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A Sanctuary Underfoot

Inside Padma Lakshmi's Debut Rug Collection

By Ty Wenzel

n the heart of summer, Padma Lakshmi, Emmy-nominated producer, author, model, and beloved television host, stepped into a new creative arena: home design. On July 24, Rugs USA debuted the Padma Lakshmi x Rugs USA collection, a carefully curated line of 17 rugs that reflects Padma's global sensibility, love of comfort, and appreciation for beauty with purpose.

For Padma, home is more than just a backdrop, it's a sanctuary. "I travel a lot for my work. When I come home, it's my sanctuary where I seek solace and comfort. It is where I want people to feel nurtured," she said. "These rugs help create that warmth and welcome. I wanted to have something for everyone while ensuring the rugs still retain their personality. I'm someone who lives on the floor, so what's under my feet matters to me — and now I get to design that."

The collection showcases both versatility and touch. Hand-tufted wools provide a luxurious feel underfoot, while flatweaves and machine-washable designs address the needs of modern living. Neutral, elegant palettes are highlighted with subtle shifts in tone, varied textures, and artistic patterns — each piece designed to blend seamlessly into a room or quietly serve as its focal point.

When asked about her designs, Padma said, "With this collection in particular, I wanted to have something for everyone, but also make sure even when the rugs were neutral, they still have some personality, that they would still have some luxuriousness and some character."

The collection is intimate, as if each rug tells a story. Some designs evoke distant markets and coastal views, while others reflect the simple geometry of traditional craft. All pieces embody the layered yet minimal style Padma prefers — a look that combines simplicity with soul.

Padma's career has touched many fields — from fashion to culinary to literary to humanitarian work — and this collection is a natural progression of that journey. From the catwalks of Europe to kitchens across America, Padma has refused to be defined by a single role.

Born in Chennai, India, she moved to the United States at a young age — growing up between New York, Los Angeles, and summers in Chennai. While studying abroad in Madrid, she was discovered by a modeling agent. Soon after, she broke into the elite fashion scenes of Paris, Milan, and New York.

Modeling was just the beginning. By the late 1990s, Padma had transitioned to television, hosting the Italian program "Domenica In." Food soon became her medium of choice: she fronted "Padma's Passport" on the Food Network, traveling the world to explore culinary traditions.

Her big break came in 2006 when she joined Bravo's "Top Chef." As host and later executive producer, Padma helped shape the show into a pop-culture phenomenon. Over nearly two decades, she earned Emmy nominations and awards while bringing warmth, wit, and authority to the series.

In 2020, Padma expanded her food storytelling with "Taste the Nation with Padma Lakshmi" on Hulu. The docuseries, which won a James Beard Media Award, celebrates specific food and culture in American cities. Through dishes and conversations, she reframed food as a lens for history, identity, and belonging.

Padma has also been a celebrated figure at distinguished Hamptons culinary events, including as an honoree at the James Beard Foundation's Chefs & Champagne gala held at Wölffer Estate Vineyard in Sagaponack. She has long valued the Hamptons as a serene respite. Padma's Hamptons rituals are simple and rooted in everyday pleasures — like stopping by the farm stand.

"I don't eat out in the Hamptons all that often — we usually cook at home. It's such a relaxing place to be with family away from the crowds," she once told James Lane Post's Editor Jessica Mackin-Cipro in a previous interview with The Independent Newspaper. "I love the bounty of produce available every summer — whether it's stone fruit like red or black plums, juicy peaches, fresh greens, or corn that's been roasted on the grill and rubbed with a little bit of lime and smoked paprika."

Beyond food and television, Padma has made

advocacy central to her life's work. After years of misdiagnoses, she was diagnosed with endometriosis. Determined to help other women avoid the same fate, she co-founded the Endometriosis Foundation of America in 2009. The organization has since educated many about the disease and pushed for research and policy change.

Her activism extends globally. In 2019, she was named a United Nations Development Programme Goodwill Ambassador, using her platform to fight inequality worldwide. She also serves as an American Civil Liberties Union (ACLU) ambassador for immigration and women's rights.

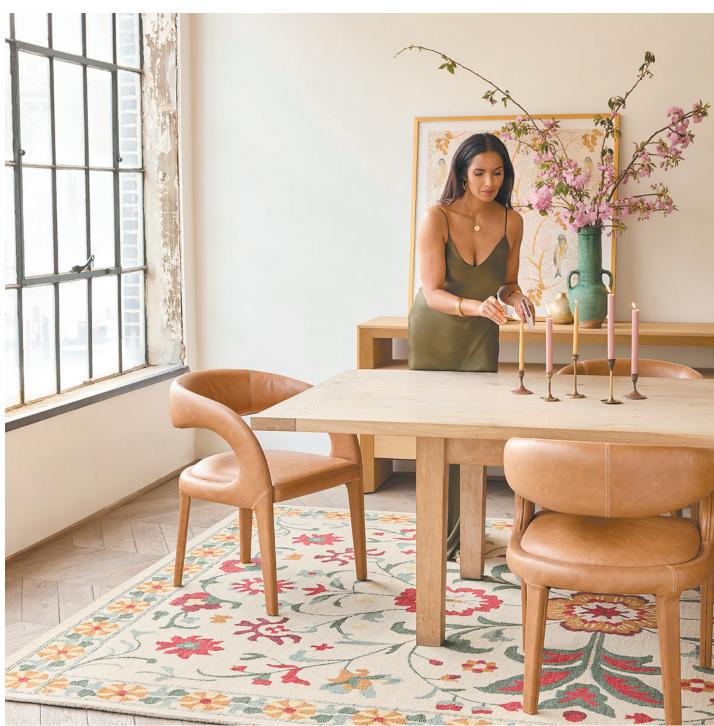
Writing has always been a parallel thread in Padma's career. Her first cookbook, "Easy Exotic" (1999), won a Gourmand World Cookbook Award for Best First Book. She followed it with "Tangy, Tart, Hot & Sweet" (2007), a blend of recipes and personal reflections. Her 2016 memoir, "Love, Loss, and What We Ate,"

became a New York Times bestseller.

Just as her television and writing projects invite audiences into new experiences, her rugs invite homeowners to build spaces that are warm, genuine, and uniquely theirs.

"We're thrilled to work with Padma on this exclusive collection of rugs that combines her refined personal style with our passion for accessible design," said Koorosh Yarahi, founder and CEO of Rugs USA. "Padma brings her global viewpoint and love for craft and storytelling to this project. The collection is about more than just beautiful rugs — it's about creating pieces for our customers' homes that feel inspired."

