

SEPTEMBER 2018

THE GLOBE AND MAIL

# style

ADVISOR



## ALL THAT GLITTERS

Direct from Paris, a sparkling  
guide to autumn fashion

**DESIGN**

Trend hunt at New York's furniture fairs

**TRAVEL**

Devour North America's top Italian dishes

**ENTERTAINING**

Toast summer on the Naramata Bench



# Hennessy

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## EDITOR'S LETTER

The French capital is an ideal backdrop for fall's sparkle and shine.



## WE'LL ALWAYS HAVE PARIS

**E**very few seasons, a new city is crowned a capital of fashion. Move over, New York: Los Angeles is where American sportswear is being reinvented for the athleisure age. London, cutting edge? As if its indie talent can compete with the post-Vetements generation emerging in Tbilisi, Georgia. One city no one ever questions, however, is Paris. Paris is synonymous with fashion and endures as a creative hub because the craft of making garments is still so respected and protected there.

With its explosion of sparkle and shine, fall 2018 is, without a doubt, the most overtly capital "F" fashion season we've seen in a long time, so there was no better spot to capture its glittering lineup than in the French capital ("City of light," page 28). The labels in the mix – including Montreal-based Unttd, pictured above – are by no means all locals. One of Paris's advantages is its universal allure among designers from around the world.

A meeting of creative minds is a big theme in this edition of The Globe and Mail

Style Advisor. My own picks from the Big Apple's furniture fairs ("New York by design," page 20) are just a small sampling of what's on offer to the thousands of interior design fans who converge in Manhattan and Brooklyn to seek out inspiration every May. Contributor Nathalie Atkinson's report from a languid midsummer dinner at the Okanagan winery Laughing Stock ("One night in Naramata," page 40) illustrates how the valley's rugged beauty inspires artists, architects and a pretty perfect bottle of B.C. pinot noir.

The vine-covered slopes of Western Canada and the chic streets of Paris may be 8,000 kilometres apart, but this issue is meant to inspire you to search out the best of both – and beyond.

ANDREW  
SARDONE

Andrew Sardone  
Editorial Director

## style ADVISOR

SEPTEMBER 2018

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### ON THE COVER

Greta Constantine jumpsuit, \$1,395 through gretaconstantine.com. Hat, \$425 at Lilliput Hats (lilliputhats.com). Boots, \$825 at Stuart Weitzman (stuartweitzman.ca). Vintage earrings, price on request through caroletanenbaum.com. **Photo by Carlyle Routh.**



### INSTAGRAM

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### NEWSLETTER

Every Thursday, The Globe and Mail's style newsletter features fashion, design and entertaining news plus cross-Canada shopping tips. Sign up through [theglobeandmail.com/newsletters](http://theglobeandmail.com/newsletters).





**MICHAEL**  
**MICHAEL KORS**

MICHAELKORS.COM



# CONTRIBUTORS

The magazine's writers, photographers and our cover model reveal the destinations that most inspire their sense of style



Canadian model **SAMMY GARDNER** grew up in Alberta. Although she's only been in the industry for just shy of a year, she shines on the sparkle-themed cover and in the fashion feature of this issue ("City of light," **PAGE 28**).

Paris was the city that really transformed my style. The street style there is insane, and Parisians definitely have a very tasteful sense of style. I was also so excited because I could finally wear all my berets in the city they belong!

The whole west coast of Canada has definitely had an impact on my work. Natural and organic spaces have informed my vision, even when I'm shooting at Grand Central station. A lot of deep shadows are an ever-present visual when you live in a temperate rainforest.



Toronto-based **MICHAEL KAI YOUNG** brings his camera on all his travels and feeds on the energy of urban environments. He photographed a feature on faux fur starring Canadian singer-songwriter Ralph ("Hot fuzz," **PAGE 13**).

I'd say London is a city that I get a lot of inspiration from, both in my photographic and personal aesthetic and style. There's a sense of creativity, rebellion and history associated with the city that I really appreciate and find a lot of beauty in.

I love people-watching in Milan. The city has such a great sense of style and an appreciation for tailoring and colour.



Born in Waterloo, Ont., **GAYLE MACDONALD** has been a feature writer at The Globe and Mail for 20 years. For this issue, she pulled together a chef's guide to the top Italian restaurants in North America ("A moveable feast," **PAGE 23**).

The city that most inspired my sense of style is my adopted hometown of Toronto. I love its diversity, which is reflected in the 'anything goes' mentality that continues to make Toronto's fashion scene so innovative and cutting edge.



Photographer **ALANA PATERSON** enjoys the way her images shed light on important issues, as well as reveal unique landscapes. For this issue, Paterson focuses her lens on the wine culture of the Okanagan Valley ("One night in Naramata," **PAGE 40**).



**ANYA GEORGIJEVIC** has lived in Bosnia, Croatia and Calgary. She recently completed a graduate degree in fashion at Ryerson University and wrote a series of design stories for this issue, including a look at the trend toward moody hues in decor ("Go deep," **PAGE 11**).

## #BTS IN PARIS

On location for this issue's fashion feature, editorial director **ANDREW SARDONE** compiles his suggestions for a memorable weekend in the City of Lights



### EAT: CLOWN BAR

This restaurant in the 3rd arrondissement is the perfect petite local spot with a well-loved wine list and, come mid-summer, the best beet, peach and burrata salad. [clown-bar-paris.com](http://clown-bar-paris.com)



### SHOP: MERCI

While the closing of Colette hit concept-store shoppers hard, we still have Merci, which stands out for its eclectic housewares and in-store cafés. [merci-merci.com](http://merci-merci.com)



### INSPIRE: PALAIS DE TOKYO

Once you've exhausted the city's more historic museums and their classic works, the Palais de Tokyo's quirky contemporary art is likely to make it your returning fave. [palaisdetokyo.com](http://palaisdetokyo.com)



### PAMPER: CHANEL AU RITZ PARIS SPA

Located beneath the deluxe Ritz hotel, the Chanel spa offers a designer take on beauty and wellness featuring the brand's premium skincare products. [ritzparis.com](http://ritzparis.com)



### ESCAPE: LES PUCES

Incorporating 14 different markets that sell everything from rare books to mid-century furniture to vintage textiles, this is the best thing about weekends in Paris. [pucesparis.com](http://pucesparis.com)



play it like Hermès





PROFILE

# Shape shifter

Designer Stephanie Moscall-Varey's breakout collection finds its unique forms in nature

**W**hen you think about the kind of fashion design that challenges your sensibilities through novel silhouettes and

fabrics à la Alexander McQueen or Rei Kawakubo, you likely assume its references come from contemporary art or obscure muses found on the fringes of popular culture. But that is not entirely the case for emerging avant-garde Canadian designer Stephanie Moscall-Varey. Her collection, Moskal, which debuted at Toronto Women's Fashion Week in March, sources its sense of grace from nature – more specifically, farmland and the geometry of crop segmentation.

"I'm trying to create beautiful shapes that are inspired by naturally occurring phenomenon or even the human impact on nature," Moscall-Varey says. "A lot of the shapes in my last collection were from the contours on the land left after you till a field." Those pieces, sumptuously made with raw edges and outsized bows, started with the influence of Dust Bowl-era photographers such as Dorothea Lange and more contemporary Midwestern American image makers.

CONTINUED ON PAGE 10 »







the new fragrance for men

**paco rabanne**





CONTINUED FROM PAGE 8 »

Moscall-Varey says she's interested in exploring "how women are represented in farm life and getting into the whole psychology of that."



Moscall-Varey grew up in Port Dover, Ont., a fishing and farming community two hours southwest of Toronto. Her parents saw her initial interest in fashion as a hobby, and Moscall-Varey almost decided to study science. But her yearning to express her creative side was too great, and she enrolled in and graduated from Ryerson University's fashion design program in 2015. Keeping her studio based in Port Dover allowed her to retain the rural influence that runs so deep in her work. "I'm just trying to emulate the beauty of things that are very simple – that we often don't think about."

Her humble ambitions have already paid off and Moscall-Varey has enjoyed boosts from some of Canada's fashion elite, including designer Jeremy Laing, who she interned for, and broadcaster and columnist Jeanne Beker, who chose her work to close Ryerson's runway show the year she graduated. Moscall-Varey was also selected as one of the first three fellows of the school's Suzanne Rogers Fashion Institute, which was set up to cultivate the country's top design talent.

These early endorsements have led to Moscall-Varey's next chapter: studying at the London College of Fashion this fall. "It will give me the opportunity to work with manufacturers that I'm closer to, to continue my brand and elevate it," Moscall-Varey says. "If I want to be the designer that I aspire to be, how am I going to get from A to B?"

— ODESSA PALOMA PARKER



For more information and to shop the collection, visit [stephaniemoscallvarey.com](http://stephaniemoscallvarey.com).

## BEAUTY

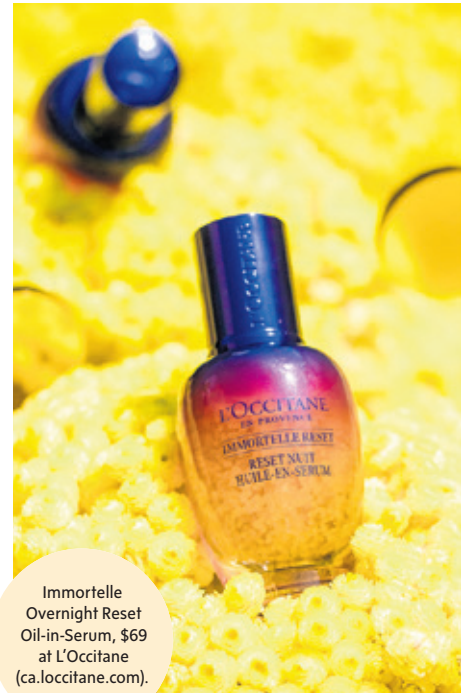
# Sleep aide

As Provence-born artist Paul Cézanne once said, "Genius is the ability to renew one's emotions in daily experience." This emphasis on spiritual renewal is shared by

L'Occitane en Provence, which takes a similar, albeit more nocturnal, approach to skincare. Its latest launch, Immortelle Overnight Reset Oil-in-Serum, primes your complexion to renew and reset while you get your beauty sleep.

