

James Lane

— POST —

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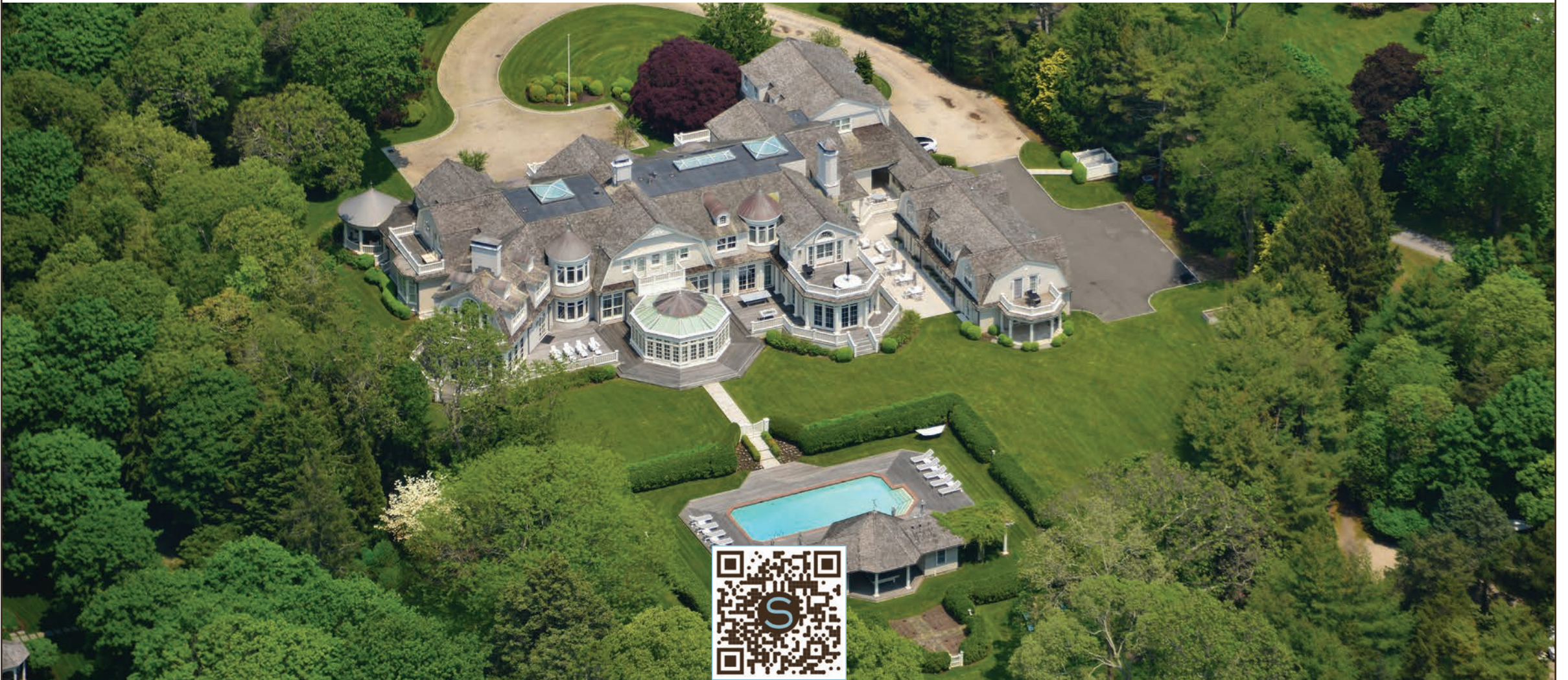
TILER PECK

Photo by Vincent Tillo

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Tiler Peck

Ballet Dancer Talks ‘Turn It Out,’ ‘Sleeping Beauty,’ Social Media, & More

By Jessica Mackin-Cipro



Photo by The Riker Brothers

When Covid-19 hit, ballerina Tiler Peck took to social media to conduct dance classes live. #turnitoutwithtiler became a sensation, connecting people all over the world. Locally, she's known as the New York City Ballet's principal dancer who has starred in shows recently like the technically demanding "Sleeping Beauty." She's written a series of children's books, has a line of activewear, is producing a summer intensive, and she's also no stranger to the East End.

We caught up with Tiler to discuss all of her projects.

Tell us about your background as a dancer. You began training at age two at your mother's dance studio?

My mother was a dancer and since she owned a dance studio she became my first dance teacher. I was always at the studio with my mom so as soon as I could walk I was trying to dance in the back of her class. She gave me a wonderful foundation and at the age of six, she decided she just wanted to be my mom and not my teacher anymore and found me the best studio in Los Angeles to go to for my classes. I think that is why we have such a wonderful relationship — she is always my mother first and foremost but I love knowing that after a show I can ask her if she saw anything I need to fix or

improve and can trust her opinion.

You've been a principal dancer with the New York City Ballet since 2009, most recently as Aurora in "Sleeping Beauty." How did it feel to step into that role?

"Sleeping Beauty" is the true test for a ballerina. It is technically the most demanding role and one that everyone knows since it has been danced over the years by many notable ballerinas. I have danced the role for four seasons, and I will say this last time was the first time I actually enjoyed it. This time around I was able to focus not only on hitting the technical aspects, but more importantly, on telling the story and showing the full arch of Aurora throughout the ballet.

Talk about some of your upcoming projects and events, like the Tiler Peck Summer Intensive.

I just finished the European debut of my show "Turn it Out with Tiler Peck & Friends" in London and look forward to sharing it more internationally and in the states. I am also looking forward to this summer, when I am hosting my fourth Tiler Peck Summer Intensive. I truly love teaching and sharing with the next generation of dancers and can't wait to help them grow their technique and artistry. I am also getting ready

to perform in Spain and Japan and excited to dance for different audiences.

We love watching your Instagram and TikTok. How do you see these platforms changing the way people view and participate in dance?

I love how social media allows me to connect to my audience. I feel like I am able to show who I am as Tiler and not seem like an untouchable ballerina (which I'm not!). I am grateful that these platforms allow me to have fun, stretch a different kind of creative muscle, and give people an inside look into my life and who I am.

Tell us more about #turnitoutwithtiler and how it began on social media during the pandemic.

#turnitoutwithtiler began during the lockdown in a completely organic way. I flew home to California as things started shutting down in New York because I just wanted to be with my family. My sister is the principal of a high school where my mom teaches dance, and they said why don't you surprise the kids today (it was their first day on Zoom) and teach mom's class? I thought that sounded fun and said, "Well why don't I try an IG live and let others take it with us?" I thought maybe 25 people might show up... I had never done an IG

live before. The class really took off and at first I had no idea that the number 15,000 meant that's how many people were taking class! It was shocking but just showed me how many people were starving to be connected, take class, and move their bodies.

What inspired you to write your series of children's books, "Katarina Ballerina"?

"Katarina Ballerina" was born out of a poem that my co-star Kyle Harris wrote during our time working on the musical "Little Dancer." He showed it to me and I was very moved by it. Immediately, I knew we could expand upon the idea. The poem resembled him feeling like a fish out of water surrounded by all dancers in a musical about dance, and being the only non dancer. I thought, I am sure there are a lot of dancers (and all kinds of people!) out there who feel they are out of place. Maybe they don't look like the other ballerinas, have the perfect slick ballerina bun, or flat turnout for example, but that's not what really matters. Sometimes what makes you different, makes you unique, and that's a great thing! I felt that story needed to be told.

Tell us about Love, Tiler, your collection for Só Dança and your collection with Stateside.

I am thrilled to be partnering with Só Dança, a brand that aligns with my beliefs and is entirely inclusive. Together I believe we can take dance wear to a new height and am hoping my Love, Tiler collection with them will do just that. My second collection with Stateside, an LA-based brand, also just launched. Stateside is a womenswear line with all of the fabric being made in LA and that was very important to me being a Cali girl. I think my second collection of

sweats to silk pants and skirts has something for everyone!

Do you visit the East End often? When you're in the area, what are your favorite things to do?

I actually have spent a great deal of time in the East End. Most of my time was either spent in Southold or East Hampton. My favorite things to do are enjoy the beaches and local restaurants!



