

James Lane

— POST —

Holiday 2023

www.jameslanepost.com



NEIL PATRICK HARRIS



Newly Listed
A Gem in Georgica

South of the Highway in the coveted Georgica Estate section of East Hampton | newly renovated | 6 ensuite bedrooms with first floor primary bedroom wing with a home office and separate entrance to the lovely backyard | a dream custom kitchen with marble countertops and waterfall island | double-sided fireplace connects kitchen with formal living area | covered wrap-around porch and stone patio grill area overlook the heated Gunite pool | annex wing with its own separate entrance and features an additional living room/media room with private ensuite bedroom above | easy access to ocean beaches, restaurants and shops | \$7,999,000 | Web# 906312



Southampton Village Condo

Bishops Pond | 4 BR | 3.5 BA | 2,400 SF | open space living | gourmet kitchen | easy access to ocean beaches, shops and restaurants | finished lower level | community amenities include clubhouse, pool, fitness center, tennis court | \$2,150,000 | Web# 905627



Sag Harbor Beach Community

Ninevah Beach Community | renovated in 2017 with all the bells & whistles | private beach access | light-filled interiors | open, modern kitchen | 5 BR | 3.5 BA | 2,800 SF | finished lower level | .26 acre | heated Gunite pool | short distance to village | \$3,200,000 | Web# 414983



Sold
 East Hampton | Last Asking \$25,000,000 | Buyer Represented



Sold
 Sag Harbor | Last Asking \$17,950,000 | Buyer Represented



Sold
 Bridgehampton | Last Asking \$34,995,000 | Buyer Represented



Sold
 East Hampton | Last Asking \$5,200,000 | Listor/Seller Represented



Sold
 East Hampton | Last Asking \$5,975,000 | Seller Represented



Under Contract
 East Hampton | Last Asking \$5,200,000 | Seller Represented



corcoran

Randi R. Ball
 Licensed RE Salesperson
 m: 917.599.7555 | rrball@corcoran.com

2021 President's Council
 2022 Platinum Council



<< **SCAN**
 to learn more

Real estate agents affiliated with The Corcoran Group are independent contractors and are not employees of The Corcoran Group. Equal Housing Opportunity. The Corcoran Group is a licensed RE broker located at 590 Madison Ave, NY, NY 10022. All information furnished regarding property for sale or rent or regarding financing is from sources deemed reliable, but Corcoran makes no warranty or representation as to the accuracy thereof. All property information is presented subject to errors, omissions, price changes, changed property conditions, and withdrawal of the property from the market, without notice. All dimensions provided are approximate.



Neil Patrick Harris. Courtesy of Thomas Ashbourne

Neil Patrick Harris

Joins The Mixology World With The After Hours Espresso Martini

By Ty Wenzel

Thomas Ashbourne has taken over the ready-to-drink top-shelf cocktail market in the most A-list way possible by pairing their offerings with some of our most-loved celebrities. Neil Patrick Harris is the face of their latest product, the After Hours Espresso Martini. The cocktails are crafted with the eminent partners directly with the outcome not just a fame-tinged branding move. For example, the “Perfect Cosmo” is through a partnership with Sarah Jessica Parker and the Hardscatto was created with rapper Playboi Carti with the partners being involved with a stake in the company and fully involved in its sales.

Neil Patrick Harris was already an espresso martini drinker so it was an easy decision for him to work on the recipe with Thomas Ashbourne. We learned more when Harris gave us the low down on the After Hours Espresso Martini.

Why did you think a partnership with

Thomas Ashbourne for the After Hours Espresso Martini was a good fit for you?

A partnership with Thomas Ashbourne was a no-brainer. They're not only passionate and committed partners, but they're also dedicated to the art of craft cocktails and producing the highest quality offering on the shelf. Together we worked hard to bring this cocktail to life. After many evenings of bar hopping around New York City trialing espresso martinis, formulations, and recipe revisions we've landed on a best-in-class ready-to-sip espresso martini that I'm very proud of.

With sweet, pastel drinks like the pina colada, mojito, margarita, Moscow mule, and other cocktails making the top 10 for almost all of 2022, why do you think the espresso martini, a kind of a not-too-sweet dark-brown cocktail, made the top 10 as well?

Whenever I'm out I see people of all kinds enjoying espresso martinis. It's always been a classic, but I believe the resurgence has something to do with people wanting a drink that has a natural upper effect. That's what sold me. The After Hours has actual espresso in it, so it always does the trick. It not only tastes incredible, but it gives the extra boost I need before a night out.

Thomas Ashbourne has captured a huge part of the ready-to-drink cocktail market with their collections. Do you think that entire cocktails that can be refrigerated and poured are a natural progression for the alcohol industry in the way that mixers and bottled spiked sparkling seltzer have become available? And thank you for making life easier for mixologists all over the world!

My plezh. Look, nobody can deny the ease of accessibility. For me, the opening of a bottle or popping of a can in my own home and pouring out a bar quality cocktail without having to do the work allows me the time to enjoy some of my other favorite things. More time with my kids, more time in the kitchen with David, more time with friends I'm hosting. Thomas Ashbourne gifts us that same elevated experience anywhere at anytime.

Is the Espresso Martini sold to bars as well for the straight pour to customers?

Yes, that's the beauty of it! Making an espresso martini can suck up a lot of work and time. The After Hours takes that out of the equation for the service industry and customers. We've seen bars and restaurants love the ease of just shaking with ice and pouring out for guests. Locals can enjoy both. My espresso martini is sold at Bottle Hampton and EHP Resort

+ Marina in East Hampton.

What kind of coffee went into the mix? How did you contribute to the taste profile of the drink?

It was important to me to create an espresso martini that hit all the flavor marks and one I'd want to drink time and time again. I worked alongside the Thomas Ashbourne team and their creative cocktail director and master mixologist Nico de Soto to develop the perfect ready-to-sip espresso martini. We layered coffee blends with aromas of Arabica and extra dark roast espresso beans, hints of vanilla and rich dark chocolate to yield a deliciously smooth and elevated caffeinated cocktail.

You have mentioned that The After Hours Espresso Martini in a bottle gave you Agatha Christie and James Bond vibes... please elaborate you look amazing in the dark suit holding the cocktail. Espresso martinis are my personal weakness.

Well, thank you very much! I usually drank martinis in classier situations. I remember nights when I hosted award shows or was wearing a tuxedo. There's something sexy and old-school about holding a martini glass in a suit, but I'll tell you... there's something even sexier when it has notes of rich, aromatic Arabica coffee, luscious notes of dark chocolate, and subtle hints of creamy vanilla. The taste and scent put you in that sophisticated yet mysterious mood.

Shooting the stylish video for the brand must have been fun. Who or what were you inspired by when you were filming it?

The shoot itself was inspired by the inspiration of the drink: The After Hours. It's always been about crafting a best-in-class espresso martini that can take you

from the early evening into the after hours of the evening. It's about a classy cocktail that you can enjoy at your favorite bar or your favorite part of the home.

Is there a special mixologist that made your favorite espresso martini before you partnered with Thomas Ashbourne?

I'm partial to Jonathan Lind, who helmed the beverage departments of the Nomad Hotel, Crown Shy, and others. David gave me a holiday gift of mixology lessons from Lind, I learned a ton, and we have since become fast friends. He's Yoda to my Luke.

We love your lifestyle brand, Wondercade! How would you describe it to our readers? Your epicurean side is really so exciting to experience.

Thank you! My team and I put a lot of time and love into it, so it's

always fantastic to hear it's being enjoyed. Wondercade was born out of my passion and curiosity for food and drink, design and decor, experiences and games... I've always loved entertaining, and constantly seek out new experiences whenever and wherever I can. Wondercade is my way of sharing them with people. It's really been a lot of fun, and we're only just getting started!

You have been a mainstay of the East End for a long time now. What about the region do you and your family love? Where do you like to go or visit?

We love the Hamptons for the space and the relaxation, not for the status and the pretension. East Hampton and Sag Harbor feel more relaxed, more authentic, more comfortable. The family will go out clamming one day, then wander Main Street another. It's idyllic, and allows us all a chance to breathe, to smile.



Sophia Webster

'Oh My Gosh, I Love Your Shoes!'

By Jessica Mackin-Cipro

Shoe designer Sophia Webster has released her first book "Oh My Gosh, I Love Your Shoes!" to mark the 10 year anniversary of her brand. Sophia's shoes and handbag collections have been worn by the likes of Taylor Swift, Beyoncé, Oprah Winfrey, Jennifer Lopez, Kim Kardashian, Bebe Rexa, Paris Hilton, Alicia Keys, Michelle Obama, and more. She is known for the use of wing motifs in her designs, with butterfly and angel wings adorning her creations.

Her many accolades include becoming the first female shoe designer to receive the British Fashion Council/Vogue Fashion Fund.

Sophia lives in East London with her husband Bobby Stockley, their five children and the family's Frenchie. We spoke to the designer, who recently traveled to New York to promote her book.