In the lightweight formula, which is made of golden, oil-filled bubbles suspended in a clear serum, a trio of botanical ingredients work to impart a restored appearance by morning. Extracts of acmella oleacea (a flowering herb with tension-reducing properties) and calming marjoram smooth skin, while the brand's Immortelle Essential Oil, made with its staple Corsican blooms, delivers luminosity. According to Benedicte Le Bris, L'Occitane's head of research and development, it's a product that benefits all skin types and ages. "People don't spend enough time sleeping properly," Le Bris says, blaming excess screen time for slumber deficiencies. "It's difficult to fall into a deep, proper sleep."

Sleeping well in the countryside of Provence, however, is a dream scented with the lingering perfume of lavender fields. To aide in nighttime relaxation no matter where you bed down, L'Occitane recommends an application ritual with its new product, which begins by applying it to hands and taking three deep inhalations with your eyes closed before starting a simple, relaxing facial massage. Sweet dreams. — CAITLIN AGNEW



Immortelle Overnight Reset Oil-in-Serum, \$69 at L'Occitane ([ca.loccitane.com](http://ca.loccitane.com)).

## FASHION

# Ski lift

In the bottomless well of Chanel history that designer Karl Lagerfeld has to draw on for inspiration, there is a story about the winters that Coco Chanel spent on the slopes of St.

Moritz in the 1930s. Not surprisingly, the maverick fashion-house founder avoided any appearance of practicality in her wardrobe choices when she tackled the Swiss Alps. Instead, she zipped down the mountain in the jersey tops and wool trousers that continue to be some of the brand's signature items.

It's in this spirit of fashionable winter gear – supplemented with some sporty functionality – that the brand is launching its first Coco Neige Collection of ski apparel, fronted by Academy Award-nominated actor Margot Robbie. Some elements are an athletic extension of the Chanel aesthetic (the quilting usually found on handbags is reinterpreted in svelte puffers and tweedy textures are translated into slouchy knits), while other details such as camellia flowers and braid trim are decidedly more après-ski.

The collection will be available at the snow season shop that Chanel has opened for the past nine years in the French resort town, Courchevel. Or for those hitting the Canadian slopes, at Chanel boutiques in Vancouver, Calgary, Montreal and Toronto. — ANDREW SARDONE



For more information, visit [chanel.com](http://chanel.com).



## DESIGN

# Go deep

When Erwin Floor embarked on building his dream house, he faced one major obstacle. The Amsterdam-based marketing consultant envisioned a traditional Belgian-style home but struggled to find the paint that was so crucial to its moody look. Most of the houses he turned to for inspiration fea-

tured mineral-based, natural limewash with a rustic and chalky finish, but the local paint store options couldn't match the deep hues or unique texture.

While shopping for a mantelpiece in Belgium, Floor and his wife noticed that the store's walls had the exact weathered look they coveted. But when they contacted the supplier, they were told that the paint was only available to building professionals. After some back and forth, the owner of the factory decided to help them out. "That's how it all started," he says.

What started was Pure & Original, a line of lime-based commercial paint launched with the Belgian factory. From the very beginning, quality was of utmost importance. "I don't care about the price of producing it because it should be perfect," says Floor. Aside from Fresco, the original lime paint, the company offers six finishes, including Classico, a chalk-based paint with a velvety feel, and Marrakech Walls, a mineral-based option that mimics the look of concrete. The hues are created with natural colourants, giving them a dense richness that makes application almost foolproof and guarantees you'll spend more time enjoying your newly decorated space than painting it. — ANYA GEORGIJEVIC

Pure & Original  
Fresco paint,  
\$68/1-litre through  
pureoriginal  
canada.com.



Room rates  
start at \$554/night.  
For more information,  
visit [sofitel-paris-lefaubourg.com](http://sofitel-paris-lefaubourg.com).

## HOTELS

# Fashion house

The first thing you notice when you enter a room at the Sofitel Le Faubourg in Paris is a Cecil Beaton photograph hanging above the bed. Published in *American Vogue* in 1948, the image captures a group of women preening in pastel-hued Charles

James ball gowns in an ornate salon that bears a striking resemblance to your suite. The scene must have served as decor inspiration when designer Didier Gomez reimagined the intimate, 147-room property with traditionally feminine hues and ornate details, but it also hints at the building's long list of links to the fashion world.

There is the location, of course. Positioned discreetly among the French capital's grand embassies and the designer flagships of the 8th arrondissement, the hotel and its bright lobby are animated by an endless parade of guests with their arms full of shopping bags in Cartier red and Vuitton orange. There is also its history, with one of the two mansions that make up the hotel having housed the headquarters of *Marie Claire* magazine in the 1990s. And there is the Couture Apartment, its penthouse suite outfitted in black, gold and ivory, with Hermès toiletries and balconies overlooking Paris' rooftops.

The hotel also served as the location for this magazine's fall fashion editorial, starting on page 28. Given the glut of sequin dresses, thigh-high boots and supersized berets its concierge helped the crew coordinate one week this summer, we can confidently say you and your own stylish wares will be in good hands. — A.S.

## DRINKS

# First blush

Never mind "Rosé all day." The biggest change in the way we drink pink is that now we're consuming it year-round. Some of that change is owing to the rise of brut rosé, which, unlike the ephemeral flat pinks from Provence, doesn't disappear from the liquor store shortly after Labour Day.

Champagne boosters credit Madame Clicquot with inventing pink bubbly. The famed widow is said to have added a fateful splash of red wine to her house blend back in 1818. This year, that momentous mix is being marked with a series of lavish parties to celebrate Veuve Clicquot Rosé Champagne Brut turning 200.

Some might quibble about whether this was really the very first blended rosé Champagne — her neighbours over at Ruinart may have been doing it 50 years earlier. But everyone's still happy to toast this auspicious champagne birthday at pop-up bashes, such as the one in June that took over an entire amusement park in Paris. Seven hundred guests strolled among antique carousels and classic carnival games while washing down cotton candy and sliders on blush-hued burger buns with glass after glass of pink Champagne served out of paint can ice buckets.

Bubbly pairs well with everything, after all — even carnival food — a virtue to which winemaker Pierre Casenave credits its success. "It used to be that the rosé wine from Provence was what you'd drink when you couldn't afford something else," says Casenave. "But now, it's very trendy, because people like the freshness, the fruit and the fact that it goes well with cheese, seafood and anything Japanese." — CHRISTINE SISMONDO



Veuve Clicquot  
Rosé Champagne,  
\$89.75 at the LCBO  
([lcbo.com](http://lcbo.com)).

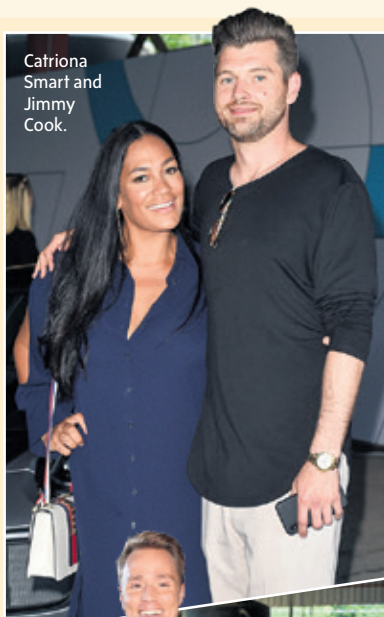




## PARTIES

# Alfresco fetes

Summer's most stylish to dos, notes **NOLAN BRYANT**, took the scene outside



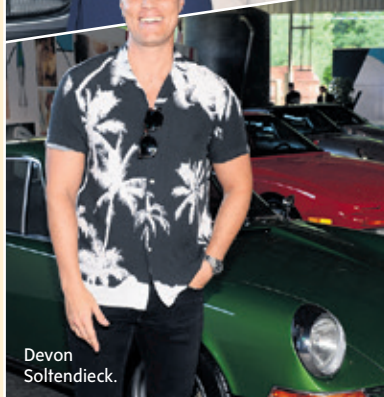
Catriona Smart and Jimmy Cook.



Porsche's Marc Ouayoun.

## PORSCHE MARKS 70 YEARS OF ON-ROAD MUSCLE

Porsche fanatics swooned at the sight of a 911 GT2 RS, the most powerful Porsche 911 of all time, when the car was on display (alongside seven others, including a 1972 911 once owned by Canadian race-car legend Horst Kroll) at Evergreen Brick Works in Toronto on June 27. The occasion was a party hosted by the German automaker to celebrate its 70th anniversary.



Devon Soltendieck.



Anya Shor and Bruno Billio.



Hugo Boss' Dawn Bellini and Alex Thomson.

## HUGO BOSS SETS SAIL WITH ALEX THOMSON

His second place finish in the 2017 Vendée Globe only took 74 days, 19 hours and 35 minutes, and ever since skipper Alex Thomson has been showing off the 60-foot Hugo Boss monohull racing yacht that took him to the finish line. On June 11, the epic vessel made a stop in Toronto's Lake Ontario and, to celebrate, the fashion brand hosted a lunch and sail.



Suzanne Cohon and Alex Filiatrault.



Gretchen Mol and Mary Harron.

## TRIBECA'S FILM FEST HOSTS A TORONTO TALK WITH TUMI

On July 9, the Tribeca Film Festival and luggage maker Tumi held the latest instalment of Tribeca Talks, a series that invites film heavyweights to discuss their big career moments. Writer-director Mary Harron of *Alias Grace* and *American Psycho* fame, took to the stage at the Thompson Hotel in Toronto, alongside actor Gretchen Mol, who was tasked with leading the conversation.



Shane Smith and Tribeca Film Festival's Evan Dellaquila.



Charlotte Engel and Anjali Nayer.

## GREY GOOSE TOASTS SUMMER ACROSS CANADA

Grey Goose Marché, a charm-filled Côte d'Azur-inspired market complete with a bar where the vodka brand's cocktails flowed, popped up on June 21 in Montreal (pictured) and Toronto. A daytime lunch and launch was held in both cities and, the same night, dinners devised by Michelin-starred chef Christophe Dufau were given in Vancouver and Calgary.



Claude Alicia Guérin-Roy.



Anne-Lovely Etienne.



Simon Pigeon, Joey Scarpellino and Jean-Sébastien Dea.



## HOT FUZZ

Synth-pop sensation Ralph dons the dandiest fall faux fur and shearling, and talks to **RANDI BERGMAN** about making her mark with style and substance

PHOTOGRAPHY BY  
**MICHAEL KAI YOUNG**

STYLING BY  
**GEORGIA GROOM**

### FABULOUS FAKES

Singer-songwriter Ralph (a.k.a. Raffaella Weyman) is known for her idiosyncratic sense of style, an exuberant look that's reflected in an over-the-top coat by emerging Montreal brand F.O.B. F.O.B. coat, price on request through [aigbokhaedestiny@gmail.com](mailto:aigbokhaedestiny@gmail.com). Gaviria earrings, \$448 at Archives ([archivestoronto.com](http://archivestoronto.com)). Shoes, \$399 at Fluevog ([fluevog.com](http://fluevog.com)). Tights, stylist's own.