The Padma Lakshmi x Rugs USA collection is available now, featuring a rare combination: rugs that fit perfectly in a minimalist Manhattan loft, a coastal retreat, or a lively family space. Each rug, in its way, carries Padma's ethos — beauty meant to be lived with.



Timeless Elegance & Modern Style

Isa Grutman's Jewelry Line Debuts At London Jewelers In East Hampton

By Jessica Mackin-Cipro

ondon Jewelers recently celebrated the debut of Isa Grutman's jewelry line at the East Hampton retailer. We asked a few questions to Isa and Randi Udell-Alper of London Jewelers to learn more.

Randi, what drew you to Isa's work, and why did you feel it belonged at London Jewelers in East Hampton?

RU: It's clear that Isa loves what she does by the way her jewelry designs not only tell her story but also give others a medium to do the same. The line is a perfect mix of pieces that are modern yet timeless, and those that transition from day to night, which is essential for the Hamptons lifestyle.

From the retailer perspective, what makes introducing a new designer successful?

RU: We love hosting new designer events as an introduction to our clients, especially when they are passionate and a true family person, just like us. We have great synergy with Isa!

What's the first piece you personally fell in love with from Isa's line?

RU: I fell in love with Isa's unique designs that seamlessly fit into everyday life, particularly her emeralds. The pieces style so well together as well — Isa will mix a layering pieces with a bold pendant or ring in a way that is both intentional yet effortless. As a jewelry wearer, this makes the collection fun and exciting.

Isa, what first inspired you to create this jewelry line, and how has your vision evolved over time?







IG: I've always loved jewelry — it's something that carries memories, legacy, and feelings. I started the brand to make fine jewelry more approachable, with pieces you can wear every day and for every occasion. I wanted designs that not only elevate any look but also feel like a natural extension of your body. Over time, my vision has stayed rooted in that idea, but it's evolved to focus even more on versatility, comfort, and creating future heirlooms.

Your designs have a distinctive aesthetic how would you describe them in your own words?

IG: For me, it's all about creating pieces that are both timeless and modern — designs you'll love now and still wear years from now. They're comfortable, layerable, and meant to be part of your daily life, no matter the occasion.



Is there a single piece in the collection that's most meaningful to you? Why?

IG: Every piece is special to me — I put so much love and attention into each one to make it perfect. But some pieces hold deeper,

personal stories. For example, the Saint Benedict Ring is especially meaningful. When my sister and I were teenagers, our mom gave us Saint Benedict medals for protection. I wanted to reimagine that symbol in a way I could wear every day, so I created a ring that became my personal protection piece.

AUGUST 27 - SEPTEMBER 7 HIGHLIGHTS



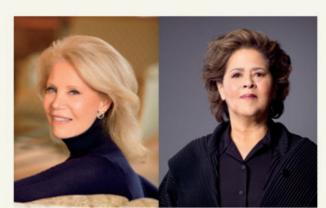
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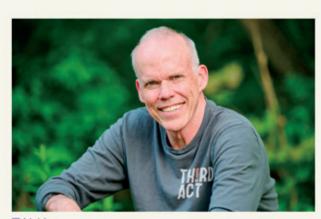
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Shine Global

Celebrates 20 Years Of Storytelling With An Inspiring Salon In Amagansett

n Thursday, July 31, Shine
Global, the Oscar- and Emmywinning nonprofit media company dedicated to improving
children's lives through storytelling, partnered with the Hollywood Reporter to host a
Changemaker Salon at the Amagansett home
of founders Albie Hecht and Susan MacLaury.
James Lane Post joined as a local partner. The
intimate evening brought together a curated
group of creatives, changemakers, and visionaries for cocktails, conversation, and a candid
discussion on the power of film to inspire
real-world change.

The gathering also served as the first in a series of celebrations leading up to Shine Global's 20th anniversary, which will culminate in a celebration at City Winery in New York City on September 30. The event will bring together filmmakers, philanthropists, educators, and advocates to honor the power of narrative in transforming children's lives.

The evening opened with remarks from Shine Global Co-CEO and Executive Director Francile Mullen, who reflected on the organization's two decades of child-centered filmmaking. She highlighted Shine Global's ability not only to capture children's stories on film but also to ensure those stories fuel advocacy, education, and change.

The centerpiece of the night was a special conversation with co-founders Albie Hecht and Susan MacLaury, moderated by Shine's Partnership Lead, Kate Kelley. Together, they recounted the early days of Shine Global, when the idea of impact storytelling was still largely uncharted territory.

"I love kids. I love being a dad. I love being a granddad. I love being a coach. And my work was always around that," said Hecht, former President of Entertainment at Nickelodeon.

Hecht recalled traveling into conflict zones to document the lives of child soldiers while navigating the dangers of unsafe lodging and unpredictable conditions. These early projects revealed the complexities of Shine Global's mission: not only telling powerful stories but also confronting the challenges of building trust, capturing truth, and creating films that could move audiences to action.

MacLaury reflected on her background as a social worker and educator, which shaped Shine Global's philosophy of coupling filmmaking with educational outreach.

Throughout the evening, the co-founders shared defining moments from Shine Global's two decades of filmmaking. From "War/ Dance" (2007), which followed Ugandan chil-



dren overcoming the trauma of war, to "The Harvest" (2011), exposing the hidden lives of child migrant workers in the United States, Shine Global's films have consistently amplified children's voices while driving advocacy.

"Children are always the collateral damage, and they never have a say in what happens to them," said MacLaury.

One particularly powerful story recounted during the discussion was how "The Harvest" was screened at the U.S. Capitol, alongside advocates who used the film as a catalyst to push for policy reforms benefiting child laborers

Similarly, Shine's Oscar-winning short "Inocente" (2012), about a homeless teenage artist, has gone on to inspire countless students and continues to serve as a teaching tool in classrooms nationwide. "I remember showing it to a group of maybe a hundred sixth grad-

ers in a theater," said Mullen, a former education director. "They were quiet. One of them shushed another. You don't see sixth graders being quiet. And they watched the full film and could see themselves finding hope."

One of Shine Global's most distinctive approaches has been to let children speak for themselves. "If you watch our films, we really push them forward. They talk to the camera. That was our first instinct. And it really makes an impact when you hear their voice talking directly to you," said Hecht.

This ethos has not only shaped Shine's filmography but has also helped spark wider conversations about how media can give agency to marginalized voices, particularly children who are often left voiceless in global crises.

As Shine Global looks to its future, the organization is preparing for its milestone

celebration. On September 30 at City Winery in New York City, Shine Global will host its 20th Anniversary Celebration — a night of film, storytelling, and recognition for those who have advanced its mission.

