DESIGN AT ITS BEST

HOUSE & GARDEN

MAY 20

ial Issue

KITCHENS & BATHS

THE BEST LOOKS
FROM COZY TO SLEEK

108 GREAT FINDS

PREVIEW!
HARRY POTTER'S
NEW HOME

DESIGN AT ITS BEST

HOUSE &GARDEN

MAY 2004

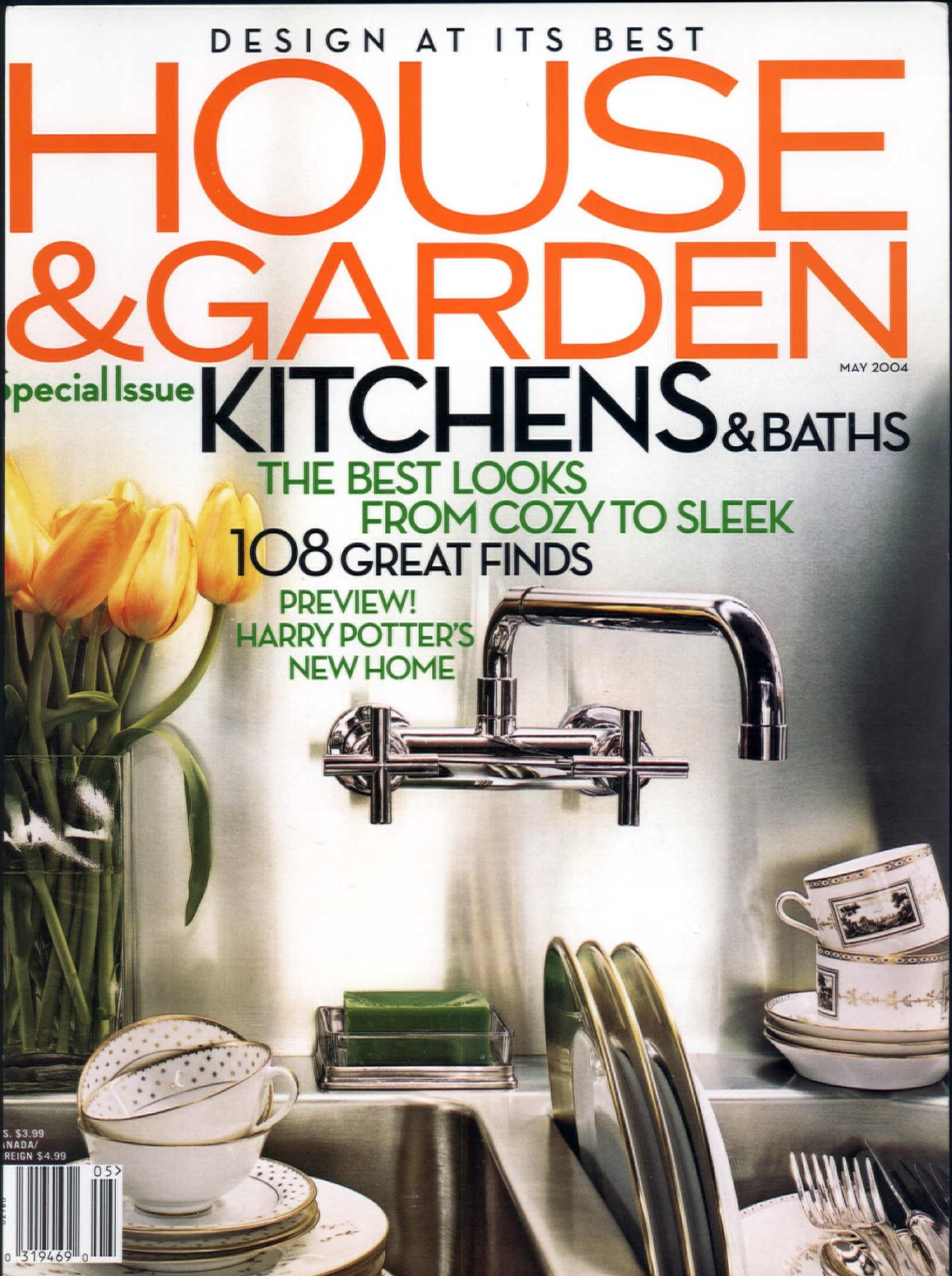
pecial Issue

KITCHENS & BATHS

THE BEST LOOKS
FROM COZY TO SLEEK

108 GREAT FINDS

PREVIEW!
HARRY POTTER'S
NEW HOME



S. $3.99
NADA/
REIGN $4.99

05>

0 319469 0

Karastan: Do you have a specific way of approaching decorating in your home?

Andie MacDowell: It's more eclectic, I would say. My house has a very Gothic feel to it in the shape of the windows. But the basement's sort of Moroccan. Over my fireplace, I have an Indonesian piece that I found. I have old tiles that I found in Texas that I think are from the thirties. And I found these murals in Montana that were on the side of a train going to the first World's Fair.

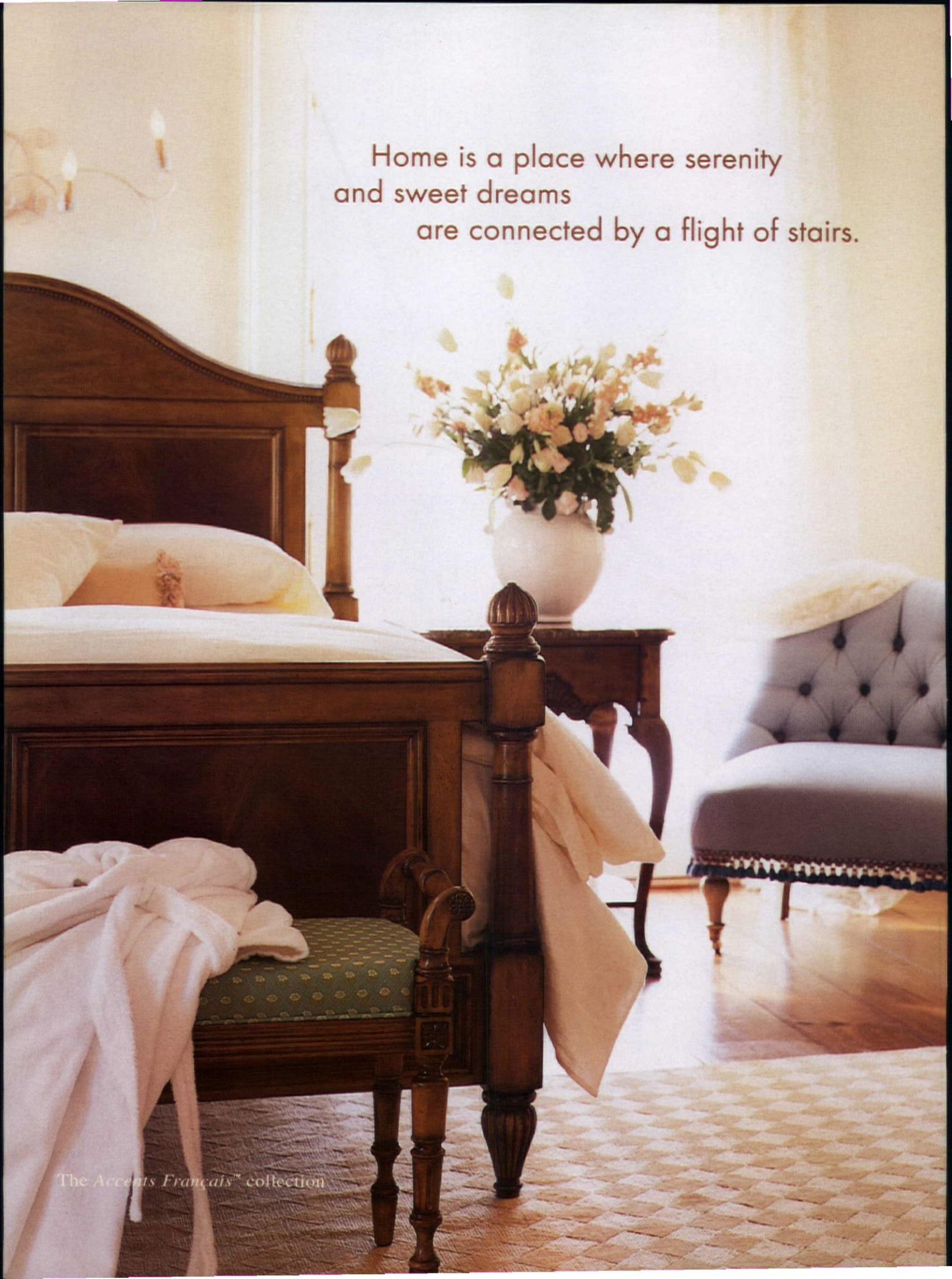
K: Wow. Were you inspired by some of the movie sets you worked on?

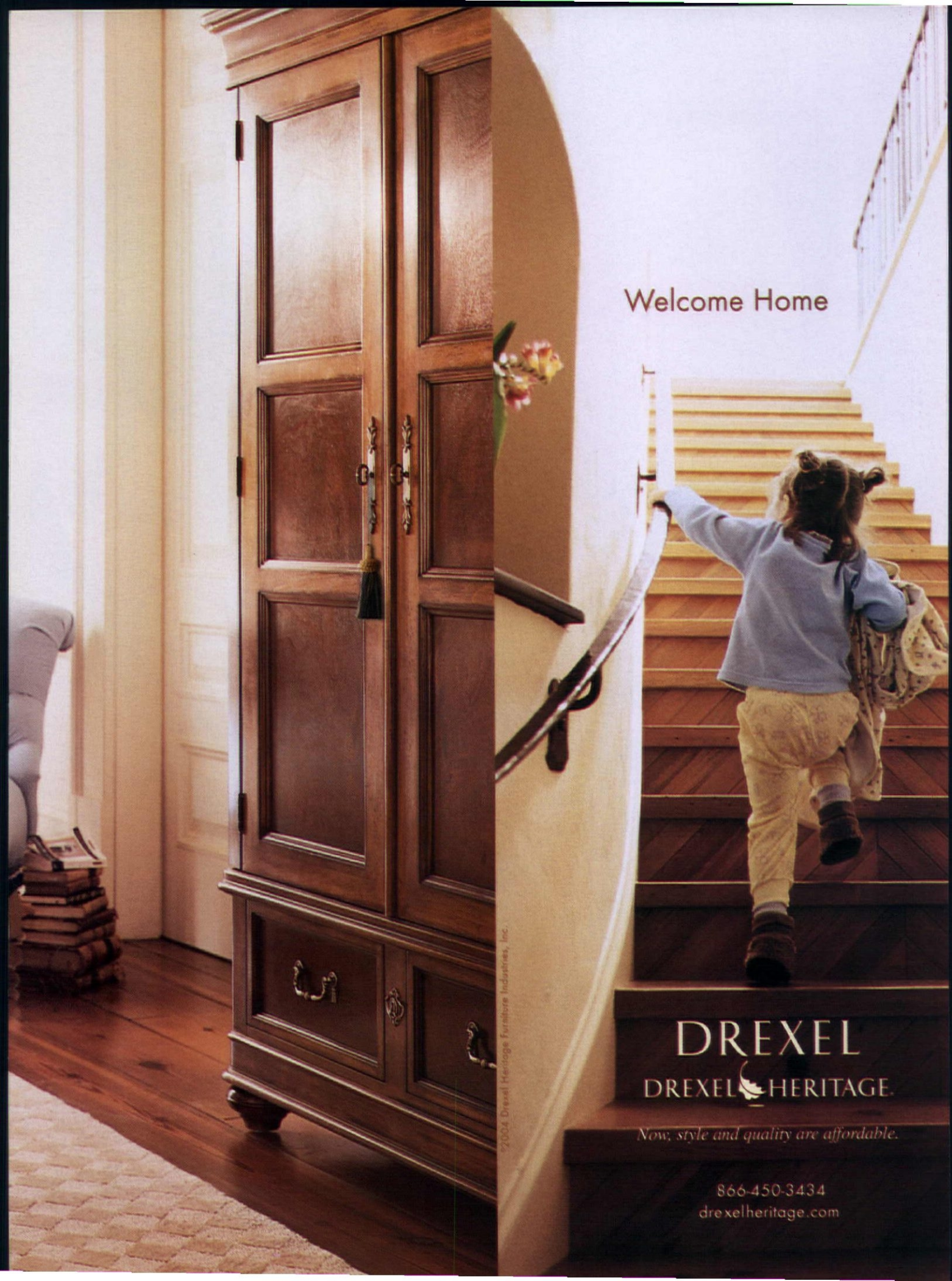
A: I'm sure being around creative people had an influence on me. Especially in color techniques that make a place look old when it's not really old. And in just being more creative. We took a table and divided it and used it in different spots of the house as a piece of the wall.

K: What is it that makes your home feel like a home?

A: I just want my home to be warm and inviting. And functional. Not like a "Look at me! This is my showcase house." I wanted it to be a "Come in. Sit down by the fire and let's have a cup of tea" kind of place.

Karastan® Make a statement. Your own.™
To make your own statement, discover the carpet or rug style that fits you at karastan.com or call 1-800-234-1120.
Pictured is Paisley Nouveau carpet in Persian Red. ©2004 Karastan.


Home is a place where serenity
and sweet dreams
are connected by a flight of stairs.
The Accents Français™ collection


Welcome Home
DREXEL
DREXEL HERITAGE
Now, style and quality are affordable.
866-450-3434
drexelheritage.com
©2004 Drexel Heritage Furniture Industries, Inc.

©2004 P&G

You grew up.
Your skin is still rebelling.

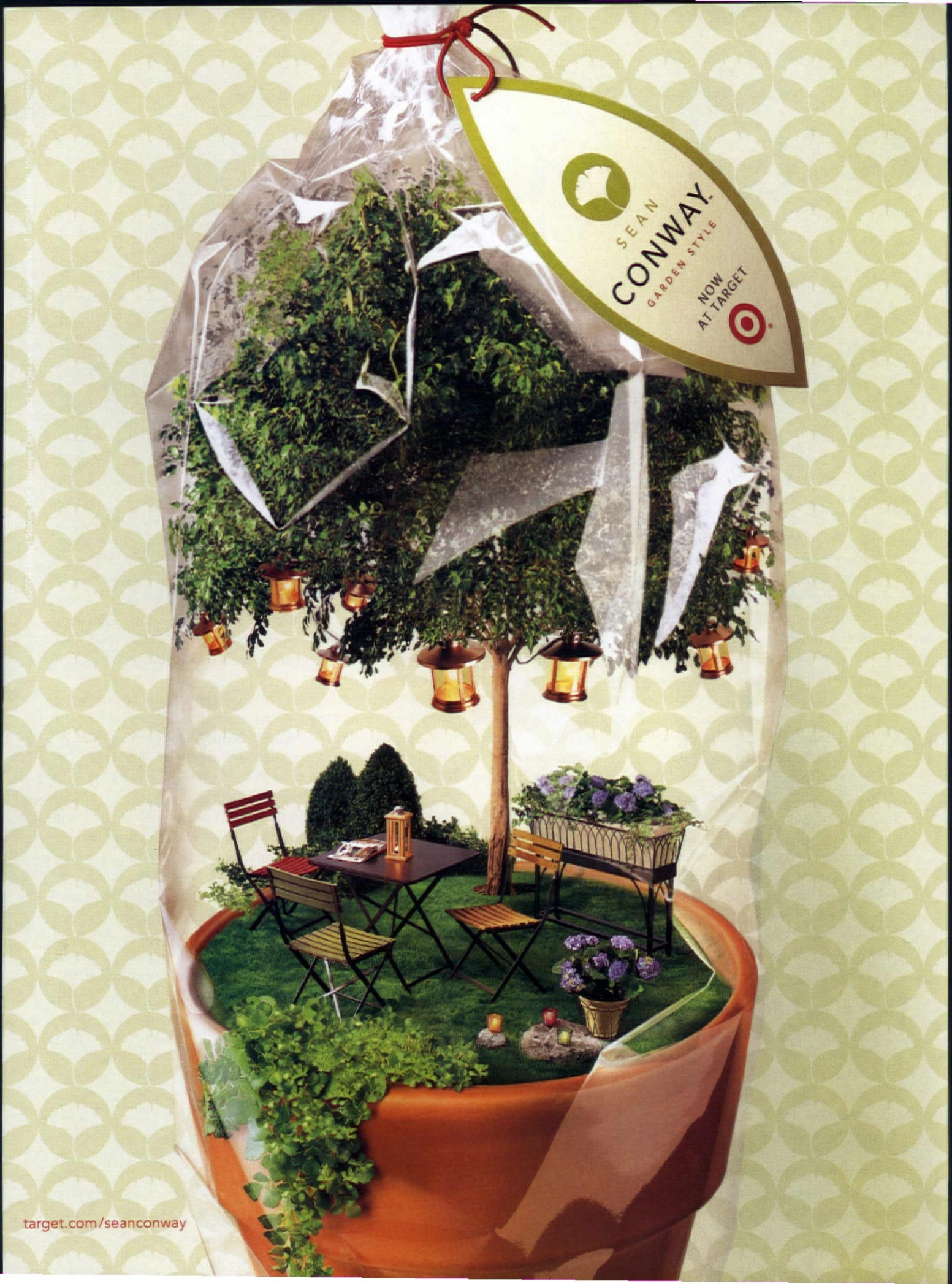
Until now.

clear skin CLOTHS

New Olay Clear Skin Cloths deep clean down to the pores with microfine exfoliators and beta-hydroxy. They also contain moisturizing bands to deposit conditioners *adult skin needs. So forget your skin's rebellious past. The future is clear.

OLAY

love the skin you're in™


SEAN
CONWAY.
GARDEN STYLE
NOW
AT TARGET
target.com/seanconway

welcome

A Clean Enough Kitchen

We have come to a nasty pass when we are afraid to wash dishes because the sink is a bacteria breeding ground. That sponge you thought was cleaning your dirty counters? You are swabbing them with a live germ culture.

We have become obsessed. I have visited grand homes and been greeted at the door by high-strung butlers in white coats, bearing surgical bootees to slip on over my street shoes, lest germs be brought in and deposited on sparkling floors. (I would like to be able to write "hospital-clean floors," but, alas, we now know too much about the real conditions of those so-called sterilized zones.) I listened, during lunch one day, to a friend who advised me to throw away my pillows every six months.

"You know how they start light and fluffy," she said, "and then they get wadded and feel sort of heavy?" I nodded in agreement. I had noticed that, generally, the older things got, the more weighty they seemed to be, but I thought that had more to do with the sogginess of tears, or the heaviness of memory. "All that weight is from dust mites. Bugs. Billions and billions of them. They come off your skin; they colonize in your pillows. They're invisible, they are so small. You can imagine how many there have to be to add so much weight. Generation after generation reproducing—and feeding, and defecating—in there."

I paid the check queasily and went home. Ignoring the loud protests of my children, who liked their old pillows and felt they had achieved the optimum condition for comfort, I threw everything away, shuddering as I picked each pillow up by the corner and delicately placed it into a heavy black plastic bag, fearing that I would inadvertently release a few generations of mites into the air to start new colonies under my bed. I stopped at the stuffed animals, though I don't know why I should have—out of sentiment, I surround my children with adorable, bacteria-laden things. The pillows made me think about vacuuming, and that, in turn, made me think about what gets blown out the back of the vacuum cleaner, and that, in turn, made me wonder why we bother at all. But I did not despair, as I could see, suddenly, a new reason to get out of bed in the morning—as fast as possible. Better yet not to even get *into* bed.

I went to that temple of fine living, Gracious Home, to see what they had to say about keeping things clean. A lot. Remember Mr. Clean, Parsons' Ammonia, and Spic and Span? Those were the days. Simple, and filthy. These days the cleaning aisle is burgeoning with nuclear-powered products with names like Kaboom, that promise to make a killing ground of your tub and shower. Cleaning supplies now come packaged in tissue-sized packets containing wipes impregnated with product—use and toss—giving the illusion that sanitizing the house is as easy and effective as blowing your nose.

It has been a troubling winter—contemplating the inescapable nature of pathogens, meditating on the eternal return of housekeeping, shedding the delusion that anything is ever under control, accepting the inevitability of bacteria. You thought your house was a safe haven, but in fact it is a breeding ground, and not for good manners.

I can't wait for the warm, sunny days of summer, when I can open the doors and windows, and let everything crawl out. I plan to start a new housekeeping movement: A Clean Enough House. It will derive its basic tenets from my favorite theory of maternity: A Good Enough Mother. I will not be afraid. I will let life in. I will accept that joy can be messy; that fun comes with a few dust mites. I will wash my hands often, and I may pop my sponges into the microwave, but otherwise I plan to track dirt in from the garden, and hang the bed linens on clotheslines in the sun. I plan to etch into my beloved butcher block the knife marks from the preparation of countless more chicken sandwiches (now that I know that the cellulose in the wood absorbs bacteria but does not release it—wood is much cleaner than plastic, I might add). I plan to sit on the ground and eat off of plates (remember picnics?). I plan to spit into my goggles to keep them clear while I swim. You know what I love best about summer? It's *so* unsanitary.

Dominique Browning, EDITOR

One of the challenges I've had in the past is finding a way to work with black tile that doesn't make an environment feel too dark and heavy. So when a friend called and told me about a black limestone that was being reclaimed from the Java coast, I was all ears. He told me the stone originally had been quarried in Belgium throughout the mid-1800's to use as ballast on merchant ships headed to the Spice Islands. When the stone was unloaded to make room for the goods headed back to Europe, it became tiles in wealthy merchant houses all along the east coast of Java. He said the stone developed a rich patina from over a century of barefoot steps. I could only imagine. Jumping on the opportunity, I immediately ordered some samples. The Java stone was just as moving in person as its story had been over the phone. The rich history is befitting of its exceptional coloration and texture. And now the Java is a welcomed addition to the Ann Sacks design palette because of the way it married character and warmth to the sophistication of black.

1 800 969 5217

tile stone plumbing

ANN SACKS

The television is going to miss you.

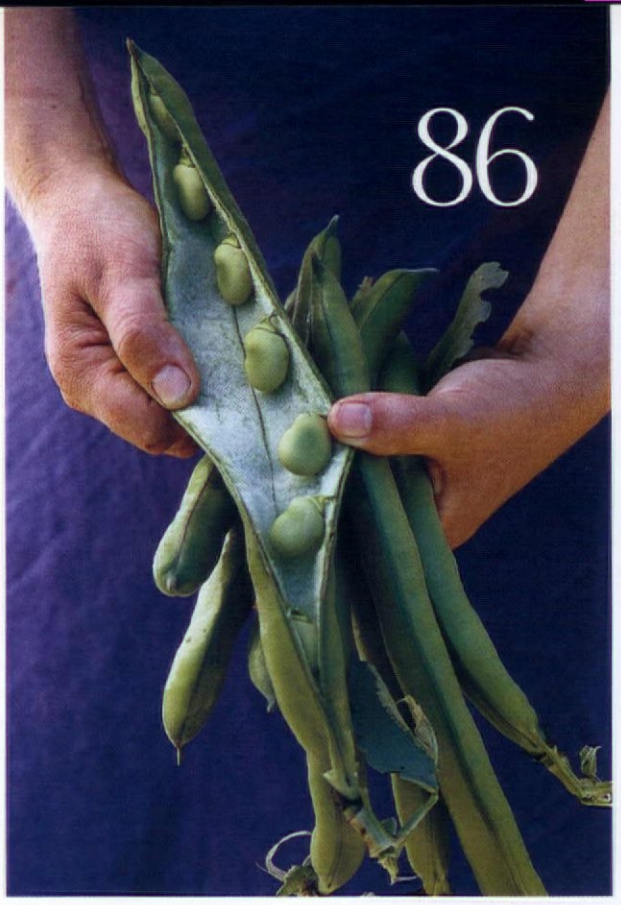
In a Viking kitchen, dinnertime becomes prime time. 1-888-845-4641 or vikingrange.com

VIKING®

HOUSE &GARDEN
MAY 2004 VOLUME 173 NO. 5

may

THE KITCHEN ISSUE



Welcome 6 BY DOMINIQUE BROWNING

DOMESTIC BLISS

At Home With . . . Chuck Williams 21
The founder of Williams-Sonoma shares his ideas on kitchen must-haves. BY SHAX RIEGLER
Fabric Obsession 24 Spill-proof fabrics from Crypton. BY THADDEUS KROMELIS
Things We Love 29 A trough sink; a fire-engine-red mixer; a fridge for cosmetics.
Elements of a Room 34 Wood is hot in the kitchen. BY MELISSA FELDMAN
Kitchen News 36 The lowdown on countertop materials.
The Best on the Best 39 Part two of our survey of top interior designers focuses on the kitchen and the bathroom.
Larder 52 The makings for delicious desserts. BY LORA ZARUBIN
Uncorked 56 Sagrantino is one of Italy's little-known treasures. BY JAY MCINERNEY
Keeping Up 62 Caring for major appliances. BY GLENN RECCHIA

IN THE GARDEN

Hedge Obsessed 71 Perry Guillot's passion for the garden's green walls. BY STEPHEN ORR
One Gardener's Almanac 81 Proven Winners: plants sure to thrive in your garden. BY TOM CHRISTOPHER
Grow, Cook, Eat 86 Pick fava beans when they're young and delectable. BY SARAH RAVEN
Digging In 92 Ground covers add complexity. BY CHERYL MERSER

AMERICAN SCENE

This Month on the Design Beat 97
Architecture 98 Samuel Mockbee dedicated his architectural genius to uplifting the rural poor. BY MARTIN FILLER
Books 105 BY KATRINE AMES
Photography 106 Laura Letinsky's unsettling arrangements. BY CAROLINE CUNNINGHAM

Sources 168
The Testy Tastemaker 170 BY MAYER RUS

INTRODUCING THE ISLAND BRIGHTS COLLECTION.
PREMIUM-QUALITY LATEX PAINT IN A SPECTRUM OF BRILLIANT NEW COLORS.
RLHOME.POLO.COM

COLORS SHOWN: BICYCLE YELLOW (IB20), MAI TAI RED (IB10). CALL 1-800-379-POLO FOR MORE INFORMATION.

may

Something Old, Something New 110
A classic uptown apartment receives a tailored, downtown treatment. BY INGRID ABRAMOVITCH

Double Dutch 120
Architecture and landscape exist in perfect harmony in this home created by two of the Netherlands' top design talents, Piet Boon and Piet Oudolf. BY DEBORAH NEEDLEMAN

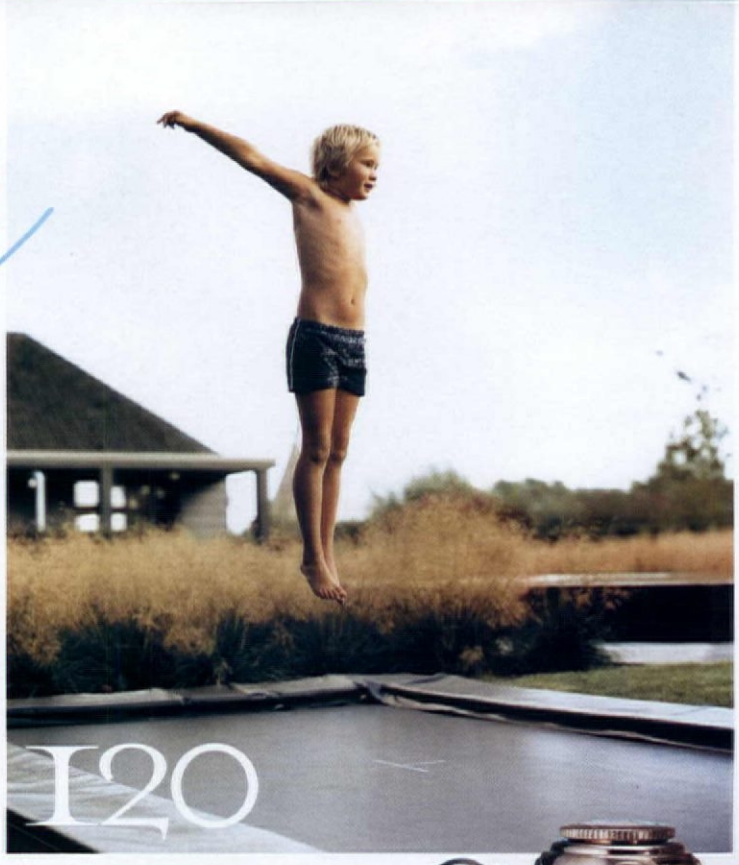
Open House 132
A New York City family reimagines its Fifth Avenue apartment as an airy, loftlike space. BY ELIZABETH BLISH HUGHES

Family First 140
At her colorful northern California ranch, Pottery Barn design director Celia Tejada evokes the atmosphere of the Spanish village where she grew up. BY ELIZABETH BLISH HUGHES

Bathing Beauties 148
Gorgeous faucets and showerheads, tiles and knobs. PRODUCED BY JEFFREY W. MILLER

Throwing Sparks 154
The gardens at Woolton House take the conventional English style of planting and heat it up with brilliant color, classical geometry, and the French brio of Pascal Cribier. BY SARAH RAVEN

Harry Potter's Latest Digs 164
Hogwarts is home to young wizards, and after seeing the sets for the new movie, we think we'd like to live there, too. BY INGRID ABRAMOVITCH



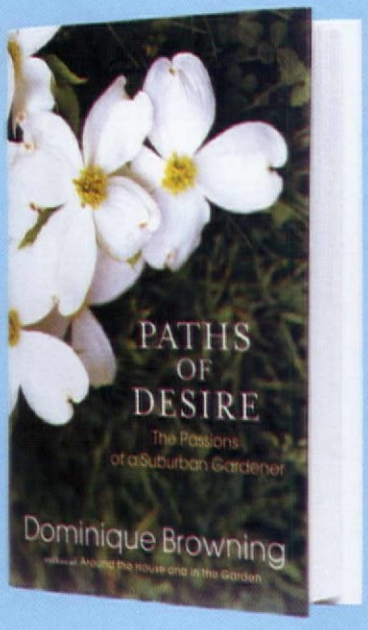
ON THE COVER

"Something Old, Something New" (page 110) features a new kitchen with lots of vintage tableware. From left: vintage cups and saucers from Ostafin Design; gilded-band dessert plates, Calvin Klein Home; gold-banded chargers, Richard Ginori; vintage hotel silver by Ginger Kilbane. Fiesole teacups and saucers by Richard Ginori. Wall-mounted Tara faucet from Dornbracht. (Proving that good design is versatile, the architect chose to install the faucet upside down.) Vase by Michael George Custom Floral. PHOTOGRAPHED BY MATTHIAS PETRUS SCHALLER. STYLED BY MICHAEL REYNOLDS.

CHANEL
COCO MADEMOISELLE
COCO
MADEMOISELLE
CHANEL
PARIS
©2004 CHANEL®, Inc. COCO®
SAKS FIFTH AVENUE
SAKS.COM
Explore chanel.com

From
Dominique Browning,
the editor in chief
of *House & Garden*

A lively, charming, and instructive story of restoring a suburban garden—struggling with depraved skunks, marauding teenagers, plastic jungle gyms, toppling garbage cans, neighborly eyesores, and the people of varying wisdom and helpfulness who wander in and out of her life.



"Dominique Browning celebrates her personal passion, making an engrossing and illuminating read. I loved the book."
—PENELOPE HOBHOUSE

In bookstores now, or visit
www.condenet.com

HOUSE &GARDEN

SCRIBNER
A Division of Simon & Schuster
A VIACOM COMPANY
WWW.SIMONSAYS.COM

HOUSE &GARDEN

EDITOR
Dominique Browning

ART DIRECTOR
Anthony Jazzar

DESIGN EDITOR
Mayer Rus

EXECUTIVE EDITOR
Elizabeth Pochoda

MANAGING EDITOR
Alice Siempelkamp

PHOTOGRAPHY DIRECTOR
Lucy Gilmour

FEATURES DIRECTOR
Katrine Ames

SENIOR FEATURES EDITORS
Gregory Cerio
Shax Riegler

GARDEN EDITOR
Charlotte M. Frieze

SENIOR DESIGN EDITORS
Cynthia Frank
Carolina Irving

SENIOR GARDEN EDITORS
Deborah Needleman
Stephen Orr

SENIOR STYLE EDITORS
Jeffrey W. Miller
Michael Reynolds

SENIOR EDITOR
Sabine Rothman

SENIOR MARKET EDITOR
Melissa Feldman

SENIOR PICTURE EDITOR
Martha Maristany

DEPUTY ART DIRECTOR
Trent Farmer

ASSOCIATE ART DIRECTOR
Jennifer D. Madara

FOOD AND WINE EDITORS
Lora Zarubin
Jay McInerney

EDITORS AT LARGE
WEST COAST Paul Fortune FEATURES Ingrid Abramovitch
ARCHITECTURE Martin Filler GARDENS Tom Christopher

ASSISTANT MANAGING EDITOR
Hope Meyers

ASSOCIATE PHOTO EDITOR
Erica Ackerberg

DESIGNER
Efrat Levush

COPY CHIEF
Greg Wustefeld

RESEARCH EDITORS
Leslie Brenner
Keith Bearden

EDITORIAL PRODUCTION MANAGER
Doreen Storer

ART PRODUCTION MANAGER
Betsey Barnum

ASSISTANT MARKET EDITOR
Virginia Tupker

ASSISTANT EDITOR
Thaddeus P. Kromelis

ART ASSOCIATE
Chanté Tenoso

EDITORIAL ASSISTANTS
Elisabeth Rietvelt FEATURES Courtney Mulligan STYLE Rashida J. Allen ART
Dan Rubinstein DESIGN Jesse Will SOURCES Melissa Ozawa GARDENS
Cara Takakjian FEATURES John R. Shepherd PHOTO

CONTRIBUTING EDITORS
William Abranowicz, Alexandre Bailhache, Marella Caracciolo, Caroline Cunningham, Oberto Gili, François Halard, Joy Henderiks, Christian Louboutin, Prince Michael of Greece, Paul O'Donnell, Patricia Patterson, Nanna Lydiker Stern, Judyth Van Amringe, Carol Williams

EDITORIAL DIRECTOR
James Truman

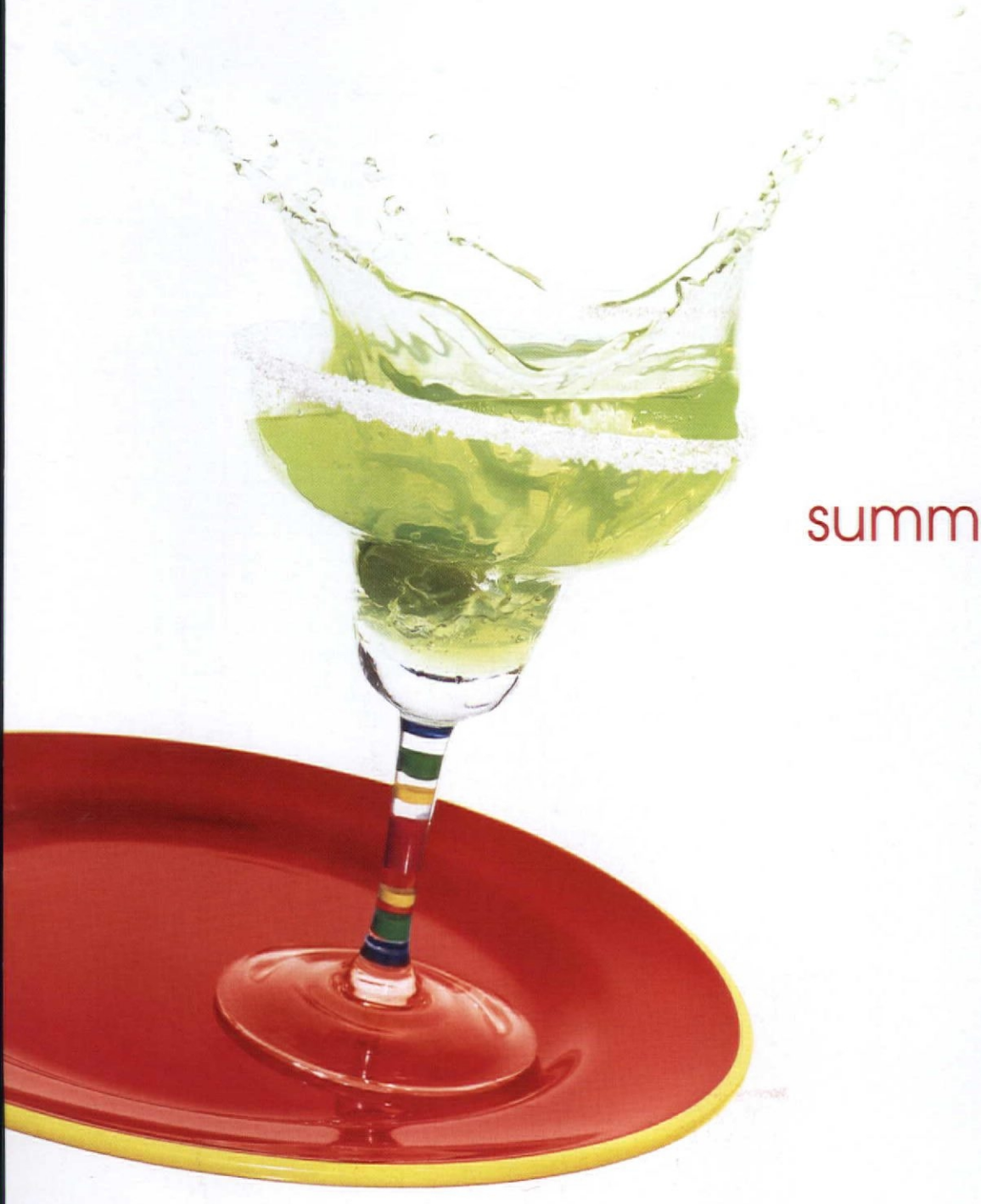
Those submitting manuscripts, photographs, artwork, or other materials to *House & Garden* for consideration should not send originals unless specifically requested to do so by *House & Garden* in writing. Unsolicited manuscripts, photographs, and other submitted materials must be accompanied by a self-addressed overnight delivery return envelope, postage prepaid. However, *House & Garden* is not responsible for unsolicited submissions.

SUBSCRIPTION INQUIRIES:
Call: 800-866-4275; E-mail: subscriptions@houseandgarden.com
www.houseandgarden.com

As I See It, #3a in a photographic series by Jean Claude Maillard.
The Purist™ lavatory as featured in the Purist™ Suite. "Apple? What apple?" she said.
1-800-4-KOHLER, ext. KR5
kohler.com/puristlav
THE BOLD LOOK OF KOHLER®
©2004 Kohler Co

EXPECT MORE. PAY LESS.®
The suit you want. Mossimo.® 17.99 each piece

The glass you need. Set of four. 15.99

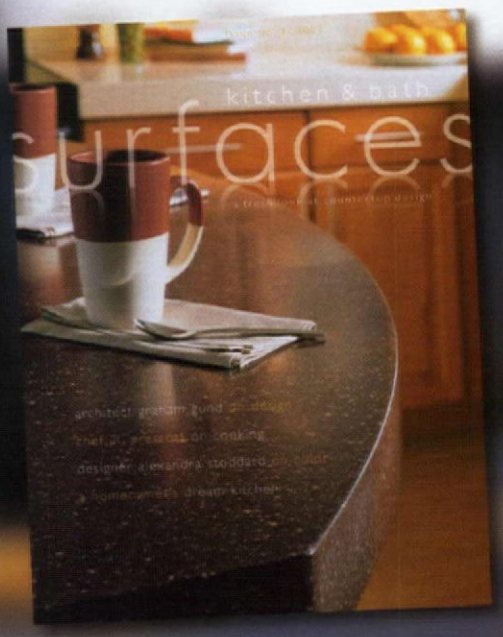


summer home

renewable stain-resistant

EVERY KITCHEN IS .

AND WE'VE GOT A FREE WAY TO SHOW YOU HOW.



Get your free copy of *Surfaces Magazine* today.

Call 1-800-4CORIAN or visit www.corian.com now and receive a free copy of *Surfaces Magazine*. A $10 value, it's full of great kitchen design ideas.

DuPont™
CORIAN®
SOLID SURFACES

DUPONT
The miracles of science™

Corian® is a DuPont™ registered trademark for its solid surfaces. Only DuPont™ makes Corian.

durable 10-year warranty

HOUSE &GARDEN

VICE PRESIDENT AND PUBLISHER
Lori Burgess

ASSOCIATE PUBLISHER/ADVERTISING
Susan M. Parkes

ASSOCIATE PUBLISHER/MARKETING AND CREATIVE SERVICES
Bernadette E. Murray

ADVERTISING DIRECTOR
Jennifer Matthews

EXECUTIVE DIRECTOR/MARKETING
John F. Keane

DIRECTOR OF SALES DEVELOPMENT
Connie Livsey

BUSINESS DIRECTOR
Sherri Smith Ginsberg

LUXURY GOODS DIRECTOR
Caryn Kesler

ACCOUNT DIRECTOR
Jeffrey Carter

NATIONAL HOME FURNISHINGS DIRECTOR
Susan M. Egan

ACCOUNT DIRECTOR
Debra Cohen

CREATIVE SERVICES DIRECTOR
Heidi Edelstein

PRODUCTION & BUDGET DIRECTOR
Carole M. Durante

SPECIAL EVENTS DIRECTOR
Molly Hover

ART DIRECTOR
Jamelle Kalil Merriam

PROMOTION COPY WRITER
Kathryn Casey

PUBLIC RELATIONS DIRECTOR
Lili Root

SENIOR MERCHANDISING DIRECTOR
Lisa Ripko

SPECIAL EVENTS MANAGER
Ashley Allan

MARKETING MANAGER
Lauren Haram

PROMOTIONS COORDINATOR
Judith M. Friedland

BRANCH OFFICES

WEST COAST DIRECTOR
Tova Bonem
6300 Wilshire Blvd., 12th Fl.
Los Angeles, CA 90048
Tel: 323-965-3454
Fax: 323-965-2866

MIDWEST DIRECTORS
Karen Alfirevic Walker/Kelly Maier
875 N. Michigan Ave., Suite 3550
Chicago, IL 60611
Tel: 312-649-3508/3503 Fax: 312-649-5734

SAN FRANCISCO MANAGER
Lisa Strambi
50 Francisco St., Suite 115
San Francisco, CA 94133
Tel: 415-955-8244
Fax: 415-986-7396

DETROIT MANAGERS
Stephanie Schultz/Sue Weber
2600 W. Big Beaver Road, Suite 440
Troy, MI 48084
Tel: 248-458-3100
Fax: 248-637-2451

SOUTHEAST MANAGER
Barbara Bing
The Media Company, 3223 Paces Ferry Place, Atlanta, GA 30305
Tel: 404-231-4588
Fax: 404-233-7796

SOUTHWEST MANAGER
Jeanne Milligan
Milligan Media, 5430 Glen Lakes Drive, Suite 240, Dallas, TX 75231
Tel: 214-368-2001
Fax: 214-368-3434

NEW ENGLAND MANAGERS
Gretel Schneider/Stephanie S. Coughlan
Responsible Media Co.
277 Linden Street, Wellesley, MA 02482
Tel: 781-235-2434 Fax: 781-237-5798

EXECUTIVE DIRECTOR EUROPE
Helen Fifield
Chelsea Harbour, The North Chambers, Room 606
London, England SW10 OXF
Tel: 011-44-20-7225-9126
Fax: 011-44-20-7352-7868

CANADA
Dodd Media Sales
3121 Theatre Rd. N. RR4 Cobourg
Ontario, Canada K9A4J7
Tel: 905-885-0664 Fax: 905-885-0665

SHOP FOR HOUSE & GARDEN
Russell Johns Assoc., Inc.
1001 S. Myrtle Ave., Suite 7
Clearwater, FL 33756
Tel: 1-800-237-9851 Fax: 1-800-649-6712

ADVANCE MAGAZINE GROUP CONSUMER MARKETING

SENIOR VICE PRESIDENT-CONSUMER MARKETING
Peter A. Armour

VICE PRESIDENT-RETAIL MARKETING
James J. Mate

VICE PRESIDENT-STRATEGIC PLANNING/BUSINESS DEVELOPMENT
Julie Michalowski

CONSUMER MARKETING DIRECTOR
Joseph Timko

ADVERTISING COORDINATOR Kathryn Burge

ASSISTANTS Glenne Belton, Shanya Fernando, Indira Kuriyan, Tracy Moenkhaus, Lindsey Peterson, Nellie Ross, Janet Talbott

