

METROPOLITAN HOME®

DECEMBER 1987 • \$2.50

CELEBRATE!

- **Country rooms**
without clichés
- **Holidays without**
angst: 100s of gifts,
Perfect dinners
- **Kitchens to live in**



For people who like to smoke...

New LIGHTS



10 mg "tar," 0.7 mg nicotine av. per cigarette, by FTC method.

SURGEON GENERAL'S WARNING: Quitting Smoking
Now Greatly Reduces Serious Risks to Your Health.

BOX

The new case for
the best-tasting Lights.



BENSON & HEDGES
because quality matters.

CHEVY S-10 BLAZER. THE ORIGIN OF THE SPECIES.

From the day it first popularized its category, S-10 Blazer has been an enormous success. You see it parked comfortably at country clubs, running errands, commuting contentedly. A vehicle used by more people for more purposes than any other of its type.

But for all its social acceptance, we've never forgotten Blazer's reason for being: a rugged, maneuverable 4WD truck intended to get you away from the ordinary. And carry you high, dry and serenely through situations that are the stuff of both dreams and nightmares.

ALL THE RIGHT STUFF FOR ALL THE BAD STUFF. Confront a wall of rain or snow in a standard Bronco II or Toyota 4x4 and you have to stop, get out and manually lock the hubs before you can activate the 4WD.

With the 4x4 Chevy Blazer, you simply shift a lever and keep right on going. Because Blazer includes shift-on-the-fly Insta-Trac as standard equipment.

It has a new standard 5-speed, the engine is fuel-injected. All so well put together it comes with the confidence of 6-year/60,000-mile



See your Chevy dealer for terms and conditions of the limited warranty.

Let's get it together... buckle up.

Best-backed Chevys ever. 6-year/60,000-mile powertrain warranty protection and 6 years or 100,000 miles of outer-body rust-through protection. Solid proof of the quality built into every new 1988 Chevy S-10 Blazer.

powertrain warranty protection and 6-year/100,000-mile outer-body rust-through protection.

AN ABUNDANCE OF NICETIES.

Push down the front seat-back and the entire seat slides to its most forward position for easy entry and exit. Then returns to its original position.

The optional off-road package includes the impressive tracking control of high-pressure Delco/Bilstein shocks Ford Bronco II and most imports don't offer.

And even though Blazer is

compact enough to turn as tightly as a typical family sedan, it actually gives you more luggage space behind the optional rear seat than the trunk of the biggest full-size car.

TRY THE ORIGINAL. If you've decided it's time to get in on the adventure, test drive the one that started it all.

Chevy S-10 Blazer, in 4x4 and two-wheel-drive models. Either one will make your heart beat faster.

And not out of fright. But out of fun.



THE
Heartbeat

OF AMERICA



TODAY'S CHEVY TRUCK

C

O N T E N T S

METROPOLITAN
HOME®DECEMBER 1987
VOLUME XIX NUMBER 12

Editor's Page	9
Hot Properties	18
<i>By Arlene Hirst • Good news from this year's Milan furniture fair: Less is no more! Darryl Hannah's decadent designs on Wall Street; Sony hits the small time.</i>	
Metro	23
<i>A bee's-eye view of Georgia O'Keeffe on her centennial; some high-flying airline food; Thonet's new era—reviving the golden oldies; the iconic corkscrew; getting the red out; mopping up wine spills; and the Design Police crack down on hackneyed holiday decor.</i>	
APPRAISAL • Simple Cooking Is No Secret. Why Is John Thorne?	30
<i>By Colman Andrews • Reclusive author and self-taught cook John Thorne has a hearty appetite for common sense, a delicious way with words and a new book that serves up generous helpings of both.</i>	
Gifts We'd Like To Get	39
<i>Our critics' pick of this year's best cookbooks; classic movies on video; a new wave of New Age music; and the best-of-breed in new paperback fiction.</i>	
Wit & Whimsy: 9 Under \$90	43
<i>By Mary Beth Jordan • Architect-designed jewelry, cookie-tin masterpieces and clean-sweeping critters—here are nine very clever gift ideas.</i>	

MET HOME OF THE MONTH • Crafting a New Country Home	51
<i>By Barbara Flanagan • Color and confidence, plus an affinity for the landscape keeps this city couple's weekend house on the prairie cozy with tradition, but clear of country cliché.</i>	
COLLECTING • New Folks at Home	63
<i>By Dylan Landis • Through an unorthodox approach to collecting folk art—using his heart, not his head—Doug Dawson carries on a family tradition, looking for objects that give a “sense of who and where we are.”</i>	
Adding On the Live-In Kitchen	70
<i>By Mary Beth Jordan • A farmhouse's opened-up, state-of-the-art kitchen goes one step further and becomes a state-of-the-heart gathering room.</i>	
Rituals	75
<i>By Ziva Freiman • Restful junctions where design and manners meet, daily rituals—afternoon tea, a luxurious bath, TV and take-out—are an invitation to savor our moments off the treadmill of mile-a-minute days.</i>	

THE NEW AMERICAN CUISINE • (Almost) Perfect Dinner Parties	85
<i>By William L. Hamilton • Good-bye to the old idea of perfect anything. Our recipe for a successful holiday gathering: Good friends, good food, great conversation. Cheers to the new era of holiday entertaining!</i>	
Ask Dr. Swatch	34
Recipes	98
Resources	103
Cover: Photograph by Bill Helms; see page 85. <i>Metropolitan Home</i> logo rendered by Dennis Ortiz-Lopez	

Metropolitan Home (ISSN-0273-2858) is published monthly for \$18 per year by Meredith Corporation, 3600 Wilshire Blvd., Los Angeles, CA 90010. Principal office, 1716 Locust Street, Des Moines, IA 50336 USA. Second-class postage paid at Los Angeles, California and at additional mailing offices. POSTMASTER: Send address changes to METROPOLITAN HOME: 1716 Locust Street, Des Moines, IA 50336. Subscription prices: One year \$18 to United States and its possessions; Canada and other countries add \$12 per year.

100% GRAIN NEUTRAL SPIRITS. 94.6 PROOF. IMPORTED BY DISTILLERS SOMERSET, N.Y., N.Y. © 1985.



Share the wreath.
Give friends a sprig of imported English greenery.

Tanqueray Gin.
A singular experience.

Send a gift of Tanqueray anywhere in the U.S.A. Call 1-800-243-3787. Void where prohibited.

For the fine homes of the world



poggenpohl®

The ultimate in kitchen and bath cabinetry

To explore the possibilities of redefining the kitchen or bath as a lifestyle reflection, we invite you to send

\$ 7.00 for full color catalogs to: Poggenpohl USA Corp., (MHM) 6 Pearl Court,
Allendale, New Jersey 07401, Tel.: (201) 934-1511, Tlx.: 710 990 9206, Telefax: (201) 934-1837
Poggenpohl cabinetry manufactured by Fr. Poggenpohl KG, West Germany. Est. 1892.

Also available in Canada.

Available only through selected designers.



Welcome to my Four Seasons® solar health spa.™

Where you don't have to be rich and famous to work-out in the sun. —Robin Leach

You can turn an ordinary room into a spectacular spa warmed by the rays of el sol. Soak up the sun. And tone up those muscles in your own personal paradise.

The Four Seasons greenhouse is available in nine different customized room designs. Choose from care-free bronze and white aluminum or curved laminated wood frames. Options include Heat Mirror™ Glass, built-in shades and patented venting system.

Join me in the Four Seasons lifestyle by adding one to your home. Visit a Four Seasons Design & Remodeling Center near you. You're sure to say Ole.

Act now to get special package deals on whirlpool spas and free exercise equipment.*

Call toll-free 1-800-FOUR SEASONS, for a FREE full-color catalog and the location of the design center near you. Over 200 locations nationwide.

Or write:

FOUR SEASONS SOLAR PRODUCTS CORP.
Dept. MH1287
5005 Veterans Memorial Hwy.
Holbrook, NY 11741



Outdoor Living For A Lifetime™

*Package deals at participating centers only. Contact center for details. Offer good on orders placed 11/1/87 thru 12/31/87.

©1987 Four Seasons Solar Products Corp.

The gift of light



Artemide®

Tizio® Lamp

This year give the gift of light, the **Tizio** lamp from **Artemide**. A modern classic, **Tizio** has a place in the permanent collection of the Museum of Modern Art in New York, and in every room of every home.

Available in black or white, it is fully adjustable and extendable, with a two-intensity energy efficient halogen light bulb.

Tizio is a useful gift for desk, table, or floor. **Tizio** is a beautiful gift people will always remember you by. **Tizio** from Artemide, the gift of light.

The **Tizio** Table/Desk Lamp from Artemide is protected by United States patent no. 3,790,773.

Tizio™ Table/Desk Lamp is available at these selected stores throughout the United States:

Atlanta GA
Innovations
404/881-8111
Roche Bobois
404/393-9407

Birmingham MI
Arkitektura Showrooms, Inc.
313/646-0097
Michigan Chandelier
313/626-2548

Boston MA
Adesso
617/451-2212
Roche Bobois
617/723-2866

Chestnut Hill MA
Adesso
617/969-2285

Chicago IL
Tech Lighting
312/337-0759

Cincinnati OH
Sharonville Electric
513/772-5151

Cleveland OH
Industrial Electric Company
216/475-6800

Columbus OH
Elgee Electric
614/294-6261

Ft. Lee NJ
City Lights
201/944-4098

Ft. Worth TX
• Cummins Lighting Center
817/732-1433

Hato Ray PR
Conceptos, Inc.
809/758-5718

Houston TX
M&M Lighting
713/667-5611

Indianapolis IN
Luminatae
317/638-2800

Los Angeles CA
Brentwood Lighting
213/472-6575
City Design
213/859-7177
Design Express
213/933-9053

Los Gatos CA
Alternating Currents
408/354-1907

Miami FL
• Lumen
305/576-1737

Minneapolis/St. Paul MN
Citilights Lighting Inc.
612/333-3168
Creative Lighting
612/647-0111

New Orleans LA
Leitmofit, Inc.
504/891-7777

New York NY
• Sam Flax
212/752-5893
• Lee's Studio Gallery
212/265-5670
• Lightforms
212/255-2272
• Lighting by Gregory Inc.
212/226-1276
• The Lighting Center
212/752-6868
The Museum of Modern Art
Bookstore
212/708-9700

Philadelphia PA
OLC
215/923-6085

Phoenix AZ
Modern Age
602/275-2711

Providence RI
Leavitt Colson
401/946-6500

Rochester NY
Audets, Inc.
716/325-4880

San Diego CA
Inside
619/233-8201

San Francisco CA
Bay Commercial
415/552-4110
Limn
415/397-7474
Policelli Lighting
415/621-1684

Seattle WA
Current
206/622-2433

South Norwalk CT
Primo
203/866-4321

St. Louis MO
Mossa Center Inc.
314/241-5199

Washington, DC
Roche Bobois
202/966-4490

Wayne PA
• Kody Lighting
215/687-4201

White Plains NY
Garfield-Wolar Electrical Corp.
914/948-8600

Also available at all
Bloomington's

• Available at all
other locations.

EDITOR'S PAGE

(Almost) Perfect Holidays



THOMAS HOOFFER

"Once we decide to drop old ideas of perfection, (almost) anything goes"

WE MAKE THIS MISTAKE ABOUT HOLIDAYS. WE think if we cannot do the whole-hog, Dickensian, wassail-besotted number, we shouldn't do it at all. So mostly we don't. It's not just the time, but the temperament. Today's Thanksgiving table is megaworlds away from Norman Rockwell's—whether it's two fine friends over one small bird or the new typical family with second husbands, ex-wives, six kinds of step-kids and grandmothers who look half their age.

This measuring up against the picture-perfection of holidays past—and always coming up short—has kept us at *Met Home* ambivalent. What do magazine-y stories like Mrs. So-and-So's heirloom ornaments or 60-ways-to-a-Victorian-Christmas mean to us today?

And yet, this year we sensed a readiness to celebrate again. To pause and admit we've a lot to be grateful for. To dispense with old ideas of tradition and go about making our own. So, to our one constant holiday story, Perfect Dinner Parties, we tacked the word "(Almost)." Once we drop ideas of perfection—anything goes.

We heartily endorse grand gestures—the Big Bang Theory, we call it. This means you do not spin resolutely out of control as soon as the first gift catalog hits your mailbox (usually August). Instead, find three or four ideas—gifts, decorations—that mean something to you. If candles make your eyes light up, get 'em by the dozens. Use them every night and as you set match to wick, let that small warm glow intensify your sense of well-being. Last year I discovered orange and pine potpourri. That smelled celebration enough to me—and so what if the Santa Claus cookie cutters never made it out of the bottom drawer.

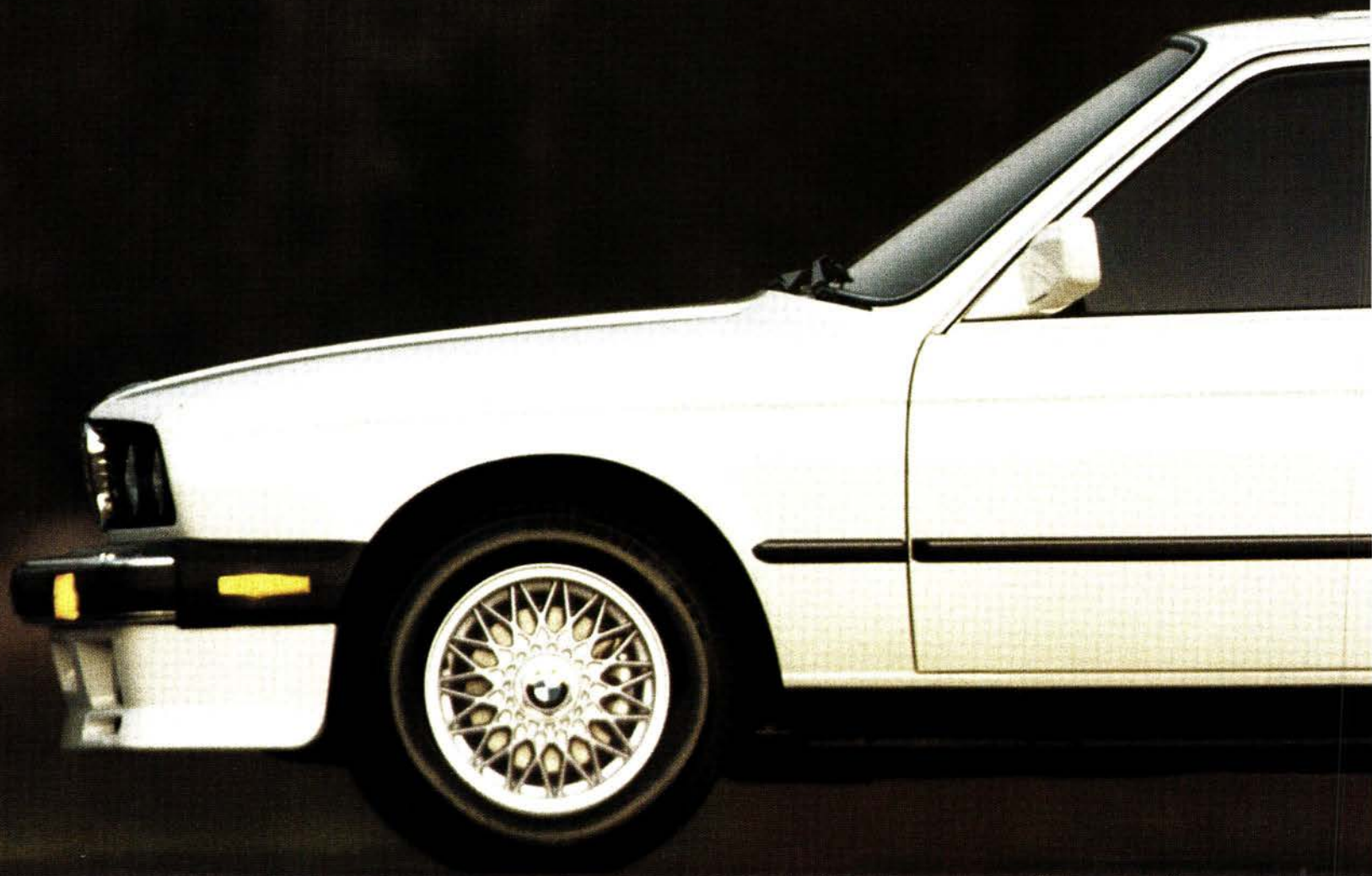
It's fashionable these days to mourn the lack of quality in our lives, to regret roots lost. We're used to the pattern of our days—so pragmatic, so without resonance. But in "Rituals," we turn to another kind of celebration: finding magic in the everyday.