Guests can expect moving stories from Shine Global's past film subjects — including Inocente herself, now a celebrated artist and advocate — as well as sneak previews of upcoming projects. The gala will also raise crucial funds to support Shine's next chapter, ensuring that the organization can continue to tell urgent stories.

As Shine Global steps into its third decade, the organization remains rooted in its founding vision: to tell stories that improve children's lives and to amplify voices too often silenced. "Film has the power to emotionally connect with people in a way nothing else can — to move them from empathy to action," said Hecht.

The Entertainment Never Stops at the WHBPAC!



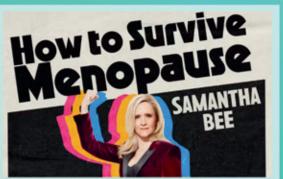
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Cate Carbonaro

A Champion For Survivors At The Retreat

By Ty Wenzel



s Executive Director of The Retreat in East Hampton, Cate Carbonaro leads the only domestic violence shelter in Suffolk County. This shelter provides safety, advocacy, and hope for survivors of abuse. With a career in law, education, and nonprofit leadership, Carbonaro has focused her work on fighting for justice for survivors of domestic violence, sexual assault, and trafficking. Before joining The Retreat, she was the Director of the William Randolph Hearst Public Advocacy Center at Touro Law School. There, she collaborated with public interest organizations to improve access to justice for vulnerable communities. As a dedicated advocate, she continues to support The Retreat's mission by expanding services, providing community education, and maintaining a strong commitment to safety and empowerment.

How does The Retreat manage the demand for shelter and services with such a limited capacity?

This is a great question, particularly since, unfortunately, there is always a significant need when it comes to assisting survivors of domestic violence. Our team at the shelter is terrific. On a daily basis, they manage the incoming requests and maximize the use of the space we have. We triage every request with a trauma-informed, safety-first lens. This ensures that we are focused on helping those in urgent need of assistance. When our shelter is full, we work closely with a network of trusted partner organizations to help find safe placements. In the meantime, we continue providing essential life-saving services like counseling, legal advocacy, and safety planning. Our 24/7 hotline and bilingual staff ensure that every call for help is answered and every survivor receives support.

What immediate steps are you focusing on to expand both the shelter and vital services?

It's true that there is always a growing need for emergency shelter facilities, as well as crucial services. Meeting this need is always an area of focus for us as an organization. Part of our strategic planning process for The Retreat, as we look to the future, is to address the demand for these services and explore creative and sustainable ways to grow. Of course, as we all know, that requires resources, and this is a particularly challenging time to ascertain those resources. We are actively pursuing funding and partnerships to expand our emergency shelter capacity, while also building out long-term housing

options that provide survivors with more stability. At the same time, we are strengthening our prevention programs, legal services, and human trafficking response across both Suffolk and Nassau Counties. The closure of the Safe Center in Nassau has left critical gaps in care, and we are in early conversations with partners to help fill those gaps and support the community.

How are you bringing your legal expertise into your role, and what impact do you hope this will have?

The need for legal support as it relates to domestic violence is often underestimated and misunderstood. My legal background shapes how both I and the organization approach advocacy, policy, and program design. I have spent years representing survivors who were also criminalized, and I understand the nuance and complexity of those cases. As an organization, we also understand the needs of survivors. Being a public interest lawyer means being an advocate, and that is one of the greatest skills that I bring to this role. Working together with our stakeholders, I am focused on expanding legal services, identifying systemic gaps in protection, and ensuring our staff are well-supported in doing this high-stakes work.

How are you working to expand counseling, legal services, and education, and what is the future vision?

I can't emphasize enough the strength of the team of professionals working at The Retreat. This is difficult, emotionally intense work, and requires substantial commitment and dedication. We meet frequently to assess the needs and look critically at what areas need attention. Keep in mind that an organization like ours depends on fundraising to support our efforts. We often have to set priorities based on the most critical areas of need, in light of the funding that is available. But we are constantly expanding through targeted grant funding, strategic partnerships, and deeper outreach into underserved communities. We are hiring more bilingual and culturally responsive staff, growing our legal team, and expanding our education programs for families and youth. The long-term vision is a coordinated, holistic model that meets survivors where they are and grows with their

How can the community help with beds, funding, and donations?

The Retreat depends on the generosity of our community, and the community has never let us down. There are so many ways to help. Community members can become monthly donors, sponsor a room in the shelter, or host donation drives for essential items like clothing, toiletries, toys, and bedding. No donation is too small, and no contribution is without value. Every contribution helps us meet someone in crisis with safety and dignity.

What unique challenges do criminalized survivors face, and how does The Retreat respond?

This is a serious issue. Criminalized survivors often face stigma, housing instability, and legal consequences that stem from surviving abuse. Many have been failed by systems that were supposed to protect them. At The Retreat, we meet people without judgment. We offer legal advocacy, trauma-informed counseling, and case management that is rooted in dignity and compassion. We understand the complexity of their experience and provide support that centers their humanity.

How does The Retreat encourage survivors to come forward and ensure they feel safe doing so?

This issue is more important now than ever. We focus on building trust in every interaction, so that survivors know we can support them in the most difficult of times. We partner with schools, hospitals, courts, and community organizations so that survivors can find us in familiar and safe spaces. Our services are free, confidential, and survivor-centered. Whether it is a flyer, a conversation, or a hotline call, we work to make sure survivors feel seen, believed, and safe.

How does The Retreat balance immediate crisis response with long-term recovery?

Safety and privacy are paramount in dealing with issues of domestic violence. We support survivors through every stage of their journey, beginning with our very first interaction, which is oftentimes the most important. Our model includes crisis intervention, emergency shelter, long-term counseling, legal advocacy, case management, and prevention education. Importantly, we stay with survivors through the tough transitions, and community support helps us sustain that long-term care.

What has been the most

rewarding part of your transition to The Retreat? Any stories that stand out?

While I have only been with the Retreat for a short time, I have been witnessing the resilience of our clients and the deep dedication of our staff. One of our Board members, who is also a survivor, recently shared a story that has stayed with me. She told me that while her time at the shelter was incredibly difficult, her children look back on it with joy, not fear. They remember feeling safe, supported, and cared for. What could be more important as a parent? Hearing that reminded me why this work matters so deeply. We are not just providing services. We are creating moments of safety and dignity that can reshape how someone remembers even the hardest chapters of their life. I feel very fortunate to be part of this incredible organization that makes a direct impact on the lives of our

What are some of the challenges in expanding shelter capacity, and how can donors and volunteers help?

