

# James Lane

— POST —

Fall 2025

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LIDIA BASTIANICH

*Photo by Armando Raffaele*



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Photo by Tavola Productions

# Lidia Bastianich

## Brings The Art Of Pasta To Southampton Inn For James Lane Fest

By Jessica Mackin-Cipro

“It’s my kind of pasta Bible, if you will. Lidia’s Pasta Bible,” said Lidia Bastianich, who will release her new book, “Lidia’s The Art of Pasta,” on October 14. She will be signing books on November 1 at the Southampton Inn as part of James Lane Fest’s Cookbook Authors Brunch. “I want [readers] to take this book and make it their own,” she said.

She will join other celebrity chefs, including Dennis Prescott, Palak Patel, and Joni Brosnan, at the event hosted by James Lane Post and Bridget LeRoy, Editor-at-Large. Guests can enjoy a three-course brunch with the authors, followed by a book signing.

Lidia Bastianich is a television host, celebrated chef, best-selling cookbook author, successful restaurateur, a founder of Eataly, and the owner of a flourishing food and entertainment business. Becco, her famed Restaurant Row establishment, is a New York City institution. Among her many awards and honors are seven James Beard Awards and two Emmy Awards for Outstanding Culinary Host.

She has written dozens of cookbooks, and within them, there are many pasta recipes. However, she realized that most of the questions she received from readers were focused on pasta. “Pasta is loved by everybody,” she said. “It makes nutritional sense, it makes economical sense. I go through the old traditional dishes, the story of it, and then I give them the recipe, like Cacio e Pepe, which is in vogue now.”

“I go from pasta with tomato sauce to pasta with seafood, pasta with vegetables, dried pasta, fresh homemade pasta, scuffed pasta, baked pasta,” she continued. Another example in the book is the story of amatriciana, a classic Italian dish. “I give a traditional recipe, but also, I make my own little addendums to the recipe.”

When asked if there is a story or recipe in the book that feels most personal to her, she an-

swered, “I include my story with food and pasta, and the pastas that I made with my grandma.”

Lidia was born in Pula on the Istrian peninsula, which had been annexed from Italy after World War I. When Bastianich was a child, her family was forced to flee the communist regime. They escaped to Trieste and spent two years in a refugee camp before relocating to New York. She learned to cook as a young girl by watching her grandmother, who prepared a lot of fresh pasta.

“My recollection as a child is of making gnocchi, making garganelli or fusilli, making tagliatelle, all of these fresh pastas. I go through how you can use different wheat, different flour — you can use barley flour, you can use chestnut flours — you can put vegetables within the dough, like a puree of spinach, and so on.”

She shares a part of her story that she’s continued to pass down to her grandkids: making gnocchi.

“Potato and flour and a few eggs, all the things that my grandmother had in her garden, in her chicken coop, and making them on Sunday was usually the family meal. I remember rolling them and shaping them.”

When readers are cooking from the book, what emotions or experiences does Lidia hope they will feel?

“I really want them to gain confidence in making pasta, especially making fresh pasta,” she said. “Oh, fresh pasta. It is so simple. Yes, I used to knead it with my grandmother, but they didn’t have a food processor. But now you put flour, eggs, and a little bit of water in a processor, and it will give you a great dough. You let it rest, and then you just roll it. And they have the rolling machines. It is so simple and so rewarding.”

“Making pasta with everybody around the table, I want them to feel that they can do

it, that it is not complicated... You make spaghetti, garlic, and oil, you throw in some clams, you’ve got a wonderful meal in no more than half an hour,” she continued.

What excites Lidia most about teaching people to cook through her books is the connections people build through food and how it can nurture loved ones.

“Food for me has been a connection, a way of showing that I care, that I love giving, nurturing people. I learned it from my grandmother, and I saw how she, in the aftermath of the war, really cared and nurtured. How much food really meant to all of us sitting at the table and having a good meal that grandma prepared. Preparing food for somebody, for

me, is really a connection of nurturing, of love, of humanity,” she said.

“There’s no better place than the table with some food for people to gather and to really connect. You know, I always say that we should have food diplomacy... Sit down together, eat, and talk.”