Congratulations on your new book "Oh My Gosh, I Love Your Shoes!" The book includes 365 sketches that you made over the course of a year of your favorite designs from the past 10 years. Tell us a little about the process and how the idea for the book came about?

I've never been one for new year's resolutions but on New Year's Eve 2020, I did because for some time I had wanted to get back to my first love — art. That was something that was always getting pushed aside by running my business. I decided to set myself a challenge to draw my favorite shoes from my archive, creating space to do this every day for a whole year.

I created a private Instagram account as a way to chart my progress and share the drawings with close friends and family. I was racing against the clock most nights to post my sketch by midnight, I felt like Cinderella! This whole process was like rummaging through a box of old photos — each sketch brought back its own memories of life, love, the entrepreneurial rollercoaster that I've been on for the last 10 years, and all the lessons along the way. I started noting these memories down and over 50,000 words later, I had written a book.

How would you describe the evolution of your designs over the past 10 years?

I started out just wanting to express my creativity. In the year I launched, 2012, Phoebe Philo's minimalist aesthetic for Celine was *de rigueur* in fashion, so I was going against the grain with all my color and flamboyant storytelling on my shoes. My offer was

energetic and hyper feminine, and fitted in well with the young, up-and-coming London scene — known for being a bit rebellious.

A year into the business I got married which led me to launch my bridal collection and shortly after I fell pregnant with my first child and I launched my kids collection. Becoming a mum meant things had to change at every level from how I ran my business to what I was wearing on my feet. Suddenly my mind was more focused on product categories like sneakers and espadrilles. To this day, I am still the dreamer but there's definitely a maturity to it and an awareness of what my followers love and want. Today, I design shoes with all the drama but I'll do it in a way that makes it easier to accessorize (like make it a solid color), or I'll create a dramatic heel and pair it with a simple upper.

You describe so many colorful inspirations for becoming a designer from fine art to Nickelodeon to the Spice Girls' animal prints. Can you tell us about how you got your start as a designer and your early day inspirations?

I loved art at school and had a really inspiring art teacher called Mr. Oudu. He made me believe I could pursue a creative life after school. During a life drawing class at art college I found myself really focused on the shoes. My tutor noticed this and told me about the Cordwainers shoe design course at London College of Fashion. When I looked into it everything just clicked into place.

Butterflies have always been prevalent in your work. In the book you talk about how they are inspired by your grandmother, a Holocaust survivor. Can you talk about the deeper meaning of the butterflies and how they honor her through your designs?

From when I first doodled butterflies as a teen, to the conceiving of the Chiara silhouette (a sandal featuring butterfly wings at the back) at college, to launching this design commercially and them going viral — all this time I hadn't connected my grandma with my obsession with butterflies. It was only after she died and I found all these letters she'd written me covered in butterfly stickers and quotes did the penny drop. My grandma loved butterflies and she was the ultimate embodiment of them. She arrived in London as a Czech child refugee aged 8 and in order to fit in and survive she had no choice but to transform and adapt. She went on to live a very full and fulfilling life, and used her experience for the greater good by becoming a Holocaust educa-



Photo by Sophie Hartshorn

tor at the Imperial War Museum in London after she retired from being a primary school teacher. I'd give her my handbags with butterfly motifs on and she'd never use them as they were her prized possessions.

Extraordinarily, sometime after she and my Grampi had passed, my aunt went through their belongings and found a mysterious gold watch with an inscription to one Captain Cayley Webster from the Maharajah of Johore. After some investigation we found out that he was my great-grand uncle and was an explorer who specialized in discovering new species of butterflies. These family connections to the creature only strengthen my own love of them and I will never stop being inspired by the butterfly.

You also work with the charity Butterfly Conservation. Can you tell us about the work they do?

This amazing UK based charity helps to protect butterfly and moth populations by safe-guarding their habitats and transforming wild spaces for them. They also raise awareness by engaging the public to participate in their Big Butterfly Count to help collate invaluable data.

You did a collaboration with J.Crew early in your career. What was that experience like?

Having style legend Jenna Lyons notice my designs and then engage me to collaborate with one of

America's favorite outfitters was literally a dream come true. It was a huge deal for my name to be in their catalogue when my brand was in its infancy, as millions of them used to be sent out to households across the US, massively increasing my reach. I felt so fortunate that Jenna took a chance on me, how she just follows her gut like that has always resonated with me, she's wonderfully bold.

Oprah wore your Coco pumps when she gave her famous speech at the 2018 Golden Globes. How did it make you feel to be part of such a powerful moment?

That moment is absolutely historic and I still get tingles down my spine when I hear her words, so to know she was wearing my shoes whilst she was doing it fills me with pride. As a female-founder in a male-dominated industry, the #MeToo movement resonates deeply. The shoes that she wore were donated to the Smithsonian National Museum of African American History and Culture in Washington DC for their "Watching Oprah!" exhibition, which is such an incredible honor for me.

Can you tell us a little about your upcycled collection?

Every season I'd create prints that I adore or use really amazing materials. The factory would always save the wastage and we decided to upcycle these gorgeous fabrics by mix and matching them, creating runs of limited edition designs.



Tell us about your trip to New York City.

I'm so excited to be back in the US. I haven't been here since a tour of the stores that stock

my shoes in 2018! I'm here to promote my book, and excited to be doing lots of interviews and my first experience of being a guest on live morning TV!



TIANA ROSE SALON

A Path to Excellence

Bringing 20 years of experience and education from top salons in Paris, New York City and The Hamptons

617 Hampton Road, Southampton

(631) 332-3030 • @TianaRoseSalon

www.mysite.vagaro.com/tianarosesalon



Esé Azénabor

From Couture To Ready-To-Wear On Jobs Lane

By Jessica Mackin-Cipro

Couture bridal and eveningwear designer Esé Azénabor has debuted her ready-to-wear collection in her new boutique in Southampton Village, which opened in August. This new residence joins the designer's Madison Avenue and Dallas locations.

Azénabor, who was born in Nigeria, designs for clients that love art and appreciate the craftsmanship that goes into each bespoke garment. Azénabor is known for her hand beading, using fine crystals, stones and pearls, on fine French lace and tulle, and her structuring with hymo fabric, hard tulle, and boning. All of her creations are made by hand by artisans in Dallas.

We caught up with the designer to learn more.

Tell us about your background. When did you know you wanted to be a designer?

I started sewing and deconstructing my mother's luxury garments around 8 years old. As a young child, I was fascinated with beautiful clothing and wanted to understand how to make something

with that level of construction. I knew I wanted to be a designer around that same time, but that dream wouldn't come to fruition until moving to Dallas with plans to pursue a master's degree and starting my own line instead.

As a self-taught designer, tell us about the process of learning the intricate hand beading and embroidery that you are known for.

I made my first dress at 8 years old and I have been obsessed with fashion long before then. My first garment was a two-piece set made by hand. It was a three-tier skirt and a long sleeve top. I made it out of an upholstery fabric that my parents bought to refurbish our couch, so I got in a lot of trouble for that. After creating my first garment, I became obsessed with making clothes by hand. I didn't learn to use a sewing machine until my 20s, so I perfected my hand sewing over those early years. I would take apart pieces of clothing and put them back together to learn how they were constructed. Different types of hems, attaching a sleeve, adding lining to a gown, understanding why some gowns need one lining and some



Courtesy photo

need two or more, why we use French seams in some gowns and serge others, why some hems need horsehair for volume and shape and others need a roll hem. I taught myself the basics of couture first, then developed my own way of creating garments.

After opening a store in Dallas and on Madison Avenue, what inspired your move to Southampton?

Opening the Southampton location was a "pinch-me" moment. Af-

ter creating our second showroom on Madison Avenue and expanding our brand to the Upper East Side, we saw an opportunity to bring Esé Azénabor to a new client base with more readily available, easily wearable pieces that suit the lifestyle of the Hamptons woman.

How have traditional Nigerian weddings inspired your bridal designs?

Nigerian garments are very rich in color and texture which I've always been drawn to, and I love mixing

different colors and textures into my creations and giving them a more modern feel.

You've recently launched your ready-to-wear collection. Tell us about that.

The ready-to-wear collection is new for us and is an exciting way to bring my favorite design elements to clients that need a gown quickly at a more affordable price-point, but don't want to sacrifice the couture aesthetic. I've never shied away from color, and I love

to bring vibrant shades and patterns to simple, elegant silhouettes that can be worn by anyone for any occasion.

What about the East End inspires you?

After a trip to the East End with my family when visiting the Madison Avenue location, I fell in love with the charm of the area and when an opportunity came about for us to open a store there, I jumped at the chance — especially because it coincided with my plans to debut my ready-to-wear line.

