

James Lane

— POST —

Spring 2026

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Irina Kro Eicke

Capturing The Artistry Of Fashion & Design

By Jessica Mackin-Cipro

Irina Kro Eicke showcases the artistry of fashion and design, sharing content that is meant to spark joy. As a talented content creator and model (@withkro), she captures beauty through her distinctive cinematic lens. Her imagery feels warm, personal, and thoughtfully curated, effortlessly blending fashion, design, and lifestyle.

Together with her husband, furniture and product designer Maximilian Eicke, she divides her time among the soft light of the

Hamptons, the energetic pulse of New York City, and the lush landscape of Bali — each location influencing her creativity and style.

We spoke with Irina to gain insight into her creative process.

Living between the Hamptons, New York City, and Bali, what inspires you most about each place?

I feel so lucky to be able to call these three

places home, and the one overwhelming thing they all have in common is an amazing community of creative, talented, and ambitious people.

The most difficult part of living between these places is juggling the travel, the time zones, and especially keeping in touch with friends while staying on top of work.

But for that reason, each place has its own time of the year. The summers in the Hamptons, of course, need no introduction. It is a place my husband has called home since he was nine years old, so more than anywhere else in the world, this is home for him. It's also where we have spent most of our relationship living together. Having added NYC to our rhythm last year, it is impossible to deny spring and fall in New York City. The buzzing energy of work and ambition keeps you going at 110 percent.

And when winter comes, and it almost feels like you're burnt out, there is no better place than Bali to go and be surrounded by incredible people and some of the most beautiful nature.

How would you describe your personal style? How do fashion and design play into your self-expression?

It is really hard for me to describe my own style, as one of the most wonderful things fashion allows you to do is to feel and look different every day. Sometimes you dress for the mood you're in, and other times you dress for the mood you want to feel.

Of course, for specific shoots and occasions, I get inspired by moments from the past, but something as simple as a song or a painting can spark future outfit ideas.

There is no question that I wear my personality on the outside. I express myself through fashion and, in our home, through design. So fashion and design are essentially my second skin.

Are there designers, artists, or eras that influence your aesthetic?

There are so many potential influences.

I love to follow current runway shows for inspiration, as well as sourcing old magazines for vintage shoots. Lately, I've been especially inspired by fashion from the '80s, '90s, and 2000s. With this in mind, I love looking back at iconic music videos, street-style moments, and red-carpet looks from those times. It's both an incredible source of inspiration and a beautiful time capsule.



As far as artists go, Kazimir Malevich is my favorite. Ever since my father took me to museums, I've been deeply inspired by the way he experienced color.

How do you begin a new creative concept or project? Tell us about your process.

My creative process usually starts with a single color or object, and then I try to understand how I see it and how I want to express that vision through what I wear or how I style my surroundings.

I begin brainstorming the layers I want to add, along with the character and mood I want to create. Additionally, depending on how the concept will be delivered, whether through photos, videos, or in-person events, each final outcome has its own process.

What emotional response do you want people to have when they see your posts?

I try not to approach what I post through the lens of emotional triggers. I focus on sharing what I genuinely enjoy creating, and I believe that comes through in what I put

out on social media. Even if some posts may feel exaggerated at times, I've enjoyed every moment from concept to creation. If I were to hope to evoke one response, it would be joy.

What rituals or routines help you stay grounded?

Since spending more time in NYC, I start most of my days with a workout and a small beauty routine. If my husband is working from home that day, I usually convince him to go for a walk to grab our daily iced matcha. I love that everything is within walking distance of our apartment, and it sets a positive tone for the rest of the day.

What are you currently most excited about creatively?

I feel very excited and fortunate that through my career I get to meet such interesting new brands and personalities. Even when I feel like I've hit a creative wall, the challenge of coming up with ideas for things I never expected keeps me motivated.

Photos by Vadim Styles
Makeup & Hair by Ariuna Iakovleva



La Goulue Sur Mer

Classic French Charm In Southampton Village



La Goulue Sur Mer is the chic, coastal outpost of the iconic Manhattan brasserie. After opening last summer to much fanfare, La Goulue Sur Mer has made this New York favorite a staple in the Southampton Village dining scene, offering its signature French brasserie dishes, seafood, and cocktails.

Located on Hampton Road, at the site of the former Red Bar and, most recently, Enchanté Bistro, it is the newest addition to the celebrated La Goulue restaurant family, which also has locations on the Upper East Side

and Palm Beach. The venue is brought to the East End by co-owners Joseph DeCristofaro and Anthony Punnett, lifelong friends and Southampton natives.

“Southampton is such a fitting home for La Goulue Sur Mer,” said Joseph DeCristofaro and Anthony Punnett in a statement. “We look forward to welcoming guests for a beautiful season of great food, wine, and memorable evenings.”

A standout element is the restaurant’s pastry program led by Chef Michel “Michoco” Chiche. Originally from the South of France,



Chef Michoco is classically trained and brings decades of experience from prestigious kitchens across Europe, as well as in New York and Miami. Signature creations include a silky vanilla mille-feuille with caramelized puff pastry, a Valrhona chocolate tart with sea salt and praline crunch, and a rotating selection of seasonal fruit galettes and warm madeleines fresh from the oven — each a refined nod to French pastry tradition.

The restaurant’s interior design pays homage to classic brasserie style with circa-1950 bistro chairs sent from Paris, traditional oxblood leather banquettes, mustard-hued walls, warm Parisian chandelier lighting, and a polished brass rail bar that anchors the intimate space.