Morning coffee, when you add contemplation (and good beans), becomes an event. Instead of seeing a night of TV and Chinese take-out as caving in, have fun. It's a M-O-V-I-E, man. In your own theater. With good food you didn't have to grow, kill or cook!

We present these ideas in photographs by Sandra Haber. At first they seem dreamy, till you look harder and find them filled with the stuff of our lives. Things to help us get out from under that rock of routine and find ritual: A fat bath sponge, an extrawide shower head, stacks of juicy picture books, creamy old writing paper and stubbornly elegant writing pens. Even the telephone. Maybe Paul Simon is right. Maybe it's not just "London on line two." Maybe these *are* the days of miracle and wonder—this is the long distance call.

—Dorothy Kalins, Editor

Artemide®



THE NEW 325is. WHEN IT COMES TO BUILDING PERFORMANCE CARS, OBSESSION IS NINE-TENTHS OF THE LAW.

For over 6 decades, BMW has given its engineers what is essentially a mandate to exercise extreme self-indulgence: to build the kind of cars they've always wanted to drive.

A mandate resulting in a succession of performance cars that have not only delighted generations of driving enthusiasts, but have simultaneously elevated the criteria by which all sports sedans are judged.

Once again, the standards have been raised—this time by the new BMW 325is.

Under its hood there's what Auto Motor und Sport called a "silky smooth" 2.5-liter, 6-cylinder engine that generates 168 horsepower.

Power that's communicated to the road by sportier suspension tuning; by vari-



able gas pressure shocks that automatically adjust to changing road conditions; and by an integrated air dam and spoiler that improve stability.

And because a car that moves as well as the 325i should be no less proficient at stopping, it's also equipped with an ABS braking system that helps prevent wheel lockup and resulting skids, even in panic stops.

Even the interior exudes an aura of high performance. Presenting, among other amenities, biomechanically-engineered leather sports seats and sports steering wheel, and an ergonomically designed wraparound dash.

All of which serves as an object lesson to the many newcomers to the performance arena. Because while market conditions may indeed be ripe for such cars, there is a simple fact most car makers fail to grasp:

A true performance car can only result from a tradition that allows engineers to follow their visions, as opposed to the whims of the marketplace.



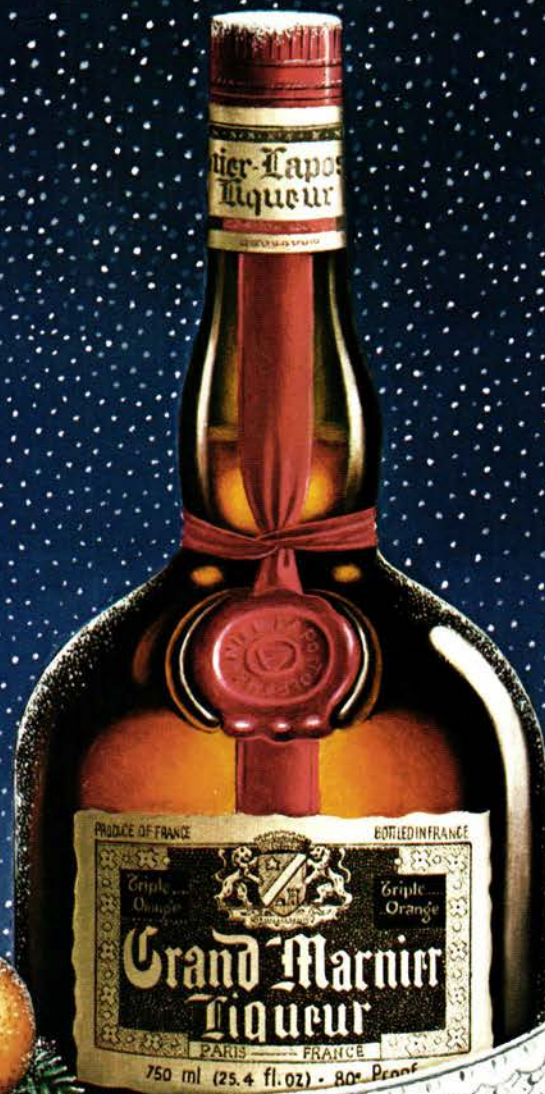
THE ULTIMATE DRIVING MACHINE.®



For gift delivery anywhere call 1-800-CHEER-UP (except where prohibited by law)



...and to all a Grand night.



Marlboro

A full-page advertisement for Marlboro. The background is a photograph of a deep, rocky river valley. A river flows through the center, flanked by steep, rugged cliffs. In the lower right foreground, a person wearing a cowboy hat is riding a horse along a grassy ridge. Another horse is visible in the lower right corner. The Marlboro logo is printed in large, white, serif font across the top of the image.

SURGEON GENERAL'S WARNING: Cigarette
Smoke Contains Carbon Monoxide.

Kings & 100's Soft: 10 mg "tar," 0.7 mg nicotine
av. per cigarette, FTC Report Feb '85—100's Box
11 mg "tar," 0.8 mg nicotine av. per
cigarette by FTC method.

Lights

The spirit of Marlboro
in a low tar cigarette.



Also available in Flip-Top box.

METROPOLITAN HOME®

Incorporating *Apartment Life*® Magazine

Volume XIX, Number 12, December 1987

DOROTHY KALINS
Editor

DON MORRIS
Art Director

BEN LLOYD
Editorial Marketing Director

CAROL HELMS
Creative Director

STEVEN WAGNER
Editorial Director

BARBARA GRAUSTARK
Articles Editor

CHARLA LAWHON
Managing Editor

DONNA WARNER
Editor, Food and Design

WILLIAM NABERS
Photography Editor

ARLENE HIRST
Senior Design Reporter

WILLIAM L. HAMILTON
Senior Editor

RICHARD FERRETTI
Associate Art Director

LAURA FORDING
Production Manager

ZIVA FREIMAN
Associate Editor, Articles

DAVID STASKOWSKI
Associate Design Editor

LEE HERMANN
Assistant Managing Editor

MARY BETH JORDAN
Copy Editor

LARRY PETERSON
Research Editor

NEWELL TURNER
Assistant Design Editor

BOBBI SCHLESINGER
Publicist

EDITORIAL ASSISTANTS:

KARI MCCABE, Assistant to the Editor
DONNA SAPOLIN, **CYNTHIA LEHRMAN**, Design
NANCY JO JOHNSON, Photo; **JOHN THOMAS**, Articles
KATIE DUFFY, Admin.; **C. KAYO DERSARKISSIAN**, Art; **ALISON FLETCHER**, Marketing

Office: 750 Third Ave., New York, NY 10017
Contributing Editors: **COLMAN ANDREWS**, **BARBARA FLANAGAN**, **LESLIE LAND**, **KAREN MACNEIL**
Metropolitan Home Books: **JOANNA L. KROTZ**
City Editors: **MAURA MCEVOY**, NYC; **LINDA HUMPHREY**, Seattle; **DIANE DORRANS SAEKS**, San Francisco; **ROCHELLE REED**, **BARBARA THORNBURG**, Los Angeles; **TIMOTHY J. WARD**, Washington, D.C.; **BONNIE WARREN**, New Orleans; **PENELOPE CARLIHAN**, **DONNA PAUL**, Boston; **PAM HAIT**, Southwest; **MINDY PANTIEL**, Colorado; **MARIANA GREENE**, Dallas; **SUSAN WEINBERGER**, San Antonio; **MITZI GAMMON**, Atlanta; **ELAINE MARKOUTSAS**, Chicago; **TOBY HOWARD**, Houston; **KATE BETTS**, Paris; **NONIE NIESWAND**, London

Magazine Group of Meredith Corporation, 1716 Locust St., Des Moines, IA 50336. © Copyright Meredith Corporation 1987. All rights reserved. Printed in the USA.

Beautiful Music Over Dinner.

Presenting the GE Spacemaker® Radio Cassette player.

Now music's at an all-time high. Our radio cassette player fits up under your cabinet. So you have music in the air. Not in your way.

Pop in your favorite tape to set a mood. Or to set the beat while you mix and mash.

It's also a great way to catch the news. And it has a built-in countdown timer.

Isn't it time you checked out a GE Spacemaker® for your kitchen?



We bring good things to life.

THE ART OF MARTEX®





S P E C I A L
P L A C E S



T H E A R T O F
M A R T E X



ATELIER MARTEX® NO-IRON LUXURY PERCALE ENSEMBLES, "BANBURY" (COVER) AND "AGEAN" (LEFT), OF 50% COMBED COTTON AND 50% DACRON® POLYESTER, 200 THREADS PER SQUARE INCH. "INNISFREE" (ABOVE) BY SYBIL CONNOLLY, NO-IRON LUXURY PERCALE OF 100% COMBED COTTON, 200 THREADS PER SQUARE INCH. © SYBIL CONNOLLY 1987. WESTPOINT PEPPERELL.



M A R T E X[®]
LUXOR *Pima*
PURE COTTON



When we make our towels, we use the one cotton that's incredibly durable, exceptionally soft and has an insatiable thirst. Supima.[®] Grown in America's great Southwest, it's considered the finest cotton in the world. And the obvious choice for our entire Luxor[®] Pima Collection: 100% cotton towels with matching 100% cotton bath rugs. Both in 25 beautiful colors. A new 100% cotton thermal blanket in a graphic grid pattern. All with an extraordinary plushness and luster. And all uniquely Martex.

WESTPOINT PEPPERELL, 1221 AVENUE OF
THE AMERICAS, N. Y. N. Y. 10020, 212-382-5185



METROPOLITAN HOME®

BURTON H. BOERSMA
Vice President, Publishing Director

STEPHEN R. BURZON
Publisher

SUSANNAH PASK
Associate Publisher

DEBORAH JONES BARROW
Marketing Director

Sales Offices

New York: 750 Third Ave., New York, NY 10017
(212) 557-6600. *Eastern Manager:* THOMAS W. RUDD;
Account Managers: DONNA BREHM, LAURA JENNINGS,
CATHERINE POTKAY WESTERBERG, JAMEELA M. ROBINSON;
DOREEN SHELLEY, *Design Advertising Manager;* JOHN J.
PEARSALL, *Southern Manager*

Chicago: 333 North Michigan Ave., Chicago, IL 60601
(312) 580-1612. EDWARD J. GRAF, *Midwestern Manager.*
KEITH H. KENNER

Des Moines: 1716 Locust St., Des Moines, IA 50336
(515) 284-2266. CLAUDIA SUTTON, *Advertising Services
Manager*

California: Ellison & Co., 695 Arbor St., Pasadena, CA
91105 (818) 793-0552. W. RICHARD ELLISON

Direct Response: 750 Third Ave., New York, NY
10017 (212) 551-7088. EDWARD J. JOWDY, *National
Manager;* LISA A. BORAWSKI, *Account Manager*

Travel: The Medcon Group, 156 Stone Oaks Dr.,
Hartsdale, NY 10530 (914) 686-0443. ROBERT
ROSENBAUM

Marketing Services: 750 Third Ave., New York, NY
10017 (212) 557-6600. SHERRY BABITZ GINSBURG, *Re-
search Manager;* KATHLEEN HESLIN, *Promotion Art
Director;* SUSAN W. LADD, *Promotion Manager;* LINDA J.
STEPHENSON, *Special Events Manager/Senior Copywriter*

CAROLE MANDEL
Circulation

DALE SCHENKELBERG
Production

Magazine Group Officers: President, James A. Autry;
Vice Presidents: Burton H. Boersma, Doris Eby, J. Wes-
ley Silk, Adolph Auerbacher, Christopher M. Lehman

Corporate Officers: Chairman of the Board, E. T.
Meredith III; President, Robert A. Burnett; Executive
Vice President, Corporate Services, Jack D. Rehm;
Group Presidents: James A. Autry, Magazine Publishing;
Fred Stines, Book Publishing; W. C. McReynolds,
Broadcasting; Allen Sabbag, Real Estate; Vice Presi-
dents: Donald L. Arnold, Corporate Relations; Thomas
G. Fisher, General Counsel and Assistant Secretary; Neil
Kuehn, Product Development; Herb Schulte, Corporate
Planning; William H. Straw, Finance; Gerald D. Thorn-
ton, Administrative Services; Treasurer, Michael A. Sell;
Secretary, Betty Campbell Madden; Controller, Larry D.
Hartsook

Customer Service: For service on your magazine
subscription, including change of address, please write
to Customer Service Manager Robert Austin, P.O. Box
10254, Des Moines, IA 50336, enclosing a recent address
label. For faster service, you may use our toll-free
number: 1-800-678-2666.

Following are trademarks of Meredith Corporation and
their use by others is strictly prohibited: Living the Met
Life, Elegant Renovation, The Eurostyle Report, Elements
of Style, Style Preview, Hot Properties, Ask Dr. Swatch,
The New American Cuisine, The Global Table, The Elec-
tronic Library, The Screening Room, The Right Place, The
Right Choice, Personal Style, The Renovated Ranch,
Perfect Dinner Parties, The Met Grill, Design Police,
Tablescaping, Word of Mouth

© 1987 The Seagram Classics Wine Co. N.Y.C.

GREAT NAMES IN FRENCH WINES BEGIN WITH THESE LETTERS.

B & G



BARTON & GUESTIER

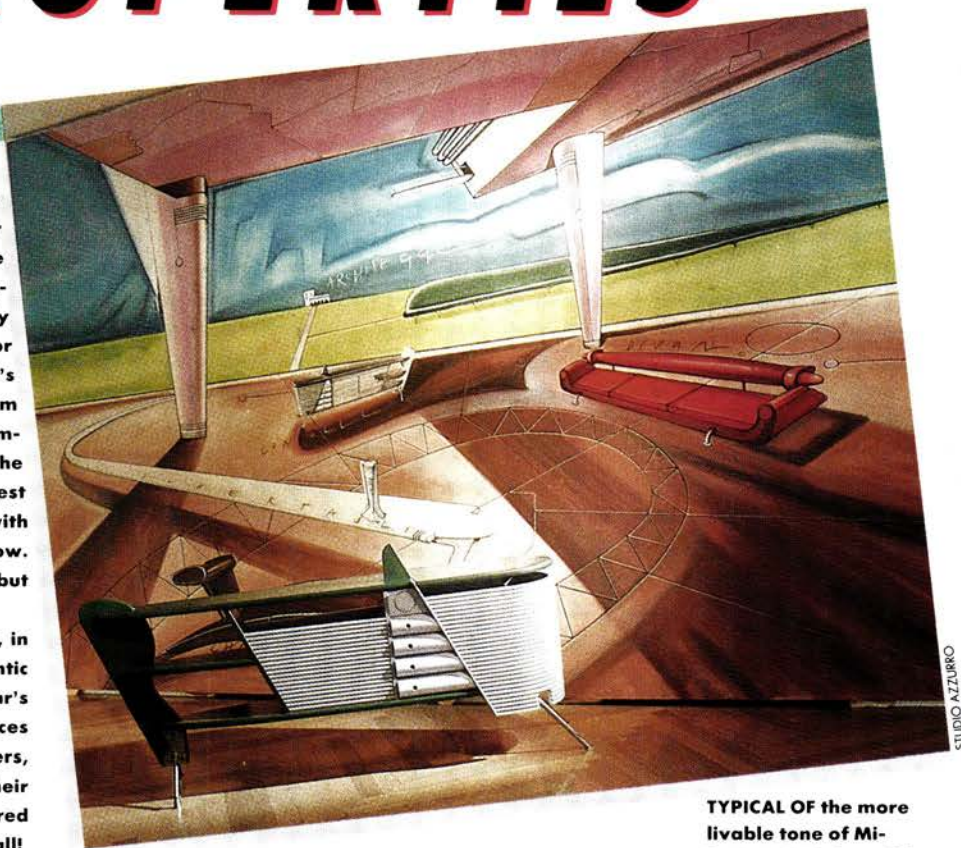
FINE FRENCH WINES SINCE 1725.