James Lane[®]

POST

Co-Publishers

Editor-in-Chief **Jessica Mackin-Cipro**
Marketing Director **Ty Wenzel**
Managing Editor **Bridget LeRoy**
Sponsorships & Partnerships **Christine Prydatko**

Sales Director **Denise Bornschein**

Contributors

Heather Buchanan, Lisa Frohlich, James J. Mackin, Ty Wenzel, Rachel Bosworth, Rolise Rachel, Emily, Cappiello, Karen Amster-Young, Kelly Siry, Dee Rivera

Contributing Photographers

Lot 21, Rob Rich, Lisa Tamburini, Irene Tully, Richard Lewin, Barbara Lassen

Advertising

Sheldon Kawer, Denise Bornschein, Elizabeth Kellick

© James Lane Post LLC 2023 • www.jameslanepost.com • 26 Hill Street, Southampton #106
@jameslanepost

Editor's Note

Welcome to the pages of our Holiday issue. We just love this time of year on the East End. It's a time when our community really shines — from give-back initiatives to the local businesses we can support this holiday season. It's a time for gathering with friends and family and visiting our cultural centers and local restaurants.

We hope that you enjoy the features that line these pages, from the in-depth interviews to our holiday gift guides.

Grab a tea, coffee, a glass of wine, or some eggnog and enjoy the read.

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



Joey Wölffer Boutique

New 23 Washington Street Location In Sag Harbor — A Destination For Holiday Shopping

By Lisa Frohlich of Hamptons NY Style



Joey Wölffer and Lisa Frohlich outside of the new Joey Wölffer location at 23 Washington Street, Sag Harbor.



Turquoise necklaces and earrings perfect for holiday gifts.

Joey Wölffer's eponymous boutique in Sag Harbor has opened at 23 Washington Street. Home to a few interior design shops and fashion boutiques, Washington Street is one of my favorite shopping destinations. Joey Wölffer offers a carefully curated selection of pieces sourced from hard-to-find designers, as well as worldly vintage finds, creating a distinctive shopping experience for customers. The boutique also features an environmentally conscious "Reworked Collection by Joey Wölffer," emphasizing sustainability and creativity in fashion. Holiday gift items are available both at the Sag Harbor boutique and online at joeywölffer.com.

Supporting local businesses, especially during the holiday season, is a wonderful way to contribute to the community and make a positive impact. I'm wishing everyone a warm holiday season, filled with delightful discoveries, unique gifts, and meaningful interactions with the talented individuals behind them.

Here are a few of my favorite holiday gift items at Joey Wölffer:

Statement Earrings

Big, bold earrings are in this season. Opt for chandeliers or dangly designs adorned with crystals, pearls, or colorful gemstones. They instantly draw attention to your face and add a touch of drama to your look.

Green — The Color Of The Season

Green is often associated with the festive season, symbolizing nature, renewal, and prosperity. Whether it's emerald, rich forest green, or a vibrant shade of teal, green accessories can add a pop of color

and a touch of elegance to your holiday outfit. Scarves and earrings are easy ways to incorporate green into your look.

Metallics

Metallic accessories are incredibly versatile and add a touch of sophistication and glamour to any outfit, making them popular choices for the holiday season. Gold, silver, rose gold, copper, and other metallic hues can complement a variety of colors, from deep jewel tones to classic neutrals. Metallics catch and reflect light, adding a subtle shine and elegance.

Sparkly Hair Accessories

Embellished headbands adorned with crystals, pearls, or sequins can instantly elevate your hairstyle and add a festive touch to your overall look. Headbands can be paired with various hairstyles, such as loose waves or simple ponytails. A great solution for bad hair days, a headband adds a chic element to your look without much effort.

Faux Fur Vests

Faux fur vests are a stylish and fun way to spice up a holiday outfit. They add a touch of luxury, texture, and warmth to your look, making them perfect for the colder months. Whether you're pairing the vest with a simple long-sleeved shirt and jeans or layering it over a dress, faux fur vests can instantly transform your ensemble.

Vintage & Retro Jewelry

Vintage-inspired jewelry, especially from the Art Deco era, is making a comeback. Look for pieces with intricate designs, geometric shapes, and colorful stones. Vintage jewelry adds a touch of nostalgia and sophistication to your look.



Gaynor Gemi Gilet in Panna, \$350



Metallic Cell Phone Bag, \$45



Gaynor Elsa Stole in Bottiglia, \$195



Estella Bartlett Envelope Card Case in Metallic Gold, \$25



Maison Nica Headband, \$75



Lele Sadoughi Peridot Deco Earrings with Pink Quartz, \$295



Vine Earrings in Emerald Green, \$145



Metallic Midi Totes in Genuine Leather, \$125. Metallic Large Totes in Genuine Leather, \$165

Hunt Slonem

The Art Of The Bunny

By Rolise Rachel

Artist Hunt Slonem was born in the year of the rabbit, just like this year. However, this is not the reason that Hunt paints bunnies. Like most characters, they manifested themselves on their own. They cleverly made their way into his paintings first by resting at a saint's feet, then slowly they jumped onto a canvas of their own and multiplied.

Hunt describes himself as blessed without conflict, he always knew who he was going to be, and as a child, he painted himself with an easel. Like Willa Cather in "My Antonia," he sees the rhythm of the universe in the repetition of blades of grass, birds, butterflies, and now ears of bunnies. It isn't just cute, it's also serious as it is part of a mantra. Hunt focuses on ritual, mysticism, metaphysical, symbolism, and synchronicity all with a gratitude attitude. This isn't planned, it just is. He paints bunnies every morning he can. This is all part of a quasi-spiritual practice of the self-described non-category artist.

"The divine can take a form, like leaves on trees or blades of grass."

Hunt doesn't use the word manifest frequently, he uses pre-destiny but he is a student of Florence Scovel Shinn, having studied her book "The Game of Life and How To Play It." Slonem is a spiritualist who recognizes the use of repetition or rhythmically repeating words that can focus spiritual energy into creation, this centers

the mind on something larger than yourself. As any physicist knows, sound has enormous power.

"Repetition is a good thing, then I can focus on the gesture and the paint and how I want to incorporate other materials and just surprises happen and it's very random and it seems to come from within."

Hunt's canvas sometimes is space itself, meaning he surrounds himself with oversized monochromatic rooms filled with things he loves. Here he lets the divine take form not only in his art but in his everyday habitat. There, Gothic revival furniture lives, animals and gardens flourish. These things are an amalgamation of the sultry air of Louisiana, Mexico, and Hawaii, along with the jungles of Nicaragua, all places he has called home. His Hell's Kitchen home, once a stark white building, is now filled with collections. It's hollowed out in its center so that you can peer down from above into the depths of his creations. Out of seven homes to choose from he calls this place home. The building is alive as it is part office, part aviary with tropical birds, part terrarium with orchids, part artist's studio, and a home. The birds became sort of a self-funded charity that happened by accident, as friends gifted them to him when they could no longer take care of them. Now Slonem has fewer birds than before as they were sent to an organization that has better medical care.

Slonem also collects homes. They

are all historic homes, including an armory. The bigger and the older the home the better. He coveted all his homes before he owned them. They were manifested.

He would call his psychic to tell them about a dwelling and she would say, "You already own it."

And one day he did. Slonem lives in his own manifested fairytale. Slonem has his work in over 250 museums worldwide. Now, he is concentrating on a new manifestation, his larger-than-life bunny sculptures and other macro-art forms.

You stated that art is a spiritual practice, a ritual, something that you follow, not something that you invent. Do you feel that art finds you? Is it something that manifests itself?

Art finds me from within, I feel that everything is a channeled process. I can't say what's going to happen from day-to-day. I wake up really early in the morning and breathe deeply and sort of know what I'm going to do for the day and get in tune with that and other obligations. But I never really plan anything. Changes in my work are very spontaneous and come from all over and from every corner of the universe, travel, and materials given or discovered.

You recite mantras while painting, what are some

of these mantras?

A lot of different ones, Hindu and Christian ones.

Do you believe that your pieces are healing?

I don't believe... I only know what a lot of people tell me. There is a lot of joy in their life because of it. Women who are pregnant buy my work and hang it in front of the baby when it's born.

They make me happy, so I thought that they may be healing. They remind me to be grateful.

Even at the worst moment, if you count all of the things that you forget. We are just so fortunate, it's unbelievable. It's all great. I've been going to St. Patrick's every day from the house. The more you go the more it reveals it's spiritual quality. I really get a lot out of it. I even go before I go out. It's wildly impressive but it's a such privilege to have it close. It's a great way to resonate and clear up some daily stuff.

You seem to have a gratitude attitude. Would you describe yourself that way?

I was told that gratitude is what sustains success. I think we all take things for granted. Even on our worst days, there is something to be grateful for. What a time we live in. The last few years have been hard and full of hard-to-pro-

cess events... But I see everything as a blessing in disguise or not always disguised.

Would you say your spiritual side comes from your grandparents?

It comes from the universe, I can't attribute it to one thing... It wasn't forced on me. I grew up in a lot of places and I was in Hawaii as a kid and I was around all kinds of spiritual things. One of the thrills of being on this planet is nature.

Which is your favorite home?