We face real challenges with the lack of affordable spaces to use for new shelter and housing spaces, particularly on the East End of Long Island. Expanding requires flexible funding and long-term commitment. Donors can help by supporting capital initiatives and funding an endowment for our housing-focused work. Volunteers play a key role by organizing drives, supporting events, or helping with facility upgrades. Every effort, even creating awareness for the intense need for support in this space, helps create more space for sefetty.

How does The Retreat ensure accessibility and inclusivity for all survivors?

Domestic violence and sex trafficking are happening across all races, genders, and economic levels. It does not discriminate. Our services are low-barrier and traumainformed. We provide support in English and Spanish, use interpreters when needed, and train our team in cultural humility. We actively serve LGBTQ+ survivors, immigrants, people with disabilities, and any others who often face added barriers. Our goal is for every survivor to feel welcomed and affirmed.

Are there any new programs or initiatives you are particularly excited about?

Yes, all of them! I am so excited about the future for The Retreat. We just received a state grant to expand services for crime survivors, which is going to help us reach more people and provide support in a deeper and more holistic way from Montauk to the Nassau County border. I am especially excited about growing our work and support for human trafficking survivors. The recent publicity around cases like the one involving Sean "Diddy" Combs has sparked long-overdue public attention to the realities of trafficking. We want survivors to know that support is available. We are also focused on expanding services for criminalized survivors, as well as developing more long-term housing options for families rebuilding after trauma.

How do you see education and community outreach evolving at The Retreat?

The Retreat partners with the community, especially the local schools. Our goal is to one day make The Retreat obsolete by using education at the earliest ages to create a culture of personal respect and an understanding of positive relationships. Prevention is a cornerstone of our mission. It is essential if we want to create a world with less violence, domestic abuse, and trafficking. We are hoping to expand our school-based education, offering training for parents and professionals, and building more digital content to reach at-risk youth and families. Digital abuse and sextortion are on the rise, and we need to educate young people and their parents about the many facets of this issue. Our vision is a community that knows how to recognize abuse, how to respond, and how to prevent violence before it starts.

What would you say to community members who want to help but do not know how?

Please join us. We welcome the support of everyone who has an interest in our mission. Start with what you are able to contribute: time or funds. Every effort makes a difference. Share our hotline number. Donate if you can. Volunteer your skills or your time. Host a drive or attend one of our events. Shop at our Thrift Store in the Bridgehampton Commons, or donate your clothing to the store. Every single act of support helps a survivor feel seen, safe, and less alone. That kind of impact is immeasurable.

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James Lane Post Celebrates August Issue At The Hub

Photos by Guisela Corado



The event was an exciting gathering that brought together guests for a delightful experience filled with good food, drinks, shopping, and entertainment. New to Bridgehampton, The HUB is the Hamptons' only luxury retail brand co-op. The vibrant, mixeduse event space, curated by owners Toni DeMauro and Michael Catalano, along with Creative Director Alex Vinash, offers over 40 brands.

Attendees enjoyed delicious pizza and charcuterie provided by Motorino Mobile, adding a flavorful touch to the evening. A special pop-up shop by Soleil Leon Jewelry showcased stunning pieces, and guests received complimentary gifts with their purchases from JFC Fine Foods Caviar, which also offered caviar bumps for guests.

Wine lovers were in for a treat as RGNY Wine from the North Fork presented a selection of exquisite wines, including a sparkling, rosé, and red wine, all perfect for sipping and socializing. Simple Vodka kept the mood lively with refreshing vodka lemonade and a classic cosmopolitan cocktail.

The atmosphere was energized by music spun live by DJ Angelica Morrow, whose tunes kept the vibes high for guests mingling.













































Ramy Brook

Fashion, Function, & East End Inspiration

By Jessica Mackin-Cipro

amy Brook Sharp designs her eponymous line of clothing for the woman who is active, fashionable, and a true multitasker. She launched her design business in 2010 and quickly gained momentum, following a chance meeting with Chelsea Handler's stylist that led to a meeting with a Bergdorf buyer. We spoke to Ramy about the inspiration for the line and how she enjoys her time on the East End.

What inspired you to start Ramy Brook?

I started Ramy Brook because I simply couldn't find the kind of pieces I wanted to wear something sexy yet sophisticated, feminine but powerful. I wanted a top that could effortlessly take me from school drop-off to a night out, and nothing like that really existed at the time. So, I designed it myself. That one idea — to create a go-to, confidence-boosting piece — turned into a full collection. From the beginning, Ramy Brook has been about filling a real need in my own closet, and in the closets of women like me. I launched the brand in 2010 with a single timeless top, and within six months, it was picked up by Bergdorf Goodman. Since then, we've grown into a full lifestyle brand known for luxurious silks, bold colors, and elegant silhouettes that transition seamlessly from day to night.

Was there a defining moment when you realized Ramy Brook was taking off?

I launched my design business in 2010 by creating six tops and one dress, which I debuted at a trunk show at my sister's home in Short Hills. Later that year, I was working with a personal shopper at Bergdorf Goodman. She invited me to her office to see the collection. We laid everything out, and by total chance,

Chelsea Handler's stylist walked in, fell in love with one of the tops, and bought it on the spot. Not long after, the personal shopper introduced me to the Bergdorf buyers — and they placed their first order. That moment changed everything. I knew then that Ramy Brook was really happening.

How would you describe the Ramy Brook woman? What feeling do you want her to have when she puts on your clothes?

The Ramy Brook woman is active, fashionable, and a true multitasker. She's constantly on the move — whether it's running from meetings to school pick-up or heading out for dinner — and she does it all with style. She enjoys life, and the way she dresses expresses that. Her wardrobe is a reflection of her energy, confidence, and joy. When she puts on Ramy Brook, I want her to feel powerful, beautiful, and ready for whatever the day brings. Our pieces are designed to move with her and make her feel like the best version of herself — from morning to night.

Your brand is known for feminine silhouettes and dayto-night versatility. How do you approach designing with that in mind?

I design based on how I live my life and how I see the incredible women around me living theirs — busy, dynamic, and always on the move. I'm constantly thinking about what works in real life: pieces that are stylish yet practical, polished but comfortable, and can seamlessly transition from day to night.

So, I design with versatility in mind: a dress that works for the office but can also be worn with heels for cocktails, or a top that elevates denim by

Print more a flue fluid.

day and pairs with leather at night.

How does the Hamptons influence your designs?

The Hamptons are full of fashionable people of all ages, and they're not just from New York — they come from all over. It's always interesting to see what people are wearing,

whether they're at dinner, walking through town, or lounging on the beach. You really get to observe full day-to-night dressing in action while you're out there. That lifestyle definitely influences how I design. I think about pieces that are versatile, easy to wear.