DeCristofaro’s endeavors have included the Old Stove Pub. Punnett is a former partner at Le Colonial in Los Angeles, where he worked alongside Jean Denoyer, the founder of the original La Goulue location and brand. Drawing inspiration from its sibling venues,



this outpost is intentionally more relaxed. Guests can be seated in the cozy dining room or the intimate lounge. During the warmer seasons, enjoy dinner al fresco on the inviting outdoor patio.

Enjoy a lovely meal with good friends, try staples like le soufflé au fromage or the confit de canard, and savor lively conversation over a nice bottle of French wine. Bon appétit!

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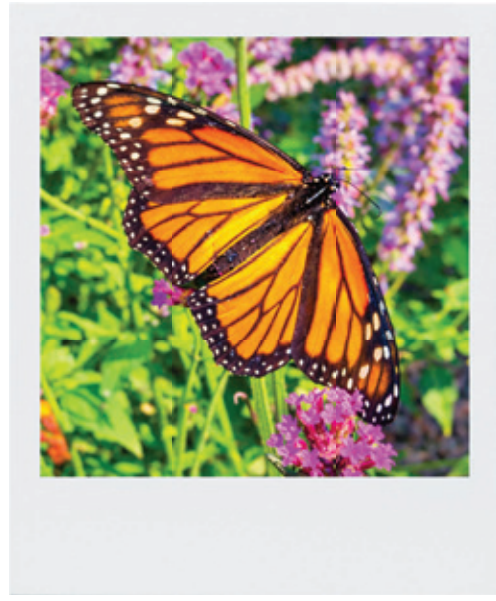
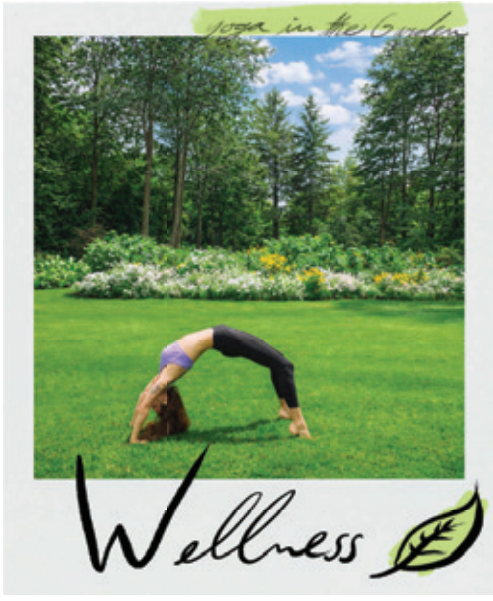
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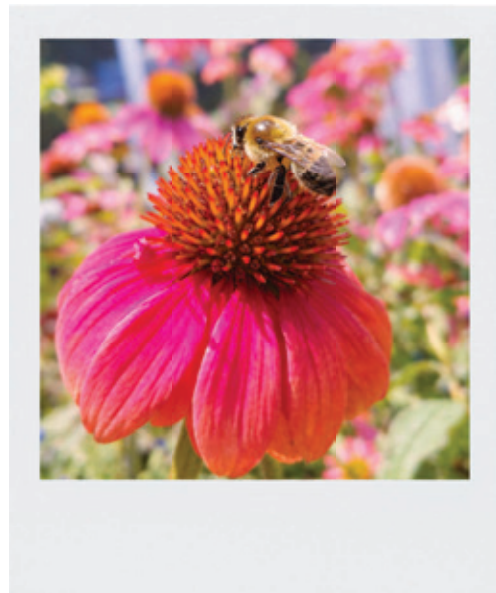
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Horizons That Linger

A Guide To Asturias And The Galician Coast

By Doug Young



To travel through Northern Spain is to witness a profound departure from the typical Spanish landscape. Far from the arid plains and palm-lined boulevards of the south, the “Green Spain” of Asturias and Galicia offers a world of emerald valleys, limestone massifs, and a rugged Atlantic coastline. This route doesn’t just connect destinations, it connects sensations, moving from the sophisticated urban centers of Asturias to the wild, salt-sprayed horizons of the Galician coast.

Beyond The Landscape

The North is a getaway that goes beyond the landscape: cliffs sculpted by the sea, fishing villages rich in history, and horizons that linger in memory. Setting off from the urban centers of Asturias toward the Galician coast, every “culin” of cider tells a story of tradition, resilience, and a deep-seated connection to the land.

The Urban Soul: Oviedo & The Legacy Of Flavor

At the center of Oviedo stands the grand Cathedral of San Salvador. This 13th-century Gothic masterpiece anchors a plaza reflecting centuries of Romanesque and Baroque evolution, watched over by the contemplative sculpture of La Regenta.

The Authentic Taste Of Oviedo

To truly understand the city’s spirit, step into Siderría Niza. Established in 1992, this cider house is a local landmark where lingering after your meal is encouraged. Dishes to try include the Fabada Asturiana. This rich, hearty stew is a national symbol of the region. Made with large white beans (fabes), chorizo, morcilla (blood sausage), and pork, slow-cooked with paprika, garlic, and saffron. The Zamburiñas a la plancha include small Galician scallops, prized for their tender meat and delicate coral (roe), which are grilled simply to highlight their exquisite, sweet flavor. For siderías, visit Tierra de Astur for a traditional “espicha” (cider tasting) where the pourers demonstrate the art of el escanciado (pouring from a height) to aerate the cider.