I like them all equally or I wouldn't be involved. They are amazing, or I wouldn't be involved. I'm most involved with the most recent one, my castle in Great Barrington. It's taking up a lot of my time and consciousness. The changes have been very rapid and it's been wonderful. The one before is still exciting, as we are working on the outside. There are always projects and developments. I collect things constantly wherever I go and it's fun to work with those things. Then it enters into my work and installation projects in museums. I like the idea of the artist's environment as part of the work, the whole, "the whole experience" are words that they have been using a lot to describe what I do.

Where is the Gothic furniture going to live?

Most of the Gothic is in the

homes, I have some really good pieces, at the castle, the Armory, and Louisiana. The Armory is big.

Can you tell me about the eye of Panaman?

I call them guardian paintings. I had monkeys as pets for many years. You can't own them anymore. I had many. Shanti was one, I can't remember the other names, it's been so long ago. Lots of people used to have them, it was fairly common. They weren't hard to acquire. They are very difficult to maintain.

Birds are a little bit easier than monkeys who move a lot and getting their diet right is hard. They have all the worst qualities of humans. One would steal my paintbrushes and run all over the house with them, knocking things off the wall that I just restored. They were cute. They had a little ball with a bell in it and if I rang it they would come jump onto my shoulders. They would take women's jewelry off of them and run. They loved my hedgehog, they would get on my shoulders and pet my hedgehog.

How many birds do you have now?

I'm down to eight but I was up to 100. When I moved [to Hell's Kitchen] I had to pair down quite a bit. Now they are in a wonderful sanctuary [in New Jersey], in the fact the owner was coming here [to care for my birds] and has the best medical facility. One of my ancient birds was blind and they made it see again, through an operation. They provide a level of medical care that I don't have access to.

What are you working on now and what are things in the past that stand out?

I'm starting to do sculpture, glass, mosaics, light boxes, and cast bronze. A very large installation will be at the St. Antonio Botanical Gardens. Twenty-two-foot-mosaic sculptures. The title of my new book is called "Spirited Homes." I have 15 books so far. I have works in Vienna, Hamburg, London, Houston, Dallas, Naples Florida.

I love doing large-scale installations. I had an 80' piece in the World Trade Center and a huge piece in the Bryant Park Grille. I have pieces in the Hamilton in Washington, the Rothco in Latvia at the National Gallery, Lithuania, Kazakhstan, St. Petersburg, Ukraine, and palaces in Kiev, Odesa.

What do you do when you relax?

I work with healers, meditate, and I have a lymphatic person come. I love to paint. I love to work or spend time at my homes.

Are you planning on purchasing homes in Europe? Since they are on the scale that you like?

I don't like to travel but I have traveled extensively. It's been a weird and interesting last couple of years.



Photo by Idlewild Slonem

Long Wharf Upholstery & Fabrics

Over 28 Years on the East End!



Upholstery • Fabrics • Slipcovers
Cushions • Pillows • Valances • Cornices
Installations • Pickup & Delivery

Long Wharf, St. 3 • Sag Harbor, NY 11963
631.725.2184 • longwharfupholstery.com
Email: hoj4linda@yahoo.com

A North Fork Holiday

By Kelly Siry of @nofo_endless_summer



Winter Lodge at Meadowlark. Photo by Carl Timpona

is as delightful as the chocolatey elixir itself. Choose from a selection of toppings, each offering as unique as you are. But the indulgence doesn't stop there — the highlight is the dazzling array of toppings that transform your cup into a masterpiece. Marshmallows, whipped cream, chocolate shavings, caramel drizzle, and more await your creative touch. Whether you prefer a classic cocoa with a mountain of marshmallows or a sophisticated blend adorned with artisanal toppings, The Treatery invites you to immerse yourself in a personalized hot cocoa experience that transcends the ordinary. As the cold weather sets in, The Treatery's Hot Cocoa Bar is a haven for those seeking warmth, comfort, and the sweet joy of winter indulgence.

Kelly's Top Holiday Gifts On The North Fork



Browder's Birds, Surf Beanie. \$50



Sasha Samuel Jewelry, Beach Stone Diamond Necklace. Beach stones with diamond set in 14K gold bezel, 14K gold-filled chain. Stones are hand-selected from the beaches in and around the North Fork.



Matchbook Distilling Company, My Bitter Earth, Bier Mash Amaro 25% Alc by Vol, \$40



FatFace Greenport, Broadlands Color Block Jacket. \$186



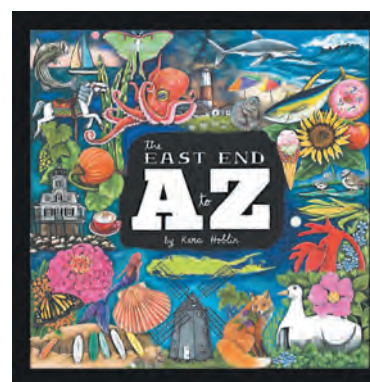
The Weathered Barn Signature Collection. Includes face + body balm, bath + body oil, exfoliating scrub and signature soap. Made in house from the finest all natural ingredients. \$22



Macari Pasta Bundle. Support your local farms (and winemaker!) by gifting the locally sourced pasta bundle. \$95.



Porcelain Village North Fork Ornaments by Kelly Franké, a Long Island fine artist & illustrator. \$25 each



"The East End A to Z" by Kara Hoblin \$28



North Fork Moto Holiday Candle Collection at Lumber + SALT, collection of 3 scented candles. \$42



The Snowflake Pullover by The Great. Available at North Fork Apothecary. \$375



MoMa Lighted Trees at Touch Goods, set of multi-colored and electroplated glass trees creates a celebratory glow with warm LED lights inside. \$125



Mint, Sherpa Top Handle Bag. \$98

As winter blankets the North Fork, a magical transformation sweeps through the picturesque landscape, turning this serene region into a holiday wonderland. The holiday season brings an air of festive charm to the vineyards, local farms, and small town shops that define this idyllic locale.

Over the past 13 years, I've come to love the holiday season on the North Fork. I eagerly wait to experience festive events while sipping mulled wine and taking in the sights of the holidays!

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

Fireside Flights at The Lodge at Meadowlark North Fork is a charming holiday experience, offering an enchanting winter escape for wine enthusiasts seeking a taste of winter wonderland. As you step inside The Lodge at Meadowlark North Fork, you'll find yourself surrounded by the magic of the season. The space is adorned with

warm winter accents, evergreen boughs to plush blankets, and comfortable seating. The air is filled with the aroma of crackling wood and the promise of a memorable day spent by the fireside. Guests have the opportunity to savor five different wines carefully curated to please the palate. Guests can book this experience at the lodge for \$30 per person. This one-and-a-half hour experience includes a five-wine tasting flight. Or enjoy a private evening in the lodge for an intimate dinner with 20 to 40 of your closest friends. This three-hour reservation is \$195 per person and includes limited-production wines paired with a dinner menu by Lombardi's Love Lane.

Santa's Christmas Tree Farm in Cutchogue is a magical holiday wonderland that brings the spirit of Christmas to life in the heart of Long Island. As you approach the farm, you'll be greeted by the scent of evergreen trees and the warm glow of fire pits, setting the stage for an enchanting holiday experience. The centerpiece of Santa's Christmas Tree Farm is its massive

Christmas tree shop, a sprawling haven filled with a vast array of beautifully decorated Christmas trees. Each tree display is themed, transporting visitors to various festive scenes and inspiring creativity for their own holiday decor. From traditional, classic trees adorned with ornaments and lights to whimsical and modern designs, there's a tree for every taste and style, making it the perfect place to find your family's Christmas centerpiece.

The farm is a true winter wonderland, especially for children. Kids can delight in activities like ice skating on a charming outdoor rink and bouncing around in holiday-themed bouncy castles. It's a place where imaginations run wild, and the joy of the season is palpable. Santa is available for photo opportunities most weekends through Christmas.

One of the most cherished traditions at Santa's Christmas Tree Farm is the opportunity to cut down your own Fraser fir. Families can select their favorite tree and, with provided tools, engage in the time-honored tradition of choosing and cutting down their Christmas tree. It's an experience that creates lasting memories and adds a personal touch to your holiday celebrations.

After visiting Santa's Christmas Tree Farm head across the street to sister property Peconic Bay Vineyards where you can purchase holiday label Merlot or Chardonnay perfect for gifting. While you're there you can experience the red barn adorned for the holiday season.

Prepare to elevate your winter indulgence at The Treatery in Jamesport, the beloved bakery renowned for its irresistible chocolate chip cookies. In a delightful twist to its already decadent offerings, The Treatery is introducing a Hot Cocoa Bar that promises to warm both hearts and palates. Step into a cozy haven where the rich aroma of premium cocoa beckons, and the air is filled with the anticipation of creating your perfect cup of cocoa bliss. At The Treatery's Hot Cocoa Bar, the experience



The Treatery.

Mark your calendars for Saturday, December 2, as VEME hosts a Holiday Market featuring local artisans showcasing their one-of-a-kind goods. Wander through the studio transformed into a festive marketplace, where you can discover handmade treasures, unique gifts, and holiday-inspired artworks. It's the perfect opportunity to support local artists and find that special something for your loved ones.