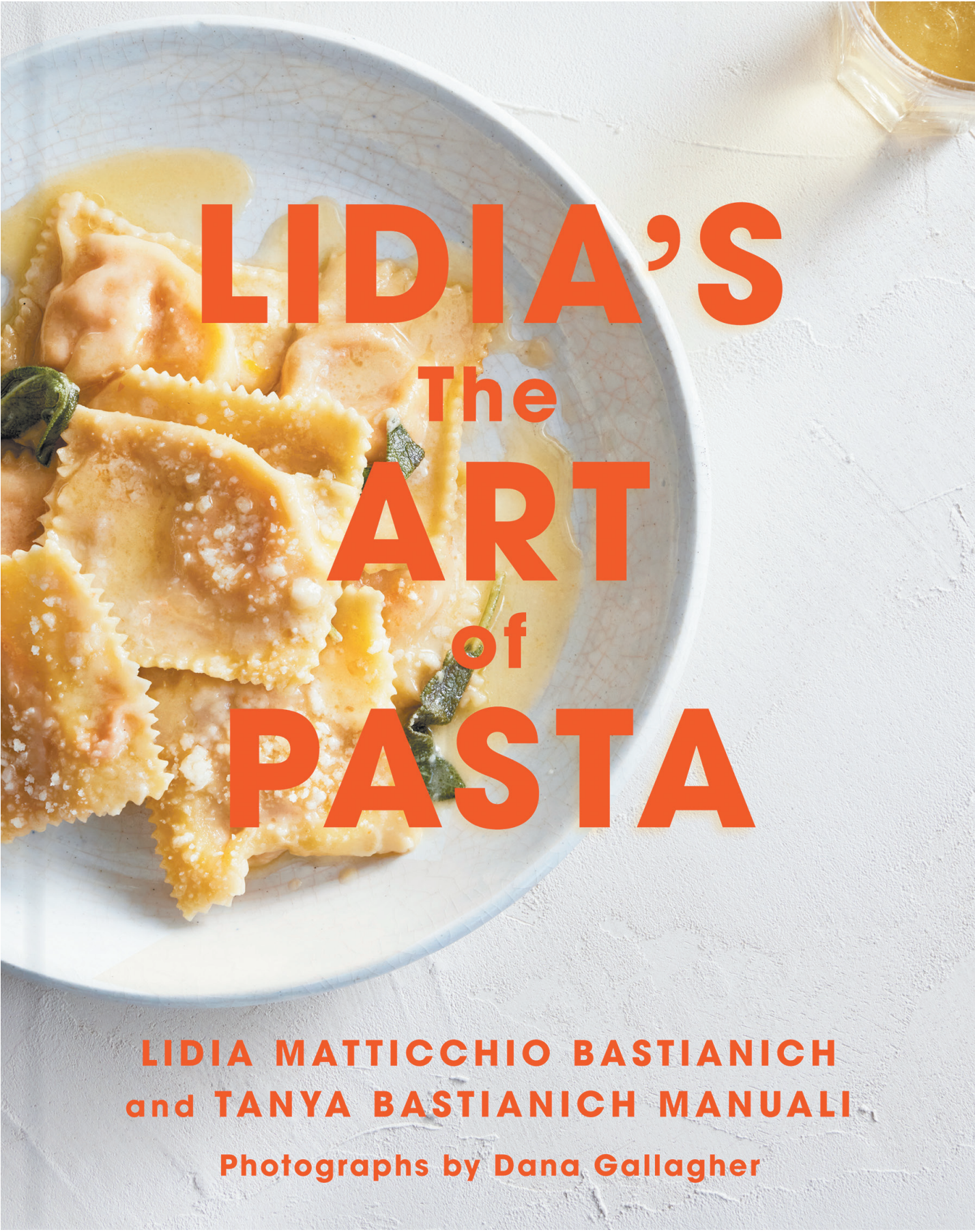
When asked if there was one meal from the book she could cook for her family tonight, she said it would always depend on the seasonal ingredients and what she was growing in her garden.

“I’m very much seasonal,” she explained. “I have a garden, and my tomatoes are so beautiful. There’s nothing better than a marinara

sauce from garden-ripe tomatoes... The eggplants are also there, so maybe I’d make a nice pasta alla Norma, which is actually eggplant, tomatoes, and some basil. It’s all in my garden.”

Lidia is no stranger to the East End. She lives on the North Shore and has attended chef events in the past. She looks forward to meeting guests in Southampton on November 1. “I’m a Long Islander. I’ve lived most of my life in the city, so I enjoy connecting with my Long Island neighbors in different ways,” she said.

Tickets are available at [jameslanepost.com](http://jameslanepost.com).





# Arthur Elgort: Models & Muses

## Documentary By Warren Elgort Premieres At Hamptons Film Festival

By Jessica Mackin-Cipro



Warren & Linda Evangelista.

Warren Elgort turns the camera on his father, the renowned fashion photographer Arthur Elgort, in the visually rich documentary “Arthur Elgort: Models & Muses.” It tells the story of Arthur’s candid, movement-inspired “snapshot” style, which transformed the pages of Vogue and reshaped modern fashion photography in the ’80s and ’90s.

Through rare archival footage, famous photos, and poignant interviews with the likes of Anna Wintour, André Leon Talley, Christy Turlington, Cindy Crawford, and Linda Evangelista, the film showcases the brilliance of Arthur’s work. As Warren explores the story of the man behind the camera, the film acts as both a tribute to his creative legacy and a portrait of a father seen through his son’s eyes.

The film will have its world premiere at the Hamptons International Film Festival, with screenings on October 10 and 11. A Q&A with Arthur Elgort, director Warren Elgort, and producer Emma Elgort will follow both screenings.

**Warren, what was your initial inspiration for making “Arthur Elgort: Models & Muses”? Was there a particular memory or moment when you realized this documentary needed to be made?**

**Warren:** My father is the greatest character I know, and I wanted to learn more about him. I was studying film in 2021 when he was diagnosed with lymphoma, so his deteriorating health was a time lock for completing the film. Making the documentary also became an excuse for me to spend more time with dad.

**Arthur, when you first saw the film, what was your first reaction?**

**Arthur:** I thought it was real. It shows all the models I love — famous and not famous. The

film even shows me having difficulty speaking (a result of my stroke). So it felt real.

**What does it feel like to see your former collaborators (models, editors, etc.) reflect on their experiences of being part of your world?**

**Arthur:** I like them all. Polly Mellen, Grace Coddington, Anna Wintour, André Leon Talley, Sarajane Hoare. Everyone was nice to me. I chose the right thing to do. And the models too. No complaints.

**Warren, how did you decide on the structure of the film — the mix of archival footage, present-day interviews, and your father’s voice?**

**Warren:** The photographs were our north stars. His collaborators told stories about the making of their favorite Arthur Elgort photographs. We layered archival footage to support these stories, including audio tapes initially recorded for his book, “Model’s Manual.” I leaned on our editor, Anne Goursaud A.C.E., and her sophisticated palette in choosing stories which move from one to the next organically. Since the documentary is about my dad, I had unlimited access. Throughout the editorial process, I would rush home to shoot whatever we felt was missing. Then, when we were near the finish line, we returned to our north stars by adding even more personal prints and magazine tearsheets. My dad doesn’t speak as well as he once did, and he is constantly changing the subject, so editing coherent stories proved challenging. His many collaborators and family fill gaps, resulting in a storytelling mixture that feels alive and fresh.