Hair and Makeup by Sabrina Rinaldi for P1M.ca/M.A.C Cosmetics. Assistant: Romy Zack for P1M.ca.





In the last few months, Raffaella Weyman has swung upside down from monkey bars, been buried shoulder deep in sand, and jumped around a studio while wearing a series of heavy faux fur coats in the middle of a summer heat wave (those first two examples were to film scenes for her music video *Girl Next Door*; the over-the-top results of that last exercise are pictured here). “When I’m on set, I get really competitive with myself and I do everything to the extreme,” says the 28-year-old singer-songwriter. She goes deep for the sake of her alter ego, Ralph, who she has been propelling towards synth-pop stardom since she made a splash with the video for her first single, *Tease*, last year.

The clip, which features Weyman dancing alongside a gaggle of cool girls in a dreamy pastel spa, laid the groundwork for the directional and female-centric imagery that has become her signature. “For me, it’s very important to have it feel like the videos are a creation of something new and interesting that people are going to talk about,” she says over ciders in Toronto’s Korea Town neighbourhood. “The Internet is so saturated and there are so many artists who have more money than me, and can make bigger videos with bigger budgets. So what can I do to stand out?”

CONTINUED ON PAGE 16 »

#### PUFF PIECE

Pearl details help this Laurence & Chico coat to make an impact in a sea of plush outerwear.

Laurence & Chico coat, \$1,235 through [laurenceandchico.com](http://laurenceandchico.com).

Warren Steven Scott blouse, \$295 through [warrenstevenscott.com](http://warrenstevenscott.com).

Burberry trousers, \$625 at Saks Fifth Avenue ([saksfifthavenue.com](http://saksfifthavenue.com)).

Par Ici earrings, \$165 through [paricijewellery.com](http://paricijewellery.com).

Alan Anderson brooch, \$950 through [jewelsbyalananderson.com](http://jewelsbyalananderson.com).

Shoes, \$495 at Stuart Weitzman ([stuartweitzman.com](http://stuartweitzman.com)).



#### SOFT FOCUS

Faux-fur pioneer Shrimps creates a playful topper in a psychedelic print. Shrimps coat, £595 through [shrimps.com](http://shrimps.com). Rightful Owner dress, \$590, tulle skirt, \$300 through [rightful.owner.shop@gmail.com](mailto:rightful.owner.shop@gmail.com). Jenny Bird earrings, \$95 through [jenny-bird.ca](http://jenny-bird.ca). Chloé boots, \$1,725 at Saks Fifth Avenue ([saksfifthavenue.com](http://saksfifthavenue.com)).







CONTINUED FROM PAGE 14 »

Another of Weyman's calling cards, her unvarnished lyrics, will play a central role in her first album, to be released this fall. "Most of my songs are about relationships, which are the most personal and connective thing for me to write about," she says. While many of the singer's songs put past paramours on blast, Weyman also explores her own behaviour. "With the album, I wanted to be a bit more honest and contemplative about what you do to other people when you're in a relationship," she says.

Its first track, *September Fades*, is about Weyman playing the role of manipulator. "Right now I'm putting the songs in order, and it's interesting to see this evolution of me and all the feelings, as someone who is a very independent, driven woman who fears relationships," she says. "I'm afraid of falling in love and losing myself, losing my focus. I see that a lot in the songs."

Growing up in Toronto as a musical-theatre kid with talent often beyond her own comprehension (she once auditioned for a small part in a school play, only to be handed the lead), style always felt like a more natural method of self-expression. She shows up for our interview in a floral summer dress paired with a Fendi fanny pack and cat-eye sunglasses. "I always wanted to feel original," she says.

Still, the pressure on performers to constantly reinvent their looks can be challenging to manage independently. "I spend so much time thrift shopping and getting rid of clothes," she says. "It's really fun but I get why someone would want a stylist – it's exhausting." Weyman says her fans have come to expect a fashion show from her, but she's intent on remaining relatable. "I'm not trying to be this untouchable cool girl." ■

#### SHEERED GENIUS

Despite a growing interest in fake fur, shearling endures.

A bold Michael Kors bomber looks fresh layered over a dress in a sweet rose print. Michael Kors jacket and dress, both price on request through [michaelkors.com](http://michaelkors.com). Warren Steven Scott earrings, \$70 through [warrenstevenscott.com](http://warrenstevenscott.com). House of Etiquette latex tights, \$180 through [houseofetiquette.com](http://houseofetiquette.com). George Cox shoes, £250 through [georgecox.co.uk](http://georgecox.co.uk).





# THE GLOBE AND MAIL PORTUGAL RIVER CRUISE

LISBON AND THE DOURO RIVER • APRIL 18-28, 2019

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## DAY 01

### Lisbon

Welcome to Portugal's vibrant capital!

## DAY 02

### Lisbon

Take one of three guided tours, each custom-tailored by The Globe. At night, our first group dinner prepared by a Michelin-starred chef.

## DAY 03

### Lisbon

A difficult choice: visit seaside towns Estoril and Cascais or the Sintra Mountains' Pena Palace. That night, we dine as a group at the Palacio Nacional.

## DAY 04

### Coimbra & Porto

A fascinating stop in medieval Coimbra before continuing on to Porto. That afternoon, board the luxurious 5-star Scenic Azure and settle in.

## DAY 05

### Porto

Explore the British Factory House or Bolsa Palace with your Globe hosts in the morning. Then set out to a canning or cork factory, Ducal Palace or Quinta da Aveleda.

## DAY 06

### Régua

We set sail to Régua along the tranquil Douro River. Get to know your Globe hosts at interactive onboard forums and relax into the stunning Douro river valley landscape.

## DAY 07

### Pinhão

Marvel at Mateus Palace, visit Portugal's first Cistercian abbey in Tarouca, or explore some of the region's top wineries\*\* with your wine host, Beppi Crosariol.

## DAY 08

### Salamanca, Spain

Travel overland to the old city of Salamanca, Spain, a UNESCO World Heritage site. Indulge your senses in local market delicacies and breathtaking architecture.

## DAY 09

### Vila Nova de Foz Côa

Head back to Paleolithic times at Museu do Côa, canoe on the Sabor River or indulge in a tasting tour of valley treats. That night, we celebrate with a chef's tasting menu at Quinta da Pacheca.

## DAY 10

### Provesende

The grand finale: the breathtaking mountaintop village of Provesende and a spectacular private tour and dinner at Graham's 1890 Lodge.

## DAY 11

### Porto

The end of the journey. Saying *adeus* is the hardest part!

**globeportugalcruise.com**

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Nars Velvet Matte Lip Pencil in Cruella, \$34 at Sephora (sephora.com).



Lise Watier Rouge Gourmand Glow Hydrating Lip Balm in Granita, \$23 through lisewatier.com.



Laura Mercier Velour Extreme Matte Lipstick in Hot, \$34 at Sephora, Holt Renfrew, Nordstrom and Saks Fifth Avenue (lauramercier.com).



Flawless by Friday On the Double Lip Duo Modern Marilyn in Shade 2, \$18 through flawlessbyfriday.com.



Sisley Paris Le Phyto Rouge Lipstick in Santa Fe, \$72 at Holt Renfrew, Saks Fifth Avenue and Nordstrom (sisley-paris.com).



The lip look on the Erdem fall 2018 runway was wine-stain inspired.

## RED ALERT

After a summer of barely there makeup, it's time for the return of statement-making fall beauty. This autumn, the red lip receives a devil-may-care revamp that was spotted on many international fall 2018 catwalks, including at Erdem Moralioglu's presentation in London where saturated hues stole the show. Unlike the crisp, highly defined application technique that's gained popularity via social media snaps, Moralioglu's makeup artist, Val Garland, switched things up with blurred edges that mimic a wine-stained *bouche*. To achieve this look, she used deep shades from the limited-edition Erdem for Nars Collection, which Moralioglu refers to as "beautifully complex and sometimes dangerous." Judging by the runway results, it's a look that's worth the risk. — **CAITLIN AGNEW**



## IN BRIEF

### TEXTILE MESSAGE

"When I travelled to Turkey in 2012 – and saw bags, shoes, and all of the other accessories repurposed from kilim carpets – it all came together for me," says Milicent Armstrong, the woman behind Artemis Design Co. The Boston-based line's offerings range from patterned loafers to babouche slip-ons made with goat fur. While the silhouettes are simple and contemporary, their beginnings are steeped in history. "The process begins with sourcing vintage kilim carpets," Armstrong says. "We gather hundreds of the colourful, beautifully patterned carpets and decide which patterns would be better for shoes and which would be better for bags." For footwear, the carpet pieces are matched before cobblers and leather workers in Istanbul get to work. "Most of them are second- and third-generation artisans who have spent decades perfecting their craft," she says. "The quality of their creations is second to none." — **O.P.P.**

Kilim loafers, US\$248 to US\$268/pair through artemisdesignco.com.

## THE BUY

### MOD MOMENT

Shelve summer's *Matrix*-inspired miniature sunnies for something oversized with a retro-futuristic look



#### GO BIG

For its collab with Sportmax, British brand Cutler and Gross combines the bulbous shape of mod frames with a monochromatic scheme and see-through silhouette. Sportmax x Cutler and Gross SM0031, \$715 at Cutler and Gross (cutlerandgross.com).



#### SHELL GAME

Gold-plated details and timeless tortoiseshell acetate lend a vintage vibe to Linda Farrow's decadent shades. The handcrafted specs harken back to the groovy 1970s. Oversized square-framed tortoiseshell acetate and gold-plated sunglasses, US\$635 through net-a-porter.com.



#### ROUND OFF

Custom marble-look acetate, which is hand-polished for three days to give it a rich and glossy finish, elegantly upgrades Warby Parker's curvaceous shades. — **ODESSA PALOMA PARKER**  
Lola white marble with gray gradient lenses sunglasses, \$150 at Warby Parker (warbyparker.com).