As the holiday season unfurls its magic on the North Fork, my exploration has uncovered a tapestry of enchanting experiences that epitomize the spirit of this time of year. Whether strolling through charming vineyards aglow with holiday lights or perusing local markets brimming with handcrafted treasures, the North Fork offers a rich canvas for creating cherished memories. As the festivities unfold, let me be your guide to a season of joy, warmth, and the kind of holiday enchantment that only this idyllic corner of the world can provide.



Classic Six, Katharine Double-Breasted Blazer, \$450



Sunshine Amagansett, prints by artist and Springs native, Grant Haffner, sunshinamagansett.com



LOEWE, Worn Out Metallic Leather Goya Puffer Mini Pleated Bag in Gold, \$3,500



Del Toro, Holiday Milano Loafer, \$395. Del Toro is available at Ryland in Sag Harbor



Fallon & Ava, The Bow Turtleneck, \$295

Holiday Gifts



Valentina Kova, Silk Pajama Set, \$695



Sboshanna, Moiree Jacquard Odyssey Dress, \$595



Dooney & Bourke, Sweetie Leather Pinky Bag, \$198



Zimmermann, Luminosity Cable Scarf, \$530



The Shirt by Rochelle Behrens, The Signature Shirt, \$120



The Colony Hotel x Stubbs & Wootton Loafers, \$650



Marie-Chantal, All About Love Gift Set, \$509



Sharon Wilkes, Maria Bag, \$750



Aerin, Valentina Velvet Heart Tray, \$375



Studio Jean-Michel, Aspen Backgammon Set, \$1955



Isabel Marant, Oskan Moon Leather Soulder Bag, \$1050



Esé Azénabor, Delilah In Muave, \$2588 (Photo by Joy Strotz)



LoveBackFancy, Sheana Shearling Jacket, \$2495



Perfect Moment, Ski Merino Wool Sweater, \$190



Chefanie, Please Leave Pillowcase, \$60



Diptyque, Set of 3 Small Holiday Candles (Sapin, Délice, and Coton), \$150



Wolfner Estate, Caya Cabernet Franc, \$37



Bedell Cellars, Taste Red, \$45



Sparkling Pointe, 2018 Blanc de Blancs, \$48



Pindar Vineyards, 2019 Mythology, \$43



RGNY, Sparkling White, \$41. Photo by Estafany Molina



Matari Vineyard, 2021 Bergen Road, \$75. Photo by Carl Timpone

Erica Velasquez

The Winter Workout For Body & Mind

By Heather Buchanan



As the leaves fall, the weather cools and it seems to get dark in the middle of the day, we adjust all our routines. While there is an urge to accept sweats as appropriate business attire, Lean Cuisine and Haagen Dazs as a balanced meal, and “Below Deck” as intellectual fodder, there is still a chance to embrace your best self and health this winter.

Hamptons fitness favorite Erica Velasquez

of EVOLVEAST helps people ease into the new season without having to ease into elastic waist pants. “In winter you can be in harmony with the body. I call it the cozy season or hygge as the Danish say, a sense of comfort, simplicity, and community. It’s a great time for candlelight, meditation, breath work, and also journaling.”

While Velasquez is famous for her Yoga in the Vines series at Wölffer Estate Vine-

yards, she has moved inside to offer gentle yoga classes at the Montauk Salt Cave. Pink Himalayan salt covers the floors, walls, and ceilings of this special Zen den. Salt Therapy is used as an alternative treatment for respiratory issues, allergies, anxiety, inflammation, and even skin issues. The salt is naturally anti-inflammatory, anti-bacterial, and anti-viral. It is also just a pretty pink respite from the world.

But don't get too cozy or relaxed. Elevat-

ing mood is also important in the dark days and keeping around bright colors and thoughts. “You may need to turn up the music and dance or put a little Eucalyptus oil in your shower,” said Velasquez. She is a fan of keeping an open mind in an open world.

Even if you are not an expert at Pilates you can experience one of her reformer Pilates classes at New York Pilates in East Hampton, Bridgehampton, or Montauk.

And a special helpful hint for Hamptons classes — look out for Black Friday specials, winter discounts or packages at your favorite studios. Gift certificates are a great stocking stuffer as well.

“Even though it’s cold out, get out into nature,” is another suggestion from Velasquez. “Give your brain a different landscape.” One of her favorite hikes is Two Holes of Water or even spending time at the East Hampton Duck Pond. Mashomack Preserve in Shelter Island offers varying vistas over its 2350 acres and is a beautiful excuse to leave holiday stress (and perhaps annoying relatives) behind.

Velasquez’s popularity is based not only on her class instruction but her positive energy. “I want to be in service for people,” she commented. “It makes me really happy when people from my classes become friends.”

Velasquez was born in Southampton and grew up in Amagansett where her favorite subject in school was gym. She turned to yoga in college and fell in love. Her yoga studies included with Lois Nesbitt, Kama Deva, Yoga Shanti and time in an ashram at Sivananda. “It’s about sharing inspiration and motivation and good karma.”

Yet she also acknowledges people’s challenges and doesn’t shy away. “You can take class and allow it to be a message. Yes, you are comfortable and peaceful and safe, but if you feel frustrated or irritated or disconnected you can learn from them too. Give yourself permission to feel. Too many people try to laugh it away or drink it away. It’s important to just feel it and give the body grace.”

And in terms of sharing her grace, Velasquez said with a smile, “I want to be the first domino to fall and start the chain.”



Kerri Rosenthal, Funday Robe Heart, \$298



RH, Cashmere Scuff Slippers, starting at \$96



Eau d'Italie, the signature fragrance of Hotel Le Sirenuse. Soap, \$38. Body Lotion, \$49. Available at beautyhabit.com



Sistine, PEPPA Peptide Serum, \$58.08



Dr. Barbara Sturm, 2023 Advent Calendar, \$560



Biography, Sea Chrome Revitalize Body Oil, Available at Onda Beauty in Sag Harbor, \$78



Purely Prana, Activated Oxygen Infused Coconut Oil, \$42



Dragon Hemp, Sleep Tincture, \$90



EyeSwoon, Saturnine Incense, \$40



Flora Mirabilis, Face Oil, \$120



Jenni Kayne, Alpaca Eye Mask, \$95



James Lane Post x Hamptons Handpoured Candle, \$50

The Dee List

Holiday Gift Selections By Dee Rivera, founder of Hamptons Fashion Week



K'lani, hair tie bracelets, \$18.99



Woxer Set: Bra, \$28, Boxers, \$24



DU/ER jeans, \$139



Lendava, The Mini Duo, \$48

Richard Olsen-Harbich

Sun, Sea, Soil, Wine: Winemaking On The North Fork Of Long Island

By Jessica Mackin-Cipro

Richard Olsen-Harbich has worked in the Long Island wine industry since 1981. Over the past 40 years, he has been a leader in the region, implementing pioneering techniques for Long Island vineyards. Currently winemaker at Bedell Cellars, he is the author of "Sun, Sea, Soil, Wine: Winemaking on the North Fork of Long Island."

We spoke to Olsen-Harbich to learn more.

You've been a leader in the wine industry on the North Fork for 40 years. Tell us about your background as a winemaker.

Ever since I was a young boy I was interested in the outdoors and the natural world. This led me to study agriculture and eventually, viticulture and winemak-

ing at Cornell University. Upon graduation in 1983 I was hired to run the second winery on Long Island in Bridgehampton where I stayed for 10 years before moving to the North Fork to work for the Hargraves. I've been making wine ever since for dozens of estates on the Fork including Raphael where I worked with the late Paul Pontallier from Chateau Margaux. Since 2010 I've been the winemaker at Bedell Cellars where I've made some of the top rated wines on the East Coast.

What inspired you to write the book "Sun, Sea, Soil, Wine: Winemaking on the North Fork of Long Island"?

I felt that the entire story of the region hadn't been told. The quality of our wines and the work of the people growing and making wine deserved a complete narrative. After more than forty years I felt I had a lot to say. It's a beautiful place in the

world that makes truly unique wines and I felt the need to tell people more about it.

Wine aficionados typically define regions as old and new world. Old being temperate Europe and parts of Asia — and new being warm and dry North and South America, Australia, and New Zealand. The North Fork doesn't really fit this traditional New World narrative as it physically and stylistically lays somewhere in the middle. I wanted to redefine how we talk about North Fork wine and its place in the world. In the book I term our region part of the Cool New World.

Tell us little about some of the history and the intricacies of the North Fork region that you discuss in your book.

The fascinating part of our history is that it goes back 500 years. Verrazano was the first European to sight Long Island

in 1524 and took extensive notes on his journey. He pointed out the huge amount of wild grapevines growing along the coast and was the first to allude to the possibility of producing wine in the area. One hundred years later, Dutch explorers thought the same thing.