HOT PROPERTIES

Report from Milan 1987

LESS HAS LEFT. More (and better) is here. After 20 years in the grip of modern Italian design—sheer slabs of marble on strips of matte-black steel—the news from the 1987 Salone del Mobile is Expressionism. Generous shapes and organic forms have finally come into their own. Now furniture is being designed for bodies, not just buildings. Following the lead of Citterio's *SITY* for B&B last year, sofa forms are released from straight-edged bondage into freer, deeper, more room-filling shapes. Lighting, too, has moved away from the uncompromising thin black line. Artemide, in its largest introduction in years, presented a stunning collection with all the excitement of an haute couture fashion show. There was a generous fluidity and freedom of shape, but now even light itself has become a sculptural source.

Color is back with a subtle rainbow of possibilities, in patterns that haven't shown up on this side of the Atlantic in decades. Even anything-goes Memphis, in this year's confident showing outside the fair, is presenting pieces that look more like furniture than ever. New designers, like 28-year-old Massimo Iosa-Ghini are drawing their ideas from a vital new strain of comic-book art, centered in Bologna. What a relief to witness the freedom of it all!



STUDIO AZZURRO

Rocking the Cradle



NOW CHILDREN can be seen... and heard. Sony has designed a collection of stereo gear, dubbed My First Sony, to bring maximum sound to the miniset. It hopes to sell dotting parents on the wisdom of starting their kids off early with superior audio gear. The line includes a cassette-recorder with a sing-

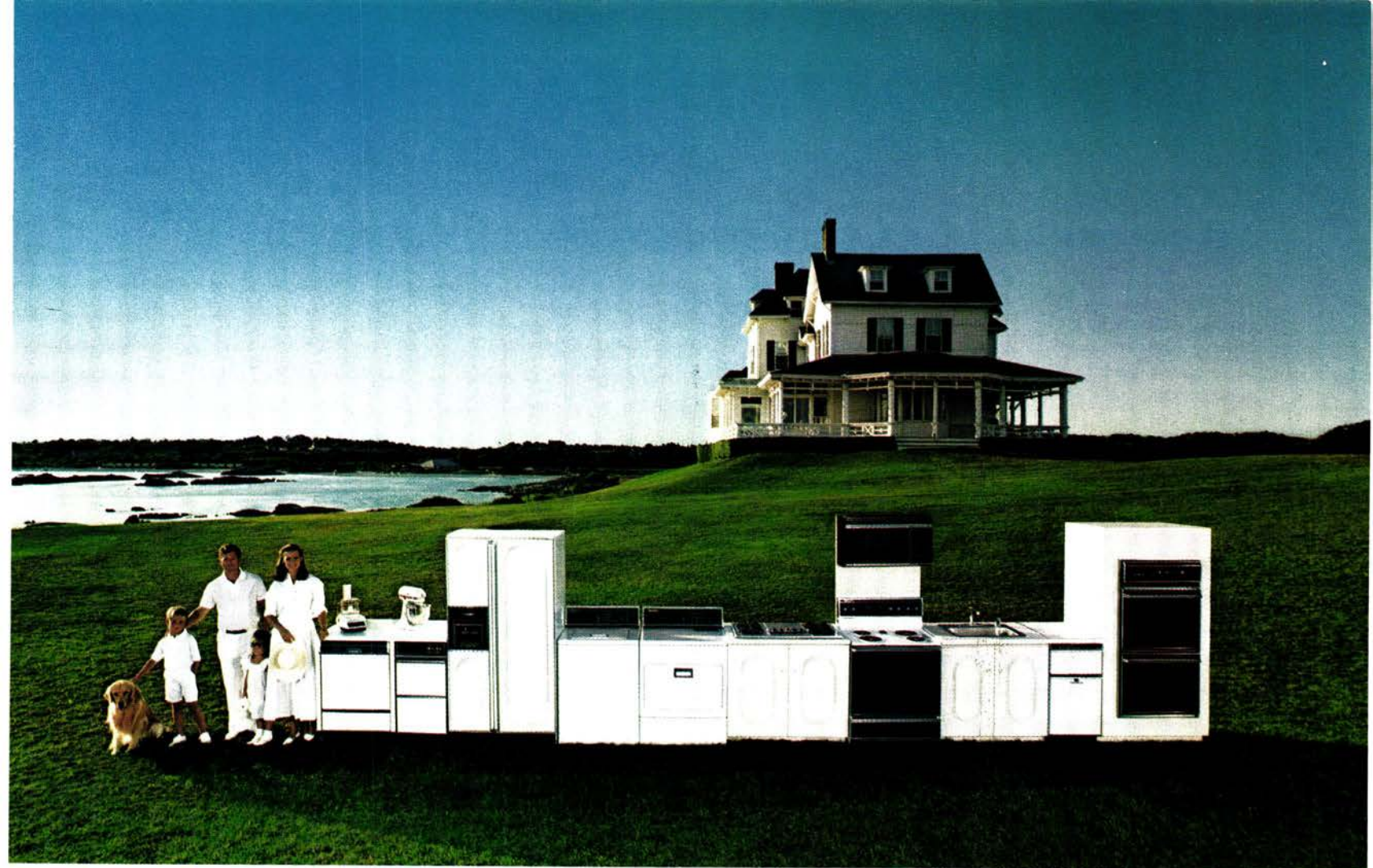
along microphone and amplified speaker; a voice-activated walkie-talkie headset that transmits up to 1,000 feet; a radio cassette-corder, a pint-sized Walkman plus splashy blank cassette tapes in over 4,000 color combinations.

Each product features protective rubber trim; extrabig buttons for small fingers; sturdy red, yellow and blue plastic outer shells and Sony's state-of-the-art technology. Recommended for children age four and up; from \$34.95 to \$59.95; currently available through major toy store chains, department stores and Sony product dealers nationwide.

TYPICAL OF the more livable tone of Milan's 1987 Salone del Mobile, Massimo Iosa-Ghini's new pieces for Memphis charmed us. Like his novel comic book art, the Bolognese designer's swoopy, low-slung sideboard is "contaminated with culture"—reminiscent of childhood toys and '50s tailfins, an updated version of streamlining.

Multiple Listings

DON JOHNSON sold his 1.84 acres on Florida's Star Island for \$1.39 million because too many people knew he planned to build there. Now Johnson has hired *Arquitectonica* to design his new manse, in a top-secret location... Aspen architectural designer *Gretchen Greenwood* is building a 6,000-square-foot log house for *Goldie Hawn* and *Kurt Russell* in Old Snowmass, Colorado. The existing manse, a Victorian kitsch-castle where the duo reside, will become a guest cottage. The log house will have "an enchanted forest look"... *Elizabeth Taylor*, who did for Puerto Vallarta what *Brigitte Bardot* did for St. Tropez, is breaking camp. Her seven-bedroom retreat is on the market at \$1 million...



INTRODUCING THE ENTIRE KITCHENAID FAMILY.

OUR FAMILY HAS GOTTEN BIGGER, SO YOUR FAMILY WON'T HAVE TO SETTLE FOR LESS THAN KITCHENAID QUALITY IN ANY MAJOR APPLIANCE FROM NOW ON.

YOU CAN GET AN IDEA OF WHAT SETS A KITCHENAID APPLIANCE APART WHEN YOU CONSIDER, FOR INSTANCE, THAT OUR REFRIGERATORS FEATURE GLEAMING PORCELAIN INTERIORS AND BINS RATHER THAN THE PLASTIC YOU FIND IN OTHER MAKES.

THAT INSISTENCE ON QUALITY IS ALSO WHY OUR WASHERS HAVE A LONG-LASTING DIRECT-DRIVE SYSTEM WITH NO BELTS TO WEAR OUT.

IT'S WHY OUR GRILL/GRIDDLE COOKTOPS ARE DESIGNED FOR MORE EVEN HEATING AND EASIER CLEANING.

IT'S WHY OUR THERMAL/CONVECTION OVEN IS AMERICA'S MOST ADVANCED, LETTING YOU COOK AND BAKE FASTER AND MORE EVENLY.

AND IT'S WHY OUR KITCHENAID DISHWASHER ENDS HAND-RINSING, SO ALL YOU DO IS GIVE DISHES A QUICK SCRAPE.

WE'VE PUT SO MUCH CRAFTSMANSHIP, STATE-OF-THE-ART TECHNOLOGY AND SHEER PERSONAL PRIDE INTO OUR APPLIANCES THAT EVERY ONE COMES BACKED BY A ONE-YEAR REPLACE-MENT GUARANTEE. (CONSULT YOUR LOCAL DEALER FOR DETAILS.)

SO IF YOU EVER NEED AN APPLIANCE BUILT TO MEET THE MOST DEMANDING STANDARDS, OUR FAMILIES SHOULD GET TOGETHER.

KitchenAid
FOR THE WAY IT'S MADE.™

HOT PROPERTIES

T H E S C R E E N I N G R O O M

Wall Street

NOTHING succeeds like excess. That might have been production designer Stephen Hendrickson's motto for his work on the set of *Wall Street*, Oliver Stone's first film since his Oscar-topping *Platoon*. "Oliver wanted something that went farther than anything anyone had seen before," says Hendrickson—and from the look of things, he seems to have obliged.

Wall Street is a modern day morality tale of stock market greed and corruption, set in the quick-moneyed, ultra-sleek, self-impressed world of Manhattan. And the movie's look validates it—from star Michael Douglas' Wall Street office, filled with Miro, Picassos and Nevelsons, to his lush Hampton beach house, a tony mix of all white furniture and Rauschenbergs. For perfectionist Stone, authenticity was crucial: The art is real—the Julian Schnabel canvas that's shown is from the artist's own collection. Stone wanted no studio sets, so every scene was shot on loca-

tion. But Hendrickson's star turn is the Sutton Place co-op that Darryl Hannah, who plays an interior decorator, designs for co-star Charlie Sheen (it ends up serving as the couple's love nest).

It took Hendrickson's crew six weeks to turn a standard, vanilla-walled luxury duplex on the East Side into a post-modern temple of ruin, all chronicled onscreen as Hannah decorates.

Destruction is the theme. Stone wanted these digs to look like the last days of Pompeii, for the ripe allusions of corruption and decadence. Hendrickson tromped every oeil in sight. Pickled in pigment, the walls alone took five layers of glazing and distressing. A floating painter's-palette-shaped ceiling, reminiscent of a Fifties Miami Beach hotel, was turned into a metaphor of decay with a brutal, jack-hammered finish.

The furnishings, created by a virtual Who's Who of stylish artists, are savage with jagged edges and crumbling surfaces:

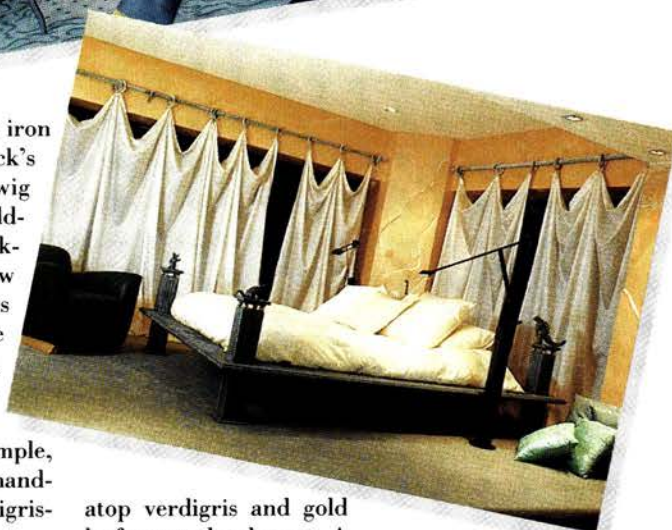
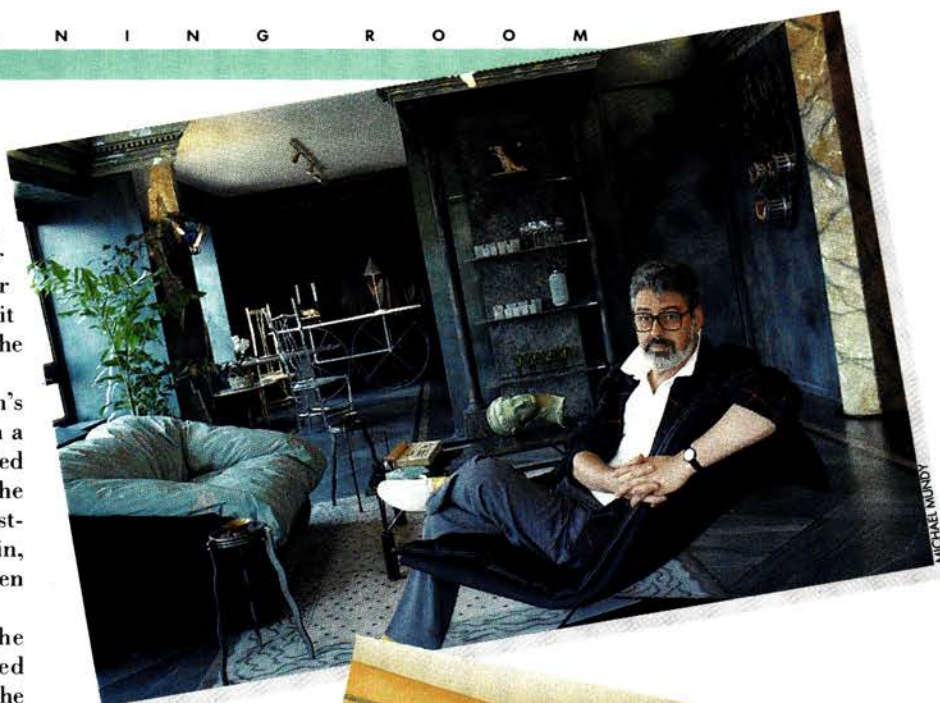
Concrete and rusty iron abound. Daniel Mack's bleached-wood twig chairs have been gold-leafed by Hendrickson. Even the few "traditional" pieces on the set were swathed in *outré*, faux marbre'd to the max. A Ligne Roset sofa, for example, was engulfed in a hand-spattered and verdigris-finished fabric.

"Part of the irony is that it takes money to make it look 'destroyed,'" admits Hendrickson, who spent \$200,000 creating this two-room, self-parodying suite. "It's no more expensive than studio-built sets," he says, defending his handiwork. "And it has one big advantage—real views."

One thing he couldn't locate among the wealth of New York sources that he mined was the perfect "power decorating" bed. So he designed one: A large platform

atop verdigris and gold leaf-covered columns. A tiny dimestore dinosaur, also verdigris'd, stands guard at each bedpost, to drive home the moral: Here lies a soon-to-be-extinct lifestyle.

Despite the film's intent, *Wall Street* has been an uncanny case of déjà vu for the artists whose work adorns the sets: These furniture designers had real-life Wall Street clientele clamoring for just such pieces. Opines Hendrickson: "Those people are spending lots of money... and it's not on flowered chintz."



Unfunny money: Production designer Hendrickson turned a penthouse into a post-Pompeian palazzo, with art furniture and five layers of paint. He designed the "power" bed, because he couldn't find that monolithic-neolithic look he was after in New York.



Insider decorating: Douglas and Sheen on *Wall Street*.



In order to sneak a cigarette while on a sleigh ride in 1906, Mrs. Kim Kemp found she didn't mind taking a back seat to her husband at all.



You've come
a long way, baby.

VIRGINIA SLIMS

8 mg "tar," 0.6 mg nicotine av. per cigarette, FTC Report Feb. '85.

**SURGEON GENERAL'S WARNING: Quitting Smoking
Now Greatly Reduces Serious Risks to Your Health.**

Fashions: Byblos

© Philip Morris Inc. 1987

Our new 41" TV looks so good, we decided to show it off.

Introducing the Sony KPR-41DS1 Designer Series Videoscope™ projection TV. With brightness that rivals direct-view TV monitor/receivers. And styling that leaves most of them far behind.

The KPR-41DS1 is designed to project a whole new image. With sleek compact lines. Charcoal gray cabinetry. Marble black accent. Dual stereo speaker systems, and full-function remote control.

But that's all we can show you here. When you see it in action, you'll appreciate much more.

The sharpness of up to 500-line horizontal resolution with direct video input. The performance of Liquid Cooled/Coupled picture tubes—a Sony invention. The

whiter whites, bluer blues, and greener greens of our improved color phosphors and filters. The light-focusing design of our black-tint two-layer screen, that delivers a panoramic view from up to a full 160.