Avilés: The Unexpected Gem

Small, atmospheric, and full of character, Avilés is a perfect blend of medieval history and futuristic flair. Centro Niemeyer is a stark, white, futuristic cultural center designed by Oscar Niemeyer — a modern counterpoint to the city’s ancient roots. A walk through the Calle Galiana and Calle de Rivero reveals stone arcades and wooden balconies, offering the city’s most photogenic spots.

La Plaza El Mercado is tucked away in a historic square. This market is encircled by houses that lean over it like balconies. It’s an ideal spot to find fresh local produce and unique handmade souvenirs.

A dining highlight is La Quinta de Avilés. Order the Arroz Caldoso con Bogavante. Far from “soupy,” this is a velvety, lobster-enriched rice dish with prawns and scallops simmered in a rich crustacean reduction. It is a masterclass in texture — luxurious, silk-smooth, and intensely oceanic.

Gijón: The Coastal Soul

Gijón is a vibrant blend of maritime heritage and urban energy. At its heart lies a nearly mile-long stretch of golden sand, a haven for surfers and swimmers that borders the historic Cimadevilla neighborhood. Running parallel to the two-mile El Muro promenade is a bustling path lined with cafes and shops, featuring the iconic Escalerona staircase.

Chapel of San Lorenzo is nestled along the Paseo del Muro. This 1668 Baroque gem is a visual delight of sandstone ashlar. Once a place of worship, it now serves as a vibrant exhibition hall, marrying Gijón’s historical architecture with its contemporary art scene.

A must-visit landmark is Elogio del Horizonte (Praise of the Horizon). Perched on the Cerro de Santa Catalina, this massive 500-ton concrete sculpture by Eduardo Chillida (1990) stands 33 feet tall. Designed as an “open ellipse,” its arms seem to embrace the Bay of Biscay. Step inside the structure to experience its unique acoustic effect: the “music of the wind” echoes the crashing Atlantic waves.



Cudillero: The Amphitheater Of The Sea

Many call Cudillero Spain’s most colorful seaside town, where vibrant houses cling to a curved, tiered cliffside that forms a natural theater overlooking the waves. It is the last place in Spain maintaining a small-scale hand-fishing industry, where fishermen use only hooks to preserve the ecosystem. For the best viewpoints, hike to La Garita or La Atalaya to see the red-tiled roofs cascading toward the Plaza de la Marina.

Tapia De Casariego: The Western Haven

Before crossing into Galicia, stop at Tapia de Casariego. Walk through its port, peek at the viewpoint of Os Caños, or just sit back and enjoy the calm of the landscape. Its pier and beautiful promenades make it a perfect enclave for a seaside escape.

Entering Galicia: The Ribadeo Stop

As the route moves west across the bridge into Galicia, the landscape shifts into deeper greens and more jagged cliffs. In Ribadeo, visit Bar Nido de Robin, run by a warm, attentive couple, for the standout dish of the region: Pulpo a la Gallega (Pulpo a Feira) — tender octopus seasoned with high-quality olive oil, coarse sea salt, and pimentón (paprika).

The Sentinels: Lighthouses Of The North

San Agustín Lighthouse (Ortigueira) is perched on a promontory overlooking the Atlantic. This lighthouse has guided sailors since the late 19th century. From here, the horizon seems endless, with the cliffs silhouetted in the distance — a perfect spot for a quiet break to feel the deep heartbeat of the North.

Illa Panca (Ribadeo) is a postcard-perfect island at the mouth of the Eo River featuring two distinct structures: the historic 1860 square building and the 1980s black-and-white striped tower. The viewpoint offers a unique



vista of the estuary where Figueras and Castropol meet, appearing like a living painting.

The Final Cathedral: Playa de las Catedrales

The journey culminates at the Playa de las Catedrales. When the tide recedes, the sea reveals massive stone arches and sea caves sculpted by the waves — a natural cathedral that invites calm and serves as a final, unforgettable memory of the journey.

Where To Stay

In Oviedo, you can choose Exe Hotel El Magistral; in Gijón, El Moderne Hotel; in Avilés, Hotel Alda Palacio Valdés; and in Cudillero, La Casona de Pío.

Asturias In The Hamptons

For a taste of Asturias at home, visit R.AIRE at Hampton Maid in Hampton Bays to enjoy traditional cider and tapas, featuring the expert escanciado (pouring) skills of Chef Alex Bujoreanu.

Cookbook Brunch

At Southampton Inn With Authors Jenn Lueke, Susan Spungen, Suzanne Vizethann, Stacy Dermont, & Joni Brosnan

Photos by Madison Fender



James Lane Post held its Cookbook Brunch on Saturday, April 11, at the Southampton Inn. Guests enjoyed a delicious 3-course brunch by Chef Michael Jeanty with complimentary flowing wine from RGNy x James Lane Post, and delighted in cookbook signings with talented chefs and authors Jenn Lueke, Susan Spungen, Suzanne Vizethann, Stacy Dermont (accompanied by book photographer Barbara Lassen), and Joni Brosnan, hosted by James Lane Post Editor-At-Large Bridget LeRoy. Burton's Books was there to sell books, and there was a pop-up by NOFO Style. A portion of the proceeds from the brunch tickets and all proceeds from the raffle went to benefit Share the Harvest Farm, a non-profit farm dedicated to fighting food insecurity on the East End. Executive Director Meredith Arm spoke about the important work Share the Harvest Farm is doing for the community.