I also found the geological origins of the Fork fascinating as all of the land we live on today was brought south by an advancing glacier about 15,000 years ago. Our landscape and soils are relatively new when compared to other areas in the Old World. So many wine regions lay on soils that were once covered by inland seas that retreated over time. Our soil was carried by glaciers and filled in ancient seas. The North Fork has flipped the script in a number of ways.

The book is a testament to your passion for wine. When did you know you were

interested in viticulture?

I call it a love letter to the North Fork. I got into wine and viticulture while an agricultural student at Cornell. The Finger Lakes region was right there and I got turned on to what they were doing. It just clicked for me as it combined agriculture, science, history, food, and romance (subjects that I all love) into one discipline.

What do you see for the future of North Fork winemaking?

I think the future is bright and our very best wines are yet to come. Yet we all need to be mindful of the delicate ecosystem that we live and grow on. Sustainability will become even more important as we experience the effects of climate change and increased development pressure. The more we can do to protect and preserve the North Fork today the better the chance it will be here for future generations.



Photo courtesy Bedell

Bridgehampton Chamber Music

Marya Martin, Artistic Director

Autumn Series final concert

FESTIVE BAROQUE

Saturday, Dec 9, 5pm, Bridgehampton Presbyterian Church

Get into the holiday spirit with a cornucopia of Baroque delights by Vivaldi, Corelli, Schisassi and more, performed by some of chamber music's best artists!



Marya Martin, flute, | Liam Boisset, oboe | Benjamin Baker, violin | William Hagen, violin
Natalie Loughran, viola | Nicholas Canellakis, cello | Kenneth Weiss, harpsichord

Tickets: \$75 | \$50 | \$10 (Student)
www.bcmf.org | 631.537.6368

bcm autumn 2023

Demarchelier Bistro

A New York Staple In Greenport

By Jessica Mackin-Cipro

The family owned and operated bistro Demarchelier Restaurant opened in 2020 in Greenport, bringing a taste of France to North Fork. The latest incarnation of the Upper East Side classic is currently serving loyal customers both old and new.

Unlike the Upper East Side restaurant, which closed its doors after 40 years of business, the Greenport location is more casual. It offers a cozy and inviting atmosphere, perfect for this season.

Grab a seat at one of the marble top cafe tables or the antique bar, brought over from the former location, or opt for outdoor seating to enjoy your meal or a beverage. Colorful paintings by founder and famed artist Eric Demarchelier line the walls. It's a great spot for a quick bite, a romantic date, or a convivial meal shared with family and friends over laughs and just enough wine — it's the epitome of authentic French cafe culture, transporting you to the heart of Paris.

The menu can be paired nicely with a wide range of French wines. The libations menu includes cocktails like the La Provence Martini, aperitifs such as a Kir Royal, cider of Normandy, beers, Champagne, and dessert wine. And speaking of dessert, no meal at Demarchelier would be complete without it — it would be a foodie crime to leave the bistro without trying the chocolate mousse or crème brûlée.

But before you get to dessert, you'll enjoy small plates like artichoke hearts with warm goat cheese, escargot, or the cheese fondue. Classic entrees include steak tartare or the duck confit served with pomme dauphine. Come hungry and leave satisfied.

We spoke to Emily Demarchelier, the current owner and daughter of Eric, to learn more about the restaurant and its move to the North Fork.

Can you tell us about the history of the restaurant.

My parents moved to New York City in 1977. I was born in Paris in '77 and came back to the city soon thereafter. My parents opened the first Demarchelier on 62nd and Lexington Avenue in '78, and it was there for about 13 years. It was a really small space. A lot of celebrities went there. It was in an era where it was kind of like a French restaurant boom. People would go there and then go to Studio 54. The restaurant had to close because the rent went up dramatically. There was about a year and a half hiatus before we found a new space for Demarchelier on 86th and Madison. We were up there for 30 years. It opened in '90 or '91. I was in high school at the time. It was a neighborhood fixture for 30 years. I ran it the last 13 years.

What inspired the move to Greenport?

I grew up on Shelter Island every summer and weekends my whole life. Maybe 12 years ago, I started visiting Greenport and seeing great restaurants and bars there, and brought my family. And we were just super impressed with the transformation that Greenport was going through and I thought it would be a great place to open Demarchelier. In the city we had to close the restaurant because the landlord decided to redevelop the corner and they were going to tear the building down. So I just saw that as my opportunity to move the business out east.

It's become a neighborhood fixture. How has your experience been since you opened?



Oh, it's been great. I mean, the locals, like everyone on the North Fork, are so nice and gracious, and it's kind of a nice refreshing change from the Upper East Side. I also have a lot of customers from New York City that come, they take day trips or trips from the Hamptons, or those that lived on the North Fork could come to visit me all the time. And it's so great to see all these familiar faces continue to follow me along.

Let's talk about the menu. Do you have any favorite dishes? Does much change seasonally? It's a very authentic French menu.

I really wanted to keep it very classic French bistro dishes and not veer too far outside of that. I like that because there are not many places out here that do that sort of thing. So it's very different, you know, like the smoked herring that we have that's a very typical dish. The herring comes from Normandy, where my family is from. I don't know that I have a favorite. My favorites always change.

They're all kind of my favorites. The escargot is great. The lamb shank or the steak tartare. What I do, even though the menu stays fairly consistent all year,

is change the specials seasonally, weekly, and daily. So that always kind of reflects the seasons.

Let's talk about the artwork you have on the walls by your father, Eric Demarchelier.

So my father started painting about 25 years ago or so. We've always used the restaurant in the city as sort of a gallery. And we sold a lot of pieces from there. And so I wanted to continue that. It really gives a nice little contrast with all the black and white old photos from Paris bistros. The colorful paintings often change too, because we either sell them or we just try to keep things fresh and new and exciting and customers love coming in and say, "oh look, that's new."

Do you have anything coming up that we should know about?

Now that it's starting to get colder, we're starting to do cassoulets every Thursday. You can always count on us having a nice comfort food. It's made with duck confit and pork belly and sausage and beans. So that's another very classic French winter comfort food.



Photos courtesy Demarchelier



JLP Snaps

Prose Beauty held an afternoon gathering at Meadowlark on September 27. Photo by Eduardo Amorim



An opening for the exhibit "Heroines of the Abstract Expressionist Era: From The New York School to The Hamptons" at the Southampton Arts Center. Above, Cindy Lou Wakefield, Paton Miller, Nancy Miller, Rick Friedman. Photo by S.Eichner for Rob Rich/SocietyAllure.com



Claudio's Tavern and Grill kicked off Maritime Weekend with a Prohibition Party. Photo by Chloe Giffkins



The Animal Rescue Fund of the Hamptons (ARF) held its 30th annual "Stroll to the Sea" Dog Walk. Above, Dylan Lauren. Photo by Lisa Tamburini



The Parrish Art Museum in Water Mill opened "Artists Choose Parrish, Part III," the third installment of a landmark exhibition series featuring 41 internationally renowned contemporary artists. Above, Alexandra Robertson, Corinne Erni, Southampton Village Mayor William Manger. Photo by Lisa Tamburini



The 31st Annual Hamptons International Film Festival

Photos by Jessica Dalene Photography

The 31st annual Hamptons International Film Festival kicked off on October 5 and featured a week of films, conversations, and events.

Throughout the week, attendees included Paul Simon, Alec and Hilaria Baldwin, Jesse Eisenberg, Liev Schreiber, Alden

Ehrenreich, Jennifer Esposito, Christie Brinkley, Rosanna Arquette, Eugenio Derbez, Griffin Dunne, Miles Heizer, Sheila Nevins, Mary Heilmann, Alex Gibney, Bob Balaban, Chai Vasarhelyi, Bonnie Stoll, Matt Heineman, Noah Pritzker, Jessica Yu, Cord Jefferson, and more.



Willoughby

Art Salon At Vine + Sand

By Jessica Mackin-Cipro

Welcome to an art-loving bed and breakfast on the North Fork.

Vine + Sand, situated in an updated 1820s farmhouse in Southold, is a unique bed and breakfast that merges contemporary art and design in a modernized historic farmhouse setting.

The great room is home to WILLOUGHBY, an art salon, with works by established artists such as Julian Schnabel and Basquiat, run by Pamela Willoughby.

Curated by Willoughby, with John Pierce as the proprietor, the goal of the salon is to focus on established, as well as emerging artists, the ones that have caught Willoughby's eye, and are on their way up.

"We dreamed of a place to bring art and people together, a place where you feel at home. A different type of environment that is welcoming and intimate, that encourages visitors to engage with art in a relaxed setting," said Willoughby of the salon.

Willoughby is a curator and art advisor with 20 years experience in New York City and the East End. She is also on the Arts Committee Board at the Long-

House Reserve in East Hampton.

"It's a space to see art in a setting as natural as your home, to imagine art as an everyday part of our lives," said Willoughby.

The current show "When I Paint My Masterpiece" features artists Larry Rivers, Agathe Snow, Steve Miller, and Nathan Slate Joseph, and runs through December 20.