Tiler Peck as Princess Aurora in "The Sleeping Beauty." Photo by Paul Kolnik

Blutstein Is Back

And Mavericks Got Him

By Bridget LeRoy



Courtesy photos

Chef Jeremy Blutstein calling himself, as he did, “just a 43-year-old Jewish dad living in Springs who likes to cook,” is kind of like a Ferrari calling itself just a car.

This Amagansett native who rose up the culinary ranks to be, most recently, executive resort chef at Gurney’s and the star of the glittering Showfish, is back in Montauk at the helm of Mavericks, at the site of the old East by Northeast at 51 South Edgemere Street, where, incidentally, he also did a turn as executive chef.

He took time to sit down and talk about the new restaurant, opening April 21, his “Food is Bond” hashtag on his incredibly popular Instagram account at @chefblutstein, and his family.

So what are your hopes and dreams for Mavericks?

To bring some hospitality back to Montauk. I’ve been a part of many of the openings out here myself, but the smash-and-grab model for a tourist town loses a step when it comes to service and hospitality.

I think we’ve built a space that dictates carefree and whimsical, but at the same time, it’s classy. And the food that we’re offering is of a higher level when it comes to execution.

Your restaurant persona, your brand, is #FoodIsBond and #Localism. Can you explain?

I think that if you’re going to operate within a community, you

should support it. And the easiest way to do that from an ethical standpoint, from a chef’s perspective, is to use the farms that we have available. We won’t serve anything that we’re not purchasing directly from a farm, from Bridgehampton to Amagansett. We made a specific choice to source all of our beef from New York State, and we’ll also procure some goods from the Hudson Valley. But the majority of our products will come from the Eastern End of Long Island, which has prolific farming and cheesemaking and beekeepers, and all of the other fun people that we involve ourselves with.

You grew up out here. You cut your teeth at Estia’s with Chef Colin Ambrose. You’ve been Chef de Cuisine at Almond —

— Chef de Cuisine at Almond, I opened up Crow’s Nest out here. I opened Surf Lodge in 2008.

So when did you have time to educate yourself about all of these farms?

The guys who I looked up to as a kid cooking out here, Pat Trama at Della Femina, and Joe Realmuto at Nick & Toni’s, Jason Wiener, and Colin specifically, really pushed farms to the forefront; Nick & Toni’s having their garden, their relationship with Quail Hill, and then, obviously, with me meeting Alex Balsam in the first grade and becoming best friends since. There’s always been an attachment to it from the guys who I was watching cook out here. And that being said, the farmers which we now use are friends. They’re the people who come over to the house for dinner.

So speaking of dinner, you made a conscious decision to be a private chef, to start your family. What the hell hooked you back in to the restaurant biz?

The need to bleed. (Smiles.) Look, we accomplished a lot with Gurney’s in 2019, and then Covid hit and the world kind of changed. And my wife and I found ourselves furloughed from work. We found out Jahrn was pregnant. And I said, “Look, how can we make this work?” And so I took a position working privately, which allowed my wife not to work for over a year, and really enjoy the whole process. And it also allowed me to be present for the first two-and-a-half years of Poppy’s life.

It’s nice to hear that something good came from the pandemic.

We don’t mean any disrespect, but that was such a great period for us. There’s a lot of people who suffered an enormous amount of loss, but I think there’s also the flip side of that coin, is that a lot of people got to start a family, or be with their family.

Right. So getting back to you coming back to restaurants...

Right. Vanessa Price, she’s one of our partners, called me. We had some very frank conversations of what was the goal here, and she sold me on it with transparency and honesty. And I think that that’s a really great way to start any sort of working relationship or business relationship.

So tell us about the food. You said it’s a classic

steakhouse.

The tagline for the restaurant is we’re a steak place, but we’re not a steak place. We’re not ignoring the fact that we’re not in Midtown. We’re not ignoring the fact that suits aren’t coming here. We’re not ignoring the fact that people may or may not be in bathing suits when they walk through the door, or that they certainly will be the next day. And that they don’t need a 40-ounce rib eye to the head.

But when it comes to the steaks, we’ll have the classic cuts, rib eyes, and New York strips and porterhouses and filets and like I said, from New York, everything’s coming in 32-day wet age to us, and we’re putting up to 40 days of dry age on it in-house.

But the other side of it is that with seafood, we’re going to treat seafood like beef. So we’re going to serve tuna on the bone. We’re going to serve swordfish, fluke, black sea bass, tile fish on the bone.

And there’ll be a lot of the things that at a classic steakhouse you would expect to see, but instead of the run-of-the-mill sides, like spinach with some burnt garlic clove in it, we’re doing creamed spinach where the base is made with smoked bone marrow. We’ll have roasted mushrooms, but it’ll be like four or five different varieties, and it’ll be finished with the preserved lemon salsa verde and anchovy breadcrumbs.

We’re doing a baked potato because, I mean a fucking baked potato, right? And it’ll be served with the usual suspects — the Arby’s/Golden Corral move. Sour cream, the cheddar cheese, the chives, all of that fun stuff.



We’re making all of our pastas in-house. Rémy Ertaud, my sous chef, my executive sous, was also spearheading a three-star Michelin pastry program in Paris for the past two-and-a-half years. He was at Showfish with me prior. He’s also stepping into the role of pastry chef as well. And so all of our ice creams will be spun in-house.

Will we have some interesting flavors?

We’re doing ice cream sandwiches, so we have a chocolate sea salt cookie with a super-green Sicilian pistachio ice cream. And then for the oatmeal, he is going to do a sesame ice cream.

But a lot of plays on those classics is to make things more fun and not as rigid. And to be a little bit more veg forward and add femininity to a fairly masculine concept.

Oh, that’s interesting, yin and yang, huh?

The space speaks to that as well. You have the classic kind of walnut millwork that’s throughout the place, but it’s still super light and still super airy. And it still feels like you’re at the beach, but you’re in a more formal space.

And from an operations standpoint, we’re 185 seats inside, so we’re not weather dependent. So when it’s 8,000 degrees in July, and the last thing you want to do is eat a steak, you can come in here in bone-chilling air conditioning and enjoy yourself a martini and knock back a piece of dead cow. We also face due west, there’s a sunset right across every night.

Your Instagram account has always been a constant, and you take the most incredible photos of food. Your portraits are beautiful, but they also can be disgusting at the same time. And I think that’s what you’re going for, in a way. You’re showing the reality. So you know where your food comes from.

Well, food has a face. Whether it’s a duck you eat or it’s the fish you eat, or it’s the head of broccoli. I mean, everything in its natural

state may be gruesome, but it is a part of life.

Look, I’m just a 43-year-old Jewish dad living in Springs who likes to cook.

You make a lot of interesting choices. Like smoking your own duck.

Real cooks cook at home too. I enjoy cooking for my family. I mean, I cook for everybody else’s every day. Poppy’s been eating food that I’ve made since day one. The first solid food she put in her mouth was a smoked duck wing. She grabbed it off the table while she was sitting on Jahrn’s knee in my kitchen. And we just looked over — she was four months old. I was like, “Well, I guess the kid is definitely mine, right?”

You see yourself as a conduit between the fresh food and the consumer?

The men and women who I looked up to as cooks and chefs growing up had respect for the purity of the ingredients. If I can get something that is as fresh as a fish out of the water or a carrot out of the ground, it’s my job not to fuck that up. So all I’m doing is applying salt, heat, pressure, whatever it may be, and trying to deliver what was already perfect out of the ground to the plate.

And it’s difficult because you try not to overthink it. And some people, it’s not my jam, but some people really kind of overthink it and overmanipulate the ingredient only to lose the essence that the ingredient had in the first place, so what was the point? Sure, you made a frozen aerated mousse out of carrots, but it doesn’t taste like carrots anymore. Yeah, it’s pretty, but nature’s pretty good at making things pretty itself. I’m just the middle guy.

But I think that people are enjoying what we are producing here because we take so much time to make those relationships with the people that we get our stuff from, because they make us look good. And so for me, I need the public to understand that this is a group collective effort.

For more information, visit mavericksmontauk.com.

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Sharon Wilkes

Handbags Inspired By Family

By Jessica Mackin-Cipro

Designer Sharon Wilkes was inspired by her grandmother, Sarafina Landau (her Omama), a Holocaust survivor. Her grandmother was an accomplished designer who owned one of the most successful couture houses in Vienna with her sisters, prior to the Nazi invasion. Her Omama had lost everything when she fled Austria in 1939, but “never lost her flair for fashion or elegant taste.”