**Did you discover anything surprising about Arthur’s creative process while making this film?**

**Warren:** He loves jazz and brings improvisation to his photography. His contact sheets and archival footage offer never-before-seen

insight into his creative process. Nothing is overly premeditated. One idea leads to the next and so on until his team arrives at something unique and special. He encourages models to be themselves. Always moving. Always spontaneous. His process is full of freshness and joy of being alive. His style often leads to a lot of misses, but all it takes is one great captured moment. And he has that unique ability to put people at ease so they buy in, trust, and let loose.

**What was a moment during filming where you both learned something new about each other?**

**Arthur:** Warren is persistent, which is good. Now I hope he does a western next and not a documentary about a tennis player, but that’s my opinion. Warren could say he wants to be a documentary filmmaker all his life and he’ll starve to death.

**Warren:** I planned a very tidy ending, expecting my dad to tell me that he is most proud of his children. But that just isn’t the case. There’s no doubt he loves his family very much, but there’s a reason he is one of the greatest photographers ever — he loves it with all his heart.

**Arthur, were there any photographs or moments you didn’t think much about at the time, but seeing them now in the film gave you a new appreciation of their significance?**

**Arthur:** No, not that I could remember. I feel the same way I did 50 years ago when I got the chance to work for Mademoiselle Magazine. That was amazing. I like a lot of the pictures. I could do another book. So many good photographs of less famous models too, like — Susan Hess, Bonnie Berman, and Jeny Howorth — they were a big part of me. I wish they would sell more. They weren’t Linda or Christy, but they were just as important.

**How do you perceive the**

**relationship between the photographer and the subject?**

**Arthur:** I must say everybody was very good to me. Even Naomi, especially when Azzedine Alaïa was around. I never had trouble with anybody. Maybe I talk too much sometimes, but I can’t complain. I can’t say — oh, I want to do it different — I didn’t make a mistake going into photography.

**What do you hope people take away from this documentary about art, beauty, the industry, or the personal relationship between the photographer and subject?**

**Arthur:** Well, I think they’ll learn something. I hope they do. It’s there. Jeny, Susan Hess, the make-up artists, Sonia or Bobbi Brown. I never had trouble with anybody. I was lucky, but also, I chose the right people to collaborate with. I met model Susan Hess because she was working for Valentino. She was an ex-dancer who couldn’t do it anymore, and she was a terrific model. Bonnie Berman was working at the restaurant Mr. Chow. She was the seater. I said, “Why don’t you come up to my studio? Wear what you like and I’ll take your picture.” Bethann Hardison was her agent. Some of my best pictures are of Bonnie Berman.

**Warren, visually, how did you approach the cinematography so that the film felt like a cohesive piece with his photographic style?**

**Warren:** We approached cinematography the way Arthur Elgort photographs — natural light and with our camera constantly rolling from the time we walk in the door. Usually, with my dad’s preferred focal length of 50mm. Our crew was incredibly small, often just me with my camera and a lav mic, which helped create a relaxed vibe. Aside from one shoot at my dad’s studio, we limited crew to three people, including me.



Christy Turlington.



Photos courtesy Models & Muses Warren Elgort

**How do you see your father-son relationship reflected in the film — both artistically and personally?**

**Arthur:** I had a good life because I like my kids — Sophie, Warren, and Ansel — very much. I still get along with them more or less. I think now I’m a pain in the neck sometimes because cancer kind of screwed me up, but it’s still better to be alive than dead.

**Warren:** There’s a lot of joy in the way my father lives and interacts with his children. We are also critical of each other. I think it’s healthy because it’s not very often that a genius also has healthy, productive children. Maybe it’s because he invited us to participate in his photography. I’m blessed. Not only because I’m my father’s son, but also because I’m one of his favorite people to photograph. He’s never not taking photographs, so all of his children were basically trained from birth to be great models. He also brought me along on many of his jobs. The number of masterpieces taken by my father that I happen to be in is astounding. I probably took it for granted because it was just part of my everyday life growing up around him. Now I’m learning to really appreciate all of those experiences. He still gives me envelopes full of photographs of me whenever I see him. Photographs are amazing because when I look at them, I’m transported back to when they were taken. It’s powerful. My father is also a great mentor without directly telling anyone what to do. He leads by example — doing what he loves. It’s contagious, and then he passes me a camera. It’s clear where my love for making images and telling stories comes from.

**Looking forward, do you aim for the film to expand how younger generations see fashion photography?**

**Warren:** I expect folks will learn about my dad’s work, including his role in redefining the look of modern fashion photography. My hope is the audience will also come to love his character and be inspired by the romantic way my father sees the world.

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# Amber Waves

## Education, Sustainability, & The Launch Of ‘Amber Waves FarmCast’

By Jessica Mackin-Cipro



Katie Baldwin and Amanda Merrow. Photo by Gabriela Herman

Amber Waves Farm in Amagansett is dedicated to nourishing families in the local community and inspiring the next generation of farmers through its apprenticeship program. Co-founders Katie Baldwin and Amanda Merrow recently introduced the new “Amber Waves FarmCast” podcast, where they share stories about agriculture, sustainability, and the beautiful ways food and farming can strengthen a community.