"We dreamed of a salon, with example, the great artistic movement of Gertrude Stein, advocate of the avant garde. Like those salons, WILLOUGHBY will bring people together for conversation, a drink, and most essentially, for art," Willoughby continued.

Vine + Sand partners John Pierce, Mark Hoffman, and Ann Hom have created the B&B to be a space where modern art and lighting figure prominently in the interiors and art hangs throughout the guest rooms, halls, and sitting room. The original 1820s farmhouse, renovated by Hom's design firm, FHS Interiors, honors its history with restored 200-year-old architectural details and original wood floors.

Pierce studied art at Berkeley University, and is a lifelong art lover. He says that being a former professional actor from



Photos courtesy WILLOUGHBY

Los Angeles has given him a natural appreciation in facets of the arts.

The B&B offers four large, sun-lit guest rooms with private en-suite baths, thoughtfully furnished for comfort with elegant, eclectic, sophisticated pieces. Bathrooms feature a claw foot tub or rain

showers, Aesop amenities, and accoutrements for ultimate relaxation.

Breakfast is inclusive with a stay. Local baked goods and a farm-to-table menu are served in the great room. The outdoor spaces include a new pool and spa with outdoor shower, pergola seating, fire pit,

and front porch.

Guests are invited to enjoy the intimate sitting room with fireplace for reading and conversation, and, of course, the art.

The gallery is open Tuesday to Sunday from noon to six.



Kiss & Tell

By Heather Buchanan

Women's Intuition, A Literal Lifeline

If there is one takeaway from the films by women and about women at the 31st Hamptons International Film festival, it is that you ignore your intuition at your own peril. Since the beginning of time our intuition has helped alert us to danger and keep us safe, from "Wow that Mastodon looks hungry" to "I knew that olive sweater didn't compliment my complexion." How many times have you looked back and said, "I knew something wasn't right, but I did it anyway." Like any other muscle, intuition gets stronger the more it is used and serves as

the best defense from misinformation to manipulation. There is a reason "gaslighting" was the word of the year.

In the tour de force "Fresh Kills" from writer/director, actress Jennifer Esposito, winner of the Audience Award, we see a quiet but inquisitive young girl, Rose, come the realization her father is a mafia kingpin. Raised in a culture of family loyalty above all else, her questioning leads her on an alienating and dangerous path. She learns to believe what she sees with her own eyes over the inherit lies and

limitations the women in the mafia world cover over, even to their immense personal pain. Like an animal that needs to chew off a leg to escape the snare of the trap, Rose's desire to escape her fate foretold leads to a thrilling drama supported by extraordinary performances of the entire cast.

Director Anna Hints masterfully uses an intimate lens, both cinematically and thematically to explore the multigenerational rituals of women in Estonia in the documentary "Smoke Sauna Sister-

hood." A darkened hut in the forest near a lake embodies the smoke sauna tradition where women gather in a protective space to share their interior stories of pain, abuse and suffering while cleansing the exterior of their bodies. Shot mostly in close up without revealing the women's faces, the stories take on a universal quality of generational trauma. Trapped in a male dominated culture, the women reveal their inner truths and intuitions which led to dire consequences when they ignored them to capitulate to those around them, lacking support from men but often other women. The viewer can only hope that this spirit of honesty and intuition will survive in the light upon leaving the darkness.

In a ground breaking format using both documentary footage and actors playing the roles of the subjects, "Four Daughters" from director/screenwriter Kaouther Ben Hania explores the power of sisterhood and matrilineal lines alongside rebellion and male domination. The story follows a family of a mother and four daughters, two of whom were radicalized by Islamic extremists. The power and sorrow of a journey from innocence and trust to horror and betrayal makes the

unthinkable thinkable, exploring, "How could this happen?" We see behind the scenes the emotional effect the story has even on the actresses portraying the real-life roles. As women who give life, how can it be possible to destroy it? In times of conflict this is an even more important portrait.

The documentary "The Disappearance of Shere Hite" from director/screenwriter Nicole Newnham gives us a reminder of a woman who absolutely did follow her intuition and speak her truth even though it led to controversy and exile. Shere Hite, who wrote "The Hite Report" in 1976, was a groundbreaker to discuss women's sexuality and desire. Ahead of her time, Hite did original research in an anonymous fashion to give women their sexual voice without any judgement or shame. Her presentation of female autonomy and pleasure sent sensational shock waves through the world-wide publication, revealing liberating truths while threatening the male autocracy. The documentary portrays the meteoric rise and fall of this feminist trailblazer but a woman who not only embraced her own intuition but encouraged women all over the world to embrace theirs.

Cheri Kaufman

Philanthropist & Entrepreneur

By Jessica Mackin-Cipro

Entrepreneur, philanthropist, and Hamptons resident Cheri Kaufman is the co-founder of Veteran Services USA, New York Chair of the National Women's History Museum, the CEO of CiGIVE, and the co-founder of Kaufman Astoria Studios which has housed productions for major films and hit TV shows such as "Gossip Girl," "Men in Black," "The Irishman," "Birdman," "Orange is the New Black," "Sesame Street," and "Succession." We caught up with Kaufman to learn more.

Tell me about your work as New York chair of the National Women's History Museum and tell us a little about the recent Women Making History Awards Gala that you headed.

We are talking about a subject that is very dear and important to me. I am fortunate to have been raised by great parents, who encouraged me at every turn, and to have also benefited from the added presence of smart and accomplished grandmothers as role models. We all stand on the shoulders of those who inspired and went before us. And I have always paid special attention to women role models, leaders, and activists.

That is why, when I was first approached to join the board of the National Women's History Museum, I was so taken back to learn that nowhere in the world, including the United States, was there

a museum dedicated to celebrating the accomplishments of women.

Museums are literal vessels through which we pass down the narratives that shape our world. How could it continue to be that the women's part of the story was going largely untold?

With the opening last spring of a new permanent exhibit space in Washington, D.C., we finally have a start on a real physical exhibit for the National Women's History Museum, the first in any capital in any nation on earth. Oprah Winfrey introduced the exhibit and that is a moment in history that we helped create.

I was honored to serve as the chairperson for the Women Making History Awards Gala this year, especially because it accompanied the inauguration of the new exhibit space located in the Martin Luther King, Jr. Memorial Library within walking distance to the White House and just blocks from the Portrait Gallery. The awards every year recognize the incredible achievements of trailblazing women and men who inspire and empower us all.

The museum strives to fundamentally change the way women and girls see their potential and power. Can you elaborate on this for us?

That is so true, but let me point out that it is not only women and girls who benefit when their achievements are recognized, celebrated, and truthfully told.



Courtesy photo

Boys, and men, too, are enriched by witnessing the value of the women — their own mothers, daughters, aunts, grandmothers, and colleagues whose amazing lives helped build and form the world we live in and bring hope for future generations.

My own journey in business and personal relationships, and the persistence I've made part of my career, have been deeply influenced by a simple but powerful sentiment: "If you can see it, you can be it." This idea has guided me and motivated me to pursue goals and overcome challenges.

The National Women's History Museum certainly is the embodiment of that philosophy, I believe. Being a part of a project that provides a platform for these remarkable stories of women to be preserved and told is really gratifying. We are sending a powerful message of strength and hope and pride for future generations.

Tell us about your work as a co-founder of Veteran Services USA.

I have had the privilege of work opportunities in many different fields in many different countries. I experienced cultures I could have not imagined as I grew up in New

York and Florida. Throughout this I have always been aware of the exceptional influence our country has in other lands. Our national values of democracy are a beacon for freedom. Protecting and maintaining those freedoms has not always been easy and has come at great human sacrifice.

From my earliest days, when my father, as an enlisted army doctor, repaired the battle-broken faces of soldiers sent home from Korea, I knew that service meant sacrifice and loss and that it lasted beyond the end of fighting.

So, my involvement with VSUSA comes from a real personal place and a genuine sense of gratitude and appreciation for the roles played by our service members, and their families. VSUSA provides help toward housing, education, employment and physical and mental health care for senior and returning veterans. I am extremely proud of its promotion of access to various treatments for PTS, one of which is achieving remarkable success without the use of drugs of any kind.

We recently partnered with a group of some 15 top fashion designers, including Donna Karan, Tommy Hilfiger, Michael Kors, Thom Browne and others, for a runway show featuring one-of-a-kind cre-

ations using repurposed military clothing and gear for the benefit of raising funds and awareness of the efforts of VSUSA. We cheer and salute the troops as they go off to defend us, but it is important to remember, thank and continue to support them as they return to civilian life. I hope we all can find ways to give back as we move forward to a better tomorrow. Leadership comes in many forms. You must have the sacrifice and the willingness to break through, build a human capital network, and become great at whatever you choose to pursue in life. If you want a better world, go create it.

How do you like to spend your time on the East End?