Wilkes started out in fashion at Parsons in New York City and became assistant to Oleg Cassini, Jacqueline Kennedy’s dress designer. She later went on to become design director for brands like Slazenger, Adidas, Pony, Champion, and Ellesse. She made a name for herself in activewear, designed the first Lycra bodysuit in white to be worn at Wimbledon, and later created her own namesake line.

After moving to DC, she took a hiatus from fashion, obtaining a law degree to work as an advocate in the nonprofit world for causes close to her heart. It wasn’t until she designed a wedding gown and the bridesmaids’ dresses for her daughter’s wedding, that she decided to re-enter the fashion industry and start a handbag line. Today, she works with the finest Italian artisanal factories, which use only ethical manufacturing practices and sustainably sourced materials. She also donates five percent of each sale to The Kennedy Forum for Mental Health and she has recently launched The Women, Life, Freedom bags inspired by women in Iran. A portion of the profits from the Freedom Bags will be given to the nonprofit NUFDI, National Union for Democracy in Iran.

We caught up with Wilkes to learn more.

Your grandmother was an accomplished designer for one of the most successful couture houses in Vienna. Tell us about her journey and how it inspired you.

My grandmother is part of a heritage of strong women in my family. Her mother, my great-grandmother left an abusive marriage at the beginning of last century in Romania and moved to Vienna, Austria with four of her five young adult children. It’s hard to imagine someone of that generation, of the Victorian era, leaving a long-time marriage and moving to another country. My grandmother, Serafina, was the youngest and extremely creative. Her older sisters set up a custom dress shop that eventually grew to be one of the finest couture houses in Vienna. Their atelier was in



Sharon with her Omama in the early '80s.

the center of Vienna, and their work areas on the outskirts of town. My Omama, as we called her, met my grandfather, Jacob, at the New Year’s Eve masked ball in Vienna, who was enticed by the beautiful costume she created. They soon fell in love and were married within the year.

My grandfather emigrated from Galicia by himself to Vienna as a young teenager and by his mid 20s owned, with a partner, one of the largest chocolate companies in Vienna. Through their determination and hard work, they created a beautiful life together. Within a few years my mother was born, and she was doted upon by not only her parents, but a wonderful extended family whom she saw frequently and during the holidays.

However, as the Nazis took over Vienna, the beautiful life abruptly came to an end. Shortly after, my grandmother and her sisters’ shop was destroyed during Kristallnacht. The Nazi laws imposed made it illegal to do business with Jews. These laws restricted Jewish ownership of property allowing the Nazis to confiscate almost all the Jewish-owned homes and the majority of all the contents within, thus, my grandparents lost their beautiful apartment in the center of Vienna. My grandfather remained working but only because he had a gentile partner but was forced to surrender his share of the business to the Nazis for close to nothing. My grandmother witnessed on two occasions my grandfather being arrested by the Nazis. Clearly she must have feared that she or her young children would not see him again, and that they too would be arrested.

By now it was 1939 and although my grandfather was able to bribe himself twice out of Buchenwald concentration



Sharon Wilkes. Photo by Sam Gross

camp, he knew the next arrest would be for all of them, and likely death. Fortunately, a wonderful and brave friend at the Italian consulate falsified visas for the entire family to escape to safety and live in Abazzia near Trieste until they were able to emigrate to the United States. Although Omama and her family were fortunate to survive and escape, the extended family that they shared would never be again. Omama would likely never be able to see her mother and beloved siblings and their families again, as their only escape route was to Bolivia. The wonderful life Omama had known was lost forever, but as a woman in her mid 40s with no money she would need to stay strong for her children. At one point, the family could only obtain one visa to the United States and my mother was chosen to come by herself at 10 on a ship to New York to live with her aunt and uncle. My Omama had to live through wondering if she, my grandfather, and her young son, would also be able to safely come to the United States and be reunited with her daughter. When Omama finally came with my grandfather and uncle she needed to learn a new language and knew that she could never regain what she once enjoyed professionally in Vienna. Despite the trauma of these life-changing losses, my Omama was never angry or bitter. On the contrary, she embraced her new country for the opportunities it gave her children and felt blessed they survived.

As the only granddaughter of my Omama, I was always very close to her and adored spending time with her. She taught me how to sew as a child and was meticulous in how she dressed from head to toe. Though she had lost any material possessions she once had due to the Anschluss, her great style and talent was so innate that she could turn a simple outfit to something very special in the way she wore it. I remember her taking a few yards of remnant fabric and creating wonderful outfits. At 4’11” she was a beautiful doll always dressed stylishly and would never leave home without her lipstick on, and nails done! She encouraged my sketching and designing. She would recall fashion shows in Paris and would serendipitously sketch ideas on paper napkins for inspiration. Though she loved vibrant colors and she always balanced them with simple classic shapes, this design principle has been a strong influence in the way I create.

Tell us about your background

in fashion and how you started your career as a designer.

I was very fortunate to attend Parsons School of Design during their first years of merging with the New School of Social Research, as it was called, to obtain a BFA. In many ways Parsons was a continuation of how my grandmother believed fashion should be — beautifully made and fitted, unique but wearable and chic, as well as have a timeless element of good taste.

This sense of detail, first from my Omama, then nurtured and refined at Parsons has stayed with me. Despite being a young fashionista even in my teen years (Betsey Johnson for Paraphernalia, anyone?), I was also very athletic. I loved to ski and play tennis and even taught some classmates yoga. One of my wonderful teachers at Parsons, a great talent in his own right, the late Michael Vollbracht, saw that my ability to understand the mechanics of tennis and skiwear coupled with my strong design and color sense would make me a great candidate for the growing activewear industry. His advice was invaluable and soon after graduation I was hired by Oleg Cassini as his design assistant, working on his tennis and swimwear licenses. Within a few years, I was hired by Slazenger as design director of their tennis collections and over the years worked for most of the major activewear companies globally, including Adidas, Champion, Pony, and Ellesse.

I was encouraged by friends and family to think of creating my own label. I was able to, through a cold call, meet with Bergdorf Goodman, and they became one of my best customers putting the collection in its then 57th Street windows.

What inspired you to start your most recent collection of handbags?

My personal life brought me down to Washington, as I remarried. My girls were still fairly young, four and eight. Without any Skype or even Facetime, I found traveling to Asia and all the other cities related to building a collection for the company I was design director for more and more difficult. I decided to take leave of the industry and returned to school to get a law degree. Outside of an occasional special occasion to design, I only returned to designing prompted by my daughter Michaela’s request that I design her entire

wedding party. Notwithstanding it was a beautiful group at a dream location, the Great Synagogue in Rome.

Michaela and Zac had a beloved Beagle they got during their year in Israel. Since I was already working with an embroiderer in India, I created a graphic utilizing a wonderful photo of Loki, and then had all the cities they lived in plus his name embroidered on the bag. This was my first step into handbags.

Tell us about how you are inspired by friend and fashion icon, the late Judith Lieber.

Some years ago, as a member of the Jewish Center of the Hamptons and being the volunteer who had coordinated their benefit fashion shows, I was asked to work with Judith Lieber and help plan a visual retrospective of her work for a luncheon that she would be honored at. At the time, ironically, I was already heading to law school, never imagining life would bring me back to the industry to one day design handbags. Working with the Liebers was an extraordinary experience, one I will never forget. I would have lunch there often during this time and hear all the wonderful stories of their business and their amazing lifelong romance. Little did I know that over 15 years since those days I spent with Judith and her husband, she would be the designer who was the greatest inspiration of my handbag collection.

Tell us a little about the production in Italy and the sustainably sourced/finished materials that you use for your bags.

I personally have always sought apparel and accessories made in Italy. Given the special place Italy had in my family’s survival, and the extraordinary reputation of the Italian made label, it was the best place for me to manufacture.

I was fortunate over the years in developing my resources in Italy, to work with some wonderful artisan factories — many that are woman owned. The factories we work with have the highest ethical treatment of the workers, many that go back generations.