[NOBIS.COM](http://NOBIS.COM)





### HOT BOX

Built-in fireboxes are often a dark void that suck all the personality out of a mantle, but HearthCabinet's ventless units offer a more novel balance of warmth and style. The flame comes from single-use alcohol cartridges that burn for two hours, and the elevated look is created through geometric shapes and custom colours.

HearthCabinet custom trapezoidal fireplace, US\$15,000 through [hearthcabinet.com](http://hearthcabinet.com).



### HIGH CAMP

Whether you're outfitting an outdoor space – or have high expectations of your campsite – portable furniture maker Helinox has arrived in North America. Look for lightweight chairs that pack into totes and collapsible cots that work as bench seating or alfresco guest accommodations.

Helinox Chair One Home, US\$190 through [helinoxstore.com](http://helinoxstore.com).



### ON FLECK

Edmonton-based Concrete Cat casts objects and furniture in multicoloured, marbled composite material. The collective's showstopper at the Wanted Design show was the Venus table, a made-to-order piece available in heights of 18 to 42 inches and custom patterns and hues.

Concrete Cat Venus Chaos table, from US\$4,550 through [concretecat.com](http://concretecat.com).



### ROCK SHOW

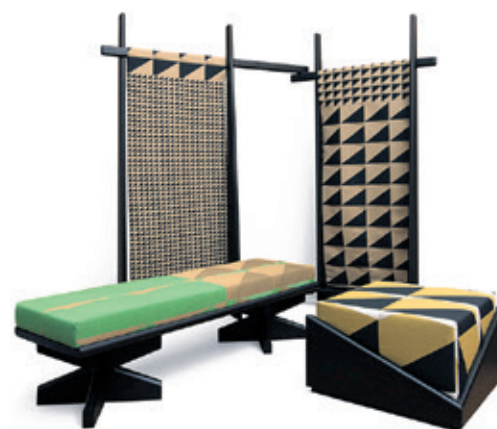
New parents desperate for a not-hideous glider to outfit their nursery already know the joy of discovering Canada's Monte Design.

Now, everyone can experience a bit of that enthusiasm as the company expands into furniture for the rest of the home, including contemporary side tables, sectionals and rockers.

Monte Design side table, \$495, Joya lounge chair, from \$1,345, ottoman, \$365 through [montedesign.ca](http://montedesign.ca).

## NEW YORK BY DESIGN

Every May, the International Contemporary Furniture Fair, and the satellite interiors installations Wanted Design and Sight Unseen Offsite, deliver a crash course on where our homes are headed. They also offer a glimpse into the future at many Canadian studios, whose founders head south to unveil their latest wares to the critical mass of international design pros invading Manhattan (36,000 attend ICFF alone). **ANDREW SARDONE** breaks down the trends and brands that stood for 2018



### DREAM WEAVE

Weft's collaboration with Slow and Steady Wins the Race fashion designer Mary Ping was the standout booth at Sight Unseen Offsite, highlighting the ease and design potential of using its online interface to create customizable jacquard woven textiles.

For more information, visit [weft.design](http://weft.design).



### INNER SPACE

"The glowing globe is iconic in lighting," says Lukas Peet. So how do you creatively reinvent something that's been reinvented ad nauseam? For Peet's latest piece with his partners at Vancouver's ANDLight, he suspended the orb within a wire cage that mimics planetary movements.

ANDLight Orbit pendant lamp, price on request through [andlight.ca](http://andlight.ca).



### FIRED UP

With the ever-growing popularity of houseplants, it's not surprising that designers are keen to experiment with the texture and form of terracotta pottery. Brooklyn-based Aaron Poritz creates his unique planters by pit firing the pieces in a cocoon of metal oxides, salts and sawdust.

Planters, US\$2,500/set of three through [poritzandstudio.com](http://poritzandstudio.com).



### WALL FEATURE

Out of all the geographically focused installations at ICFF this year, a group of Transylvanian exhibitors stood out. The Romanian region was best represented by Mind The Gap, which debuted 100 new wallpaper motifs ranging from fine china collages to oversized botanical patterns.

For more information, visit [mindthegap.com](http://mindthegap.com).





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## TWINKLE STARS

Four collaborators, from the worlds of fashion, interiors and architecture, put their own spin on Swarovski's lineup of crystal housewares

The Atelier Swarovski design collection includes collaborations with (clockwise from top left) Peter Pilotto, Patricia Urquiola, John Pawson and Nendo.

In April, during Milan Design Week, Atelier Swarovski unveiled its latest home decor collection of designer objects. This year's impressive selection features four famed creative minds exploring the potential of Swarovski's material of choice. "We are always excited to work with designers who exploit the creative potential of crystal with innovation and curiosity," says Nadja Swarovski, a member of the Swarovski Executive Board who spearheads its Atelier projects and is a great-great-granddaughter of the brand's founder. "The pieces are designed to reflect our long history of craftsmanship, master-cutting and innovation, while offering a platform for inspiring creative minds to explore bold new ideas in crystal."

Japanese design studio Nendo borrows from nature with a Softpod collection of solid crystal bowls that evoke water by varying thickness to change the material's depth of colour. British architectural designer John Pawson's Vessels line of candle holders, vases and bowls explores his signature minimalism and restraint.

Milan-based Patricia Urquiola's Brillo range of flexible containers are decorated with Swarovski's flat-back fashion crystals in a way that allows each object to be moulded into different forms. And London-based fashion brand Peter Pilotto, which previously collaborated with Swarovski on a jewellery collection, extends its playful aesthetic to a range of colourful candelabras titled Arbol, inspired by the forms of artist Alexander Calder and Spanish architect César Manrique.

In the future, the company will continue to add to its sparkling decor repertoire. "It was a natural evolution for us to take the spirit of creativity that has defined our Atelier Swarovski jewellery collections and extend that into stunning objects for the home," says Swarovski. — **ANYA GEORGIJEVIC**

For more information, visit [atelierswarovski.com](http://atelierswarovski.com).

## THE BUY

### COUNTER CULTURED

After a decade of stainless-steel domination, kitchen technology is taking on a more idiosyncratic look



#### CIAO BELLO

Dolce & Gabbana and Italian appliance maker Smeg bring a sense of *la dolce vita* into the kitchen with their over-the-top Sicily is My Love collection. This swish toaster pays homage to the Mediterranean island with depictions of lush foliage, plump fruits and native birds. Smeg Sicily is My Love toaster, \$729 at Hudson's Bay ([thebay.com](http://thebay.com)).



#### BIG CHILL

Travel back in time with Elmira Stove Works' Northstar 1958 fridge. This French door, retro-inspired beauty is equipped with modern technology while embracing yesteryear's charm. Available in an array of pastel hues, it looks best filled with jello salads and bottles of soda pop. Elmira Stove Works Northstar 1958 refrigerator, \$5,795 at Bloor Dovercourt Appliances ([elmirstoveworks.com](http://elmirstoveworks.com)).



#### COOK TOPS

Small but mighty, Swan's mini-oven features convection and rotisserie functions, with temperature controls ranging from 100 to 230 degrees Celsius. Its mid-century look with stainless steel dials makes it a stylish dinner-conversation piece. — **A.G.** Swan Retro Mini oven, \$229.99 at London Drugs ([swan-brand.co.uk](http://swan-brand.co.uk)).

## IN BRIEF

### ART START

Built in 1919, the Tower Automotive Building became the centre of a community of new immigrants living in Toronto's Junction area. As the city's tallest structure at the time, it epitomized how the city's scrappy west end was embracing industry. Today, the neighbourhood is shedding its rough-and-tumble roots with the opening of buzzy restaurants, independent galleries and, on Sept. 22, the new Museum of Contemporary Art (MOCA) in the landmark structure. Instead of making car parts and aluminum, the site will now invite artists from around the world to showcase their work over five floors. Andreas Angelidakis, Can Altay, Awol Erizku, Barbara Kruger, Tuan Andrew Nguyen and Jeneen Frei Njootli will have art on display on opening day. — **GAYLE MACDONALD**

Adult admission is \$10. For more information, visit [museumofcontemporaryart.ca](http://museumofcontemporaryart.ca).





# A MOVEABLE FEAST

To launch their Italian eatery, a pair of restaurateurs set off on a journey to devour North America's best pizza and pasta. As **GAYLE MACDONALD** learns, it's a trip every foodie should envy – and emulate

**A**t first they envisioned a classic American road trip, mapping a path across the continent to sample its best Italian restaurants.

But then Toronto's Rob Rossi and David Minicucci thought through the logistics. Conducting a survey of perfect pasta by car wouldn't work because they simply didn't have the time. They wondered about focusing on Santa Barbara instead, à la Paul Giamatti and Thomas Haden Church in *Sideways*, but scratched that cinematic notion. Central California's wine region didn't have enough of the food they wanted to sample.

So instead the duo, who planned this pilgrimage to conduct research for their new Toronto eatery, *Giulietta*, hopped a plane to, of all places, sweltering Phoenix. The desert city is not considered a foodie destination; but, actually, if you're seeking award-winning Italian, it is one. Phoenix is home to iconic Italian chef Chris Bianco, whose 30-year-old namesake, *Pizzeria Bianco*, arguably makes the best pizza in North America and is the only pie joint to ever win that coveted culinary Oscar, the James Beard Award.

It did not disappoint. "What makes his cooking special is that he uses everything around him: local wheat flours, tomatoes he grows, mozzarella cheese he makes himself. Everything is fresh and simple," says Rossi, whose former restaurant was Little Italy's popular *Bestellen*, in the location where *Giulietta* lives now. "Bianco is the antithesis of what a lot of Italian chefs are doing these days, which is importing Italian products."

From Phoenix, the friends moved on to Los Angeles, where they dined on primo pastas at master Italian baker and chef Nancy Silverton's four restaurants, including the three variations of *Mozza* and meat-focused *Chi Spacca* (all interconnected on one block corner in West Hollywood). Then they ventured to L.A. hot spot *Felix Trattoria*, the brainchild of Toronto restaurateur Janet Zuccarini. "We basically ate their entire pasta menu," says Minicucci, who mans the front of *Giulietta*'s house while chef Rossi oversees the kitchen. "The *Tonnarelli cacio e pepe* and *Malloreddus* [noodles similar to *gnocchetti* with saffron, *ragu d'agnello* and *fiore sardo*] were particularly good, but we truly devoured everything," he says.