The full Sony Videoscope line starts with the beauty you see here—which comes with a matching, top-mounting Video Caddy™ shelf for your VCR. And extends to space-saving models in a variety of styles and finishes.

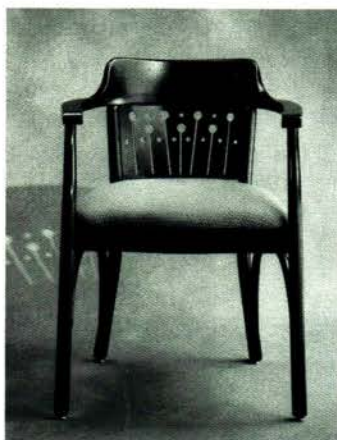
They all look so good that even when they're off, they'll turn you on.

Videoscope. SONY

BRINGING BACK THE GOLDEN OLDIES



Wagner's armchair (right), Siegel's beechwoods lacquered black (top), Thonet original (left).



(Amy's came back with gum under the seat.) Now Shelby Williams' Chicago and New York showrooms offer an aristocratic, European-bred collection:

Thonet's bentwood

HE IS BROAD as a bull, with tousled hair and clumsy hands; but when his fingers follow the smooth curves of a Thonet bentwood chair, Manfred Steinfeld looks like a man of grace. "Isn't that beautiful," he says. "Those complicated shapes."

Manny Steinfeld is a chair aficionado. A refugee from Hitler's Germany, he started his own chair company, Chicago-based Shelby Williams, when he was 29. Steinfeld's armchairs (ranging from Queen Anne to rattan) fill the lobbies and rooms of Hyatts and Hiltons. His aluminum stacking chairs even went to the White House for Jimmy Carter's inauguration.

and Bauhaus designs.

Last January, Steinfeld bought Viennese-born Thonet Industries Inc. for \$8 million—and promptly began rummaging through its trove of yellowed catalogs. "I wanted to reintroduce the old classics, to bring back the old name," he explains. Engineers, working from archival line drawings, reconstructed the molds for 24 designs, hallmarks of the manufacturing and artistic revolution that Thonet began 150 years ago. Some are ubiquitous, made by Stendig, Knoll and a host of others. (Thonet's authenticity lies in having produced them first.) But a half-dozen of these "revitalized clas-

sics" are actual Thonet exclusives. One star is Otto Wagner's 1898 walnut chair (top, right) with mother-of-pearl-inlaid



arms, a brass-tack trim and brass footings. (Thonet was one of the first firms to commission and produce architect-designed furniture.) Another is the 1873 Cafe Daum chair, a simple bentwood piece snatched up by Viennese cafes for under \$5.

Thonet's heritage lies in tapping industry and discovering art. Michael Thonet was 34 when he found, in 1830, that by boiling wood in glue, it became malleable as

clay—and the first bentwood piece was born. By the 1880s, the family had discovered steam, and Thonet became the first mass-production furniture company. In 1922, Leopold Pilzer, the firm's second owner, turned its Paris branch into the top source for Bauhaus design icons: Le Corbusier's black chaise and Breuer's cantilevered chairs.

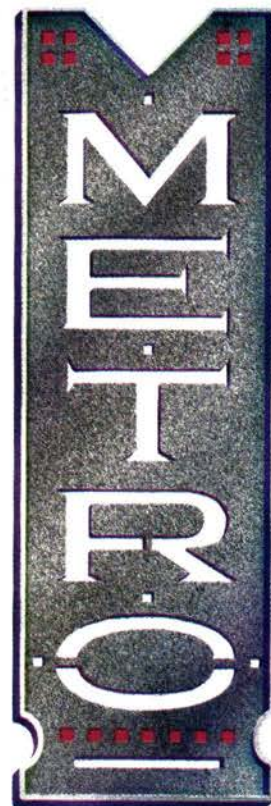
During World War II, the original Thonet splintered into four separate firms, in four countries, each with the same name. (Steinfeld bought the American branch.) None of the fractured firm's designs are patented, so Gustav Siegel's 1904 black-lacquered armchairs (top, left) may soon be crowding stores. "The market is open to anybody," Steinfeld shrugs. But he's looking ahead to "a totally new line" of tubular steel and laminated plywood pieces that will take Thonet into the Nineties.

—Dylan Landis

SPILT WINE?

The days of wine—and wine stains—are upon us. How can I rescue my linen tablecloths, carpets, white shirts and glasses from a red wine spill?

IF YOU CAN only remember one thing in your time of red wine ruin, run for the club soda and rub lightly into the stain. Everyone from wine tasters to airline flight attendants agree it's a quick-clean remedy for fabrics. If you can't find the soda, those in the know, including the wife of winery owner Robert Mondavi, fight fire with fire: They clean a wine spill off a rug by dousing it with white wine. If you haven't got the heart, pour boiling water over the stretched fabric from a height of a few feet. But don't rub the stain too much or use salt—both will cause the stain to set in the fabric. And when in doubt, let a dry cleaner tackle the job. For glassware—especially narrow-necked decanters—the usual soak in dishwasher detergent and hot water may not do the trick. Try baking soda, Polident denture cleaner, or a mixture of Soft Scrub and Clorox bleach.



COAST TO COAST,
HERE IS WHAT'S
SHAPING THE
METROPOLITAN
STATE OF MIND

D
...

DESIGN POLICE

CASE NO. 19: FELONIOUS FOLIAGE



WE DID A HATCHET JOB on Ima Grinch, doyenne of the Dahling school of decor, for tasteless trimming (Exhibit A). Her fake fir, bristling with silver bows and choking on Baby's Breath, tried to be branché—but ended up boring. Exhibit B, strung with homemade ornaments, childhood trinkets and newly minted toys, is a celebration in the works. Our culprit vowed to spruce up her act. *Resources, page 103*

R
...

RULES OF THE ROAD

FLIGHTS OF FANCY

YOU'VE BEEN there. The stewardess is handing out the dinner *en foil* on your flight to Denver. You figure you'll skip the rubbery beef, go straight for the roll and sticky custard. And then you spy a woman eating cool crab-meat; her child, a juicy hamburger. They didn't pack a lunch. They're simply taking advantage of the airlines' increasingly varied choice of meals.

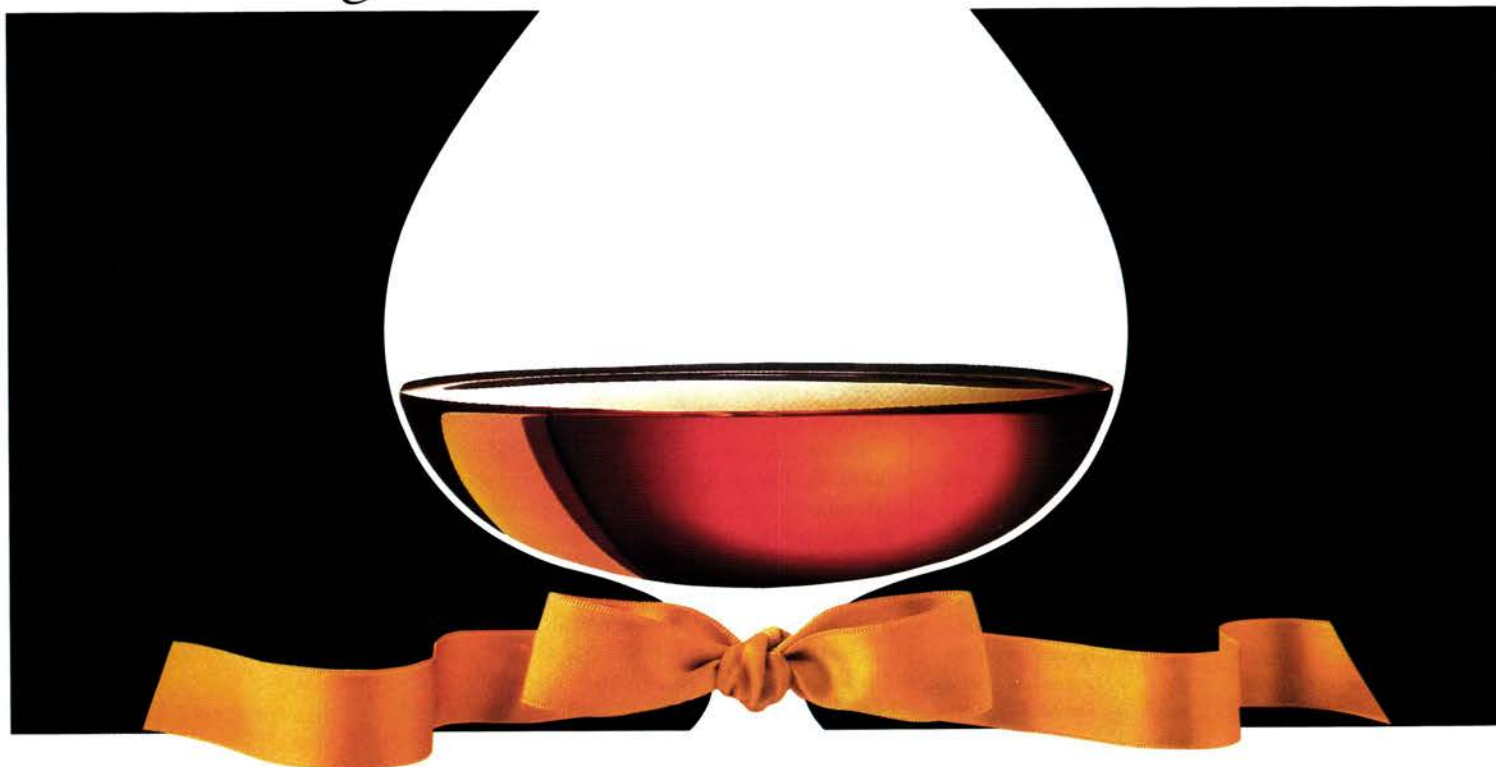
Yes, you know about the Kosher, Moslem and Hindu meals that most airlines provide, and the low-sodium, low-cholesterol, vegetarian and diabetic options. But what's new is that aside from all the dietetic and religious specials (ordered 12 to 24

hours beforehand), most airlines provide an assortment of alternatives—at no extra charge—for the flyer who is just plain sick of Airplane Food.

Fly American, and until six hours before takeoff on most domestic flights, you can order their special meals over the phone through any reservation office: cold chicken, sliced raw vegetables, a big burger and chips, cold seafood, fresh fruit with cottage cheese, even an Indochinese platter. And everyone qualifies for the kids' menu: hot dog, fried chicken, yes, PB&J.

On United, again with six hours notice, ask for their lighter menu: cioppino—a hot seafood stew,

On the first night of Christmas



cold seafood platter, and California fruit plate.

Eastern, aside from the obligatory special menus, provides a seafood dinner or fruit and cheese with 12 to 24 hours notice. But they're frank about suggesting you order when you buy your ticket and confirm 12 hours before flight time.

TWA needs 24 hours lead time, and serves a BBQ plate. Pan Am, also requiring 24 hours, has limited choices, but they do offer birthday and wedding cakes.

Alright, so it's not caviar, champagne or extrawide seats. But it is available at no extra cost, it's easy to order, and it sure does beat what we all know and hate.

—Mary Beth Jordan

GORGEOUS GEORGIA



ONE HUNDRED of O'Keeffe's flowers, lush with their disorienting closeness and exaggerated scale.

IN HER LIFE and in her art, Georgia O'Keeffe, exemplified the struggle for spiritual freedom: a lone woman among a small circle of modernists who confronted Victorian America with revolutionary art, then abandoned the metropolis to live on the Western plains. A major museum retrospective, and two new books, celebrate the centennial—on November 15—of the birth of this fiercely independent artist. The National Gallery of Art in Washington, D.C., has mounted a traveling exhibition of 100-plus works spanning her career, curated by Juan Hamilton, O'Keeffe's companion and partner toward

the end of her life. The show's catalog, *Georgia O'Keeffe: Art and Letters* (New York Graphic Society/Little, Brown; \$50), reveals, through letters, a previously unseen personal side. *Georgia O'Keeffe: One Hundred Flowers* (Knopf/Callaway; \$100), an extravagantly oversized book, reproduces many of her early, sexually charged flowers, which sent shock waves throughout polite society. The bursting bee's-eye view flowers seem more beautiful than shocking today, and what was one woman's vision of freedom will surely be a ubiquitous coffee table gift.

—Walter Robinson

my true love gave to me...



THE FRENCH HAVE A WORD FOR IT
C O U R V O I S I E R

To send Courvoisier anywhere in the U.S. call 1-800-238-4373*

Le Cognac de Napoleon

Breathtaking Caribbean settings.

For spectacular settings, come visit Little Switzerland. We're renowned for carrying the world's finest china and crystal at extraordinary duty-free savings. We're also the best place to shop for the world's finest watches and exquisite jewelry. At prices that really sparkle.



Little Switzerland

St. Thomas • St. Croix • St. Martin • St. Barth • Puerto Rico • Aruba • Curaçao

Send \$5.00 for our color catalog before you visit us.
Call toll-free 1-800-524-2010 for more information.



CON



COURTESY OF HALLEN

NAME: CORKSCREW

ORIGINAL NAME: Bottlescrew

DATE OF BIRTH: England, sometime between 1630 and 1675.

CREATOR: Unknown. However, the inventor most likely took his cue from the wormlike device that was used to extract bullets from the muzzle-loading muskets and pistols of the early 17th century.

ANCESTRY: Historical records indicate that the first corkscrews were used not for wine, but for cider and beer. Both sparklers required a tight-fitting (often tied on) cork capable of trapping fermenting gas. Such corks, forced into the neck of a bottle, would later prove brutes to budge. Thus arose the empirical imperative: Either break the neck of stubborn bottles, push the cork into the liquid—or come up with *something* better to get the blasted thing out.

EVOLUTION: Corkscrews leapt from beer and cider to wine in the 18th century, when the English began maturing wine in bottles rather than casks. Wine bottles, stored on their sides for years at a time, required a cork that was pushed deep into the neck. Consequently, corkscrews went from being helpful to being essential.

DESIGN: From the early T-shaped corkscrew, with its handle, shaft and worm, blossomed thousands of design variations. Double-wormed, folding, left-handed, brush-tipped and combination corkscrews came in a variety of materials: silver, gold, bronze, steel, gilt on copper, wood, mother-of-pearl, bone, plastic—you name it. Handle ornamentation knew no bounds—from cardinals' caps and boars' tusks to naked women in, *ahem*, poses.

IMPACT: Though we can't manage without them, many of us have watched in horror as corks crumbled into smithereens—and then the wine—as a result of lousy corkscrews. A giant step forward occurred in 1979 with the birth of a nearly infallible corkscrew: the Screwpull, invented by Herbert Allen, a retired 72-year-old Texas oil-field equipment engineer, and holder of over 150 patents for oil rig gear. The Screwpull's long helical worm is coated with Du Pont SilverStone so it glides without friction through corks, even those in less than perfect condition. As the worm descends, the cork is forced to climb up the worm and out of the bottle, requiring no effort (or expertise) on the part of the puller. No statistics are available on how many more women now open the wine for dinner.

—Karen MacNeil

SieMatic®



Kitchen Interior Design

What a wonderfully, bold statement SieMatic makes with a startling new kitchen interior design in anthracite and stainless steel.

The 9009 ML with soft, matte finished surfaces offers just the right setting where dining and entertainment are taken as serious fun.

And there are those marvelous SieMatic options to make the kitchen design work the way you want it to.

You can make whatever statement you want with SieMatic Kitchen Interior Designs. In modern, contemporary and traditional styles. Available through your interior designer or architect.

The SieMatic Kitchen Book of Ideas
☐ Yes. Send me the SieMatic Kitchen Book. 132 pages of kitchen interior designs, ideas and floorplans. I enclose \$9.00 for the full color catalog:
The Kitchen Book, Dept. MH12
Box F286, Feasterville, PA 19047-0934

Name _____

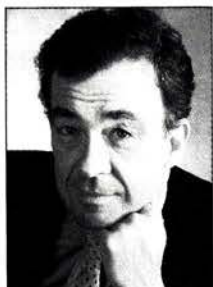
Address _____

City/State _____

Telephone _____

Zip _____

Order before December 20th, and we guarantee delivery by Christmas.*



Order from The Company Store and we'll ship to you within 24 to 48 hours. You can even place an order as late as December 20th and ask us to ship Federal Express to make sure it arrives 48 hours later — in time for Christmas. We guarantee it!