I also learned that beautiful exotic skins do not have to be endangered. I love real leather and beautiful durable exotics like Judith Lieber used in her earlier bags, Karung and Elaphe. I learned that unlike snake like Python, Karung and Elaphe are both water snakes and used for medicine and food in Asia. The skins, instead of being thrown out, are sent to Italy where they are transformed into the beautiful colors and textures that makes a handbag special.

To read our full interview with Sharon Wilkes, visit jameslanepost.com.



Design by Sharon Wilkes



The Maria Bag



Photo by David Bastianoni

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Beth Stern

Partners With Star Animal Sundays To Launch Limited Edition Charm

By Jessica Mackin-Cipro

Beth Stern and fine jewelry brand Star Animal Sundays have launched a co-designed, limited edition charm symbolizing the protection for animals in need. Stern, a NYTimes best-selling author and national spokesperson for North Shore Animal League America, is known for her passion of fostering and rehabilitating abandoned felines. She has fostered, provided medical care, and found loving homes for nearly 2,000 unwanted cats and dogs. She has also been instrumental in the creation of Bianca's Furry Friends Feline Adoption Center which opened at North Shore Animal League in 2020. The center was named after her and husband Howard Stern's beloved bulldog Bianca.

The limited edition charm is available exclusively on the brand's website staranimalsundays.com, with 100 percent of net-profits donated to Stern's charity Beth's Furry Friends Foundation.

We caught up with Stern to chat.

You've helped find loving homes for nearly 2,000 unwanted cats and dogs. Tell us about your background working as an animal-rights advocate. How and when did this become a passion of yours?

Loving animals is in my blood. When I was born, my parents already had a rescued dog who was part of the family. We always rescued our pets — Guinea pigs, chickens, dogs, and cats! I always told my friends and family to rescue, rescue, rescue! I guess you can say that's where my advocacy really began! I love educating and sharing with people my experience with pet adoption and fostering for the past 10 years. It is my life's purpose to help animals.

Talk about your work with North Shore Animal League America.

I am a foster parent and volunteer as well as the national spokesperson and board member for North Shore Animal League America. I am currently fostering felines for NSALA and have been able to successfully foster and find loving homes for over 2,000 cats and kittens.

I also was instrumental in creating, designing, and raising funds for the 15,000-square-foot expansion to their shelter. It's called Bianca's Furry Friends Feline Adoption Center, named after Howard's and my beloved bulldog Bianca who inspired me so much while she was with us. It gives the felines a comfortable, cage-free setting to enjoy while they wait for their forever homes. Big open sunny rooms with shelves and kitty trees and spaces to enjoy! If you haven't checked it out, take a trip to our Port Washington campus and see how amazing it is.

You've launched a collaboration with Star



Animal Sundays to benefit Beth's Furry Friends Foundation. Can you tell us about the collaboration and how it came about?

When Star Animal Sundays reached out with a collaboration idea, I knew right away that it would be an ideal partnership. As a philanthropic fine jewelry brand, Star Animal Sundays collaborates with like-minded individuals and companies that have a passion for endangered animals and their at-risk habitats. Style and spirituality connect in such a beautiful way with all the animal power charms they create and I was happy to co-design a charm that represents my

dedication and passion for animals.

Tell us a little about the jewelry design and the meaning behind it.

The iconography cast within this special two-sided charm is very rich in meaning and dear to my heart. One side features the all-seeing protective eye with a white diamond for clarity and purity, along with whimsical wings that represent my mantra "time to fly," that I use when my fosters are ready to be placed in their forever homes.

The opposite side reveals a pink sapphire, a color that means compassion, which sits at the top of a

leafy vine representing abundance and growth. At the center you will see an infinity symbol, which is meant to symbolize everlasting love, something I feel for the many animals I have fostered throughout the years. The two stars that adorn the sides of the charm signify Star Animal Sundays' respect and dedication to all animals.

When you have downtime on the East End, what are a few of your favorite things to do?

Take walks with my husband and take in the beauty that surrounds us. The wildlife, the nature. It's magical here!



Chef Justin Finney

Highway Restaurant & Bar's Executive Chef

By Jessica Mackin-Cipro

Highway Restaurant & Bar's Executive Chef Justin Finney talks to James Lane Post about his background as a chef, what we can expect on the spring menu, the East End, and the launch of the Chef's Table, which offers a semi-private dining experience featuring a four-course menu spanning Mediterranean, Italian, and Asian cuisines.

Tell us about your background and what inspired you to become a chef.

I was born and raised in a small town in Ohio. Growing up we always had a backyard garden to grow vegetables. As far as my cooking experience, I got my first

restaurant job when I was 14 and never looked back. I fell in love with the culture and the creativity that it allowed me to explore. I went to the Culinary Institute of America and when I graduated I moved back to Ohio for a short time until I found myself on the East End of Long Island. I moved out for a sous chef job and never left.

I have always been inspired by ingredients and colors! The hospitality industry is like a big family and I love that.

Tell us a little about the restaurant's concept.

Our concept at Highway is to use the best ingredients possible while offering a variety of dishes from all



over the world. I describe the restaurant as "American" with a strong Asian, Israeli, and Mediterranean influence.

You recently debuted the Chef's Table Experience. Can you tell us a little more about this and any other offerings at Highway Restaurant & Bar?

The Chef's Table is a way for us to use the space at Highway to offer a unique experience for our guests who would like to entertain large parties. We are able to create customized menus based on the needs of the client. One of our other offerings at the Highway is our Asian night which happens the first Thursday of every month. We create an entire menu of dishes

from all over Asia.

What can diners expect from the Spring menu?

We can expect lots of menu changes with all of the spring veggies that the East End has to offer. We will be leaning into some more Mediterranean dishes for the spring menu.

How do you enjoy your free time on the East End?

My free time is spent working on projects at home, gardening, and doing artwork. There is always something to do when you own a home! I also really enjoy entertaining friends and cooking at home. I love my kitchen.



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The Jam Session

The Power Of Live Music On The East End

By Jessica Mackin-Cipro

The Jam Session has been an East End mainstay since 2009 when it all began at Bay Burger in Sag Harbor. Musicians would gather weekly to perform. It has now grown to include a weekly Tuesday night concert series at Masonic Temple in Sag Harbor, The Hamptons Jazz Fest, and The Winter Jazz Series.

We caught up with those responsible for the start and the growth of The Jam Session: John Landes, Claes Brondal, and Joel Chriss.

Tell us about your involvement in The Jam Session.

John Landes: My family started the now legendary burger joint in Sag Harbor called Bay Burger. In 2009, not long after the restaurant started, we began doing live music on Thursday nights. We began with local singer-songwriters. Then we met Sag Harbor resident and local jazz drummer and bandleader Claes Brondal, who shared his vision of a jazz jam session open to different comers, “jammers,” and the formula worked right away. Crowds built, and within a couple years it was a Thursday night destination. Soon we started recording the evenings for the NPR member station, now WLIW, as “The Jam Session Radio Hour,” which has now been broadcast for over ten years. The formula for the live jazz has not changed much, including now at the Masonic Temple in Sag Harbor, a concert that Claes and his partner Joel Chriss arrange with high-level jazz musicians the first hour, and then “jammers,” competent

musicians who wish to play, join for the second hour. We record these as often as we can and have the money to do so, and then broadcast them on “The Jam Session Radio Hour.”

Claes Brondal: I’m the executive director of The Jam Session Inc. We incorporated in 2011 as a non-profit organization. My mission is to share the power of live music and to present the best in live jazz, Latin, and world music. Music is the great common denominator for our community. I believe we all respond emotionally, spiritually, and physically to great music. I want people of all ages and demographics to be able to experience the benefits of live music. Solidarity and empathy is the foundation of a healthy community. We are trying to foster common ground with our music events — a sacred space where people can create and socialize.

Joel Chriss: I started coming to Bay Burger around six years ago. I’ve been living the jazz life since I was a teenager. I made my living as a booking agent, artist manager, A&R at record companies, concert promoter since the mid-’80s. I stopped in at Bay Burger, the restaurant and once a week jazz club owned by John Landes, to listen the sessions Claes organized, grabbing a burger and beer. Just looking for music as I began to spend more time on the East End.

Talk a little about the evolution of The Jam Session to also include Hamptons Jazz Fest and Winter Jazz Series.