The theme of balance and basics carried through the rest of their exhausting 24-day, 38-establishment trip, which included



stops in San Francisco (*Cotogna*, *La Ciccia*), Chicago (*Monteverde*), Philadelphia (*Pizzeria Vetri* and the rest of revered chef Marc Vetri's chain), New York (*Le Coucou*, *Via Carota*) and finally Montreal (*Nora Gray* and *Le Bremner*). "Montreal was our sole Canadian stop mainly because we ran out of time," says Rossi. "But for both of us, Montreal is special in the sense that it's such a European-feeling city. The restaurants exude that rare family-style approach to dining where every night out is a feast. It's all about sharing with friends and family, starting with a cocktail, having a bottle of white, a bottle of red, three to five courses, then cheese, desert and an after-dinner drink. It's a communal experience."

Bolstered by their road research, the pair opened *Giulietta* in April, offering homespun Italian dishes with an understated but distinctively modern twist.

Dishes like *saltimbocca* use capons from a farm in Quebec instead of veal, while an octopus dish marries heritage cannellini beans with a mollusc from Morocco.

"In Phoenix, we learned that sometimes it's good to take a step back with the food, and rely more on putting out something that is simple and beautiful," says Rossi. *Giulietta*'s popular *cacio e pepe* is a prime example of that humble ethos, a classic Roman pasta that is essentially just noodles, pecorino cheese and kampfot pepper from Cambodia. "The main thing we took away from the trip is that the most amazing restaurants follow the same recipe: Put the best product on the table in



Rob Rossi and David Minicucci (far left) sourced inspiration for their restaurant *Giulietta* by sampling plates and cocktails at (clockwise from top left) *Osteria Mozza*, *Pizza Bianco*, *Nora Gray* and *Le Bremner*.

the simplest and most beautiful way," says Minicucci, who also owns Italian stalwart *L'Unità* in the city's Yorkville neighbourhood (he and Rossi met and bonded over food when Rossi came on board to revamp *L'Unità*'s menu).

"I've always wanted to open a classic Italian restaurant, but with a modern sensibility," says Rossi. "However, neither one of us were interested in making any kind of statement. For a long time in Toronto the idea has been to push the envelope and do something drastically different, just to be noticed."

Their 80-seat space is chic, classic and refined. "We like to say it's a new vision for an Italian restaurant in Toronto," says Minicucci, referring to the decor's mix of white marble, oxidized red metal beams, brick walls, sleek fluorescent lighting and striking terrazzo floors. While the food is of utmost importance, both Rossi and Minicucci say it's the feeling that their customers leave with that is most important to them.

"Food is only a small part of it," says Rossi. "The rest is being hospitable, warm and genuine to every person visiting our home away from home." ■

For more information, visit [giu.ca](http://giu.ca).



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[vancleefarpels.com](http://vancleefarpels.com)





IN BRIEF

## WHAT'S COOKING

The rich smell of espresso wafts from Miele's new flagship at Toronto's Yorkdale

Shopping Centre. Called an "Experience Centre," the space is meant to take the drudgery out of shopping for dishwashers and convection ovens by using technology to highlight its hundreds of appliance options while titillating your senses. "Because our product range is so vast, we can't show our customers all our products [in one space]," says Kelly Lam, Miele Canada's vice-president of marketing. "With digital technology you can see, say, a steam oven in real size with all the different designs and features." Show up at lunchtime and set yourself up at the swiping cooktop screen to virtually cook while munching on an actual grilled cheese toasted by the on-site culinary expert. Miele clearly understands the best way to a shopper's heart – and home – is through the stomach. – G.M.

For more information, visit [miele.ca](http://miele.ca).

## SURF MEETS TURF

An initiative to partner chefs in Hawaii and Alberta is already paying off with a series of collaborative dinners in Maui and Edmonton, with more to come

Earlier this year, chef Lino Oliveira and Chris Mena, co-owners of Sabor Restaurant in Edmonton, travelled to the Sheraton Maui in Kaanapali to spend a few days with chefs Lyndon Honda and Tom Murimoto. They decided to make the 5,000 kilometre journey to explore Hawaiian farms and learn about the cuisine of the Pacific archipelago, a cultural mash-up of influences from the Philippines, Korea, Japan, Puerto Rico and Portugal.

With a restaurant focused on the flavours of Iberian coastal cuisine and sustainable seafood, there were plenty of parallels for Oliveira, who has a Portuguese background, and Chilean-born Mena to draw. The visit culminated in a collaborative six-course dinner at the hotel (guests were among the attendees) where they butchered a locally raised pig, noting the differences in Hawaiian versus Alaskan pork. To make clams escabeche, Kanpachi, a sustainably raised fish, was cured in award-winning gin from Eau Claire Distillery in Alberta's Turner Valley.

Over the summer, Honda and Murimoto, who had never been to Canada, visited the prairies for the launch of Sabor's annual seafood festival. Later in the fall, a similar exchange will take place with chefs Duncan Ly and Jinhee Lee of Foreign Concept in Calgary, who will bring their Vietnamese and Korean backgrounds and knowledge of prairie ingredients to the islands.

Such experiences are like professional development days for chefs and bode well for the diversity of fine dining in Alberta. "By cooking together, listening to each others' issues, we learn and can relate," says Honda. "There's so much information available out there, but at the end of the day, you've got to get into the kitchen and master it." – JULIE VAN ROSENDAAL

For more information on upcoming dinners, visit [sabor.ca](http://sabor.ca) and [foreignconcept.ca](http://foreignconcept.ca).



Chefs from Hawaii and Alberta are cooking up dishes such as cured Kanpachi (top) and short-rib with shrimp gnocchi (bottom) that marry their respective cooking styles and local ingredients.

## AUTUMN FLAVOUR

Dive into a delicious fall with this month-by-month guide to the best new cookbooks

### SEPTEMBER

Matt Basile and Kyla Zanardi operate Toronto's Fidel Gastro food truck and brunch spot, Lisa Marie. Their book, *Brunch Life*, brings the going-out-for-breakfast experience home with a mix of modern and nostalgic dishes. Consider Dark Chocolate Cherry Cheesecake Pancakes or Family-style Chimichurri Steak + Egg Tacos. An entire chapter is dedicated to fried chicken and waffles, including a fried cauliflower option. *Brunch Life: Comfort Classics and More for the Best Meal of the Day* by Matt Basile and Kyla Zanardi, \$29.95 at bookstores.



### OCTOBER

Schmaltz (Yiddish): 1) Melted chicken fat. 2) Excessive sentimentality. Toronto restaurateur and the King of Comfort Food Anthony Rose joins forces with food writer Chris Johns to share some of his favourite recipes and stories in *The Last Schmaltz*, a book Rose describes as part cookbook, part manifesto. After all, the best dishes always have a tale to tell and Rose has been cooking his up since he was a kid. *The Last Schmaltz: A Very Serious Cookbook* by Anthony Rose and Chris Johns, \$40 at bookstores.



### NOVEMBER

It's the cookbook for the end of the world that we didn't know we needed. The proprietors of Montreal's Joe Beef offer up formulas for homemade bouillon cubes, soap made from beef fat and spruce cough drops. But not everything on their ingredient lists is foraged from the backwoods of Canada. Case in point: a recipe for Minute Rice risotto and compound butter made with a crushed bag of all-dressed potato chips. – J.V.R. *Joe Beef: Surviving the Apocalypse* by David McMillan, Frederic Morin and Meredith Erickson, \$50 at bookstores.





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A woman with dark hair pulled back stands on a balcony with a black metal railing. She is wearing a light blue, knee-length dress with a high, lace-trimmed collar and long sleeves. The dress features a double-breasted front with gold buttons and large pockets. She is looking out over a Parisian street filled with historic buildings, including a prominent one with many windows and a mansard roof. The sky is clear and blue.

#### A FRENCH TWIST

Chinese-born designer Huishan Zhang might now be based in London, but the prim silhouettes, pearl details and crystal-embellished mesh of his fall 2018 collection are obvious homages to Paris' couture houses. Huishan Zhang dress, £1,200, top, £495 through [huishanzhang.com](http://huishanzhang.com). Earrings, \$2,695 at Chanel ([chanel.com](http://chanel.com)). Photographed on the balcony of room 625 at the Sofitel Paris Le Faubourg ([sofitel-paris-lefaubourg.com](http://sofitel-paris-lefaubourg.com)).





# City of Light

From the shimmer of the Eiffel Tower to the insouciant combination of streetwear, eveningwear and jawbreaker pearls, all inspiration points to Paris this fall

PHOTOGRAPHY BY  
**CARLYLE ROUTH**

STYLING BY  
**ODESSA PALOMA PARKER**

**CHIC, PLEASE** Classic Chanel tweed pairs perfectly with voluminous trousers and svelte boots, each with their own mottled take on the season's sheen. Jacket, \$9,875, trousers, \$3,750, boots, \$2,000, earrings, \$3,375 at Chanel ([chanel.com](http://chanel.com)). Hat, \$175 at Lilliput ([lilliputhats.com](http://lilliputhats.com)).





**SHINE ON** For a more futuristic take on fall lustre, Sies Marjan cuts a classic trench from a holographic-effect fabric. Sies Marjan coat, US\$1,695 through [siesmarjan.com](https://siesmarjan.com). Vintage earrings, price on request through [caroletanenbaum.com](https://caroletanenbaum.com).





#### ELEGANTLY WAISTED

A fresh approach to the New Look, Sid Neigum's suit features an updated take on the proportions and symmetry of mid-century tailoring. Sid Neigum blazer, \$900, skirt, \$360 at La Maison Simons ([simons.ca](http://simons.ca)). Sid Neigum dress, US\$450 through [net-a-porter.com](http://net-a-porter.com). Hat, \$150 at Lilliput ([lilliputhats.com](http://lilliputhats.com)). Vintage earrings, price on request through [caroletanenbaum.com](http://caroletanenbaum.com). Zero + Maria Cornejo boots, \$750 through [zeromariacornejo.com](http://zeromariacornejo.com). Photographed on the balcony of room 625 at the Sofitel Paris Le Faubourg ([sofitel-paris-lefaubourg.com](http://sofitel-paris-lefaubourg.com)).



#### PARIS MATCH

Sequins can stand out as much for their texture as for their radiance – especially when a sleek element, such as the dazzling discs on this Tanya Taylor top, is paired with a coarser finish, like the matte metallic circles on Cinq à Sept's skirt.

Tanya Taylor mockneck, US\$495 through [tanyataylor.com](http://tanyataylor.com). Cinq à Sept skirt, \$530 at [George C \(georgec.ca\)](http://GeorgeC.ca). Hat, \$240 by special order at [Lilliput \(lilliputhats.com\)](http://LilliputHats.com). Vintage earrings, price on request through [caroletanenbaum.com](http://caroletanenbaum.com).