ASSISTANT TO THE PUBLISHER Neal Williams

NEW YORK ADVERTISING OFFICE
Tel: 212-286-2860 Fax: 212-286-4672

Published by The Condé Nast Publications

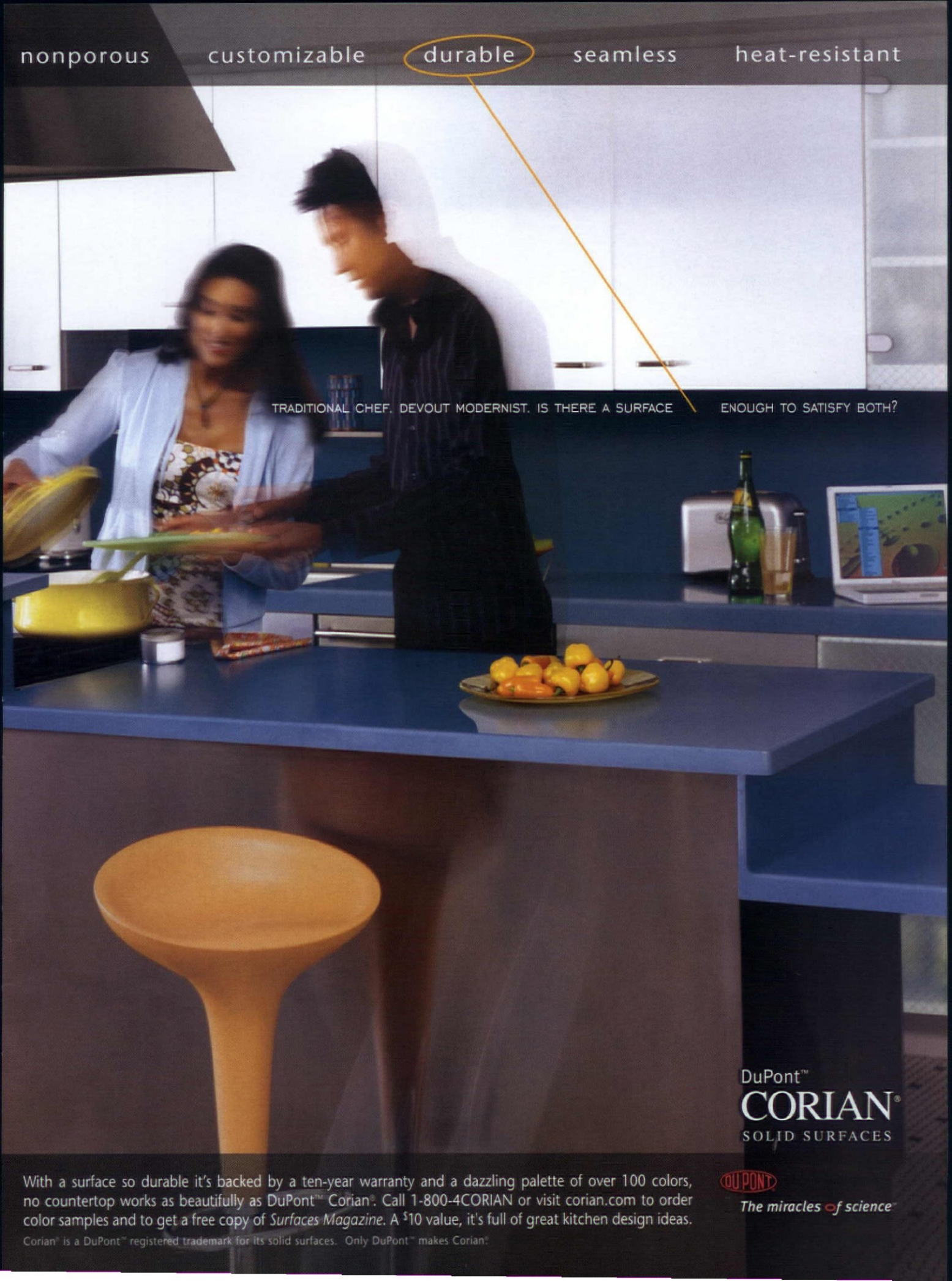
CHAIRMAN **S. I. Newhouse, Jr.**

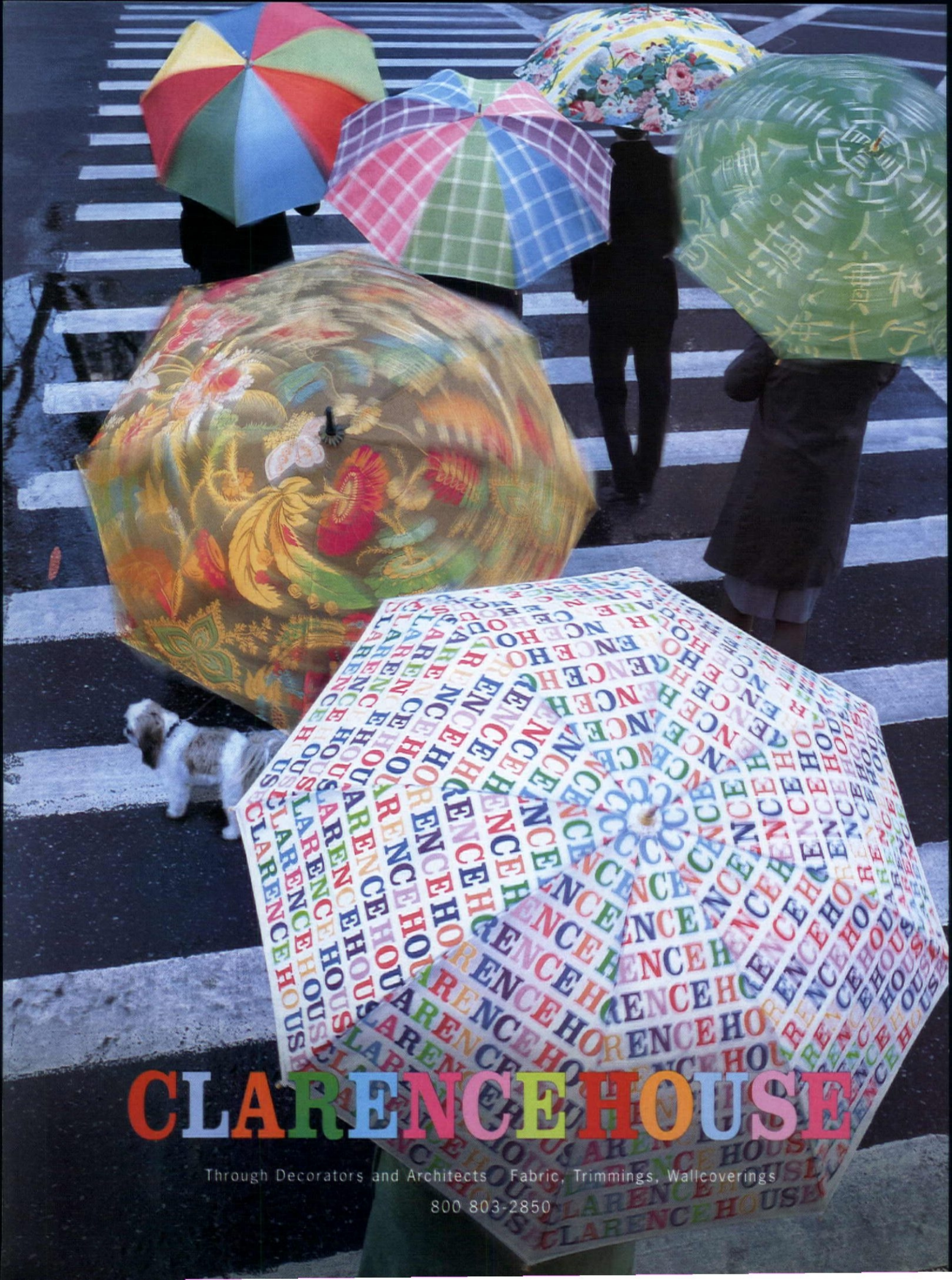
PRESIDENT AND CEO **Charles H. Townsend**

Executive Vice President-Chief Operating Officer JOHN W. BELLANDO
Executive Vice President-Chief Marketing Officer RICHARD D. BECKMAN
Executive Vice President-Human Resources JILL BRIGHT
Senior Vice President-Manufacturing and Distribution KEVIN G. HICKEY
Senior Vice President-Chief Communications Officer MAURIE PERL
Senior Vice President-Planning & Development PRIMALIA CHANG
Senior Vice President-Advertising Services ROBERT A. SILVERSTONE
Senior Vice President-Market Research SCOTT McDONALD

VICE PRESIDENT-EDITORIAL BUSINESS MANAGER Linda Rice; VICE PRESIDENT-CORPORATE CREATIVE DIRECTOR Gary Van Dis; VICE PRESIDENT-CORPORATE SALES Leslie Picard; VICE PRESIDENT-STRATEGIC SALES Linda Mason; VICE PRESIDENT-CORPORATE SALES AND MARKETING, DETROIT Peggy Daitch; VICE PRESIDENT-CREATIVE MARKETING Cara Deoul Perl; VICE PRESIDENT-MARKETING Matt Roberts

(A division of Advance Magazine Publishers Inc.) Published at 4 Times Square, New York, NY 10036


nonporous
customizable
durable
seamless
heat-resistant
TRADITIONAL CHEF. DEVOUT MODERNIST. IS THERE A SURFACE ENOUGH TO SATISFY BOTH?
DuPont™
CORIAN®
SOLID SURFACES
With a surface so durable it's backed by a ten-year warranty and a dazzling palette of over 100 colors, no countertop works as beautifully as DuPont™ Corian®. Call 1-800-4CORIAN or visit corian.com to order color samples and to get a free copy of *Surfaces Magazine*. A $10 value, it's full of great kitchen design ideas.
Corian® is a DuPont™ registered trademark for its solid surfaces. Only DuPont™ makes Corian®.
DUPONT
The miracles of science™



Through Decorators and Architects Fabric, Trimmings, Wallcoverings

800 803-2850

Domestic Bliss

SINCE FOUNDING WILLIAMS-SONOMA IN 1956, CHUCK WILLIAMS HAS BEEN AT THE FOREFRONT OF THE CIVILIZING OF THE AMERICAN KITCHEN. HERE, THE MAN WHO INTRODUCED US TO GARLIC PRESSES, BALSAMIC VINEGAR, THE KITCHENAID STAND MIXER, AND THE DUALIT TOASTER SHARES HIS THOUGHTS ON WHAT EVERY KITCHEN NEEDS

Chuck Williams, shown here in front of a La Cornue stove at the Williams-Sonoma flagship in San Francisco, says, "A La Cornue is built to order for each customer. I first saw one about 25 years ago and loved the beautiful design and construction."

AT HOME WITH... CHUCK WILLIAMS

"Nobody wants to go into a little kitchen, close the door, and cook dinner by himself," says Chuck Williams. "You want to be around company; so make the kitchen comfortable and convenient." At 88, Williams has decades of experience to draw on. After World War II, he worked as a contractor in the tiny northern California community of Sonoma. But during a trip to France in 1953, he became fascinated by the variety of cooking equipment for

BY SHAX RIEGLER ■ PRODUCED BY LORA ZARUBIN ■ PHOTOGRAPHED BY MATTHEW HRANEK

AT HOME WITH...
CHUCK WILLIAMS

sale there, and was inspired to start importing the pieces. Back home, he set up his first shop in a former hardware store. The beautiful presentation—pots and baking dishes were displayed like art objects—and Williams's ever ready advice soon created a cult following among the town's residents. In 1958 he moved the business to San Francisco. Last year the company, which now encompasses such brands as Pottery Barn, Hold Everything, Chambers, and West Elm, did more than $2.5 billion in sales. Friendly expertise and good old common sense are still the guiding principles of the firm. "I'll never forget one customer who was having her kitchen remodeled," Williams says. "She was so proud to buy a KitchenAid mixer, but when she took it home she found it didn't fit on the counter because the cabinets were too low. That's awful, but it can happen. So pay attention."

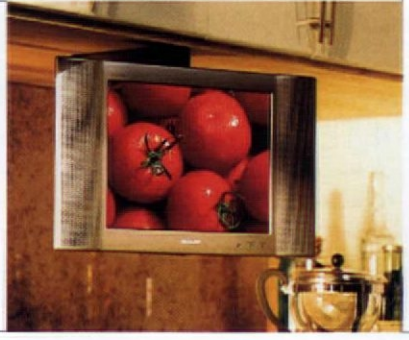
"Every kitchen should have a classic *like* The Fannie Farmer Cookbook *or* Joy of Cooking *or a James Beard cookbook for reference. We all need a good basic cookbook to refer to, so you can look up terms or techniques that you don't quite understand from other recipes. That's what you have to do to learn to cook on your own." Rattan book holder, $25, Sur la Table. 800-243-0852.*

"THERE'S A WONDERFUL LITTLE CHAIN OF SHOPS IN PARIS CALLED THE KITCHEN BAZAAR. EVERY TIME I GO TO THE ONE IN MONTPARNASSE I FIND THINGS—BEAUTIFUL TOWELS OR A LITTLE TOOL—THAT I HAVEN'T SEEN ANYWHERE ELSE." 11, AVENUE DU MAINE, 75015 PARIS.

"I've seen so many gadgets *that were a bad idea to begin with, like a mold that you put an egg in and boiled so you got a square egg. And, of course, there were good tools that just never caught on. But these are some of my favorites, and some of our best sellers." From left: Lemon Bird Juicer, $5; Accutec Flat Grater, $18; yellow silicone Spoonula, $6; Best flat whisk, $10; all from Williams-Sonoma.*

"All this new *KitchenAid equipment is inspiring. From the waffle iron to the built-in oven, it's all beautiful stuff, and very professional." KitchenAid Pro Line Burr Coffee Mill, in red, $200, Williams-Sonoma. 800-541-2233.*

"I think a TV in the kitchen *is great for someone who loves to watch cooking shows. The cooking shows can be done so a person at home can cook along with the chef." Sharp B4U Aquos TV with mounting bracket, $721. 800-237-4277.*



"Pots and pans

that are used every day are best hung if you have a convenient space in the kitchen work area. Pots and pans that are seldom used are best stored in an under-the-counter space. I prefer a hanging rack on a wall adjacent to the stove."

"Copper pots

look wonderful hanging, but must be polished. The best heat conductor, copper is excellent for cooking." Mauviel Rondeaux, from $245 for 7.8-quart, Bridge Kitchenware, NYC. 212-688-4220.

"This picture of James Beard

and myself in 1983 really shows what my kitchen then looked like. It was ideal. On the ground floor of a very small house in San Francisco, it consisted of a dining area, sitting area, and cooking area—all in one space, looking out on a small garden. There were no cabinets. A large walk-in pantry took care of storage. A long butcher-block table with a stainless-steel sink in one end was a great kitchen counter. Comfortable chairs for reading and a comfortable dining area made the best arrangement to live in. There was a formal living room upstairs that I seldom used."

There's no perfect kitchen countertop material.

"With butcher block, one must take care not to spill things that can discolor it, like beet juice! There are so many options for counters today—I don't know what I'd choose." See guide, page 000. "I certainly prefer butcher block to the stainless steel I have now."

"A KITCHEN SHOULD BE LIVED IN, NOT JUST FOR SHOW. TAKE THE TIME TO MAKE IT UNIQUELY YOURS"

"These measure magnets

are a natural for every kitchen—one of the best ideas I've seen in a long time." Liquid, $6, and Baking, $7, from Broadway Panhandler. 866-266-5927.

"I learned about roasting beets

during my first trip to Paris. They have so much more flavor roasted. The best way is to enclose them in a sheet of aluminum foil. Do not cut off the root end, and leave a little of the stem. Roast at 350 degrees. After about 45 minutes in the oven, they're very easy to peel. They're so much better than ones that are boiled."

"THE MOST USEFUL TOOL?

A GOOD SHARP PARING KNIFE. I USE IT EVERY MEAL FOR MOST EVERYTHING EXCEPT SLICING BREAD. YOU SHOULD HAVE SEVERAL ON HAND." KYOTOP'S 3-INCH CERAMIC PARING KNIFE, $130. KYOCERAADVANCEDCERAMICS.COM. FOR MORE, GO TO HOUSEANDGARDEN.COM.

Fabric Obsession

NO MORE SPILLAGE DREAD! USE CRYPTON'S STAIN-REPELLENT FABRICS TO BRIGHTEN UP YOUR KITCHEN

These bright cotton twills could be the best thing to happen to your kitchen since you retired that avocado green refrigerator. Crypton, a Michigan-based company, has spent years creating virtually indestructible fabrics. Widely used in hotels, restaurants, and other high-traffic venues (Disney World and the Four Seasons are two big clients), Crypton textiles are now being marketed for the home. The fabrics are remarkably soft to the touch, have a fresh look, and, most important, repel spilled coffee, wine, and even errant marker ink.

The secret is in the patented materials and weaving process, which allow upholstery to move and breathe the way other natural fabrics do, while still protecting against stains and odors. This quality makes the fabrics a practical yet sophisticated option for chair upholstery in busy kitchens or dining rooms, or even for tablecloths.

Crypton's cotton twills are sold exclusively through Robert Allen. Crypton also offers suedes, velvets, jacquards, and wovens, and is negotiating with furniture makers to offer Crypton-upholstered pieces.

At last, you can invite butterfingered friends to dine without fear.

—THADDEUS KROMELIS

Crypton's Chevron Row twill, in Coral Reef, on chair; Spring Stripe ottoman weave, in Lagoon, in background; both through Robert Allen. Kerry Joyce's Camard side chair, from Dessin Fournir.

PHOTOGRAPHED BY JONATHAN KANTOR

Things I DISLIKED about OUR KITCHEN.

Out of date, top to bottom.
Mundane appliances made so-so meals.
Too cramped for my crowd.
It was B-O-R-I-N-G.

The thrill is back.

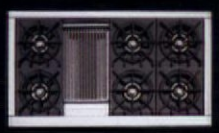
Start with Sub-Zero and Wolf.
Make your kitchen an expression of all that stirs you.

Inside every ordinary kitchen is a more satisfying kitchen waiting to come out. Achieve it. With Sub-Zero refrigeration and Wolf cooking instruments. Sub-Zero. Enduring symbol of all a kitchen can be. Built by hand. The only brand

SUB-ZERO®

WOLF™

with dual refrigeration, keeping fresh foods fresher and preserving frozen foods longer. Wolf. Precision cooking equipment that puts infinite control in your hands. Inviting you to do more with your kitchen. Fueling your passion for cooking.



Corporate Companions. Kitchen Soul Mates. Showroom Co-Stars.

Create a kitchen you love. Start at our regional showroom near you. Step into actual kitchens created with Sub-Zero and Wolf equipment. Get hands-on. Get inspired. And when you're ready, get a referral to a dealer in your area.

Built-In Refrigeration

Built-In Refrigeration

Integrated Refrigeration

Integrated Refrigeration

Undercounter Refrigeration

Wine Storage

Wine Storage

Sub-Zero. Built by hand. Individually tested to the nth degree. Remarkably efficient. The only brand with dual refrigeration. Sub-Zero takes no shortcuts. That is why it remains *the* brand for kitchens built without compromise.

Electric Ovens

Electric Cooktops

15" Integrated Cooktops

Gas Cooktops

Gas and Dual Fuel Ranges

Wolf. Fuel your passion for cooking with Wolf. Born in the professional kitchen. Built and tested to the same exacting standards as Sub-Zero. Wolf instruments bring a new level of precision and creative control to your cooking.

SUB-ZERO® WOLF™

subzero.com *or* 800.444.7820

Things We Love

KOHLER'S VERSATILE NEW TROUGH MAY REVOLUTIONIZE THE WAY YOU USE YOUR KITCHEN—AND IT'S GORGEOUS, TOO

Truthfully, we have yet to discover a sink that has captured our imagination quite like Kohler's latest prep sink. The Undertone trough sink is versatile enough to use for life's mundane chores—cleaning vegetables, for instance—while elegant enough to serve as a centerpiece for your next party when filled with ice and bottles of champagne. "We see more Americans incorporating both prep and cleanup sinks in their kitchen as the space grows larger," says Dalia Tamari of Boston's Dalia Kitchen Design. "We often recommend placing the prep sink close to the refrigerator and the stove in a convenient place for preparing food," she explains. "Usually the best spot tends to be on an island." This stainless-steel sink comes in four lengths—22, 33, 43, and 60 inches—perfect for long islands. Consumers can place one or more faucets, in styles of their choice, around the trough as they see fit. The narrow, 8-inch standard sink profile can be covered with a cutting board when more countertop space is needed. If only everything this practical could also be so beautiful. —T. K.

Kohler's 60-inch Undertone trough sink, $1,022. Polished-chrome Clarinet faucet, $407, also from Kohler. Meissen porcelain Bird and Flower vase, $5,250. Jonathan Adler's oval Essential vase, $50. Le Prince's Jardinier pruning clippers, $95, through Treillage.

PHOTOGRAPHED BY JONATHAN KANTOR ■ STYLED BY MICHAEL REYNOLDS

Things We Love

BURLY YET BEAUTIFUL, THE VIKING PROFESSIONAL STAND MIXER IS AN APPLIANCE THAT'S HARD TO BEAT

BY INGRID ABRAMOVITCH

Part mechanical sous-chef, part countertop sculpture: even in minimalist kitchens, a stand mixer is often the one kitchen tool on view. In the past year, we've seen KitchenAid's classic version, which now comes in 25 colors, joined by stylish new models from Jenn-Air, Hamilton Beach, Bosch, and Electrolux. But the latest model to catch our eye is the Viking Professional Stand Mixer. The Mississippi-based company has already created tools to entice cuisiniers of all stripes, from Gallic gourmets to barbecue barons, with its signature ranges, cookware, refrigerators, and outdoor grills. Now Viking wants to take over our countertops with a full line of small appliances. The first introductions include a blender and this stand mixer, which is available in five- and seven-quart versions. With 1,000 watts of power, the larger model can knead the toughest bread doughs but is gentle enough to charm egg whites into soft meringue peaks. It seems that every conceivable optional attachment is available: meat grinder, juice extractor, pasta maker, blender, slicer/shredder. And ingenious hidden wheels let you easily push the machine across a counter. Factor in its muscular good looks and six choices of color finish (including our favorite, red), and you'll want to give this kitchen helper a prime counter spot.

Viking Professional 7-Quart Stand Mixer in bright red, $550 (5-quart model, $440). Shown with stainless-steel whip attachment. vikingrange.com.

PHOTOGRAPHED BY JONATHAN KANTOR

STANTON CARPET

Everything else is secondary

KARACHI FROM THE SAVOY COLLECTION. ALSO AVAILABLE IN COORDINATING HALL & STAIR RUNNERS.

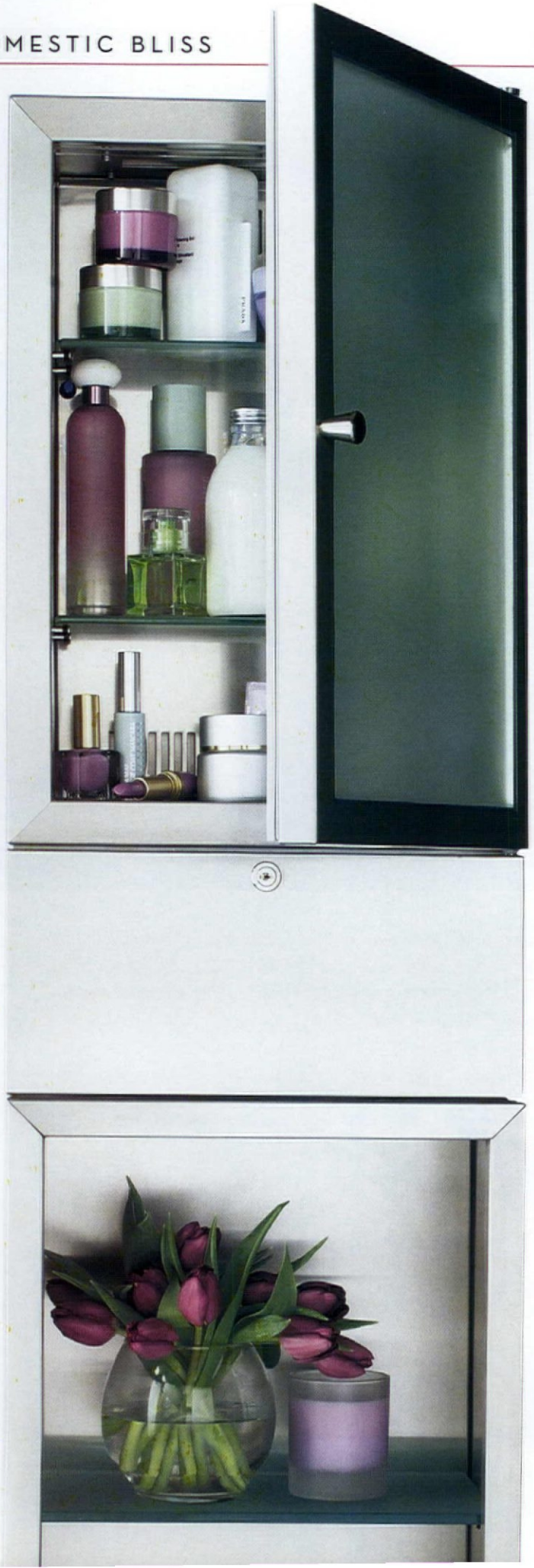
SEE THEM UP CLOSE AT THESE LOCATIONS:

CALIFORNIA: LAGUNA NIGUEL, TUTTLES CARPET ONE (949) 831-1332 • LOS ANGELES, CONTEMPO FLOOR COVERING (800) 222-9194 • **FLORIDA**: N. PALM BEACH, CRYSTAL TREE CARPET & FLOORING (561) 622-6333 • **GEORGIA**: ATLANTA, BELL CARPET GALLERIES (404) 255-2431 • **ILLINOIS**: CHICAGO, HOME CARPET ONE (773) 935-9314 • NORTHBROOK, LEWIS CARPET ONE (847) 835-2400 • **INDIANA**: SELLERSBURG, ALPHA & OMEGA CARPETS, INC. (812) 246-4848 **MASSACHUSETTS**: NEEDHAM, NIGOHSIAN RUG CO. (781) 444-7847 WINCHESTER, KOKO BOODAKIAN & SONS (781) 729-5566 • **MARYLAND**: BALTIMORE, GREENSPRING CARPET SOURCE (TRADE ONLY) (410) 561-9200 • BETHESDA, GEORGETOWN CARPET (301) 654-0202 • **MAINE**: PORTLAND, DOWN EAST RUG, CO. (207) 775-7818 • **MISSOURI**: CHESTERFIELD, AMBASSADOR FLOOR CO. (636) 728-1600 • **NEW HAMPSHIRE**: NASHUA, THE RUG DEPOT (800) 733-4784 **NEW JERSEY**: SUMMIT, COVE DISCOUNT CARPET ONE (908) 273-0220 • **NEW YORK**: LONG ISLAND, COUNTRY CARPET & RUG (516) 822-5855 • **NORTH CAROLINA**: CHARLOTTE, WARNER'S RUGS & CARPET (704) 845-1300 • WILMINGTON, BISHOP CARPET SERVICE (910) 799-2804 • WINSTON SALEM, JEWELL INTERIORS (336) 773-0411 • **SOUTH CAROLINA**: HILTON HEAD, HICKEY FLOORING INC. (843) 757-5832 • **VIRGINIA**: ALEXANDRIA, CARPET ONE OF ALEXANDRIA (703) 370-0000 PROSOURCE OF MANASSAS (TRADE ONLY) (703) 369-6659 • FAIRFAX, GEORGETOWN CARPET (703) 273-2500 • FALLS CHURCH, CARPET ONE OF TYSONS (703) 790-3322 • **WASHINGTON DC**: GEORGETOWN CARPET (202) 342-2262

1-888-809-2989 WWW.STANTONCARPET.COM

STANTON CORPORATION CARPET.

Divisions of Stanton: Stanton Carpet, Royal Dutch Carpets and Stanton Rug Company



Things We Love

BRING A BIT OF THE KITCHEN INTO THE BATHROOM. BISZET'S COSMETICS COOLER IS THE PERFECT COLD STORAGE

BY JENNIFER TUNG

If you thought Grace Kelly cornered the market on cool beauty, consider the new cosmetics refrigerator from German manufacturer Biszet. The sleek, sexy mini-fridge was designed to blend into the chicest bathroom, either mounted on the wall like an extra medicine cabinet or stacked on top of space-saving shelves. At last beauty junkies—accustomed to storing their fancy face creams and eye gels next to the eggs, milk, and leftover moo shu—have an utterly civilized and convenient way to keep precious products, especially organic and all-natural ones, chilled. A bonus for skin-care (and gadget) obsessives: the fridge is calibrated to store specific items at different optimal temperatures. The top shelf is set at 53 to 56 degrees for collagen creams; the second hovers between 46 and 50 degrees for preservative-free products; and the bottom shelf ranges from 41 to 46 degrees for vitamin-based creams. Of course, the majority of makeup and skin-care potions are formulated to remain stable at room temperature for up to three years. But try telling that to a woman whose bathroom is cluttered with watery sunscreens, rancid wrinkle creams, and strange-smelling mascaras. "If you take steamy showers, the heat and humidity in your bathroom can absolutely lead to products breaking down faster," says Dr. Gary Grove, vice president of the Skin Study Center, an independent cosmetics testing lab in Philadelphia. Colognes and eaux de toilette benefit from cold storage, too, says Annette Green, president emerita of the Fragrance Foundation in New York: "Heat and humidity can change the balance of oils and cause evaporation. Chilling them is a terrific idea." All that aside, the Biszet does the simple jobs. It keeps lipsticks and cream blushes from melting, and renders lotions, gels, and masks refreshingly cool and soothing. So go ahead: pamper yourself, princess style.

Biszet B11 Cosmetic Cooler on shelving, $3,500, Julian's Fine Cabinetry, Scottsdale, AZ. 800-243-8828. PRODUCTS Top, from left: Chantecaille body cream set, $75, Bergdorf Goodman; Prada Lightening Gel/Face, $90; Lancôme Hydra Zen Night moisturizer, $50. Middle, from left: Origins Frolic Floral Fantasy Mist, $30; Paul Smith Men Eau de Cologne, $35; Clinique Clarifying Lotion 2, $18; Sabon's Ginger Orange Bath Milk, $17. Bottom, from left: Estée Lauder Pure Color Nail Lacquer, $18; Almay One Coat Mascara, $7; Bourjois Pour la Vie lipstick, $14, Sephora; Estée Lauder Re-Nutriv Ultimate Lifting Cream, $250. At bottom: Penhaligon's Lavandula Classic Candle, $30.

PHOTOGRAPHED BY JONATHAN KANTOR

PRODUCED BY VIRGINIA TUPKER

*You can also choose a 5-speed Sequential SportShift™ automatic transmission with Grade Logic Control. © 2003 Acura Division of American Honda Motor Co., Inc.
Acura, TL, VTEC, Drive-by-Wire Throttle System and Sequential SportShift are trademarks of Honda Motor Co., Ltd. Make an intelligent decision. Fasten your seat belt.

LEAVE LATE. ARRIVE EARLY. Now you can sleep in and still be an early bird. That's the beauty of having an advanced 3.2-liter VTEC® engine, six close-ratio gears,* cutting-edge suspension, Vehicle Stability Assist, a smooth Drive-by-Wire Throttle System™ and the safety of standard side curtain airbags. But before you plan on arriving fashionably early, race on over to acura.com or call us at 1-800-To-Acura. **The all-new 270-hp Acura TL. A higher form of performance.**

ACURA

Elements of a Room

USE WOOD ACCESSORIES TO WARM UP TODAY'S ULTRA-SLEEK, HIGH-TECH KITCHENS

BY MELISSA FELDMAN

Off-center scoops in Ouf egg cups, $17 each, put a stylish spin on an often kitschy service piece. Wkittypong for C. Quoi. illicodesign.com.

Bring a bit of design history to your table with the Peugeot Banquet pepper mill, $70, based on a design from 1879. Broadway Panhandler. 866-266-5927.

Serve a Caesar salad fit for a design maven in this curvaceous salad bowl made of smooth mango wood. Large Marta bowl, $95, Armani Casa, NYC. 212-334-1271.

Create an extra prep or serving area with a freestanding island. Plain & Fancy's walnut island in fireside stain, from $2,700, is a fine piece of furniture for your kitchen. 800-447-9006.

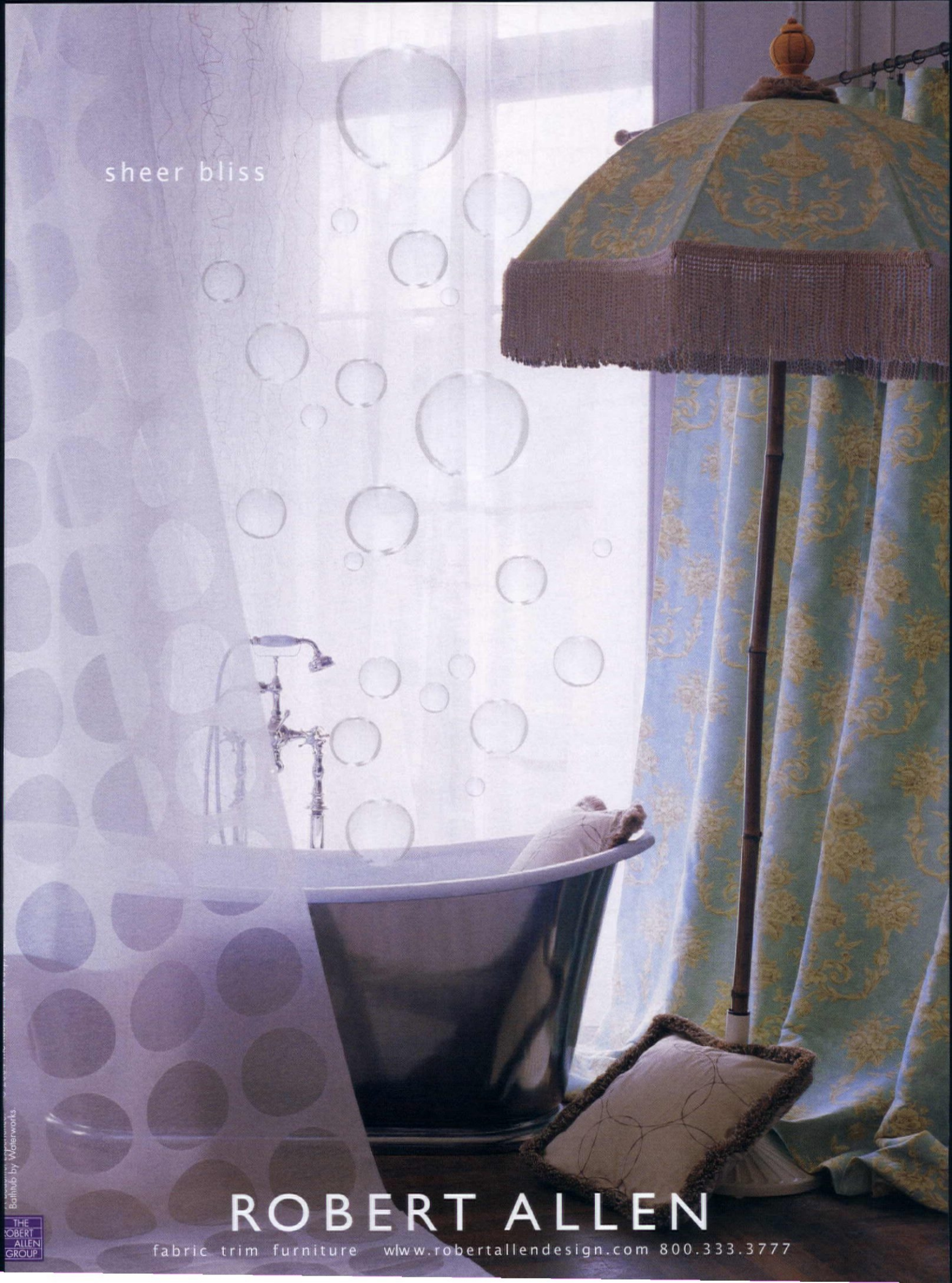
Eco-friendly bamboo is an ideal material for chic party plates, but don't put them in the dishwasher. Nine-inch plates in organic-bamboo veneer, $7 for eight, Broadway Panhandler. For more, houseandgarden.com.

Kathy Swaim's hand-carved canary wood rolling pin, $60, feels great in your hands. E-mail: onegoodturn@crocker.com.

Known for porcelain, Villeroy & Boch has introduced a collection of other accessories—in wood! Small and large elm bread baskets, $40 and $100. 800-845-5376.

You'll get a good grip on the beech knob of Nigella Lawson's Parmesan grater, $20. All you need is a hunk of hard cheese. nigellahome.com.

FRANCESCO MOSTO, PRODUCTION COORDINATOR COURTNEY MULLIGAN


sheer bliss
Bathtub by Waterworks.
THE ROBERT ALLEN GROUP
ROBERT ALLEN
fabric trim furniture www.robertallendesign.com 800.333.3777

News

OUR GUIDE TO THE OPTIONS FOR KITCHEN COUNTERTOPS

BY CARA TAKAKJIAN

SLATE For a smooth and cool feel to your kitchen, use slate. **Pros** Nonporous, therefore doesn't stain. • Resists chemicals and water without need of sealant. • Natural texture and color. • Won't fade. **Cons** Softer than granite. • Could chip or crack if something heavy is dropped on it. Sheldon slate, $72 per sq. ft.

SOAPSTONE A composite of several minerals, soapstone withstands heat and spills. **Pros** Won't burn or stain. • Low maintenance. **Cons** Soapstone can feel somewhat chalky in texture, which can take some getting used to. Darkens over time. Green Mountain soapstone, $70 to $85 per sq. ft., installed.

BUTCHER BLOCK For those who consider their kitchen a workshop, not just a room to admire from afar, butcher block is ideal. **Pros** You can cut directly on its surface. • Makes entire counter a prep area. • Inexpensive. **Cons** Requires regular maintenance to protect from water and stains. • May warp or split. John Boos & Co., $27 to $60 per sq. ft.

LAVASTONE This Pyrolave enameled material comes in 15 gorgeous colors. Hardened at 1,800 degrees Fahrenheit, it obtains a natural hard enamel finish. **Pros** Rich color palette. • Resists heat and stains. • Never fades. **Cons** Pigment may vary from slab to slab. • Enamel can show scratches. • Expensive. Pyrolave USA, $250 per sq. ft.

ENGINEERED STONES Zodiaq, top, and Okite, bottom, are man-made quartz-based materials. Both surfaces come in myriad colors, and Okite offers translucent finishes. **Pros** No sealing or polishing. • Resists scratches and heat. • Very strong. **Cons** Expensive. Zodiaq, $60 to $115 per sq. ft.; Okite, $45 to $75 per sq. ft.

FORMICA Laminates are popular due to their sturdy yet malleable nature. **Pros** Flexible and easy to install. • Water-resistant (when edges are properly sealed). **Cons** Can't withstand high heat. • May stain, scratch, or show burn marks. Formica Brand Laminate, $45 to $80 per sq. ft., installed.

METALS For a sleek look, go for a stainless-steel countertop. **Pros** Doesn't stain; easy to clean. • Stands up to high temperatures—no need for trivets. • Cool, smooth surface is good for preparing food. **Cons** Scratches easily. • Dulls knives. • Can be dented in certain situations. • Sometimes noisy. Eskay Metal Fabricating stainless steel, $54 to $107 per sq. ft.

CONCRETE The strongest natural surface. **Pros** Resists scratches and heat. **Cons** Can stain. • Potential for curling or warping in new installations. • Imperfections such as cracks or discoloration are common (though considered part of its appeal). • Requires monthly waxing. Buddy Rhodes, $65 to $80 per sq. ft.

CORIAN A practical and affordable surface, Corian is nonporous, so sealants and monthly upkeep are not necessary, and stains and scratches can be easily rubbed out. **Pros** Wide variety of colors. • Easy to repair. **Cons** Not meant to withstand prolonged high heat. May crack as it cools. Corian, $45 to $75 per sq. ft., installed.

GRANITE Perhaps the most popular natural stone used for kitchen countertops. **Pros** Extremely strong. • You can cut, roll dough, and place hot pots directly on surface. • Wide variety of colors. **Cons** Requires sealant about once a year. • Color may not be consistent throughout. • Relatively expensive. Cold Spring granite, $70 to $100 per sq. ft.

FRANCESCO MOSTO

© RoC 2004

RoC® RETINOL CORREXION™

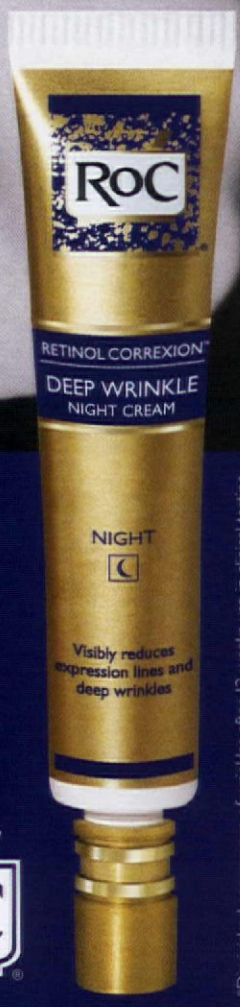
GIVES **10 YEARS BACK** TO THE LOOK OF YOUR SKIN*

- Essential mineral complex with pure, active Retinol stimulates skin's renewal while you sleep.
- In just 12 weeks even deep wrinkles appear visibly diminished for firmer, younger-looking skin.

For more about the science behind RoC® visit
rocskincare.com

WE KEEP OUR PROMISES®

RoC®
FRANCE, 1957



*Diminished appearance of wrinkles after 12 weeks use in clinical testing.

High fashion marries high tech.

Y STAR® rated dishwasher and refrigerator • fast thaw • easy guide menu system • three direct feed wash arms •

onvection system • sensor-controlled dishwashing • quick chill • electronic touch temperature controls • extra tall

True love is a GE Profile kitchen. Contemporary beauty is united with easy-to-use electronic controls and sensors. The result? The ability to make every meal amazing in a room where everyone wants to hang out. Fashion and technology may seem an unlikely pair. But at GE Profile, they fall in love and make incredible kitchens together.

GE Profile™
GEAppliances.com

imagination at work

HOUSE &GARDEN

SPECIAL SURVEY

THE BEST ON THE BEST

KITCHEN & BATH

In part two of our survey (the first appeared in the April issue), in which hundreds of top interior designers rate virtually everything we use at home, we zero in on perhaps the two most important rooms. Certainly they're the most functional, and deserve all the attention you can lavish on them. So, if you'll excuse the mixed metaphor: turn on the taps, and let's get cooking.

The Industrial Luxe kitchen faucet set with spray (not shown) in matte chrome, $950, by Waterworks. waterworks.com.

FAUCETS

THE TOP 3

WATERWORKS
GROHE
DORNBRACHT

THE REST OF THE BEST

(Alphabetically)

CHICAGO FAUCETS
FRANKE
HERBEAU CREATIONS
KALLISTA
KOHLER
KWC FAUCETS
ROHL

PHOTOGRAPHED BY FRANCESCO MOSTO

PRODUCTION COORDINATOR: COURTNEY MULLIGAN

THE BEST ON THE BEST KITCHEN

>DISHWASHERS

THE TOP 3
MIELE
BOSCH
ASKO

THE REST OF THE BEST
(Alphabetically)
DACOR
FISHER & PAYKEL
GE
JENN-AIR
KITCHENAID
SUB-ZERO
VIKING
WHIRLPOOL

The fully integrated dishwashers in Miele's Incognito series are easy to operate—there's only one button to push—and blissfully quiet. $1,249 to $1,699. miele.com.

COUNTERS

THE TOP 3
GRANITE
MARBLE
STONE

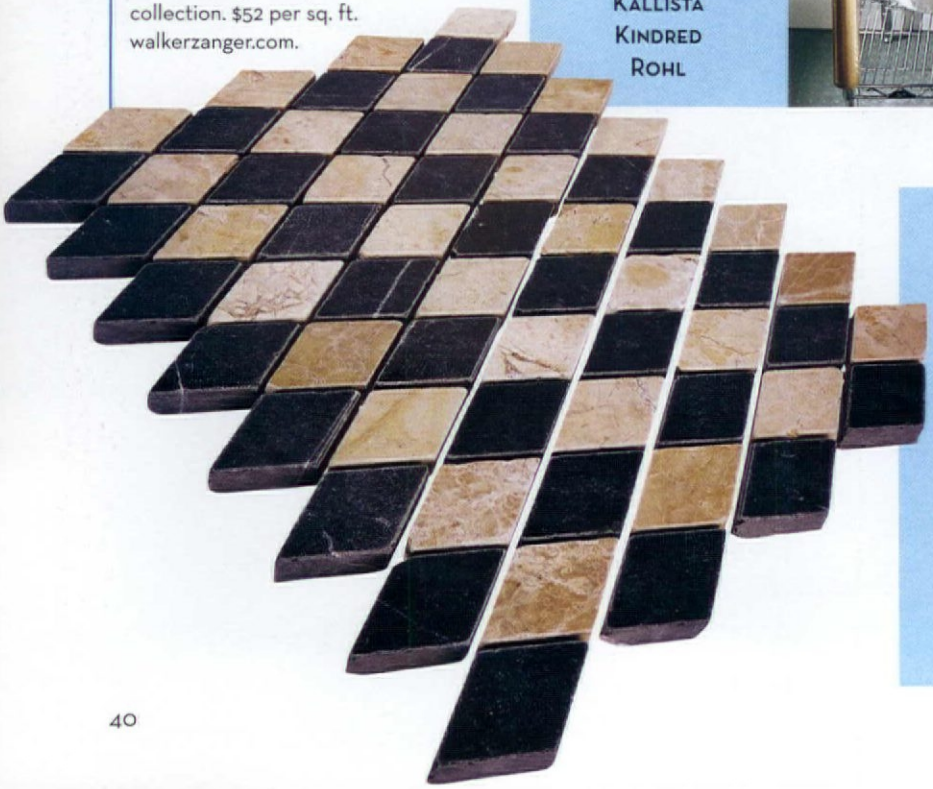
THE REST OF THE BEST
(Alphabetically)
CONCRETE
CORIAN
LIMESTONE
SOAPSTONE
STAINLESS STEEL

>SINKS

THE TOP 3
FRANKE
KOHLER
WATERWORKS

THE REST OF THE BEST
(Alphabetically)
BLANCO
ELKAY
GERMAN SILVER SINK
HERBEAU CREATIONS
KALLISTA
KINDRED
ROHL

Franke's stainless-steel Magnum with Prestige bowl has a wooden knife rack and utensil and bottle wells. $4,500. Bottom grid, $75. frankeksd.com.
(Cont. on page 49)



Harlequin tiles in Giallo Antico/Negro Marquina from Walker Zanger's Opus Anticato collection. $52 per sq. ft. walkerzanger.com.

<TILE

THE TOP 3
ANN SACKS
WALKER ZANGER
PARIS CERAMICS

THE REST OF THE BEST
(Alphabetically)
ANTIQUE TILES
ARTISTIC TILE
COUNTRY FLOORS
NATURAL TILES
STONE SOURCE
STUDIUM
WATERWORKS

COURTESY OF MIELE (DISHWASHER); COURTESY OF FRANKE (SINK); FRANCESCO MOSTO (TILE)

THE BEST ON THE BEST KITCHEN

Pergo flooring, from top: dark cherry, red oak, light maple. At Home Depot stores. homedepot.com.

<FLOORS

THE TOP 3

PERGO
ARMSTRONG
WILSONART

THE REST OF THE BEST
(Alphabetically)

AMTICO
MOHAWK HARD SURFACE

CABINETS

THE TOP 3

CUSTOM
WOOD-MODE
BOFFI

THE REST OF THE BEST
(Alphabetically)

BULTHAUP
CHRISTOPHER PEACOCK CABINETRY
POGGENPOHL
RUTT HANDCRAFTED CABINETRY
SIEMATIC
SMALLBONE
ST. CHARLES

^REFRIGERATORS

Sub-Zero's 700BC has refrigerator and freezer drawers. $3,405. subzero.com.

THE TOP 3

SUB-ZERO
TRAULSEN
VIKING

THE REST OF THE BEST
(Alphabetically)

GE
JENN-AIR
KITCHENAID

<STOVES

THE TOP 3

VIKING
WOLF
LA CORNUE

THE REST OF THE BEST
(Alphabetically)

AGA
DACOR
DCS
GAGGENAU
GARLAND
MIELE
THERMADOR

Viking's Professional Series 24-inch-wide gas companion range in stainless steel, from $2,800. Ideal for small kitchens. vikingrange.com.

advertisement

HOUSE &GARDEN OPEN HOUSE

Never Follow

THIS YEAR, AUDI CONTINUES TO CELEBRATE INNOVATION BY HONORING FOUR INDIVIDUALS WHO NEVER FOLLOW.

Don't miss this opportunity to learn more about the life and work of these four visionaries. Audi invites you to visit **neverfollow.com** to interact with these renowned innovators. Transport yourself into the unique worlds of:

DAVID BOWIE
Music's notorious chameleon

AZAR NAFISI
Literature's defiant voice

FREDDY ADU
Soccer's youngest prodigy

WILLIAM H. MACY
Film's unconventional star

Go to **neverfollow.com** for continual updates on how you can be a part of these Never Follow events. Check the Web site for information on how to attend the following:

DAVID BOWIE'S NORTH AMERICAN 'A REALITY TOUR' MULTI-CITY BOOK TOUR WITH AZAR NAFISI · SOCCER CELEBRATION LED BY FREDDY ADU · WEEKEND FILM FESTIVAL STARRING WILLIAM H. MACY

Audi

THE BEST ON THE BEST BATH

< WALL TILE

THE TOP 3
ANN SACKS
WATERWORKS
WALKER ZANGER

THE REST OF THE BEST
(Alphabetically)
ARTISTIC TILE
BISAZZA
COUNTRY FLOORS
HASTINGS TILE & BATH COLLECTION
STONE SOURCE
STUDIUM
URBAN ARCHAEOLOGY

V FIXTURES

THE TOP 3
WATERWORKS
KOHLER
DORNBRACHT

THE REST OF THE BEST
(Alphabetically)
ANN SACKS
DURAVIT
HERBEAU CREATIONS
KALLISTA
LEFROY BROOKS
P. E. GUERIN
SHERLE WAGNER

Ann Sacks tiles, about $20 to $27 each. annsacks.com.

Pier vanity, $1,330; Sugarloaf slab, $1,300; sink, $260; Industrial Luxe gooseneck faucet with lever handles, $645, all from Waterworks.