New Openings

Restaurants & Hotels On The East End



Barlume Beach

Barlume Beach is set to open at 435 East Lake Drive in Montauk this summer, led by LDV Hospitality, with plans to be a place “where wellness, design, taste, connection, and endless nights come together.” Barlume Beach will feature a 19-key hotel, a beach club, a restaurant, and a marina. Barlume Beach is LDV Hospitality’s second act in Montauk. Well-known already for its successful Scarpetta residency at Gurney’s Montauk Resort in addition to the re-opening of LDV at The Maidstone in 2024 in East Hampton, the debut of Barlume Beach marks the brand’s continued East End expansion. Inspired by its Flatiron dining concept, Barlume, the Montauk hotel and beach club is an extension of the Barlume ethos of Mediterranean-style living. Barlume Beach is set on 40,000 square feet of grounds overlooking Montauk Harbor.

Lion’s Nook

The team behind Springs Tavern & Grill is set to debut Lion’s Nook Bar & Grill in East Hampton Village, located at 10 Main Street in the Parrish Mews — most recently home to Village Bistro. Lion’s Nook, the second restaurant from Parioli Hospitality, aims to “bring

an elegant yet welcoming atmosphere to East End diners seeking exceptional food and warm hospitality,” read a statement from the team. Paying tribute to Lion Gardiner, one of East Hampton’s earliest English settlers, Lion’s Nook also plans to honor the storied space that once housed O’Malley’s and Rowdy Hall. The restaurant will be renovated to evoke a warm, classic English pub.

Alex Rossi — founder of Springs Tavern & Grill and son of restaurateur Rubrio Rossi — will spearhead the new venture in partnership with Gary Fuhrman, an entrepreneur and longtime Village resident. Rossi and Fuhrman are long-time friends and collaborators who were looking to launch a new project together in the village. Raul Rodas will be the General Manager, and Fabian Rodas from the Springs Tavern team will be the Executive Chef.

Babe’s Diner

Husband and wife team Julian Cavin and Martine Langatta have partnered with music mogul Jonny Shipes to open Babe’s Diner, “A Finer Diner,” located at 51 Division Street, Sag Harbor. The restaurant will serve breakfast, lunch, and dinner, and is scheduled to open in mid-May. Babe’s Diner will offer all of



the diner classics made with locally sourced ingredients. Dishes will include five types of breakfast sandwiches, pancakes, cheeseburgers, tuna melts, triple-decker club sandwiches, Greek and Caesar salads, and three flavors of homemade milkshakes: chocolate, vanilla, and banana. Julian Cavin stated, “In addition to our normal service, Babe’s will be hosting restaurants and creators from New York City and around the country for tasting menu-style dinners during peak summer weekends. We are looking to curate a family-friendly spot during the day, with a supper club in the evening worthy of hiring a babysitter.”

First up at the “Sag Harbor Supper Club” will be Eric Huang of Pecking House and Eleven Madison Park during Memorial Day weekend, on Friday, May 22, and Saturday, May 23. Reservations will be available on Resy for the supper club only. PJ Monte of Monte’s Fine Foods and Monte’s at the Manor will preview his new concept, “Sunday Sauce with PJ Monte,” on Sunday, May 24.

Miracle

This spring, lifelong local and third-generation Sag Harbor resident Michael Nolan will open a new restaurant in the village that raised him, called Miracle. Located on Main Street, the dining spot is committed to serving both the East End’s year-round residents and visitors alike. After co-founding celebrated culinary destinations including Miracle Bar and Grill in New York City and Fresno Restaurant in East Hampton, Michael’s latest venture marks a meaningful homecoming. Situated in the former Vin Sur Vingt space, located at 29 Main Street in Sag Harbor, Miracle will reflect his deep roots in his hometown while showcasing his evolution as a restaurateur. “Opening in Sag Harbor isn’t just operating another restaurant — it’s coming home, literally. This community shaped who I am. I’m thrilled as a Sag Harbor Village native to join a vibrant community of long-standing establishments,” said Michael.

The menu is crafted by acclaimed Chef Jesus Gonzales, the culinary talent behind Fresno

Restaurant, who plans to feature a curated selection of elevated classics, executed with seasonal standouts, blending modern American cuisine with thoughtful innovation. The design of Miracle is led by Helen Gifford of HelenBilt, Nolan’s partner in life and in the new venture. Drawing on her London background and signature design sensibility, Helen is leaning into intimate, layered spaces that prioritize elevated comfort, inspired by the welcoming spirit of traditional English pub culture.

Lobster House & Clam Bar

The Gosman’s property in Montauk will introduce the new Lobster House & Clam Bar for the 2026 season. Inspired by favorites from the former Inlet Café, Lobster House will serve fresh, flavorful seafood at its classic waterfront dockside location. Guests can dine by the water or order at the window for a convenient meal to go. The new Lobster House & Clam Bar will feature seafood classics sourced right from the docks of Montauk, including lobster tacos, pan-seared tuna, and mussels in white cream sauce, crafted by the culinary team of Chef Tony Cruz, who brings 15 years of experience at Gosman’s, and Chef Eddie G, a Food Network personality and NFL VIP catering alumnus.

The Corner

Husband-and-wife duo John and Kelly Piccinnini will take over operations of the iconic Sag Harbor property, The Corner Bar, at 1 Main Street. The local couple, who also own The Clam Bar and Sett Coffee, both located in Amagansett, say they will introduce a refreshed concept that honors The Corner Bar’s storied past while ushering in a new era, naming it The Corner to maintain the restaurant’s original name.

“The vision preserves The Corner Bar’s beloved, old-school neighborhood charm while updating the design, brand, and menu for more modern sensibility. Guests can expect thoughtfully designed space with an approachable vibe — timeless, local, and familiar,” read a statement. The Corner will continue to serve fan-favorite classics such as a

signature burger and fish and chips, alongside new interpretations of modern comfort food. The existing forest green trim and accents will remain, complemented by new leather banquette seating designed to maximize space while creating a cozy, classic aesthetic.