**GARDEN VARIETY** In one of Paris' many secret courtyards, a tinsel sweater, gilded trousers and platform boots create a novel mix. Sweater, \$650 at Mulberry ([mulberry.com](http://mulberry.com)). Trousers, \$8,575 at Chanel ([chanel.com](http://chanel.com)). Boots, \$1,675 at Hermès ([hermes.com](http://hermes.com)). Sophie Bille Brahe earrings, US\$550 through [net-a-porter.com](http://net-a-porter.com). Photographed at Le Jardin Blossom restaurant at the Sofitel Paris Le Faubourg ([sofitel-paris-lefaubourg.com](http://sofitel-paris-lefaubourg.com)).





**UPON REFLECTION** Tangled tendrils of delicate chain hang from the detachable collar of a Louis Vuitton dress, while its knit cuffs channel the casual spirit of an athletic jumper. Dress, price on request at Louis Vuitton ([louisvuitton.com](http://louisvuitton.com)). Vintage earrings, price on request through [caroletanenbaum.com](http://caroletanenbaum.com). Photographed in the lobby of Bar du Faubourg at the Sofitel Paris Le Faubourg ([sofitel-paris-lefaubourg.com](http://sofitel-paris-lefaubourg.com)).





#### LYRICAL EXPRESSION

For a more whimsical version of autumn glitz, an Anna Sui shift is covered in glittering greenery accented with a studded collar. Anna Sui dress, US\$1,254 through [annasui.com](http://annasui.com). Boots, \$3,900 at Hermès ([hermes.com](http://hermes.com)). Hat, \$170 at Lilliput ([lilliputhats.com](http://lilliputhats.com)). Vintage earrings, price on request through [caroletanenbaum.com](http://caroletanenbaum.com).



#### PUTTIN' ON THE RITZ

Christopher Kane's oversized sweater is elevated with the addition of crystal fringe – and a pair of thigh-high Hermès boots. Christopher Kane sweater, price on request through christopherkane.com. Boots, \$3,175 at Hermès (hermes.com). Hat, \$175 at Lilliput (lilliputhats.com). Vintage earrings, price on request through caroletanenbaum.com.







**À LA MODE** The uniquely Parisian fashion pairing of grit and glitter is exemplified by a patent coat worn nonchalantly over a knit sequin tank dress. Hugo coat, \$850 at Boss ([hugoboss.com](http://hugoboss.com)). Sportmax dress, price on request, boots, \$1,125 at Max Mara ([maxmara.com](http://maxmara.com)). Vintage earrings, price on request through [caroletanenbaum.com](http://caroletanenbaum.com).

Makeup and hair by Alan Milroy. Model: Sammy at Oui Management. Photo assistant: Maud Caillet.



# PLAY PATTERN



The surreal landscapes and whimsical motifs of M.C. Escher have long infiltrated popular culture. Now, writes **KRISTINA LJUBANOVIC**, a slew of exhibitions and some surrealist housewares are reaffirming the Dutch artist's influence on design



**B**y his own account, M.C. Escher was not a fine artist, but a graphic artist “with heart and soul.” Known for his enigmatic woodcut prints depicting impossible architectures and landscapes, visual puzzles and tessellated patterns of fish, birds and reptiles, Escher has been lauded historically for the precision and craftsmanship of his work. What might be most remarkable about the surreal aesthetic he created before his death in 1972 is how it has infiltrated the design world. From the hippie subculture of the 1960s to influential contemporary names as diverse as slick Japanese studio Nendo and decadent Italian luxury brand Gucci, the Escher effect keeps repeating itself.

Born in the Netherlands in 1898, Maurits Cornelis Escher was originally enrolled in the School for Architecture and Decorative Arts in Haarlem with the intention of becoming an architect. “I came within a hair’s breadth of having the opportunity to become a useful member of society,” quipped Escher in a speech to accept the Hilversum culture prize in 1965. But it was the beauty of craft, the forced limitations of woodblock carving and the desire for his work to be produced in multiples that drew Escher to focus his interest and efforts on the graphic arts instead.

“He didn’t want to be a painter because then you could only make one painting,” says Mark Veldhuysen, curator of the M.C. Escher Foundation, established in 1968 to preserve the artist’s legacy. “That’s why he decided to become a graphic artist, so he could make multiple prints and more people could enjoy it.” Veldhuysen is co-curator, with collector Federico Giudiceandrea, of *Escher: The Exhibition & Experience*, a travelling installation of over 200 works by the artist on view until Feb. 3 at Industry City in Brooklyn, as well as another show at the Museum of Friesland in Escher’s hometown, Leeuwarden.

Divided into seven thematic sections, the travelling Escher exhibit begins with his early works and influences. Though he worked outside mainstream 20th-century art movements, art nouveau and the intricate, geometric tile patterns he observed on visits to the Alhambra palace in Spain inspired his interest in repetitious design. The exhibition also includes a compilation of Escher-inspired objects and ephemera, showing his indelible impact on popular culture and consumer goods. Escher famously refused Mick Jagger’s request to create an original work for the Rolling Stones’ 1969 record *Let It Bleed*, but he still made his mark on music with album covers for the likes of Pink Floyd and Scaffold.

Today, his influence is ramping up again. “Oh, he is still being copied constantly,” says Veldhuysen, who keeps an eye out for anything Escheresque. “You have this video game, *Monument Valley*, which is based entirely on his work,” he says. And if you look at the clothing that is on display [in the exhibition], you’ll notice that he is inspiring modern designers even today.”

*Monument Valley* places its protagonists in implausible and ever-changing worlds, similar to Escher’s mind-bending lithographs *Up and Down*, *Relativity* and *Belvedere*. A real-life version of such topsy-turvy environments is being built at Hudson Yards in New York, designed by Heatherwick Studio. Vessel is a public landmark made from 154 interconnecting flights of stairs, which create a mile of twisting and turning walkway, supported by a geometric steel-frame lattice that recalls Escher’s *Ascending and Descending*.

In interiors, an Escher influence can be spotted in every new boutique hotel and artisanal espresso shop with acres of geometric-tile flooring. Jannelli & Volpi, the Italian wallcovering manufacturer has sole license, in collaboration with the M.C. Escher Foundation, to produce wallpapers and murals of the artist’s patterns and prints. Gucci Decor obliquely references Escher in the floral and bug motifs scattered across its furniture and folding screens.

Another Escher exhibition, set to open in December at the National Gallery of Victoria (NGV) in Australia, pairs Escher’s oeuvre with the work of Nendo. Almost 200 of Escher’s artworks will be interpreted and shown in a space designed by the Japanese studio, along with new pieces inspired by the artist. “The story and works of Escher and Nendo have many interesting parallels and points of intersection,” says Ewan McEoin, senior curator of contemporary design and Architecture at the NGV. “Escher had a profound and enduring impact on aspects of architecture and design and is known as one of the masters of spatial manipulation within art. Nendo, similarly, are known as masters of manipulation and playfulness within their design,” he says.

That playfulness is evident in Nendo’s Tangle side tables, which appear to hold hands, or a series of 50 Manga Chairs that resemble dynamic actions performed by manga comic characters. While the whimsical final products of Escher and Nendo might be similar, Nendo’s process, according to chief designer Oki Sato, is very different from Escher’s approach: the artist pushing one idea, or “seed,” to its limit, the design studio planting many simultaneously. “So, in this exhibition I tried to process the Nendo seeds in the Escher logical thought process,” says Sato. “Since both processes require a lot of energy, my brain is already very tired. But I truly enjoy this process and it is bringing a fresh point of view into our office.”

This might be Escher’s most significant contribution – and challenge – to those inspired by his vision. “His work is at once simple and complex, serious and wry. His art encourages the viewer to see, think, question and imagine simultaneously,” says McEoin. Or, as Veldhuysen explains, “What you see is what you get, but then you look again, and you don’t get it. And that’s what makes it so mesmerizing.” ■



#### DESIGN ON REPEAT

A wallpaper by Jannelli & Volpi (opposite page) translates M.C. Escher’s tricky patterns into the world of home decor. His optical illusions also appear to influence (this page, from left to right) a collection of chairs by Japanese studio Nendo, the new Vessel structure by Heatherwick Studio opening at New York City’s Hudson Yards in 2019, a decorative screen by Gucci and the topsy-turvy video game *Monument Valley*.



# One night in Naramata

The Okanagan's southeastern shore offers rugged landscapes, a quaint sense of community and a concentration of boutique wineries, including premium player Laughing Stock. As **NATHALIE ATKINSON** learns over a summer dinner at its pinot noir vineyard, the unique way these elements blend together is helping to develop its unique identity in the wine world

PHOTOGRAPHY BY **ALANA PATERSON**

**T**he grounds of David and Cynthia Enns' Naramata, B.C., home are bordered with lavender and old-growth sage. On a midsummer night, with the evening temperature still well above 30 degrees, the hardy herbs perfume the breeze and infuse the pinot noir vineyard in their front yard with an earthiness that's well-known to oenophiles who favour the Okanagan Valley's vintages. The Ennses maintain this plot for their premium wine label, Laughing Stock, but tonight it will also serve as the backdrop for a dinner for friends of the winery.

A late-July gathering like this is a rare, brief moment when the winemakers can exhale. "All the work that goes into the vineyard has been done," says Cynthia. "You're just waiting for the vineyard to ripen as you start prepping for harvest." In many ways, that description captures the journey she and her husband have been on since launching Laughing Stock in 2003, when they left behind successful careers in finance to invest in the development of structured, Bordeaux-inspired reds. Last fall, Canadian-owned wine producer and marketer Arterra Wines Canada, which oversees big players such as Jackson-Triggs and boutique brands like Nk'Mip Cellars, acquired the winery, keeping the couple on board to lead the business.

As part of their management and winemaking efforts, the Ennses are involved in an application currently before the Vintner's Quality Alliance to establish a new, legally defined sub-geographic indicator specifically for wine made from Naramata Bench grapes. While the VQA designation is based on factors such as soil, climate and natural surroundings (a.k.a. terroir), there's no question that a region's way of life and creative spirit also contribute to what makes it distinct. It's that balance between meticulous cultivation and local culture that the dinner-party guests will toast with bottle after bottle this evening.