We spoke to Merrow to learn more.

### What inspired you to start Amber Waves Farm, and how has your mission evolved since the early days?

We met while doing a farming apprenticeship at Quail Hill Farm back in 2008, where we both fell in love with farming, and by July of that year, we were scheming about how we could keep farming together here in Amagansett. When we started Amber Waves Farm, we envisioned creating something bigger than ourselves, something that would outlive us. Our original plan, the “Amagansett Wheat Project,” was built on our daydream of starting a “pizza farm.” Our name, Amber Waves, is an ode to grain production. We decided early on to be a nonprofit organization because being a mission-driven teaching farm has always been fundamentally important to us.

Starting in 2009, during the financial crisis, we had no money and had to be “scrappy as hell.” The Community Supported Agriculture (CSA) model was crucial, providing us with that initial “seed money” early in the season to launch with just 18 families.

Our mission of teaching people about food and farming is still our driving principle, but now we’re able to do it on a larger scale. Beyond the CSA and school field trips we

started with, we have a rigorous farming apprenticeship program, a children’s outdoor classroom and curriculum, fields open to the public, a year-round market and kitchen, and collaborative working relationships with local food pantries. As we’ve grown, we’ve been able to enhance and expand the way we serve our community.

### Amber Waves is both a working farm and a nonprofit. How do you balance the dual role of producing food and serving the community?

Every dollar generated from our market goes right back into funding our core programs: children’s education, training new farmers, food access (donating thousands of pounds of produce), and public access. This vertical integration — from seed to plate — is essential, allowing everyone to see the full arc of food production on one property.

Training new farmers and teaching children about food is not efficient, and it isn’t cheap. But it is critically important work that we’re honored to do. For our apprenticeship program in particular, incorporating farmer training into our production model enhances our trainees’ learning experience and makes Amber Waves an ideal environment in which to train.

### Tell us about your new “Amber Waves FarmCast” podcast, and how you’re expanding the conversation around agriculture, sustainability, and building community through food and farming.

We were thrilled to launch the inaugural “Amber Waves FarmCast” this season! This new episodic series is designed to expand our educational mission, hosting real conversa-

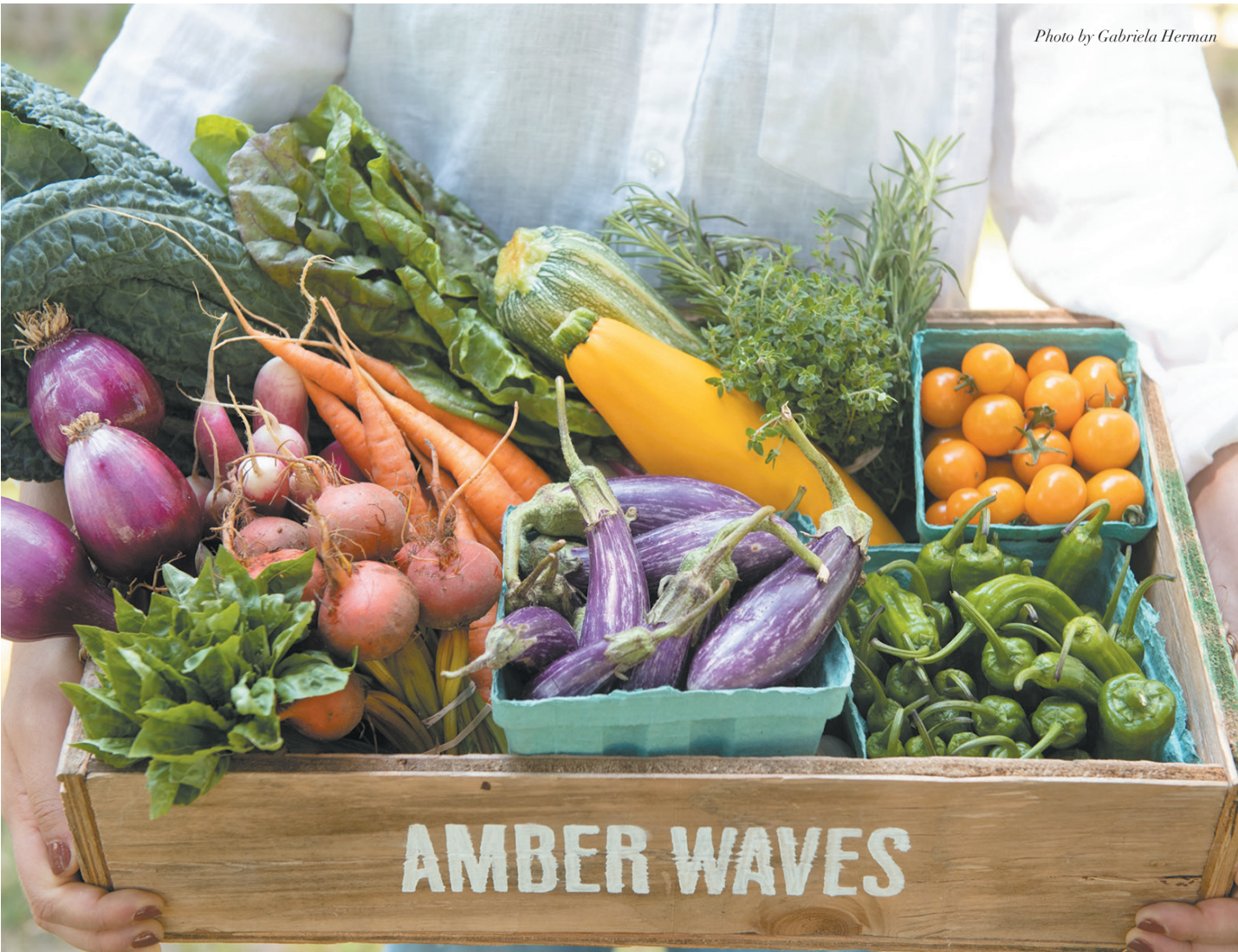


Photo by Gabriela Herman



Photo by Bill Delano

tions about the future of farming and real, daily life on our farm. We’re moving beyond Amagansett to explore topics like sustainability, regional food systems, training new farmers, and food justice and access.