The Penny Lane

Lark Hotels will open The Penny Lane in Hampton Bays, replacing the Drake Inn. The 18-room hotel plans to highlight its green initiatives, such as utilizing solar power and eliminating disposable plastics. It will offer access to the water, boat slips, a pool, and will be pet-friendly.

Hotel Corduroy

Blue Flag Capital, the hospitality group behind a collection of hotels on Nantucket and Martha’s Vineyard, will open Hotel Corduroy in Montauk in the former location of The Sunset Montauk on West Lake Drive. Originally built in 1983 and reimagined for a modern traveler, Hotel Corduroy aims to serve as an intimate, high-design retreat, transformed by New York-based interior design firm Ward + Gray. The space will “reflect the area’s surfing heritage and laid-back creative spirit,” according to a statement, with 29 rooms and a small lobby retail shop. The Lawn, an expansive outdoor gathering space, serves as a communal gathering spot, taking advantage of the nearby waterfront and restaurants.

Faraway Sag Harbor

Blue Flag Capital will also debut Faraway Sag Harbor in the former home of Baron’s Cove. The hotel features 67 rooms and suites and will offer a new luxury experience with a lobby lounge, a covered porch, and a lush patio, conceived as the heart of the hotel. The hotel’s F&B venues include Zagara, an Amalfi Coast-inspired restaurant, in addition to a ground-floor bar and lounge. Designed in collaboration with Jenny Bukovec Studio, interiors will draw inspiration from Sag Harbor’s maritime history and whaling heritage.

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POST

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Editor’s Note

Welcome to the pages of our spring issue. We hope you enjoy the read. We’ve loved putting together the features in this issue.

As we emerge from winter, it’s time for the East End to come alive. With flowers blooming and seasonal restaurants reopening, it’s the perfect time to enjoy the region before the summer crowds arrive. Take in every moment.

With this issue, we invite you to relax and enjoy the articles — preferably in the morning sunshine, with a refreshing spring breeze and a cup of coffee or matcha in hand.

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




The James Lane Post winter issue.

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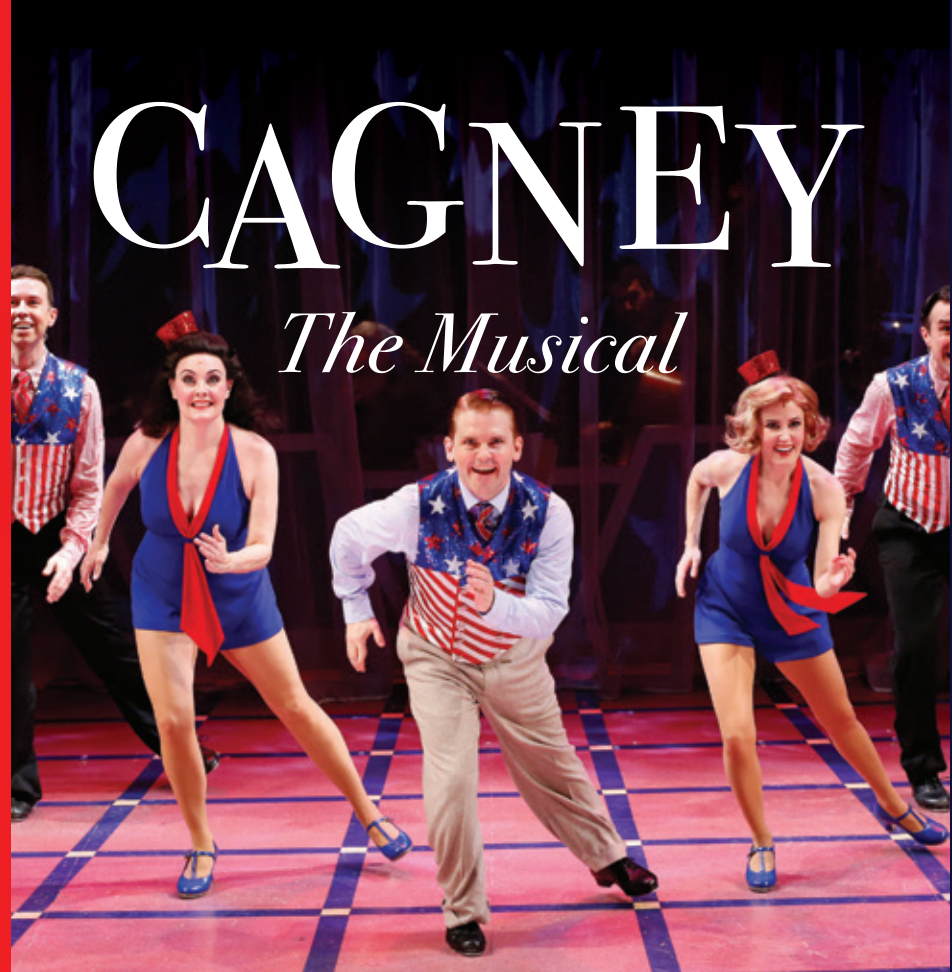