^ FLOORING

THE TOP 3
WATERWORKS
ANN SACKS
WALKER ZANGER

THE REST OF THE BEST
(Alphabetically)
AMTICO
ARTISTIC TILE
BISAZZA
COUNTRY FLOORS
NATURAL STONE
PARIS CERAMICS
STONE SOURCE
URBAN ARCHAEOLOGY

> TUBS

THE TOP 3
KOHLER
WATERWORKS
KALLISTA

THE REST OF THE BEST
(Alphabetically)
AMERICAN STANDARD
DURAVIT
HERBEAU CREATIONS
JACUZZI
PHILIPPE STARCK
PORCHER
URBAN ARCHAEOLOGY

Overflowing tub, in white, $6,911, by Kohler. kohler.com.

FRANCESCO MOSTO (TILES); COURTESY OF KOHLER (TUB); COURTESY OF WATERWORKS (SINK)

©2004 Dyson Inc.

While everyone else was fiddling with headlights or stiffer bristles, someone went and reinvented the whole machine.

While other vacuum manufacturers toyed with things like height adjusters or new attachments, James Dyson worked on solving the real problem with vacuums—they lose suction power. After testing over 5,000 prototypes, he created the first vacuum cleaner that doesn't lose suction. And now, it's here in America. So, come see a Dyson today. It's the vacuum. Reinvented. For retailers near you, visit dyson.com

dyson

Larder

NEW AND OLD TOOLS FOR BAKERS

Though my repertoire of desserts is somewhat old-fashioned, I'm constantly stocking my larder with new products. One thing that never changes, however, is the pleasure that goes with sharing something homemade with friends.

BY LORA ZARUBIN

These Multi-mini Bundt pans, $26, from **Sur La Table**, offer a variety of shapes. 800-243-0852. The Bundt cake mixes, $14, from **Williams-Sonoma** are far superior to other mixes. 877-812-6235.

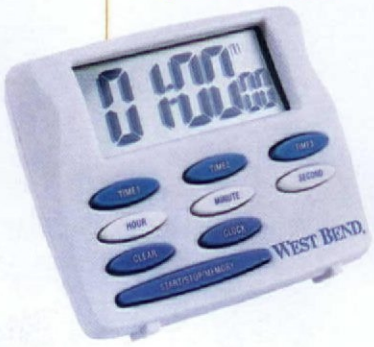
The King Arthur Flour Baker's Companion (Countryman Press, $35) has excellent recipes. The company's **Queen Guinevere** flour is unsurpassed for cakes or cupcakes. $3.95 for 5 lbs. 800-827-6836. See houseandgarden.com for recipe.

Powdered sugar, $3, from **Wholesome Sweeteners** (800-680-1896) and organic vanilla extract from **Nielsen-Massey**, $20 for 4 oz. at Williams-Sonoma, will be your new best friends. Use them when you make frosting for your favorite cake.

This little invention from **OXO** is a wonderfully practical tool for measuring and a must-have when you are baking. Use it for wet ingredients, and it will easily take the place of your old measuring spoons. $5. oxo.com.

Silicone is replacing Teflon as the new technology for baking, because silicone is so easy to use and simple to clean. These rolling and baking mats, $12 to $20, from **Sur La Table**, and madeleine cookie molds, $25, from **Williams-Sonoma**, are silicone at its best.

I can't count on my memory when I'm baking, so the **West Bend triple timer**, $30, from Bridge Kitchenware is indispensable, especially when timing more than one thing. bridgekitchenware.com.



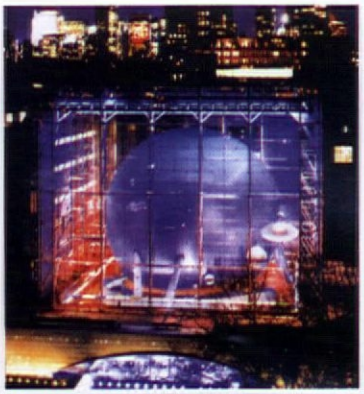
advertisement

HOUSE &GARDEN

OPEN HOUSE

HOUSE & GARDEN SHINES BRIGHTLY AMONG THE DESIGN SPHERE'S LEADING LIGHTS

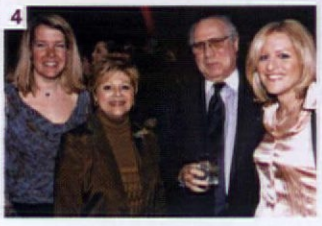
THE COLOR PARTY AT HAYDEN PLANETARIUM TO BENEFIT DIFFA CO-SPONSORED BY JEEP AND PANTONE



1

2

3



4

5

6

7

8

9

10

1 *Lisa Herbert, Pantone*

2 *House & Garden Editor Dominique Browning, James Keach, Jane Seymour and House & Garden VP & Publisher Lori Burgess*

3 *Dominique Browning; Jim Druckman, New York Design Center; Adrian Kahan and Debra Kanabis of Ralph Lauren*

4 *House & Garden Associate Publisher Susan Parkes; Pennie Meiselman; Alan Meiselman, Saxony; Lori Burgess*

5 *Robert Rufino, Tiffany & Co.; Celerie Kemble*

6 *David Shepperd, DIFFA; House & Garden Associate Publisher Susan Parkes*

7 *Eric Cohler, Stephen Elrod, Bart Halpern, John Barman, Kelly Graham*

8 *Beth Greene, Kravet; Marc Greene; Kim Huebner, Grange; and Robin Gordon, Kravet*

9 *John Bellando and Jill Bright, Condé Nast; Gunther Bright.* 10 *Janet Schlesinger; House & Garden Design Editor Mayer Rus*

HOUSE & GARDEN SPONSORS THE ORCHID DINNER FOR THE NEW YORK BOTANICAL GARDEN

11

12

13

11 *House & Garden Editor Dominique Browning, Kate and Andy Spade*

12 *Peter Nicholson and Colette Cutrone of Rolex*

13 *House & Garden VP & Publisher Lori Burgess; Ronald Grimaldi, Rose Cumming; Cynthia Frank; Olivier Stip, Cartier*

HOUSE & GARDEN'S ELITE COLOR PANEL

14 *Scott Salvator, Mayer Rus, Bunny Williams, Lori Burgess, Tony Ingrao, Celerie Kemble, Lee Eiseman of the Pantone Institute. More than 250 people attended House & Garden's Color Panel at the D&D Building*

TOP LEFT, TOP RIGHT, 1,6,7,9,11,12 © PATRICK MCMULLAN. ALL RIGHTS RESERVED. 2,3,4,5,8,10,14 BY STEVE EICHNER. 13 © CUTTY MCGILL.

Larder

Some of my favorite new tools include this well-designed whisk, $8, from **OXO** and these silicone spatulas, $7 to $12, from **Williams-Sonoma** that can handle heat without discoloring or changing shape. Also, the OXO icing knife, $5, is perfect for spreading frosting easily and evenly.

For the ultimate chocolate chip cookie, I use **See's chocolate chips** , $4.25 for 16 oz., sees.com, and **Fleur de Sel de Guerande** sea salt, $25 for two 8 oz. bags, from Dean & DeLuca. The chips are large and stay soft after baking, and the salt offers a great contrast to the cookie's sweetness.

These wonderful molds, 20 cents each, from **NY Cake & Baking Co.**, are great for cupcakes. I love them not only for their size, but also for the way they make an ordinary cupcake into an elegant experience. 212-675-2253.

There is nothing better than making or receiving a homemade birthday cake. The new cookbook ***Birthday Cakes: Recipes and Memories from Celebrated Bakers*** (Chronicle Books, $25) has a great selection of cakes. See houseandgarden.com for recipe.

These sturdy metal bowls, $15, from **Sur La Table** make the first steps of baking much more efficient. The handles are especially helpful when you are whisking something by hand or using an electric mixer. 800-243-0852.

My pastry brush never seems to get clean. This silicone brush, $15, from **William Bounds** is as good as new after being washed. The **OXO** cake tester, $2, with its non-slip handle, will never get lost among your utensils. oxo.com.

Nothing is too hot for this **silicone oven mitt**, $22, from **iSi**, which can withstand temperatures of 500 degrees. 800-211-9608. The nonstick oven liner, $24.50, from **Solutions** keeps your oven from smoking when something spills. 800-342-9988.

©2003 Martha Stewart Living Omnimedia, Inc. All Rights Reserved.

Create the home you've always dreamed of with Martha Stewart Signature. It's easier and more affordable than you thought possible. Visit marthastewart.com® to view product descriptions and images, learn how our products work together, and find a retailer near you.

MARTHA STEWART SIGNATURE™

To learn more, call 888-5-MARTHA. The Martha Stewart Signature™ partners:
P/Kaufmann for fabric, Shaw for flooring and rugs, Bernhardt for furniture, and Sherwin-Williams for paint.

UMBRIAN SECRETS

SAGRANTINO, A DARK SPICY BEAUTY FROM A SMALL AREA NEAR MONTEFALCO, IS ONE OF ITALY'S LITTLE-KNOWN TREASURES

BY JAY McINERNEY

Roberto Paris in the cellar of New York City's Il Buco, where he stocks an extensive selection of Sagrantino di Montefalco from his native Umbria.

If you haven't heard of Sagrantino di Montefalco, you're in excellent company. "I've had sommeliers from Italy come in who don't know these wines," says Roberto Paris, the urbane, soft-spoken manager and wine director of Il Buco in New York's East Village. Paris has the advantage of having been born a few miles from the town of Montefalco, about halfway between Perugia and Spoleto in Umbria. "The very first bottled wine I ever drank was a Sagrantino," he says, wincing at the memory. "It was terrible."

A few years ago, when Paris poured me my first Sagrantino, a 1995 Paolo Bea, I had a very different reaction. I felt kind of like Keats encountering Chapman's Homer. Or like I did when I first encountered the work of Umbrian painter Piero della Francesca—so singular and weird, compared with the work of his Roman and Florentine contemporaries. The Bea was a dark beauty in a homemade dress—I was thinking of Michael Corleone's smoldering Sicilian bride in *The Godfather.* In an era when Italian wines were starting to taste like they came from the Napa Valley, this was a wine with soul.

When I went home that night and tried to learn more, my reference library wasn't much help. *The Oxford Companion to Wine* devoted an uncharacteristically uninformative inch of column space to the Sagrantino grape, noting that Sagrantino di Montefalco received its DOCG status only in the mid-'90s (1992, actually). Oz Clarke's *New Wine Atlas* covers Umbria in a single paragraph. Paolo Bea wasn't even listed in Gambero Rosso's *Italian Wines,* the Italian wine bible, although three other makers of the mysterious Sagrantino di Montefalco had entries.

I started looking for Sagrantino on Italian wine lists here in New York, discovering a small, diverse range of wines, most of them fleshy, powerful, bitter, and spicy. Sometimes I was reminded of Syrah, or even petite sirah. Sagrantino is fatter, richer, and more tannic than Sangiovese, the dominant grape in neighboring Tuscany. The ideal Sagrantino, to me,

ANDREA FAZZARI

advertisement

HOUSE &GARDEN
OPEN HOUSE

THE BEST OF CHICAGO FOR CHICAGO DESIGNERS

Join *House & Garden* Special Projects Editor Brooke Stoddard for brunch and a lively panel discussion about the best of Chicago design with leading area designers, Alessandra Branca, Leslie Jones and others. The event celebrates *House & Garden*'s The Best on the Best design initiative, a landmark survey of the nation's top interior designers about their preferred brands and products across a broad range of home design categories. By invitation only.

HOUSE &GARDEN BEST on the BEST 2004

THURSDAY, APRIL 8, 2004

Time: 11:00 A.M.- 12:30 P.M.

Place: The Merchandise Mart Chicago

For more information: 312.527.7866

IMAGINE THE PERFECT HOME COMFORT SYSTEM. NOW IMAGINE IT FOR $1,000 LESS.

GET UP TO A $1,000 REBATE OR A 10-YEAR PARTS-AND-LABOR EXTENDED WARRANTY INCLUDED WITH THE PURCHASE OF A QUALIFYING DAVE LENNOX SIGNATURE™ COLLECTION SYSTEM.

During the Lennox Grand Event, we're making it easier to enjoy the complete control that Lennox Integrated Home Comfort Solutions offer. This unique system not only heats and cools, but also lets you control the humidity and customize the airflow throughout your home. All while removing irritating particles, bioaerosols and odors in the air that you'd rather not breathe. For more information, contact your nearest Lennox dealer, visit lennox.com (AOL keyword: LENNOX) or call 1-800-9-LENNOX. Call soon because this event only lasts from March 22–May 31, 2004.

LENNOX® *A better place®*
HOME COMFORT SYSTEMS

©2004 Lennox Industries, Inc. See your participating Lennox dealer for details. Lennox dealers include independently owned and operated businesses. One offer available per qualifying purchase. Specific Extended Warranty coverage options and certain exclusions are stated in the Lennox Complete Care Plus Warranty Certificate and Customer Application. Special financing offer valid with purchase of select Lennox equipment and is subject to applicable federal, state and local laws. Financing available on your Home Climate Card from CitiFinancial subject to credit approval and other terms of financing.

LOOKING TO CREATE THE KITCHEN OR BATH OF YOUR DREAMS?

WHEN YOU ARE READY, TRUST A PROFESSIONAL FROM THE NATIONAL KITCHEN & BATH ASSOCIATION TO MAKE THAT DREAM A REALITY. TO FIND A PROFESSIONAL NEAR YOU, VISIT WWW.NKBA.ORG OR CALL (800) NKBA-PRO.

NKBA *The Finest Professionals in the Kitchen & Bath Industry*
National Kitchen & Bath Association℠

HOUSE &GARDEN
IS AGAIN PROUD TO SPONSOR

THE HAMPTON DESIGNER SHOWHOUSE

THE SHOWHOUSE IS A MASTERWORK OF SOME OF TODAY'S MOST ACCLAIMED INTERIOR DESIGNERS, AND AN ELOQUENT EXPRESSION OF THE MAGAZINE'S ONGOING ROMANCE WITH DESIGN AT ITS BEST.

OPENING NIGHT GALA: JUNE 26, 2004

OPEN TO THE PUBLIC: JUNE 27-AUGUST 1, 2004

ALL PROCEEDS WILL BENEFIT SOUTHAMPTON HOSPITAL.

FOR TICKETS AND INFORMATION, PLEASE CALL 631.745.0004

tastes like blackberries and bitter chocolate dusted with cinnamon, nutmeg, and clove.

"The origin of the grape is very mysterious," Paris told me recently. "One theory is that the Crusaders brought it back from the Middle East." Presumably, if it were of Roman or Etruscan origin, it would have been disseminated more widely. For whatever reason, the cultivation of Sagrantino is limited to a tiny area around the town of Montefalco. Until recently, most of the grapes were dried to produce a sweet *passito,* and a small fraction were used to make Communion wine for the *sacramenti.* The recorded history of the dry red begins in 1971, when Arnaldo Caprai founded his winery. Caprai is the pioneer who essentially created Sagrantino di Montefalco as we know it—if we know it. The relative obscurity of the wine is partly a function of its small production—as far as I can tell, there are only 10 or 12 serious producers, and most of them are making no more than a couple of thousand cases. According to Paris, the other problem—this is Italy, after all—is that "squabbling prevents them from working together."

Caprai is the only producer turning out enough wine to make much of an impact on the marketplace, and the only one who has really taken a scientific approach, experimenting with clones and rootstock. More to the point, his wines are superb and, unlike those of his neighbors, somewhat consistent in character. The funky wines of Paolo Bea, Caprai's rival for the esteem of Sagrantino buffs, often taste different not only from vintage to vintage but even from bottle to bottle. I imagine Bea stomping the grapes with his feet and bottling by hand—and I prefer to retain those images rather than calling his importer, Neal Rosenthal, to get the facts. In matters of the heart, and of the lower appetites, mystery can often be more stimulating than knowledge.

At the Bar
WINE TO GO

For those who prefer to travel with their own wine, the Bottle Tote from Built NY is the ideal companion. The neoprene bag is lightweight and easy to carry, making it possible to take along one or two bottles of your favorite wine at a time. The insulated fabric is completely clinkproof, so the bottles arrive intact and nicely cool. Furthermore, the Bottle Tote comes in a variety of stylish colors. $15 for the one bottle model, $16 for the two bottle. builtny.com.

One thing I can swear to: Bea doesn't use new oak *barriques,* which is one of the reasons his wines are so je ne sais quoi. Other producers are doing so, and while new oak can round out the rough edges of Sagrantino, it can also, in the wrong hands, make the wine taste dangerously similar to Tuscan cabernet or Australian Shiraz. Such is the case with Còlpetrone, which regularly gets the top three-glass award from Gambero Rosso (who, scandalously, still has no listing for Bea) and tastes to me like a good cabernet from, say, Stellenbosch, South Africa. Scacciadiavoli switched to new *barriques* with its '98 vintage without losing too much funky Sagrantino soul.

This is supposed to be the part of the column where I tell you what a great value these obscure wines are. Sorry. A good Sagrantino costs more than a famous Chianti, if less than a famous Napa cabernet. One of the most reasonable Sagrantinos right now is Antonelli, not to be confused with the giant Florentine firm of Antinori. But the big firms are getting into the area—recently, the Cecchi family from Tuscany bought Tenuta Alzatura in Montefalco.

Vintage conditions in Montefalco are usually similar to those in nearby Chianti. The '98 was good, while the '99 and 2000 both look to be very good, very ripe vintages. Some producers are raising prices in the wake of these vintages and the growing cult status of the wines, not to mention the sickening decline of the dollar relative to the euro. Frankly, I'm ambivalent about helping to spread the word and thereby increase the demand—but, hey, that's my job. Just try not to tell too many of your friends.

THE OENO FILE
SAGRANTINO DI MONTEFALCO

- **1999 Paolo Bea Secco Montefalco Sagrantino** The biggest, boldest, wildest Sagrantino I've encountered. Explodes from the glass, spritzing the air with its funky perfume. Sinfully delicious now, it will develop for years. $75
- **1999 Arnaldo-Caprai Collepiano Sagrantino di Montefalco** A really agile balancing act between power and finesse. Powerful black cherry fruit, with cinnamon and clove highlights. A great place to start your education. $50
- **1999 Ruggeri Sagrantino di Montefalco** Lush, ripe, concentrated, and smoky, this brooding beauty is worth a trip to Il Buco in New York, which imports most of the wine's production. $75 on the wine list
- **1998 Scacciadiavoli Sagrantino di Montefalco** My first note says "Rubenesque!" This is a bodice burster—ripe, voluptuous, with just a touch of toasty new oak and a long sweet finish. $30
- **1998 Antonelli Sagrantino di Montefalco** A fierce, old-style Sagrantino that demands a little time in the glass, or a nice slab of beef to cut through the tannins. $37

REWARD YOUR GOOD TASTE.

Now purchase KitchenAid major appliances and get gifts that keep you cooking.

Step 1: Visit a KitchenAid retailer and purchase select KitchenAid major appliances.

Step 2: Receive up to three gift sets by mail, from our Culinary Collection.*

Step 3: Delight in the fact there are three meals a day.

*Offer valid on purchases April 9-May 9, 2004. Mail-in offer only. Customers will receive a 5-pc. KitchenAid Barbecue Set (ARV: $100) with the purchase of 2 qualifying models; the BBQ Set and 5-pc. KitchenAid Bakeware Set (Total ARV: $235) with the purchase of 3 qualifying models; and the BBQ Set, Bakeware Set and 9-pc. KitchenAid Cookware Set (Total ARV: $485) with the purchase of 4 qualifying models. Customer's purchases must include a qualifying range, cooktop or wall oven to be eligible for the offer of all 3 gift sets. See store for qualifying models and details. Some models featured may not qualify for promotional offer.

Visit KitchenAid.com to learn more about the entire KitchenAid® line, or call 1.800.422.1230.

®Registered trademark/TM trademark/The mixer shape is a trademark of KitchenAid, U.S.A. ©2004. All rights reserved.

KitchenAid®

FOR THE WAY IT'S MADE.®

Keeping Up

MAINTAINING KITCHEN APPLIANCES

BY GLENN RECCHIA

High-end kitchen appliances will last longer with periodic cleaning. Tiny wire brushes, $3 to $6, from Gracious Home, NYC. 212-231-7800.

Some years ago I acquired a small paperback entitled *How to Make Your Car Last Almost Forever.* I had just bought my first new car and thought how splendid it would be to never have to purchase another. The point of the book was that with basic scheduled maintenance one could indeed prolong the life of a vehicle. I held on to that car for ten years. With high-end household appliances now costing quite a bit more than I paid for the car, I've come to realize that they, too, will last longer with proper upkeep. I recommend the following basic maintenance for major kitchen appliances.

■ **THE REFRIGERATOR** I can't count the number of Sub-Zero owners who don't realize that the refrigerator's condenser needs regular cleaning to prevent overheating. If you have a Sub-Zero, remove the condenser's grille every six months. Because the aluminum fins inside are easily damaged, I begin by dusting with a gentle tool like the Total Reach duster (ungerglobal.com; 800-833-6100). Next, use the soft brush attachment of your vacuum to remove more dust, and finish by brushing with a refrigerator coil brush, available at hardware stores. On refrigerators with standard condenser coils, vacuum these every six months. On all refrigerators, every few months remove the toe grille, located at floor level, and pass the duster below. On a more regular basis, wipe refrigerator shelves weekly with a well-wrung, soapy towel. If there is a drip pan, remove it monthly and wash in hot, sudsy water.

■ **STOVE TOPS AND RANGES** On the stove top, quick attention to drips, spatters, and overflowing pots can eliminate repairs later on. To keep the tiny orifices of a gas cooking burner clean, use a fine wire brush, available from the paints department of your local hardware store. If spills occur while you are cooking, cover them with salt, both on top of the stove and in the oven, as soon as possible. Later removal, when surfaces are cool, will be a snap. For more obstinate spills, check your manual's instructions. I use Scotch-Brite's scratchproof Dobie cleaning pad with a paste of baking soda or Bon Ami. Rinse well and dry. Avoid using ammonia on stove surfaces; it can discolor some metal. For weekly upkeep, wash burner grates in the dishwasher along with hob caps and other removable parts. With a crevice tool, vacuum dried bits of food and wash the surface of the stove with a nontoxic degreaser such as Shaklee's Basic I (shaklee.com). The inside of a range should be inspected once a month and cleaned with a generous spray of Basic I. Cover the kitchen floor underneath the stove with a waterproof drop cloth and leave the liquid to work overnight. In the morning, wipe clean and rinse well. Never use commercial cleaning products on self-cleaning ovens. Just use a water-dampened rag to remove any residue after the oven has cooled.

■ **DISHWASHER** The key to prolonging the life of a dishwasher is to avoid clogging. That's why I always rinse dishes before inserting them in the dishwasher. Some machines have a filter, which should be inspected every week. Shake it in a trash can to remove any debris. (Wear rubber gloves if you find broken glass shards.) Wash the filter in warm, sudsy water and brush it clean. Once a week, wipe the dishwasher's sides and exterior clean with Windex or plain water and soap. Twice a year, I clean the interior of my dishwasher by pouring a cup of white vinegar into the bottom. Put the machine through the wash and rinse cycles, but shut it off before it goes into the dry cycle.

■ **STOVE HOOD** Most ventilation hoods have aluminum filters that can be cleaned in the dishwasher on the pots-and-pans cycle. Check the filter monthly, and remove it to clean when greasy. At the same time, clean the fan blade behind the filter. (Remember to shut off the electric current first.) Again, Basic I is an excellent choice here. Unfortunately, if you cook a lot, some grease will remain trapped in the ductwork. A technician with steam-cleaning equipment can resolve this problem. Consult your Yellow Pages and schedule him once a year. Your range hood's interior and exterior will benefit from a wipe down with your favorite cleanser on a weekly basis.

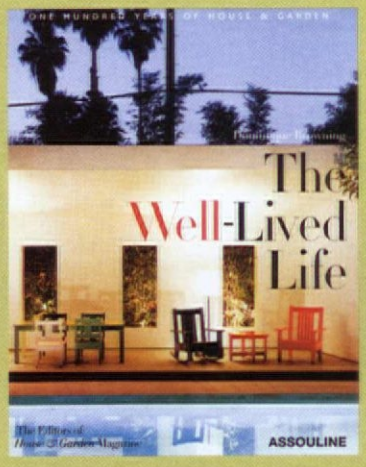
TOM SCHIERLITZ

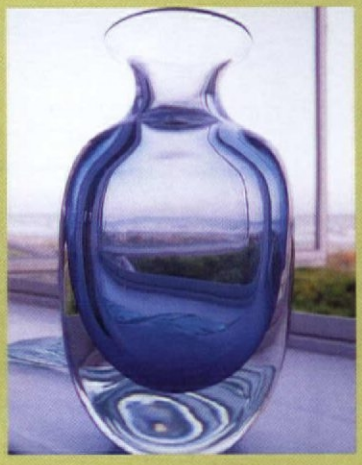
ADVERTISEMENT

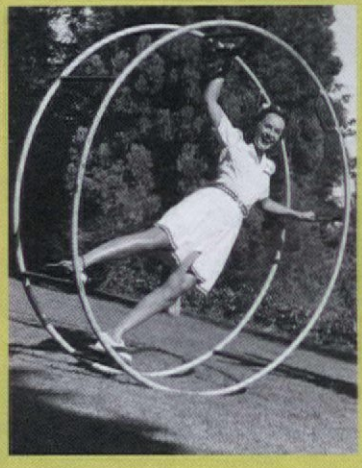
INTRODUCING

The Well-Lived Life: One Hundred Years of House & Garden

A LUSH VOLUME FROM
THE EDITORS OF HOUSE & GARDEN







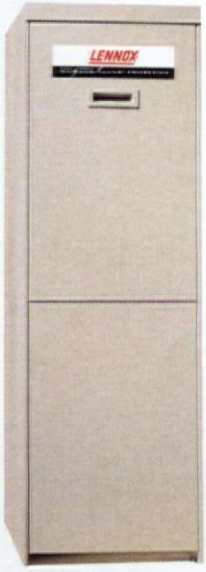
FOR MORE THAN A CENTURY *House & Garden* has been a chronicle of a country and a culture coming into its own. Now, in an exquisite labor of love, *House & Garden*'s editors have drawn from the magazine's extensive archives to create a lush volume that reflects the abiding affection we as a nation have for how and where we make our lives. Eloquent and visually stunning, "The Well-Lived Life" surveys our changing definitions of home. In bookstores nationwide. U.S. $50.00

HOUSE &GARDEN

ASSOULINE
PARIS • LONDON • NEW YORK

ROOM FOR IMPROVEMENT HOME *essentials*

LENNOX INTRODUCES THE INDUSTRY'S FIRST INTEGRATED HOME COMFORT SOLUTION



➤ INNOVATION

The new Dave Lennox Signature™ Integrated Comfort Solution combines optimum indoor air quality and environmental responsibility with ease of use. All of its components can be used separately or in tandem.

➤ CONTROL

The Harmony III Zoning system allows you to have more consistent airflow throughout your home, providing more even temperatures whether the system is heating or cooling.

➤ COMFORT

Indoor air quality is a growing concern. Our PureAir™ home air purifier is the only system to attack three classes of indoor air contaminants—particles, bioaerosols and odors/chemicals.

➤ RELIABILITY

Our unique System Operations Monitor alerts you to any problem with the condensing unit or heat pump, thereby offering peace of mind to homeowners and troubleshooting help to technicians.

LENNOX® HOME COMFORT SYSTEMS *A better place®*

➤ WWW.LENNOX.COM | 1.800.9.LENNOX

IMAGINE THE PERFECT HOME COMFORT SYSTEM. NOW IMAGINE IT FOR $1,000 LESS.

THE LENNOX GRAND EVENT

Get up to a $1,000 rebate or a 10-year parts-and-labor extended warranty included with the purchase of a qualifying Dave Lennox Signature™ Collection system.

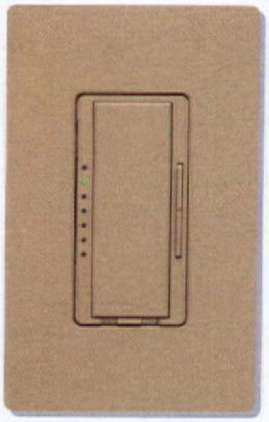
During the Lennox Grand Event, we're making it easier to enjoy the complete control that Lennox Integrated Home Comfort Solutions offer. This unique system not only heats and cools, but also lets you control the humidity and customize the airflow throughout your home. All while removing irritating particles, bioaerosols and odors in the air that you'd rather not breathe. For more information, contact your nearest Lennox dealer, visit lennox.com (AOL keyword: LENNOX) or call 1-800-9-LENNOX. Call soon because this event only lasts from March 22–May 31, 2004.

We Encourage Professionalism. Through Technician Certification by NATE

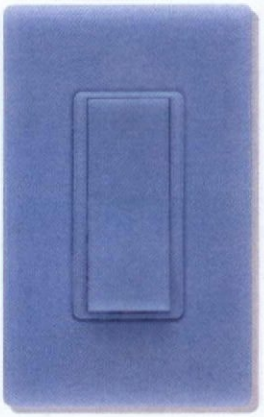
LENNOX® A BETTER PLACE

©2004 Lennox Industries, Inc. See your participating Lennox dealer for details. Lennox dealers include independently owned and operated businesses. One offer available per qualifying purchase. Specific Extended Warranty coverage options and certain exclusions are stated in the Lennox Complete Care Plus Warranty Certificate and Customer Application. Special financing offer valid with purchase of select Lennox equipment and is subject to applicable federal, state and local laws. Financing available on your Home Climate Card from CitiFinancial subject to credit approval and other terms of financing.

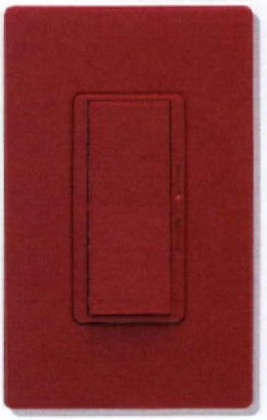
ROOM FOR IMPROVEMENT HOME *essentials*



DIMMERS
Maestro® dimmer shown in Ochre

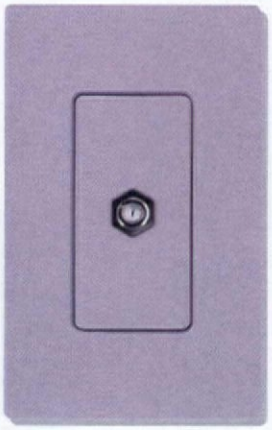


SWITCHES
Diva® switch shown in Blue Mist

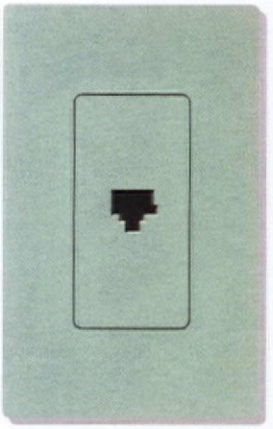


FAN CONTROLS
Diva® fan control shown in Hot

RECEPTACLES
GFCI receptacle shown in Midnight

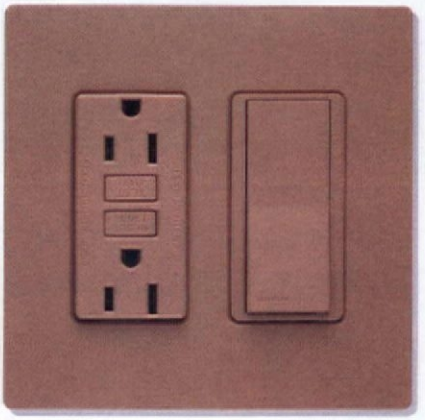


CABLE JACKS
shown in Lilac



PHONE JACKS
shown in Sea Glass

DIMMERS
Diva® dimmer shown in Terracotta



A COORDINATED LOOK
2-gang wallplate with GFCI receptacle and switch shown in Terracotta

➤ Express your personal style in any room in your home. Lutron's Satin Colors™ collection features a complete line of lighting controls and wiring devices in 15 colors to match your décor.

LUTRON
Lutron controls your light.™

➤ WWW.LUTRON.COM/HOUSEANDGARDEN | 877-2LUTRON EXT.715

Dimming enhances your life.

Satin Colors™ enhances your décor.

Enhance any room with beautifully matched Satin Colors dimmers, switches, wallplates...even phone and cable jacks. Available through Architects and Designers in 15 Satin Colors.

For information call **877-2LUTRON ext. 715** or visit **www.lutron.com/houseandgarden**

LUTRON

Lutron controls your light...

© 2004 Lutron Electronics Co., Inc.

Starting April 9, Friday is

Style By Surprise!

In the first of two back-to-back makeover shows, watch what happens when two women—best friends, sisters, mothers & daughters—call the shots on each other's new look. Even celebs like Joan and Melissa Rivers get into the act. You never know what to expect, and neither do they!

2 Surprising Lifestyl

Head2Toe

Hosted by Tanika Ray

Watch what happens when best friends make each other over.

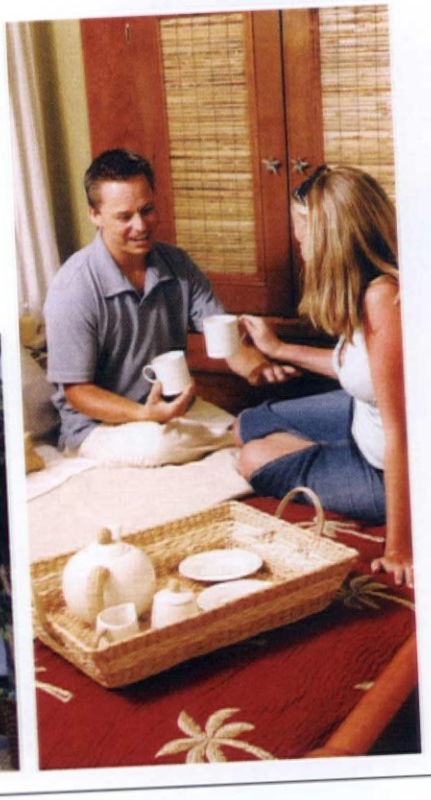
6PM/5C Fridays

LifetimeTV.com ©2004 LIFETIME ENTERTAINMENT SERVICES

makeover night on Lifetime®

Till Décor Do Us Part?

Then, stay tuned for *Merge*, the show that helps newly married couples combine their individual styles and belongings into one household. Can Bachelor Poolroom coexist with French Country? Or is it time for the pool table to face the shredder?



Series. Back-to-Back.

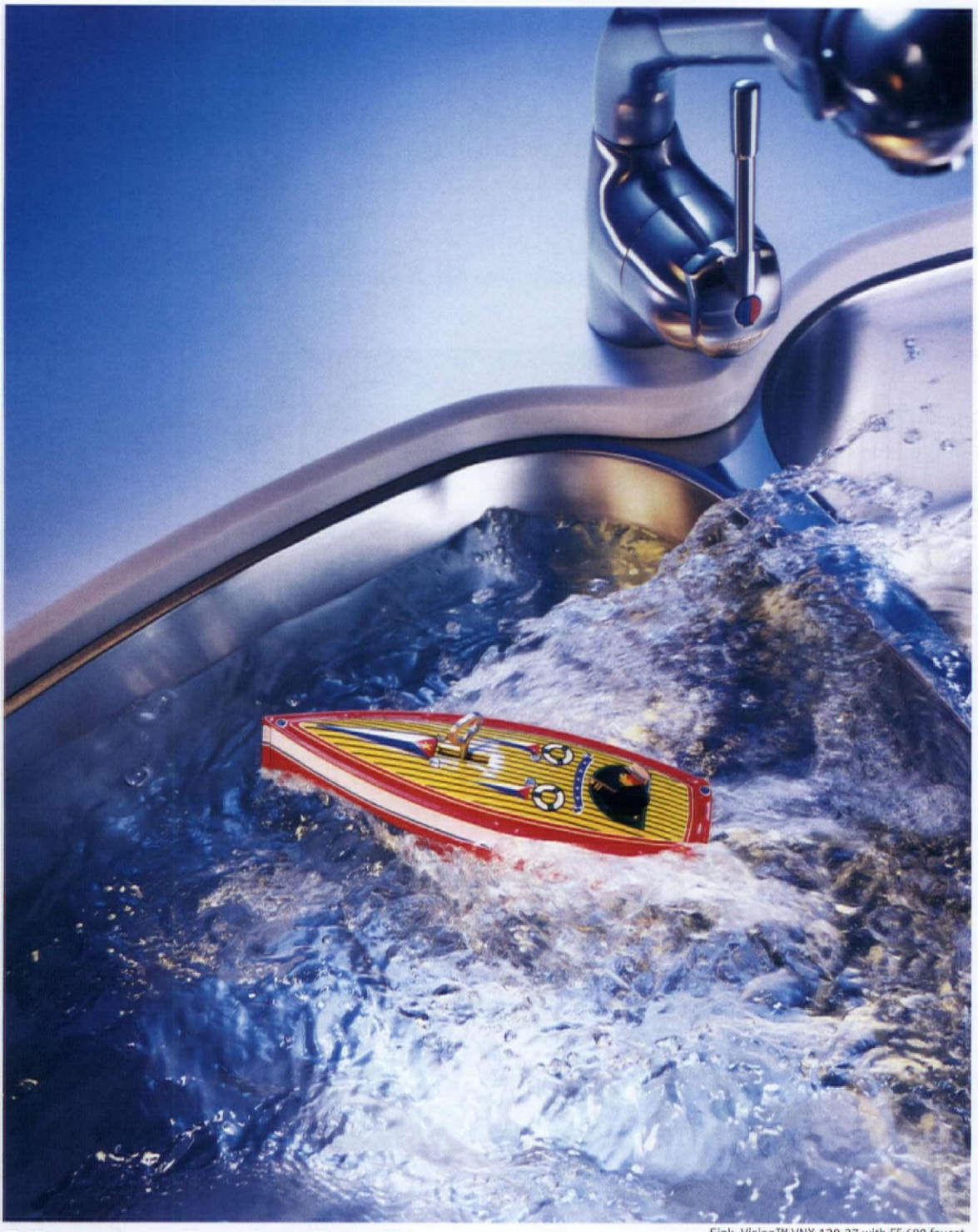
Merge

Hosted by Lisa Rinna

Can newlyweds merge
2 different styles into 1 home?

7PM/6C Fridays

Lifetime®
Television for Women®



Sink, Vision™ VNX 120-37 with FF 680 faucet.

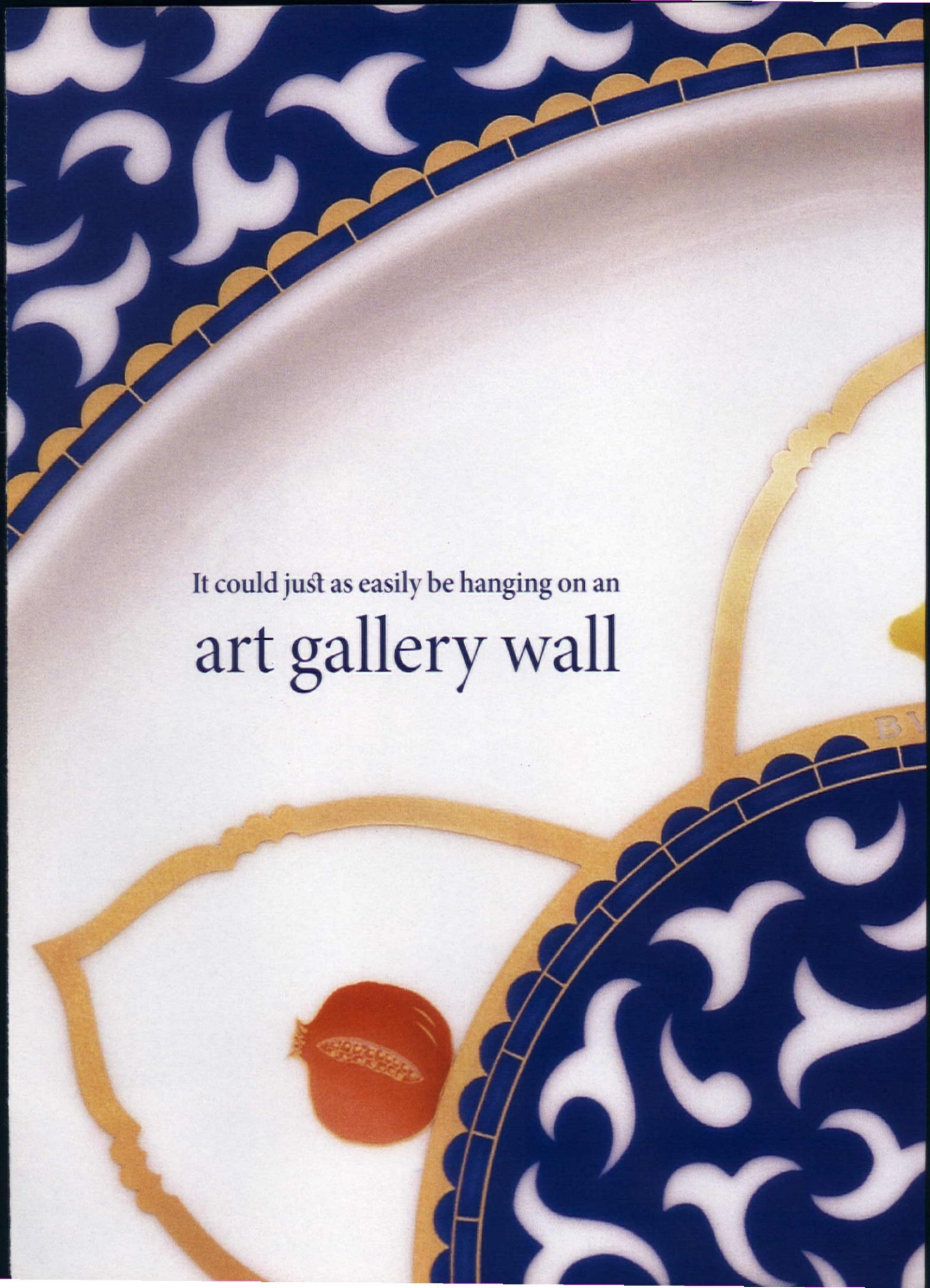
It's more fun in the deep end.

The Vision Series.
Design in depth for kitchens with style.

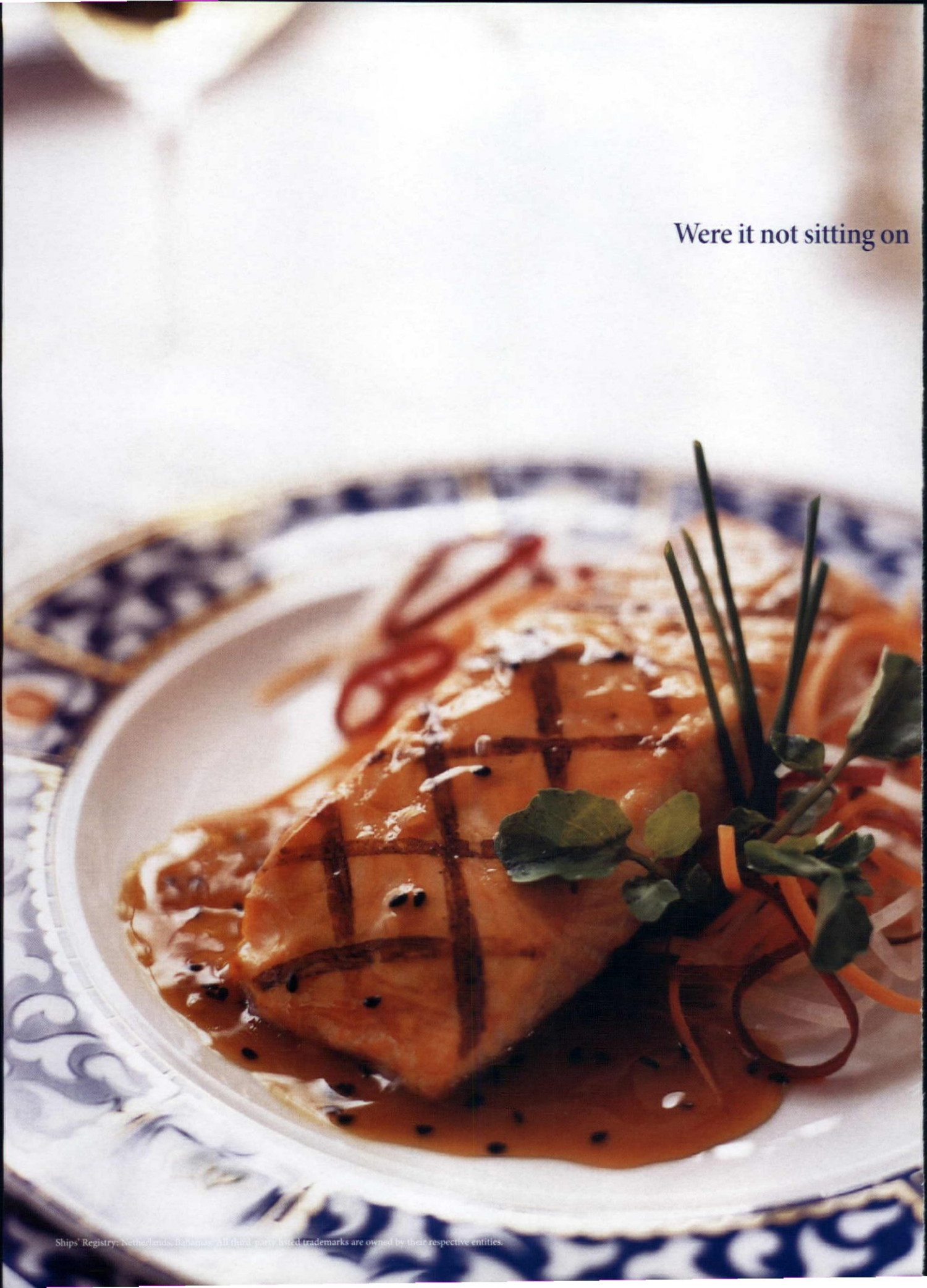
800.626.5771
www.frankeksd.com

FRANKE®

Through design professionals.


It could just as easily be hanging on an
art gallery wall

Were it not sitting on



Ships' Registry: Netherlands, Bahamas. All third-party listed trademarks are owned by their respective entities.

our dining table.

To OUR WAY OF THINKING, it simply isn't enough that our menu offerings are imaginative, meticulously prepared and absolutely delectable. Just as essential is the style and manner in which one dines. Thus, we don't merely serve spectacular meals. We orchestrate seamless dining experiences—enhanced by such elegant touches as Bvlgari® china, Frette® linens and Riedel® stemware.

Be it an intimate dinner in our Pinnacle Grill, a formal event in our two-tiered dining room or a light lunch in the Lido Restaurant, a meal is a pleasure for all the senses on a Holland America ship.

Call your travel agent or 1-877-SAIL HAL, ext. 898, or visit www.hollandamerica.com

Holland America Line
A Tradition of Excellence

SPACIOUS, ELEGANT SHIPS • GRACIOUS, UNOBTRUSIVE SERVICE • WORLDWIDE ITINERARIES
EXTENSIVE ACTIVITIES AND ENRICHMENT PROGRAMS • SOPHISTICATED FIVE-STAR DINING

in the garden

Landscape architect Perry Guillot designed this privet hedge to exclude, but not entirely. "The doorway's mock window makes the hedge, which is a functional barrier, more welcoming," he says.