We’ll be inviting exciting guests — chefs, filmmakers, and other growers — to talk about the challenges and opportunities in food today, such as the farmer shortage. This approach strengthens our platform and brings the flavor and the fun of our farm right to all eaters.

### You focus on education at Amber Waves. How do you introduce young people to sustainable farming?

Our educational mission is built on creating stewards of the natural world by turning our farm into a living classroom. We teach thousands of children annually through hands-on experiences that make seasonality a tangible experience.

We highlight subject matter like regenerative farming practices and the power of living soil with age-appropriate, engaging activities and play, like observing and touching the red wiggler worms we use in the outdoor classroom compost.

By planting, harvesting, cooking, and tasting, kids connect directly with their food. We’re seeding the idea that healthy eating is rooted in biological stewardship, so whether children are later inspired to pursue careers in



Photo courtesy Amber Waves

food and agriculture or simply grow up to be more thoughtful eaters, they carry with them

a deeper respect for the land and the food system that sustains us all.



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# Dooz

## Crafted In New York City By Emerging Designer Rachel Borghard

By Lisa Frohlich | @hamptonsnystyle



I met Rachel Borghard during Fashion Week and was immediately struck by her energy and poise. She has a way of putting you at ease, as if we had known each other for years, while radiating the focus of someone deeply committed to her craft. Rachel is the founder of Dooz, a luxury handbag brand that redefines the intersection of art, design, and sustainability. Her sculptural silhouettes take cues from architecture, fine art, and industrial design, creating bags that feel as considered and elevated as Bottega Veneta, perfect for someone who values exceptional quality without the logos. I am especially impressed that all of her production is done in New York City using Italian calfskin leather, suede, and custom hardware. Rachel has clearly thought about every detail, from the size of the bags to who is carrying them, where they are going, and even the exact length of the straps. Each piece is timeless yet bold, the kind of bag that becomes an essential part of your life.

If you're Out East, you can find Dooz at Hank Clothing, 2454 Main Street, Bridgehampton. Owned by Ryland Hilbert, this jewel-box

boutique curates some of the coolest brands. I recently sat down with Dooz founder Rachel Borghard to talk about her vision and the story behind her extraordinary handbags.

### What first made you realize handbags were your focus?

My background in fine arts, fashion, and furniture design reflects a lifelong fascination with craft and making. I've always been drawn to three-dimensional work, and handbags felt like the perfect medium of expression. I realized I could create pieces that are not only beautiful but also part of someone's everyday life. For me, accessories became the perfect intersection of creativity and practicality.

### Why is producing entirely in New York City important to you?

Producing in NYC ensures a high standard of craftsmanship and allows me to work closely with skilled local artisans. New York City is also central to Dooz's identity,



the energy, architecture, and rhythm of the city inspire my designs, so keeping production here feels like a natural extension of the brand.

### If your brand had a mood board, what three words would be on it?

Architectural, colorful, transformative.

### What's the signature detail that makes a bag yours?

Every Dooz bag has a sculptural, transformative quality. Whether it's a strap that adjusts to multiple lengths or a removable liner, the bag is designed to evolve with how it's carried and used. Subtle branding, like our signature "D" hardware or the embossed "D" on each bag, acts as a finishing touch rather than a loud logo. Shapes are also key to our identity: the half-moon silhouette of the Celeste and the barbell motif of the Gigi have become signature forms, giving the bags their distinctive architectural character.

### In a world of fast fashion, how do you create pieces meant to be kept?

Fashion feels so fast-paced right now, but I believe in slowing down and producing intentionally, not chasing every microtrend. I keep the line small and focused, only making what I truly believe in. I focus on timeless silhouettes and versatility, so the bags can grow with the wearer and be cherished for years.

### What sets your bags apart from others on the market?

I think Dooz bags strike a nice balance between art and function. The shapes are sculptural and architectural, but still practical for everyday use, and I love working with color in ways that feel bold yet timeless. It's an accessible luxury that feels a little under the radar, but instantly recognizable to anyone who knows good design.



### What has been the biggest challenge of launching your brand?

I don't have a background in sales or marketing, and I'm naturally more of an introvert, so putting myself out there through pop-ups and brand activations was definitely a challenge at first. Over time, though, I've really gotten comfortable with in-person activations and have even come to love them! I've learned to trust my instincts, and things usually work out.

### What has been the most rewarding moment so far?

The most rewarding moments are seeing customers connect with the bags in a personal way. When someone tells me a piece has become part of their daily routine or fits

seamlessly into their life, it's a reminder that all the hard work really pays off. I also get compliments almost daily when I'm out and about, which is such a fun validation.

### Where do you see your brand in five years?

In five years, I'd love for Dooz to be known as a brand that bridges art, design, and everyday life. I see the line expanding thoughtfully, with new designs and other accessories, while keeping our evergreen styles as the foundation. I hope the brand will be worn by tastemakers, artists, gallerists, and others in the creative world, while remaining niche. At the same time, I want to grow organically through pop-ups, retail partnerships, and maybe even a small seasonal storefront Out East in the Hamptons!