David and Cynthia Enns (top right with their dog, Radar) built Laughing Stock from their vineyard property in Naramata, home to production space (above) and five Bordeaux-style grape varieties. The winery's branding plays on the couple's finance-industry roots, and includes signs for business districts in Toronto, Vancouver and New York (top left), as well as stock-ticker-style labels on bottles (right).



It's hard to adequately describe the Okanagan Valley's breathtaking beauty, its landscape layered with lakeshore, clay bluffs, vineyards, orchards and scruffy desert wilderness. The Naramata Bench, a roughly 19-kilometre stretch on the eastern shore of Lake Okanagan just north of Penticton, is centred around the beachy town founded in 1907 by rancher and prospector John Moore Robinson, who planted some of the area's first orchards.

Over a century later, summer fruit stands along the sinuous Naramata Road overflow as crews finish picking the season's sun-bathed peach and cherry bounty. Vineyards drape over the hillsides and sweeping views appear around every curve. Up a discreet driveway is the site where David and Cynthia founded Laughing Stock 15 years ago.

As the story goes, the winery's name reflects the skepticism of the couple's friends when they left the corporate world to make wine. Well, they did not completely leave it behind: Since its inception, Laughing Stock's bottles have been branded with stock tickers that feature the closing price of TSX listed companies on the date that vintage's grapes were picked. Its wine names also play on financial terms. The very first wine the Ennses created is called Portfolio, and it remains the winery's award-winning flagship. Next came Blind Trust, with a blend that changes every year at the vintner's discretion –

and isn't revealed until a customer buys the wine and peels back the wrapping on the bottle's neck to reveal its mix of varietals.

Emphasizing its combination of grapes and fermentation techniques is one of Laughing Stock's main points of differentiation among the 40 or so wineries that pock the Bench. "The whole philosophy of winemaking here is to really stay out of the way of over-processing what comes from the vineyard," David, the winemaker of the pair, explains as we tour his gravity-flow production shed, carved into the hillside. "The fruit has to be picked on a certain day, which starts a whole cycle. You have to understand what the journey is – the end point. And if you do that, you can judiciously use different fermenters, like oak and concrete and steel, to produce a wine that has a sense of balance, acidity, fresh fruit and a long finish." Winemaking, he adds, "is farming, science and art."

On a mezzanine overlooking the building's stainless-steel vats, there is an area Cynthia dubs "the playground." A few egg-shaped concrete fermenters bear strips of masking tape marked with nicknames like Fabergé, Scrambled and Benedict. These well-insulated vessels help maintain temperature as the liquid ages, to produce a more consistent wine. There are also terracotta amphorae, traditional clay vessels. David has been using the ancient winemaking technique for several years on limited-production blends, like bottles of plush Laughing Stock Amphora Syrah.

As a result of the Arterra purchase, a modest expansion of the winery building is underway. The expanded space will accommodate additional equipment to allow Laughing Stock to handle its estimated 200-tonne harvest this fall (up from last year's 140) and satisfy growing customer demand. "We did 2,500 cases of Portfolio and we sold our last case yesterday," says David. The next Portfolio, a 2018 vintage, will be released Oct. 1.

## The guest list



### CHRIS ALLEN

Landform Architecture + Design Build's Chris Allen focuses his work on natural materials and preserving native landscapes. His projects include the Okanagan Valley's most striking private homes, public spaces and the Naramata Wine Vault.



### CARLA TAK

Vancouver artist Carla Tak rediscovered painting at 50, translating an interest in psychology into textural works in oil and acrylic. In addition to her own studio, her work is available via galleries in Los Angeles and Palm Springs.



### VIRGINIA BRAY

The owner of Penticton's Ad Hoc Boutique, Virginia Bray sells a mix of independent labels including many made-in-Canada brands like Eliza Faulkner, Valerie Dumaine, The Stowe and Erin Templeton.



**D**espite the growing notoriety of its wine business, Naramata's most famous resident is an elusive wild peacock that wanders the village. The day before the winemakers' dinner, and with some time to play tourist in their own backyard, the Ennses join me for lunch at local café, The Grape Leaf, where we can hear the bird calling out beyond the fence that surrounds the eatery's back patio. The village is also home to David's latest venture, the Naramata Wine Vault, a new cold storage facility developed by him and a few partners on the site of an abandoned B.C. fruit-packing warehouse.

The vault anchors the town centre on the edge of Wharf Park where the Naramata Community Market sets up every Wednesday throughout the growing season. Playing hooky today means there's time to peruse the eclectic vendor stalls of mushrooms, wildflowers and hula hoops, and sample the area's dessert specialty, the galette, a hand-shaped pastry laden with seasonal fruit. By the end of the day, we've cheered on competitors in Naramata's annual cherry-pit spitting contest (the current distance record is 35 feet) and I've jumped into the cool lake water from the old ferry dock with the locals.



#### EMILY HOLMES

A recent transplant from Vancouver to the Okanagan, actor Emily Holmes' film and television credits include *Snakes on a Plane*, *Battlestar Galactica*, *Smallville* and the Amazon series *The Man in the High Castle*.

#### BRAD ROYALE

Based in Calgary, Brad Royale is the wine director for Canadian Rocky Mountain Resorts. David Enns has collaborated on Royale's micro wine label, *Kittenswish*, which highlights partnerships with winemakers around the world.



Life in Naramata during the summer revolves around (clockwise from top left) fruit harvests, road trips along Naramata Road, the annual cherry-pit spitting contest in Wharf Park, jumping off the town dock and the weekly community market. The new Naramata Wine Vault (left) stores barrels and bottles in the centre of the village.





Guests of the Ennses make their way to the dinner table, set between the vines and lake at the couple's home (top). Chef Mark Filatow (above) helms Kelowna's Waterfront Wines restaurant and is a member of the Sommelier Guild. His dishes included prawn escabeche (left) and a potato and summer-vegetable succotash (above left).

As they were establishing their business, David and Cynthia lived on the winery property, raising their son Joshua, now 19, in the adjacent private house. Today, that home is where Laughing Stock's winemaker keeps close watch on the property's five Bordeaux varietal vines during harvest season, and the Ennses have moved 15 minutes up the road to a sleek house built at the top of a waterfront cliff with their nine-year-old Border Collie Bernese Mountain Dog, Radar.

It's here that friends start to arrive for dinner, travelling from Penticton, Kelowna, Vancouver and Calgary. Chef Mark Filatow of Kelowna's Waterfront Wines restaurant is in the kitchen, and as one of the few chefs in Canada who is also in the Sommelier Guild, he is uniquely qualified to cook up a dinner menu that simultaneously showcases Laughing Stock wine and B.C. cuisine. In addition to the 2016 Amphora Syrah, the Ennses will serve their 2017 Pinot Gris, a 2015 Pinot Noir and a magnum of 2009 Portfolio. Filatow's contribution includes field-raised cattle striploin from a nearby ranch, Cache Creek, that's been dry-aged 40 days, and a salad accented with local apricots and Okanagan chèvre.

Sipping a 2017 Viognier over canapés including spiced tuna on rice crisps and prawn escabeche with dill, a few guests linger inside the house in front of an abstract oil painting by Vancouver artist Carla Tak. It's a rare treat that the artist herself is present. Tak has been visiting friends in the area for decades and lived in California in the 1970s; she likens Naramata's flourishing wine culture to her experience of the Napa Valley as it was hitting the limelight thanks to the efforts of Robert Mondavi.

Brad Royale, the wine director for Canadian Rocky Mountain Resorts, is also among the guests. Professionals like him already recognize the Naramata Bench as an established premium grape-growing region and thinks the VQA designation is important for the commercial future of the area's wines, especially if it helps to further evolve the distinct terroir. "It's smaller, it's rare," he says. "And the more niche you can get – and Naramata is niche within niche – the more it elevates it."

We take our seats at a table perched between water and sky on the edge of the vineyard. Royale, in his rakish trilby, looks around the table and pronounces the evening a "mad hatter tea party."

"One of the hidden beauties of plying your trade in the Okanagan is there is downtime," David says. "It's built in. And to have a quiet moment of beauty in a busy world like this – it's magical."



Barrels inside the Naramata Wine Vault (near right) belong to Laughing Stock and a group of other local vintners. A hazy summer afternoon on Okanagan Lake (far right) is perfect for photo opps, as is a roadside stop at “The Naramata Bench.”



“We get to experience it daily,” Cynthia says, while pouring glasses of red made from the grapes that grow behind us. “You work hard and then you can switch gears quickly, like that refreshment of jumping into the lake.”

Actor Emily Holmes, who appeared in Amazon Studios’ *The Man in the High Castle*, just relocated her young family from Vancouver to Kelowna and, from across the table, she is praising the virtues of this quality of life and how much winemaking determines the rhythm of the local social calendar.

“Friends who work in wine, you don’t see them during crush – until they come out the other side, exhausted,” she says with a chuckle. Virginia Bray, the stylish owner of Penticton fashion boutique Ad Hoc, adds with a laugh that there’s “definitely a seasonal gumboot phase” that disrupts her local customers’ otherwise airy and artfully draped wardrobes.

Architect Chris Allen says he finds balance by taking his kids for a pre-dinner swim in the lake most nights. Allen is the principal at Landform

Architecture + Design Build and has designed many award-winning food, wine and residential projects in the area. He is currently working on the mirror-clad Osoyoos Larose winery building that France’s Groupe Taillan (owner of Bordeaux’s historic Château Gruaud-Larose estate) is slated to open next spring, 90 minutes south of Naramata on the border of B.C. and Washington. Talk turns to the natural evolution of the Okanagan’s success and the outside investment that comes with growing attention.