Hedge Obsessed

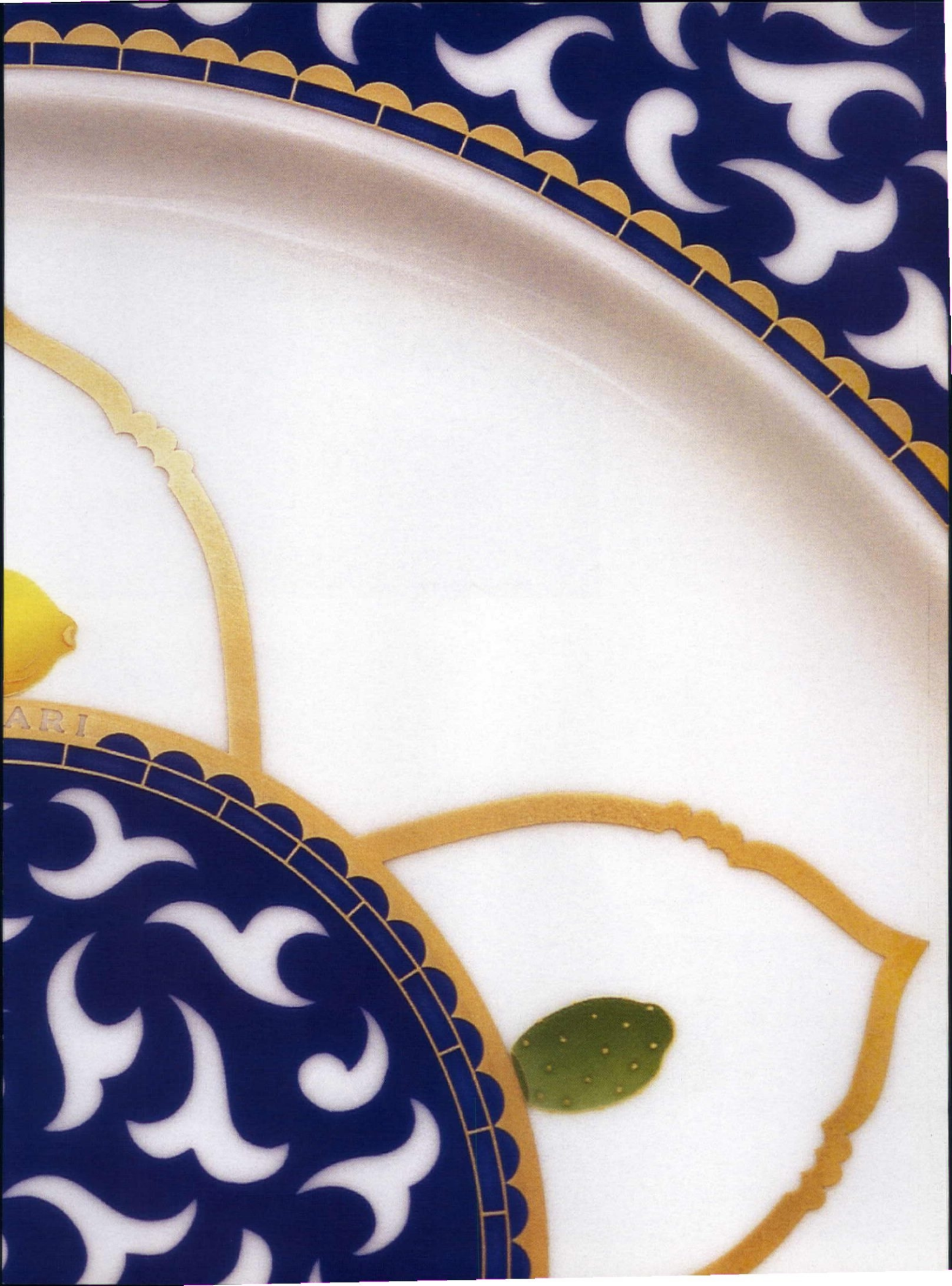
PERRY GUILLOT SHARES HIS PASSION FOR THE GARDEN'S GREEN WALLS

by stephen orr

For many people, hedges are merely a backdrop to flashier garden features such as flower-filled borders and garden statuary. But not for the keen-eyed landscape architect Perry Guillot, whose observations on the shape, form, and purpose of these useful plantings should make you see them in a new light.

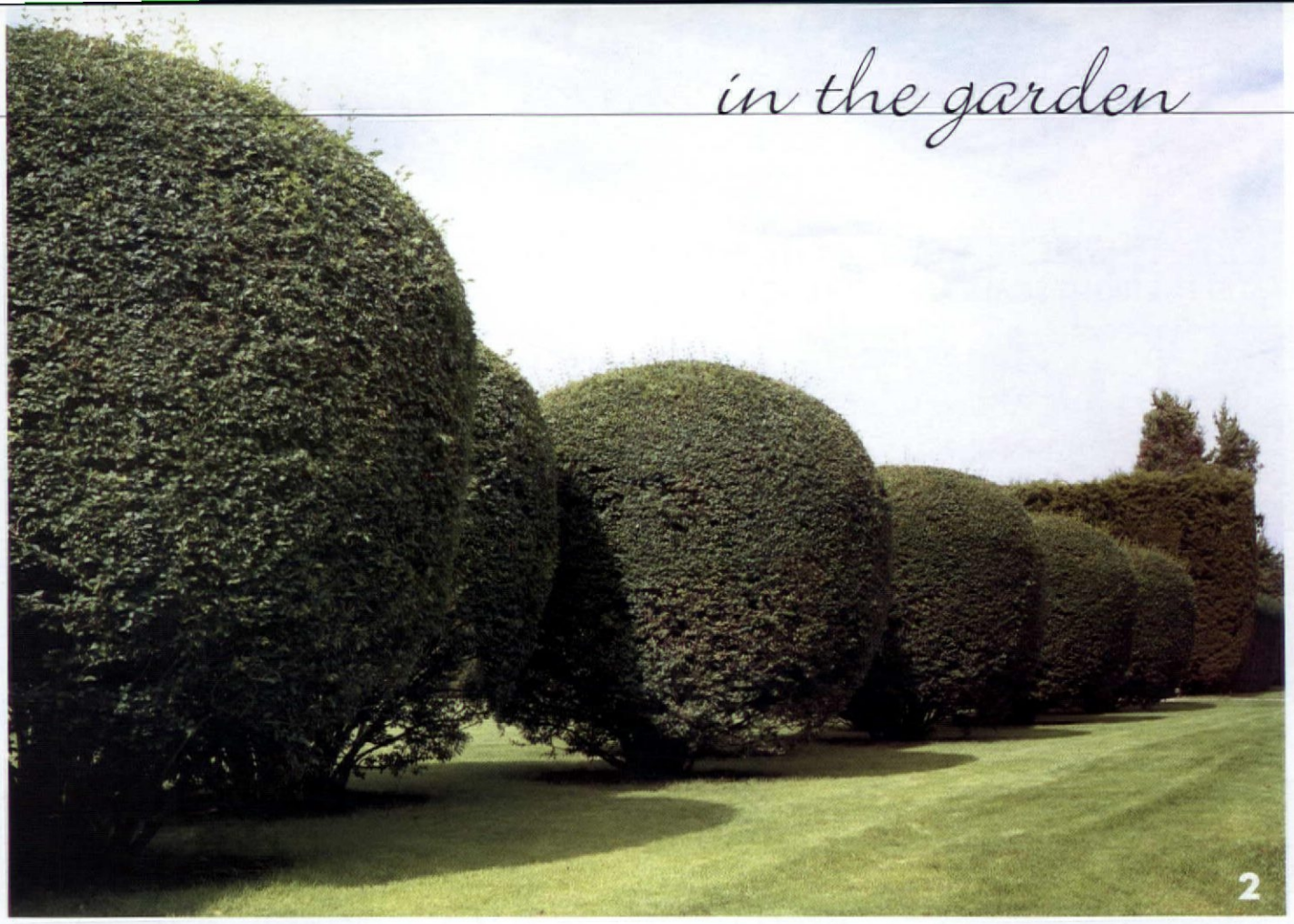
It's probably no accident that many of Guillot's design projects are located in one of the most hedged-in

PHOTOGRAPHED BY JULIANA SOHN


ARI

Hedge Obsessed

communities in the nation, the Hamptons. Some might find the Long Island area's miles of tall privet hedges exclusionary and oppressive. But Guillot thinks the green walls should be celebrated as "a beauty in the whole" that unifies the towns and villages. He even half-seriously proposes a privet-only ordinance for visual continuity. Still, his hedge fixation is not without humor. Guillot's upcoming book, *Privet Lives: An Imaginary Tale of Southampton's Iconic Shrub* (PowerHouse, $95), features his watercolors of allegorical hedges and a satiric social history of the community. In light of his credentials, we think a guided tour of Guillot's favorite Hamptons hedges (and the principles they represent) is in order.



1 THE OBSESSIVE To Guillot, the dramatic swoop and pristine trim of this hedge is a proud expression of this garden owner's careful hand. **2 THE NONCONFORMIST** Set among a mile-long stretch of evenly trimmed privet, this staggered hedge of individual 15-foot-tall spheres is, in Guillot's words, "a playful and welcome change." **3 THE MIMIC** The gabled architecture of this privet hedge, which Guillot designed, is an exercise in charming repetition. The shape of the hedged portal mimics the house's traditional architecture. Arborvitae cones and the large pyramidal linden tree in the front yard punctuate the quotation. **4 THE SPLIT PERSONALITY** Guillot thinks fences (and hedges) make good neighbors. Here, the hedge seems to be the peacemaker between two property owners with very different styles. "I like that it has a dual nature between the totally wild and the utilitarian," Guillot says. ▷

in the garden

Hedge Obsessed

PLANT CHOICES SELECT THE BEST PLANTS TO ADD THE RIGHT SCALE AND STYLE TO YOUR GARDEN

SMALL HEDGES

Low hedges are most often used to subdivide the internal areas of a garden. These precisely clipped examples are at the Villa Farnese in Caprarola, Italy.

- Boxwood
- Dwarf conifers
- Daphne
- Herbs

SHEARED HEDGES

Classic formal hedges are made of slower-growing plants. This yew doorway at Hidcote in England can stand up to frequent clipping.

- Arborvitae
- Barberry
- Bay
- Beech
- Cotoneaster
- Euonymus
- Holly
- Juniper
- Privet
- Yew

UNCONVENTIONAL HEDGES

Plants other than shrubs can also be appropriate. This cactus fence is at the home of Diego Rivera in Mexico City.

- Annuals: castor beans, cleome, sunflowers
- Perennials: baptisia, perovskia, peonies
- Cactus
- Ornamental grasses

LOOSE HEDGES

Unclipped plants take up more space than manicured hedges. They work well when they're made up of mixed species, as are these English hedgerows.

- Azalea
- Hydrangea
- *Kerria japonica*
- Mock orange
- Oleander
- Rose
- Rose of Sharon
- Viburnum

HOW TO PLACE A HEDGE

There are plenty of questions you must ask when you're siting such a large and impenetrable garden element. What purpose will the hedge serve? Is a year-round sight-and-sound barrier necessary? How tall should the hedge ultimately be? How much maintenance is involved?

TRAFFIC DIRECTORS

"Hedges are bossy," Guillot says. "A path suggests a route, but a hedge, like a wall, is not easily breached." Guillot feels that a good hedge should not only frame views or establish the bones of a garden but also direct traffic in a simple, straightforward way. Formal elements such as ball finials or crenellations are more than just decorative devices; they can indicate main entrances and points of passage through the hedge.

SCREENS AND BARRIERS

Privet, which is deciduous, made sense when the Hamptons were primarily a summer community. But as year-round residents have discovered, a leafless hedge framework does not offer protection from sound or from nosy neighbors. Classic evergreens like yew and arborvitae better serve the all-season purpose, especially when they screen out the occasional air-conditioning unit or a neighbor's unsightly plastic play set. To avoid spacing problems in years to come, use stakes and string to visualize the mature shape of a planned hedge. As a general rule, most hedges are half as wide as they are tall.

MOOD SETTERS

A tall, squared-off hedge gives property the feel of an old estate with much to hide and little to offer the casual onlooker. "A lower height of five feet tends to be more neighborly and suitable for a small-town setting," Guillot says. In a project in the village of Sag Harbor, he used a peer-over hedge in a large oval that deliberately blurred property lines while borrowing views from the historical buildings next door. The texture of the plant and the style in which it is clipped are also important. A shaggy specimen such as hemlock gives a more casual feeling than a tightly clipped boxwood.

MAINTENANCE

It's best to start shearing formal hedges early to establish dense growth. As the hedges grow, you might need to prune them three times a year. One yearly clipping in spring or early summer should suffice once they have matured. Always angle the sides of the hedge so that sunlight will reach its base and keep the branches full.

COURTESY OF PERRY GUILLOT

from a
SAVORY
beginning to a
SWEET
ending...
OFF
ON
PULSE
DOUGH
Cuisinart
PowerPrep Plus
14-CUP FOOD PROCESSOR
Be inspired! Create delicious beginnings, endings and everything in between. From simple to simply sensational, enjoy cooking with Cuisinart.
A collection of recipe ideas, including the Green Tomato Salsa featured above can be found on our website. Look for some of our favorites such as Potatoes Au Gratin, Margarita Pizza and Apple Crumb Pie.
Cuisinart
SAVOR THE GOOD LIFE
www.cuisinart.com
Bloomingdale's • Chef's Catalog • Macy's • Williams-Sonoma

Brush.

noun : a device used for the act of scrubbing.

Flush!

verb : to wash away with a rush of water.

Brush. Flush. Gone! Leave it to the Scrubbing Bubbles® to redefine the toilet brush. The only brush with the power of the Scrubbing Bubbles and a completely flushable, septic-safe, cleaning pad.

Flush the mess away!™

©2004 S.C. Johnson & Son, Inc.
All rights reserved.

S.C. Johnson
A Family Company

One Gardener's Almanac

Performance Counts

THE FOUNDERS OF PROVEN WINNERS HAD A NOVEL IDEA: MARKET A LINE OF PLANTS THAT ARE SURE TO THRIVE IN YOUR GARDEN. THEIR SUCCESS HAS STARTED A REVOLUTION *by tom christopher*

It's New York, so no one, not even the waitress, gives us a second look, even though Josh Schneider is talking Latin. He's sitting at a table in the coffee shop, flipping through a pile of snapshots and reeling off botanical names at high speed. Agastache, evolvulus, helichrysum, arctotis, bracteantha, dianella,watsonia—these are the flowers that he found during a three-week blast through Australia, New Zealand, South Africa, Germany, England, and Singapore. The cultivars are not ones that I recognize, but I will undoubtedly be familiar with them before long, for Schneider's trip was only the most recent leg of a constant hunt for superior annuals and perennials that his employer, Proven Winners, will put into virtually every local garden center.

And thus into our gardens—because Proven Winners, a cooperative venture started by three plant propagators just 12 years ago, has moved beyond supplying product to actively shaping our tastes. Last year, according to Schneider, Proven Winners sold 130 million transplants. These numbers are a reflection of the cooperative's success in identifying plants that will excite gardeners and in acquiring the sole right to propagate and distribute the plants. For many gardeners, the trademark PW label has become a prerequisite for a purchase.

The reason for this popularity, Schneider explains, is simple. Before the founding of Proven Winners, plant breeders focused on the needs of nurserymen: plants were bred for qualities such as shelf life (the ability to survive for weeks in plastic trays filled with soil-less potting mixes). How the plants performed after you and I took them home was largely ignored. Indeed, when Proven Winners proposed to market a line of plants selected specifically for superior performance in the garden, the nursery industry derided the idea. Yet the plants that Proven Winners began introducing, such as bacopa, scaevola, bidens, and brachycome, did indeed prove out. They became, almost overnight, garden standbys.

Schneider serves as national spokesperson for Proven Winners, providing the company's public face at flower shows and industry events, hosting television programs, and delivering lectures to gardeners' groups. But he still finds time to, as he calls it, "keep in touch with my inner plant nerd." As director of marketing and product development for one of Proven Winners' founding members, EuroAmerican Propagators, Schneider hunts down new plants for the Proven Winners line.

Though not a hybridizer himself, Schneider shares the breeders' addiction to plant novelties. He

The available range of hardworking, long blooming annuals like the African daisy (*Osteospermum*), above, has expanded rapidly in recent decades due to Proven Winners.

Starting at $20,995* ➤ 7-year or 70,000-mile Powertrain Limited Warranty† included ➤ For more about available STOW 'N GO seating and storage or

THE ALL-NEW CHRYSLER TOWN & COUNTRY

Can inspiration make the minivan amazing again? Yes. Can i

seats fold into the floor, giving you tons o

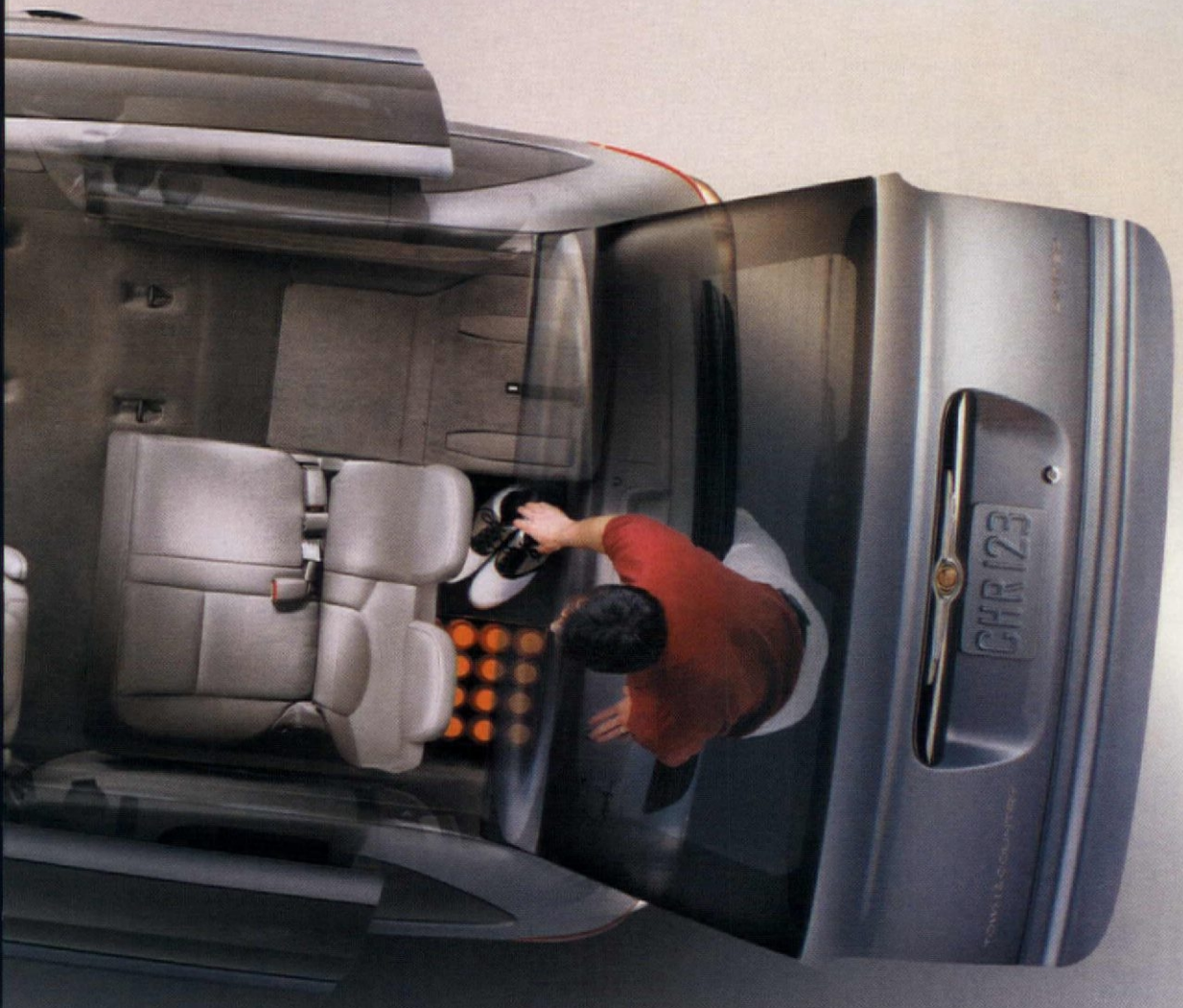
With exclusive Stow 'n Go™‡ seat

*Starting at price for short wheelbase model. Price of long wheelbase model, as shown, $35,750. MSRP excludes tax. †See dealer for a copy of this limited warrant

ke a virtual test-drive, visit CHRYSLER.COM, or for more information, call 1.800.CHRYSLER ➤

CHRYSLER

INSPIRATION COMES STANDARD



nake a mountain of stuff disappear? Yes. And can two rows of

space one minute and room for seven the next?

ng and storage—amazingly, yes.

ansferable to second owner with fee. A deductible applies. ‡Standard only on long wheelbase models.

One Gardener's Almanac

understands the special relationship that breeders develop with their creations. "Selling the rights to a plant," he explains, "is, for these breeders, like letting you adopt their baby." Such transactions require tact, especially since the child that a breeder thinks is a star often isn't. "Breeders will show you a plant that they think is beautiful, and you'll know it just isn't salable," Schneider explains. But you have to be gentle, he adds, not only because you don't want to hurt a friend, but also because at the other end of the greenhouse there may be something amazing that the breeder doesn't appreciate.

Nemesia, above, is another worthy plant from South Africa that has been chosen for intensive breeding to make it adaptable to a wider variety of growing conditions.

Or you may find yourself in the position of explaining that a plant is not quite ready for the market. Schneider tells the story of a breeder of agastaches in the United Kingdom. After admiring what the breeder had accomplished, Schneider told him that, to be marketable, his plants needed to be shorter, no more than a foot and a half tall, that half or more of that should be flowers, that the foliage had to be fragrant, and that the plants needed to be self-cleaning (that is, shed their blossoms spontaneously as they start to fade). Quite a list, yet when Schneider returned nine months later, it was all in place. The alterations didn't take long, he explains, because the fundamental work had already been done.

His own inexperience in breeding, Schneider insists, is his greatest contribution to the process. He isn't, he says, "constrained by what is impossible, because I simply don't know any better." There was, for example, a certain evening in South Africa. That nation, the world's richest center of botanical diversity, draws plant breeders like a picnic draws ants, and Schneider had found himself dining with an international party. Upon emerging from the restaurant, he recognized a weed springing up from a crack in the sidewalk as some species of nemesia. What would happen, he wondered, if you crossed it with the cultivated nemesias? Impossible, said a Japanese companion, one of the world's most eminent plant breeders, who explained that the plants were genetically incompatible. A German colleague took the dare. He obtained the seed, which he carried to a high-tech floral fertility clinic. A complex series of matings with a variety of species ensued; after a number of generations, the two bloodlines were joined and a new race of nemesias was born. This new specimen, incidentally, proved much more tolerant of heat and cold than previous types of garden nemesias, and hence better adapted to most American climates. Proven Winners introduced six of these new 'Sunsatia' nemesias in 2003: 'Pineapple,' 'Banana,' 'Cranberry,' 'Peach,' 'Coconut,' and 'Lemon.'

After our meeting, I surf through the Proven Winners online catalog (provenwinners.com/catalog) to inspect Schneider's new nemesias. These and the parade of other plants I find prompt plans for bulk purchases, but also leave me worried that a horticultural Microsoftening is in the works. Are we facing a future in which one company will dictate what flowers we can buy?

I call a nurseryman friend, and he tells me that Proven Winners is a leader, not a monolith. Competing suppliers have reacted to the company's success by establishing their own lines of trademarked, garden-friendly flowers. Our inner plant nerds, apparently, are still sitting pretty.

Five hot items from Proven Winners

- **NEMESIAS 'SUNSATIA'** The German breeder's impossible triumph described above. Grow them in a hanging basket or container, in full sun to partial shade. Cultivars include 'Banana,' 'Coconut,' 'Cranberry,' 'Lemon,' 'Peach,' and 'Pineapple.'
- **'INTENSIA' PHLOX** From Japan. Annual in cooler climates; perennial in zones 9 to 11. Full sun to partial shade. Three colors: 'Lavender Glow,' 'Lilac Rose,' and 'Neon Pink.' These are phlox without the temperamental phlox personality.
- **'FLYING COLORS TRAILING RED' DIASCIA** A South African relative of the snapdragon that bears billows of delicate flowers in full sun or shade. Cold and heat tolerant. Ideal for the challenging conditions of a window box.
- **SUPERTUNIA 'LEMON PLUME'** Though not a fan of petunias, I can't resist this one. Thrives in full sun with no need for deadheading. Tuck it in around shrubs or flowers in a mixed bed, or mix with grasses in a large container.
- **ZONAL PELARGONIUM 'SALMON'** From the 'Fireworks' collection. A geranium revolution with star-shaped flowers of salmon petals veined with a darker pink, and foliage like maple leaves; full or partial sun. □

AMY HASKELL

WHY PUT JUST ANY FINISH ON YOUR WOOD WHEN YOU CAN PUT CWF-UV® IN YOUR WOOD?

Only Flood CWF-UV® is fortified with Penetrol®, the industry-renowned formula trusted by professionals for providing unsurpassed penetration. While ordinary clear finishes just sit on the surface, Flood CWF-UV penetrates deep inside the wood pores to lock in beauty and superior protection against both moisture and sun damage. **Guaranteed!**

Flood CWF-UV is guaranteed against water damage, graying from UV, blistering and peeling for **4 years on siding and 2 years on decks.**

To find a dealer near you or for your project assistance, call 1-800-321-3444 or visit www.floodco.com.

Flood®

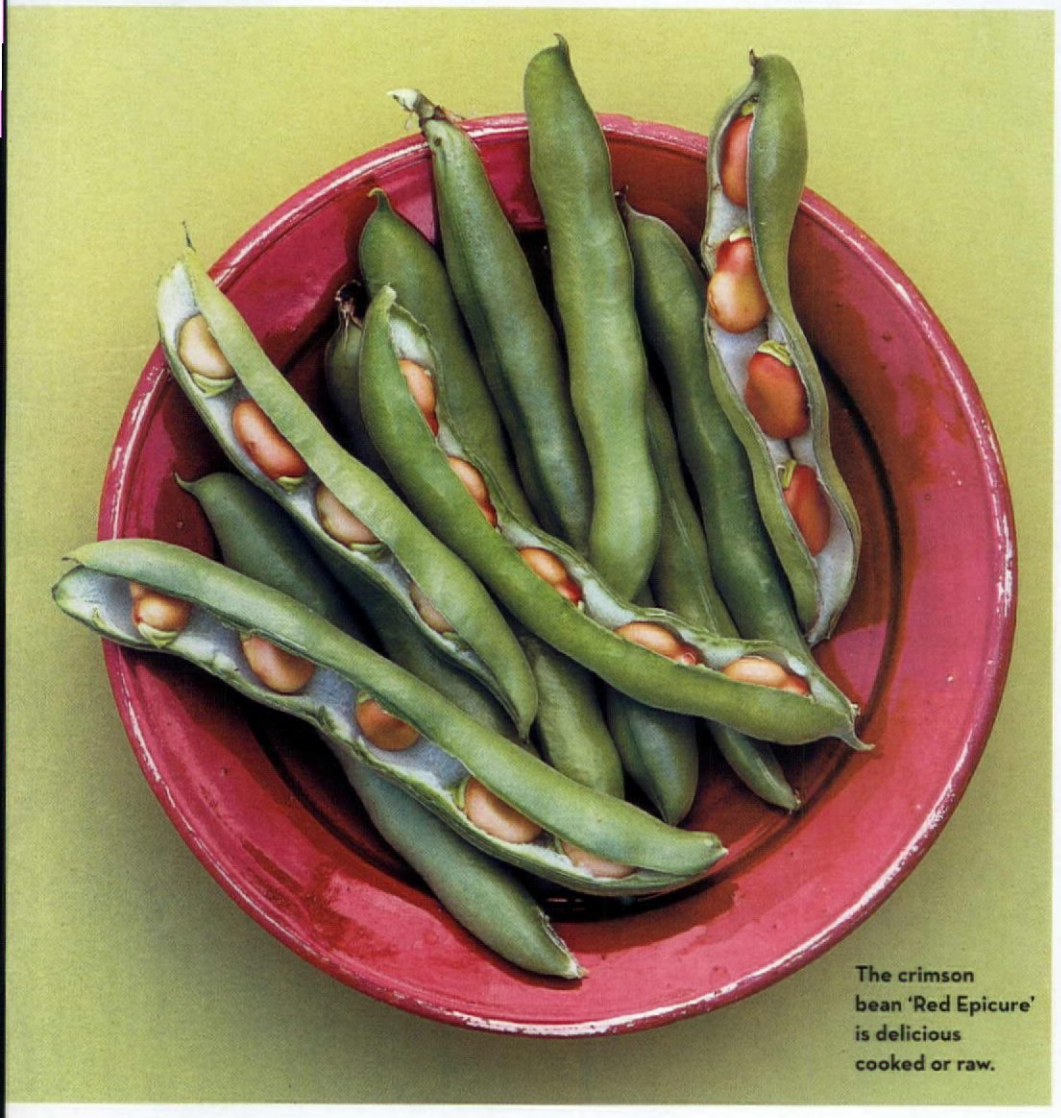
Do something amazing.™

© 2004 The Flood Company

in the garden

Grow | Cook | Eat

FAVA BEANS ARE BIG AND STARCHY BY THE TIME THEY REACH MARKET, BUT IF YOU RAISE THEM YOURSELF AND PICK THEM YOUNG, THEY'RE DELECTABLE *by sarah raven*



The crimson bean 'Red Epicure' is delicious cooked or raw.

'Crimson-Flowered' fava

SECRETS TO SUCCESS

1 Fava beans are cold-weather plants that thrive in a cool, moist climate, and best yields come from early spring and autumn sowings. Try to sow as soon as the ground is workable.

2 Successional sowing is key, and best made when the preceding crop reaches 2 inches. But if you sow after the warm weather sets in, the flowers seem unable to set pods.

3 Sow straight into the ground. Plant seeds 2 inches deep, allowing 8 to 10 inches in both directions between each seed, in staggered double rows. For quick, early results, sow your seeds into long thin pots. These encourage the rapid formation of large plants.

4 Stake the plants when they are about 2 feet tall. Use twine and canes, about 30 inches high, or a nest of hazel or silver birch pea-sticks around the whole clump.

5 Watering is important, particularly with beans sowed in late spring. Beans as a group are very susceptible to drought. Overwintered sowings develop a deep taproot that can extract the water needed, but later plantings and those on a light soil need to be watered. In dry weather, water around the base of the plants during flowering and while pods are forming. A good soak once a week, rather than a daily dribble, produces greater yields.

When you buy fava beans, they're always too big, aren't they? Great starchy blobs without any flavor and with horrible leathery skins. Fava beans should be no bigger than my thumbnail—tasty, tender, and soft. (Don't trust a man to get it right: his thumbnails are too big.) I've never seen fava beans this small for sale, so to eat them at their most delicious, you have to grow your own. They can be challenging to grow, especially in areas with hot summers, but are well worth the trouble.

Favas, or broad beans, are good quickly boiled, just as they are, and they're fantastic with bacon or pancetta. There's hardly a better pasta sauce than fava beans stirred up with garlic, cream, and summer savory, the thymelike annual herb, with crunchy bacon chucked over just before you eat. (*For recipes, see page 169.*) But my favorite is eating little fava beans raw, mixed up with just-picked peas and crumbled, salty feta or slithers of pecorino.

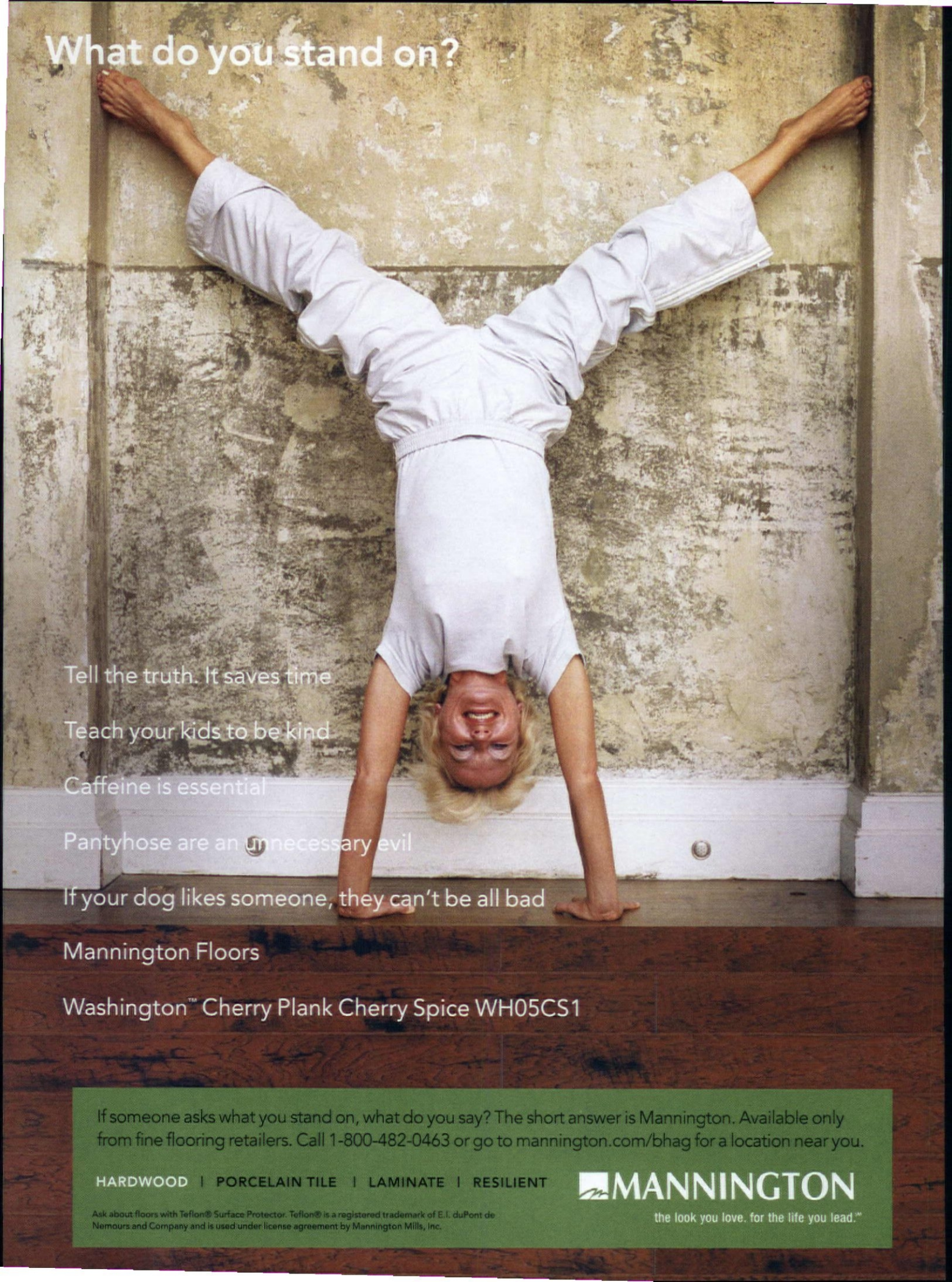
You may not know that the miniature bean pod is delicious too. Pick it when it's only a couple of inches long and not fatter than your ring finger (no men), and eat it straight off the plant, whole, like a snow pea. The pods at this stage are deliciously

PHOTOGRAPHED BY JONATHAN BUCKLEY ▪ STYLED BY DAVID MORGAN

original to the core

All-Clad invented the technology that makes the finest professional cookware.
Everyone wants to own an original. Make sure you get more than surface appeal.

All Clad
METALCRAFTERS LLC
CANONSBURG, PA 15317


What do you stand on?
Tell the truth. It saves time
Teach your kids to be kind
Caffeine is essential
Pantyhose are an unnecessary evil
If your dog likes someone, they can't be all bad
Mannington Floors
Washington™ Cherry Plank Cherry Spice WH05CS1
If someone asks what you stand on, what do you say? The short answer is Mannington. Available only from fine flooring retailers. Call 1-800-482-0463 or go to mannington.com/bhag for a location near you.
HARDWOOD | PORCELAIN TILE | LAMINATE | RESILIENT
MANNINGTON
the look you love. for the life you lead.℠
Ask about floors with Teflon® Surface Protector. Teflon® is a registered trademark of E.I. duPont de Nemours and Company and is used under license agreement by Mannington Mills, Inc.

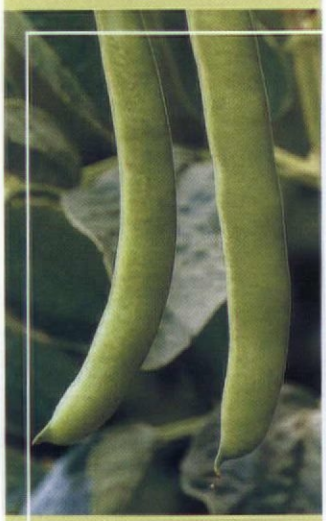
Vegetable garden in spring, with staked beans and mesh windbreaks

crunchy and packed with that curiously meaty broad bean flavor. And that's not all. Try the bean plant tips—the inch at the very top of the plant—and the tips of the plant's side branches. To prevent an infestation by the black bean aphid, you should pinch out these tips anyway. It's best to do so when the first pod forms at the base of the plant; but rather than dumping the tips on the compost heap, why not eat them? Try them wilted over pasta or a tasty spring risotto, and you'll discover a whole new vegetable experience.

So, which are the varieties suited to sowing now, in mid-spring? The best fava bean for early sowing in a cold climate is 'Aquadulce Claudia,' with its fantastic flavor and pods full of just the right-sized bean. These pods are often nearly a foot from stem to tip, but the size of the pod is no guide to the size of bean. The 'Aquadulce' beans are surprisingly small and wonderfully tender. There are usually eight or nine nail-sized lovelies, rather than five or six monsters.

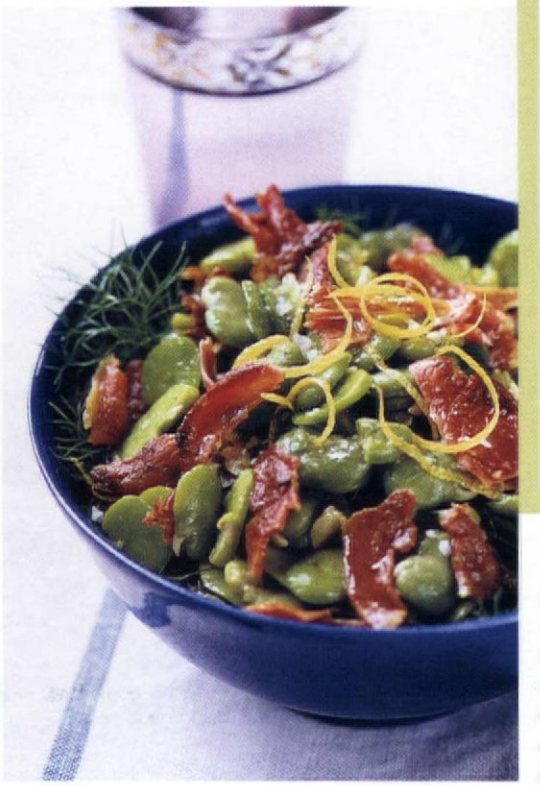
In a windy spot, I also sow 'The Sutton,' which is small-growing and compact. When I lived in London, I grew it in huge pots outside the kitchen door. In the country, I sow this tough and hardy variety in the ground in a west-facing, exposed bed where little else will thrive. There's another midsized variety, 'Stereo,' that you should also try. It's for sowing in April and May, and produces the most succulent and completely unbitter fava beans I've ever eaten. Imagine something between a fresh pea and a broad bean. Unmissable!

For scattering over the top of a bowl of normal green broad beans, I grow 'Red Epicure.' The pods are green, but the beans are crimson. They get starchy quickly, so pick them early. Cooked or raw, they're delicious and look great. For the same effect in the garden, I love the 'Crimson-Flowered' fava bean. It has the perfect color contrast of deep rich crimson flowers and silvery green leaves in one plant. Mix it with *Allium* 'Purple Sensation,' planted deep, so you don't dig up the bulb from one year to the next, and you've got a beautiful and productive combination. My husband says if he were a cow, he couldn't think of anywhere he would rather graze. □



HARVESTING TIPS

1 Pick fava beans young, when the beans start to show in the pods. Open up a pod and check the scar (where the seed is joined); for the beans to be at their best, the scar should be white or green, not black.
2 Pull the pod downward, twisting at the same time. If it doesn't come off easily, use scissors or a knife to avoid damaging the stem or uprooting the plant.
3 Pick often, but don't pick until just before you want to eat. That way, you'll get the tastiest beans. Regular picking (ideally, two or three times a week) will promote the formation of more pods.
4 Birds—jays and crows in particular—love fava beans and will strip pods bare before you harvest. If this is a problem, net your plants.



A salad of shelled 'Aquadulce Claudia' fava beans, dry-cured bacon, and extra-virgin olive oil, left. For recipes, see page 169.

Introductory model, starting at $19,995* (limited availability) ➤ 7-year or 70,000-mile Powertrain Limited Warranty† included ➤ To ta

THE NEW CHRYSLER PT CRUISER CONVERTIBLE GT

Can inspiration turn conventional small-car thinking into fun for four?

you bet. So does this mean a totally unique

convertible? Clearly. And can all this

*Introductory model equipped with 150-hp naturally aspirated engine. Available at select dealers in limited quantities. Price of GT model as shown, $28,155. MSRP excludes ta

virtual tour, visit CHRYSLER.COM, or for more information, call 1.800.CHRYSLER ➤

CHRYSLER

INSPIRATION COMES STANDARD

With a one-button soft-top and an available 220-hp turbo GT engine,

vehicle has become an even more unique

fun start at under 20K*? Absolutely.

*See dealer for a copy of this limited warranty. Transferable to second owner with fee. A deductible applies.

Digging In

GROUND COVER ADDS COMPLEXITY

by cheryl merser

Some years ago, I drove by a tall, perfectly clipped privet hedge with another hedge underneath: dozens of exuberant nasturtiums, some almost knee-high, blooming in a pale cream color like that of the privet in bloom. The composition seemed perfect: the asymmetry of the tumbling nasturtiums against the manicured hedge. Later, I looked at my own privet hedge, neatly mulched but not accessorized, let's call it, the way the other one had been.

That year, I underplanted my privet with an early blooming cotoneaster, which was less labor intensive than planting hundreds of nasturtium seeds every year, and still pleasing. The tiny white blossoms appear well before the privet blooms; the plant's habit is mounded, and the red berries are a grace note in winter. Best of all, the mulched earth, however neat, had been covered over by something pretty, and the hedge had a dimension of complexity to it.

Nature abhors vacuums—and ground covers fill them.

■ **Layers and Levels** Ground covers can seem like the also-rans of the garden, planted last to fill up, fill in, or cover up. But they really do much more. They frame and showcase other plants, add texture and density, and enhance the effect of color by blending or contrasting. They can also be used as transitional plants between one area of a garden and another (the herblike perovskia leading the way from a bed of flowers to a bed of herbs), to edge walkways, and in between steps and bricks and stones.

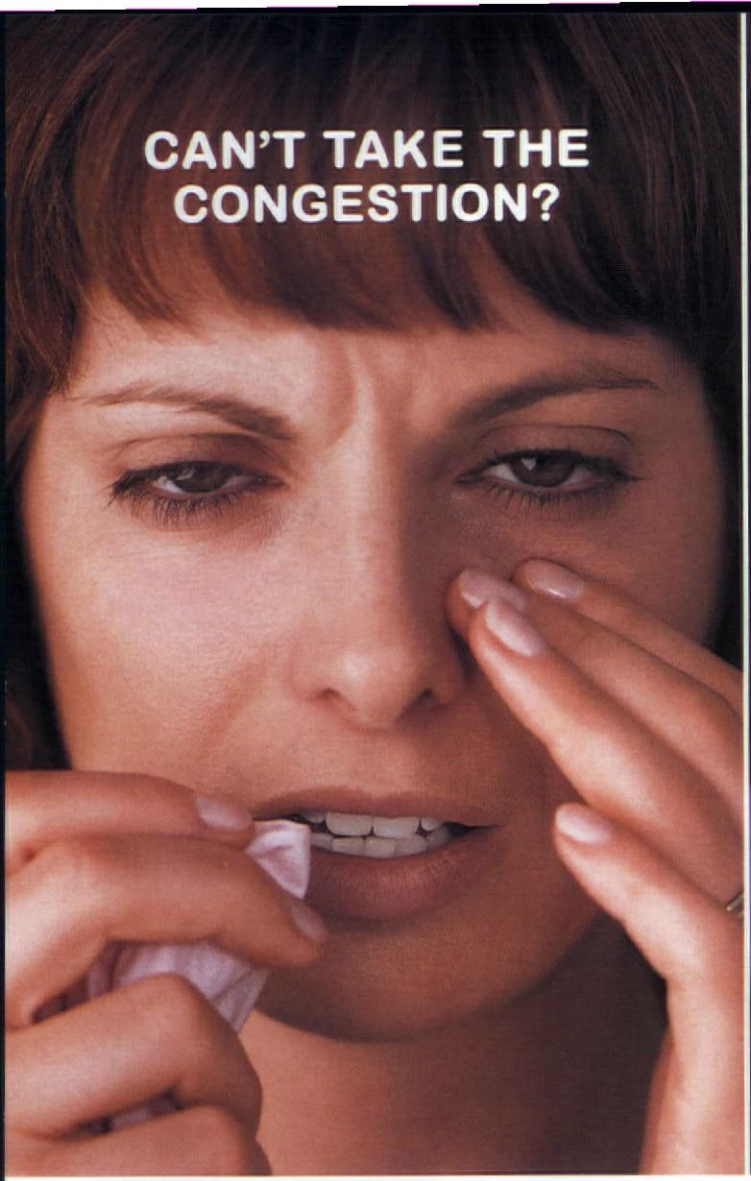
Plants traditionally thought of as ground covers—among them, lamium, aegopodium, low-growing lady's mantle (*Alchemilla alpina* or *A. conjuncta*), and prostrate veronica—serve the purpose, but any plant or shrub that can thrive under the one above it can be considered ground cover. For example, I saw another privet hedge, leafless in early spring, with a blanket of crocuses set as ground cover in rows underneath it. To me, the scale was all wrong; the hedge was massive, and the crocuses just skimmed the ground. My hedge, on the other hand, is shorter, and the cotoneasters have a weight that seems in balance with the privet.