CB: The name of our weekly event be-



Claes Brondal.
Photo by Anthony Lombardo

came the name of our organization — The Jam Session Inc. Our goal has always been to present the best live jazz and also filling a void in our community of live jazz. This quickly evolved into a broader representation of the jazz genre, including Latin, Latin/jazz, African, Middle Eastern, and Indian music. Presenting and representing multiculturalism became very important, in terms of both music and artists.

Hamptons Jazz Fest was born out of the Covid-19 pandemic as a celebration and support of live jazz. We had been contemplating an annual jazz festival for years but it didn’t materialize until an anonymous donor offered to help in spring of 2021. Our Winter Jazz Series had been going on for a few years prior to the pandemic. It was held exclusively at Southampton Arts Center, thus titled “Live from SAC.” Again, we wanted to present great live jazz in the best setting possible, and in collaboration with other organizations to help us manifest this vision. Winter Jazz Fest now includes Parrish Art Museum and we are able to host events at both venues once a month November through May.

It is important to note that we rely on donations and sponsorships to create our programming. We always welcome new collaborations and sponsorship opportunities.

JL: Claes was joined in this effort by Joel Chriss and this combo worked tirelessly and very well to make this happen. Joel and Claes have tapped their overlapping networks and brought us some great musical experiences.

JC: Claes and I started to talk and get to know each other at Bay Burger which led to meeting John. They invited me to sit in on a board meeting for TJJS. Next thing I knew I agreed to be on the board. TJJS was a successful ongoing weekly event. It didn’t need my help except to recommend musicians from time to time. The only reason for my participation was to help grow the organization. My business in New York City was slowly winding down after 35 years. I came out east, or so I thought, to make a life change. But music is in my bone marrow. That’s the general scenario out of which developed HJF and the evolution of TJJS.

Who are your musical

inspirations?

JC: I got into the business to meet and get close to my jazz inspirations. I actually had that desire way before I found a way into the business. I was sneaking into New York City clubs since I was 16. My first job after college was working at The Bottom Line. I basically lived at the NYC jazz clubs in my 20s and got to know my musical heroes. I did not anticipate that there would come a time when we became part of each other’s lives. I’m talking about Johnny Griffin, Phil Woods, Tommy Flanagan, Art Blakey, Freddie Hubbard, Kenny Burrell, Art Farmer, Ahmad Jamal, Clifford Jordan... Just to drop a few names.

JL: I was not a jazz guy. But I have always loved live music, mostly rock, and still do. What we put together at Bay Burger was a dream come true for me, having week after week top live music to listen to and be inspired by. And so I have become a lover of jazz, though still a fairly uneducated one. So much of the musicianship is so high, the enthusiasm and dedication to craft is so palpable, being a part of this has truly been such a joy for me.

CB: I’m a drummer and percussionist. That is my core. I’m a musician before anything else. I lose myself completely when playing music. It’s like flying in outer space. My goal is to bring as many people as possible along with me on this experience.

Are there any memorable performances over the years that really stand out to you?

CB: Too many to list. We have weekly shows year round. During these shows we always have deep emotional moments combined with high musical performance. That’s not an exaggeration.

JL: The nights that have moved me the most are the ones when our younger local musicians have come together and had the chance to play on stage with leading international jazz musicians, like Morris Goldberg, Randy Brecker, Ada Rovatti, and Alex Sipiagin. Helping facilitate these experiences for these home grown high grads like Tomas Majcherski, John Ludlow, and Max Feldschuh — with their proud families in attendance — has been

more than worth all the work and effort.

JC: I’ve seen/heard something like 30,000 live jazz shows. Our Tuesday weekly sessions led by Claes are often times memorable. I look forward to them every week. We had a great set at Southampton Art Center [recently] with the Will Bernard Quartet — extraordinary band with John Ellis on saxophone. If I had to pick one or two from the past two years I’d say, a band led by Gene Perla (bass) playing the music of Elvin Jones, Jacques Schwarz-Bart, Caleb Wheeler Curtis with Marta Sanchez, Emilio Solla, Albino Mbic, Wynton Marsalis.

You bring diverse groups of people together through music and shared public experiences.

JL: Bringing talented musicians to share their work and creativity with a large audience, largely through improvisation... this has a great facility to bring our citizens together in common shared experience, and we need that more than ever.

CB: The East End is a peculiar place and not easily categorized as it is a place in flux. It used to have a vibrant scene of both visual artists and live music. But even its heyday jazz and multiculturalism was never prevalent — except back in the whaling days where people from all over the world walked the streets, dozens of languages were spoken, bringing along customs and traditions, and music. As the world is becoming increasingly smaller and worldwide issues and opportunities reach our attention, it is of utmost importance to understand and educate ourselves with foreign traditions, cultures, and folkways. Uniting the East End population with music from around the world is our attempt to bring about appreciation and understanding of world cultures, including Indian, African, American Jazz, Latin, or Middle Eastern music.

JC: Jazz music essentially is about group communication. That’s the nature of improvisation in a jazz context. The audience is part of that circle of communion. Music is how I made friends as a teenager. So much pleasure and deep connection comes from sharing the mystical bonds of melody, harmony, and rhythm.



Santi Debriano. Photo by Anthony Lombardo

James Lane[®]

POST

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Editor’s Note

Welcome to our spring 2023 issue. We are thrilled to present the articles on the following pages. We have a variety of pieces for you to enjoy.

On the cover of this issue is Tiler Peck, New York City Ballet’s principal dancer and social media sensation. On our real estate cover is Douglas Elliman’s Erica Grossman, a top agent in the region.

We wish you a wonderful spring season.

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



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The Ellen Hermanson FOUNDATION

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The 28th Annual Ellen's Run Kick Off

Saturday
April 22, 2023
6:30 - 10:00 PM

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The Ellen Hermanson Foundation is a 501(c)(3) charitable organization that ensures access to breast health care and empowers people effected by cancer.

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Yoga Shanti was founded by world-renowned yoga teachers Colleen Saidman Yee and husband Rodney Yee.

Sweat Local

These Studios Provide Year-Round Motivation

By Lisa Frohlich of Hamptons NY Style

The pandemic has posed numerous challenges for local fitness studios, causing bumpy roads and uncertainty. However, these businesses have been forced to adapt and evolve drastically to survive, and even three years later, they still rely heavily on the support of our community. Despite the obstacles

they've faced, many local studios remain committed to offering classes seven days a week throughout the year. By fostering a sense of belonging for their clients, they've transformed their four walls into much more than just a place to do squats or lunges. As fitness instructors and studios continue to do their part for our com-

munity, it's only fair that we reciprocate by supporting them in turn. So, when planning your workout schedule this week, I encourage you to prioritize "working out local" and show your support for the heart of your hometown.

Here are a few options.



COREBARREFIT

About: CoreBarreFit owners Elisabeth Halfpapp and Fred DeVito have been teaching Barre Fitness in Bridgehampton for 40-plus years. Their careers started at The Lotte Berk Method in the '80s and '90s. They co-founded Exhale Barre from 2003 to 2019. Currently they own and operate CoreBarreFit.

Most Popular: It is no surprise that CoreBarreFit's most popular class is Barre. They specialize in body shaping, sports preparation, and rehabilitation exercises that help clients physically function at a high level of energy.

What makes them different: Lis and Fred's 40-plus years of teaching experience enables them to create a unique personal training experience in a small group class setting. They give individual attention and provide options for modifications as needed.

Giving Back: CoreBarreFit contributes to Bridgehampton Child Care and Recreational Center and Long Pond Greenbelt Nature Center. They are annual contributors to several other fundraisers and charity events on the East End. They donate time to work with less fortunate clients by providing them with comprehensive fit-

ness programs to assist in their health and well-being initiatives.

Address: 213 Butter Lane, Unit J, Bridgehampton

Hours: In-studio classes are held at 9:30 AM on Tuesday, Thursday, Friday, and Saturday. CoreBarreFit offers 18 Livestream classes weekly, so that you can join virtually from anywhere in the world.

Website: corebarrefit.com

Instagram: @corebarrefit



MANDALA YOGA CENTER FOR HEALING ARTS

About: Owner Jolie Parcher opened Mandala in May 2001. They follow in the lineage of Krishnamacharya, teaching yoga to fit each person. They bring practices beyond the exercises to their classes and workshops, such as breathwork, meditation, yoga philosophy, and a commitment to service in the community.