Dennis Prescott.  
Photo by  
Al Douglas



Palak Patel. Photo by  
Ksenia Pedersen



Vanessa Steil



Joni Brosnan. Photo by Car Pelletieri



Lidia Bastianich.  
Photo by Armando  
Rafaele



Joe Cipro.  
Photo by WJ Weiss

# James Lane Fest

James Lane Post and Southampton Inn present the second annual James Lane Fest — an exciting weekend right in the heart of Southampton Village, packed with experiences in culinary, art, wellness, and fashion. James Lane Post has thoughtfully curated a range of programs for guests to enjoy. Whether you want to stay for the whole weekend or just drop in for a single event, there's something special for everyone.

The weekend will kick off on Saturday, November 1, at 12:30 PM, with a Cookbook Authors Brunch & Signing with celebrity chefs Lidia Bastianich, Dennis Prescott, Palak Patel, and Joni Brosnan, hosted by James Lane Post Editor-At-Large Bridget LeRoy.

Lidia Bastianich is a television host, celebrated chef, best-selling cookbook author, successful restaurateur, a founder of Eataly, and the owner of a flourishing food and entertainment business. She will be on hand with her most recent book, “Lidia’s The Art of Pasta.” Among the numerous awards and accolades she has earned are seven James Beard Awards and

two Emmy Awards for Outstanding Culinary Host.

In 2020, Dennis Prescott’s reach literally and figuratively went global with the hit original Netflix series “Restaurants on the Edge,” in which three food and design experts travel to flailing restaurants around the world to transform and place them on the road to success. Chef Dennis Prescott will present his book “Cook With Confidence: Over 100 Inspiring Recipes To Cook & Eat Together.”

“Food Is Love: Plant-Based Indian-Inspired Recipes to Feel Joy and Connection” is a cookbook by Palak Patel, an acclaimed chef and Food Network champion. Chef Patel is a two-time winner of Food Network’s famous shows “Chopped” and “Beat Bobby Flay.”

Joni Brosnan opened Joni’s in Montauk in 2001, and recently released her debut cookbook: “Joni’s, A Love Letter To Summer In Montauk.” This unique cookbook blends elements of a photographic memoir and a culinary souvenir, providing an intimate glimpse into life in Montauk through



Amanda Duckstein. Courtesy  
Shadowbox Studios

Joni’s stories, her family, and her iconic healthy recipes.

James Lane Post’s Editor-At-Large Bridget LeRoy will introduce the chefs during lunch. Following the lunch, guests will have the opportunity to purchase books and have them signed by the authors. Guests will enjoy wines from James Lane Post’s recent wine collaboration with RGNV on the North Fork. During brunch, trunk shows by Mama Ayni Collective and Andeana Hats will also take place.

Sunday, November 2, at 11 AM will include a Signature WAVE Wellness Class led by Lisa Zaloga featuring a wellness discussion with founders Stephanie Esposito and Lisa Zaloga of WAVE Wellness, Amanda Duckstein of Shadowbox Pilates, and Andrea Fornarola of Elements Fitness Studio, moderated by wellness advocate and digital media entrepreneur Vanessa Steil.



Bridget LeRoy



Kara Hoblin. Photo by Jessica Paul

The weekend will conclude with the Palette to Palate artists’ dinner, curated by Kara Hoblin of the North Fork Art Collective, on Sunday, November 2, at 5 PM. An inventive and educational six-course dinner with wine, the meal features farm-to-table dishes inspired by the artworks in one-to-one matchups created by Chef Mike Jeanty of Claude’s at the



Andrea Fornarola



Stephanie Esposito &  
Lisa Zaloga.  
Photo by Rise Media

Southampton Inn and local private chef Joe Cipro, as well as dessert by Ursula XVII of Disset Chocolate. This series allows the chefs to create dishes based on the art — a continuous connection of inspiration and creativity. The show features a mix of original North Fork Art Collective members and new artists. All of the artists call the East End home or have spent a



Mike Jeanty



Ursula XVII

significant amount of time on the Twin Forks.

Guests are also invited to book rooms at the Southampton Inn at the discounted rate of \$190+ tax per night by calling 631-283-6500 ext. 1 and mentioning the JLP Festival block.

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# You’ve Been VALidated

## Valerie Greenberg’s Playbook For Confidence And Connection

By Jessica Mackin-Cipro

The book “You’ve Been VALidated: A Playbook For Confidence And Connection” by on-air lifestyle expert and entertainment correspondent Valerie Greenberg was released on September 16. The book focuses on harnessing confidence and creating meaningful connections, featuring 15 celebrity contributors. We spoke to Valerie to learn more.

**What was the spark that made you sit down and write “You’ve Been VALidated”?**

Over the years, I would reflect and think about from a business perspective, where I excelled and what was unique to me as a television personality that had real value I could

share with the world. After receiving feedback from friends and even people I had just met, relaying to me that how I conducted myself when interacting with them and in social settings made them feel more confident and ease their nerves, the longtime project commenced. It was clear that my ability to connect others was helpful, and I wanted to equip people with the tools to do so.

**What does “validation” mean to you in the context of confidence and connection?**

VALidation means that the only stamp of approval we need is our own! In a world of judgment and outside noise, this phrase grounds you and in a clever, quick-witted way, that

outside praise isn’t necessary.

**Did writing the book teach you something new about yourself or your own journey with confidence?**

Absolutely! First off, I am in awe of all of the celebrity contributors in the book who were so open to sharing and lending their names in support of this project. It made me realize the level of authority and respect I have in my space as a lifestyle expert. My ability to embrace the learning curve that can sometimes be stressful when taking on a new project is also something I am quite proud of. Throughout this entire experience, I’ve shown myself what I am capable of, and now I have concrete evidence, aka the tangible book, that is affecting my readers so positively in a variety of facets of their lives.