At The Company Store, we design and manufacture down comforters, down outerwear and other natural products of unsurpassed quality. Then we sell them directly to you. No department store markup. No middleman markup. No expensive downtown rents.

The comforter fabric is our silky soft, 232

thread count, 100% cambric cotton. It's filled with THE COMPANY STORE'S WHITE EUROPEAN GOOSE AND DUCK DOWN.TM

This Christmas, let our gift of prompt holiday delivery provide you with a gift that will last a lifetime . . . a gift that will be treasured a lifetime.

The very best to you this Holiday Season from all of us at The Company Store.

Terry C. Gillette

Terry C. Gillette, President
The Company Store

*Federal Express additional charge, \$8.50. Guarantee applies to in-stock items only.



Our European Featherbed

Specially constructed feather- and down-proof shell is a soft, 100% cotton fabric. It's filled with hand selected white goose and duck feathers.

Style #C502—Color: White

	Dimensions	Feather Fill	Value	OUR PRICE
Twin	39" x 75"	7 lbs.	\$110	\$39
Full	54" x 75"	12 lbs.	\$135	\$49
Queen	60" x 80"	14 lbs.	\$165	\$59
King	76" x 80"	17 lbs.	\$195	\$69
Calif. King	72" x 84"	18 lbs.	\$210	\$79

(Ship. & Hdlg. \$10.00 ea.)



European Hi-Loft Down Comforter

Hand stitched luxury. Filled with THE COMPANY STORE'S WHITE EUROPEAN GOOSE AND DUCK DOWN.TM Soft 100% cambric cotton, 232 thread count. Fill power: 500-550 cubic inches per ounce.

Style #C311—Colors: Peach, Champagne, Dusty Rose, White, Light Blue or Mint

	Dimensions	Down Fill	Value	OUR PRICE
Twin	60" x 86"	30 oz.	\$220	\$130
Queen/Full	86" x 86"	38 oz.	\$270	\$160
King	102" x 86"	44 oz.	\$320	\$190
Calif. King	102" x 96"	50 oz.	\$350	\$210

(Ship. & Hdlg. \$5.00 ea.)

Our Featherbed Cover

Our Featherbed Cover is made of soft, machine washable 100% cotton, and features a zipper closure.

Style #O603—Colors: Peach, Champagne, Dusty Rose, White, Light Blue or Mint

	OUR PRICE		OUR PRICE
Twin	\$19	King	\$49
Full	\$29	Calif. King	\$59
Queen	\$39		

(Ship. & Hdlg. \$2.50 ea.)

The Company Store[®]

**FAST
DELIVERY**

We ship
within 24 to
48 hours.



TO ORDER OR TO REQUEST A
FREE CATALOG CALL TOLL FREE
1-800-356-9367, Ext. 57G.

Call 24 hours a day, 7 days a week, or use our coupon.

**FREE
CATALOG**

- 30 Down Comforter Styles
- Down Pillows
- Down Outerwear
- 100% Merino Wool Mattress Pads



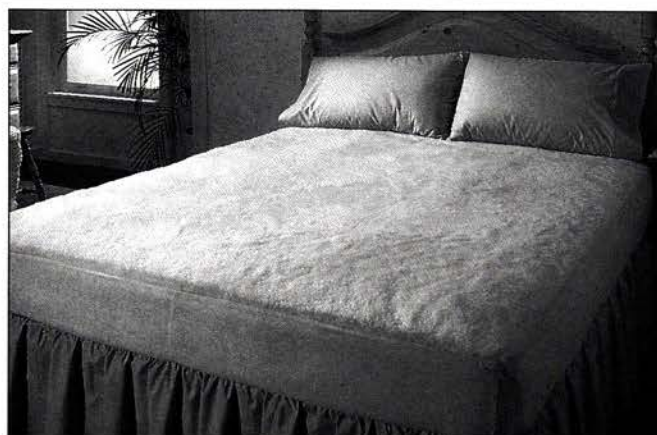
Karo Step Down Comforter

Exquisite 232 thread count, 100% cambric cotton and THE COMPANY STORE'S WHITE EUROPEAN GOOSE AND DUCK DOWN.™ Fill power: 500-550 cubic inches per ounce.

Style #C177—Colors: Peach, Champagne, Dusty Rose, White, Light Blue, Mint, Lavender

	Dimensions	Down Fill	Value	OUR PRICE
Twin	60" x 86"	30 oz.	\$225	\$130
Queen/Full	86" x 86"	44 oz.	\$300	\$170
King	102" x 86"	50 oz.	\$360	\$210
Calif. King	102" x 96"	56 oz.	\$400	\$250

(Ship. & Hdlg. \$5.00 ea.)



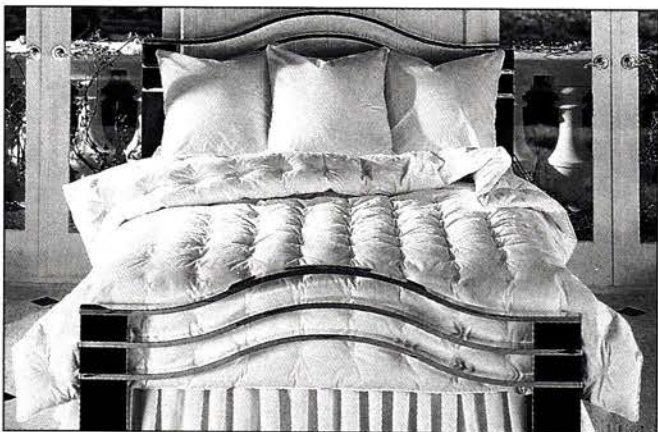
Regular 100% Merino Wool Mattress Pad

Soft-as-cashmere, for ache-easing comfort and relief. Machine washable. Thick, deep fibers . . . soft, resilient and durable.

Style #M528—Color: Natural

	Dimensions	Value	OUR PRICE
Crib	28" x 52"	\$59	\$29
Twin	39" x 75"	\$84	\$49
Full	54" x 75"	\$116	\$69
Queen	60" x 80"	\$161	\$89
King	76" x 80"	\$181	\$109
Calif. King	72" x 84"	\$181	\$115

(Ship. & Hdlg. \$5.00 ea., Crib \$2.50 ea.)



Gstaad Down Comforter

232 thread count 100% cambric cotton. Ring stitch design and THE COMPANY STORE'S WHITE EUROPEAN GOOSE AND DUCK DOWN.™ Fill power: 500-550 cubic inches per ounce.

Style #C153—Colors: Peach, Champagne, White, Light Blue, Mint or Yellow

	Dimensions	Down Fill	Value	OUR PRICE
Twin	60" x 86"	19 oz.	\$198	\$110
Queen/Full	86" x 86"	27 oz.	\$248	\$140
King	102" x 86"	32 oz.	\$298	\$160
Calif. King	102" x 96"	38 oz.	\$328	\$180

(Ship. & Hdlg. \$5.00 ea.)



Soft Down Pillows

Naturally plump. Filled with THE COMPANY STORE'S WHITE EUROPEAN GOOSE AND DUCK DOWN.™ 100% cambric cotton shell.

Style #P801—Colors: White on White Pattern, Champagne, White or Light Blue

	Dimensions	Down Fill	OUR PRICE	TWO FOR
Standard	20" x 26"	16 oz.	\$35	\$68
Queen	20" x 30"	21 oz.	\$45	\$88
King	20" x 36"	26 oz.	\$55	\$108

(Ship. & Hdlg. \$2.50 ea.)

© 1987 The Company Store

☐ SEND FREE CATALOG featuring 30 down comforter styles, down pillows, down outerwear and 100% Merino Wool products.

FAST DELIVERY. We ship within 24-48 hours.

We accept: ☐ MC ☐ Visa ☐ Am. Exp. ☐ Diners ☐ Check

Acct. # _____ Exp. Date _____

☐ *We ship UPS ground service unless you request otherwise. Federal Express Service, add \$8.50.

Name _____

Address _____

City/State/Zip _____

Daytime Phone _____

Send to: The Company Store, Dept. 57G, 500 Company Store Road, La Crosse, WI 54601.

ITEM	STYLE #	COLOR	SIZE	QTY.	PRICE (ea.)	TOTAL

Subtotal =

For delivery in IL-5% tax, MN-6% tax =

Total Ship., Hdlg. & Insur.-see each item =

*Federal Express Service =

TOTAL =

For delivery in WI-5% tax =

Total for delivery in WI =



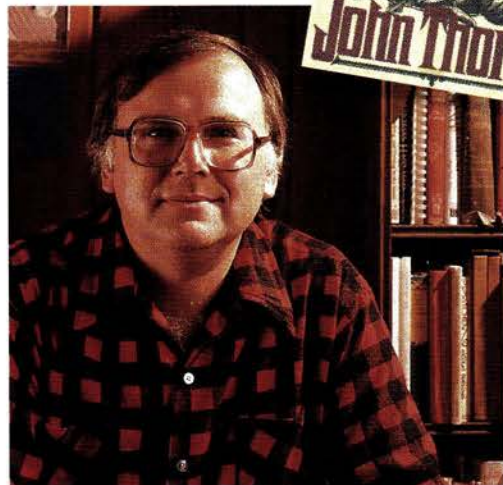
Simple Cooking Is No Secret. Why Is John Thorne?

At home Down East, reclusive food writer and self-taught cook John Thorne has a generous appetite for common sense—and a delicious way with words

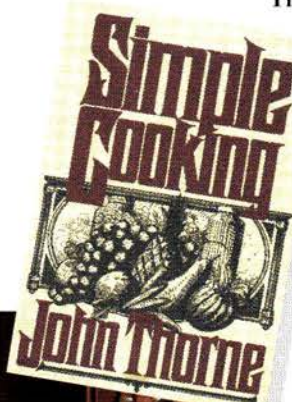
BY COLMAN ANDREWS

JOHN THORNE IS ONE OF THE best food writers in America today. He is also one of the most obscure, being somewhere between an unknown and a cult figure. His oeuvre is small and specialized: Nine self-published pamphlets on topics ranging from rice and beans to "British Pub Grub"; a newsletter called "Simple Cooking," theoretically a quarterly but sometimes not quite that; and a new book, also called *Simple Cooking*, and based on the newsletter, just out from Viking (at \$20).

His style is evocative, opinionated, fun to read, full of good sense, authentic. Here he is, for instance, introducing an essay on a staple of American home cooking: "More than men, I think, women share important memories as tokens of their love. One recollection so given me was of a small girl watching her father make macaroni and cheese . . . the strong fatherly arm stirring the bubbling ingredients . . . the fragrant heat wafting out the open oven door . . . the hungry little girl whose fascination and ardent appetite was to the cook a special seasoning." Here he is on zucchini: "You'd think more people would be suspicious of a vegetable whose only virtue is that any fool can grow one." And here he is on, well, the crisp skin pulled off some sautéed chicken thighs: "Broke open a chewy sub roll, spread it with some mayo spiced with hot sauce, laid in a few



"Ordinary dishes become extraordinary again if we go back to their roots"



lettuce leaves and scallion slivers, and crammed it full of those crusty, garlicky-tasting succulently greasy chicken skins. Oh, boy!"

Thorne doesn't like to travel—"I overload easily," he notes, "and if there are more than three people in the room, I have trouble concentrating"—and he avoids most contact with the so-called "food establishment," because he isn't sure that what he does and what they do are quite the same thing. He wants to be able to enjoy food and then perhaps to write about it, he explains, rather than have to approach food with a story in mind. As if to confirm his apparent reclusiveness, Thorne moved himself and his publications, late last summer, from his native Quincy, Massachusetts, to a little white-frame house in Castine, Maine—a remote, patrician coastal village, claimed by locals as the first permanent European settlement in New England. I visited him there one rainy morning in September, and he invited me to stay for lunch—which turned out to be a delicious and appropriately simple meal of crab rolls (New England-style hot dog buns stuffed with crab salad), fresh local corn, Cape Cod brand potato chips and Maine's own Geary Pale Ale. Thorne is a pleasant-looking man of 44, round-faced, bespectacled, vaguely rumped. He laughs freely and talks with both enthusiasm and wit—and had he not told me differently himself, I would have imagined him to be an accomplished raconteur, at ease in any crowd.

A one-time private school teacher (he holds a special studies degree from Amherst in "The Concept of Self in Literature and Philosophy") and then an editor for the Massachusetts Department of Public Welfare (where he once feared he might end up, he says, "writing podiatrists' rules for the rest of my life"), Thorne first taught himself to cook while living on a \$180-a-month mail boy's salary on Manhattan's Lower East Side. "I ate a lot of frozen corn with cheddar cheese," he recalls, "and I drank a lot of Metrecol. Eventually, though, I decided that I had to remedy that situation, so I started asking the old Ukrainian women in the local market what to do with this vegetable or that organ meat."

He had a parallel, if more pleasant, experience

Continued on page 32

Contributing editor Colman Andrews wrote "The New Face of Napa" in our November issue. Portrait by Kip Brundage

**SATISFACTION
GUARANTEED**



**90-DAY REFUND OR
EXCHANGE OPTION**

**DIRECT FROM GE
ON MAJOR APPLIANCES**

Get your money's worth. Or your money back.

What could be better than getting one of the best appliances money can buy?

And if something should happen to go wrong, what could be better than getting your money back?

That's why we're offering Satisfaction Guaranteed in addition to our warranties.

Satisfaction Guaranteed lets you live with our major appliances* for ninety days. And if you're not absolutely satisfied, we'll replace them. Or refund your money.

We're also the only major appliance maker with this guarantee. We also offer factory-trained service professionals and the Quick Fix® System for do-it-yourselfers. And our 24-hour GE Answer Center® service. (You could call us at 800-626-2000 about Satisfaction Guaranteed right now.)

Of course, you may never need to use our Satisfaction Guarantee.

But isn't it satisfying to know it's there if you need it?



*Applies to new refrigerators, freezers, dishwashers, compactors, washers, dryers, microwave ovens and cooking products purchased from an authorized GE retail dealer.



We bring good things to life.

THE IMAGINATION TAKES SHAPE



CHARLY

manuelis
D e s i g n b y
Gerard van den Berg

Montis, Steenstraat 2, 5100 AD Dongen, Holland. Tel. 01623-12651. Telex 54902, Fax 22306.

CANADA: Montréal: Château d'Aujourd'hui, Complexe Desjardins. **Vancouver:** Inform Interiors, 97 Water Street. **U.S.A.: Atlanta:** Domus Inc., 1214 Perimeter Mall. **Boston:** Adesso, The Four Seasons Hotel, 200 Boylston Street. **Chicago:** City, 213 West Inst. Place. **Los Angeles:** Design Express, 5021 West Pico Boulevard. City Design, 8806 Beverly Boulevard. **Miami:** Luminaire Inc., 2331 Ponce de Leone, Coral Gables. Luminaire Inc., 369 Town Center, Boca Raton. **Minneapolis:** Metropolis, 125 Main St. Se. **New York:** Axiom Designs, 110 Greene Street. **San Diego:** Inside, 715 Eight Ave. **San Francisco:** Axiom Designs, 200 Kansas-Space 25. **St. Louis:** In Form, 1214 Washington Ave. **Seattle:** Current, 1001 Western Ave. **Washington D.C.:** Uzzolo, 1718 Connecticut Avenue NW.

SIMPLE COOKING

spending summers alone at his grandparents' house in Casco, Maine. Again, his food budget was tiny (about \$100 for the whole summer, he recalls), but this time he turned to the local bounty, sampling wild greens, beach plum jam, mussels ("which nobody around there had ever heard of eating"), and the like. Learning to cook this way, rather than out of an elaborate family tradition or a familiarity with fancy restaurants, Thorne developed what might be called the animating principle behind almost everything he writes—"the notion that ordinary dishes become extraordinary again if we go back to their roots [and] pare away all the ill-advised shortcuts and 'improvements' that have dulled their luster over the years."

He first had the chance to elaborate on this notion in 1979, when, short on funds, he wrote and printed up a little booklet about onion soup as a Christmas present for friends. "Everybody loved it," he says, and he loved doing it—so he took a \$100 tax refund he got early the next year and started planning booklet number two. "Simple Cooking" began as a giveaway to promote the pamphlets. Now he offers subscriptions to it, and it is its own reward—unpretentious, thoughtful, well-written, based more on intelligent explanations of food than on mere culinary formulas.