Bray points out how many of those gathered at the table – the architect, the shopkeeper, the actor and the oenophiles – idealistically arrived in the Okanagan “with a hare-brained scheme” to do what they love and have ended up shaping the culture and reputation of the region and its legacy. As Cynthia pours yet another vintage from her wine library, there’s an appreciative silence as everyone ponders this. In the distance, the shimmering lake is reflecting a golden pink sunset straight out of a Maxfield Parrish painting. ▀

## On location

From Penticton all the way up to the Naramata Bench, the eastern shore of Okanagan Lake offers captivating vistas and some of B.C.’s best wine. Here’s where to stay, shop, drink and dine when you’re in the area

### AD HOC

Ethically manufactured, female-designed clothing from indie labels like Rachel Comey, Ilana Kohn and Sunja Link fill this clothing boutique on Penticton’s main drag. [shopadhoc.com](http://shopadhoc.com)

### THE BENCH MARKET

If you’re staying in Penticton and heading out for a day of tastings, stock up on picnic-perfect sandwiches and salads as well as B.C.-made pantry staples like Little Creek dressing at The Bench. [thebenchmarket.com](http://thebenchmarket.com)

### FRONT STREET BRASSERIE

Penticton’s cozy-chic restaurant is where chef John Baxter showcases the area’s ingredients in French-inspired fare. Smart diners let the kitchen surprise them with a menu of seasonal dishes. [frontstreetbrasserie.com](http://frontstreetbrasserie.com)

### THE PEACH

As this Penticton waterfront stand serving cake-topped soft-serve sundaes in canning jars proves, no town can escape the Instagram-worthy ice-cream craze. [thepeachicecream.com](http://thepeachicecream.com)

### THE GRAPE LEAF CAFÉ

A family-run favourite in Naramata with slightly unpredictable opening hours, it’s worth chancing a visit for The Grape Leaf’s homemade focaccia and fantastic espresso. 778-514-1414

### LAUGHING STOCK VINEYARDS

The tasting room at David and Cynthia Enns’ winery is open by appointment by e-mailing [tastings@laughingstock.ca](mailto:tastings@laughingstock.ca). If you like what you sample, you can become a shareholder (a.k.a. join its wine club) for exclusive tastings of new releases. [laughingstock.ca](http://laughingstock.ca)

### LEGEND DISTILLING

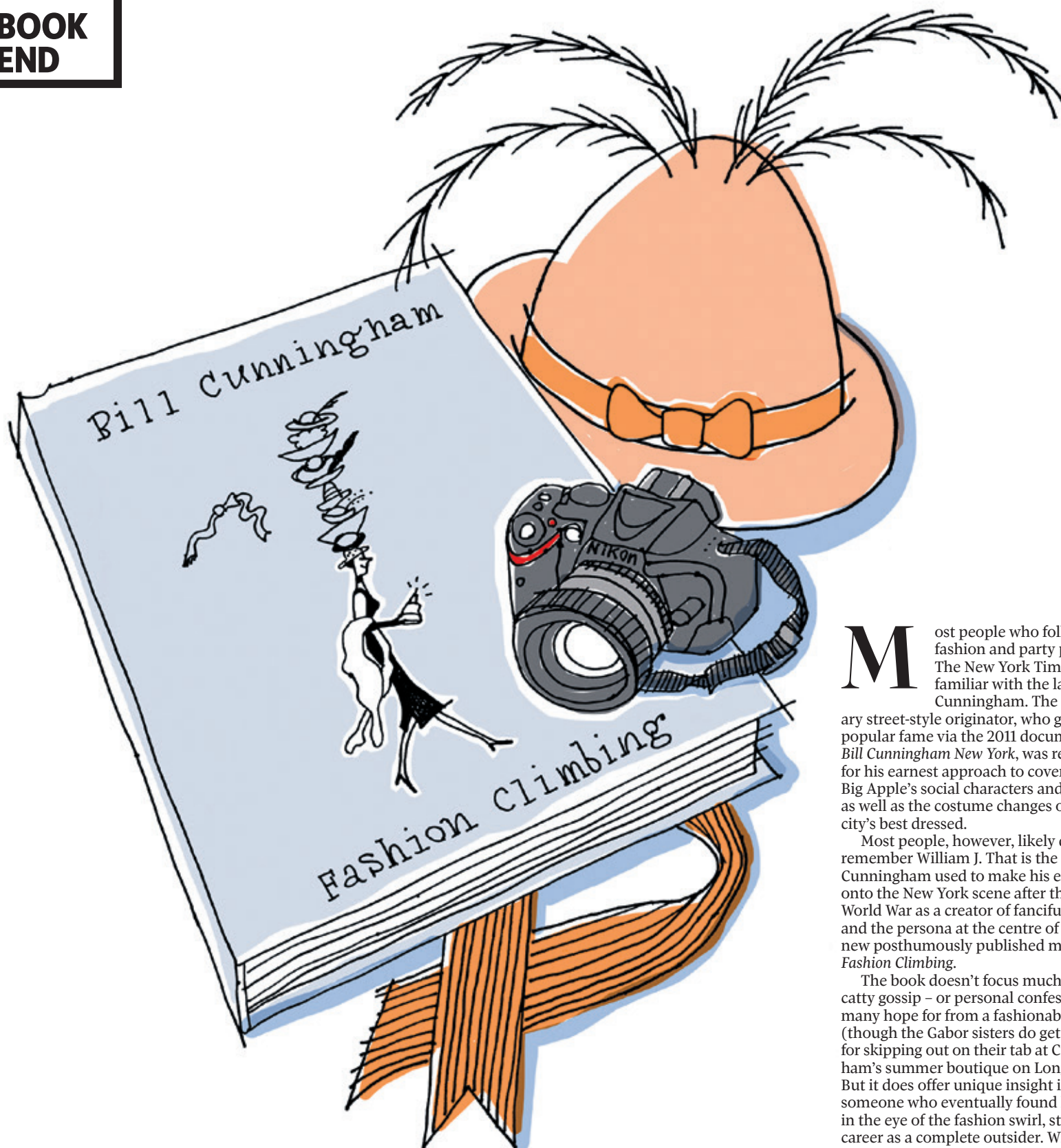
Sample this local distillery’s sticky pork belly bites on its tasting-room patio, and bring home the handcrafted Manitou organic liqueur made with wild foraged sumac berries. [legenddistilling.com](http://legenddistilling.com)

### PENTICTON LAKESIDE RESORT

From the balconies of this hotel’s new, contemporary West Wing, it feels like there’s nothing but lake and mountains nearby, despite the town-centre shops, restaurants and lively lakefront promenade just outside the lobby doors. [pentictonlakesideresort.com](http://pentictonlakesideresort.com)







# Mr. Fashion

Bill Cunningham's memoir is a time capsule of the fashion industry in mid-century America – and a celebration of its evermore elusive romance

ILLUSTRATION BY **ALANNA CAVANAGH**

Most people who follow the fashion and party pages in The New York Times are familiar with the late Bill Cunningham. The legendary street-style originator, who gained popular fame via the 2011 documentary, *Bill Cunningham New York*, was revered for his earnest approach to covering the Big Apple's social characters and climbers, as well as the costume changes of his city's best dressed.

Most people, however, likely do not remember William J. That is the name Cunningham used to make his entrance onto the New York scene after the Second World War as a creator of fanciful hats and the persona at the centre of his new posthumously published memoir, *Fashion Climbing*.

The book doesn't focus much on the catty gossip – or personal confessions – many hope for from a fashionable read (though the Gabor sisters do get exposed for skipping out on their tab at Cunningham's summer boutique on Long Island). But it does offer unique insight into how someone who eventually found himself in the eye of the fashion swirl, started his career as a complete outsider. When he was a designer, Cunningham often felt snubbed by the same retailers and magazines that would eventually embrace him as a reporter and photographer, mostly because, he believed, his hats were too original and the fashion cognoscenti weren't confident enough to take a chance on an unproven name or idea.

Because Cunningham wrote most of the text before he transitioned into the role of fashion documentarian, it's fascinating to read his predictions for how the industry was poised to evolve, and weigh them against what has actually changed. Change was something Cunningham was very sensitive to, at every stage of his career; never worrying about it, but instead embracing all of its creative potential.

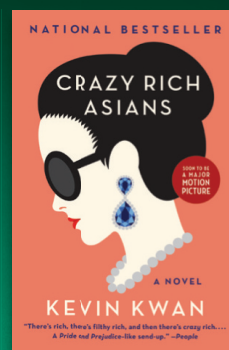
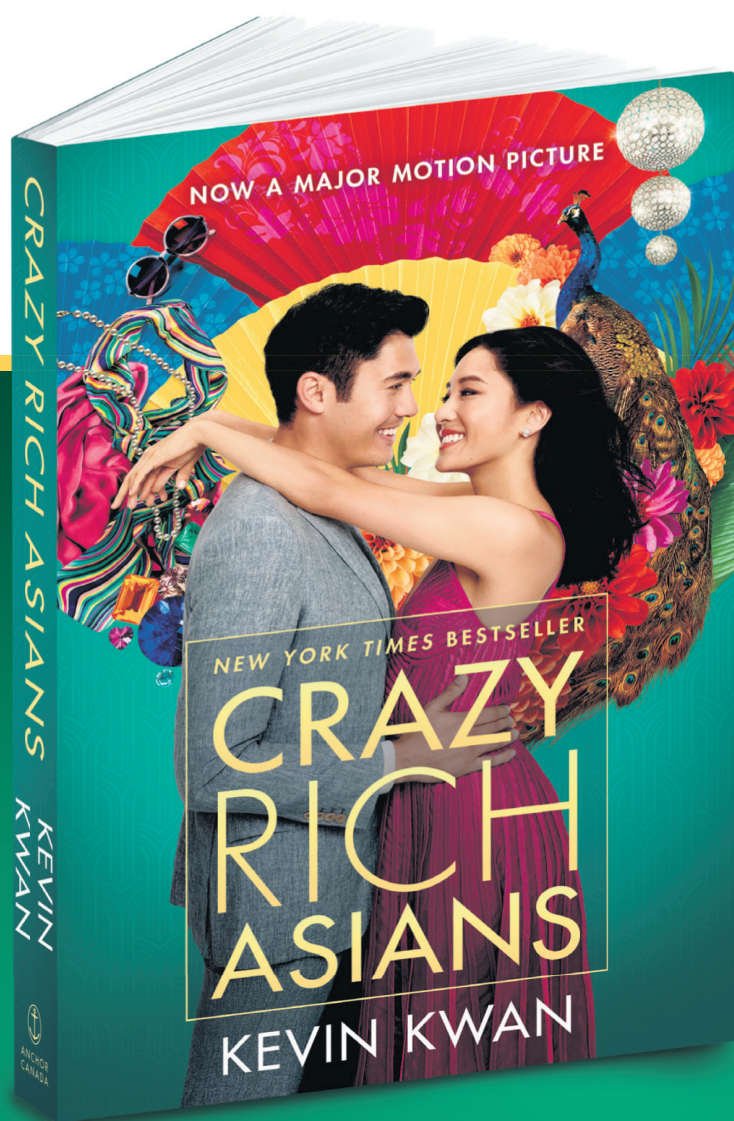
– **ANDREW SARDONE**

*Fashion Climbing* by Bill Cunningham with a preface by Hilton Als, \$36 at bookstores (penguinrandomhouse.com).



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