**Can you tell us about some of the celebrity contributors in your book?**

My contributors are part of my “Confidence Community.” I want to encourage others around me to build their own inner circle of people who cheer them on, but also challenge them to be the best version of themselves. From James Lane Post cover star Isaac Boots to Hamptonite Cabaret Queen Countess Luann, I’ve met and developed relationships with celebs who carve their own path and motivated me to do so as well. Their wise words on a subject I am so passionate about give this book further depth, creativity, and serve as inspiration to make your dreams come true.

**What advice do you have for someone who feels**



**intimidated walking into a room full of strangers?**

Positive self-talk is so essential. If you have an opportunity to do a little research as to who is in the room prior to entering, that can be an excellent strategy, so you can have a leg up when you walk in. Remind yourself that you are bringing VALU to the conversation, and anyone you interact with is lucky to talk to you as long as you are genuine and lead with your heart!

**How do you hope readers will feel after finishing your book?**

I want this book to be a retreat from racing thoughts and inspire my readers to believe in themselves and acknowledge that there is nothing to prove to others. By following these strategies, my readers can be their own best friend and see that anything is possible while simultaneously honing in on their superpowers and making new connections that they nurture with ease.



## Kiss & Tell

By Heather Buchanan

## The Bridge: Field Of Dreams

A jewel in the crown of the Hamptons social season is The Bridge, presented by Mercedes-Maybach, now in its ninth year. There is always an enviable buzz around the special invitees who get to experience an afternoon of luxury with over 300 of the world’s most coveted autos adorning the greens of The Bridge golf course, with its dramatic Roger Ferris-designed clubhouse and Peconic Bay backdrop. Clearly, Mother Nature is also an event sponsor.

The oasis of fine wine, food, music, and interesting guests always delights (I met my financial advisor there one year over a crisp Chardonnay and a Swedish hot dog). The automotive appeal spans categories, from those just there for a tasting to a true car sommelier. Posed over the rolling fairways were both rare historic models and cutting-edge views of the future. Guests even had the chance to try the Pivotal Felix car plane, which inspired dreams for a way to literally rise above Hamptons traffic.

The Bridge is aptly named, as everyone these days is craving real connection. It’s a bridge between brand enthusiasts who ogle the Ferrari 275 GTB, Mercedes-Benz 300 SL, or a prized 1975 Porsche 911 named “Jolene.” There is also the bridge between the property’s past as the Bridgehampton Race Circuit, dating back to 1957, and the present, with some of the former race cars on display. There are bridges between people, socially and professionally, with a rare air of civility. There is even a car that is literally a bridge between past and present, the 2025 Morgan Plus Four, a replica of the gorgeous 1950 design with modern features.

Still emotionally scarred as a teenager who had to drive a Kelly green Pinto, I am not well-versed in all things on four wheels. I am the girl who walks up to handsome men and asks if they would be kind enough to educate me. One was describing the way all the panels of a certain car were hand-done. I asked if

this was akin to Etsy, and with his baffled expression, changed tack to suggest maybe more like the hand-crafted, individually numbered Hermès saddles (at least I am knowledgeable about the horse part of horsepower). This is usually when the gorgeous wife shows up to rescue him.

And while I am someone who only buys a car once a decade, I was extremely tempted by the super sexy, two-tone 2026 Mercedes-Maybach SL 680 convertible with a special insignia bonnet and a stunning white leather interior (no paddock boots in this car). This is guaranteed to put a smile on your face when you get behind the wheel and pretend it’s actually yours on the test drive. Cue more Instagram envy. With cars, people often pick models they see as a projection of who they want to be. I definitely want to be this car. Although I have to admit that there was a fantastic old Telefunken Porsche on display, showing all of its battle scars and age, which looked like it had lived quite a life. I felt an incredible affinity with her (are cars like boats that it is a she?) I wondered about the literal road this car had traveled and who was behind its wheel.

Reflecting, as the sun was setting, casting a golden glow over the event, it was one of those moments, whether you actually owned one of these amazing cars or just had the chance to pose with one, that you formed a bridge between yourself and gratitude. You had to think, “How lucky am I!”



# James Lane<sup>®</sup> POST

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## Editor’s Note

Welcome to the pages of our Fall issue! As the weather turns colder, we hope you enjoy one of the best times 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 Lidia Bastianich, who will be joining us at the Southampton Inn for our next James Lane Fest. We hope you can join us!

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





# Coming Up

## The Hamptons International Film Festival, Andy Warhol Foundation, & More



"Merrily We Roll Along" closes the Hamptons International Film Festival.

The Hamptons International Film Festival, presented by the Artemis Rising Foundation, host its 33rd yearly event, running through October 13. The festival features a curated lineup of narrative and documentary films, features, and shorts from around the world. The world premiere of Maria Friedman's "Merrily We Roll Along," starring Jonathan Groff, Daniel Radcliffe, and Lindsay Mendez, will close the festival. Director Maria Friedman will be in attendance at the screening on Sunday, October 12, in East Hampton, along with cast members.

New York Women in Film & Television will partner with the Hamptons International Film Festival for its Annual Brunch on Sunday, October 12, at noon and co-present the Filmmakers Calling the Shots short film

showcase on Sunday, October 12, at 4:30 PM.