"One day I'm going to do a piece on the tyranny of recipes," says Thorne. "On how people tend to taste *them*, rather than food itself. Having a feeling for what you're cooking is much more important than specific ingredients or cooking times anyway. Take pesto, for instance. The reason I think people should make it with a mortar and pestle instead of a food processor isn't because it's morally correct that way—but because making it with a mortar and pestle is *fun*, and gives you a whole new understanding of what pesto is. That's the kind of thing that 'simple cooking' is about."

To send away for John Thorne's newsletter, "Simple Cooking," write to him at Jackdaw Press, P.O. Box 622, Castine, Maine 04421. One year's subscription is \$12.

DANSK: THE DIFFERENCE BETWEEN AN ACCUMULATION AND A COLLECTION



It is not an accident that everything Dansk goes with everything Dansk.

Our newest Mesa dinnerware of high-glaze stoneware is easily at home with the first Dansk teak cutting board your mother bought twenty-five years ago. Mesa's expression of the American Southwest—the white sands, the deep azure

desert sky, the earth tones of the canyon walls—combines naturally with our Classique Scandinavian flatware, our "Elegant" crystal stems and our stain resistant Asian Beech Lightwood bowls.

Objects of such diverse origin could end up as a mere accumulation.

What makes them a collec-

tion in the hands of Dansk is an attitude we have maintained since our beginnings: everything Dansk must fit a casual lifestyle, lived by people with sophisticated taste.

So the Mesa dinnerware you buy today will not only fit with Dansk you may inherit, but will go as well with Dansk yet to be.

DANSK
INTERNATIONAL DESIGNS

ASK DR. SWATCH

**Flea-market finds, family treasures or the real McCoy—
Dr. Swatch knows the answers to your questions**

COMPANY TIME



This oak time clock was made by the International Recording Co., of Endicott, NY, and has patent dates of 1904 and 1909. My father bought it 15 years ago for \$25. What is it worth these days?

—Kim Romocki
Rochester, NY

Time clocks were invented in the late 19th century, and work very much like those still being used today: An employee's time card is inserted into the slot and

punched with the date and time. The clockworks were often made by the Seth Thomas company, and could go 30 days between windings. Though not in great demand, time clocks in good condition can sell for \$300 to \$600, one with a fancy case bringing the higher price.

DESIRABLE STREETCAR

This model for a trolley has working windows and doors, upholstered benches inside, and lifts off the tracks in its base. It was made about a hundred years ago by my great, great, great uncle, an inventor named James Richie. The family history has it that Richie built the model while confined to bed, and when he went to patent it, discovered that a friend who knew of the idea had done so first. Do you know what it's worth?

—Evelyn Dillon
Freeport, NY

Being one-of-a-kind, your trolley's value depends on whether collectors would compete for it at auction. A toy collec-



tor might pay \$500 to \$2,000. If it was the model for a toy that went into production by a major manufacturer, it could be worth 10 times more.

GLORIOUS OLDY

This flag has been in the family for generations, and is said to have come from a great great-grandfather who was a drummer boy in the army. Could you tell me what it's worth and when it might be from?

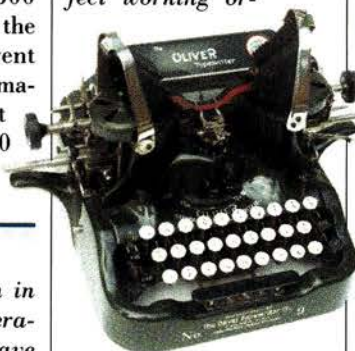
—Mrs. G. Kadeus
North Arlington, NJ



You have an "Old Flag," which was flown by Federal troops during the Civil War. The circle of stars with the one large star in the middle is a variation on a design from Revolutionary War days. Besides age and condition, the size of a flag also determines its value. If it's too large to be easily framed for display, the price goes down. If it's in good shape, though, your flag could be worth between \$300 and \$750.

OLIVER'S STORY

My father bought this old typewriter at a flea market. It is in perfect working or-



der. Imprinted on it is a patent date of 1917. Can you tell me anything about its history and value?

—Keith G. Burnett
Decatur, GA

Tired of writing his sermons out long-hand, the Reverend Thomas Oliver patented his first "side-strike" typewriter in 1891. Typewriters were invented in 1874, and Oliver's innovation was that the keys swing down on the ribbon from the sides, rather than from below. The Oliver machines were quite popular, and many are still in use because they are practically indestructible. Rarity, age, brand and condition determine a typewriter's value. Handsome as they are, Oliver typewriters are so

rugged, that they haven't yet become rare enough to command very high prices. Your No. 9 would sell for about \$50.

RIVETING IMAGE

This 26"-by-34" oil painting by Edna Reindel is dated 1942. I understand it's from a series commissioned by a magazine (I don't know which) in honor of American women workers during World War II. I would like to know what its value is.

—Victor Holliger, Jr.
San Francisco, CA

Edna Reindel was active as an illustrator and WPA muralist in the 1930s and 1940s. Your painting is worth about \$500. Although it would be quite a task to find out, the painting's value could increase if you knew which magazine it had been done for. It would be worth still more if it had been used on the magazine's cover.



Have a similar question?

Send clear prints or 35mm slides with details to Dr. Swatch, Metropolitan Home, 750 Third Ave., NYC 10017. All questions will be answered in time.



Remember your first lesson
in aerodynamics?

You folded the paper carefully.
The shape was so important. It had
to be perfect. Because if it wasn't...it
wouldn't fly.

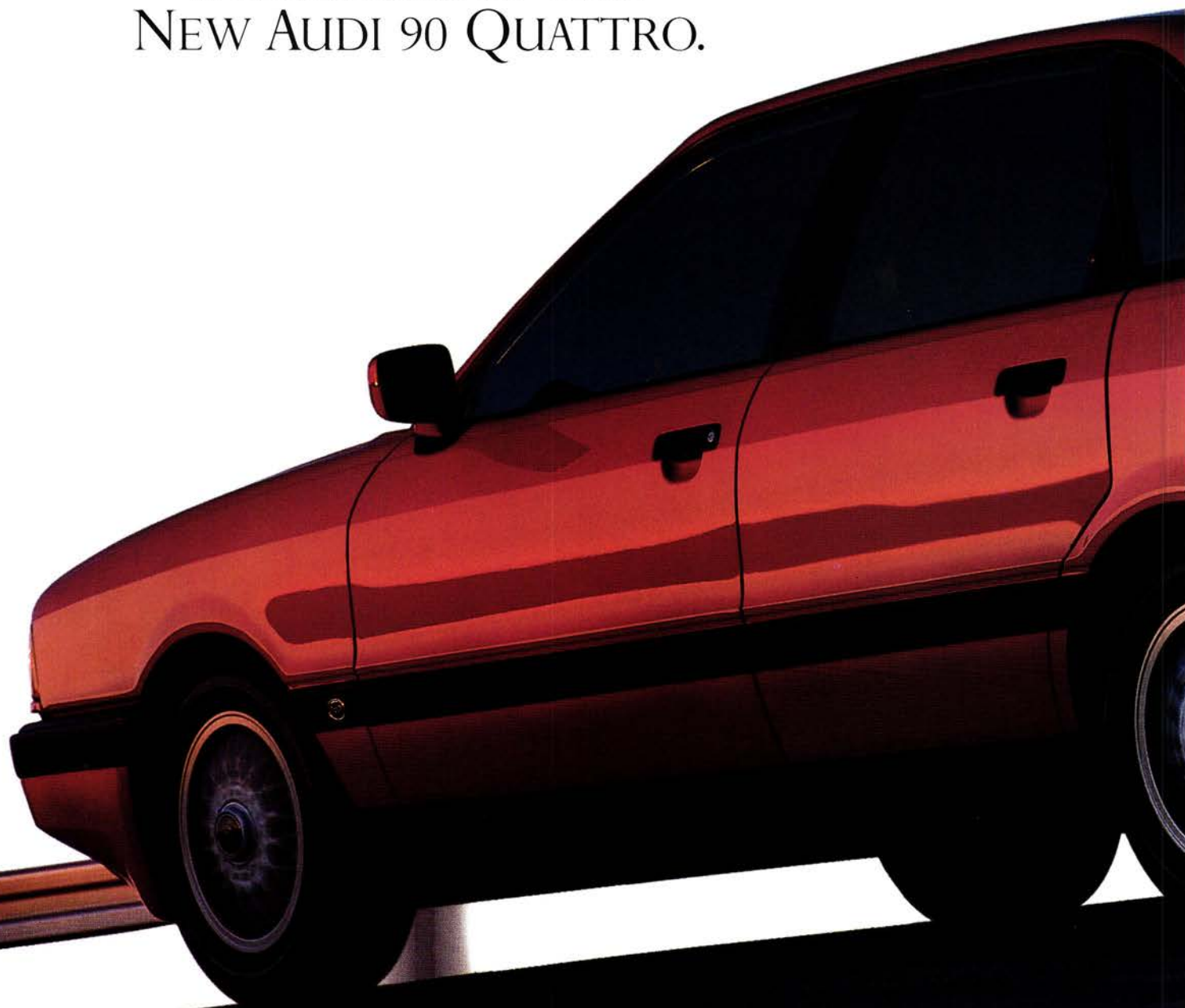
The new Audi 90 Quattro flies.
Air flows smoothly over the rounded
hood and across the curved windscreen.
Down and around the rear spoiler.

Door handles are recessed. Front and
rear windows are bonded in. The side
glass is flush.


Underneath a smooth underside assures
smoother air flow. Drag is reduced.
Performance enhanced.

Five cylinders produce 130 HP. Sixty is
reached in 8.5 seconds. Top track speed

INTRODUCING THE NEW AUDI 90 QUATTRO.



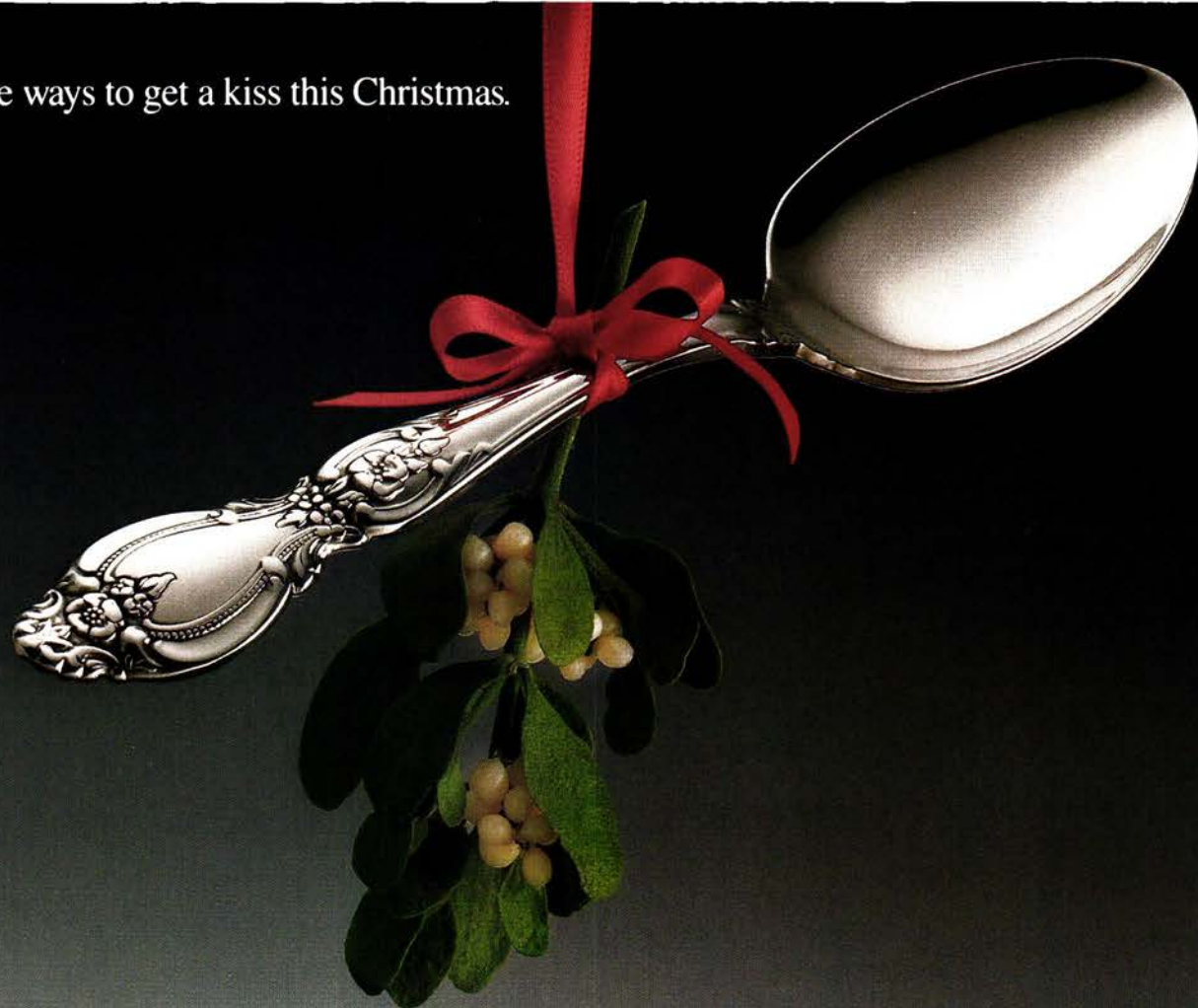
is 128 MPH. Drag coefficient a world class 0.32. The shape almost perfect. With permanent all-wheel drive, Quattro traction comes to grips with the road at all four wheels. An Anti-Lock Braking System (ABS) is standard. Quick stops from speed are more easily controlled. Leather sports seats hold you firmly. You

ride secure. Senses alert. Every control at your fingertips. All is in harmony.  Driving is what you hoped it would be. When you were a kid. Catching a ride on the wind.

© 1987 Audi



Two sure ways to get a kiss this Christmas.



ONEIDA

Shown: Frederick II pattern in stainless.

Gifts We'd Like To Get

SOMETIMES WE SPEND too much time trying to come up with the perfect gift, which somehow always materializes into a necktie ("oh . . . it's great . . . little pigs") or a small floral bottle of eau-de-dunno-you-very-well. This year we just decided to ask our friends (four critics who should know) what they would like to get. Below, a rundown of their personal best.

LOOKING AT COOKING



READING ABOUT eating and drinking is almost as much fun as eating and drinking are themselves—and if you practice a little, you might even find that you're able to eat and/or drink and read about eating and drinking at the same time (especially if you don't try to chew gum, too). The trouble, though, is *what* to read. All too much writing

about matters gastronomical today (and there's a bushel and a peck of it) is simply indigestible. I've seen recipe books that are slightly less exciting than geometry texts; tomes on wine can positively gag you with their sticky prose, as purple as petite sirah.

Here are some of the best of this year's crop, though—all of them books I'd be pleased as punch to find under my Christmas tree:

- *Honey From a Weed* by Patience Gray (Harper and Row, \$25) and *Mediterranean Cookery* by Claudia Roden (Knopf, \$24.95) are both, if you'll pardon the expression, pan-Mediterranean in nature. Gray's book is an elegantly written, idiosyncratically arranged celebration of (to quote its subtitle) "fasting and feasting in Tuscany, Catalonia, the Cyclades [specifically the Greek island of Naxos] and Apulia." There is lots of lore and legend here, along with recipes from Italian pea soup to Catalan almond cakes. Roden's offering covers even more of the Mediterranean (including Turkey, North Africa and Egypt, where Roden was born, as well as Southern Europe). Many recipes are Roden's versions of old favorites (coquilles Saint Jacques, bouillabaisse), but there's exotica here too—for instance, Turkish meatballs with creamed eggplant and Valencian pumpkin pudding. Handsome color photos not just of completed dishes but also of important Mediterranean food products and raw materials are an added delight.

- *The Breakfast Book* by Marion Cunningham (Knopf, \$17.95) is pure Americana. Cunningham, who is also the author of the *Fannie Farmer Cookbook*, obviously loves breakfast, and her book will make you love it too—especially if it includes things like her lemon yogurt muffins, butter-crumbled eggs and red flannel fish hash.