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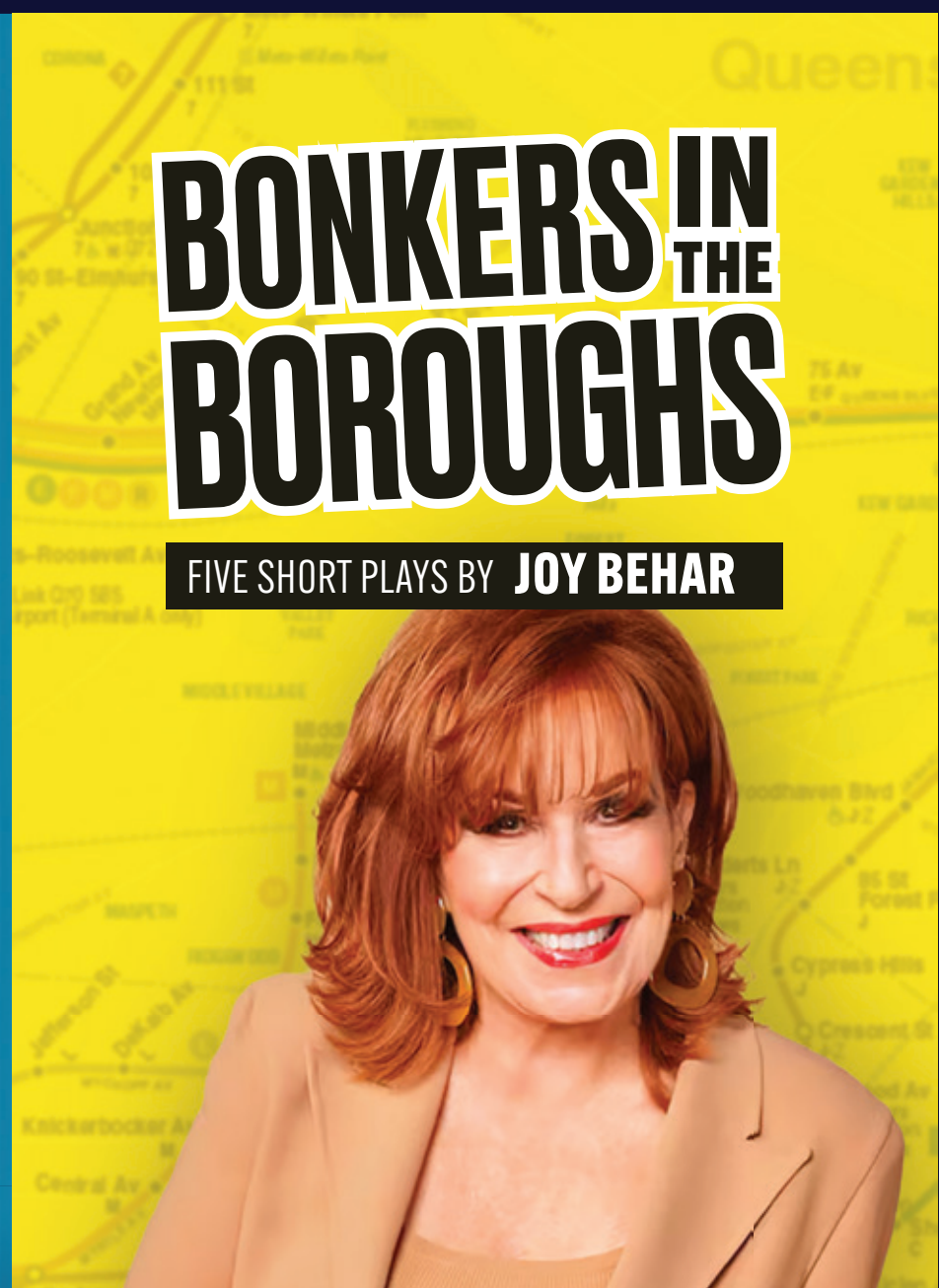


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Amy Zerner & Monte Farber

A Living Legacy Of Love

By Bridget LeRoy

Growing up, I was lucky enough to meet and know magical people, people who believed in worlds beyond this one. They are the ones who kept my enchanted soul alive.

Amy Zerner and Monte Farber would come over sometimes, and suddenly our home wasn't just a home anymore. It was a portal. Amy with her tapestry art, her collages of myth and magic that would eventually become *The Enchanted Tarot*. Millions of copies, 18 languages, but back then, she was just Amy, pulling tarot cards at our kitchen table like she was reading a letter from the universe. Monte with his astrology charts and his easy laugh, talking about the stars like they were his old friends, and talking to the dead like the dead were just in another room, waiting to be invited into the conversation.

Now, half a century later, they're world-famous, still living in Springs, with a new documentary about them, "AMY&MONTE: A Legacy of Love and Creativity," that will be shown on the East End at Bay Street Theater on May 9. I was thrilled to find out more about this movie (in which I make a cameo) from my old friends.

So how did this movie project come about?

We met Annmarie Sairrino in 2022 when she watched one of our weekly "Ask the Oracles" streaming Zoom shows that we started during the pandemic so we could reach out to our fans and share positive vibes and conversations. She was intrigued with all that we do and talked about on the show — psychic predictions, art, oracles, fashion design, readings, plus the fact that we work together and really like each other! We had a mutual friend, Jeff Pulver, who put her in touch with us.

She wrote: "I just had a ping this morning watching your social media posts and I wondered if you ever had or have a documentary in the works about you two? I love that you and Amy are essential love expanders for many people who need to see what a true, loving, and healthy relationship is. I believe we forgot what that looks like and the reminder can be so beneficial if approached in such a subtle way. I know I have great hope when I see how you interact with each other. It's beautiful. And you're funny! I love that everything about you both covers spirituality, wellness, manifestation, hope, struggle, finding yourself, perseverance, creativity, ingenuity, success, happiness, and love. (Did I leave any out?)" She signed off

that she was "the horror movie producer who sometimes gets creative pings to do other things!"