The Southampton Arts Center presents "Second Skin," a group exhibition that explores the intersection of art and fashion. On view from October 4 to December 28, the exhibition will showcase works by international artists and designers. Curated by Latin American art scholar Estrellita B. Brodsky, "Second Skin" presents approximately 30 works from the early 1950s to the present, with a strong emphasis on Latin America.

The Nature Conservancy in New York, in partnership with the Andy Warhol Foundation for the Visual Arts, will host its annual Andy Warhol Visual Arts Program, featuring four artists who will lead outdoor workshops at the Andy Warhol Preserve in Montauk. Art Werger, Jessamyn Go, Alia Knowlan, and

Eleanor Kagan will each lead the workshops, which are free and open to the public.

This autumn, The Pridwin Hotel & Cottages, a storied waterfront retreat on Shelter Island, unveils an exclusive culinary collaboration with Grand Banks — Manhattan's famed restaurant aboard a historic wooden sailboat docked at Pier 25 in Tribeca — created by Crew, the innovative hospitality group that develops and operates experience-focused restaurants and maritime ventures. The partnership will continue through peak oyster season.

Get ready for wagging tails, sandy paws, and plenty of community spirit, because the 32nd Annual Stroll to the Sea Dog Walk is back. On Saturday, October 11, the Animal Rescue Fund of the Hamptons will once again bring hundreds of dogs and their people together for a joyful morning in East Hampton.

On Saturday, October 18, the Landmarks Committee of the Ladies' Village Improvement Society (LVIS) will host its annual Landmarks Luncheon at the Maidstone Club, bringing attention to a deeply significant chapter in East Hampton's history: the story of Freetown.

The Shoals in Southold presents Jazz Brunch with Alpina Catering on select Saturdays. Dates include October 18, November 1, 15, and 29.

The Parrish Art Museum presents "Nina Yankowitz: In the Out/Out the In," the first retrospective of Nina Yankowitz, whose six-decade career has continually expanded the boundaries of painting, sculpture, sound, video, and installation.

Guild Hall in East Hampton presents a Halloween silent disco costume dance party in the garden on Saturday, October 25, from 7 to 10 PM.

Bay Street Theater in Sag Harbor celebrates the music of Joni Mitchell with The Joni Project on Saturday, October 18, at 8 PM.

The annual Shelter Island 5k Run/Walk in honor of Breast Cancer Awareness Month will take place Saturday, October 18, at 11 AM. The USATF Certified 5k Course will begin at



Martine Gutierrez "Body En Thrall" at Southampton Arts Center. Courtesy of the artist and Ryan Lee Gallery, New York

Crescent Beach, rain or shine and all proceeds benefit women on the East End fighting breast and gynecological cancer through East End organizations The North Fork Breast Health Coalition, The Coalition for Women's Cancers at Southampton Hospital, and Lucia's Angels.

The Wednesday Night Jazz Series takes place on the back patio of Canoe Place Inn and Cottages, and runs through October 29. The outdoor series will take place rain or shine. The jazz vibe continues a long-standing musical tradition at Canoe Place that, over the years, has seen every-

one from Count Basie to Bon Jovi.

Bridgehampton Chamber Music presents three dynamic programs for its BCM Autumn concert series to round out the year: the celebrated string quartet Brooklyn Rider on October 18; pianist Gilles Vonsattel, a BCM favorite, playing Beethoven on November 15; and a "Festive Baroque" holiday concert led by BCM founder Marya Martin on December 13. The 5 PM Saturday concerts take place in the Bridgehampton Presbyterian Church, the home of Long Island's longest-running classical music festival.

# FALL HIGHLIGHTS



EXHIBITIONS  
FINAL WEEKS - CLOSING OCTOBER 26  
**MARY HEILMANN: WATER WAY & JOEL MESLER: MILES OF SMILES**



TALK  
FRIDAY, OCTOBER 17, 5:30-7:30 PM  
**THE INNOVATORS TALK SHOW**  
with Andrea Grover and Malcolm Carfrae



OPERA  
SATURDAYS, OCTOBER 18, NOVEMBER 8 & 22, AND DECEMBER 13, 1 PM  
**THE MET: LIVE IN HD**



THEATER  
FRIDAYS, OCTOBER 24 & NOVEMBER 14, 7 PM  
**NATIONAL THEATRE LIVE**  
OCTOBER 24: INTER ALIA  
NOVEMBER 14: MRS. WARREN'S PROFESSION



SPOOKY GOOD FUN!  
SATURDAY, OCTOBER 25, 7-10 PM  
**HALLOWEEN SILENT DISCO COSTUME DANCE PARTY IN THE GARDEN**  
Prizes courtesy of Moby's and Citarella!



EXHIBITION  
NOVEMBER 15, 2025-JANUARY 4, 2026  
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THURSDAY TO SUNDAY, 12-5 PM  
MUSEUM ADMISSION IS FREE

Get limited edition artist-designed merch at [GuildHall.org/Shop](https://GuildHall.org/Shop).

# Guild Hall



# 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



Palak Patel



Dennis Prescott



Joni Brosnan

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. Enjoy complimentary wine and gift bags from Bedside Reading. Tickets: \$125

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



Stephanie Esposito & Lisa Zaloga



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 wellness advocate and digital media entrepreneur Vanessa Steil. Tickets: \$50

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



Kara Hoblin



The Palette to Palate artist dinner, curated by Kara Hoblin of North Fork Art Collective, is an inventive and educational six-course pairing dinner with wine featuring farm-to-table dishes inspired by the artworks of six local artists in one-to-one matchups created by Chef Mike Jeanty of Claude's at the Southampton Inn and local private chef Joe Cipro, as well as dessert by Ursula XVII of Dissset Chocolate. 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.