How do you like to enjoy your time in the Hamptons?

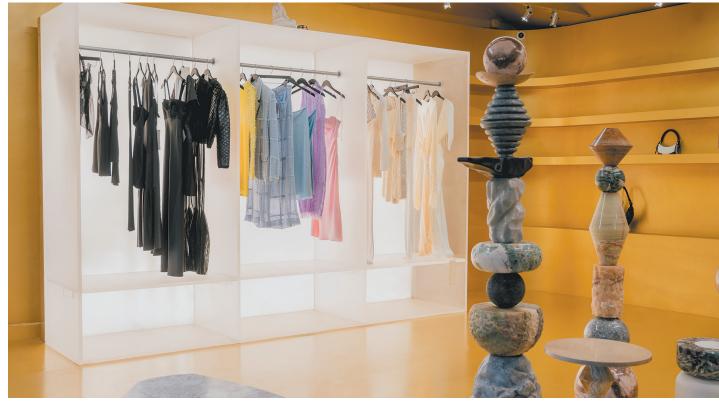
I love spending time at our house — it's my happy place. I've recently started playing golf, which has been a fun new challenge, but some of my favorite moments are: beach days with friends, relaxing in the backyard, and enjoying a great meal at home. My husband loves to cook, so we do a lot of dinners at the house. I especially love the beach later in the day — around 3 PM!

The World Of ODEUM

East Hampton's New Multi-Layered Retail Experience

By Jessica Mackin-Cipro





DEUM has opened at 9
Railroad Avenue, offering a
multi-layered retail experience
in East Hampton. Designed
as a showcase of global design, the store
encourages visitors to explore the unique and
atmospherically rich spaces.

Designed by United Nomads, the creative team behind Scorpios Bazaars in Mykonos and Bodrum, ODEUM combines modern luxury with artisanal craftsmanship. Offering over 70 brands, the store spans women's and men's ready-to-wear, accessories, jewelry, beauty, collectible objects, furniture, and art.

We spoke with founder Artem del Castillo to

Tell us about the store's concept for refined retail theatre, and how each room in the store brings this concept to life.

ODEUM was never meant to be just a store. It's a form of theatre, where every detail, from the scent in the air to the way a dress catches the light, is choreographed. We thought of it spatially, like a gallery or stage set, where each area shifts mood and tempo. One moment, you're surrounded by silk gowns and sculp-

tural ceramics, the next, you're in a hushed cocoon of artisanal textures and handwoven garments. Nothing is static. The space guides you through a story.

What inspired you to bring the Scorpios Bazaar ethos from Mykonos and Bodrum to East Hampton?

The Bazaar has always been about ritual, rhythm, and beauty in motion. We wanted to take that same energy, rooted in craftsmanship and community, and reframe it for the Hamptons. There's a kind of mirrored intensity between the Mediterranean and Montauk: the light, the rhythm of summer, the creative crowd. East Hampton gave us the opportunity to create a sanctuary that feels both intimate and international, grounded in design but open to experience.

How do you select the designers, such as Taller Marmo, Maticevski, and Caravana?

Intuition first. Then construction. Then story. We look for designers who build emotion into their garments — people who understand cut, materiality, and atmosphere. Taller Marmo's silk capes feel cinematic. Maticevski

works like an architect. Caravana brings in the raw, sensual energy of ritual dressing. Everything we bring in has to live well in the space. It's a dialogue.

What balance do you aim for between established and emerging designers in your selection?

The tension between the known and the next is what keeps it interesting. Established designers give us structure — pieces that are confident and commanding. But it's the emerging voices that keep the space alive. We look for makers and brands that haven't been overexposed, that still have something to say. The goal is to create an edit that feels unexpected but precise.

Is the store involved in any East End community initiatives?

Yes, and that's important to us. We've partnered with local artisans, floral studios, and ceramicists to activate the space beyond fashion. We will host intimate gatherings: talks, readings, live design sessions. It's about creating a two-way street between the global brands we carry and the local energy that surrounds us. ODEUM is a platform — for beauty, but also for dialogue.





Vivrelle

Blake Geffen: Redefining Luxury With Accessibility

By Jessica Mackin-Cipro

n the ever-evolving world of luxury fashion, Vivrelle is redefining how we experience and access designer accessories. By blending exclusivity with accessibility, Vivrelle offers members a unique way to curate their personal style by renting unique pieces. We spoke to owner Blake Geffen to learn more.

Vivrelle has carved out a unique space between luxury

and accessibility. When you launched, how did you envision changing the way people interact with designer fashion?

From the very beginning, our vision was to make luxury feel more personal and fun. The value of Vivrelle is the flexibility it brings to your closet, adapting with you and your style in real time. Whether it's a bold statement

bag for a weekend away or a timeless classic for everyday wear, Vivrelle allows members to experience pieces on their own terms. The shift from ownership to access changes the relationship people have with fashion. It becomes less about "can I justify buying this?" and more about "how do I want to dress, style, and express myself today?"

Vivrelle has grown rapidly and built a strong member base what's been the biggest unexpected challenge behind the scenes as you scaled?

One of the biggest unexpected challenges as we scaled was maintaining the same level of personalized service and curated inventory that our earliest members loved, while growing our community at such a rapid pace. Demand ramped up faster than anticipated, which meant constantly evolving our operations, expanding our inventory mix, and ensuring our technology kept pace. We had to balance scaling efficiently with staying true to the experience that made people want a Vivrelle



membership in the first place.

The fashion rental space is competitive. What do you think sets Vivrelle apart?

Vivrelle isn't just about borrowing a bag but also belonging to a community. Our membership model combines access to a shared closet of the most coveted designer accessories with exclusive perks from over 80 luxury perk partners, from five-star hotels to beauty brands. We've built an experience that feels elevated yet welcoming, so whether you're new to designer fashion or a seasoned collector, you feel part of something special. Vivrelle is a true membership club that provides members access, flexibility, and a curated luxury lifestyle... that is what sets us apart.

How have your members influenced the direction or offerings of the brand?

Our members are at the heart of everything we do. They're the reason we continue to expand our inventory and bring new brands

into our closet. Their feedback has inspired us to explore bold statement pieces, vintage treasures, and special collaborations we may not have considered otherwise. Whether they're visiting our showroom, swapping styles each month, or sharing their Vivrelle moments online, their engagement has shaped our collection and our culture. Vivrelle is a direct reflection of the incredible community we have worked so hard to build.