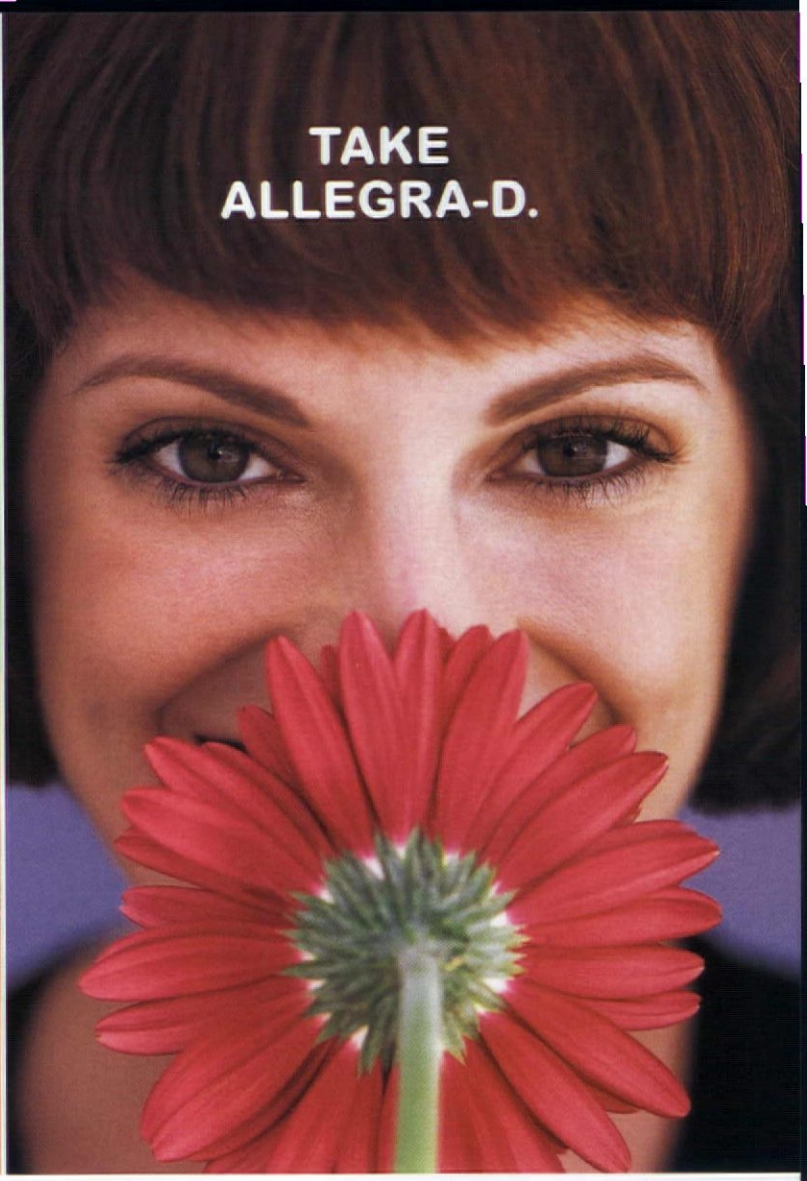
Petasites, with its huge leaves reminiscent of elephant ears, can cover the ground under a huge tree, for example. At the other extreme, creeping barren strawberry (*Fragaria* 'Pink Panda'), with its delicate, filigreed leaves, can edge an ornamental pot or a raised bed. In other words, ground covers are meant not only to obscure but also to enhance.

■ **Special Considerations**

- Heavily trafficked areas invariably mean heavily trafficked plants. If you're edging a pathway, plant something that grows up a bit (*Geranium macrorrhizum* or ajuga, for instance), to discourage using the plants as stepping-stones, rather than a plant (like creeping thyme) that grows flush with the ground.
- If an area near a driveway or sidewalk is likely to be salted or sanded in winter, consider adding some low-growing annuals—they won't return anyway.
- Dogs tend to create their own pathways through a garden, over time trampling ground cover plants. I'd defer to the dogs on this one. And cats will roll in catmint.
- If a garden bed ends exactly where the lawn begins, any delicate ground cover plants will inevitably (and repeatedly) be mowed down. Make a barrier, such as an edging of stones, to deter mowers.
- Remember that some trees draw water away from the surface to their root systems, so it's important to make sure your ground covers under trees are given ample shallow waterings.
- When planning for ground covers, consider the ultimate growth of the plant above. If you're creating a bed around a newly planted shrub, for instance, bring out the bed a little, to allow both the shrub and the ground cover to grow and spread out.
- You want the ground cover to cover and adorn the ground, but not necessarily take over the plants around it. An invasive plant like aegopodium might seem like a good idea at the time you plant it, but give it an inch and it might take a mile. ▷

***Vinca major* 'Variegata' has purplish flowers from spring to fall.**





Side effects with Allegra-D were similar to Allegra alone and may include headache, insomnia, and nausea. Due to the decongestant (pseudoephedrine) component in Allegra-D, this product must not be used if you: are taking an MAO inhibitor (a medication for depression) or have stopped taking an MAO inhibitor within 14 days; retain urine; have narrow-angle glaucoma; have severe high blood pressure or severe heart disease. You should also tell your doctor if you have high blood pressure, diabetes, heart disease, glaucoma, thyroid disease, impaired kidney function, or symptoms of an enlarged prostate such as difficulty urinating. Allegra-D is for people 12 and older.

Join the extras program @ allegra.com.
For more information call 1-800-allegra.
Please see additional important information on next page.

Aventis

© 2003 Aventis Pharmaceuticals Inc. ALD-JA-10574-1

ALLEGRA-D RELIEVES YOUR MOST FRUSTRATING ALLERGY SYMPTOM: CONGESTION.

And it doesn't cause drowsiness like many other allergy medicines can. Because only Allegra-D has the unique allergy-fighting combination of fexofenadine and pseudoephedrine. Ask your doctor about Allegra-D. And don't let allergy congestion frustrate you another day.

allegra-D®

fexofenadine HCl 60 mg/pseudoephedrine HCl 120 mg
Extended-Release Tablets

FINALLY, D-CONGESTED.

Brief Summary of
Prescribing Information as of January 2003

ALLEGRA-D®
(fexofenadine HCl 60 mg and pseudoephedrine HCl 120 mg) Extended-Release Tablets

INDICATIONS AND USAGE
ALLEGRA-D is indicated for the relief of symptoms associated with seasonal allergic rhinitis in adults and children 12 years of age and older. Symptoms treated effectively include sneezing, rhinorrhea, itchy nose/palate/ and/or throat, itchy/watery/red eyes, and nasal congestion.
ALLEGRA-D should be administered when both the antihistaminic properties of fexofenadine hydrochloride and the nasal decongestant properties of pseudoephedrine hydrochloride are desired (see CLINICAL PHARMACOLOGY).

CONTRAINDICATIONS
ALLEGRA-D is contraindicated in patients with known hypersensitivity to any of its ingredients.
Due to its pseudoephedrine component, ALLEGRA-D is contraindicated in patients with narrow-angle glaucoma or urinary retention, and in patients receiving monoamine oxidase (MAO) inhibitor therapy or within fourteen (14) days of stopping such treatment (see Drug Interactions section). It is also contraindicated in patients with severe hypertension, or severe coronary artery disease, and in those who have shown hypersensitivity or idiosyncrasy to its components, to adrenergic agents, or to other drugs of similar chemical structures. Manifestations of patient idiosyncrasy to adrenergic agents include: insomnia, dizziness, weakness, tremor, or arrhythmias.

WARNINGS
Sympathomimetic amines should be used judiciously and sparingly in patients with hypertension, diabetes mellitus, ischemic heart disease, increased intraocular pressure, hyperthyroidism, renal impairment, or prostatic hypertrophy (see CONTRAINDICATIONS). Sympathomimetic amines may produce central nervous system stimulation with convulsions or cardiovascular collapse with accompanying hypotension.

PRECAUTIONS
General
Due to its pseudoephedrine component, ALLEGRA-D should be used with caution in patients with hypertension, diabetes mellitus, ischemic heart disease, increased intraocular pressure, hyperthyroidism, renal impairment, or prostatic hypertrophy (see WARNINGS and CONTRAINDICATIONS). Patients with decreased renal function should be given a lower initial dose (one tablet per day) because they have reduced elimination of fexofenadine and pseudoephedrine (See CLINICAL PHARMACOLOGY and DOSAGE AND ADMINISTRATION).

Information for Patients
Patients taking ALLEGRA-D tablets should receive the following information: ALLEGRA-D tablets are prescribed for the relief of symptoms of seasonal allergic rhinitis. Patients should be instructed to take ALLEGRA-D tablets only as prescribed. **Do not exceed the recommended dose.** If nervousness, dizziness, or sleeplessness occur, discontinue use and consult the doctor. Patients should also be advised against the concurrent use of ALLEGRA-D tablets with over-the-counter antihistamines and decongestants.
The product should not be used by patients who are hypersensitive to it or to any of its ingredients. Due to its pseudoephedrine component, this product should not be used by patients with narrow-angle glaucoma, urinary retention, or by patients receiving a monoamine oxidase (MAO) inhibitor or within 14 days of stopping use of MAO inhibitor. It also should not be used by patients with severe hypertension or severe coronary artery disease.
Patients should be told that this product should be used in pregnancy or lactation only if the potential benefit justifies the potential risk to the fetus or nursing infant. Patients should be cautioned not to break or chew the tablet. Patients should be directed to swallow the tablet whole. Patients should be instructed not to take the tablet with food. Patients should also be instructed to store the medication in a tightly closed container in a cool, dry place, away from children.

Drug Interactions
Fexofenadine hydrochloride and pseudoephedrine hydrochloride do not influence the pharmacokinetics of each other when administered concomitantly.
Fexofenadine has been shown to exhibit minimal (ca. 5%) metabolism. However, co-administration of fexofenadine with ketoconazole and erythromycin led to increased plasma levels of fexofenadine. Fexofenadine had no effect on the pharmacokinetics of erythromycin and ketoconazole. In two separate studies, fexofenadine HCl 120 mg BID (twice the recommended dose) was co-administered with erythromycin 500 mg every 8 hours or ketoconazole 400 mg once daily under steady-state conditions to normal, healthy volunteers (n=24, each study). No differences in adverse events or QT_c interval were observed when subjects were administered fexofenadine HCl alone or in combination with erythromycin or ketoconazole. The findings of these studies are summarized in the following table:

Effects on Steady-State Fexofenadine Pharmacokinetics After 7 Days of Co-Administration with Fexofenadine Hydrochloride 120 mg Every 12 Hours (twice recommended dose) in Normal Volunteers (n=24)

Concomitant Drug	$C_{max\ ss}$ *(Peak plasma concentration)*	$AUC_{ss\ (0\text{-}12h)}$ *(Extent of systemic exposure)*
Erythromycin (500 mg every 8 hrs)	+82%	+109%
Ketoconazole (400 mg once daily)	+135%	+164%

The changes in plasma levels were within the range of plasma levels achieved in adequate and well-controlled clinical trials.
The mechanism of these interactions has been evaluated in *in vitro*, *in situ* and *in vivo* animal models. These studies indicate that ketoconazole or erythromycin co-administration enhances fexofenadine gastrointestinal absorption. *In vivo* animal studies also suggest that in addition to enhancing absorption, ketoconazole decreases fexofenadine gastrointestinal secretion, while erythromycin may also decrease biliary excretion.
ALLEGRA-D tablets (pseudoephedrine component) are contraindicated in patients taking monoamine oxidase inhibitors and for 14 days after stopping use of an MAO inhibitor. Concomitant use with antihypertensive drugs which interfere with sympathetic activity (eg, methyldopa, mecamylamine, and reserpine) may reduce their antihypertensive effects. Increased ectopic pacemaker activity can occur when pseudoephedrine is used concomitantly with digitalis.
Care should be taken in the administration of ALLEGRA-D concomitantly with other sympathomimetic amines because combined effects on the cardiovascular system may be harmful to the patient (see WARNINGS).

Carcinogenesis, Mutagenesis, Impairment of Fertility
There are no animal or in vitro studies on the combination product fexofenadine hydrochloride and pseudoephedrine hydrochloride to evaluate carcinogenesis, mutagenesis, or impairment of fertility.
The carcinogenic potential and reproductive toxicity of fexofenadine hydrochloride were assessed using terfenadine studies with adequate fexofenadine exposure (area-under-the plasma concentration versus time curve [AUC]). No evidence of carcinogenicity was observed when mice and rats were given daily oral doses up to 150 mg/kg of terfenadine for 18 and 24 months, respectively. In both species, 150 mg/kg of terfenadine produced AUC values of fexofenadine that were approximately 3 times the human AUC at the maximum recommended daily oral dose in adults.
Two-year feeding studies in rats and mice conducted under the auspices of the National Toxicology Program (NTP) demonstrated no evidence of carcinogenic potential with ephedrine sulfate, a structurally related drug with pharmacological properties similar to pseudoephedrine, at doses up to 10 and 27 mg/kg, respectively (approximately 1/3 and 1/2, respectively, the maximum recommended daily oral dose of pseudoephedrine hydrochloride in adults on a mg/m² basis).
In *in vitro* (Bacterial Reverse Mutation, CHO/HGPRT Forward Mutation, and Rat Lymphocyte Chromosomal Aberration assays) and *in vivo* (Mouse Bone Marrow Micronucleus assay) tests, fexofenadine hydrochloride revealed no evidence of mutagenicity.
Reproduction and fertility studies with terfenadine in rats produced no effect on male or female fertility at oral doses up to 300 mg/kg/day. However, reduced implants and post implantation losses were reported at 300 mg/kg. A reduction in implants was also observed at an oral dose of 150 mg/kg/day. Oral doses of 150 and 300 mg/kg of terfenadine produced AUC values of fexofenadine that were approximately 3 and 4 times, respectively, the human AUC at the maximum recommended daily oral dose in adults.

Pregnancy
Teratogenic Effects: Category C. Terfenadine alone was not teratogenic in rats and rabbits at oral doses up to 300 mg/kg; 300 mg/kg of terfenadine produced fexofenadine AUC values that were approximately 4 and 30 times, respectively, the human AUC at the maximum recommended daily oral dose in adults.
The combination of terfenadine and pseudoephedrine hydrochloride in a ratio of 1:2 by weight was studied in rats and rabbits. In rats, an oral combination dose of 150/300 mg/kg produced reduced fetal weight and delayed ossification with a finding of wavy ribs. The dose of 150 mg/kg of terfenadine in rats produced an AUC value of fexofenadine that was approximately 3 times the human AUC at the maximum recommended daily oral dose in adults. The dose of 300 mg/kg of pseudoephedrine hydrochloride in rats was approximately 10 times the maximum recommended daily oral dose in adults on a mg/m² basis. In rabbits, an oral combination dose of 100/200 mg/kg produced decreased fetal weight. By extrapolation, the AUC of fexofenadine for 100 mg/kg orally of terfenadine was approximately 10 times the human AUC at the maximum recommended daily oral dose in adults. The dose of 200 mg/kg of pseudoephedrine hydrochloride was approximately 15 times the maximum recommended daily oral dose in adults on a mg/m² basis.
There are no adequate and well-controlled studies in pregnant women. ALLEGRA-D should be used during pregnancy only if the potential benefit justifies the potential risk to the fetus.
Nonteratogenic Effects. Dose-related decreases in pup weight gain and survival were observed in rats exposed to an oral dose of 150 mg/kg of terfenadine; this dose produced an AUC of fexofenadine that was approximately 3 times the human AUC at the maximum recommended daily oral dose in adults.

Nursing Mothers
It is not known if fexofenadine is excreted in human milk. Because many drugs are excreted in human milk, caution should be used when fexofenadine hydrochloride is administered to a nursing woman. Pseudoephedrine hydrochloride administered alone distributes into breast milk of lactating human females. Pseudoephedrine concentrations in milk are consistently higher than those in plasma. The total amount of drug in milk as judged by AUC is 2 to 3 times greater than the plasma AUC. The fraction of a pseudoephedrine dose excreted in milk is estimated to be 0.4% to 0.7%. A decision should be made whether to discontinue nursing or to discontinue the drug, taking into account the importance of the drug to the mother. Caution should be exercised when ALLEGRA-D is administered to nursing women.

Pediatric Use
Safety and effectiveness of ALLEGRA-D in pediatric patients under the age of 12 years have not been established.

Geriatric Use
Clinical studies of ALLEGRA-D did not include sufficient numbers of patients aged 65 and older to determine whether they respond differently from younger patients. Other reported clinical experience has not identified differences in responses between the elderly and younger patients, although the elderly are more likely to have adverse reactions to sympathomimetic amines. In general, dose selection for an elderly patient should be cautious, usually starting at the low end of the dosing range, reflecting the greater frequency of decreased hepatic, renal, or cardiac function, and of concomitant disease or other drug therapy.
The pseudoephedrine component of ALLEGRA-D is known to be substantially excreted by the kidney, and the risk of toxic reactions to this drug may be greater in patients with impaired renal function. Because elderly patients are more likely to have decreased renal function, care should be taken in dose selection, and it may be useful to monitor renal function.

ADVERSE REACTIONS
ALLEGRA-D
In one clinical trial (n=651) in which 215 patients with seasonal allergic rhinitis received the 60 mg fexofenadine hydrochloride/120 mg pseudoephedrine hydrochloride combination tablet twice daily for up to 2 weeks, adverse events were similar to those reported either in patients receiving fexofenadine hydrochloride 60 mg alone (n=218 patients) or in patients receiving pseudoephedrine hydrochloride 120 mg alone (n=218). A placebo group was not included in this study.
The percent of patients who withdrew prematurely because of adverse events was 3.7% for the fexofenadine hydrochloride/pseudoephedrine hydrochloride combination group, 0.5% for the fexofenadine hydrochloride group, and 4.1% for the pseudoephedrine hydrochloride group. All adverse events that were reported by greater than 1% of patients who received the recommended daily dose of the fexofenadine hydrochloride/pseudoephedrine hydrochloride combination are listed in the following table:

Adverse Experiences Reported in One Active-Controlled Seasonal Allergic Rhinitis Clinical Trial at Rates of Greater than 1%

Adverse Experience	60 mg Fexofenadine Hydrochloride/120 mg Pseudoephedrine Hydrochloride Combination Tablet Twice Daily (n=215)	Fexofenadine Hydrochloride 60 mg Twice Daily (n=218)	Pseudoephedrine Hydrochloride 120 mg Twice Daily (n=218)
Headache	13.0%	11.5%	17.4%
Insomnia	12.6%	3.2%	13.3%
Nausea	7.4%	0.5%	5.0%
Dry Mouth	2.8%	0.5%	5.5%
Dyspepsia	2.8%	0.5%	0.9%
Throat Irritation	2.3%	1.8%	0.5%
Dizziness	1.9%	0.0%	3.2%
Agitation	1.9%	0.0%	1.4%
Back Pain	1.9%	0.5%	0.5%
Palpitation	1.9%	0.0%	0.9%
Nervousness	1.4%	0.5%	1.8%
Anxiety	1.4%	0.0%	1.4%
Upper Respiratory Infection	1.4%	0.9%	0.9%
Abdominal Pain	1.4%	0.5%	0.5%

Many of the adverse events occurring in the fexofenadine hydrochloride/pseudoephedrine hydrochloride combination group were adverse events also reported predominately in the pseudoephedrine hydrochloride group, such as insomnia, headache, nausea, dry mouth, dizziness, agitation, nervousness, anxiety, and palpitation.

Fexofenadine Hydrochloride
In placebo-controlled clinical trials, which included 2461 patients receiving fexofenadine hydrochloride at doses of 20 mg to 240 mg twice daily, adverse events were similar in fexofenadine hydrochloride and placebo-treated patients. The incidence of adverse events, including drowsiness, was not dose related and was similar across subgroups defined by age, gender, and race. The percent of patients who withdrew prematurely because of adverse events was 2.2% with fexofenadine hydrochloride vs 3.3% with placebo.
Events that have been reported during controlled clinical trials involving seasonal allergic rhinitis and chronic idiopathic urticaria patients with incidences less than 1% and similar to placebo and have been rarely reported during postmarketing surveillance include: insomnia, nervousness, and sleep disorders or paroniria. In rare cases, rash, urticaria, pruritus and hypersensitivity reactions with manifestations such as angioedema, chest tightness, dyspnea, flushing and systemic anaphylaxis have been reported.

Pseudoephedrine Hydrochloride
Pseudoephedrine hydrochloride may cause mild CNS stimulation in hypersensitive patients. Nervousness, excitability, restlessness, dizziness, weakness, or insomnia may occur. Headache, drowsiness, tachycardia, palpitation, pressor activity, and cardiac arrhythmias have been reported. Sympathomimetic drugs have also been associated with other untoward effects such as fear, anxiety, tenseness, tremor, hallucinations, seizures, pallor, respiratory difficulty, dysuria, and cardiovascular collapse.

OVERDOSAGE
Most reports of fexofenadine hydrochloride overdose contain limited information. However, dizziness, drowsiness, and dry mouth have been reported. For the pseudoephedrine hydrochloride component of ALLEGRA-D, information on acute overdose is limited to the marketing history of pseudoephedrine hydrochloride. Single doses of fexofenadine hydrochloride up to 800 mg (6 normal volunteers at this dose level), and doses up to 690 mg twice daily for one month (3 normal volunteers at this dose level), were administered without the development of clinically significant adverse events.
In large doses, sympathomimetics may give rise to giddiness, headache, nausea, vomiting, sweating, thirst, tachycardia, precordial pain, palpitations, difficulty in micturition, muscular weakness and tenseness, anxiety, restlessness, and insomnia. Many patients can present a toxic psychosis with delusions and hallucinations. Some may develop cardiac arrhythmias, circulatory collapse, convulsions, coma, and respiratory failure.
In the event of overdose, consider standard measures to remove any unabsorbed drug. Symptomatic and supportive treatment is recommended. Hemodialysis did not effectively remove fexofenadine from blood (up to 1.7% removed) following terfenadine administration.
The effect of hemodialysis on the removal of pseudoephedrine is unknown.
No deaths occurred in mature mice and rats at oral doses of fexofenadine hydrochloride up to 5000 mg/kg (approximately 170 and 340 times, respectively, the maximum recommended daily oral dose in adults on a mg/m² basis.) The median oral lethal dose in newborn rats was 438 mg/kg (approximately 30 times the maximum recommended daily oral dose in adults on a mg/m² basis). In dogs, no evidence of toxicity was observed at oral doses up to 2000 mg/kg (approximately 450 times the maximum recommended human daily oral dose in adults on a mg/m² basis). The oral median lethal dose of pseudoephedrine hydrochloride in rats was 1674 mg/kg (approximately 55 times the maximum recommended daily oral dose in adults on a mg/m² basis).

DOSAGE AND ADMINISTRATION
The recommended dose of ALLEGRA-D is one tablet twice daily for adults and children 12 years of age and older. It is recommended that the administration of ALLEGRA-D with food should be avoided. A dose of one tablet once daily is recommended as the starting dose in patients with decreased renal function. (See CLINICAL PHARMACOLOGY and PRECAUTIONS.)

Please see product circular for full prescribing information.

Rx only

Brief Summary of Prescribing Information as of January 2003

Aventis Pharmaceuticals Inc.
Kansas City, MO 64137 USA

US Patents 4,254,129; 5,375,693; 5,578,610.

©2003 Aventis Pharmaceuticals Inc.

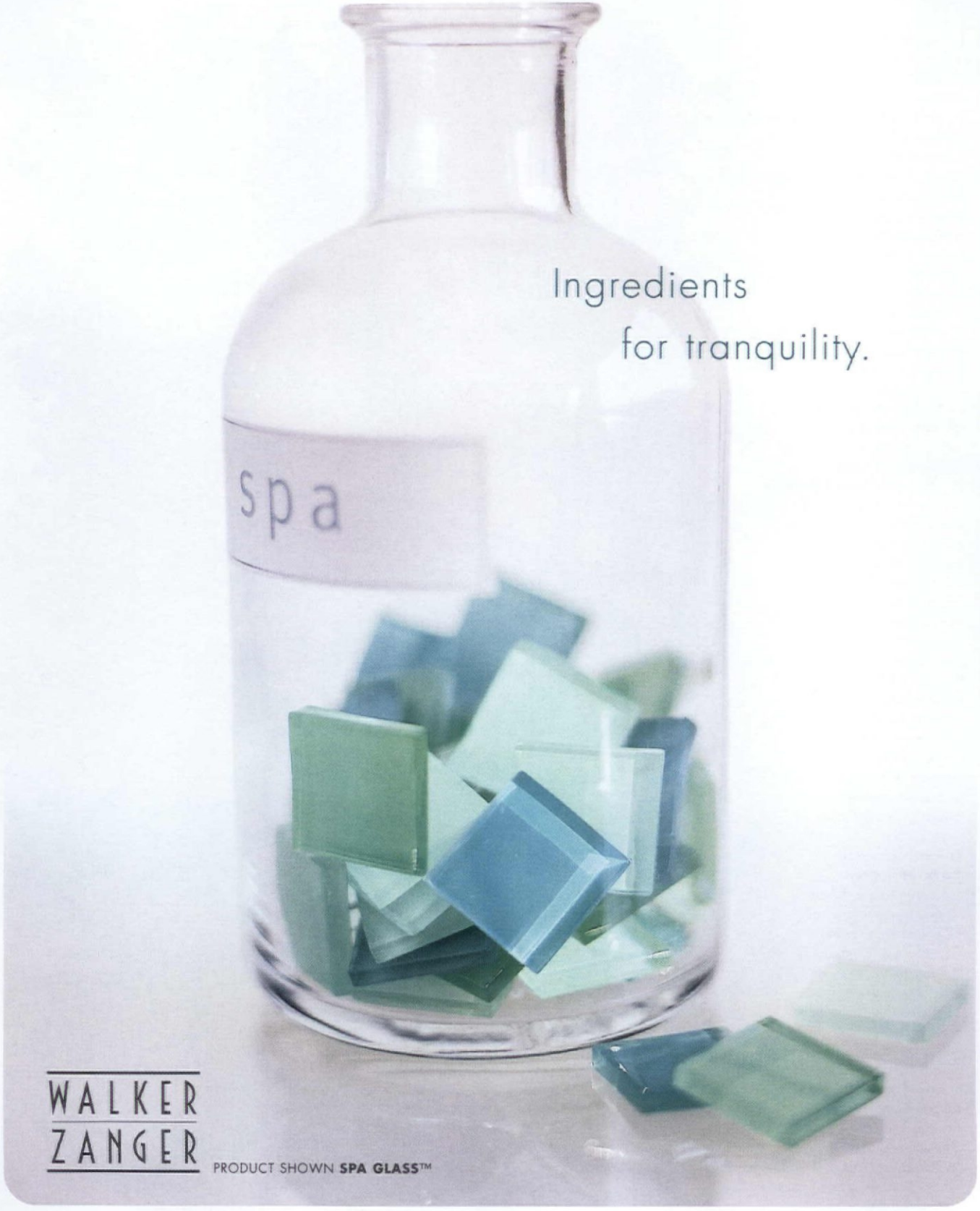
www.allegra.com

alldb0103Ac

GROUND COVERS: BEYOND THE BORING

by stephen orr

1 ***Fragaria*** **'Pink Panda,'** often called barren strawberry, rarely sets fruit. It is valued for its sun-loving flowers. **2** Spring-blooming ***Veronica prostrata*** **'Heavenly Blue'** can be planted between sunny stepping-stones. **3** ***Sarcococca humilis*** has shiny leaves that brighten up moist, shady corners. **4** ***Viola labradorica*** This dainty violet is a determined colonizer and extremely hardy. It grows best in partial sun. **5** ***Tiarella*** **'Brandywine'** is covered with bottlebrushlike flowers in early summer. These foamflowers carpet deeply wooded areas to great effect. **6** ***Sedum spurium*** **'Fuldaglow'** has hardy, succulent foliage that does well in a sunny, dry situation and starry flowers in early summer. **7** ***Ixeris dentata*** Be wary where you place this daisylike shade lover. It can be a weedy pest in fertile soil. **8** ***Hypericum coris*** This miniature Saint-John's-wort is drought-tolerant and has cheerful pincushion summer flowers. **9** ***Mazus japonicus*** can be invasive, so plant it in an area where it can romp. **10** ***Oenanthe javanica*** **'Flamingo'** has unusual variegated foliage and a spreading growth habit. **11** ***Ranunculus repens*** **'Buttered Popcorn'** can creep to a width of several feet in moist soil. **12** ***Epimedium roseum*** The stalwart epimediums are invaluable for filling in dry shade under trees. **13** ***Alchemilla faeroensis*** From Iceland, and it can really take a freeze. Tiny flowers bloom all summer in sun or light shade. **14** ***Geranium sanguineum*** Low-growing hardy geraniums like good drainage and partial sun. **15** ***Rubus arcticus*** is a very hardy, pink-flowered bramble that likes full sun. □



CERAMIC TILE · STONE TILE & SLABS · MOSAICS · TERRA COTTA · GLASS TILE | 877.611.0199 | WWW.WALKERZANGER.COM

american scene

THIS MONTH ON THE DESIGN BEAT

>>THE X FACTOR Charlotte Perriand and Ray Eames aside, furniture design has always been more fraternity than sorority. So brava to Wonder Women, a new furniture collection by design heroines including Eva Zeisel, Matali Crasset, and Ana Mir, creator of the Flip Flap chaise, left. The pieces, manufactured by New York–based Dune, debut this month at the International Contemporary Furniture Fair in Manhattan. **>>TROJAN HOUSE** Talk about epic proportions: for the movie *Troy*, it took almost 350 workers six months to build King Priam's palace, right, on the island of Malta, complete with 30-foot-high terraced gardens lushly planted with asparagus ferns, agapanthus, and dozens of cypress and olive trees. The film stars Brad Pitt as Achilles and Peter O'Toole as King Priam. **>>DON'T MISS** "First American Art," an exhibit of Native American artwork, such as the nineteenth-century Tsimshian maskette, left, from Charles and Valerie Diker's unique collection, at the National Museum of the American Indian in New York; the Cornerstone Festival of Gardens in Sonoma, CA, opening this spring, with concept gardens by top U.S. landscape designers, including Martha Schwartz, Topher Delaney, and Andy Cao. **>>BOOK SMART** Will skeptical Seattle residents be won over by Pritzker-winning architect Rem Koolhaas's postmodern design for their public library, below left, when it opens this month? The library is experiencing severe budget cuts, but architecture fans are thrilling to the $165 million glass-sheathed design, with its four-story books spiral and so-called living room with plush chairs for reading and lounging. **>>CARNATION COOL** When Anna Jarvis created Mother's Day in 1908, the schoolteacher tried to push the carnation (her own mother's favorite) as the holiday's official bloom. This species of dianthus, right, now accounts for just 8 percent of cut flowers sold on Mother's Day, but expect a carnation comeback. Trendsetters such as Sarah Jessica Parker, Christian Louboutin, and Carolyne Roehm are all fans of the humble bloom. —INGRID ABRAMOVITCH

COURTESY OF DUNE; COURTESY OF WARNER BROTHERS; STOCKBYTE/PICTUREQUEST; COURTESY OF THE SEATTLE PUBLIC LIBRARY; COURTESY OF THE NATIONAL MUSEUM OF THE AMERICAN INDIAN (CLOCKWISE FROM TOP LEFT); FOR MORE INFORMATION, SEE SOURCES, BACK OF BOOK

A MODERN MAVERICK

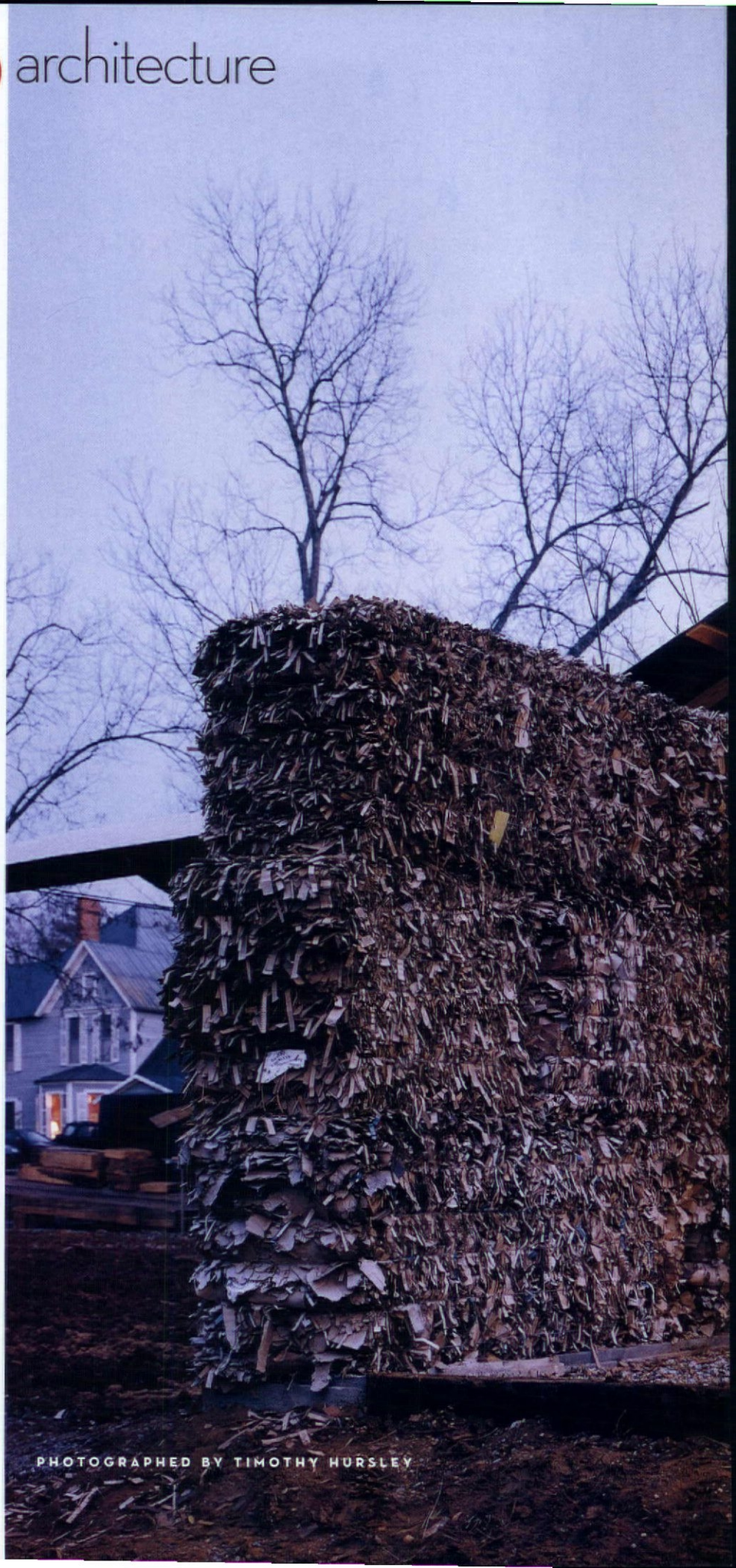
WITH HIS PASSION TO UPLIFT THE RURAL POOR, SAMUEL MOCKBEE DEDICATED HIS QUIRKY GENIUS TO A NEW ARCHITECTURE OF SOCIAL JUSTICE

by martin filler

Tragic" is not a word to be bandied about lightly, but there is no other adjective to describe the casualty that the world of architecture suffered when Samuel Mockbee died of leukemia at the end of 2001. Mockbee had just turned 57, and there is no telling what he might have created had he lived longer, given the near miraculous quality of the small but powerful body of work he left behind. With the exception of Franklin D. Israel, the Los Angeles whiz claimed by AIDS in 1996 at the age of 50, there has been no more grievous loss of a flagrantly gifted American architect among their generation.

Suddenly there is a scramble to heap Mockbee with the official recognition that largely eluded him during his brief lifetime. Well deserved though the belated attention might be, it recalls Joni Mitchell's rueful lyric "You don't know what you got till it's gone." (Admittedly, Mockbee was the recipient of a MacArthur Foundation "genius" grant, but he died little more than a year into its five-year run, and the much needed income, alas, did not devolve to the widow of a man who was blithely unconcerned with making a buck.)

In March, the American Institute of Architects posthumously awarded Mockbee its highest individual honor, the Gold Medal, which has gone to masters from Frank Lloyd Wright to Frank



PHOTOGRAPHED BY TIMOTHY HURSLEY

The Cardboard Pod, designed and built by Samuel Mockbee and the Rural Studio in Newbern, AL, to house students in the Auburn University work-study program, was made out of bales of recycled, wax-impregnated cardboard.

Gehry. And on May 22, "Samuel Mockbee and the Rural Studio," a traveling exhibition of models, drawings, and photographs focusing on his efforts to improve the lot of impoverished blacks in Hale County, Alabama, opens at the National Building Museum in Washington, D.C., where it runs through September 6. It is accompanied by a fittingly funky little catalog—published by the show's originating institution, the Birmingham Museum of Art, in Alabama—one of several publications that memorialize this major figure who was scandalously underappreciated just a decade ago.

Those were the prosperous Clinton years, which, if they lacked the vulgar ostentation of the Reagan era, were nonetheless just as self-absorbed and almost as oblivious to the ever widening gap between the super-rich and the desperately poor in this country. American architecture turned away from the superficial style wars of the '80s—when skyscrapers swapped bland International Style skins for high-postmodern drag—and moved toward a narcissistic obsession with theory, which reduced the building art to a cryptically encoded series of intellectual references unintelligible to the general public. The moral mission to help society's least fortunate, which motivated high-minded American architects from the New Deal of the 1930s through the Great Society of the 1960s, seemed as remote as the ancient Romans.

Samuel Mockbee, above, who died in 2001, in front of Newbern's general store. ■ The glass curtain wall of the Mason's Bend Community Center, below, was cleverly constructed from factory-reject auto windshields, overlapped like the scales of a fish.

But not everyone saw advocacy architecture as a dead letter. Mockbee, a fifth-generation Mississippian born in Meridian in 1944, was an impressionable, idealistic 20-year-old during the brutal summer 40 years ago that witnessed the murder, close to his birthplace, of the young civil rights workers James Chaney, Andrew Goodman, and Michael Schwerner. Decades later, Mockbee had an epiphany as he was stuck in a traffic jam outside Meridian and noticed, in an African-American churchyard, the humble gravestone of Chaney. As Mockbee reflected, "Chaney's courage was a gift to all of us. As architects, painters, teachers, we are also given a gift and with it a responsibility. And the question for us is the same as it was for James Chaney: Do we have the courage to make our gift account for something? Do we have the courage to confront social complacency and to live in harmony with each other?"

Since the 1970s, Mockbee had had a small but steady practice in Jackson, Mississippi, winning

The first refrigerator that bends over backwards.
So you don't have to.

The LG Bottom Freezer Refrigerator, featuring an easy-access tilting freezer drawer.
Like you, we prefer it when everything runs smoothly. So we designed our refrigerator with a freezer drawer that glides out effortlessly and swings down to allow for easy, unobstructed access. And for added convenience, we engineered the main door to accommodate a premium filtered water dispenser. These are only a few of the countless innovations we've made to ensure that you spend less time worrying about the party, and more time enjoying it. Discover the full line of LG premium home appliances at www.LGusa.com.

LG
Life's Good

© 2004 LG Electronics

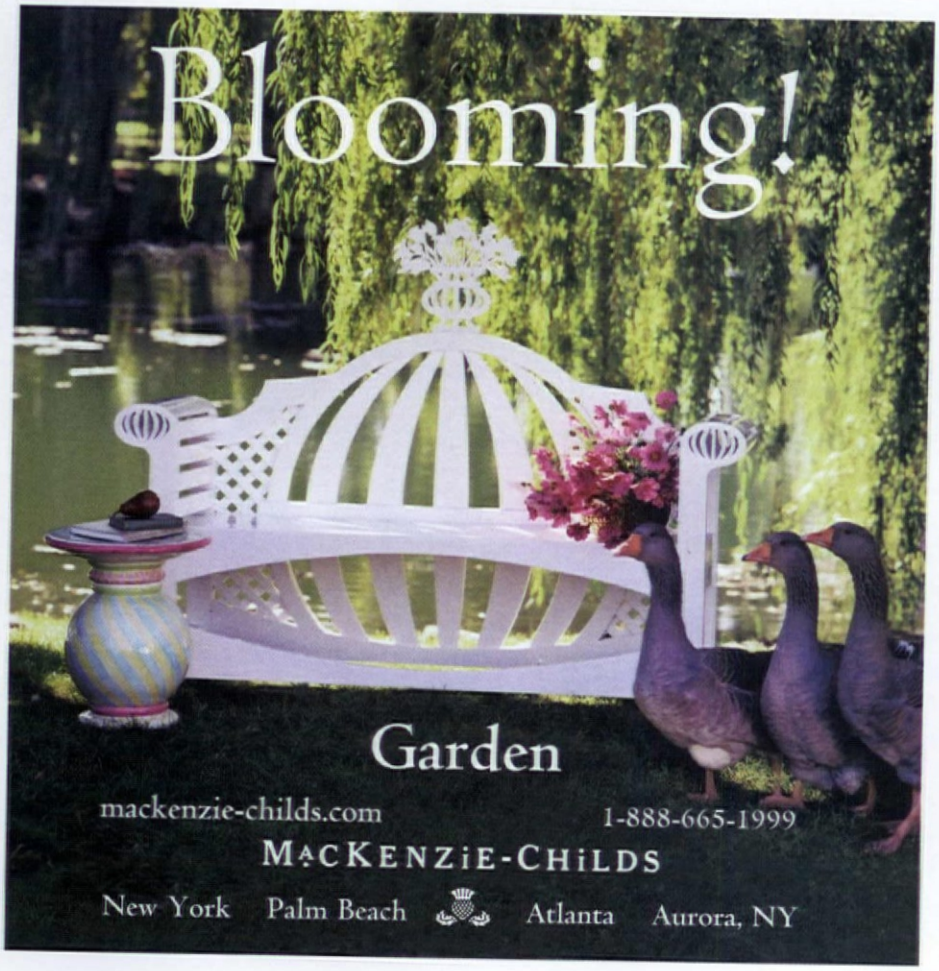
prestigious design awards and attracting attention beyond his region. In 1984 he began working with Coleman Coker, and together they devised a highly personal style, synthesizing southern vernacular traditions—think frontier dogtrot cabins rather than Biloxi baroque mansions—with the jittery angularity of deconstructivism, then all the rage among the bicoastal avant-garde. But, for Mockbee, greater success only underscored his sense that something urgent was still missing.

Thus, in 1992, along with D. K. Ruth, chairman of Alabama's Auburn University School of Architecture, Mockbee founded the Rural Studio, a learning-by-doing program that would offer a socially conscious alternative to the conventional junior year abroad. Under Mockbee's close supervision, students would design and build, free of charge, houses and community facilities for impoverished blacks in the state's Hale County, which had been the locus of James Agee and Walker Evans's 1936 classic *Let Us Now Praise Famous Men*. Conditions there had scarcely changed since the Great Depression, and Mockbee was determined to do something about that at last.

Commuting every week from his home in Mississippi, Mockbee, whom everyone called Sambo (a nickname I've never cottoned to), approached his new project like a military campaign. "If you're going to do this," he declared, "you gotta pack your bags, kiss your wife good-bye, and go to war." He fervently believed that architecture was a calling, a way of life, and that the only way to teach that sense of commitment was to live among your students, as he put it, "24/7."

The works that Mockbee and the Rural Studio began producing—starting with their first completed effort, the Bryant house of 1994 in Mason's Bend, Alabama—fulfilled his goal of creating buildings that were "warm, dry, and noble." What he meant, of course, was that mere utility wasn't enough: this would be no bland Habitat for Humanity clone, with houses that look like cut-rate contractor jobs. Instead, Mockbee was determined that his new pro bono clients would have modern architecture of the highest quality, no less so than the rich white folks whose dreams of bucolic pleasure he had long enough indulged.

In rapid succession, a remarkable series of residences emerged from the Rural Studio, each distinguished by carefully considered programs tailored to the inhabitants' varying needs, by dynamic but functionally intelligent forms, and above all by the imaginative use of inexpensive materials—mainly recycled—in recent architecture. For example, the



outer walls of the Bryant house were made from hay bales that were wrapped in plastic sheeting, stacked like huge blocks, held in place with wire, and then coated in stucco. (The house cost just $15,000, paid for by donations and grants.) Walls in the Lucy house of 2001–'02, also in Mason's Bend, were composed of meticulously aligned stacks of recycled carpet tiles, sheltered from the weather by the deeply overhanging roof that is a Rural Studio staple.

The faceted glass wall of the Mason's Bend Community Center of 2000, a meetinghouse and nondenominational chapel that looks like a Frank Lloyd Wright Usonian church from the 1950s, was ingeniously pieced together from rejected automobile windshields. And the Cardboard Pod of 2001, a dorm for Rural Studio students in Newbern, Alabama, makes use of bales of wax-impregnated corrugated cardboard, with one wall covered in discarded license plates nailed down on their silvery reverse sides and resembling an early Jasper Johns number-and-letter piece. Frank Gehry and Rem Koolhaas may have pioneered the use of offbeat, low-grade materials, but it was Mockbee who added the further dimensions of antic wit and ecological responsibility.

The Butterfly House, below, takes its name from the winglike tin roof. Previously, the Harris family had lived in a shack without plumbing or heat. ■ The two-story porch, opposite page, connects with the house on both levels. Total costs came to $30,000, paid for by grants and donations.

The enthusiasm with which the owners of Rural Studio houses have embraced their new, and sometimes rather eccentric, dwellings gives the lie to the patronizing notion that all the poor really want is the glitzy stuff they see on TV. "I was glad to get my house," Alberta Bryant told Mockbee's biographer, Andrea Oppenheimer Dean. "The children was glad; even the chickens and dogs was glad. I'm proud of my house."

A bearded bear of a man, Mockbee was a mass of contradictions: sensitive and tough-minded, a dreamer who painted weirdly symbolic pictures, and an activist who cut through a century and a half of regional political indifference. As one of his students put it, the architect came on like "a cross between a Mississippi redneck and an art freak." As you look back at Mockbee's lamentably truncated career, one thing is certain. Fires banked deep inside him were released and burned brightly once he took up the cause to which he devoted the remainder of his life. His inspiration, as this admirable exhibition makes one hope, will live on for years to come in the young men and women he recruited to his crusade for a more humane and uplifting American architecture. □

ROCKY MOUNTAIN
HARDWARE

888.552.9220
www.rockymountainhardware.com

Legal Notice

If You Are the Current or Former Owner of Property in which Entran II Hose was or is used for Radiant Heating or Snowmelting

You could get a payment from a class action settlement.

There is a proposed Settlement of two class action lawsuits, *Galanti v. The Goodyear Tire & Rubber Company* and *Kelman v. The Goodyear Tire & Rubber Company*. The first lawsuit is pending in the United States District Court for the District of New Jersey. The second lawsuit is pending in the Ontario Superior Court in Canada. The lawsuits concern Entran II hose used in the United States and Canada. (The lawsuit does not include Massachusetts, New Hampshire, Maine, Vermont, Connecticut and Rhode Island.) Entran II was manufactured and sold by The Goodyear Tire & Rubber Company ("Defendant").

What is the Litigation About?

Plaintiffs allege that the Defendant manufactured defective Entran II hose. The product was used in radiant heating and snow melting systems. They claim the hose is prone to leaking when operated under normal conditions. Entran II was also known as *Twintran, Nytrace, Entran II Trace, Entran II Wire, Entran 2, Entran 2 Trace*, and *Entran 2 Wire*. Defendant denies all claims of wrongdoing made by Plaintiffs. Defendant believes that if properly maintained Entran II hoses do not cause a problem.

Who is Involved?

You may be a member of the Settlement Class if you are the current or former owner of property in which the Entran II hose has been installed. The property must be in the United States, its territories and possessions or Canada. If you own or owned property in Massachusetts, New Hampshire, Maine, Vermont, Connecticut or Rhode Island, in which Entran II was or is installed, you are not part of this lawsuit. To see if your hose is covered by this Settlement you should check the Settlement Website or call the toll free number below.

What are the Settlement Terms?

The Settlement Fund will be between $196 million and $236 million. Defendants will pay this amount over a five (5) year period. Depending upon the number of claims, Class Counsel estimate some Class Members may receive as much as 40% of the cost of remediation. Information on the specific relief Class Members can expect is detailed in a document called the Plan of Allocation and Distribution. Class Counsel developed the Plan with the assistance of the Special Master, appointed by the Court, and other interested parties. The Plan is available on the Settlement Website or by calling the number below.

Class Counsel will petition the Court for reasonable attorneys' fees, in an amount not to exceed $58.8 million or 30% of the Settlement Fund, and expenses payable from the Settlement Fund.

Entran II is an orange rubber hose used in radiant hydronic heating and snowmelt systems, usually stamped with the name "Heatway" or "Heatway Systems" on the outside.

What Are My Legal Rights?

- **If you wish to remain a member of the Settlement Class**, you do not have to do anything. But, to share in the Settlement Fund you must file a claim as discussed below. If the Court approves the proposed Settlement, you will receive the benefits of the proposed Settlement. You will also be bound by all the Court's orders. This means you will drop any claims you may have against the Defendant that are covered by the Settlement.