- *Memoirs of a Cook* by Mildred O. Knopf (Atheneum, \$19.95) and *Tony's: The Cookbook* by George Fuermann (Shearer, \$21.95) are books I'd have trouble explaining my affection for to my trend-hungry food friends: Both are unabashedly uncontemporary. Both are also quite delightful. Knopf's books are classics of the old-fashioned-but-sophisticated home-cooking genre, and in

Continued on page 44

VIDEO TO STAY

VIDEOCASSETTES CAN BE easy gifts. No sizes or colors to worry about. For the kids, there's always a Disney or Sesame Street tape; for teens, a music video. But it's also easy to fall into the Big Hits trap: *Top Gun*, *Back to the Future*, or *Star Trek IV*. Luckily, with a little imagination, you can give a truly classic film for the holidays, one that will hold up under repeated viewing and perhaps inspire a film library. Here's a list of some favorite genres, and recent films that deserve hall-of-fame status, too:

- *All Quiet on the Western Front*, 1930 (MCA, \$29.95). The cinematic horrors of Vietnam abound now. But what is arguably the greatest antiwar film was made in 1930, about World War I—and from the German point of view. This Oscar-winner was directed by Lewis Milestone and adapted by Maxwell Anderson from Erich Maria Remarque's novel of young men at war. Early sequences, with Lew Ayres and his wide-eyed pals bursting with patriotic pride, are a bit shaky, but the scenes of battle and postcombat despair are emotionally shattering. Milestone's camera



prowls up and down the trenches, searching in vain for signs of decency and humanity. There are few film scenes more powerful than the last shot of a soldier's hand reaching for a butterfly. This version restores footage missing for many years from TV and revival theater prints.

- *Touch of Evil*, 1958 (MCA, \$29.95). Hollywood myth No. 102: Orson Welles' career was all

downhill after *Citizen Kane*. Exhibit to the contrary: *Touch of Evil*, a brilliantly nasty little thriller with dazzling camera work, shot mostly at night in Venice, California. Starring Welles, himself, as a corpulent, corrupt border cop who goes head-to-head with a Mexican detective (Charlton Heston—with a pencil-thin mustache) over a murder investigation, with supporting players Janet Leigh, Marlene Dietrich, Joseph Cotten and Eva Gabor. The home video also restores missing footage.

- *Anatomy of a Murder*, 1959 (RCA, \$69.95). Moviegoers have always pled guilty to the charge that there's nothing like a good courtroom drama. My personal favorite contains all the right elements: a small-town murder case, a modest lawyer, a slick prosecutor, a colorful judge and a star witness. James Stewart is the lawyer with a fondness for fly-fishing. George C. Scott plays the nimble prosecutor. The judge is none other than Army-McCarthy hearings hero Joseph Welch. Otto Preminger directs. A brassy score by Duke Ellington (who appears briefly).

- *The Night of the Hunter*, 1955 (MGM, \$24.95). A film nightmare that's more genteel than *Blue Velvet*, but no less frightening, is the classic based on David Grubb's novel. Set in a Southern landscape where it always

Continued on page 44

ILLUSTRATIONS BY PAUL YALOWITZ



In a changing world, Red stands out. Traditionally.

YOU WILL ALWAYS BE DISTINGUISHED BY YOUR
TASTE IN SCOTCH. AFTER ALL, IT'S THE WORLD'S BEST SELLER.
JOHNNIE WALKER® RED

SEND A GIFT OF JOHNNIE WALKER RED ANYWHERE IN THE USA. CALL 1-800-243-3787 VOID WHERE PROHIBITED.



GOOD VIBRATIONS

WHENEVER I SLAP A LITTLE NEW AGE MUSIC on the turntable, I'm greeted by derisive hoots of displeasure. "Mantovani for yuppies," cry jazz purists. "Muzak for couch potatoes," scream Hendrix aficionados. OK, I admit a certain ambivalence toward this easy-listening genre gobbling up rack space at my record mart. But still . . . on certain days and at certain times, the basic cross of jazz, acoustic and classical music is hypnotizing, rejuvenating. Blame or credit falls in the lap of Windham Hill, a small, booming (\$26 million in annual sales) company in Stanford, California, that began as a way for founder/folk guitarist William Ackerman to get himself on record. Understandably, major record companies have picked up on the trend. To introduce their new labels, ethereally named Narada, Novus, Colors and Private Music have produced "samplers" of selected tracks—the best introduction for novice New Agers. Here are some others that make a sound beginning to any collection:

● *Ancient Dreams*, Patrick O'Hearn (Private Music, 1985). The right mix of outerspace euphoria and instrumental realism. Though O'Hearn led a pop band (Missing Persons) in his spare time, his spacious and floating instrumentals on synthesizer appear to be his true love.

● *Country*, George Winston and friends (Windham Hill, 1984). Winston, whose 1980 platinum "Autumn" is credited with "breaking" both Windham Hill and New Age Music, lent his melodic piano to this film soundtrack and it helped the movie and his career. Like the best of the genre, his piano takes you to other worlds.

● *Seascapes*, Michael Jones (Narada, 1984). Softer—and newer—piano than Winston, perfect for late-night sedation. Narada proves that state-of-the-art digital recording *can* make a difference.

● *Part of Fortune*, Liz Story (Novus, 1986). With classical and ethnic influences, Story's piano is more big-screen than Bach. But the result is a pleasant blend of Aaron Copeland and *Graceland*.

● *Automatic Writing*, Steven Kindler (Global Pacific Records, 1985). Kindler began his violin career at 18 with John McLaughlin's Mahavishnu Orchestra, later working with Jeff Beck, Jan Hammer and Narada's Michael Walden. The record company was founded in a Hawaiian cottage in 1979; the music has a gentle, island beat.

● *Quantum Mechanics*, Craig Huxley (Sonic Atmospheres, Spring 1988). Charlie Parker meets Aldous Huxley. This is as close to jazz as New Age records come, featuring lots of alto sax behind Huxley's synthesizer.

● *Southern Exposure* (Windham Hill, 1983), *Altiplano* (Novus, 1987), Alex DeGrassi. This New Age guitarist is the cream of the crop. The first album is thick, melodic, classic acoustic guitar. The second shows the evolution of both the artist and the genre—lighter, jazzier, especially the title track.

● *Strange Cargo*, William Orbit (I.R.S., 1988). I.R.S. founder Miles Copeland has brought rock artists Wishbone Ash, Stewart Copeland and Pete Haycock to the New Age in his label's "No Speak" series. The fourth album in the series, due out in January, features William Orbit's rock-based production of himself on guitars, keyboards and percussion, covering an eclectic range from reggae to country. Orbit (who has produced records for Sting, Belinda Carlisle and others) proves that the New Age is accessible to musicians of all stripes.

● **Best Bet:** *Windham Hill Sampler 86*. Features tracks from Michael Manring, Liz Story, Mike Marshall and Darol Anger, Shadowfax and a half-dozen more. Also try *An Evening with Windham Hill Live*.

● **Worst Bet:** *Artfully Beatles, Volume I* (Artful Balance Records, 1986). What gives New Age music a bad name—it ruined "Norwegian Wood" for me forever. Let's hope Volume II never surfaces. —Jon Bowermaster



PAPERBACK WRITERS



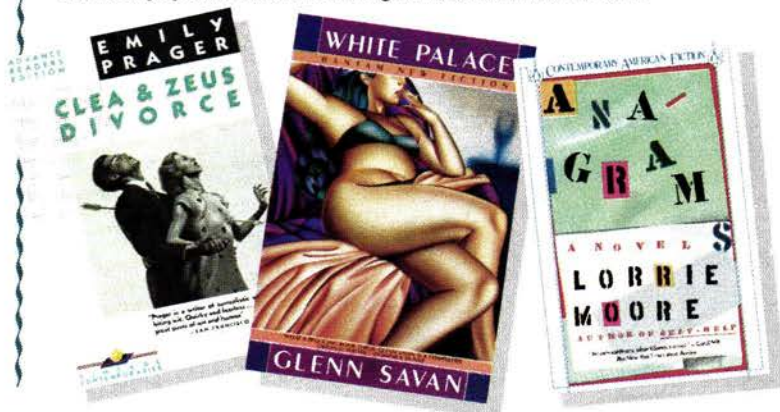
WHEN, IN 1984, Jay McInerney's *Bright Lights, Big City* became a New York (if not actually a *New York Times*) best-seller, its publisher, Vintage Contemporaries, demonstrated what many readers, writers, and editors had suspected for a while: Works of "quality" fiction (as opposed to genre entertainments and trash, i.e., quantity fiction)

could reach a broad, eager audience in trade paperback. Novels and short story collections that foundered in hardcover print runs of 7,000 found new life in trade paper reprints of 30,000 and more; and books (like *Bright Lights*) that never made it to hardcover were able to thrive as trade paper originals. Finally, the solemnly packaged tome as fetishized *objet* began to yield shelf space to something else: snappily art-directed, sanely priced, a reasonable compromise between mass-market eyestrain and cloth-covered luxury, something with more of the immediacy of record-album packaging. The result, today, is a profusion of attractive covers and unfamiliar bylines. Several publishers have followed the Vintage example with their own special series, like Penguin Contemporary American Fiction and Bantam New Fiction. Yet, these original titles are often completely ignored by critics, simply because they're paperbacks. Which to choose? Below, a rundown of some of the best of the new arrivals:

● *The Broom of the System*, David Foster Wallace (Penguin American Contemporary Fiction). Unique and almost indescribable: The year is 1990, and around reticent, 24-year-old Lenore Beadsman swirl her slightly nuts boss/boyfriend, a lecherous Texan from the past, a brother with an artificial leg filled with drugs, a cockatiel spouting Auden and obscenity, a missing great-grandmother fond of Wittgenstein, a faulty phone system, babyfood-based corporate intrigue, a psychologist on the take—all of which proceeds for over 400 pages of unflagging comedy. At its thematic heart are language, stories and words. Say Don De Lillo had a wise-guy son—this would be his first book.

● *Social Disease*, Paul Rudnick (Ballantine). Scathing, merry satire of New York clubs, the spoiled rich children who get in, and the frustrated guys from Jersey who don't. Rudnick's style is brisk and lively, although the book generates more a continuous smile than real laughs. (One scene, where nice-guy/nudnik hero Guy Huber acts as doorman for his favorite club, is hilarious.) This is *Continued on page 46*

The new paperbacks are bold originals, both inside and out.



And so they met, the chronicler

of the historical and the

chronicler of the hysterical.

And the word was Rose's.

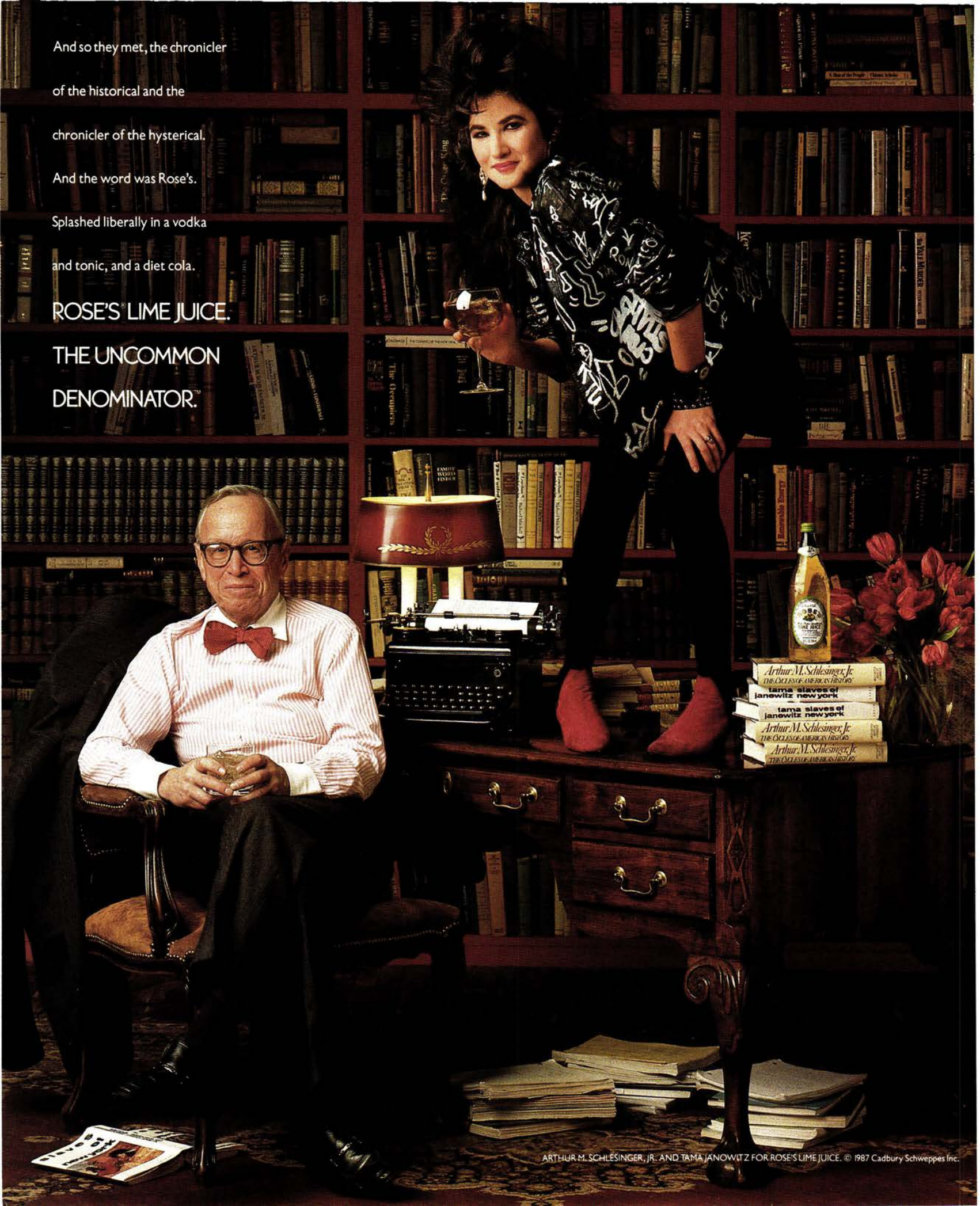
Splashed liberally in a vodka

and tonic, and a diet cola.

ROSE'S LIME JUICE.

THE UNCOMMON

DENOMINATOR.™



Wit & Whimsy: 9 under \$90

**FROM MINI ARTWORKS TO MASTERPIECES OF FUN
(PLUS A CREEPY CLEAN-SWEEPING CREW), HERE
ARE CLEVER GIFT IDEAS AT GREAT PRICES**

URBAN COLLAGE collectibles:
Tokyo designer Katsuhiko Hibino
puts spunk on cookie tins—and
lunchboxes—filled with art-
wrapped treats; \$5 to \$20.



CHARM BRACELETS inspired an oxidized brass candle holder by Seattle artist Heather Ramsay; \$36. Below, Linda Wade's clay missions and pueblos add Salsa Style to your tree; \$3.50 and up.



A STYLISH SWAG stars in Robert A.M. Stern's jewelry, part of ACME's architect-designed line; \$23. Vanity fares well with a beveled-edged mirror; \$80.



COOL CUT PLATTER: Anodized aluminum "Napkone" and placemat (\$55) put new shine on service. Sandblasted desert icons jazz up classic Coke glass; \$8.



SUN-KISSED colors on a retro juicer designed for Bloomingdale's give a fresh jolt to your fresh-squeezed; \$40.

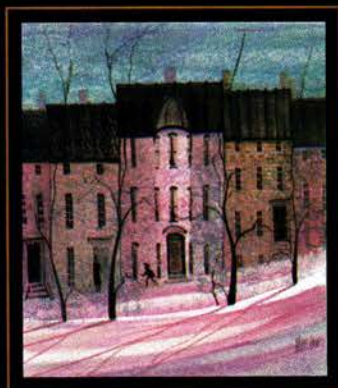


A MENACING MENAGERIE of household helpers make surprising stocking stuffers. From the Froggy Whisk to a squeaky cleaning mouse, these unlazy lizards bite the dust; \$8 to \$12.

Produced by Newell Turner and Cynthia Lehrman; Written by Mary Beth Jordan; Photos: John Edelman; Resources, page 103



CONTEMPLATION \$75
17 1/4 x 9 7/8 ins.