Why did Vivrelle choose Bridgehampton for a seasonal pop-up?

Bridgehampton is in the center of the Hamptons' summer scene, making it a natural fit for Vivrelle. We wanted to be where our members are. For this pop-up, we partnered with FWRD to create a truly elevated experience. Together, we curated a space where members and guests can shop FWRD's ready-to-wear alongside Vivrelle's coveted shared closet, with the option to borrow or buy on the spot. It's an extension of Vivrelle's mission to build an experience that embodies the spirit of discovery and flexibility.



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Unlocking Personalized Health

A Q&A With Kristin Malta, Founder Of The Foundry

By Lisa Frohlich @hamptonsnystyle



few strands of hair for a deeper look within. That's the promise behind The Foundry, a groundbreaking wellness company launched by Kristin Malta. With just a small sample of hair, The Foundry delivers personalized insights into how over 1,200 food sensitivities, environmental triggers, and toxins may be impacting your health, empowering individuals to make better-informed decisions for their bodies and their lives.

As a fellow female entrepreneur in the Hamptons community, I was immediately drawn to Kristin's story. She turned a personal need into a powerful tool that's now helping thousands take control of their wellness in a whole new way.

I recently tried the test myself and was amazed by the results. I cut a small tuft from the back of my very short hair, mailed it to the lab using the simple kit, and within days received a detailed report. It turns out I'm highly sensitive to all forms of dairy, something that explains the stomach issues I've experienced for years. The report also revealed sensitivities to soy and shellfish, and reaffirmed my long-standing seasonal allergies. The process was straightforward, the insights were clear, and the impact has been immediate.

I sat down with Kristin to dive deeper into the science behind The Foundry, what inspired her to launch it, and how her work is resonating far beyond the lab. Right here in our local wellness-driven community.

What inspired you to start The Foundry?

The inspiration for starting The Foundry came from my own journey as a mother searching for answers to my family's health struggles, especially my oldest child. I was frustrated by the lack of clarity in traditional testing and overwhelmed by conflicting wellness advice. I wanted a more holistic, personalized approach that looked beyond

symptoms and truly addressed the root cause. The Foundry was born to fill that gap, offering clarity, empowerment, and real results through food sensitivity testing and integrative support. It's the wellness tool I wish I had years ago.

Please explain bioresonance technology and how The Foundry testing actually works.

Bioresonance technology works by measuring the energetic frequencies emitted by the body and comparing them to the frequencies of specific foods, environmental substances, and biomarkers. Every substance has its own unique energetic signature, and when there's a mismatch or imbalance, it can indicate a sensitivity or stressor. At The Foundry, we use a small hair sample to scan over 1,200 biomarkers, completely non-invasive and pain-free. The results help uncover hidden food sensitivities, vitamin and mineral deficiencies, hormonal imbalances, gut health analysis, and more, giving you a clear, personalized roadmap to feel your best.

What makes bioresonance food sensitivity testing different than a blood test?

Unlike blood tests that measure antibodies like IgG or IgE (which only detect immune-related responses), bioresonance identifies energetic imbalances that may not show up in bloodwork, making it especially useful for uncovering chronic, low-grade sensitivities that contribute to inflammation, fatigue, or gut issues. It's non-invasive, requiring only a small hair sample instead of a blood draw. Bioresonance also scans a much broader range of items, including over 1,200 foods, environmental triggers, and internal imbalances, all in one comprehensive analysis. It's a more holistic view of how your body is responding, beyond just immune activity.

Can you explain a



transformative result that a customer has had with The Foundry?

One customer came to The Foundry struggling with relentless bloating, fatigue, and stubborn weight gain, despite eating "clean" and working out consistently. After taking our test, she discovered sensitivities to several foods she was eating daily, along with underlying imbalances in gut health and hormones. Within weeks of removing her trigger foods and following her personalized plan, the bloating disappeared, her energy returned, and she finally began seeing results from her workouts. Most importantly, she felt like herself again — clear, strong, and empowered.

Who is The Foundry best suited for?

The Foundry is best suited for anyone feeling stuck, inflamed, or disconnected from their body, especially those who've tried everything but still don't feel their best. It's ideal for people struggling with bloating, fatigue, skin issues, mood shifts, or stubborn weight that won't budge. It's also a powerful tool for parents navigating their children's health, athletes looking to optimize performance, and anyone craving clarity in their wellness journey. If you're ready to understand what your body is really trying to tell you, The Foundry was made for you.

What's the bigger mission for The Foundry and what's next?

The bigger mission behind The Foundry is to revolutionize the way we approach wellness, making personalized, root-cause healing accessible, empowering, and intuitive. We're here to help people break free from the trial-and-error cycle and truly understand what their body needs to thrive. What's next? Expanding into more homes and retail spaces, launching a digital platform for easy access to results and resources, and growing our new signature Nourish, Restore, and Radiate eight-week program.





Rosanna Scotto & Family

By Jessica Mackin-Cipro

outhampton resident Rosanna Scotto balances a career in media with her family-run restaurant, Fresco by Scotto, which has been a staple in Midtown since 1993. We spoke to Rosanna to learn more about her family endeavor.

Fresco by Scotto is a true family affair. What inspired your family to open a restaurant together?

We've always done everything as a family — loud conversations, Sunday dinners, even arguments! So opening a restaurant together

felt like a natural extension of who we are. In 1993, we saw an opportunity to bring that Italian warmth and hospitality to Midtown Manhattan. We wanted to create a place where people felt like part of the family the moment they walked in — whether they were power-lunching or out celebrating.

What role did food play in your home growing up and how did that shape the restaurant's vision?

Food was everything in our home. My mother's kitchen was the heart of the house. It wasn't just about eating — it was about

gathering, sharing stories, showing love. That spirit shaped every part of Fresco by Scotto. We wanted the menu to reflect the comfort of those home-cooked meals, elevated with the elegance and energy of New York. The recipes may be more refined, but the soul is straight from our kitchen table in Brooklyn.

You have a full career in media how do you juggle that with being such a visible part of the restaurant?

It's definitely a balancing act — but I thrive in high heels and high energy. I'm up at the crack of dawn for Good Day New York, then I'll often head over to Fox News, and of course, you'll find me finishing my nights at Fresco — when I'm not emceeing other events for causes dear to my heart! The truth is, I love it. Being present at the restaurant keeps me grounded — it reminds me of what really matters: family, good food, good people, and a lot of heart.

How would you describe the vibe and experience you want guests to have at Fresco by Scotto?