Most Popular: Mandala's Level 1 and 2 Vinyasa classes are very popular, along with their 9:45 AM advanced weekend classes.

What makes them different: Jolie Parcher said, "I think it's our community focus that makes us different from others. We have classes to welcome brand-new beginners and advanced yogis. We are known for being a comfortable and experienced studio with a very high level of teachers."

Giving Back: Mandala has always collaborated with local non-profits including Springs Food Pantry, The Retreat, and Project Most. They offer Yoga Teacher Training programs and discounted community classes through their non-profit



Lisa at New York Pilates



NEW YORK PILATES

About: New York Pilates was founded in 2013 in New York City by Heather Andersen and Brion Isaacs. Their community was asking them to come to the Hamptons, and they listened. They started out east with a pop-up during the summer of 2016 and then opened their Montauk location in 2017. They continue to open studios in the area with Southampton in 2019, East Hampton in 2022, and Bridgehampton opening this April.

Most Popular: Their signature Abs, Arms, Ass class is a 45-minute strength training and total body workout that utilizes highly localized movements. This class builds strength, flexibility, and definition.

What makes them different: New York Pilates puts a big emphasis on their teacher training. Heather Andersen has been studying and practicing Pilates since she was a teenager and has applied what she's learned over the years to the New York Pilates classes. Their classes are designed to be modified, so they can be as hard or



Hill Street Boxing offers a free first class.

as easy as you need.

Giving Back: New York Pilates often donates classes for giveaways and fundraisers. Their main focus is to be a Pilates studio, but if by being a Pilates studio they can help someone else's cause, they're always happy to support.

Hamptons Locations: 86 Park Place, East Hampton; 5 Windmill Lane, Southampton; 649 Montauk Highway, Montauk

Hours: Most studios are open 7 days a week with various morning and evening classes offered.

Website: newyorkpilates.com

Instagram: @newyorkpilates

YOGA SHANTI

About: Yoga Shanti opened in October 1999 in Sag Harbor. Owners Colleen Saidman Yee and her husband Rodney Yee are internationally known instructors. They feature classes steeped in the ancient yoga tradition. At Yoga Shanti you'll enjoy practicing in a gorgeous yoga studio, led by a roster of incredibly seasoned yoga instructors.

Most Popular: They offer a robust beginner's class program that welcomes new students to yoga and those who want to move at a slower pace.

What makes them different: Yoga Shanti prepares classes in a way that emphasize the safety of the spine and joints while cultivating a balanced nervous system. Their students love the way their classes leave them feeling light yet grounded.

Giving Back: Yoga Shanti recently ran a successful fundraiser for No Kid Hungry. They also offer evening community classes on a sliding price scale, to help make yoga accessible to all.

Address: 32 Bridge Street, Sag Harbor

Hours: Open 7 days a week. Their replay library is online 24/7.

Website: yogashanti.com

Instagram: @theyogashant



PILATES OF SAG HARBOR

About: Lauralee Bruce is the Director of Pilates of Sag Harbor. Her Pilates training began under the tutelage of first-generation master teacher Carola Trier, who studied and worked with Joseph Pilates. Pilates of Sag Harbor opened 30 years ago and was the first pilates studio that opened in the Hamptons. They offer programs for every age from beginner to advanced.

Most Popular: Pilates of Sag Harbor offers one-on-one private and duet sessions. Pre & Post Natal Pilates are quite popular, along with programs for golfers, and in-home services.

What makes them different: There will never be more than four clients at a time in the studio at Pilates of Sag Harbor. Their personalized sessions for each individual client truly make them unique.

Address: 74 Main Street, Sag Harbor

Hours: Open Monday through Sunday, 7 AM to 6 PM.

Website: sagharbopilates.com

HILL STREET BOXING

About: Hill Street Boxing is a boxing studio located in the heart of Southampton, established in 2018 by East End local Avery Crocker and partner Thomas Haynia. They offer group classes, private training, sparring, children's classes, semi-private sessions, and a free first class.

Most Popular: Bags & Mittwork on Sundays with Big T and Avery is most popular.

What makes them different: They stand out from other gyms because of their involvement in the community. They host Southampton, Hampton Bays, and Ross High School students in an attempt to inspire the youth of Long Island.

Giving Back: Hill Street Boxing donates to organizations such as Southampton Fire Department, Ducks Unlimited, Our Lady of the Hamptons, and The Ana Castro Memorial Scholarship Fund.

Address: 33 Hill Street, Southampton

Hours: Open 7 days a week with various morning and evening classes offered.

Website: hillstreetboxing.com

Instagram: @hillstreetboxing_



TRUTH TRAINING

About: Owner Ed Cashin opened the doors of Truth Training in October 2014. Their workouts are based on strength and conditioning incorporating kettlebells, bodyweight, TRX, jump rope, medicine balls, bosu balls, rowing machines, assault bikes, sleds, and plyo boxes.

Most Popular: Truth Class is their signature class, which is a HIIT style class incorporating kettlebells, rowers, TRX, assault bikes, jump ropes, bodyweight, and more in a high energy group atmosphere to really push clients to achieve their goals. Strength Club is a kettlebell class focusing on strength conditioning. Classes follow six to 12-week programs, but drop-ins are welcome provided they are proficient with kettlebells.

What makes them different: They focus on strength-based workouts and programming that promote a deep practice in foundational exercises.

Giving Back: Ed Cashin and Harvey O'Brien are on the board of Paddlers for Humanity which is a local charity focused on bettering the lives of local children, with an emphasis on supporting innovative and comprehensive mental health programs for youth. During the summer Truth Training holds a free weekly kettlebell class at Lions Field in Montauk.

Address: 289 Springs Fireplace Road, East Hampton

Hours: Open 7 days a week for classes and personal or small group training.

Website: truthtraining.com

Instagram: @truth_training

Empowered Movement

With Gina Bradley Of Paddle Diva

By Nicole Teitler

Gina Bradley is the face and the force behind Paddle Diva, a standup paddleboarding (SUP) company located in East Hampton. Once dubbed the Lara Croft of the water, since the start of her company in 2009, Bradley has empowered the East End community to take to the marina with physical confidence and environmental awareness.

We caught up with Bradley to learn what Empowered Movement means to her.

The name of your SUP company is Paddle Diva. But you are anything but a stereotypical “diva.” What does being a “paddle diva” mean?

We all think of an opera singer when we hear the word diva, which is a compliment, one reserved for only the greatest singers in the world. When I chose that title for my business, I was making a semantic change to the word. Being a Paddle Diva is a compliment, meant to uplift my students and empower them to feel like they are the best at this sport. I have made paddle boarding accessible to all, no matter your age,

body type, gender, and physical abilities. Once you step on a board, and push off from the shore you are the greatest version of yourself. You are a diva and the world revolves around you while you are standing on the water.

What are some of the core benefits of paddle boarding?

SUP is a great workout! It is a head-to-toe workout. And when done properly SUP works not only your body, but your mind. When you paddle away from the shore, you leave behind all the stresses and pressures of the day. While paddling, things like balance, strength, and conditioning are all critical, making it one of the best workouts when done consistently. It builds a strong core and defines your arm muscles. It's a great lengthening workout, similar to Pilates or Barre.

Describe how exercising on the water is more challenging (and rewarding), through the various movements you incorporate into the exercise.

If you can walk, you can paddle.



Photo by Michael Williams

It's that simple. If you spend an hour on a paddleboard you will feel muscles are sore that you have never felt before, because it is such a different modality. When you paddle, the smallest muscles must clear through to your larger core muscles. Paddling requires you to hold yourself in an upright position and pull the board through the water using a paddle that is taller than you, allowing you to place it deep in the water. This alone is a phenomenal workout that also uses your mind in a way that is so different from land-based workouts. You are calling on balance, coordination, and confidence when you paddle.

Paddle Diva is equal parts workout, community, and environmental awareness. How do you tie these elements together?