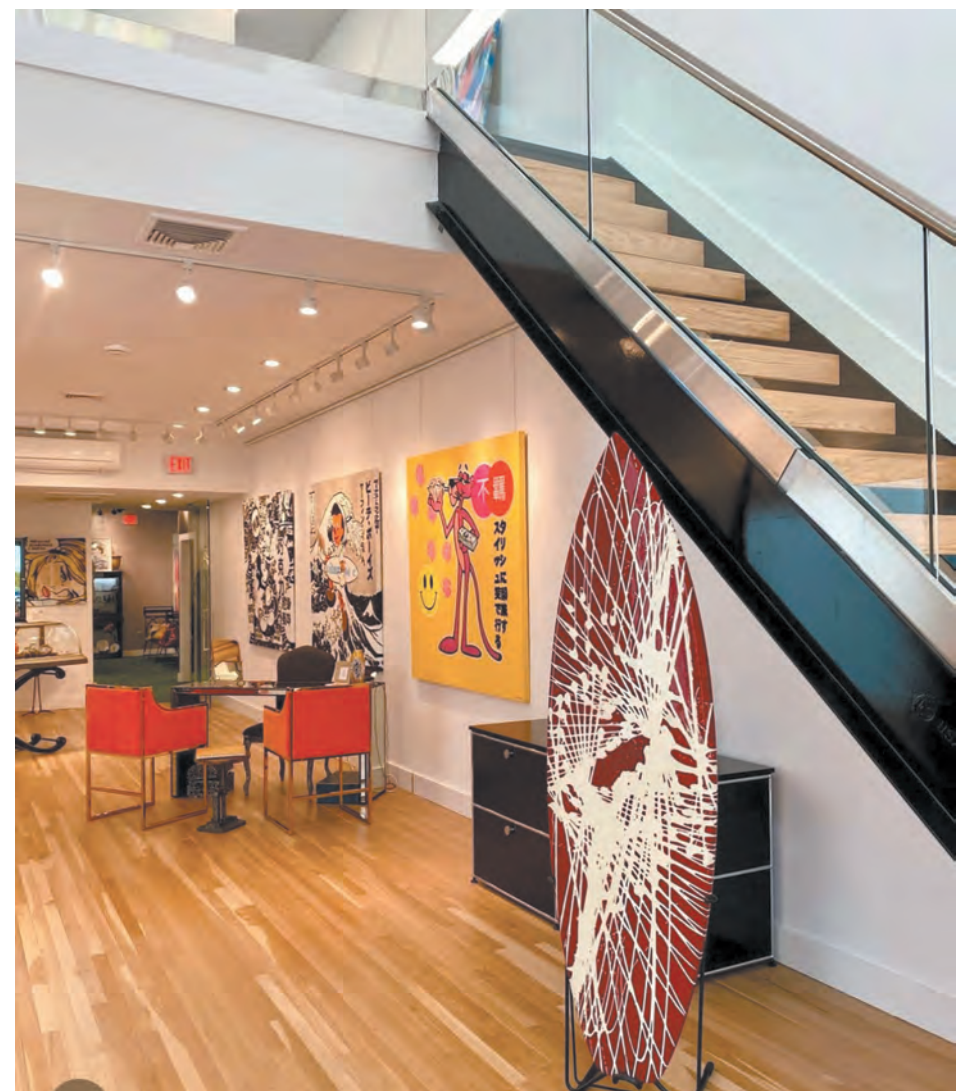
You can find me walking the beach on Flying Point enjoying the sunset. I think it's magical how the sky changes colors and that's why so many artists move to the Hamptons. We love eating outside at Sant Ambroeus and buying fresh tomatoes and strawberries from the farm stands. Loaves and Fishes is a Hamptons staple. My favorite thing to do is spend time with my friends — the best part about the Hamptons is the sense of community.

To read our full interview, visit jameslanepost.com

Stella Flame

Gallery Launches First Winter Film Series

By Karen Amster-Young



Stella Flame is a creative disruptor. Her gallery, now located in an airy, sunlit, two-story space in Bridgehampton, is the perfect venue for Flame to continue to bring many creative worlds under one roof, including jewelry, art, sculpture, and now, film. The mezzanine was almost tailor-made for screenings and that is exactly why she collaborated with MAGO, renowned artist and filmmaker to curate and launch the "Creator Projection Series."

All the critically acclaimed films in the series have some connection to the Hamptons, the world of art, and tastemakers on the East End. Including both short documentaries and feature length films, the series kicked off a few weeks ago with the iconic film, "On the Nature of Art: The Work of Miles Jaffe." Each screening is followed by a behind the scenes Q&A with select special guests associated with the film.

"One of the main reasons I moved the gallery from Sag Harbor to our new space is to literally have the room to bring all of my passions and activations to life," said Flame. "I love artists whether they are creating jewelry, sculpture, or expressing creativity on the screen or a canvas. I want to have a gallery that brings all these worlds together."

To understand the true genesis of the new film series, it was no surprise to learn Flame was a Cinema Studies major. Her love for the art of film goes back to her early studies. "It seemed like a natural progression for me to bring film to my world in an intimate way," she added.

Working with longtime friend, MAGO, the two creative powerhouses brainstormed with some popcorn and Prosecco and identified a carefully selected series of films that met certain criteria, including ties to Flame's work as a designer and gallerist, and ideally, a set location on the East End.



Photos courtesy Stella Flame

"We wanted to share both my life, gallery, and experiences in the Hamptons," said Flame.

From the award-winning film "Pollock" (December 15) to the documentary on Dan Gasby, and his late wife, the iconic B. Smith, "Sag Harbor," (February 9, where Gasby will be speaking) the line-up represents filmmakers and tastemakers from the area.

"I was working in the locations department for Tom Dolby's 'The Artist's Wife,'" explained MAGO of the film that screened on November 17. "He asked me if I was an artist and to see my portfolio and before I knew it my art was featured throughout the film in the dining room scenes." MAGO's friendship with Tom continues to this day. "To see my art in a film featuring Bruce Dern and Lena Olin was an incredible milestone for me."

"Jack, Larger than Life" is based on the late Jack Lenor Larsen, founder of the renowned LongHouse Reserve in East

Hampton, known for its collections, gardens, and sculpture — all intended to inspire a creative life will screen on January 19. Esperanza Leon, Director of Education at LongHouse will take part in the Q&A.

"Jack travelled the globe and brought all of his ideas and creativity to create LongHouse, a sanctuary for creative life," said Carrie Reborá Barrett, the director of LongHouse. "LongHouse Reserve's mission is to provide a getaway from the ordinary, the conventional."

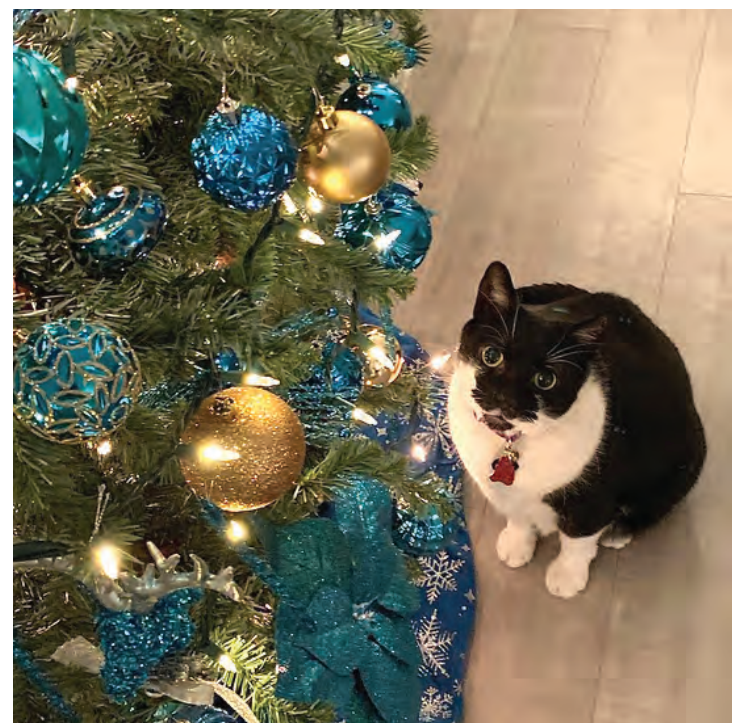
"It's all about going beyond what people think art galleries are all about," said Flame. "I have an ongoing love affair with the people I know, including old friends and new friends and I intend to keep showcasing art on every canvas for the East End."

Anyone who meets Stella Flame would not be shocked by her continued growth and breaking the boundaries each day as she runs her gallery as a labor of love. Series dates in March and April will be announced.



SOUTHAMPTON INN

Happy Holidays!



Imagine the possibilities!

Whether it's community networking, Thanksgiving feast, gift certificate, holiday party, dream wedding, memorable family reunion, productive corporate retreat, or an impactful fundraiser,

We do that!

With acres of gardens, 90 Elegant Guestrooms, Spacious Ballroom, Cozy Library, Delectable Restaurant, Versatile Meeting Rooms, Fun Gameroom, & European-styled Courtyard

Let's make it happen!

Contact us today to discuss your vision.



91 HILL STREET SOUTHAMPTON | TEL 631.283.6500 | EVENTS@SOUTHAMPTONINN.COM