Fresco is classic New York with a big Italian soul. It's elegant but never stuffy — a place where celebrities, CEOs, and cousins from Brooklyn all feel at home. We want guests to walk in and feel that buzz — the music's right, the drinks are flowing, the food is irresistible. And if we're doing our job right, you're laughing, you're lingering, and you're already planning your next visit before dessert even hits the table. On top of it all, nothing is better than having my two children, Jenna and LJ, with me — always inventing new dishes and creating the most fun nights.

What dish do you recommend to first-time guests and what's your personal go-to dish from the menu?

For first-timers, I always say start with Mama Scotto's Meatball— her balls are juicy, tender, outright addictive, and have been on the menu since day one. Then go for Larry's Lemon Pasta — it's creamy, bright, and has a cult following for a reason. Personally, I can't resist our Chicken Milanese — it's crisp, comforting, and pairs perfectly with a glass of rosé and a little gossip at the bar.



Kiss & Tell

By Heather Buchanan

The Healing List

fter what many have called the craziest Hamptons summer yet, there is a desire to escape to a peaceful place away from the maddening crowds. Or at least the crowds of the living. Lily Dale is my annual retreat, where the biggest chatterboxes are the dead.

This small spiritualist enclave in upstate New York, which dates to the 1800s, has an en"trance" gate and consists of a few blocks of old Victorian homes set on a beautiful lake and forest. People walk, slowly, and purposefully, and some with an unsteady gate. There are a few friendly dogs, some stray cats, and a single food shop called "Sacred Grounds" where you can trade your view on spirits for a free coffee. There are few cars, but I did pass by one with a "Heaven1" license plate. Its rear bumper was busted, just another example

that even with watchful angels, you still can't escape bad drivers.

I was on my own and met two lovely women who were also attending the Paranormal workshop. Each took care of a special needs child, provided for elderly parents, and held full-time jobs. Instead of being weighed down or resentful, they had the most amazing positive and generous spirit, and a wickedly good sense of humor. They shared pictures of a purple knitted penis, which accompanied them everywhere they traveled, including in church. These were my kind of ladies.

One man in the Paranormal presentation worked with objects that were thought to be possessed. There was one particular doll with energy so evil that, after his car broke down with it in the trunk, he decided to tie a rock around it and throw it off a nearby bridge. It was then that the police showed up (luckily, he sometimes helped in their investigations)

to tell him to knock it off because someone thought he was throwing a baby off a bridge.

Many do come looking to connect with lost loved ones. At the "stump" sessions, literally a gathering in the forest where mediums would channel messages from the other side, I hung in the back. I was taking a break from the living and the dead. But when a gentleman said there was a small dog that used to love when its owner sang, "You are my sunshine," the hairs went up on the back of my neck. I used to sing this to my dog Coco, who was mostly annoyed my tears were dampening her doggie blowout.

At the Sunday spiritual service, there were two incredible young men playing violin, a woman with a turtle, a greyhound rescue organization, and no preaching. Count me in. The woman in front of me looked concerned and explained that she didn't know it was pet healing day, with a number of dogs there for

the occasion. She was deathly afraid of dogs. I assured her I was good with dogs and turtles and had her back for protection.

On the night of the "ghost" hunt at the hotel where I was staying, I thought it wouldn't hurt to have some protection for myself. The woman at the crystal shop suggested putting black obsidian in my bra. I bought extra for my two new friends, doing a handoff with a whisper, "Put this in your bra next to the penis."

My favorite part of the weekend was the healing ceremonies. Just being able to sit in a safe space with people who are dedicated to others' well-being was a balm. They are also happy to add anyone to a healing list (including pets) to send virtual positive energy. I decided to adopt this idea (if not a greyhound) and have now started my own healing list, a small step back here in the living crowds of the Hamptons to send out that positive energy.

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Editor's Note

elcome to the pages of our September issue! As summer reaches its close, we hope you enjoy one of the best months on the East End and savor all that our region has to offer.

We are thrilled to bring you the features that line the pages of this issue. On our cover, we have Padma Lakshmi.

We hope you enjoy the read, your Labor Day Weekend and beyond, and all of your time spent on the East End.

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



Escape To Jamesport

A Perfect North Fork Day Trip To End Your Summer

By Kelly Alvarez



s Labor Day peeks around the corner and the final notes of summer begin to fade into the golden rhythm of fall, I always find myself drawn back to one particular

North Fork gem: Jamesport. Tucked along the western stretch of the North Fork, this charming hamlet is just a two-hour drive from the city, but it feels worlds away. It's where I go when I want to savor the last of



summer and lean gently into the coziness of

Whether you're seeking a peaceful day trip or planning one last long weekend before sweater season begins, Jamesport offers a little something for everyone, from sunrise breakfasts to twilight vineyard vibes. Here's how I'd spend a perfect day in this dreamy town.

Start Your Morning Right At Main Road Biscuit

Nothing sets the tone for a North Fork day quite like a hearty, farm-to-table breakfast, and Main Road Biscuit hits all the right notes. Housed in a cozy country cottage, this spot serves up golden biscuits, rich eggs benny,

and free-range egg dishes that will make your morning unforgettable. The coffee? Strong. The vibe? Peak farmhouse chic.

$Treasure\ Hunt\ At\ LUMBER\ +$ salt

Next stop: LUMBER + salt, an eclectic antique store where every corner hides a story. Whether you're hunting for a vintage record, rustic furniture, or just looking to sip an espresso in style, this space doubles as a cozy café. It's part artist loft, part time machine. Come for the curiosities, stay for the coffee.

Indulge Your Sweet Tooth At The Treatery

Midday snack? Say no more. The Treatery is a cookie lover's dream come true. These gooey, fresh-baked confections are the stuff of legend. Each bite is a love letter to dessert. Try the brown butter chocolate chip, you'll thank me later.

Sip in Style At Main And Mill Vineyard

No trip to Jamesport is complete without a vineyard stop, and Main and Mill offers a modern, curated tasting experience with a laid-back atmosphere. Sit outside, glass in hand, and toast to the season with their crisp rosé or elegant reds, grown and bottled right here in the heart of the North Fork.

Apple Picking At Harbes Orchard

As August fades into September, apple season kicks off, and Harbes Orchard is the ultimate spot to celebrate the shift. With rows of heirloom apple trees, scenic views, and just the right amount of fall nostalgia, it's ideal for couples, families, or anyone chasing that quintessential fall experience.

Stay & Savor At The Watershed Kitchen And Inn

Want to turn your day trip into a weekend getaway? Book a room at the Watershed Kitchen and Inn, a stone's throw from the beach and home to one of Jamesport's best-kept secrets: Water Shed Kitchen. The locals love this spot and with good reason. Think: live music, locally sourced fare, and cocktails that taste like summer in a glass. It's the kind of place where the food is unforgettable and the sunsets linger a little longer.