- **If you wish to file a claim,** you must complete a Claim Form. You can get a Claim Form by contacting the Claims Administrator in writing, at the address given below, or by calling the toll-free number. It is also available on the Settlement Website. Claim Forms must be signed and postmarked no later than October 19, 2009.

- **If you do not wish to be a member of the Settlement Class**, you must sign a Request For Exclusion letter as outlined in the Settlement Agreement and Notice. Your request must be postmarked no later than May 7, 2004.

When Will the Settlement be Approved?

The United States District Court for the District of New Jersey will hold a Fairness Hearing to decide if the proposed Settlement is fair, reasonable and adequate on October 19, 2004. The Court will hold a separate second Hearing to consider Class Counsel's request for attorneys' fees, on November 3, 2004. Both Hearings will be held at 10:00 a.m. at the United States District Court for the District of New Jersey, 402 East State Street, Room 2020, Trenton, N.J. 08608.

In addition, the Ontario Superior Court will also hold a Fairness Hearing to decide if the proposed Settlement is fair, reasonable and adequate. When that date is determined, it will be posted in the Canadian Notices and at www.entraniisettlement.com.

If you remain a member of the Settlement Class, you or your counsel have the right to appear before the Court and object to the Settlement. However, in order to object, you must file a written objection, as outlined in the Settlement Agreement and Long Form Notice. Objections must be filed by May 7, 2004.

For Information on the Proposed Settlement, Your Rights and a Copy of the Notice and Claim Form:

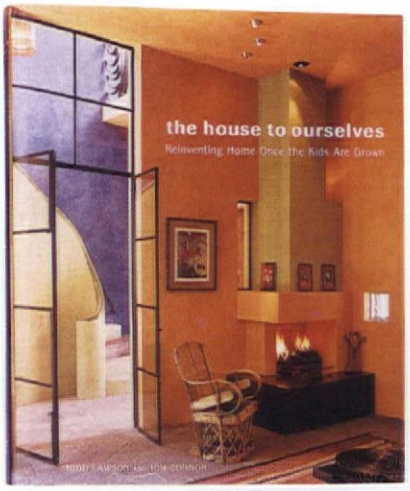
Visit: www.entraniisettlement.com Call: 1-800-254-9222

or Write: Entran II Claims Administrator, P.O. Box 24, Minneapolis, Minnesota 55440-0024

PLEASE DO NOT CALL THE COURT.

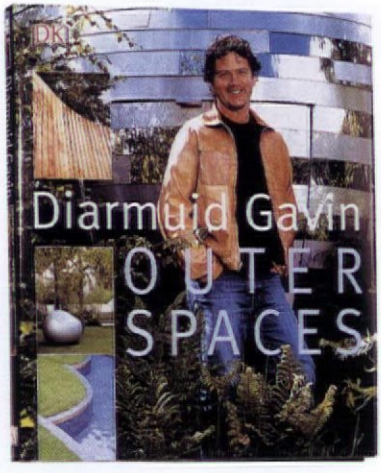
(american scene) books

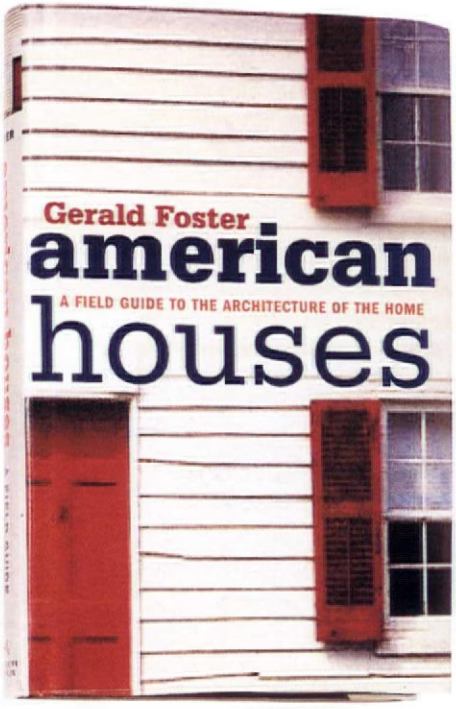
< Restoring American Gardens (Timber Press, $40) Denise Wiles Adams engagingly documents the history—botanical and cultural—of the continually changing American garden. It's a vivid, instructive treat with a persuasive lesson: learn from the past.



^ The House to Ourselves (Taunton, $35) Quick, before your grown-up children decide they're going to fly back into the nest, refeather it. Todd Lawson and Tom Connor examine 20 different post-parting residential overhauls that will give you much to mull over, now or later.

v Outer Spaces (DK, $30) The title is a play on the out-there garden designs of Diarmuid Gavin, the dynamo on the BBC's popular *Home Front* series. Twenty-five projects illustrate his scope and his eye for the unexpected.





^ American Houses (Houghton Mifflin, $20) Anyone even remotely interested in domestic architecture should give thanks for this thorough, eminently readable guide by Gerald Foster. Thanks to him, you'll never look at a house the same way again.

^ Auldbrass (Rizzoli, $45) Yes, another Frank Lloyd Wright book, but a surprising one, by David G. DeLong. FLW designed only one plantation, and worked on it intermittently for years. In 1986, movie producer Joel Silver bought the South Carolina spread, which was in a sorry state, and has restored it to its intended glory. For more, see houseandgarden.com.

LAURA SHAPIRO OPENS UP ON SOME OF HER FAVORITE BOOKS

Food historian Laura Shapiro, author of *Perfection Salad* (Random House), has just published a new book, *Something from the Oven: Reinventing Dinner in 1950s America* (Viking Penguin).

- **The Wouldbegoods** by E. Nesbit (Penguin Putnam). "I was maybe eight when I encountered this witty, vastly literate British children's book, and promptly fell in love. Nesbit filled her books with child's-eye references to a world so mysterious and entrancing—upper-class, classically educated Britain, late nineteenth century—I longed to be there."
- **The Feminization of American Culture** by Ann Douglas (Knopf). "An examination of Victorian sentimentality and its repercussions. Back in the seventies, the range and vigor of Douglas's thinking on women, culture, and history was eye-opening to me, and it's still inspirational today."
- **Less Than Angels** by Barbara Pym (Perennial). "Quiet, hilarious, addictive. Like all her novels, this one is a perfectly cut gem of irony and observation."
- **Alice James: A Biography** by Jean Strouse (Houghton Mifflin). "This exemplary portrait of Henry's sister, all but invisible in her lifetime, was the book that changed the rules of biography—it's not just for presidents anymore."
- **The Egg and I** by Betty MacDonald (Harper & Row Perennial). "An early and peerless example of women's humor, produced by a master. Her wry memoir of life on a hideous chicken ranch in the Pacific Northwest holds up beautifully after more than half a century."

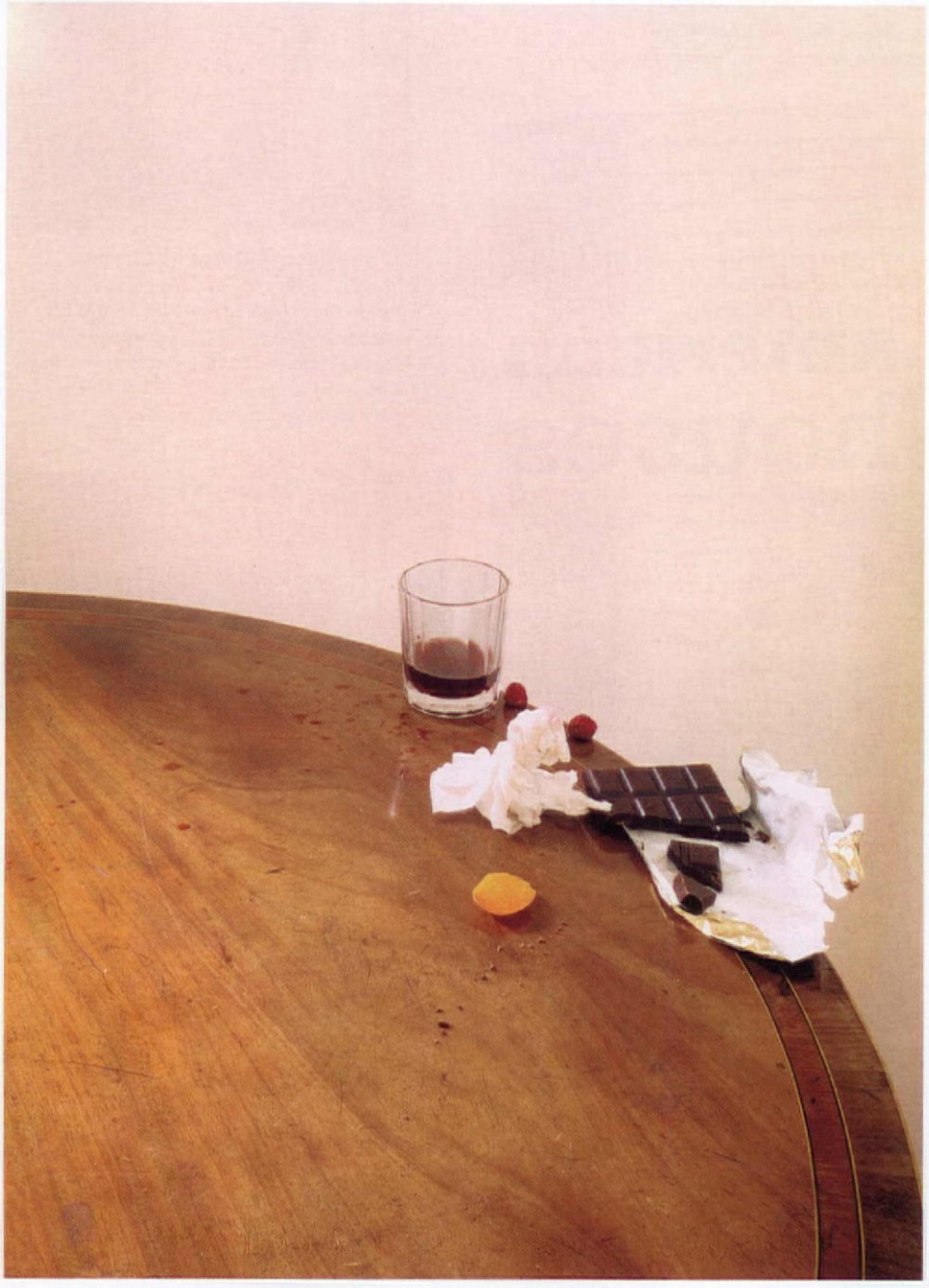
Laura Shapiro

MICHAEL KNAUS (BOOKS); STUART O'SULLIVAN (PORTRAIT)

ON EDGE

THE UNSETTLING ARRANGEMENTS IN LAURA LETINSKY'S PHOTOGRAPHS INVITE US TO SPECULATE ON PRIVATE MOMENTS

by caroline cunningham



"Untitled #39, Rome, 2001" (24 1/4 by 17 1/2 inches) is from Laura Letinsky's "Morning and Melancholy" series. The offhand details of domestic debris hint at a narrative, enticing the viewer to imagine the missing story line.

Laura Letinsky's photographs of deserted tables littered with stained linens, melon rinds, crumpled paper, and coffee cups are poignant records of intimate repasts, and of intimacy itself. Her luminous, large-scale images capture the drama of household debris, making something beautiful and revelatory out of what has been cast aside. They encourage voyeurism and invite us to invent stories that explain them.

The photographs acknowledge the influence of seventeenth-century Dutch still-life painting, but the photographer's gaze is modern and unflinching. Her images are cropped to emphasize diagonals and compress space. They draw you in and then throw you off with arrangements that are deliberately provocative: plates and cups are placed at the margins of the frame, poised to fall and shatter; an abandoned lollipop leaves a sticky pink smear, like a kiss, on a plate.

In "Untitled #39, Rome, 2001," a partially eaten chocolate bar rests on the edge of a table; its wrapper floats off the surface like a torn sail. A twisted paper napkin rises up from the scratched surface, poised for flight. Two distinct planes—the table and the white background—flatten the space and trap a nearly empty glass of red wine in the center. The glass seems ready to slide off the table; a pattern of shimmering red drops indicates that some of its contents have already been spilled. It's like a photograph of a crime scene—everything points to unease and escape.

The Renaissance Society, in Chicago, is having a show of Letinsky's work, "Hardly More Than Ever," through April 19, and will publish a book of the same title later this spring. □

COURTESY OF EDWYNN HOUK GALLERY, NEW YORK

HOUSE &GARDEN
OPEN HOUSE

A Special Gift

COMPLIMENTS OF LINDT

INDULGE YOURSELF AND RECEIVE A SPECIAL GIFT WITH A PURCHASE OF $35 OR MORE AT PARTICIPATING LINDT BOUTIQUES FROM APRIL 1 TO MAY 9, 2004.

While supplies last. See store for details.

FOR THE LINDT LOCATION NEAREST YOU, PLEASE CALL 800.338.0839 OR VISIT WWW.LINDT.COM.

Lindt

Master Swiss Chocolatier since 1845

advertisement

FIND it

***House & Garden*'s advertisers invite you to find out more about their products and services.**

Acura
www.acura.com

Ann Sacks
1-800-278-TILE
www.annsacks.com

Audi
1-800-367-2834
www.audi.com

Bernhardt
1-866-881-3598
www.bernhardt.com

Drexel Heritage
www.drexelheritage.com
1-866-450-3434

The Flood Company
1-800-321-3444
www.floodco.com

General Electric
1-800-626-2000
www.ge.com

Holland America Lines
1-877-SAIL-HAL
www.hollandamerica.com

Jeld-Wen
www.jeld-wen.com

Karastan
1-800-234-1120
www.karastan.com

Kohler
1-800-KOHLER
www.kohler.com

Larson-Juhl
1-800-886-6126
www.larsonjuhl.com

Lennox
1-800-9LENNOX
www.lennox.com

Lexus CPO
1-800-USA-LEXUS
www.lexuscpo.com

Lindt & Sprüngli
www.lindt.com

Lifetime Television
www.lifetimetv.com

McGuire
1-800-662-4847
www.mcguirefurniture.com

Mohawk
1-800-2-MOHAWK
www.mohawkflooring.com

Rocky Mountain Hardware
1-888-788-2013
www.rockymountainhardware.com

Sub-Zero
1-800-444-7820
www.subzero.com

Target
1-800-800-8800
www.target.com

Toyota Avalon
1-800-GO-TOYOTA
www.toyota.com

Viking Range Corp.
1-888-845-4641
www.vikingrange.com

Walker Zanger
1-877-611-0199
www.walkerzanger.com

Wolf Appliance
1-800-332-1405
www.wolfappliance.com

Yves Delorme
1-800-322-3911
www.yvesdelorme.com

Zen Associates
1-800-834-6654
www.zenassociates.com

C E R T I F I E D P R E - O W N E D L E X U S

SURE, THE PREVIOUS OWNER STANDS BEHIND THEIR CAR. AFTER ALL, THEY BUILT IT.

We wouldn't sell you a Certified Pre-Owned vehicle we wouldn't buy ourselves. And that's precisely what we do. Before a vehicle can become a Certified Pre-Owned Lexus, it gets put through its paces. Each vehicle the dealer purchases undergoes the scrutiny of a fastidious inspection and reconditioning process. And more than just a 3-year-from-your-date-of-purchase or 100,000-total-vehicle-mile, Lexus-backed warranty,* each vehicle comes with the privileges and prestige of the Lexus ownership experience. All this is illustrative of the fact that when a Lexus dealer selects a Certified Pre-Owned vehicle, they only buy the best of the best. So consider a Certified Pre-Owned Lexus, available only at your Lexus dealer. After all, the previous owner wasn't a person. The previous owner was Lexus.

CERTIFIED Pre-Owned

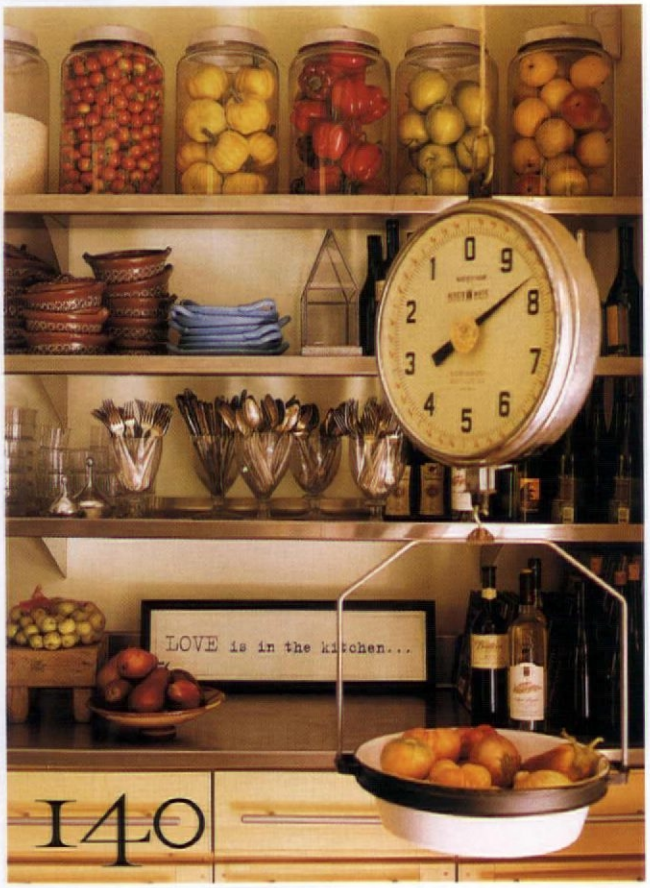
ONLY AT YOUR LEXUS DEALER

LexusCPO.com

*See your Lexus Certified Pre-Owned dealer for warranty details. Lexus reminds you to wear seatbelts, secure children in rear seat, obey all traffic laws and drive responsibly. ©2003 Lexus.

HOUSE & GARDEN *may*

Celebrating the beauty and diversity of great design



140

148

Designers William Diamond and Anthony Baratta redefine
TRADITIONAL FIFTH AVENUE style in a sprawling duplex apartment

Architect David Mann applies principles of MODERN DESIGN to organize and update a classic Park Avenue home for a young family

High style and utility converge in the dramatic geometries of an
ENGLISH KITCHEN GARDEN by Pascal Cribier

Pottery Barn's Celia Tejada brings a spirit of BOHEMIAN CHIC with a Spanish twist to her family's ranch in northern California

Two of the Netherlands' leading designers develop an aesthetic vocabulary of
ROMANTIC MINIMALISM to unify a home indoors and out

MELANIE ACEVEDO; FREDERIK LIEBERATH (FROM LEFT)

TRADE SECRETS
The elegant living room features an evolving gallery of family photographs. **FURNITURE** Architect David Mann designed the armless sofa. Custom table from Sanchez/Nitzberg. Gilbert Poillerat floor lamp from Mattaliano through Holly Hunt. **FABRICS** Sofa in Great Plains' Velvet Etchings. **CARPET** Silk rug, Beauvais Carpets, NYC. **ACCENTS** Vintage gold dish by Ostafin Design, Bergdorf Goodman.

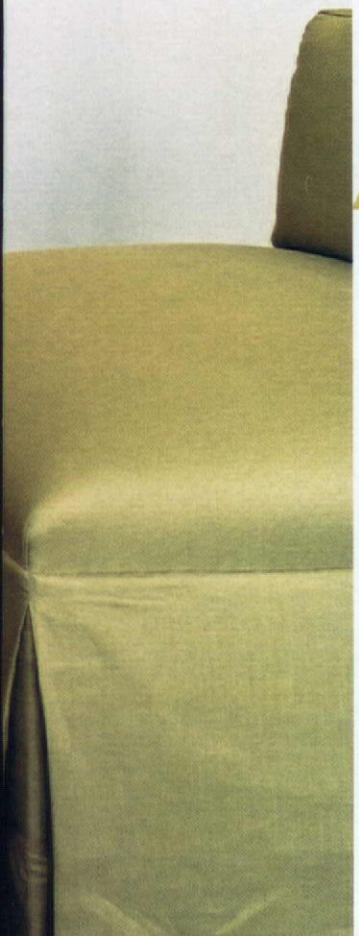
SOMETHING OLD, SOMETHING NEW

A CLASSIC UPTOWN APARTMENT RECEIVES A TAILORED, DOWNTOWN TREATMENT FROM ARCHITECT DAVID MANN

PRODUCED BY MAYER RUS PHOTOGRAPHED BY MATTHIAS PETRUS SCHALLER
STYLED BY MICHAEL REYNOLDS WRITTEN BY INGRID ABRAMOVITCH

RICH MATERIALS GIVE THE LIVING ROOM A DRESSY, UPTOWN FEEL, WHILE STREAMLINED SHAPES KEEP EVERYTHING MODERN

TRADE SECRETS
The living room, while comfortable, was sparsely furnished to create an open space for entertaining. **FURNITURE** **Reproduction Jean-Michel Frank shagreen armchair, right, and slipper chairs and table, below, all custom by Furniture Masters.** **FIREPLACE** **Le Gemme mosaic tiles, Bisazza. Fire tools by Danny Alessandro.** **ACCENTS** **Venetian mirror, Paterae, NYC.**



As the editorial director of a national bridal magazine, Darcy Miller Nussbaum knows a thing or two about a good marriage. So when architect David Mann walked in the door, she knew it was a match. She wasn't looking for a groom: Miller was already very much in love with her husband, Andy Nussbaum. But after interviewing a long succession of architects and designers to renovate their new apartment, she knew right away that Mann was her man.

He wasn't the obvious choice. An architect and interior designer, Mann is best known for his minimalist downtown lofts, not for redos of classic apartments uptown on Manhattan's gold coast. Still, Miller recognized him as a fellow perfectionist who could realize her vision of a sophisticated and dressy space with a contemporary flair. "I wanted to maintain the traditional side of the prewar architecture," she says, "but also make it feel young and modern."

Miller had been collecting images of fabrics and furniture styles for years. She handed Mann a two-foot-high stack of clippings from magazines and catalogs. He came back with a luxurious scheme of autumn shades, plush materials, and a state-of-the-art kitchen with the feel of a 1930s laboratory.▷

TRADE SECRETS
To accommodate a growing family, Darcy and Andy Nussbaum, below with baby Daisy, requested built-in storage units such as the dining room's paneled wall cabinets. FURNITURE Custom dining table, chairs, and sofa, Furniture Masters. WALL PANELING Clad in Edelman Leather. PLATES Gold chargers, Richard Ginori. Juliska glassware.

For once, she didn't hesitate—a relief to her husband, who had waited two years after their meeting for her to agree to a date (her employer, Martha Stewart, was the matchmaker). "Everything I showed them the first time was a complete hit," says Mann, who is still amazed by the rapport he had with the couple. "I don't think I've ever had that before."

With a view down Park Avenue from the master suite and three bedrooms, the apartment promised to be a showstopper. But its potential was marred by a convoluted layout and red wallpaper. Mann proposed widening the opening between the living and dining rooms to create a more fluid space. He streamlined hallways and created a unified appearance with dark wood floors and cream walls in waxed Venetian plaster. This became the backdrop for a color scheme of rich muted shades such as khaki and green. In the entrance hall, a floor in golden Mexican onyx acts as a "sumptuous overture for the whole apartment," says Mann.

There are opulent touches such as those in the master suite, with its large suede-paneled headboard, silk curtains, and a bathroom fit for Marilyn Monroe, with mirrored walls, crystal chandeliers, and bronzed faucets. Yet behind the lush facade lie the bones of a practical family apartment. In almost every room and hallway, built-in cabinetry, invisible behind stained-oak fronts, conceals everything from stereo equipment to Miller's expanding collection of scrapbooks and memory boxes. ▷

IN THE DINING ROOM, ENTIRE WALLS OF STORAGE ARE INVISIBLE BEHIND STAINED-OAK CABINET FRONTS THAT RESEMBLE PANELS

An inveterate entertainer, she pulls out her latest photo album to illustrate the workability of the design. In the dining room, where with her extended family she celebrates the Jewish new year, the square table for 4 expands to seat 14. The uninterrupted flow from the hall through the living and dining rooms is ideal for the larger parties she throws. Open up the hidden cabinetry and out come extra linens and barware. "I never have to rent tables," she says.

Three months after moving in, Miller became pregnant. A year and a half later, baby Daisy, now ten months old, is poised to begin crawling; an ExerSaucer bouncy chair in primary colors stands out in the stainless-steel kitchen. The couple's friends tease the Nussbaums that they would have decorated the apartment quite differently had they already been parents. But Miller has no regrets. She grew up not far from here in a formal apartment elegantly decorated in the 1980s by designer Kevin Walz. "I didn't want pink bunnies," she says. "I wanted something with longevity."

Nussbaum, who admits that he let his wife and Mann do most of the designing, points out that most of the finishes in the apartment, from the wood floors to the plaster walls, are durable and easy to clean. "Will we be happy when the first glass of grape juice gets spilled on one of the sofas?" he says. "Probably not. But they tell me it's all been stain-proofed." ▷

TRADE SECRETS
FABRICS The bedroom, this page, features sensuous details like a headboard in Edelman suede and a bedspread in a Classic Cloth velvet. **FURNITURE** In the study, opposite page, bottom, Bisley cabinets and Emeco's Hudson barstool. **FIXTURES** The bathroom faucet, top, is Dornbracht's Tara. **LIGHTING** Bathroom chandelier, Joseph Richter, NYC. In the bedroom, Valentin wall sconces, Holly Hunt.

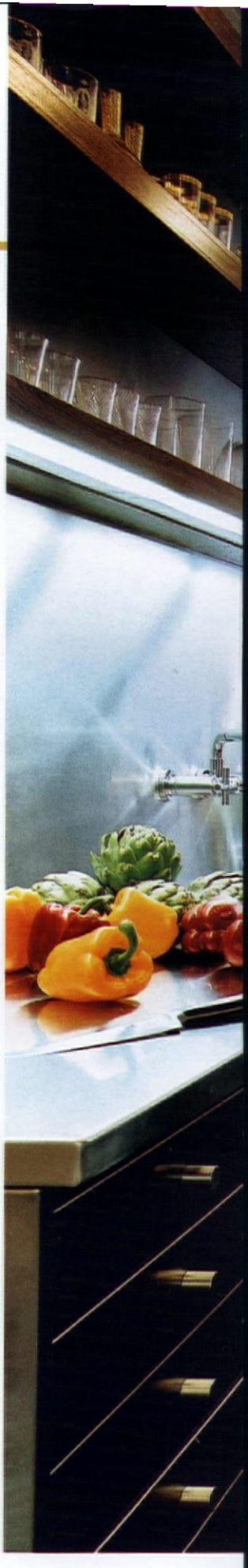
EVEN IN THE GLAMOROUS MASTER BEDROOM, NO INCH IS WASTED: SHELVES AND CABINETS SURROUND THE SUEDE HEADBOARD

TRADE SECRETS

A COMMERCIAL KITCHEN GETS TOUCHES OF WARMTH

THE KITCHEN LABORATORY

- The cabinetry was custom-made by Lab Fabricators, an Ohio firm that specializes in laboratory equipment. The sleekness of the contemporary kitchen is combined with a retro feel that is fitting in this prewar apartment.
- Stainless-steel overhead lighting from Pell Artifex works with the room's industrial look. Incandescent light warms up the space, as does the shell pendant lamp over the kitchen table; the lamp's romantic glow is enhanced by an amber lightbulb. Nearly invisible fluorescent task lighting by Alkco is placed within cabinets and under shelves.



CRYSTAL CLEAR

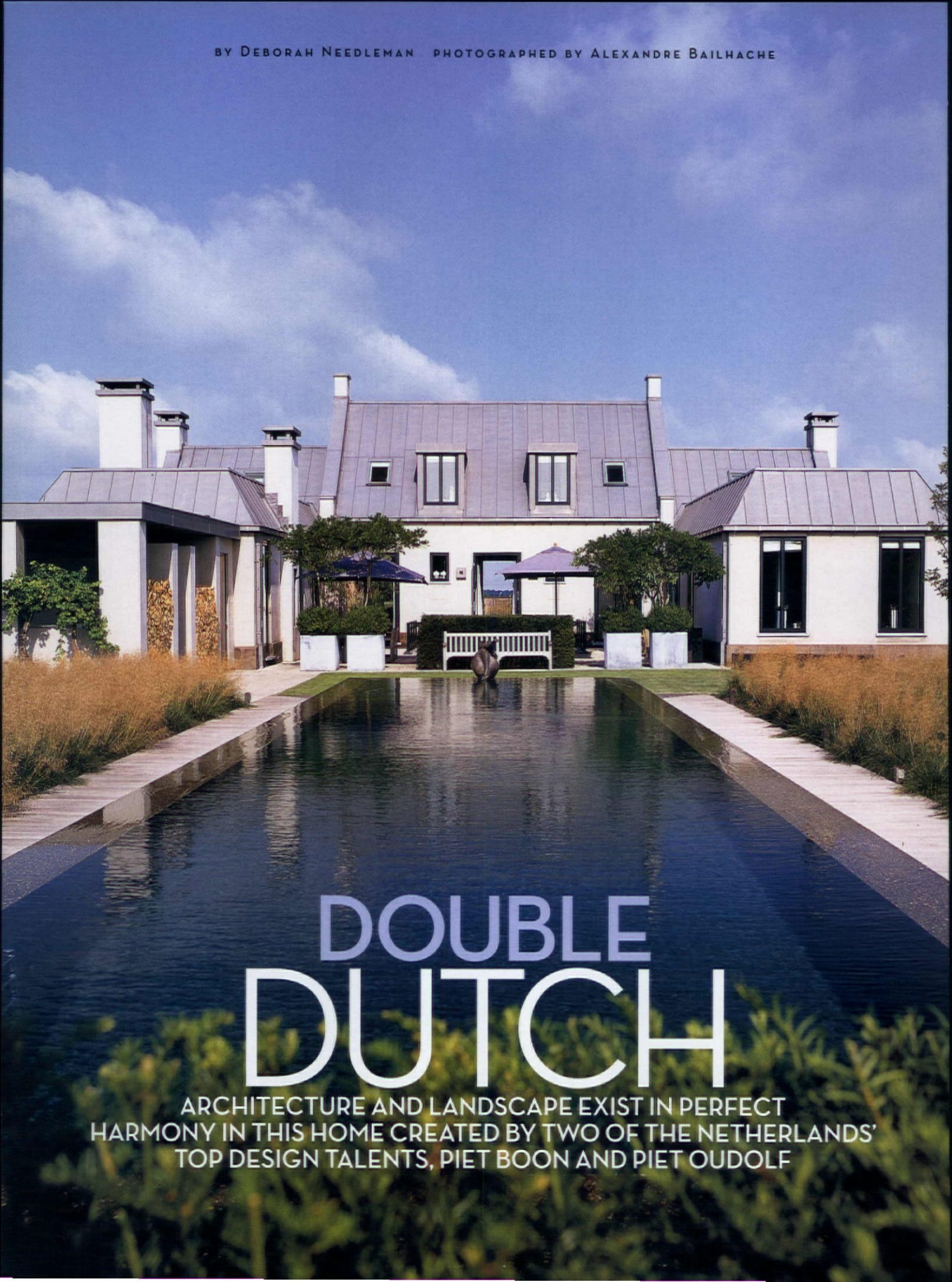
- Standard lab cabinets were adapted for this residential kitchen. Commercial-style handles were replaced with more delicate Omnia knobs.
- The cabinets were resized to create floor-to-ceiling storage for the Nussbaums' china collection.

TOP SHELF

- Display shelves instead of cabinets over the sink make the narrow space appear larger.
- *Louro preto* veneer shelves act as a textural counterpoint to the stainless-steel counters and backsplash. □

STAINLESS-STEEL INDUSTRIAL CABINETS WERE CUSTOMIZED FOR THE HOME, AND BLEND SEAMLESSLY WITH APPLIANCES. A DARK WOOD FLOOR ADDS TEXTURE

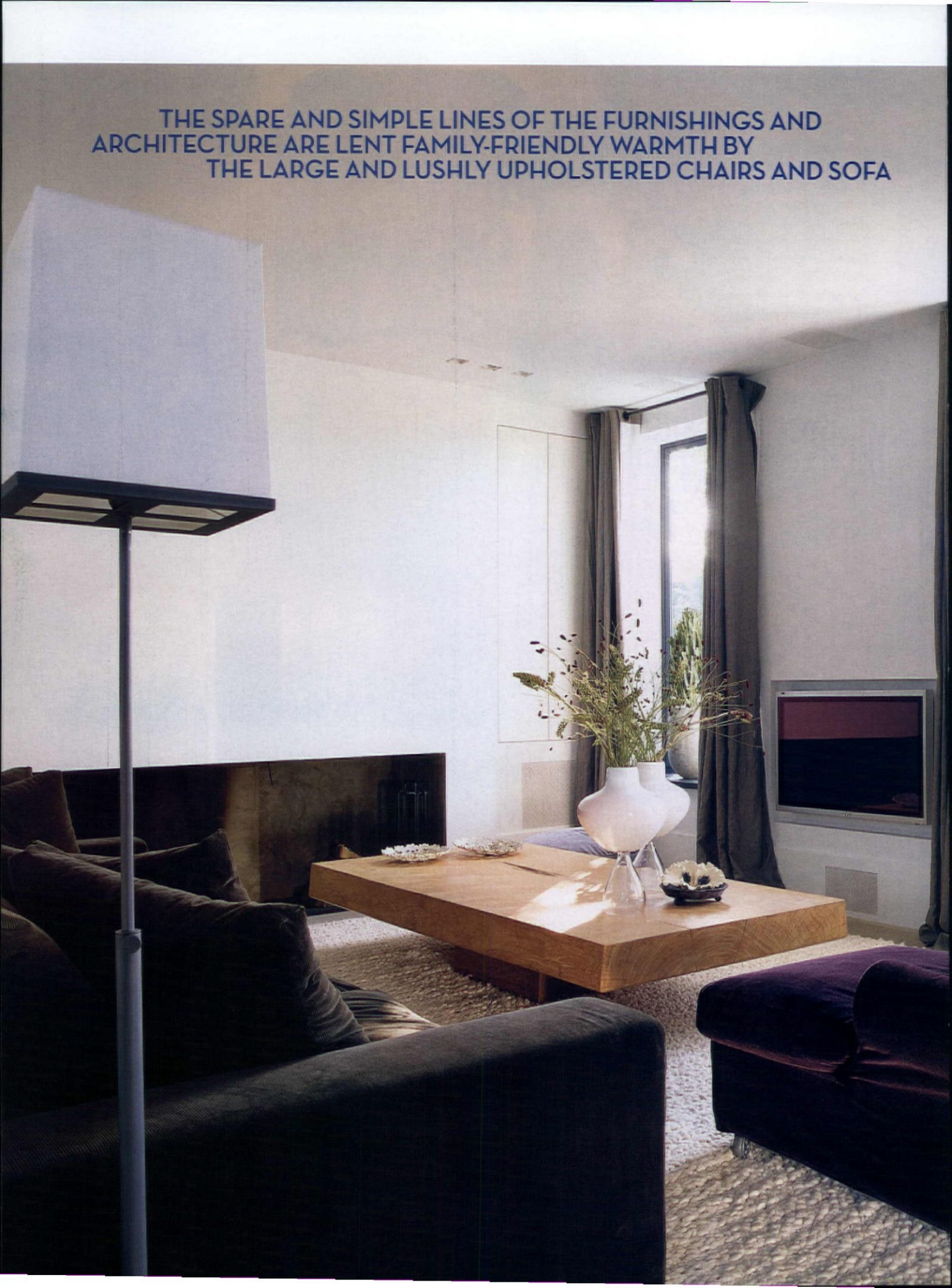
BY DEBORAH NEEDLEMAN PHOTOGRAPHED BY ALEXANDRE BAILHACHE



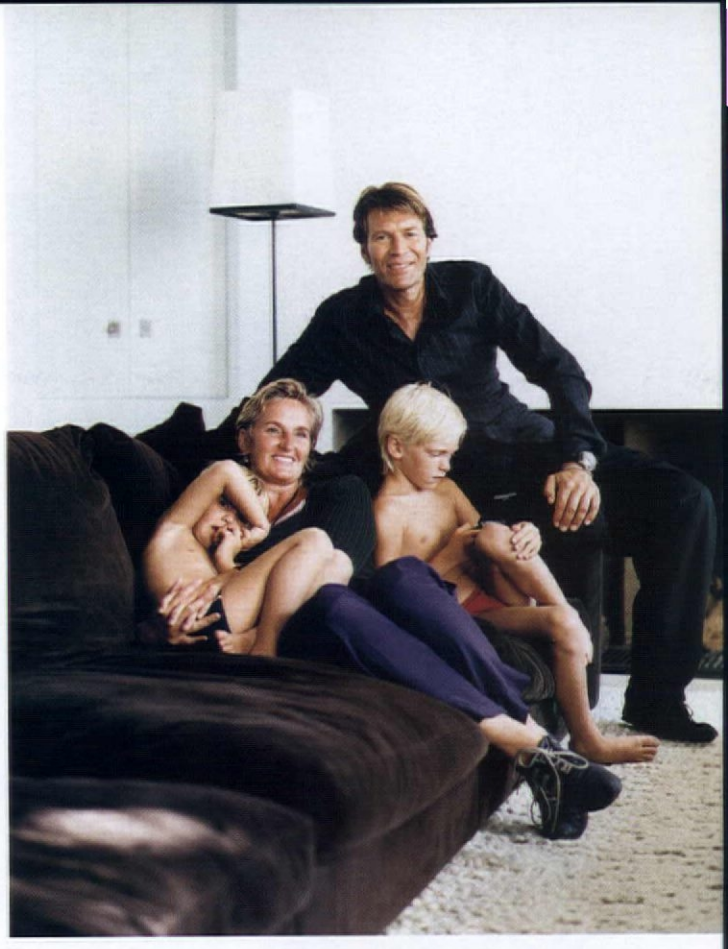
DOUBLE DUTCH

ARCHITECTURE AND LANDSCAPE EXIST IN PERFECT HARMONY IN THIS HOME CREATED BY TWO OF THE NETHERLANDS' TOP DESIGN TALENTS, PIET BOON AND PIET OUDOLF

Piet Boon's children, son Koen, 9, and daughter Puck, 7, rinse off after a swim, under a freestanding shower from Marcel Wanders's Pipe series for Boffi. ■ The view from the shower to the house, opposite page, takes in the pool and grass plantings by Piet Oudolf. A yew hedge at the end of the pool creates an enclosure for a terrace outfitted with chaises designed by Piet Boon and an outdoor fireplace.



THE SPARE AND SIMPLE LINES OF THE FURNISHINGS AND ARCHITECTURE ARE LENT FAMILY-FRIENDLY WARMTH BY THE LARGE AND LUSHLY UPHOLSTERED CHAIRS AND SOFA



When I stare at glossy magazine photos of pristinely spare, Pawson-perfect minimalist interiors, my first feeling is the sense of calm all that restrained spaciousness inspires. *Ah, to live like that, in a constant state of Zen-like equipoise, where nothing is extraneous.* Then ire rises. *But of course they can live like this: they have no children charting a Hansel-and-Gretel-like course of droppings through the house.* Or, worse, when the austere space in question is a family home, my sentiments fly toward righteous indignation. *Those poor children, harnessed into a life of joyless fealty to good taste, denied their basic right to goofy Disney products or SpongeBob flatware.*

Given these conflicting opinions, it was a joy to discover a house that reconciles them all: the home of Dutch designers Piet and Karin Boon, where modernism lives up to its ideal as a recipe for good living. Their house, in the village of Oostzaan, near Amsterdam, shows an equal regard for beauty and pleasure. While the decoration is spare and lovely, so too is it rugged and practical. "The children ride bikes in the house, because the furniture is indestructible," Piet says. "I admire minimalism, but a home must have warmth; it should be like a good coat." ▷

Boon, with his wife and fellow designer, Karin, and their children, in the living room, above. ■ The chairs, left, are Flexform's Nonnamaria, covered in a heavy velour. The Flexform Groundpiece sofa in corduroy is positioned across from the JVC flat screen television. The teak coffee table is Boon's own design. The wool carpet is by B.I.C. Carpets, Belgium; the standing lamp, Christian Liaigre. Vases and flowers from Menno Kroon, Amsterdam.

Airy serenity pervades the bedroom, above, with its vaulted ceiling, white linen curtains, and flooring and closet doors in white oak. Charlotta chairs by Flexform. ■ The master bath, above right and opposite page, features Boffi's Po tub in Pietra Serena stone, with a KWC floor tap, and Adige sink in Bihara stone, with a KWC Disco faucet. Boffi's custom I Fiumi bleached oak cabinetry; wooden floor mats, Baden Baden, Amsterdam. Mirror and stainless-steel-and-oak stool, custom by Piet Boon. ■ In the study, right, Prandina lights hang above an oak table custom-made by Boon. Elle desk chair by Bonacina; wall paint, Farrow & Ball. Curtains in a custom brown linen hang from hardware that Boon designed and built.

MODERNISM THAT HAS CHARACTER AND IS PRACTICAL FOR EVERYDAY LIVING WAS ACHIEVED BY THE USE OF STRONG, DURABLE, EARTH-TONED WOOD AND STONE. IN THE MASTER BATH, THE MOOD IS ESTABLISHED WITH THE CLEAN LINES OF SIMPLE GEOMETRIC FORMS—SQUARES, RECTANGLES, AND CIRCLES

TRADE SECRETS

A FAMILY KITCHEN MADE FOR COMPANY, NOT CLUTTER

TALE OF TWO KITCHENS

To maintain the order and simplicity of both the house and garden, Boon divided his kitchen into several parts. The "back kitchen" holds most of the appliances: a tall Miele refrigerator, an Imperial microwave and steamer, and a Miele espresso maker. He chose a wall-mounted faucet from Volevatch because the space for the terrazzo countertop and stained oak cabinets is so shallow. He mixed Astier de Villatte dishes with vintage pieces.

MAIN EVENT The primary kitchen space is anchored by a long, oak dining table that displays Boon's devotion to natural materials and sturdy forms. For easy cleaning, he covered the dining chairs, which he also designed, in denim slipcovers. Two alcoves and their glass-fronted, stainless-steel cabinets were designed to fit together.

OPEN SEASON

- The only major appliance visible in the main kitchen is a stainless-steel La Cornue stove. A plaster hood edged with stainless steel links the architecture and the appliance.
- Boon dislikes upper cabinets, so he created chunky oak shelves that echo the proportions of his furniture. His brushed-oak cabinets under the thick terrazzo countertops hide two Miele refrigerators and a Miele dishwasher.
- Stainless-steel doors with an open geometric pattern lead to the wine cellar.
- The house's geothermal system heats the black stone floor. A Boffi ceiling fan also helps regulate room temperature.
- Square ceiling spotlights and halogen wall lamps are from Modular Lighting.
- A Volevatch faucet is mounted on the counter.
- Tall doors connect to the terrace—and the barbecue.

The Boons were well positioned to create a casual and timeless interior fashioned from "honest" materials, like wood, stone, and natural textiles. They operate Piet Boon, a firm that builds houses, designs furniture, and does interior decoration, or what Karin calls "styling." While the exterior of the house is rather classical, the layout indoors is open and modern. The rooms are large and bright. Most of the simple wood furnishings, like the dining table and coffee table, are made by Piet in his carpentry studio. He recently launched a line of his sturdy, slightly overscaled oak chairs and tables, and pieces for the outdoors. (He hasn't yet lined up a U.S. distributor. Holly Hunt, are you reading this?) Pieces he didn't design, but loves—cozy Flexform sofas, high-style Boffi and Volevatch kitchen and bath pieces—he sells at his shop, Baden Baden, in Amsterdam.

That the house flows so graciously from the indoors out is a result of the Boons' collaboration with Piet Oudolf, the renowned Dutch plantsman and garden designer. Oudolf, who is well-known for his naturalistic perennial gardens, relished the challenge of designing an architecturally formal garden that would be, as he says, "suited to life nowadays, rather than mired in the past."

The Boons live on a modest country road, and didn't want to impose their expensive modern house on neighbors. Oudolf created a sober face to the street: a tall beech hedge with a small wooden gate obscures all but the house's zinc roof. The front courtyard is filled with a wonderful graphic parterre centered on great roundels of willow-leaved pear, a silver tree that Oudolf is likely the first ever to have used as a hedging plant. ▷

Puck takes a plunge, above. A bankirai deck surrounds the infinity-edged pool. Bordering it are beds of *Deschampsia cespitosa*, with low, freestanding yew hedges that frame the perennial borders beyond. ■ The grass courtyard between pool and terrace, right, features walls with stacked wood that conceal the car park. Sculpture by Bart Hoek. ■ Dawn light filters through Piet Oudolf's perennials, opposite page, planted in an uncharacteristically rhythmic pattern, with the rosy heads of eupatorium and the airy plumes of *Molinia* 'Transparent' repeated at regular intervals. The sides of the garden are enclosed by a mixed hedgerow of *Cornus mas*, *Acer campestre*, and beech, but the view out to the farmland is left open.

Oudolf designed a front courtyard of clipped hedges, but no flowers—a modern parterre of simple geometric shapes. ■ Opposite page and left, tall beech hedges block the house from the street, and shorter ones line the path to the front door. Within the beeches, great roundels of clipped willow-leaved pear, *Pyrus salicifolia*, sit inside squares of yew cut with paths. ■ Boon reads on one of the house's terraces, below. Teak chairs from Annapart, Netherlands, and antique stools surround a freestone table. Umbrella from Heliteak, Belgium; on the table, antique sinks from Menno Kroon are planted with *Verbena bonariensis* and ornamental grass. Sources, see back of book.

OVERSCALE PLANTINGS PUT A WINSOME SPIN ON A CLASSIC PARTERRE

From inside, the house seems to open at every point onto an expansive garden that is both formal and romantic. Oudolf surrounded a long, black reflecting pool with equally long, wide borders of the delicate grass *Deschampsia cespitosa*, intersected by hedges of clipped yew. On either side of these he created lush, billowing perennial borders, filled with his signature mix of contrasting plant shapes, but in a more rhythmic, less wild way than usual. With daisies, umbels, spires, and grasses, all in subtly calibrated tonal ranges, Oudolf repeats the rounded forms of joe-pye weed, *Eupatorium maculatum* 'Atropurpureum,' and the graceful grass *Molinia* 'Transparent.' The see-through grass seems to blend all the flowers in the border into a hazy, harmonious whole.

In warm weather, house and garden are one; doors open onto terraces with chaises, dining tables, and fireplaces. The kids play soccer in a field behind the perennials, hang out in a tepee their parents built, swim in the pool, or bounce on a huge trampoline that more rigid designer parents would never permit. Last summer the Boons took a much needed four-week vacation. No phones. No faxes. Where did they go? They stayed home. The beauty of this house is that it was designed for their pleasure. □

PRODUCED BY MAYER RUS
PHOTOGRAPHED BY ALEXANDRE BAILHACHE
WRITTEN BY ELIZABETH BLISH HUGHES

OPEN HOUSE

A NEW YORK CITY FAMILY REIMAGINES ITS FIFTH AVENUE APARTMENT AS AN AIRY, LOFTLIKE SPACE. DESIGNERS WILLIAM DIAMOND AND ANTHONY BARATTA SHOW THE WAY

TRADE SECRETS FURNISHINGS The living room, paneled in antique pine, has a mix of traditional and midcentury-modern furnishings. The 19th-century wingback chair is English; the secretary is from Connecticut, ca. 18th century. Knoll's Warren Platner wire table sits next to a reproduction Jean-Michel Frank sofa from Ralph Pucci. FABRIC Bergamo's Marquis wool covers the sofa. CARPET A Diamond Baratta design, custom by Shyam Ahuja. PAINTING A portrait by Sir John Watson Gordon.

