Photo Booth Long Island.

The undisputed star of the party was Billy Field and his impressive collection of Halloween decorations he and his granddaughter Samantha Young painstakingly unearthed from the basement of his Sherrill Road home in East Hampton, which he has elaborately decorated for over 28 years to the delight and terror of trick or treaters. With the house now on the market and Field preparing to move to North Carolina, he was recruited as "Demon of Décor" for the event and did not disappoint by filling every square inch of the large studio and beyond with his creepy creatures, many of which were animated in both humorous

and frightening ways.

For this pre-Halloween fête, guests were encouraged to come in costume and prizes were awarded for Overall Best (most creative), Most Artful (inspired by artwork or an artist), Scariest (which Field unsurprisingly won), Funniest, and Best Group.

The event was chaired by Guild Hall's Amy Kirwin, Rory McEvoy of Sag Harbor's Kidd Squid Brewing Co., and East Hampton Kitchen's Annie Washburn. Co-Chairs included Mario Arakelian of Canoe Place Inn & Cottages, Southampton Village Trustee Robin Brown, Michael Clark of LTV, photographer Jessica Dalene Weber, Rollin' with Rambo's Samantha Duane, Brandon Hoy of Roberta's Pizza, Alexis Krisel and Kye Vatash of Lil' Birdie, Jessica Mackin-Cipro of James Lane Post, Corcoran's Mary Slattery, and Jesse Warren of Tenet. The evening was sponsored in part by Lincoln IT, with community partner Mary Slattery of The Corcoran Group, and media partner James Lane Post. Event supporters included Big Olaf Ice Cream Shop, Citarella Gourmet Market, East Hampton Kitchen, Kidd Squid Brewing Co., Lil' Birdie, Oysterbliss, and Roberta's Pizza.



Mariska Hargitay. Photo by Jessica Dalene



Photos by Jessica Dalene





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