So of course we said, "Yes!" And now we are the best of friends. Annmarie showed us plenty, with her great ideas and work ethic, plus her passion, dedication, talent, adventurous spirit, and intuitive nurturing of this project.

The documentary started in earnest with a two-camera shoot here in East Hampton at our home, our studio, and locations around town with Annmarie as ringmaster/director/producer. She wanted to document what it truly means to live in an Enchanted World — a world of love, magic, art, fun, creativity, mindfulness, collaboration, support, trust, and dedication.

We three spent two intense years filming segments, exchanging hundreds of emails, doing interviews, and combing through archives of many old videos and photographs. Over 100 hours of files from our various video experiences were sent to the editor, starting with Monte performing with his robot, Roland, on local cable TV in 1978, all the way up to a couple of days before we sent the hard drive to the editors. It was exciting to see how Annmarie and the editor, Joseph Colby Doler, wove together the contemporary interviews and conversations, archival images, stories, memories, and our philosophy of life in a reflective way to compose an artful and soulful film.

What can people expect when they see it on May 9 at Bay Street?

A documentary is the perfect medium that enabled us to present the entirety of what each of us does individually and what we do together and give a more detailed glimpse into our past, present, and future. Aside from sharing what we have learned about love and life that enables us to work together 24/7/365, it also takes you behind the scenes of our various artistic endeavors, our origin stories, and our creative process — it is a great gift to be able to introduce to new audiences what we now call our "spiritual power tools." Since we first met, we have chosen to create together using Amy's art and Monte's words — it's our way of changing the world, i.e., being the change we want to see. We are celebrating 50 years together, and our motto is: "Make your life a work of art and your art a work of life."

We have so many interesting Hamptons



friends interviewed, like Jules Feiffer, the Pulitzer Prize-winning cartoonist, author, and playwright, and Audrey Flack, the amazing artist — both of whom have unfortunately passed since the filming. We have interviews with Lynda LaPlante, the writer and producer of "Prime Suspect" and many other UK TV hits; Julie Keyes, my Sag Harbor gallerist; Carmindy, the well-known make-up artist; and many more. And we have pictures of us with and appearances by some of our other friends and collectors of Amy's art — Patti LaBelle, Shirley MacLaine, and Michael J. Fox (Monte was his 24/7/100+ days close protection bodyguard on the movie, "The Secret of My Success"). We never tried to follow movements or trends. We were fortunate to have had faith, resilience, and willpower, and just really kept at it, despite rejection, learning curves, and challenges along the way. We hope our story will help others to keep at it, to pursue their dreams.

Where else has the film been/going to be?

We can't wait until we can show it to everyone and get it out into the world! Our first screening was last August at the New Hope Film Festival, and it won the Audience Choice Award for Best Documentary.

AMMO Entertainment is focused on identifying the most strategic distribution path for the documentary while also expanding direct-to-audience engagement through curated appearances and workshops. We see this as an opportunity not just to release the film, but to build meaningful connection around it. While the current market presents its challenges, we are actively creating momentum by positioning the

project across multiple touch points and continuing to pursue opportunities that align with both the film's audience and long-term potential.

What other projects have you recently released, or are about to release?

Last year, we got a three-book deal with our wonderful publisher, Insight Editions: "Your Cosmic Blueprint: Master the Art of Reading and Astrology Chart" (April), the 35th Anniversary Edition of "The Enchanted Tarot" (July) — new size, new package! And "The Karmic Balance Tarot" (September).

We will be doing a book signing at Barnes & Noble in Bridgehampton on Saturday, July 11, at 1 PM. And this month we will be at Amityville Apothecary on Sunday, April 26, from 3 to 5 PM, with a talk and book signing. And, of course, we look forward to participating in Authors Night in East Hampton on August 8. We always like to demonstrate our tarot and oracle decks by giving mini-readings to the event customers.

I (Amy) have been busy creating many special tapestry commissions and art couture custom orders over the last few years, one of my favorite things to do. I currently have three of my tapestries on exhibit in the Prototype Museum in Columbus, Ohio, in "The Art & History of Tarot" until next year, and I also have a large mixed-media tapestry included in the "Springboard" exhibit at the Newport Museum through the end of May.

And Monte is doing many private psychic astrology readings via Zoom (he has clients all over the world), and he is working on his first novel — it is a rock n' roll romantasy!

You've both been on the East End for a LONG time. What are some of the positives, and what do you really miss?

I (Amy) moved to the Springs from a small town in Pennsylvania when I was 16 in 1967. We still live in the same house, but have added a big working studio. I have always loved this area. Monte moved out here to be with me in 1975. We have never gone for a ride or run errands without feeling very grateful to live in this part of the world. The nature, the air, the water, the farm stands, and most of all the people are what make it such an exciting and beautiful place to live. The concentration of creatives is incomparable. We really miss our family and many friends who have passed or moved away. But at our age, you learn to accept and adapt and appreciate the good old days as well as the good days that are here now and ones that we look forward to.

What message do you hope people come away with from "AMY&MONTE: A Legacy of Love and Creativity"?

Since we met in 1974, Amy and I have had a lot of fun, accomplished a lot of different things in a lot of different genres, and met a lot of wonderful people. We have had many magical and often hilarious adventures together, from our meeting at the filming of a porno movie in 1974, right up to the filming of this documentary in 2023 to 2025. Our film, conceived, produced, and directed by Annmarie Sairrino, is the flowering of our many creative accomplishments and the message we want to send to a world that could really use a jolt of real love, light, and laughter.