Jamesport may be quiet, but don't mistake that for sleepy. This town is bursting with life, flavor, and seasonal magic. Whether you're winding down summer or jump-starting your fall, it's the perfect North Fork destination to hit reset and reconnect. So pack a tote, queue up your road trip playlist, and make your way east — Jamesport is calling.

Lowell Liebermann

A New Work And A Season Of Reflection

By Ty Wenzel

his summer, acclaimed American composer Lowell Liebermann returned to the East End with the world premiere of "Chamber Concerto No. 3" at the Bridgehampton Chamber Music Festival. Known for his emotionally powerful works and skillful orchestration, Liebermann presents a new piece written for the unique combination of flute, clarinet, violin, cello, and piano, often called the "Pierrot ensemble," which refers to Schoenberg's famous Pierrot Lunaire.

In conversation, Liebermann reveals the inspiration behind this complex new composition.

This summer, two of your works had their world premiere performances at the Bridgehampton Chamber Music Festival, including a piece you composed for flute, clarinet, violin, cello, and piano. Can you share some insights into this new composition and what inspired you to write for this particular ensemble?

The new piece is titled "Chamber Concerto No.3" and is scored for a combination of instruments that is commonly referred to as the "Pierrot ensemble," because it was famously first used by Schoenberg in his composition "Pierrot Lunaire." Marya Martin and I went back and forth for a while about the instrumentation before we settled on this one. It's actually a somewhat tricky combination

to write for, because the group of instruments seems to resist amalgamation, and the piece only really started falling into shape when I started thinking about it in terms of a Baroque "Concerto Grosso" (like Bach's "Brandenburg Concertos") with the piano and the rest of the instruments often serving as independent entities that would interact in different ways, rather than trying to create a homogenous texture out of the group. I hope that listeners find something of beauty in the piece, but I think the composition of the piece was also affected by my own emotional state during these unsettling times.

You have a broad discography and have been commissioned by top orchestras and festivals around the world. How do you manage the demands of commissions while staying true to your creative process?

Meeting the demands is the challenging part, simply because of time. Staying true to my creative process is something I don't really have to think about, because I only know one way to write, and that is what I do!

Your works often mix emotional depth with impressive orchestration. How do you find the right balance between expressive melody and technical complexity in your compositions?

I think this is actually the crucial thing in composition, and this is something I talk to



my students about constantly. For me, like all the arts, is a form of communication and it is the job of the artist to communicate his ideas, no matter how complex, as clearly as possible. In the case of my own music, I feel that what I am communicating is emotion: abstract emotion, but emotion nonetheless. And I usually answer, if someone asks what my music "means," that if I could put it into words, I wouldn't have to write the music in the first place.

The idea of "neoromanticism" is often linked to your music. How do you see your place in the development of contemporary

classical music, and do you consider yourself part of a larger movement?

I think when people use the term "neoromantic," many of them mean "tonal," and what I think they actually mean is "melodic." I think of my music as being more "neoclassical" than neo-romantic. My music has always been melodically based, whether I am using tonality or not, and my music has always used a variety of harmonic techniques: tonality, atonality, modality, octatonic scales, etc.) But there is a great deal of contemporary music written today, whether tonal or not, that eschews melody.

Your recent solo album "Personal Demons" received critical acclaim. How did this project come together, and how did you choose the pieces that best represented your musical journey?

That was a product of the pandemic years. When the lockdown happened, all of my commissions were either cancelled or delayed indefinitely. So I had, for the first time in decades, a blank slate ahead of me. So, I decided to do something which I had always wanted to do and never had the time for: namely, record an album of solo piano music that had deep personal meaning for me. The project turned into a 2-CD set of works by Liszt, Busoni, me, and others. It ended up being released on the Steinway label, and since then, I recorded two more solo piano albums.

What advice would you give to young composers today, especially those interested in writing for both orchestral and solo instruments, as well as exploring non-traditional genres?

Be true to yourself. Try to block out the static of people trying to tell you what kind of music you should be writing. Write the music you want to write. This doesn't mean you shouldn't be open to input, intelligent criticism, new ideas, etc. But you need to have a strong belief in the value of what you want to do or say as an artist.

Looking forward, what upcoming projects are you most excited about, and how do you see your music evolving in the next few years?

I'm working right now on a piece for Ancient Greek Lyre, Violin and Orchestra for the Thessaloniki State Symphony Orchestra in Greece; the premiere will be in Estonia in September and will include the renowned violinist Daniel Hope. After that, a piece for Voice and Orchestra for the Rochester Symphony, another Piano Sonata, etc. I look forward to each project as it comes, and each project I'm working on usually obliterates the memory of all the projects before it. But I never attempt to predict where I'll be in the future or what my music will be like. I think that is wasted time!

James Lane Fest

Saturday, November 1 to Sunday, November 2

A weekend with James Lane Post In Southampton Village

COOKBOOK AUTHORS BRUNCH & SIGNING | Saturday, November 1, 12:30pm | Southampton Inn



Lidia Bastianich













Enjoy a three-course brunch & cookbook signing at Southampton Inn with chefs Lidia Bastianich, Dennis Prescott, Palak Patel, and Joni Brosnan, hosted by James Lane Post Editor At Large Bridget LeRoy. Books will be available for purchase at the event. Tickets: \$125

SIGNATURE WAVE WELLNESS CLASS & TALK | Sunday, November 2, 11am | Wave Social Wellness







Amanda Duckstein



Andrea Fornarola



Vanessa Steil

Take a signature Wave Wellness class led by Lisa Zaloga followed by a wellness discussion with founders Stephanie Esposito & Lisa Zaloga of WAVE Wellness, Amanda Duckstein of Shadowbox Pilates, and Andrea Fornarola of Elements Fitness Studio, moderated by Vanessa Steil. Tickets: \$50

PALETTE TO PALATE ARTIST DINNER | Sunday, November 2, 5pm | Southampton Inn







The Palette to Palate artist dinner, curated by Kara Hoblin of North Fork Art Collective, is an inventive and educational six-course pairing dinner featuring farm-to-table dishes inspired by the artworks of six local artists in one-to-one matchups. Tickets: \$200

TICKETS: JAMESLANEPOST.COM

Guests are invited to book rooms at the Southampton Inn for Saturday, November 1, and/or Sunday, November 2, at the discounted rate of \$190+ tax per night, by calling 631-283-6500 ext. 1 and mentioning the JLP Festival.