THE NAUTILUS SWIRL OF THE CUSTOM-DESIGNED STAIRCASE

TRADE SECRETS

FURNITURE English Arts and Crafts side chair by G. M. Ellwood, from John Alexander Ltd., Philadelphia. Open-back American corner chair, ca. 18th century. French '30s polished-metal postal cabinet from Beaujard Antiques. **CARPET** Diamond Baratta patterned the entry hall rug on a design credited to Terence Conran, by A.M. Collections. Custom stairway runner, opposite page, by Stark.

PULLS YOU INTO THE HOME

The celebrated design team of William Diamond and Anthony Baratta had been to this Fifth Avenue apartment before. In fact, they had worked on it twice in the previous 17 years, for the same client.

As her family's needs changed, so had the home, going from an elegant traditional to one that defined urbane American country living. "I think we invented the Diamond and Baratta style with her," Diamond says. "That very cleaned-up, fresh country look, because she was always trying to figure out what works for her family." What works best for a family that includes six children and three dogs is space, and this time the client told the designers that she wanted a loftlike feeling, lots of wood, blue: something "clean, fresh, young, and timeless"—a concept that manifested Lao-tzu's precept "Embrace simplicity."

Diamond and Baratta are the kings of color and exuberant detail, and the client's idea of paring down "forced us to rethink things," Diamond says. "She has taught us." She maintained her usual level of intimate involvement with the process, which expanded when an adjoining apartment became part of the home. "This project reflects her involvement," Diamond says. "Simple, minimal patterns, not a lot of mixing of color, a strong spiritual component."

The designers banished "every aspect of a typical Fifth Avenue apartment," Baratta says. Walls came down. "We left one structural column because we had to—otherwise the building would have caved in." The result is a home filled with flowing light. Shades of blue, gray, and camel create a tranquil atmosphere. The space pulsates with an intellectual charge sparked by rigorous editing and the reuse of pieces purchased for the previous two incarnations. ▷

The glow of light-bleached pine from Fred Warren of London against the brightest of Benjamin Moore's bright white painted walls warms the entry, which is dominated by a spectacular custom-designed staircase. "It's all about up, up, up, light, light," Diamond says. Warren Platner's table from Knoll's current catalog and a steel 1930s French post office piece help organize the inevitable keys-hats-gloves-books clutter of coming and going. The designers juxtaposed an Arts and Crafts chair reminiscent of Charles Rennie Mackintosh's 1897 Argyle side chair, a landmark on the route to modernism, with an eighteenth-century American corner chair, and anchored the space with a rug by Diamond Baratta and realized by one of the designers' resources, A.M. Collections, Ltd. Inspired by a design credited to Terence Conran, the rug also evokes the New Look of the great British textiles designer Lucienne Day, whose work in the 1950s reflected that of artists such as Miró and Calder. "Everyone comments on the rug," says Diamond, who used his favorite blue-green-gray palette. "They don't know it is fifties; they just think it is cool."

The same eclecticism reigns in the 1,200-square-foot living room—up from 500 square feet in the first design—which easily accommodates three traditional sofas and two classic wingback chairs. The designers used only four fabrics and a custom-designed striped dhurrie woven by Shyam Ahuja Ltd. in New York. Nineteenth-century metal and upholstery chairs that flip into cots surround a massive, high-gloss, dark lacquered table made by Ron Seff. The gloss is "very Billy Baldwin from the sixties and seventies," Diamond says. For a room filled with books and *(Cont. on page 169)*

AND A STRIPED RUG GIVE THE LIVING ROOM A LINEAR QUALITY

TRADE SECRETS

FURNISHINGS In the dining room, opposite page, Vienna Secession armchairs from Kimcherova, NYC, surround a custom pedestal table. Curvy pillar planters by the Conran Shop. In the living room, this page, the ca. 1850 chaise longue is from Ed Hardy, San Francisco. Lacquered coffee table designed by Diamond Baratta. **FABRICS** Chaise and pillow fabric in a custom wool tattersall. **PAINT** Walls and ceiling in Pratt & Lambert's Seed Pearl. **ARTWORK** A collection of paintings by Sir Alfred Munnings.

TRADE SECRETS

FIND BEAUTY IN A KITCHEN'S SIMPLE UTILITARIAN ELEGANCE

COOK'S HELPERS

This well-equipped stainless-steel kitchen allows the owner to cook with ease.

- A 5-foot Wolf range has a custom hood.
- Two refrigerators and a separate ice maker, all from Sub-Zero, are especially useful for parties.
- A Miele dishwasher blends in with custom cabinets.

A COHESIVE LOOK

The palette and materials complement those in the rest of the apartment.

- Antique crockery alludes to blue tones found in carpets and delft lamps elsewhere.
- Sleek, stainless-steel counters nod to metallic accents upstairs.
- White oak flooring echoes wood used in the living room and foyer.

BRIGHT LIGHTS

The client was particularly concerned that the space be well lit.

- Modular International's adjustable Modupoint lights—perennial favorites—form a grid on the ceiling.
- Factory lamps from Ann Morris Antiques illuminate the table, and lights under the shelves complete the luminous setup.

ROOM TO SERVE

The client entertains often, so she needs plenty of space.

- The designers had two Pottery Barn tables joined together to form a 10-foot-long table.
- Doors open onto a dining room with a similar seating arrangement. The proximity of the rooms allows guests to move casually between the two.

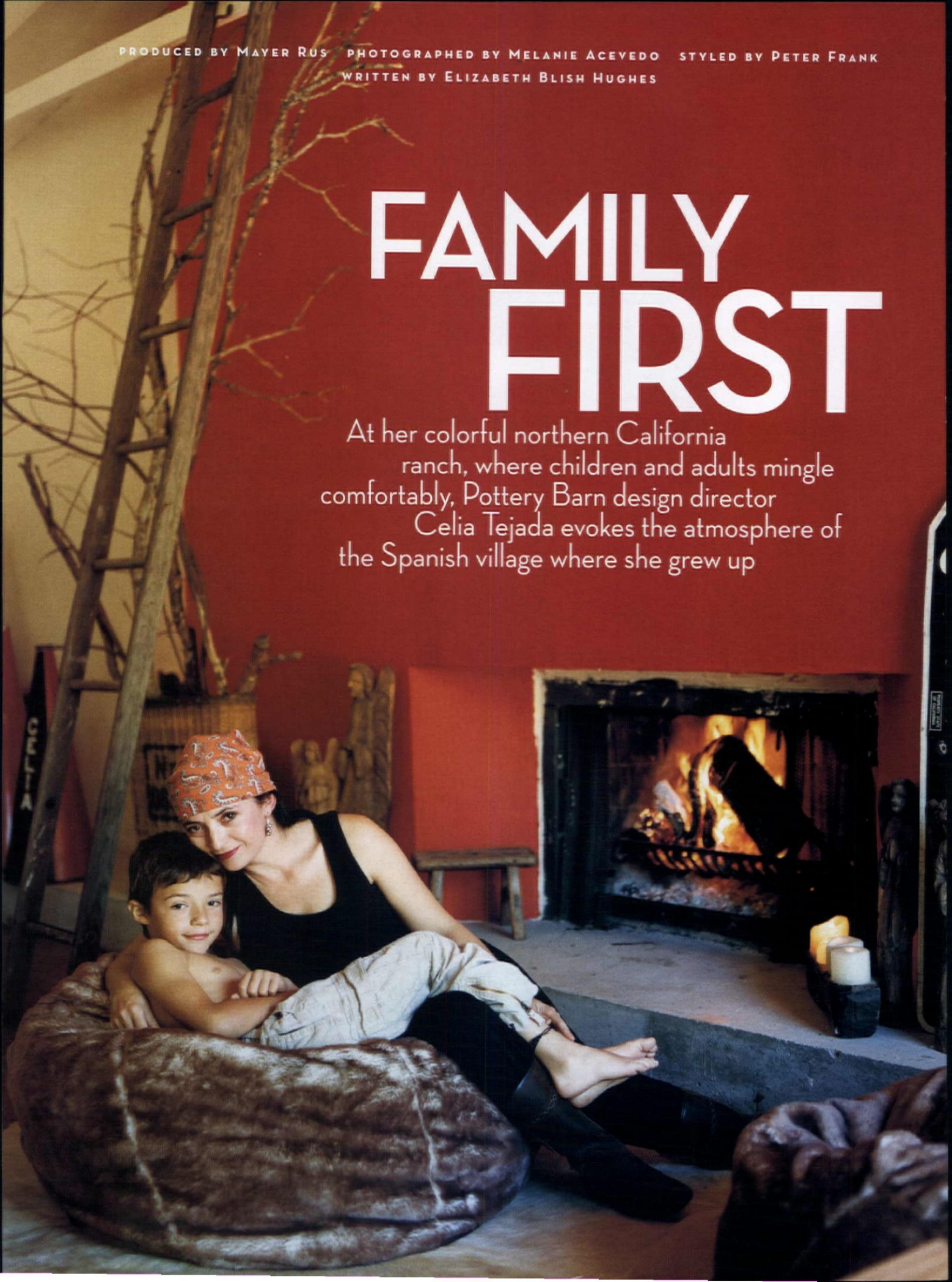
CEILING AND WALLS

Diamond and Baratta installed a tin ceiling, moldings, and subway tiles to add subtle textured counterpoints to the kitchen's sleek metal surfaces. The designers used Pratt & Lambert's Seed Pearl paint on the ceiling and walls to create a "whitewashed vintage feel" in the newly remodeled room.

PRODUCED BY MAYER RUS PHOTOGRAPHED BY MELANIE ACEVEDO STYLED BY PETER FRANK
WRITTEN BY ELIZABETH BLISH HUGHES

FAMILY FIRST

At her colorful northern California ranch, where children and adults mingle comfortably, Pottery Barn design director Celia Tejada evokes the atmosphere of the Spanish village where she grew up



Celia Tejada with son Tristan in the master bedroom, opposite page. ■ An old movie-house-marquee T announces that you've arrived at the Tejada Ranch, this page. Celia's brother Ivo's '56 Buick Roadmaster is parked outside.

TRADE SECRETS

PAINT A wall and fireplace surround in Ralph Lauren's Rodeo Red lend a jolt to the master bedroom, left, which used to be the garage. Exposed beams in white highlight the lofty space. **CURTAINS** Celia designed the linen curtains, and Ivo hung them with industrial cable, weighted by river rocks at each end. **JACUZZI** The tub surround is fashioned from fir planks. The same wood was used for the main room's flooring and the sofa pit, opposite page. **ACCENTS** The beanbag chairs in the master bedroom and the main room's striped pillows are from Pottery Barn. A Mexican serving dish holds walnuts grown on the ranch. **COLLECTIONS** Celia stacks cigar boxes high against the bedroom wall. Suitcases found in flea markets provide storage, below.

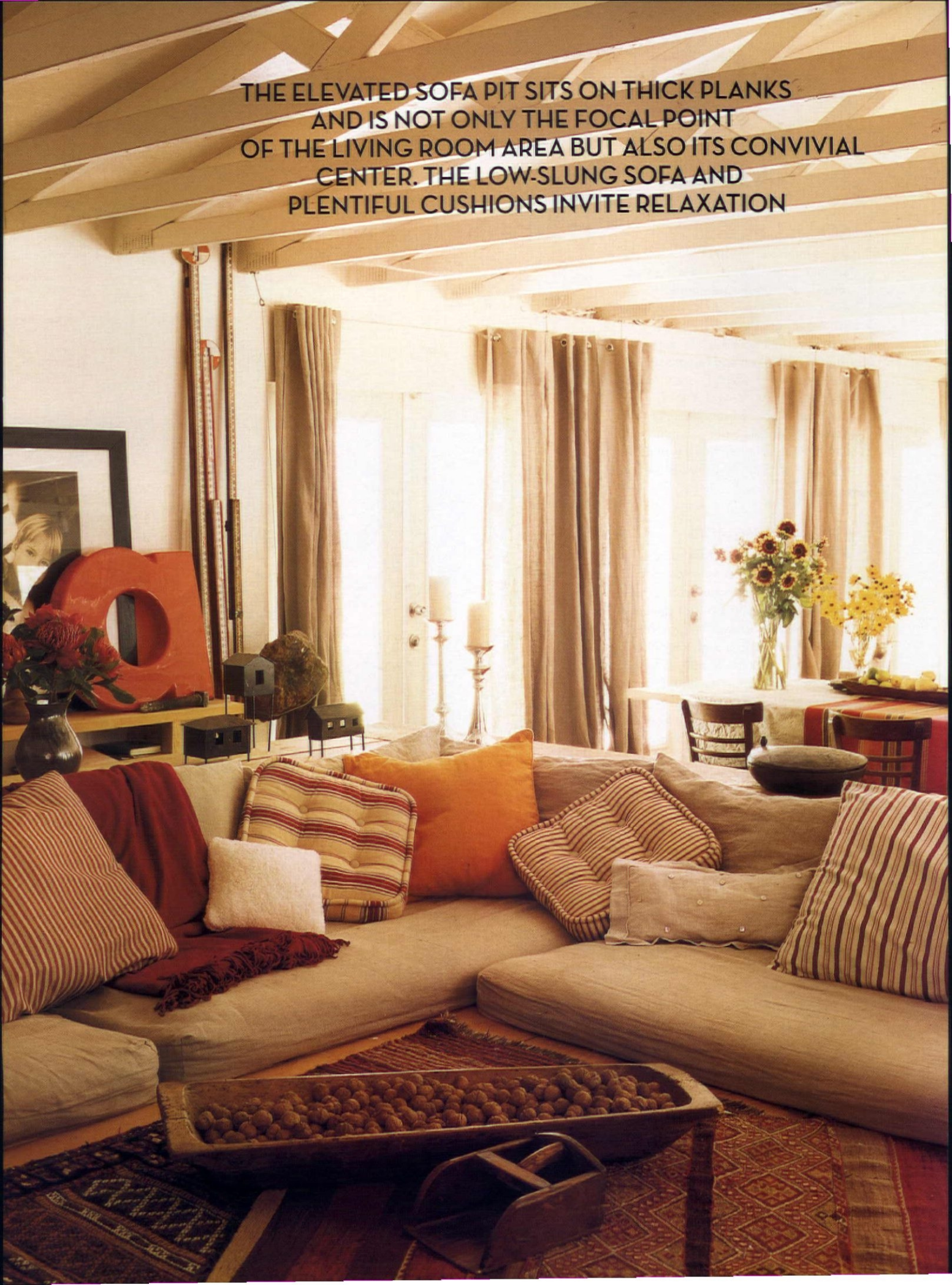
Drive two hours north of San Francisco, beyond the wine country of casual elegance, and you come to where rural gets real. The air smells of bay trees, wood smoke, and cow. You rumble across a roaring creek, creep along a grassy track, and blink at the exuberant red ranch house, all windows and welcome.

"It's the wrong shade of red, but don't tell my brother," says Celia Tejada, who has used at least eight shades of red—so far—in the house she owns with her brother, Ivo.

"She is impossible, impossible to work with," he confides as Celia stands within earshot. "Impossible."

This lifelong bantering started a world away, in Ruerrero, a Spanish farm town known for making goat cheese. Here in northern California, Celia, the senior vice president for design and product development at Pottery Barn, is designing Tejada Ranch, an 82-acre weekend place for herself; her two children; Ivo, a Bay Area contractor; his wife, Nina; and their two children. "My house is for me, my family, and my friends," says Celia, who credits Ivo's "hands of gold" for realizing her sketches. "Everybody has a word in it. And I do it for the joy of playing with the space."

Celia and Ivo wanted a retreat where they could instill the values of their village in their children. When he found the property in 1999, she knew that it had the potential to be magic. Bounded by creeks and a river, the land includes steep hills with a ribbon waterfall, woods, pasture, fruit and nut trees, and stands of weeping silver birch and cypress around the house. But, oh,



THE ELEVATED SOFA PIT SITS ON THICK PLANKS AND IS NOT ONLY THE FOCAL POINT OF THE LIVING ROOM AREA BUT ALSO ITS CONVIVIAL CENTER. THE LOW-SLUNG SOFA AND PLENTIFUL CUSHIONS INVITE RELAXATION

TRADE SECRETS

SOCIAL MOBILITY

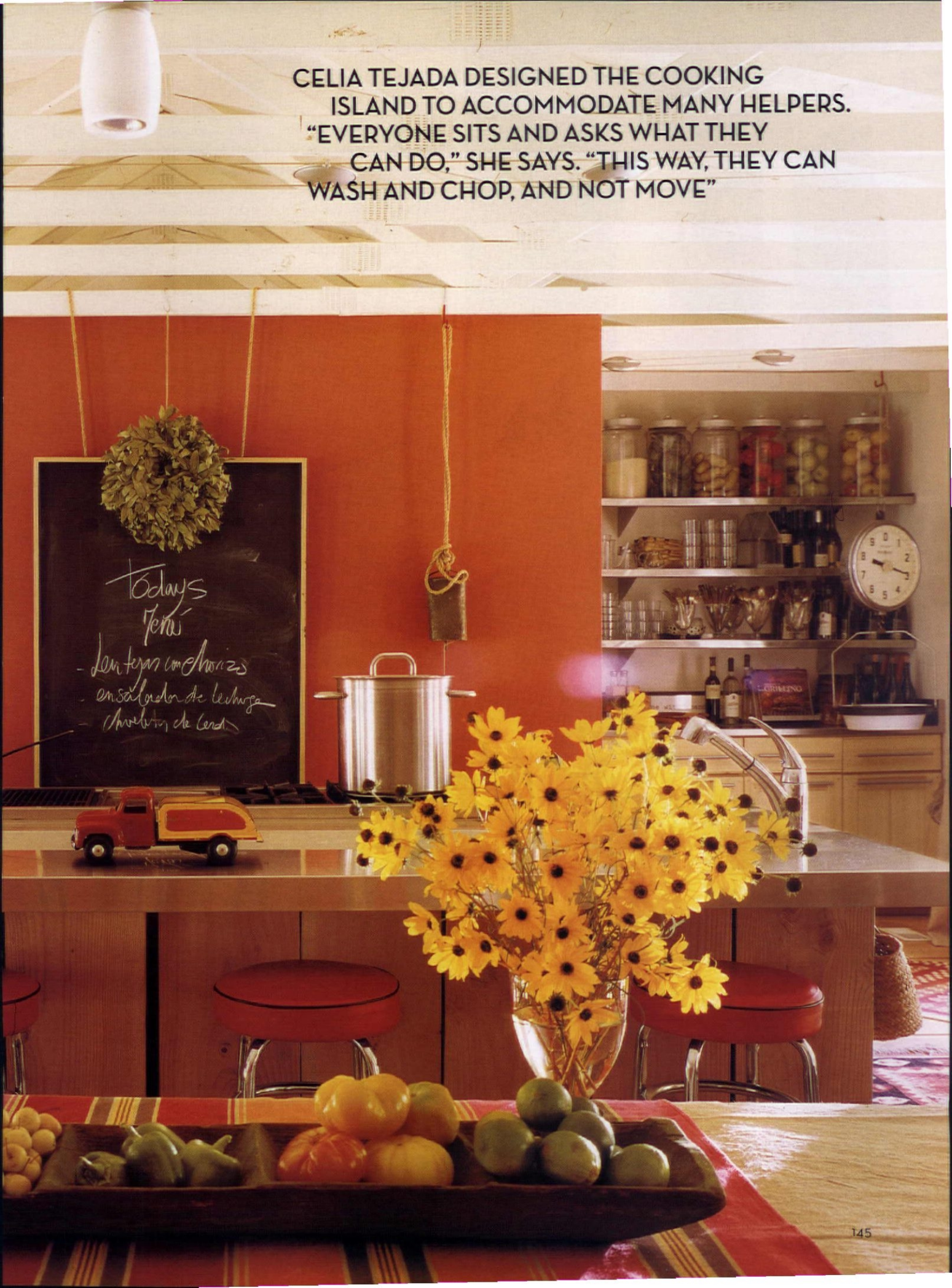
- The main room's open plan ensures an easy flow between distinct areas meant for living/entertainment, dining, and cooking. The chef can even watch movies across the room while she cooks. In the kitchen, as throughout, Tejada blends fun and function.
- A vivid wall in Ralph Lauren Paint's Rodeo Red is a visual clue that the kitchen space is the heart of this house. It partially hides the pantry, two Maytag dishwashers, a Kenmore refrigerator, and a large industrial sink.

ISLAND LIVING

- Ivo built the 5-by-10-foot island, designed to put everyone to work. The stainless-steel countertop dips seamlessly into a 1-by-8-foot sink, and incorporates a 60-inch Viking stove.
- The 5-inch-deep trough, mainly for prep work, has a Moen pullout faucet from Home Depot at each end. During parties, the sink becomes a raw bar or a giant ice bucket for chilling wine.
- Tejada used the same fir planks for the floor, tabletop, and island. Hooks on the short sides hold tools.

IN THE MIX

- Multiple light sources satisfy many needs. Six French doors—three on each side of the island—open to the view, and allow natural light to pour in. Overhead, halogen bulbs on a wire track from IKEA provide task lighting, but visually recede. A crystal chandelier from Pottery Barn brings a bit of sparkle to the atmosphere.
- Adding to the cheerful welcome, a chalkboard on the red wall holds messages for guests and the daily menu.
- Unpretentious open shelves from a restaurant supply store display Tejada's tableware and glass jars with vegetables from the garden. The cabinets and hardware are from IKEA.
- Barstools, covered in red leather, are also from a restaurant supply store.



CELIA TEJADA DESIGNED THE COOKING ISLAND TO ACCOMMODATE MANY HELPERS. "EVERYONE SITS AND ASKS WHAT THEY CAN DO," SHE SAYS. "THIS WAY, THEY CAN WASH AND CHOP, AND NOT MOVE"

The inside of an old Airstream camper, above, which now serves as a playhouse and guesthouse, has been painted the same fiery red as the ranch interiors. The lantern and linen hotel table covering are by Pottery Barn; the shawl is Spanish. ■ The rustic mudroom, right, offers a place to hang hats, jackets, and other outdoor gear. ■ The handsome and serviceable washroom, opposite page, was once the flyway connecting the house to the garage. Each child has a basket for storing things. On the wall opposite the sinks, hidden behind swaths of natural linen, are floor-to-ceiling shelves that hold all manner of household items, including towels, blankets, lightbulbs, and chairs. Svepa glasses, Ann sinks, and Frack extending mirrors are from IKEA. Wall mirrors and basket are from Pottery Barn.

the house. Built in the '70s, it had low ceilings, small rooms, and little light. Fortunately, it also had the bones to support change.

Just inside the main entry is a gallery—the Spanish version of a New England mudroom—with a vaulted ceiling and an easy-to-clean cement floor. Private space, including all the bedrooms except Celia's, is to the left; to the right is public space that celebrates the love of family, friends, good food, and conversation.

The roof, with beams running below, is now the ceiling of the 25-by-45-foot main room. Six sets of French doors make the space feel as if it were walled in glass. At one end of the room the dominant feature is an elevated, custom-designed sofa pit that faces a grandly rustic fireplace. The sofa absorbs all comers, who nap, read, or watch movies on the wall-mounted screen; the sofa back has an extended lip that serves as a table for art or craft projects. Mid-room is the dining area, with a long table made of planks atop big-wheeled industrial restaurant preparation tables. Beyond is the spacious cooking area that Celia designed.

She turned the former garage into her bedroom, which has a wall of red, a fireplace, and a freestanding bathtub next to a wall of French doors. At some point the space will become the boys' bunkhouse, and Celia will move into an addition yet to be built.

This is a place of practical whimsy, inside and out. Ivo's vintage Dodge flatbed—blue sculpture doubling as machinery—serves as the bar for outdoor dinners. Hay bales provide seating. Candle-filled chandeliers hang from pulleys on tree limbs. The chicken coop has eight nesting areas, each painted a different color, a touch that fails to quiet African fowl that defend the place against rattlesnakes. Eight garden beds—one for each family member, plus one for guests—are filled with vegetables.

Ivo and a friend from Ruerrero are remodeling the barn. They envision a space for family festivals, cooking, dining, movies, and performances. Beyond are the vineyards of Spanish varietals that have already produced several vintages. "Ivo planted the vineyard with great love," Celia says.

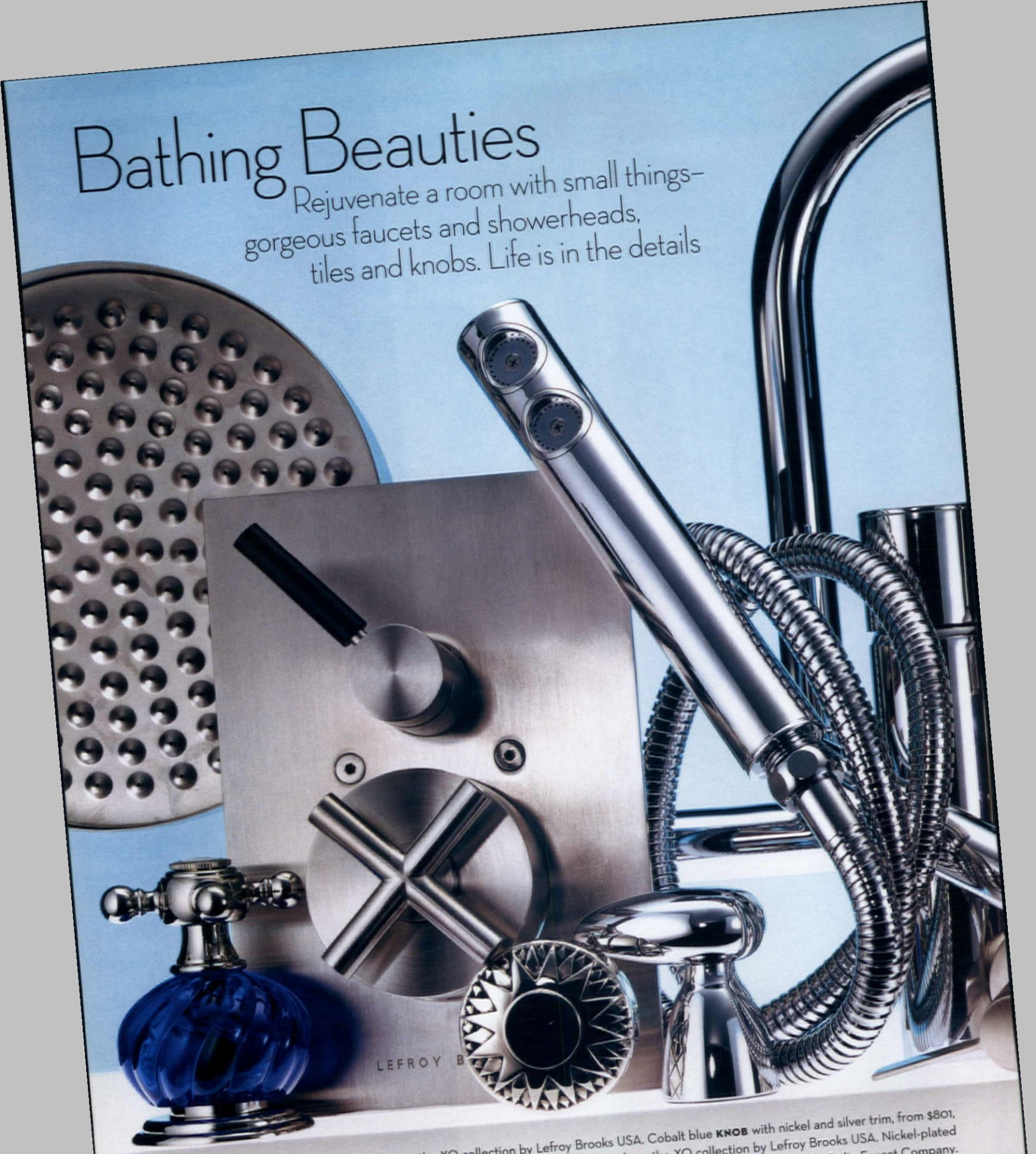
They want to make the retreat self-sufficient. Already the children gather eggs daily. Celia envisions olive trees and pressing her own olive oil. Alberto Solis, a family friend who deals in specialty foods, is investigating the potential for walnut oil. Pigs, cows, and horses will join the dogs and cats already in residence. "This is," Celia says, "a work in progress." Ivo rolls his eyes. □

Elizabeth Blish Hughes is a writer based in San Francisco and New York.

GLASS BLOCKS IN THE FLOOR LET LIGHT INTO THE BOYS' WASHROOM. INDIVIDUAL SINKS HELP KEEP THE AREA TIDY AND GIVE EACH CHILD HIS OWN SPACE

Bathing Beauties

Rejuvenate a room with small things–gorgeous faucets and showerheads, tiles and knobs. Life is in the details



From left: Zu 8-inch **SHOWERHEAD**, $886, from the XO collection by Lefroy Brooks USA. Cobalt blue **KNOB** with nickel and silver trim, from $801, from the Baccarat collection by Kallista. Zu **THERMOSTATIC SHOWER VALVE**, $1,827, from the XO collection by Lefroy Brooks USA. Nickel-plated Greet Deco basin **KNOB**, part of a set, from P. E. Guerin, NYC. Chrome **LEVER**, $67, from the Michael Graves collection by Delta Faucet Company. **HAND SPRAY** with hose, from $259, and bridge-style lavatory **FAUCET**, from $834, from the Modern collection by Rohl. Alfiere Monodock **FAUCET**, $520, by Porcher. Zu **FLOW CONTROL VALVE**, $564, from the XO collection by Lefroy Brooks USA.

PRODUCED BY JEFFREY W. MILLER
PHOTOGRAPHED BY FREDERIK LIEBERATH

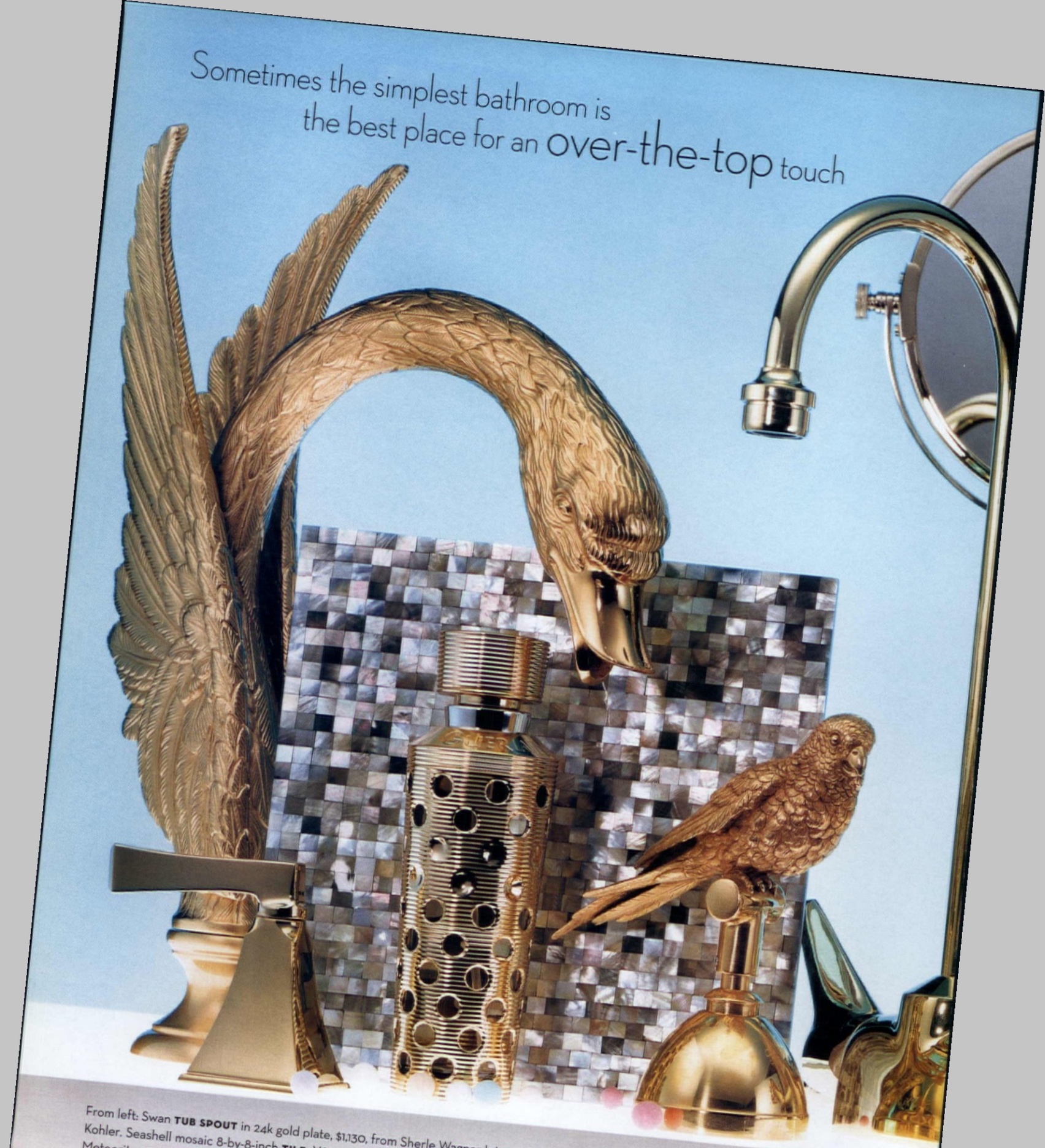
From left: Easton black porcelain **LEVER**, $785 for a set, by Waterworks. Renaissance 6-by-6-inch ceramic **TILE** V70, $40 each; honed-marble honeycomb **TILE** V51, $42 for an 11-by-11-inch sheet; and stainless-steel **TILE BLOCK** V108, all from Urban Archaeology, NYC. Blue Meta Plasma **FAUCET**, from $690, by Dornbracht. Spring Leaves Dot 3-by-3-inch ceramic **TILE** in Wedgwood Blue from the Gramercy Park collection, $14.50, from Walker Zanger. Jo Mono **BASIN FAUCET**, $1,274, from the XO collection by Lefroy Brooks USA. Lorenzo Villoresi **BUBBLE BATH**, $25, from LAFCO, New York.

Green and yellow accents give a fresh and sunny feeling to

From left: Riverstone Verde **RESIN SLAB,** $50 per square foot, from Urban Archaeology, NYC, and Artistic Tile. Medium-sized, down **POWDER PUFF,** $50, from Caron Paris, NYC. Field **TILE** in light chartreuse, from the Ann Sacks Collection. Allure single-lever lavatory **FAUCET** with white porcelain handle, $325, Elkay. Green Flower honey **SOAP,** $2, Pearl River Mart, NYC. Green-and-white gingham **TOOTHBRUSH,** $6.50, the Terence Conran Shop. White Diabolo **FM RADIO,** $38.50, by Elise Berthier for Lexon. Asceri Accents **MINI-HANDLE** in chrome, $73 for a set, from Moen. Qee **CAT,** $30, from Kid Robot, NYC. Green **TOOTHBRUSH,** $8, from Paul Smith Accessories.

he bath. Good design isn't always serious—there's room for fun, too, ducky

From left: white Williamsburg **KNOB**, $526, for a set, from Kraft Hardware, NYC. Acid Green and Lucky Yellow Dots and Circles 4-by-4-inch **TILE**, V56, $15.40 each, Urban Archaeology, NYC. White **TISSUE BOX**, $85, square-lidded **CONTAINER**, $75, and **TOOTHBRUSH HOLDER**, $40, from Waterworks. Lime green **ATOMIZER**, $40, Bond No. 9, New York. **DOTTIE DUCK**, $9, from C. O. Bigelow Apothecary, NYC. White porcelain Portofino **SHOWERHEAD**, $110, from Bond Bath and Home Gallery, NYC. Crystal Rocks **GLASS** in Topaz, $215 for a set of two, Marc Jacobs, NYC. Satin chrome Williamsburg **FAUCET**, $526, from Kraft Hardware, NYC. Olive You lime green **SOAP**, $18, from Bar XV by Norma Kamali, NYC. Bowbrick **DOG**, $8, Kid Robot.



From left: Swan **TUB SPOUT** in 24k gold plate, $1,130, from Sherle Wagner International. Memoirs Deco **HANDLE** in polished brass, $413 for a set, by Kohler. Seashell mosaic 8-by-8-inch **TILE**, V84-55825-A, $246, from Urban Archaeology, NYC. Jicky **EAU DE TOILETTE**, $95 for 3.1 ounces, and Les Meteorites **FACE POWDER BEADS**, $42.50, both from Guerlain. Gold-plated bird **HANDLE**, $4,325 for a set, from P. E. Guerin, NYC. Polished brass **FAUCET**, LK208813D, $600, by Elkay.

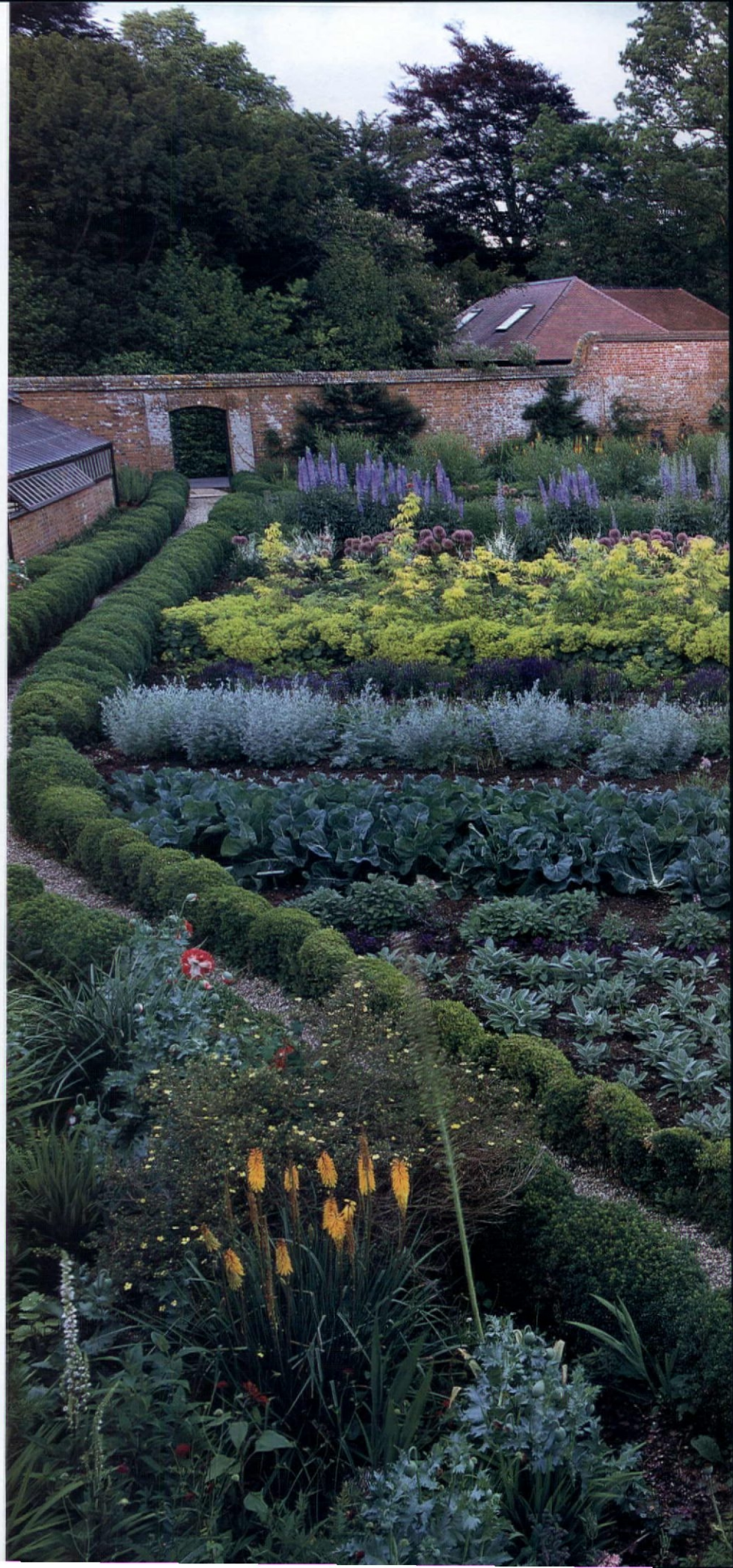
From left: Calvin Klein glacier-glass **CONTAINER WITH LID**, $50; filled with Sephora **BATH SALTS**, $3.50. Italian glass **SHELL** with gold, $850, Alan Moss, NYC. Idealcils **EYELASH CURLER**, $10, Boyd's of Madison Avenue. Freestanding brass **MIRROR**, $406, Czech & Speake, London. Gold-plated floral **KNOBS**, $70 to $120 each, P. E. Guerin, NYC. Borghesi beige **TILE**, from $4, Mohawk Industries Inc. Polka-dot **WALLPAPER**, by Stark Wallcovering. Migration-pattern **TILE BORDER**, $50 per tile, from the Canard Crackle Collection by Artistic Tile. Giardino **STONE BORDER**, $67.50 per tile, Firenze series, Walker Zanger. Tazo green Tantrum **TILE**, $3.50, Sonoma Tile Makers. Glossy glass **TILE**, $35 per square foot, Chiaro series, Urban Archaeology. St. Julien Roman **TUB SET**, $1,195, by Sigma for American Faucet & Coatings Corp. —PRODUCTION COORDINATOR: VIRGINIA TUPKER

Rich colors prevail in the geometric potager aptly called the Mondrian garden, this page. The owner's grandson reaches across *Origanum vulgare* 'Aureum' to cut 'Queen of the Night' tulips. ■ Cribier used blue *Myosotis* 'Music,' opposite page, to create bold strokes in May.

PRODUCED BY CHARLOTTE M. FRIEZE PHOTOGRAPHED BY ALEXANDRE BAILHACHE
WRITTEN BY SARAH RAVEN

THROWING SPARKS

THE GARDENS AT WOOLTON HOUSE TAKE THE CONVENTIONAL ENGLISH STYLE OF PLANTING FLOWERS, FRUITS, AND VEGETABLES AND HEAT IT UP WITH BRILLIANT COLOR, CLASSICAL GEOMETRY, AND THE FRENCH BRIO OF PASCAL CRIBIER

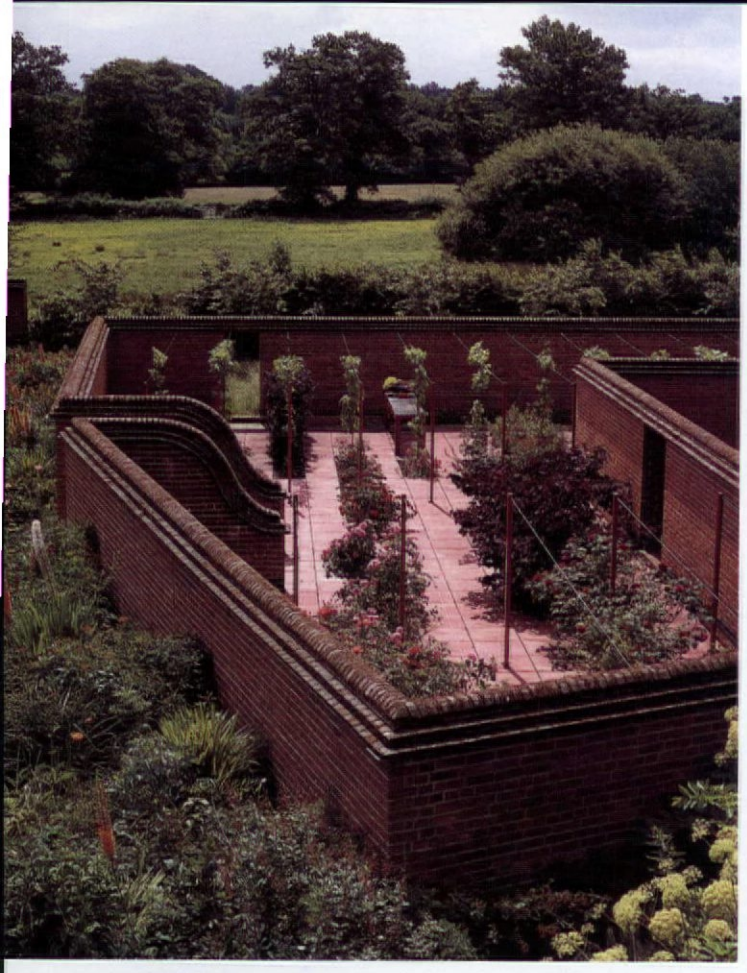


Cribier used a palette of silver, yellow, and green foliage in the Mondrian garden and surrounded it with boxwood. Spires of *Delphinium* 'Alice Artindale,' 'Faust,' and x *belladonna* 'Völkerfrieden' provide the lines of blue. The grass path leads to the greenhouse.

Pull in to the drive of Woolton House and you might think you've arrived smack in the middle of the English gardening tradition: there is a walled garden, a formal pond, a landscaped park, and a large orchard. I have to confess, my heart sank a little at the prospect of pink and blue pastel delicacies and conventional herbaceous borders—in short, the exhausted end of what might have been, 30 years ago, something to write about.

But then the door opens and the owner, the driving force of the Woolton garden, emerges exuding elegance, warmth, and energy. And of course the place reflects her. She and her husband, an internationally acclaimed architect, currently live in the estate's Edwardian lodge, as the main house is being rebuilt after a fire. The lodge has a great, modern elegance to it. The carpets are pale, the furniture is white, and there is no clutter. Her abstract landscapes painted in intense, warm colors hang in the dining room, and one wall in the sitting room is filled with a piece by Tatsuo Miyajima consisting of 49 black digital screens with red and green numbers that turn as you watch.

The couple bought the estate ten years ago. The house was in poor condition and the garden was a desert. To get it ready to sell, the previous owner had tidied up the weedy mess by using Roundup. Every rose, every shrub, every herbaceous plant had been zapped. All that the couple could see with any clarity



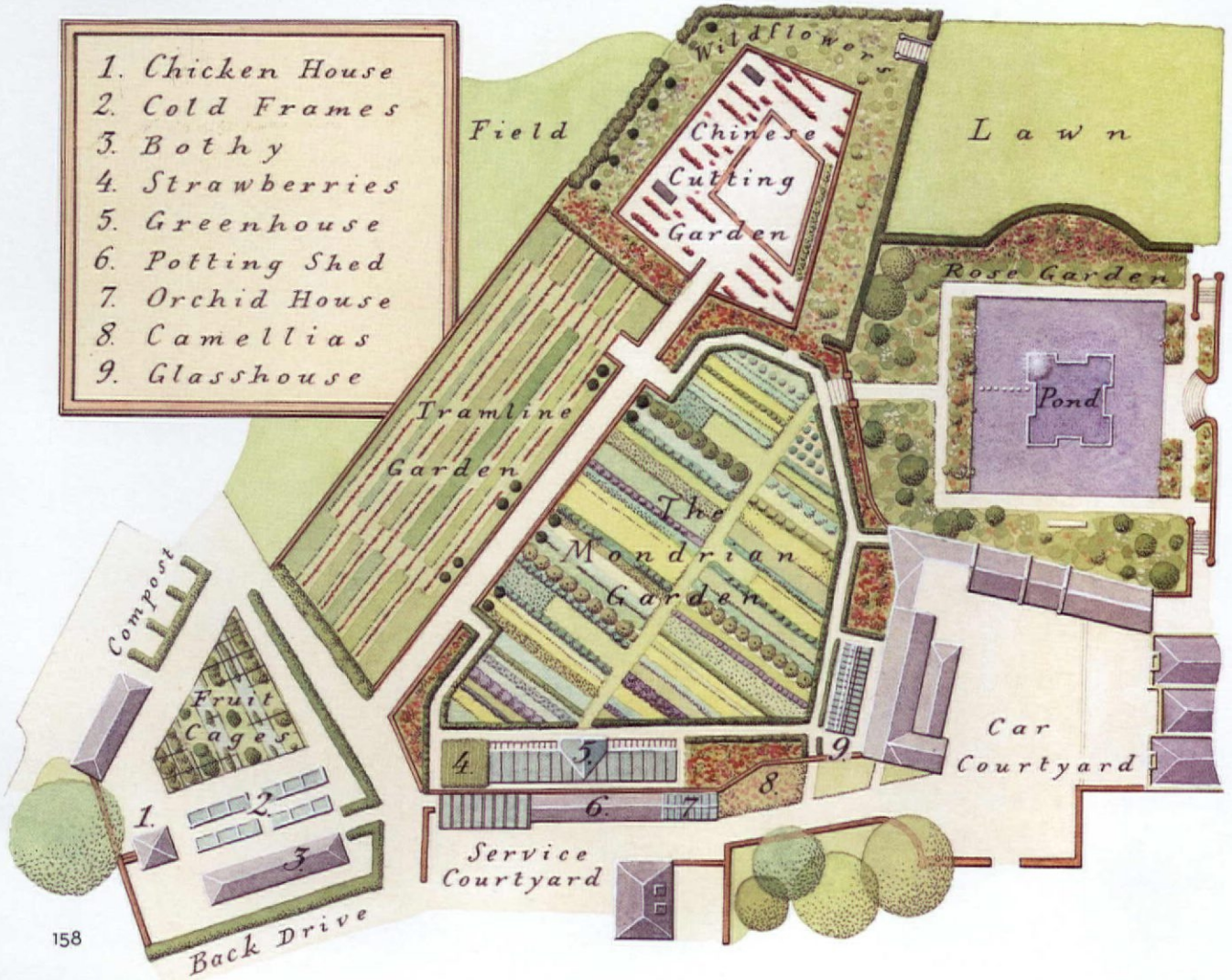
was the romantic English parkland surrounding the house, with its wonderful century-old specimen trees.