When you come to Paddle Diva

it is a unique experience. We have created a place where people can just come and leave the hustle and bustle of the Hamptons summer for a moment, take a paddle, and afterward relax in our headquarters in the lovely Vanderveer Marina. All of Paddle Diva's instructors and staff are passionate about being outside, on the water, and we love sharing that with our students. When you paddle, you are immersed in nature, deepening your environmental awareness when you intimately interact with nature. If you come to Paddle Diva and get on the water with us, you will see the love of paddling is contagious, then it becomes addictive!

In what ways do these elements contribute to the mental strength needed, both on and off the water?

Paddling requires you to have the

willingness to try something new. That requires mental strength to step outside your comfort zone and do something physically active in the aquamarine environment. Paddle Diva offers a safe setting, surrounded by a community of paddling enthusiasts to help clients take the leap of faith and try this amazing sport! I see students take this mental strength from paddling and bring it back to shore and apply it to their lives. I had one student who now excels in sports she never dreamed she could do, based on the mindset she has developed from her daily paddling.

How do you hope to inspire others through movement?

Movement is life. When you are paddling you are moving through the water. I hope to get as many people on the water feeling the wind on their faces and the

tightening of their muscles as they paddle along our pristine waterways. I have always said, “Do what you love and fitness will follow.” If you fall in love with paddling, as we all have at Paddle Diva, you will have another way to move your body and mind.

What does the phrase “empowered movement” mean to you?

It means taking control of your life and using physicality as a way to feel powerful and strong. When someone is empowered through movement it is an unrivaled feeling. I feel empowered when I am moving, I feel like nothing can stop me. I am empowered by my strength.

Learn more about Gina Bradley and Paddle Diva at paddlediva.com.

GUILD HALL

GATHER: CONVERSATIONS LED BY BLACK & INDIGENOUS CHANGEMAKERS

presented with Ma's House & BIPOC Art Studio

Joshua Whitehead & Joseph M. Pierce Discuss Whitehead's book, Making Love with the Land

FRIDAY, APRIL 21, 6 PM

BookHampton

41 Main Street, East Hampton

Jeremy Dennis, Candice Hopkins, and Wunetu Wequai Tarrant in Conversation

THURSDAY, APRIL 27, 7 PM

Main Prospect

15 Prospect Street, Southampton

Kinstillatory Fire with Emily Johnson & IV Castellanos

SATURDAY, MAY 6, 7 PM

Ma's House & BIPOC Art Studio

159 Old Point Road, Southampton

This program is generously supported by Maureen McMahon and Josh Baratz, and public funding provided by Suffolk County.

Guild Hall's Learning + New Works programs are made possible by the New York State Council on the Arts with the support of the Office of the Governor and the New York State Legislature. Additional major support comes from The Patti Kenner Arts Education Fellowship, The Hearthland Foundation, the Lewis B. and Dorothy Cullman Endowment Fund, and The Melville Straus Family Endowment.



GUILD HALL
158 Main Street
East Hampton, NY
guildhall.org @guild_hall



Ma's House & BIPOC
Art Studio
mashouse.studio
@mashousestudio

MEDIA PARTNER

James Lane
POST

Gather

Conversations Led By Black & Indigenous Changemakers

“Gather: Conversations Led by Black & Indigenous Changemakers” began in 2020 when Anthony Madonna of Guild Hall in East Hampton and Jeremy Dennis of Ma’s House & BIPOC Art Studio in the Shinnecock Indian Nation came together to create the series over Zoom. It has since grown to be an annual series of in-person events.

This year the series will begin with Joshua Whitehead and Joseph M. Pierce, discussing Whitehead’s Book, “Making Love with the Land,” on Friday, April 21, at 6 PM at BookHampton in East Hampton.

Whitehead is a Two-Spirit, Ojibwe member of Peguis First Nation (Treaty 1). He is currently a Ph.D. candidate, lecturer, and Killam scholar at the University of Calgary where he studies Indigenous literatures and cultures with a focus on gender and sexuality. Pierce is Associate Professor in the Department of Hispanic Languages and Literature at Stony Brook University. His research focuses on the intersections of

kinship, gender, sexuality, and race in Latin America, 19th century literature and culture, queer studies, Indigenous studies, and hemispheric approaches to citizenship and belonging.

The series will continue on Thursday, April 27, at Main Prospect in Southampton with a conversation with Jeremy Dennis, Candice Hopkins, and Wunetu Wequai Tarrant. Dennis is a contemporary fine art photographer and a tribal member of the Shinnecock Indian Nation in Southampton. In his work, he explores indigenous identity, culture, and assimilation. Tarrant is a member of the Shinnecock Indian Nation. She has been inspired by her grandmother and matriarch of the ThunderBird clan, Elizabeth ‘Chee Chee’ ThunderBird Haile, to promote cultural preservation and education. Hopkins is a citizen of Carcross/Tagish First Nation and lives in Red Hook. Her writing and curatorial practice explore the intersections of history, contemporary art, and Indigeneity.

On Saturday, May 6, at 7 PM, the series continues with Kinstillatory



Emily Johnson’s “Catalyst,” “The Ways We Love and the Ways We Love Better – Monumental Movement Toward Being Better.”

Fire with Emily Johnson and IV Castellanos at Ma’s House. Johnson is an artist who makes body-based work. She is a land and water protector and an activist for justice, sovereignty, and well-being. IV Castellanos is a Brooklyn-based abstract performance artist and sculptor.

We spoke with Jeremy Dennis to learn more about the series.

Tell us about “Gather: Conversations Led by Black & Indigenous Changemakers,” the concept, and how it started.

Anthony Madonna had reached out to me in the fall of 2020, a few months after the Ma’s House idea

began and renovations were just getting started and wanted to support our renovation and art space by forming a partnership between Guild Hall and Ma’s House. With the pandemic raging on, the series was entirely on Zoom for the first year in early 2021. We launched the series by inviting various Indigenous and African American cultural leaders based in the area.

Talk a little about the partnership between Ma’s House and Guild Hall.

Launching the program with Anthony and Guild Hall was an incredible honor because we were a brand new up-and-coming communal art space, and Guild Hall has a long history as an art space

and theater. It was refreshing to see support for new art spaces because often, competition over audiences, grants, and programming is an issue among regional institutions. The partnership was an acknowledgment of inclusion and sharing of resources. Guild Hall provided many resources and, at the same time, was very open to BIPOC leaders steering the programs in new and exciting formats both on Zoom and eventually in person.

I am especially excited because this has become an annual partnership that primarily supports BIPOC artists and institutions. Being a Shinnecock artist myself, we often get pigeonholed into only receiving opportunities during Native American History Month in November and then trying to supple-

ment income during our four-day Labor Day Weekend Powwow, which narrows income sources for the rest of the year.

What do you hope guests will take away from the experience?

One significant issue we deal with within the Shinnecock community is the lack of acknowledgment and limited visibility. This is the result of many ways Native Americans are excluded and marginalized — yet Native artists continue to fight against narratives of our supposed disappearance. I hope attendees feel invited to learn and transform their understanding of Indigenous people, our art, and continue to support Indigenous art after attending the program.

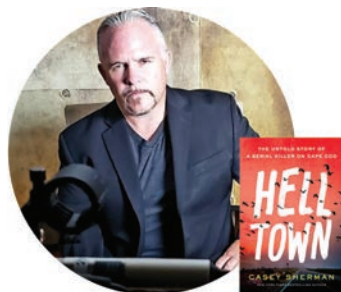
MEET OUR HONORARY CHAIRS & GUESTS OF HONOR



Alafair Burke
Founding Honorary Co-Chair



A. J. Finn
Founding Honorary Co-Chair



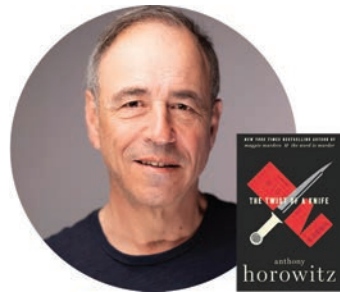
Casey Sherman
True Crime Chair



Michael Connelly
Guest of Honor

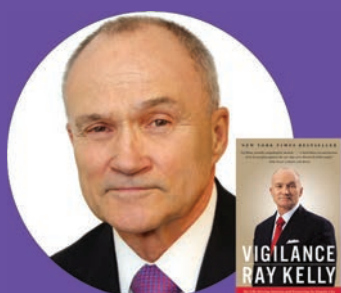


Lisa Jewell
Guest of Honor

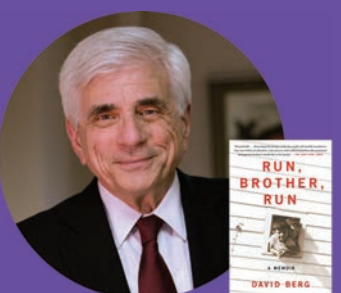


Anthony Horowitz
Guest of Honor

SATURDAY, APRIL 15 AT 12:15PM: IN CONVERSATION



Raymond W. Kelly
Former NYC Police Commissioner



David Berg



Steve Kroft
CBS 60 Minutes

SCARY FUN FOR AGES 12+!
‘WHO KILLED THE MAYOR?’ CRIME SCENE CHALLENGE
GRAVEYARD TOURS WITH THE TOWN CRIER
YOUNG ADULT AUTHORS PANEL & BOOKSIGNINGS
FREE TRIVIA GAMES & ESCAPE ROOMS