Kiss & Tell

By Heather Buchanan

I Want To Love Men Again

I used to love men. Men used to love me. What the hell happened?

This isn't about women of a certain age facing unrealistic youth and beauty standards or men their own age dating women twenty years younger. That is a whole other kettle of fish. This is about moral character.

First of all, to all the good men out there,

sorry. Sorry there are idioms like, "Nice guys finish last." Or that sports prowess is more rewarded than academics in high school and edge considered more attractive than honor. You may feel judged by the car you drive or income after dubious deductions. Or perhaps your figure is less than Greek and your mouth a little weak? (cue Chet Baker.) I'm sorry that your date's friends ask if you were hot instead of if you were emotionally intelligent. That

when someone says good boy we assume they are talking to their Schnauzer who leaves the goose poop when called.

Right now, there is a tsunami of misogyny and corruption and men behaving badly that is overwhelming. And, unfortunately, it is being rewarded. This sends a terrible signal to men and women and gives rise to endemic mansphere podcasts and Mar-a-Lago face.

I was lucky I grew up with a father who served in WWII and knew the strength and sacrifice it took to fight against autocracy for democracy and decency. He also called himself a "three handkerchief man," proudly owning his sensitivity to the human condition. How he conducted himself as an honest, caring, and moral man was the secret to his success both professionally and personally. I wish we saw this more in contemporary role models for boys and men, and yes, as a way to attract women.

I have had some amazing men in my life and

some truly destructive ones. Interestingly, the depth of the connection did not correlate to the length of the relationship. For the men who touched my body and my soul and remain embedded in my memory, whether it was pedaling a bike with me in the seat in the snow in Aspen or cuddling on a couch listening to the soundtrack from Jonathan Livingston Seagull or "tending to my roses" on my back deck, or hanging a banner outside my house saying "Go Lady H" for my film premier or giving me a bullet to put in my bra for protection or writing poetry on my mirror in lipstick in French, or leaving me a beautiful cardinal at my door (okay, that one was a cat), I thank you.

I remember a guy I dated only once a long time ago seeing me at the vet in a bloody shirt with my injured Bichon Frise and immediately giving me his. And a gentleman who had my favorite song playing on the piano when I arrived at Café L'Europe. And the younger summer love who happily agreed to be my guinea pig on a survey of female-

friendly condoms. A man I met in Rome who continued a correspondence to let me know he still prayed for me daily.

These men exuded confidence but not arrogance. They valued manners and chivalry. They made me feel not only seen but safe. They knew how to handle their anger and their ego... and mine. They had curiosity and listened and were present.

In this day and age, you don't have to be married or cohabitate or even have to stay the whole night for a one-night stand. But how you approach each romantic interaction should not be as disposable as a paper straw. We need good boys and we need good men. We need them as our classmates and our colleagues and our partners and our leaders. Because I really, really do want to love men again.

And as for do men want to love me again? Well then back to that kettle of fish.

I Finally Said Yes To Mahjong

By Lisa Frohlich @HamptonsNYStyle



Lisa enjoying her first mahjong lesson at LDV at the Maidstone Hotel.

For years, I politely declined the invitations. “Come play mahjong with us,” friends would say, and I would immediately picture complicated rules and long afternoons at card tables. It felt like something other people were naturally good at. Even in my home, the game had quietly found its way in. My daughter learned to play in her Mandarin class and had been asking me to join her for years, and I always had an excuse. Looking back, she may have been ahead of the trend.

harder to ignore. Mahjong tables were everywhere, set up at kitchen islands in Amagansett, on shaded porches in East Hampton, and around outdoor tables after long beach days. Friends who had never been particularly interested in games were suddenly comparing tiles, studying cards, and organizing weekly matches.

Part of the game’s momentum Out East comes from brands like Hamptons Mahj, which is drawing in a new crowd with thoughtfully designed sets and a strong social element. Their events, often hosted in partnership with

local spots like the Maidstone Hotel, Wölffer Estate, and The Pridwin, feel as much about gathering as they do about gameplay. Another Hamptons mahjong company, Blue Moon Mahjong, is offering clear, user-friendly tools such as instructional mats, table cards, and a digital guide to walk players through each step. Both companies make it easy to learn without feeling overwhelmed.

Curiosity finally got the better of me when I accepted an invitation to a Hamptons Mahj event at the Maidstone Hotel. I was welcomed at the door with a tray of martinis and prosecco, always a promising start. After a quick lesson, I joined a table of fellow beginners, and what originally felt complicated quickly became intuitive once the tiles were in front of me. As we played, yummy appetizers were passed from LDV, the restaurant at Maidstone. My group at my table were warm and inviting, more social than competitive, and the room buzzed with conversation, laughter, and the occasional call of “Mahjong.”

What I realized that evening is that mahjong is about more than the game itself. Yes, it



A packed house for mahjong at LDV at the Maidstone Hotel.

requires strategy, focus, and memory, but in the Hamptons right now, it is just as much about gathering. It gives people a reason to sit together for hours — talking, learning, and enjoying the game. That sense of connection is exactly what Hamptons Mahj and Blue Moon Mahjong are tapping into through events, lessons, and tools that make it easier

for anyone to join in. I still have a lot to learn, but one thing is clear. Mahjong is not just having a moment in the Hamptons. It is becoming one of the most enjoyable ways to bring people together, and next time my daughter asks me to play, I will be ready.

Last summer in the Hamptons, it became

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