The husband immediately set about redesigning the house, and the wife the garden. English designers and gardeners were lining up to help, but none of the ideas they suggested was quite right. The proposed colors were too soft, the layouts too conventional. On a visit to Paris, the wife was poking about in her favorite bookshop, Maison Rustique, in *rue* Jacob, when she found some photographs of the work of a young French designer, Pascal Cribier. He has since become famous as the redesigner of the Tuileries gardens, but ten years ago he was 41 and barely known outside France.

Like the owner herself, Cribier loves color, and it became the predominant theme for the garden at Woolton. Within the four-acre walled garden, they created a smaller walled area devoted to flowers, filled with hot pinks and burning reds, with splashes of chartreuse. The brilliant plants are set against bright redbrick walls and coral pink pavers, with pillar-box-red frames for the grapes.

In the main walled garden, that vibrancy continues. The outer beds are a mix of oranges, reds, and pinks. Everything is planted in ones and twos,

Pink, orange, and red flowers and foliage dominate the Chinese cutting garden, this page. Included are *Cercis canadensis* 'Forest Pansy'; *Rosa* 'The Prince' and 'Gertrude Jekyll'; and *Alstroemeria* 'Tessa' and 'Red Beauty.' ■ Flowers in hot colors surround the Mondrian garden, opposite page.



NEIL GOWER

THE COLORS OF THE HOT BORDER ARE ARRANGED IN A BOLD POINTILLIST FASHION INSTEAD OF IN THE SOFTER "DRIFT" STYLE OF MOST ENGLISH PLANTING

In autumn, pumpkins and ornamental gourds, including *Cucurbita maxima* 'Turks Turban,' this page, spill over the edges of the Tramline garden onto the path.

Lines of red flowers—tulips in spring, geum in summer, 'Romeo' dahlias in fall—flow among rows of apple trees espaliered on frames, 'Bedfordshire Champion' onions, strawberries, zucchini, and squash in the Tramline garden, opposite page.

not the conventional fives. The idea is pointillist and much more dynamic than the "drift" structure of most English planting. "I want it like a fireworks display," the owner says.

The center of the walled garden, the vegetable area, is arranged in Mondrian-like blocks of acid green, standard green, and silver green, bordered by a line of small, clipped or pollarded trees, their leaf color chosen to match the plants in the block. But it's the northern side of the walled area that is Woolton's triumph: grass paths, edged in metal to reduce maintenance, run the full length of the garden between wide-growing beds. These house

brassicas, onions, leeks, potatoes, strawberries, zucchini, and squash. It is a traditional recipe, but with a twist. Each area of grass is lined with a stripe of brilliant red. That is the essence of what is going on here: the traditional has been sharpened with a clean, cool, bright, modern elegance.

The pond garden is another stroke of genius by Cribier. You enter a courtyard enclosed by walls on two sides, a barn, and a hedge. The heart of this courtyard is a small pond edged in stone. Its scale was all wrong, but rather than ripping it out, Cribier suggested enclosing it in another pond, three times the size. The effect is utterly confident and convincing. The stone rim of the first pond stands four inches above the second, with the water lapping gently over at four symmetrical furrows into the wide expanse of water around it.

There is a fusion here of English plantsmanship and French classical authority, a flowery, bold form of gardening that I find exhilarating. I long to go back. The owner, Cribier, and gardeners Ian and Yvonne Morgan have each played their part. Brio, fearlessness, and a sense of style are the indispensable ingredients of a brilliant and beautiful garden. Woolton has them all. ▷

GROUND RULES

THESE BOLD, INNOVATIVE DESIGN IDEAS CAN BE CUSTOMIZED

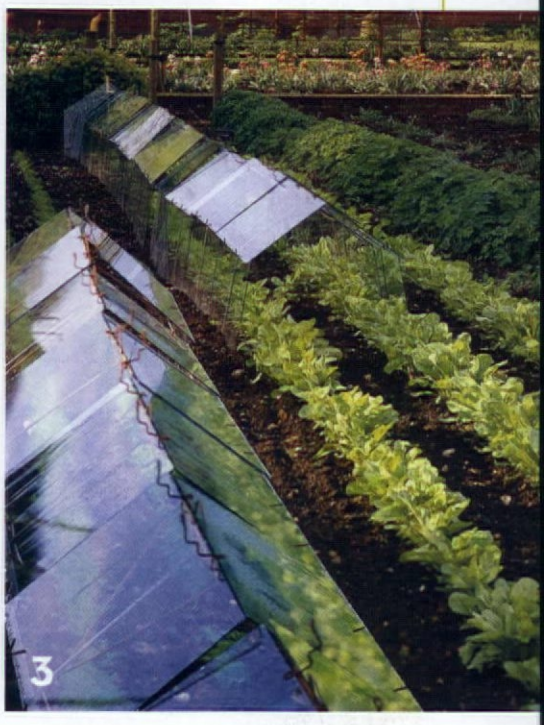
BY DEBORAH NEEDLEMAN

While the garden at Woolton is done on a grand scale, some aspects of its striking, color-conscious design can be adapted for more modest-sized plots. Proper planning is the key to a harmoniously composed vegetable patch, opposite page, and to a continually blooming stripe of flowers, top left. If you take the time to consider the color, texture, and growth habit of the varieties you want to use, you can create a rich visual feast of your own.

ONE DRAMATIC ACT

In the Tramline garden, left, a succession of brilliant red flowers in skinny stripes running through the lawn creates an abstract composition that breaks up and enlivens the typical path/bed duo. Even when the beds are empty, the stripes ensure a continuous play of shape, texture, and color: bright, flowery lines contrast with the neat, dark rectangles of dirt and with the soft emerald carpets of grass.

- **ONE COLOR** Stripes, waves, or blocks of one color can be used to liven up a staid section of garden. Try a spiral of blooms in a flat grassy area or a checkerboard of blossoming squares offset by other plants.
- **BLOOM PLAN** Woolton has a succession of reds (tulips in spring, geum in summer, and dahlias in fall), but any color works as long as you plan a seasonal rotation. Naturalizing bulbs, perennials, and self-seeding annuals (or ones that can be direct-sowed) will keep labor to a minimum.



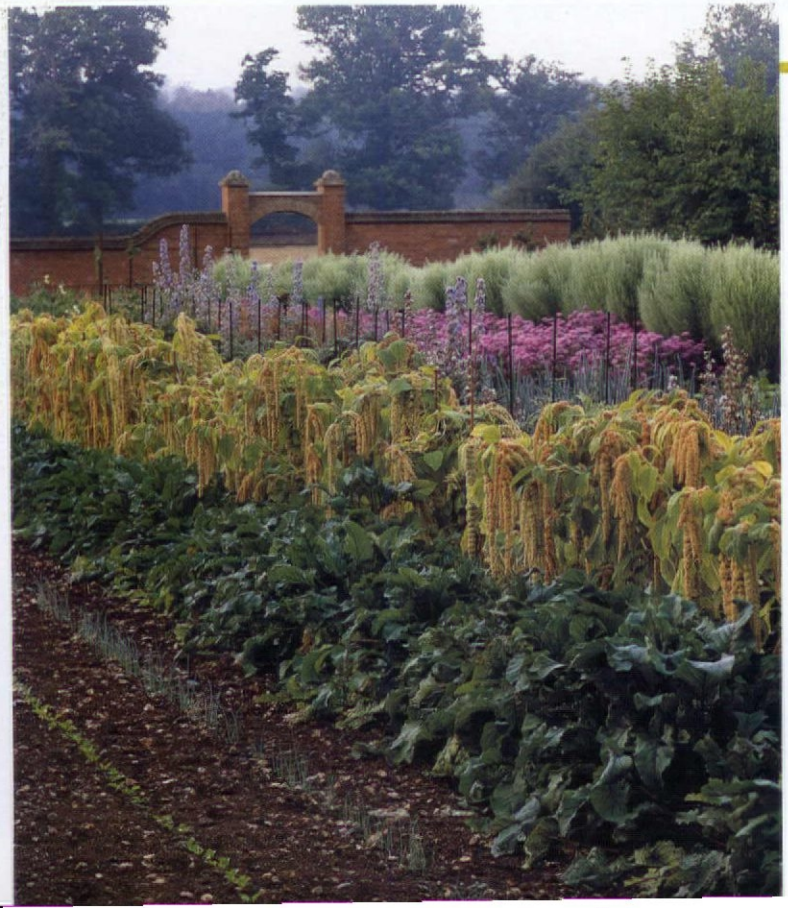
1 In the Tramline garden, *Geum* 'Mrs. J. Bradshaw' cuts through grass paths, intersecting a bed of onions and running alongside the pumpkins. The perennial geums bloom on top of the naturalizing tulip bulbs, but the dahlias that follow are replanted each year. **2** The pink 'Golden Hornet' crab apples in the vegetable garden create a striking scene against the dark earth in spring. Their deep green leaves play a key role in the green section of the garden, and their yellow berries persist well into winter. **3** Some lettuces in these rows are given a head start with heat-trapping cloches.

COLOR FIELDS

The plant combinations in Woolton's huge walled Mondrian garden are painstakingly planned each year: faxes fly back and forth all winter between designer, homeowner, and gardener detailing plant lists and possible layouts.

■ **Planned Progress** At Woolton, 40-foot rows are organized into sections of varying shades of green (silver-greens, shown at right, green-greens, and yellow-greens). Each section is arranged to maximize differences in texture and to highlight subtle color contrasts. Gardeners who toss in leftover packets of seed at the last minute will need discipline to achieve this kind of harmony: nothing here is left to chance.

■ **Sliver of Silver** Note the contrasting forms of the silver section, right: the silver-blue foliage (cabbage, nepeta, and lamb's ears), the subtle drama of the similar tones, and the golden and blue accents (*Allium moly*, lady's mantle, blue veronica, delphinium). The allium, at rear, has been deemed "mauve" and will not be back next year.



TRY THIS AT HOME

Whether you want a bold statement, as in the Tramline garden, opposite page, top, or a potager that's pretty as a picture, this page, the key is in your choice of plants. Here are some tips.

■ **A Line of Another Color** For a succession of white flowers, try *Narcissus* 'Thalia' for spring; *Ammi majus* or white foxgloves for summer; and white cleome for fall. For hot pink: 'China Pink' or 'Mariette' tulips, followed by *Gladiolus communis* subsp. *byzantinus*, followed by pink cosmos. For fiery orange: 'Prinses Irene' tulips, followed by orange California poppies, followed by orange zinnias.

■ **A Block of Many Shapes** Even if you forget about considerations of color and simply focus your attention on varying the shapes of plants grown in rows, you will achieve a dynamic composition. Consider the forms at left: heart-shaped leaves of beans, long tassels of amaranthus, spires of delphinium, buttonlike ageratum, and fluffy balls of *Kochia* 'Childsii.' □

Set design

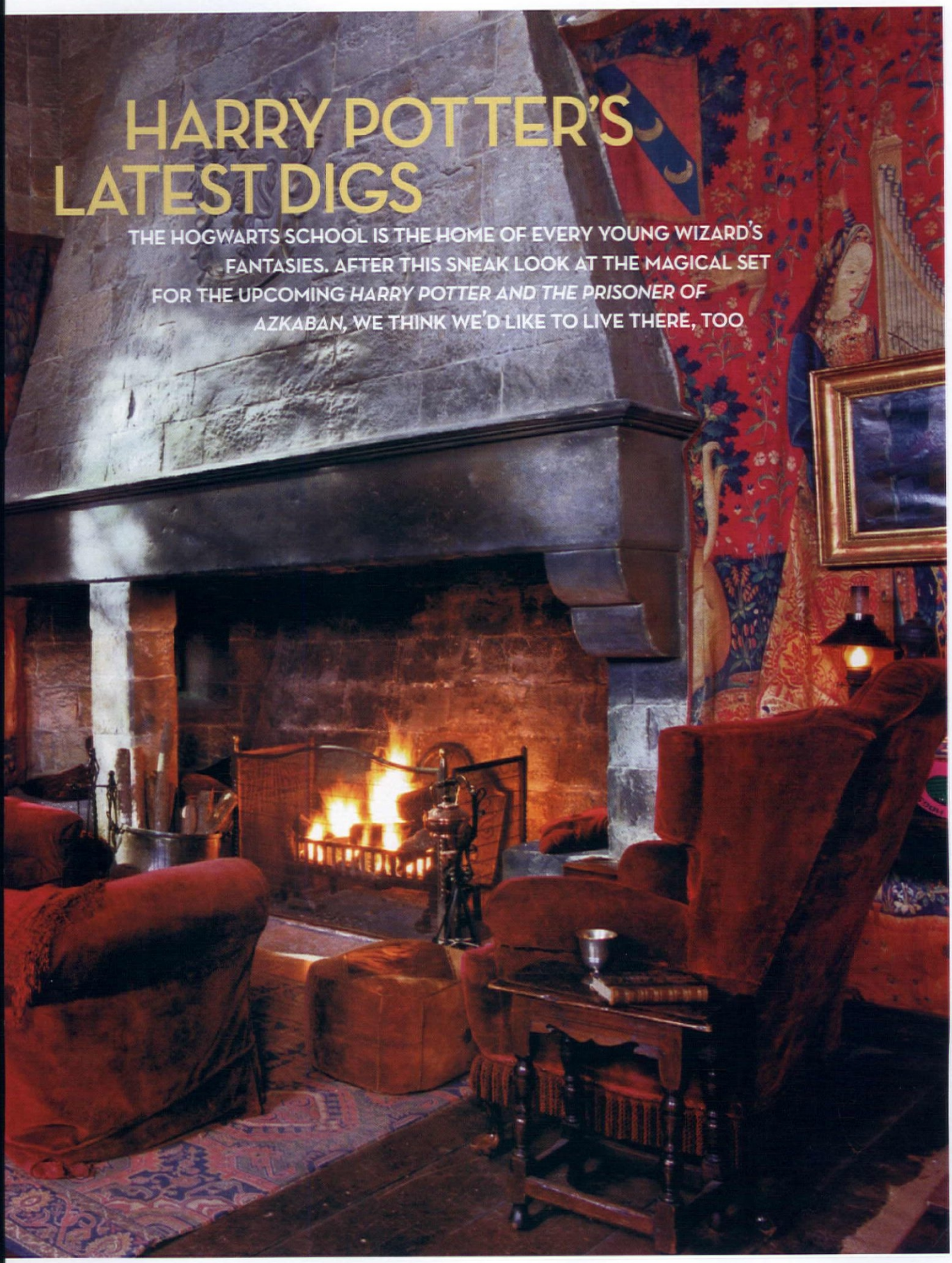
We've always been fond of frightfully good yarns about wizards and werewolves. But when *Harry Potter and the Prisoner of Azkaban* opens next month, it will be the decor that keeps us on the edge of our seats. (We live for design, after all.) Let others gape at the feats of magic and demon warfare; we'll be ogling the hand-carved Elizabethan beds, unicorn tapestries, and Gothic grandeur of the Hogwarts School of Witchcraft and Wizardry, which straddles a cliff overlooking a Scottish loch.

The architect of Potter's world is Stuart Craig, an Oscar-winning English production designer, who also created the set for the first two movies in the series, along with those for films such as *The English Patient* and *Gandhi*. For this Potter movie, which was shot mostly on a soundstage, Craig's mandate was to create the appearance of a world that has existed forever. Look carefully and you'll spot the pieces of his gargantuan jigsaw puzzle: a cloister copied from one at Oxford or Cambridge, a flying buttress from a major English cathedral. "There is an intimidating aspect to Hogwarts," Craig admits. Yet while the latest Potter set seems to have upped the ante on labyrinthine corridors and vaulted ceilings, it's the well-used charm of the students' common rooms—fires roaring, Oriental rugs worn to the weft—that draws us in. These antiques-filled spaces were inspired by the shabby chic of English boarding schools, an effect the set decorators accomplished by rubbing furniture and fabrics with sandpaper and wax. Add to these such irresistible new sets as an astronomy classroom filled with planetary spheres and the rustic but well-appointed Shrieking Shack, and Craig has performed a real magic trick: creating a universe on-screen even more spirited than the one we imagined in reading the books. ▷

PHOTOGRAPHS BY GARETH HUNDEN, COURTESY OF WARNER BROTHERS

The Gryffindor common room at the Hogwarts School, where Harry Potter and his friends relax and do homework, features well-worn red velvet slipcovers and unicorn tapestries copied from the ones at the Cluny Museum in Paris.

BY INGRID ABRAMOVITCH



HARRY POTTER'S LATEST DIGS

THE HOGWARTS SCHOOL IS THE HOME OF EVERY YOUNG WIZARD'S FANTASIES. AFTER THIS SNEAK LOOK AT THE MAGICAL SET FOR THE UPCOMING *HARRY POTTER AND THE PRISONER OF AZKABAN*, WE THINK WE'D LIKE TO LIVE THERE, TOO

Set design

The Shrieking Shack is a remote mountainside retreat built for a Hogwarts faculty member, Professor Lupin (David Thewlis), who has the unfortunate habit of turning into a werewolf. Though the building was originally well furnished with a piano, a fireplace, and mirrors, it has been ravaged by the teacher's many visits.

Escaping from a summer with his dreary relatives, Harry spends the night in this stylishly whitewashed bedroom at the Leaky Cauldron wizards' pub. The carved bed, a Tudor antique, was temporarily distressed with waxes and dust.

The dormitory, with the trademark red decor of the House of Gryffindor, was created as a sanctuary for Potter, the orphaned young wizard with no other real home. The canopy beds are boxy but elegant, and arranged in a circle. Each one has a faded gilt number and star-and-moon draperies.

The movie's prop makers turned to astronomy reference books to create the planetary models in Hogwarts's new astronomy classroom. The room, with its multiple arches and balconies, is where Lupin, the dark-arts teacher, instructs Potter on dealing with his demons. □

SOURCES
where to buy it

All retail sources follow. If a company is not listed under its corresponding page number, see Sources Through Architects and Designers Only.

TABLE OF CONTENTS Pages 9, 12

Page 9, Kibak **tiles**, Ann Sacks. annsacks.com. **Page 12**, Lola **chandelier**, Lunares, San Francisco. 415-621-0764. **Tableware**, Pottery Barn. potterybarn.com. Ostafin Design and Ginger Kilbane, through Bergdorf Goodman. bergdorfgoodman.com. Calvin Klein Home. 877-256-7373. Richard Ginori. richardginori1735.com. dornbracht.com. Michael George Custom Floral, NYC. 212-751-0689.

DOMESTIC BLISS Pages 21-62

Pages 21-23, williams-sonoma.com. lacornue.com. **Page 29**, us.kohler.com. meissen.us.jonathanadler.com. treillageonline.com. **Page 32**, bergdorfgoodman.com. Prada **lightening gel**, neimanmarcus.com. lancome.com. origins.com. Paul Smith, NYC. 212-627-9770. clinique.com. sabonnyc.com. esteelauder.com. almay.com. sephora.com. penhaligons.com. **Page 36**, sheldonslate.com. greenmountainsoapstone.com. John Boos & Co. johnboos.com. pyrolave.com. zodiaq.com. Okite. okite.com. Eskay Metal Fabricating **stainless steel**, through specialtystainless.com. Buddy Rhodes Studio, San Francisco, CA. 415-641-8070. corian.com.coldspringgranite.com/fabricatorlocator.html. **Page 39**, LXKM13 **faucet set**, waterworks.com. groheamerica.com. dornbracht.com. chicagofaucets.com. frankeksd.com. Herbeau Creations. herbeau.com. kallista.com. us.kohler.com. kwcfaucets.com. rohlhome.com. **Page 40**, miele.com. boschappliances.com. askousa.com. dacor.com. usa.fisherpaykel.com. geappliances.com. jennair.com. kitchenaid.com. subzero.com. vikingrange.com. whirlpool.com. **Countertop materials**, see sources for page 36. blancoamerica.com. elkayusa.com. germansilversink.com. kindred-sinkware.com. annsacks.com. walkerzanger.com. pariscerамics.com. artistictile.com. countryfloors.com. Studium, NYC. 212-486-1811. stonesource.com. **Page 49**, pergo.com. armstrong.com. wilsonart.com. amtico.com. mohawk-laminateflooring.com. wood-mode.com. boffi.com. bulthaup.com. Christopher Peacock Cabinetry. peacockcabinetry.com. poggenpohl-usa.com. Rutt HandCrafted Cabinetry. rutt1.com. siematic.com. Smallbone, England. smallbone.co.uk. St. Charles. stck.com. traulsen.com. vikingrange.com. Wolf. subzero.com/wolf. lacornue.com. aga-ranges.com. dcs-range.com. gaggenau.com. garland-group.com. thermador.com. **Page 50**, bisazza.com. hastingstilebath.com. urbanarchaeology.com. duravit.com. lefroybrooks.com. peguerin.com. sherlewagner.com. americanstandard-us.com. jacuzzi.com. starck-bath.com. porcher-us.com. **Page 60**, Paolo Bea, Astor, NYC. 212-674-7500. Hi-Times Cellars, Costa Mesa, CA. 800-331-3005. Arnaldo Caprai, Zachy's, NYC. 800-723-0241. Scacciadiavoli, Astor. Antonelli, Sam's Wines, Chicago. 312-664-4394.

IN THE GARDEN Pages 71-95

Pages 71-78, Perry Guillot, NYC. 212-496-0496. **Pages 81-84**, Proven Winners. provenwinners.com. **Page 95**, plant sources, see houseandgarden.com.

AMERICAN SCENE Pages 97-106

Page 97, Dune, NYC. dune-ny.com. International Contemporary Furniture Fair. icff.com. National Museum of the American Indian, NYC. nmai.si.edu. Cornerstone Festival of Gardens, Sonoma Valley, CA. 707-933-3010. Seattle Public Library. spl.org.

SOMETHING OLD . . . Pages 110-119

MR Architecture + Decor, NYC. 212-989-9300. **Pages 110-111**, Beauvais Carpets, NYC. 212-688-2265. Bergdorf Goodman. bergdorfgoodman.com. **Curtains** in a Pollack silk velvet. Bronze curtain **hardware** by Morgick. Murano **vase**, Alan Moss, NYC. 212-473-1310. **Pages 112-113**, Bisazza. 212-463-0624. Danny Alessandro Ltd., NYC. 212-759-8210. **Fireplace** designed by MR and executed by Zen General Construction. Armchair **upholstery**, Kravet Ultrasuede; slipper chairs in Great Plains Steelwind linen. **Vases** by Juliska. juliska.com. Antique Venetian **mirror** from Paterae, NYC. 212-941-0880. Antique crystal **sconces** from Remains. remains.com. Venetian plaster **wall finish** by Fresco Decorative Painting, NYC. 212-966-0676. **Pages 114-115**, Richard Ginori. 800-215-1193. **Sofa** in Great Plains Velvet Etchings. Narcissus linen **rug** by Town & Country Flooring. 212-679-0312. Burnished bronze **bowl**, Calvin Klein Home. 877-256-7373. **Champagne cooler** and **scrapbooks**, Martha Stewart. marthastewart.com. Vintage gilded **silver compotes**, Ostafin Design for Bergdorf Goodman. Dark glass **bowl** from Muriel Grateau, Paris. 011-33-1-4020-9030. Edward Wormley **server**, Wyeth, NYC. 212-243-3661. **Pages 116-117**, Bisley. bisleyusa.com. Joseph Richter, NYC. 212-755-6094. Emeco. emeco.net.Tara **faucet**, Dornbracht. dornbracht.com. **Tub surround** in Stone Source limestone. stonesource.com. Frette **sheets**. frette.com. **Vases** from Alan Moss. Limed oak **side tables** by Robert Strahan. 718-349-3570. **Pages 118-119**, Pell Artifex, NYC. 212-563-9656. Alkco. alkco.com. Bosch **range**. boschappliances.com. **Dining table**, Knoll. knoll.com. Cab **chairs**, Cassina, NYC. 212-245-2121. Thermador double **oven**. thermador.com. **Refrigerator** and **wine storage**, Sub-Zero. subzero.com. Miele **dishwasher**. miele.com. **Wineglasses**, Juliska. Gold **bud vases**, Seguso Viro. segusoviro.com. **Mixer**, kitchenaid.com. **Espresso maker**, francisfrancis.com. **Blender**, Waring. waringproducts.com.

DOUBLE DUTCH Pages 120-131

Piet Boon. pietboon.nl. Piet Oudolf. oudolf.com. **Pages 120-121**, Boffi. boffi.com. **Pages 122-123**, Flexform. flexform.it. JVC. jvc.com. B.I.C. Carpets. bic-carpets.be. Christian Liaigre, through Holly Hunt. Menno Kroon, Amsterdam. mennokroon.nl. **Pages 124-125**, Prandina. prandina.it. Bonacina, through Repertoire. repertoire.com. Baden-Baden, Amsterdam. 011-31-20-531-8418. Farrow & Ball. farrow-ball.com. Master bedroom **desk**, custom by Boon. **Pages 126-127**, Miele. miele.com. Imperial. imperialrange.com. Volevatch. volevatch.com. **Vases** by Mobach, Utrecht, Netherlands. 011-31-30-288-0290. Astier de Villatte, Paris. 011-33-1-4345-7272. La Cornue. lacornue.com. Modular Lighting. modular.nl. Tall white **vases** by Mobach. Foreground **vases** from Menno Kroon. **Cabinetry** and **drawer pulls**, custom by Boon. **Pages 130-131**, Annapart. annapart.nl. Heliteak.heliteak.com.

OPEN HOUSE Pages 132-139

Diamond Baratta Design, NYC. 212-966-8892. **Pages 132-133**, knoll.com. Ceramic **dish** from Troy. troysoho.com. **Pages 134-135**, John Alexander Ltd., Philadelphia. 215-242-0741. Jean Paul Beaujard Antiques, NYC. 212-249-3790. White **vase** atop console, Troy. Striped **ceramics** from Jonathan Adler, jonathanadler.com. **Baskets** from Homer, NYC. 212-744-7705. **Pages 136-137**, Kimcherova, NYC. kimcherova.com. The Conran Shop. conran.com. Ed Hardy, San Francisco. edhardysf.com. **Dining chairs** in woven leather, from Cortina. Stoneware collection **plates**, **silverware**, and **napkins**, Calvin Klein Home. 877-256-7373. **Pages 138-139**, Wolf. subzero.com/wolf. subzero.com. miele.com. modularinternational.com. potterybarn.com. **Wall clock**, **plates**, **glassware**, island centerpiece **bowl**, and **tray** from Conran Shop. Bistro **chairs**, T & K French Antiques, NYC. 212-213-2470. **Spout faucet** 61910, Czech & Speake. czechspeake.com. **Cabinetry**, St. Charles. stck.com.

FAMILY FIRST Pages 140-147

Pages 140-141, bean bag **chair** and **candles**, Pottery Barn. potterybarn.com. Ralph Lauren Paint. 800-379-7656. **Pages 142-143**, American Standard **tub**. americanstandard-us.com. **Picture frames**, Pottery Barn. Aluminum dove **tea light holder** and **elephant**, Lunares, San Francisco. 415-621-0764. **Pages 144-145**, Maytag. maytag.com. Kenmore. kenmore.com. Viking. vikingrange.com. Moen. moen.com. IKEA. ikea.com. **Pots** and **pans**, Bourgeat. bourgeat.fr/us.

BATHING BEAUTIES Pages 148-153

Pages 148-149, lefroybrooks.com. kallista.com. peguerin.com. deltafaucet.com. rohlhome.com. porcher-us.com. waterworks.com. urbanarchaeology.com. dornbracht.com. walkerzanger.com. lafcony.com. **Pages 150-151**, artistictile.com. Caron Paris, NYC. 212-319-4888. annsacks.com. elkayusa.com. Pearl River Mart. 800-878-2446. The Conran Shop. conran.com. Lexon. 888-44LEXON. moen.com. kidrobot.com. Paul Smith Accessories, NYC. 212-627-9770. Kraft Hardware, NYC. 212-838-2214. Bond No. 9. 877-273-3369. C. O. Bigelow Apothecary. 800-793-LIFE. Bond Bath and Home Gallery, NYC. 212-777-7984. marcjacobs.com. Bar XV. barxv.com. **Pages 152-153**, Sherle Wagner International. 888-9-WAGNER. kohler.com. guerlain.com. Calvin Klein. 877-256-7373. sephora.com. Alan Moss, NYC. 212-473-1310. Boyd's. boydsnyc.com. czechspeake.com. Mohawk Industries. 800-2-MOHAWK. walkerzanger.com. sonomatilemakers.com. American Faucet & Coatings. 877-621-8383.

SOURCES THROUGH ARCHITECTS AND DESIGNERS ONLY

Fabrics: Bergamo. bergamofabrics.com. Classic Cloth. 785-434-2777. Cortina. cortinaleathers.com. Edelman Leather. 800-886-8339. Holly Hunt/Great Plains. hollyhunt.com. Kravet. 800-645-9068. Pollack. 212-421-8755. Robert Allen. 800-333-3777. Stark. starkcarpet.com. **Furnishings**: Ann Morris Antiques. 212-755-3308. A.M. Collections. 212-625-2616. Dessin Fournir. dessinfournir.com. Furniture Masters. 718-599-0771. Holly Hunt. hollyhunt.com. Lab Fabricators. 216-431-5444. Morgick. 212-463-0304. Ralph Pucci International. 212-633-0452. Ron Seff. 212-935-0970. Sanchez/Nitzberg. 718-387-0640. Shyam Ahuja. 212-644-5910. Stark. starkcarpet.com. Zen General Construction. 718-383-4121.

PHOTO CREDITS

Page 22, books, tools, and coffee grinder, Francesco Mosto. Television, courtesy Sharp. **Page 23**, Beard/Williams, courtesy Williams Sonoma Photo Archive. Pots, tools, and beets, Francesco Mosto.

CORRECTION

March 2004, **page 39**, Adler **chandelier**, $470.

■ The preceding is a list of some of the products, manufacturers, distributors, retailers, and approximate list prices in this issue of *House & Garden*. While extreme care is taken to provide correct information, *House & Garden* cannot guarantee information received from sources. All information should be verified before ordering any item. Antiques, one-of-a-kind pieces, discontinued items, and personal collections may not be priced, and some prices have been excluded at the request of the homeowners.

—PRODUCED BY JESSE WILL

HOUSE & GARDEN IS A REGISTERED TRADEMARK OF LES PUBLICATIONS CONDÉ NAST S.A., PUBLISHED UNDER LICENSE BY ADVANCE MAGAZINE PUBLISHERS INC., THROUGH ITS UNINCORPORATED DIVISION THE CONDÉ NAST PUBLICATIONS INC. COPYRIGHT © 2004 THE CONDÉ NAST PUBLICATIONS. ALL RIGHTS RESERVED. PRINTED IN THE U.S.A.

VOLUME 173, NO. 5. HOUSE AND GARDEN (ISSN 1087-9528) is published monthly by The Condé Nast Publications, which is a division of Advance Magazine Publishers Inc. PRINCIPAL OFFICE: The Condé Nast Building, 4 Times Square, New York, NY 10036. Advance Magazine Publishers Inc.: S. I. Newhouse, Jr., Chairman; Steven T. Florio, Vice Chairman; Charles H. Townsend, C.O.O.; John W. Bellando, Executive Vice-President and C.F.O.; Jill Bright, Executive Vice-President-Human Resources; John Buese, Executive Vice-President-Chief Information Officer; David Orlin, Senior Vice-President-Strategic Sourcing; Robert Bennis, Senior Vice-President-Real Estate. Shared Services provided by Advance Magazine Group: David B. Chemidlin, Senior Vice-President-General Manager, Shared Services Center. Periodicals postage paid at New York, NY, and at additional mailing offices. Canada Post Publications Mail Agreement No. 40644503. Canadian Goods and Services Tax Registration No. R123242885. Canada post return undeliverable Canadian addresses to: P.O. Box 1632, Station A, Windsor, ON N9A7C9.

POSTMASTER: SEND ADDRESS CHANGES TO HOUSE & GARDEN, P.O. Box 37635, Boone, Iowa 50037-0635. FOR SUBSCRIPTIONS, ADDRESS CHANGES, ADJUSTMENTS, OR BACK ISSUE INQUIRIES: Please write to HOUSE & GARDEN, P.O. Box 37635, Boone, IA 50037-0635; call 800-234-1520; or e-mail *subscriptions@houseandgarden.com*. Eight weeks is required for change of address. Please give both new and old address as printed on most recent label. First copy of new subscription will be mailed within eight weeks after receipt of order. Address all editorial, business, and production correspondence to HOUSE & GARDEN magazine, 4 Times Square, New York, NY 10036. For permissions and reprint requests, please call 212-286-8349 or fax requests to 212-286-8628. To subscribe to other Condé Nast magazines on the World Wide Web, visit *www.condenet.com*. Occasionally, we make our subscriber list available to carefully screened companies that offer products and services that we believe would interest our readers. If you do not want to receive these offers and/or information, please advise us at P.O. Box 37635, Boone, Iowa 50037-0635 or call 800-234-1520.

HOUSE & GARDEN IS NOT RESPONSIBLE FOR LOSS, DAMAGE, OR ANY OTHER INJURY TO UNSOLICITED MANUSCRIPTS, UNSOLICITED ART WORK (INCLUDING, BUT NOT LIMITED TO, DRAWINGS, PHOTOGRAPHS, AND TRANSPARENCIES), OR ANY OTHER UNSOLICITED MATERIALS. THOSE SUBMITTING MANUSCRIPTS, PHOTOGRAPHS, ART WORK, OR OTHER MATERIALS FOR CONSIDERATION SHOULD *NOT* SEND ORIGINALS, UNLESS SPECIFICALLY REQUESTED TO DO SO BY HOUSE & GARDEN IN WRITING. MANUSCRIPTS, PHOTOGRAPHS, AND OTHER MATERIALS SUBMITTED MUST BE ACCOMPANIED BY A SELF-ADDRESSED OVERNIGHT-DELIVERY RETURN ENVELOPE, POSTAGE PREPAID.

GROW/COOK/EAT

(Cont. from page 89)

YOUNG FAVA BEANS IN CREAM

This is one of my favorite ways of eating fava beans—soft, comforting, and delicious.

1 to 2 lbs. small fava beans
3/4 cup crème fraîche
6 slices smoked bacon or finely sliced pancetta
1 clove garlic, finely chopped
1 sprig fresh savory
1 Tbsp. chopped parsley
Salt and freshly ground black pepper

Pick the beans young. If they are large, shell the beans and slip each bean out of its tough skin. Cook bacon until crisp. Pour cream into a shallow pan; add salt, garlic, and the savory, and bring to a boil. Add the beans, and boil, uncovered, for 5 minutes. When the beans are done—they should be tender but not falling apart—drain. Remove the savory. Add salt and pepper to taste, and sprinkle with cooked bacon and parsley.

Once my fava beans get big and leathery, I don't like eating them straight, just as they are. I turn them into a sort of lemony hummus, delicious piled onto crostini and eaten as a snack or first course with some salad leaves.

FAVA BEAN HUMMUS

2 1/4 cups large fava beans
3 Tbsp. extra-virgin olive oil
Juice and zest of 1 lemon
Sea salt and black pepper

CROSTINI
Fresh, good-quality white bread
Extra-virgin olive oil
1 clove fresh garlic
A few slithers of pecorino cheese

Boil the beans for 10 minutes or so, until tender. (If I have time, I squeeze them out of their skins: skinless beans make a smoother hummus.) Puree the beans with olive oil, lemon juice, zest, and plenty of salt and pepper.

Cut the bread in finger-thick slices and drizzle olive oil over it. Roast the bread on a medium-heated barbecue or griddle pan until it's brown and crispy. Lightly scrape one side of the bread with fresh garlic. Spread it with topping, and sprinkle with more olive oil and pecorino.

SEED SOURCES *The Cutting Garden will offer a special seed package of 'Super Aquadulce,' 'Stereo,' and 'Red Epicure' fava beans to House & Garden readers for about $15. 011-44-845-050-4848. thecuttinggarden.com. Some varieties are also available through territorial-seed.com and prseeds.ca.* □

OPEN HOUSE

(Cont. from page 136) readers, the final touch is a pair of Chinese export lamps that were bought for the first design and then revitalized with blue-green paper shades.

In a family of foodies, the dining room has special meaning, and the honey-toned light there encourages lingering over meals. The client's preference for striped rugs reappears in Baratta's diamond-on-diamond rug, which repeats the colors of the rugs in the living room. Three similar sets of Vienna Secessionist dining chairs have seats in the same camel leather used in the living room.

The master bedroom achieves clarity in the mix: an iconic Knoll pedestal chair, a refined Arts and Crafts chair, a sofa, and dull-nickel lamps reincarnated from the home's past lives. New small-paned windows provide a homey touch, an unexpected benefit of making all the apartment windows conform to the guidelines for a historic district protected by the city's Landmarks Preservation Commission.

Homeyness and simplicity are often complex, of course, as in the clean-lined custom Arts and Crafts–inspired bed. The design involves four planes, each separated by an eighth-inch recess. "It was tricky—not an easy piece to make," says Thomas Newman, a cabinetmaker in Hoboken, New Jersey, and another of Diamond and Baratta's skilled resources. "You couldn't grab just any old boards; they had to be from one log." Newman milled and dried the wood from a wild black cherry tree that he had selected. "Wood has to have just the right grain for a particular use," he says. "It's a subtle thing. Two hundred years ago, this is how things were made. There was an aesthetic decision every step of the way."

The same can be said about the process of making the home simple, simpler, simplest. The client "has the same taste she has always had," Diamond says. "She has always liked simple. Now everybody uses the same words: clean, fresh, young, timeless. Everybody wants blue. Everybody wants wood. She was ahead of it." □

Elizabeth Blish Hughes is a writer based in San Francisco and New York.

SHOP FOR HOUSE & GARDEN

REAL ESTATE

Free catalog of country real estate – coast to coast. United Country features homes, estates, farms, recreational properties and much more. Call today! United Country, (800) 999-1020, Ext. 174. www.unitedcountry.com/hg

Create a more beautiful outdoor area with everything from furniture to handcrafted fence, birdhouses, arbors, mail and lantern posts, and much more. For our free Selections brochure, call 800-343-6948.

Walpole Woodworkers.
walpolewoodworkers.com

China, Crystal, Silver & Collectibles
Old & New • Buy & Sell
10 Million Pieces
200,000 Patterns
Call for **FREE** lists of each of your patterns.
1-800-REPLACE
(1-800-737-5223)
PO Box 26029, Dept. HGA
Greensboro, NC 27420
www.replacements.com
REPLACEMENTS, LTD.

HOUSE & GARDEN

A monthly celebration of the best of all styles, periods and expressions of design, from classy to quirky.

Reach over 5 Million affluent, well educated, professional readers in each issue

Shop for House & Garden -
Published monthly, carrying classified word ads and display ads up to 1/2 page.

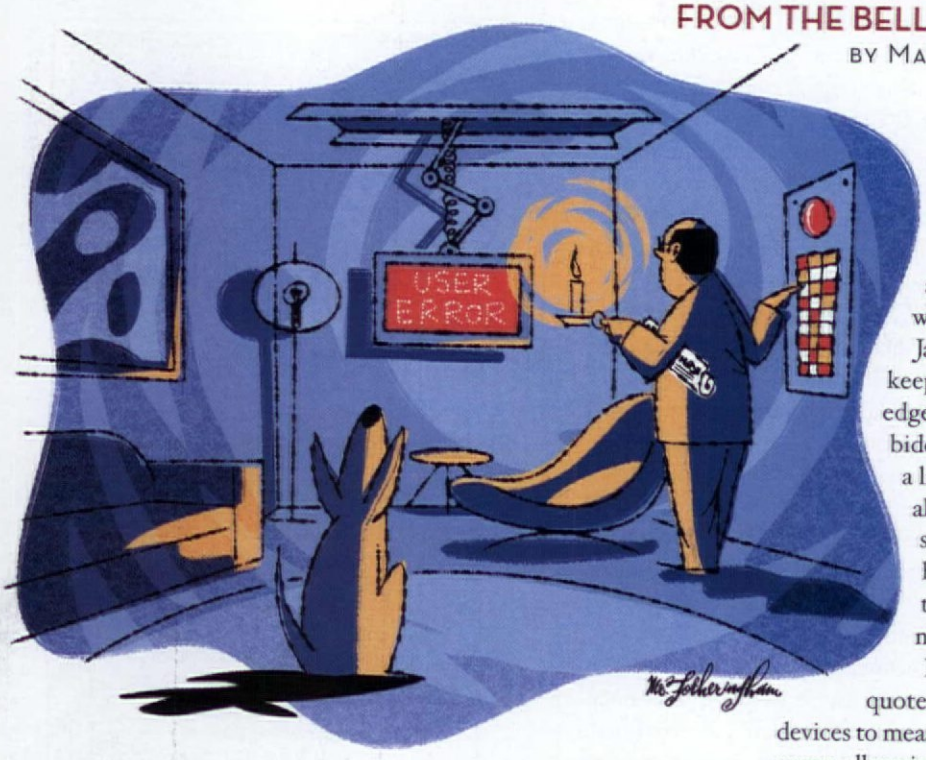
Bonus Advertorial -
Increase ad value and exposure with the addition of an Advertorial ad.

CONTACT US TODAY FOR DETAILS
(800) 237-9851 • (727) 443-7666
housegarden@rja-ads.com

The Testy Tastemaker

"SMART" HOUSES, DUMB CHOICES; TOMORROW'S HIGH-TECH TOILETS; PLUS, WATER MUSIC IN LAS VEGAS, FROM THE BELLAGIO TO THE LIBERACE MUSEUM

BY MAYER RUS



And the decorator said, "Let there be light!" But there was no light. "Abracadabra! Hocus-pocus!" Still no light. It was an awkward moment. The decorator in question had promised that my tour of his clients' Beverly Hills estate would culminate with a dazzling coup de théâtre. At the touch of a button, the screening room, a dark, velvet-swagged cloister, would metamorphose into a trellised solarium set in an opulent garden. "It'll blow your mind," he assured me. Alas, my mind was not to be blown that day. My host simply could not activate the room's "state-of-the-art" control system. Cajoling, coddling, and cursing all failed to produce the miraculous environmental transformation. The screening room had fallen into darkness, and it wouldn't light up.

An advanced degree in computer science now seems to be a prerequisite for operating the increasingly complex systems that govern climate, audiovisuals, security, and even coffee making in so-called smart houses. I can't count the number of times I've seen a decorator struggle in vain to coax an ingeniously concealed flat-screen television out of hibernation, or to persuade a special water feature to spout and gurgle on command. It's always amusing and somewhat sad to watch technology wrest control from notorious control freaks.

I'm sure that many homeowners are perfectly adept at handling space-age gizmos, but as for me, I'll take an old-fashioned toggle switch over a *Star Trek* touch screen any day. Until voice-activated technology becomes foolproof and affordable, the most sophisticated tool I want in my house is the Clapper.

■ **WHILE I'M ON** the subject of technophobia, I'd like to address a delicate issue: the Toilet of the Future. No, gentle reader, I'm not talking about an obsolete World's Fair exhibition. In the toilet world, the future is now—and it scares me.

Japanese manufacturers such as Toto and Matsushita keep raising the bar on what constitutes "cutting-edge" toilet technology. Heated seats and built-in bidets are yesterday's news. Today's smart toilet has a lid that flips open when a person approaches. It also plays music and deodorizes the air. These all sound like reasonable amenities (although I do have some concerns about an ill-timed, accidental bidet conversion). What frightens me is the next wave of toilet reform.

In *The New York Times,* a Matsushita engineer was quoted as saying, "We are going to install in a toilet devices to measure weight, fat, blood pressure, heartbeat, urine sugar, albumin, and blood in urine." He explained that such measurements could be sent directly from the toilet to a doctor via the Internet.

I hope my ACLU membership card is up-to-date, because the idea of Big Brother monitoring my bathroom business fills me with dread. A crafty opposition tastemaker, for instance, might try to undermine my absolute authority by exposing the primary constituents of my diet—Sausage Hot Pockets and Yodels. My more ruthless enemies could conceivably manipulate stolen data to portray me as a homeless crack addict who sleeps on the streets in a vintage Louis Vuitton trunk.

■ **A RECENT EXCURSION** to Las Vegas taught me to appreciate the discrete charms of both high tech and low tech. My two favorite Vegas attractions occupy opposite poles of the technology spectrum. First, I was profoundly enchanted by the water ballet spectaculars at the posh Bellagio. Over a thousand computerized jet sprays and lighting effects are precisely choreographed to accompany music by everyone from Frank Sinatra to Aaron Copland. The show is free and genuinely fabulous.

Across town, the Liberace Museum bewitches visitors without recourse to flashy interactive displays. The museum occupies two small buildings at opposite ends of a bleak strip mall—one gallery is devoted to Mr. Showmanship's pianos and cars, the other to his deliciously outré outfits. The "Walk of Honors" that connects the two wings leads visitors past boarded-up storefronts, a raunchy honky-tonk, and a shop that sells discount bulk cigarettes. Who could ask for anything more? □

EDWIN FOTHERINGHAM

toyota.com

YOUR OWN 105.6-CUBIC-FOOT RESORT.

AVALON. Spacious, well-appointed accommodations. Breathtaking views. Luxurious amenities. Just don't try and order room service.

©2003 Toyota Motor Sales, U.S.A., Inc.

ABSOLUT AROMATHERAPY.

ABSOLUT® VODKA. PRODUCT OF SWEDEN. 40% AND 50% ALC./VOL (80 AND 100 PROOF). 100% GRAIN NEUTRAL SPIRITS. ABSOLUT COUNTRY OF SWEDEN VODKA & LOGO, ABSOLUT, ABSOLUT BOTTLE DESIGN, ABSOLUT CALLIGRAPHY AND ABSOLUT.COM ARE TRADEMARKS OWNED BY V&S VIN & SPRIT AB. ©2003 V&S VIN & SPRIT AB. IMPORTED BY THE ABSOLUT SPIRITS COMPANY, INCORPORATED, NEW YORK, NY. **absolut.com**

ENJOY WITH ABSOLUT RESPONSIBILITY™