PANELS & TALKS
GRAVEYARD TOURS
THE HAMPTONS CRIME SCENES BUS TOUR
BOOKSIGNINGS & MORE!
TICKETS AT HAMPTONSWHODUNIT.COM



Kiss & Tell

By Heather Buchanan

Crushing AI With My Quill Pen

Words matter. But the writers of those words also matter.

So, I have a few choice words as a nationally award-winning writer to ChatGPT. You had better watch your back if you actually had a back or a spine or a metaphorical spine because this master's degree educated, oxford comma debating, spin a metaphor better than a young Russian figure skater on illegal doping drugs, print thesaurus using, Wordle expert because Y can be a vowel, gold star penmanship earning, iambic pentameter dominatrix will let you know in no uncertain terms, and without an emoji – YOU WILL NEVER REPLACE ME.

And for those of us of a certain generation who had to educate our parents, the use of all caps means that, YES, I am yelling at you. To bring readers up to speed, ChatGPT is an artificial intelligence language model from Open AI, which has been making headlines for its ability to write everything from blog posts to poetry to novels. (Cue HAL 9000 saying I told you so from space.)

Look, there have been times that I have been grateful for technology like spell check because God knows even the French don't know how to spell hors d'oeuvres. And

for some strange reason (I say with a dramatic hand gesture and head tilt) I cannot spell commitment. But ChatGPT can you even understand the satirical intent of parentheses or the correct use a semicolon? Or do you think that is about cancer screening instead of pauses between two independent clauses. Would Emily Dickinson's "Hope is the thing with feathers," only resonate with you as an Amazon pillow ad?

Can you grasp, Chatty, if I may call you that, the subtle difference between cry, weep, sob, or my waterproof mascara is cascading down my face in a way even insulting to raccoons? Will you fall back on cliché and misinformation and bias which populate the internet, aka your artificial soul? Do you know how to accurately describe the challenge of slipping out of a pair of Spanx without your date noticing as you get hot and heavy on a futon? The horror when you don't have your glasses in the shower to mistake hair remover for shampoo? Or, the first time you walk into the nursing home and wonder what horrible person abandoned the old lady slumped in the wheel chair only to realize it is your mother? I thinkest not.

And lest colleagues dismiss this danger like when I warned against DIY Botox, deep fried turkeys, and the cotton ball diet, I say take heed.

Amazon already has 200 books with ChatGPT listed as an author or co-author such as "Galactic Pimp: Vol 1" and that is just the beginning of the deluge. Some publications no longer accept submissions because they are being inundated by a bot. How can you have any self-respect when your three-letter name isn't worthy of a palindrome? Even God has that perk.

For those of us who consider Raman noodles as a food group, the already slippery financial slope of appreciation for good writing is on a cataclysmic waterpark slide. Because here is the sad thing: writers may not get paid much, but once your free trial runs out, the makers of ChatGPT will get paid. A lot. From people who no longer will hire writers.

Perhaps the hope for the future may be presented by ChatGPT itself. When asked "How much wood would a woodchuck chuck if a woodchuck could chuck wood?" it responds, "Chucking wood would require a certain level of dexterity and strength that woodchucks do not possess." Ah but dear readers, we human writers do possess that level of dexterity and strength to succeed.

That is, if you decide that words matter. And if you decide writers matter. And if you decide to pay us... (Cryptocurrency not accepted.)



XOXO

Shopping Event At Le Closet

Le Closet, Hamptons Fashion Week, and James Lane Post hosted a shopping event at the luxury consignment boutique in Southampton Village, on Sunday, February 19. Shoppers had the opportunity to shop luxury brands

while enjoying wine, desserts, and Scott's Protein Balls. Guests received skin-care and beauty tips from Epic Light Beauty, Bootights displayed its hosiery line, and BondxBella offered custom fit permanent jewelry.



Hamptons Whodunit

A Mystery & Crime Festival



Tickets are now on sale for Hamptons Whodunit, The Hamptons Mystery & Crime Festival, which will be held April 13 to 16 in East Hampton Village. The festival is the first of its kind on the East End to present all things mystery, thrillers, and crime. The festival will host a group of writers, true crime experts, filmmakers, and podcasters for the four-day extravaganza.

"East Hampton is home to a tremendous amount of talented mystery and thriller writers, true crime podcasters, and suspense filmmakers, so it is only natural that we host the first multimedia Mystery and Crime Festival. This is the first time that a festival will combine all the various platforms where people hunt for crime, and we know they will get their fix,"

said East Hampton Village Mayor Jerry Larsen.

The festival kicks off with a cocktail party at the Maidstone Club. The following days will include panels, lectures, and interviews, with mystery, thriller, and crime writers. There will be a tour of the graveyard with the East Hampton Village Town Crier Hugh King. Guests can enjoy a book signing and tea, escape rooms, murder mystery games, and dinners with authors at a variety of restaurants.

The weekend will conclude with a farewell brunch, which includes a panel for aspiring writers with agents, editors, and authors.

For tickets and to view the participants and schedule, visit hamptonshodunit.com.



Dance Party

The Ellen Hermanson Foundation's Spring Warm Up

The Ellen Hermanson Foundation will host a Spring Warm Up Dance Party to kick off the 28th annual Ellen's Run on Saturday, April 22, at Bridgehampton Community House.

The event celebrates hero, storyteller, and survivor Angela LaGreca and Ellen's Run icon Eliot Rodman Smith, as well as Ellen's Run's number one fundraising team for 2020, 2021, and 2022, The Shocking Pinks, featuring team captain Sheryl Heather, Jeannie Sullivan-Curran, Maureen

Drew, Erin Finley, Claudia Ferrara, and Dottie Macaluso. The event featured a live and silent auction, drinks, dancing, tastings, and more.

Proceeds support the foundation's mission to ensure access to breast health care and empower people with cancer on the East End. Emcee and auctioneer for the evening will be Andrina Wekontash Smith.

Tickets start at \$175 and sponsorship opportunities are available.

East End Collected7 Opening

Annual Art Show At Southampton Arts Center



The Southampton Arts Center presents the seventh installment of Paton Miller's exhibition that reflects the artist's vision of the East End as an ideal

environment to create work. "East End Collected7" opened on Saturday, February 11. More than 40 artists were included. The exhibit will be on display through Saturday, April 29.

— THIRD ANNUAL —

JAMES LANE POST PET PHOTO CONTEST

In Partnership With

ARF HAMPTONS

CATEGORIES INCLUDE

MOST PHOTOGENIC
CUTEST OUTFIT
ARF RESCUE
DYNAMIC DUO
PET & OWNER LOOK-A-LIKE

HOW TO ENTER

- 1 Follow both [@JamesLanePost](#) and [@ARFHamptons](#) on Instagram
- 2 Post a **photo of your cute pet**, and be sure to tag [@JamesLanePost](#) and [@ARFHamptons](#)
- 3 In the body of the post, include the **name of your pet** and the **category** you're submitting to

**THE DEADLINE TO SUBMIT IS APRIL 30,
NATIONAL ADOPT A SHELTER PET DAY!**

Winners will be announced in May.
Winners will be featured in the next
issue of James Lane Post.

www.jameslanepost.com