HOUSES ON THE HILL \$50
8 7/16 x 7 1/16 ins.



SITTING PRETTY \$60
12 x 12 3/4 ins.

the *MOSS* portfolio

Dept. 22, 1055 Thomas Jefferson St., N.W.
Washington, DC 20007 (202) 338-5598

40 page, full color catalog of prints—\$10

COOKING

Memoirs, she mixes anecdote and recollection from her long career as a film-business-and-society hostess with recipes for Anna Lee's English Trifel and Wendy's Heirloom Turkey. Tony's is sort of the 21 Club or Chasen's of Houston, and this treasury of old-line Tony's recipes in the American - Italian - Continental idiom (shrimp in mustard sauce, pepper steak and the like) is charming, immensely readable and easy to cook from.

● *Oysters* by Lonnie Williams and Karen Warner (101 Productions, \$10.95) includes recipes, but is mostly a prose paean to everybody's (well, almost everybody's) favorite bivalve—complete with history, shucking tips (among them a method of shucking by microwave!) and luxurious color photographs.

● *Out to Lunch* by Paul Levy (Harper & Row, \$18.95) is a collection of essays by the American-born food and wine editor of London's *Observer*. Levy has delicious fun with his subject matter, skewering pompous food authorities, ribbing his own efforts to make puff pastry or lose weight, even taking us along as he (shall we say) embarks on a voyage, in a piece shamelessly called "Wokking the Dog," to sample man's best friend, Macao-style.

● *The Food Lover's Guide to France* by Patricia Wells (Workman, \$14.95) is a companion volume to French-based correspondent Wells' popular *The Food Lover's Guide to Paris*—and, like the previous book, it is packed tighter than a sardine can with restaurant reviews, recipes, shopping hints, definitions of terminology and local culinary color of all sorts.

● *Anatomy of the Wine Trade* by Simon Loftus (Harper & Row, \$15.95) isn't for every wine lover: It's too specialized, too irreverent, too British. But real aficionados will love the author's explanation of the Byzantine system by which wines are bought and sold in Bordeaux, his naughty gossip about key wine trade figures (he notes, for instance, that former Sotheby's wine auctioneer Patrick Grubb was sometimes patronized by sommeliers, unlike his more polished rival, Michael Broadbent) and his pointed portraits of assorted wine makers both obscure and multinational.

● *Wine* by Hugh Johnson (Fireside/Simon and Schuster, \$10.95) on the other hand, is for every wine lover—real or would be. This updated edition of Johnson's classic work first published in 1966, remains state of the art in its clear, witty, unpretentious, scrupulously accurate explanations of what wine is all about.

—Colman Andrews

VIDEO

seems to be night and the ground is always swampy, *The Night of the Hunter* centers on a mad preacher with the letters L-O-V-E tattooed on the fingers of one hand and H-A-T-E on the other. Robert Mitchum, never more menacing, as the man of the cloth, with Lillian Gish. Actor Charles Laughton directed, from an adaptation by James Agee.

● *Double Indemnity*, 1946 (MCA, \$29.95). The years have served to solidify Barbara Stanwyck's reputation as our most versatile screen actress. Stanwyck's signature role has to be Phyllis Dietrichson, the hard-hearted blonde with an eye for insurance salesmen and a thirst for the better things that money (from a life insurance policy) can buy. And was there ever a bigger sap than Fred MacMurray's Walter Neff? With Edward G. Robinson, written by Raymond Chandler, from a novel by James Cain and directed by Billy Wilder. Good sordid stuff.

● *Something Wild*, 1986 (HBO, \$89.95) and *Swimming to Cambodia*, 1987 (Lorimar, \$79.95). If there's a contemporary director worthy of comparison to Preston Sturges, it's Jonathan Demme. His affection for offbeat American characters, especially in *Melvin and Howard*, seems genuine without being maudlin and patronizing. In *Something Wild*, he begins with a Sturges-like premise: Lulu, a wacky young woman (Melanie Griffith) takes over the life of Charlie, an uptight commodities broker (Jeff Daniels). When the story takes a dark turn, some audiences were left bewildered. But Demme and screenwriter E. Max Frye refuse to make conventional screwball comedy. You can't possibly take all the details in on one viewing—which is why God invented home video, right? For an encore, Demme turned to actor/monologist Spalding Gray. Gray has been performing his one-man shows for years; this one grows out of his small role in *The Killing Fields* (the American ambassador's assistant). The monologue begins like a collection of showbiz stories, but Gray soon throws his net much wider to hair-raising tales of life in Southeast Asia, and he holds your attention as only a master storyteller can. One of the few recent films I've seen that demands a sequel.

● *Camille*, 1936 (MGM, \$24.95). A great way to begin a collection. Greta Garbo may have made better films (*Ninotchka*), but none more suited to perpetuating the Garbo mystique. As the doomed courtesan of Dumas' unabashedly sentimental story, she effortlessly projects innocence and experience, beauty and mystery, sensuality and reticence. With Robert Taylor, under George Cukor's sure direction. It's no sin to cry at the finale; the sin would be not to cry.

—Tom Wiener

"This CD player
gets better reviews
than
we do."

"Don't be hurt, Tom.
Think of how the other
CD players feel!"



As *Stereo Review* said last December,
no other CD player has come even close
to equalling the overall performance of the

Magnavox CDB650. Isn't that just what
you'd expect from the people who invented
compact disc technology?

CD Player
MAGNAVOX
Smart. Very smart.

© 1987 N.A.P. Consumer Electronics Corp. A North American Philips Company

If you buy a microwave with a carousel, you're being taken for a ride.

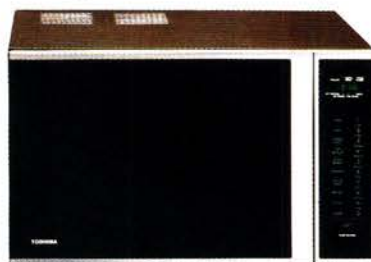
Unless you want to be the proud owner of a lot of wasted space, you'd be better off with a Toshiba.

Our rotating cooking arm does what a carousel was designed to do: cook evenly. What it doesn't do is limit your cooking area to a tiny circle inside your microwave. Along with more useable space, you also get our Jet Defrost™ system, five-stage programming and nine power levels (a necessity for the power hungry).

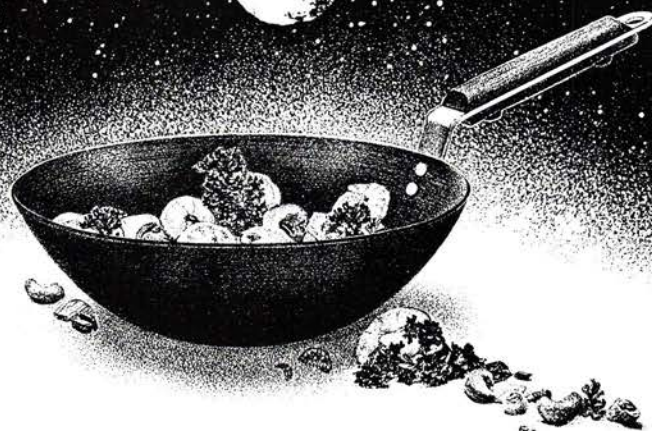
So get a Toshiba. And do the one thing you can't do with a carousel microwave. Fill it.

In Touch with Tomorrow
TOSHIBA

Toshiba America, Inc., 82 Totowa Road, Wayne, NJ 07470



Stir your creativity.



Experience the infinite combinations of taste and texture in contemporary cuisine. Delight in the Oriental heritage of stir fry – its nutritional benefits and ease of preparation – in Calphalon.

Calphalon 

Built to be the last cookware you'll ever buy.

COMMERCIAL ALUMINUM COOKWARE COMPANY, DEPT. 55, P.O. BOX 583, TOLEDO, OHIO 43693

PAPERBACK WRITERS

zabaglione, sweet and frothy—half air, yes, but *delicious* air.

● *The Funeral Makers*, Cathie Pelletier (Collier Fiction). Lower-class doings in rural Maine, and absolutely hysterical. Marge McKinnon lies dying of beriberi, and the family rallies to make the necessary arrangements. Like Carolyn Chute's *The Beans of Egypt, Maine* (though lacking its horrific underside), this is a glimpse of life as far from "urban sophistication" as you can get and still stay in the contiguous 48. A reprint from hardcover.

● *Oranges Are Not the Only Fruit*, Jeanette Winterson (Atlantic Monthly Press). Tart, eccentric and extremely funny, this is the autobiographical story of a young girl's homosexual coming-out in the industrial Midlands of England. (It sounds dreadful, but in reality, it's a scream.) Everyone's a little nuts in Jeanette's world, not least of all her religious zealot mother. At Christmas, mother and Aunt May play harmonium and tambourine outside town hall, and have this exchange: "What about *The Holly and the Ivy*?" "Too pagan." This sort of economically rendered comedy alternates with dreamy musings and fairy tales by the narrator to both understand and escape the forces that oppress her. First rate.

● *Anagrams*, Lorrie Moore (Penguin). Benna Carpenter—single, not as young as she used to be, not getting any younger—makes up versions of her life in which she's a lounge singer, aerobics instructor, and a poetry teacher tempted to reduce it all to, "There is only one valid theme in literature: *Life will disappoint you*." A funny, brisk novel by the author of *Self-Help*, a wry, bittersweet story collection.

● *Clea & Zeus Divorce*, Emily Prager (Vintage Contemporaries). A strange, coaxingly allegoric novel about two show biz greats who enact the story of their legendary relationship during their farewell performance. Elements of Africa, China and nuclear threat blend, via a strong and supple style, into something odd and elusive. By the author of the stories, *A Visit From the Footbinder*.

● *White Palace*, Glenn Savan (Bantam New Fiction). After his wife's accidental death, Nice Jewish boy Max Baron falls in lust with Nora, a tough-talking waitress at the local burger joint. She's 15 years his senior, comes from an unlettered working-class background, and keeps house like a pig: Love blossoms. Everyone gets their say, and the scenes of Max at work, in advertising, are revealing and funny.

—Ellis Weiner



New ways to beat the daily grind.

That early morning cup of coffee. It's become part of your daily routine. A hot shower, the morning paper and a hot cup of coffee.

But do you really enjoy that hot cup of coffee? Or has it just become part of what you do day after day after day?

Wouldn't it be nice to look forward to the daily grind? Well, now you can. With a Philips Coffeemaker.

For starters, take the Philips 12-Cup Coffeemaker (pictured above) or the Philips

10-Cup Coffeemaker.

The 12-Cup machine has a removable see-through water reservoir you can fill right at your sink. And better yet, both machines are equipped with Auto Drip Stop, which allows you to sneak a quick cup before brewing is complete.

Or, choose the smaller Philips Café Compact. It folds for easy storage and holds up to 8 cups while taking up the space of only a 4-cup machine.

The 12-Cup Coffeemaker, the Café Compact and the Philips 10-Cup Coffeemaker use a spe-

cially designed cone-shaped paper filter system. It allows the water to saturate the coffee grounds before dripping, so you get better tasting coffee with every pot.

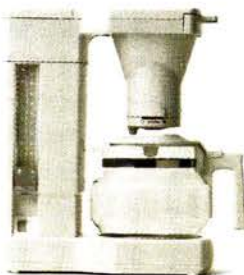
However, there are times when you don't need a full pot of coffee. All you want is one good cup. Then the Philips Café Duo™ is just the thing. Because in minutes it brews 1 or 2 cups of piping hot coffee directly into the cup. And its fine mesh permanent filter means you'll never have to buy another paper filter again.

But perhaps you're too rushed in the morning to even drink one good cup of coffee at home. Then what you need is Philips Café Therm.™ An original design in coffeemakers that cleverly brews up to 8 cups of coffee directly into a thermos that you can take anywhere.

So if you really want a good cup of coffee, now you can do something about it. Get a Philips Coffeemaker. And get out of the daily grind.

To find the store nearest you, call 1-800-447-5564. In Ohio, (216) 896-5200.

The 10-Cup Coffeemaker



Café Compact



The Café Therm



Café Duo



PHILIPS



KAHLÚA

S-T-Y-L-E

Entertaining in style doesn't have to take a lot of work. The real key is your imagination. Kahlúa, always so creative, can help. It's elegant, festive and stylish, the very thing you want your evening to be. Get the Kahlúa spirit with these 3 simple holiday party ideas.

Delicious tablesetting

Over the holidays, the creative party-giver mixes modernity and tradition. Here, up-to-the-minute candlesticks and glassware share pride of place with classic dessert plates and a circa 1900 pressed-glass bowl. Good tastes, on the other hand, are timeless: snow-white meringues, fresh strawberries and the dark chocolate richness of Kahlúa Mousse. To prepare:



R E C I P E

1 lb. dark sweet chocolate, cut in pieces ■ 3 oz. butter, cut in pieces
 ■ ½ cup sifted powdered sugar ■ 3 eggs, separated ■ ¼ cup Kahlúa
 ■ 1 tsp. instant coffee powder ■ 2 cups whipping cream ■ Optional:
 whipped cream ■

In top of double boiler, melt chocolate and butter over simmering water. In large bowl, combine sugar, yolks, Kahlúa and coffee powder. Blend in chocolate mixture. Whip cream until stiff peaks form; fold into Kahlúa-chocolate mixture. Beat egg whites until soft peaks form; fold into mixture. Spoon into serving bowl or dessert glasses. Refrigerate 4 hrs. or overnight. Garnish, if desired. Serves 6-10.

Every well-set table has a center



Here, it's a free-form bouquet of flowers, fruit and greenery. Start with your best small houseplants, then embellish with fresh pears, plump grapes and big showy blossoms like the lilies pictured here. (To keep flowers fresh: put each in an "aquapic," the mini-vases florists use and will sell to you.)

Innovative invitations



Hide invitations in the smallest of three boxes, then fit one inside the other in nests of gold tinsel and jelly beans; or turn white mailing tubes into candles with gold ribbons and sparks of confetti, secreting invitations inside; let pressed flowers share folder space with news of your forthcoming fete.

Kahlúa[®]

White Russian



So soft. An elegance made easy: with an ounce of Kahlúa and an ounce of vodka over ice. Now, add fresh cream or milk. Enchanting. Because only Kahlúa tastes like Kahlúa.

Our Treat. Kahlúa Recipe Books are yours, compliments of the house. Do send for as many as you'd like. Kahlúa, Dept. R, P.O. Box 230, Los Angeles, CA 90078-0230.

© 1984 Kahlúa[®] 53 Proof. Maidstone Wine & Spirits Inc., Los Angeles, CA

**THE KIND OF
VOLVO YOU DESIGN
WHEN YOU'VE
BEEN DESIGNING
FERRARIS,
LAMBORGHINIS
AND MASERATIS
ALL YOUR LIFE.**



The Limited Edition Volvo 780 Coupe by Bertone of Italy.

VOLVO
A car you can believe in.

© 1987 VOLVO NORTH AMERICA CORPORATION.



IN BUILDING THEIR HOPES AND MEMORIES into a new country house, city people often go to extremes, opting either for the squat cabin (too pious) or the cavernous ski lodge (too reckless). But Minneapolis architect Thomas Meyer created an ingenious way to relax, without lapsing into derivatives of Abe Lincoln's rural beginnings, or Steven Spielberg's bucolic fantasy. When Meyer's in-laws asked him for a second house on the plains of Minnetrista, they weren't looking for rustic fiction. They asked for a t'ai chi studio, master and guest bedrooms, opportunities to display art (inside) and observe nature (outdoors). Architect Meyer gave the dynamic 3,200-square-foot house its own meditative peace. Everybody feels comfortable as soon as they walk inside, the owners say, "but there's nothing old-timey rustic here." Instead, reassuringly rugged materials set off soaring, taut spaces. What seems a gray Western barn, low and discreet, opens up into a lofty white room, trimmed with turquoise. Why the almost-oriental restraint? As the Zen saying goes, "Castles I have none. Of my mind I make my castle."

Produced by David Staskowski and Newell Turner; Written by Barbara Flanagan; Architecture and design by Thomas Meyer, Lynn Barnhouse, Greg Abnat, Barry Petit of Meyer, Scherer & Rockcastle; Photographs by Jon Jensen



• METROPOLITAN HOME OF THE MONTH •

CRAFTING THE NEW COUNTRY HOME

SURPRISING COLOR AND CONFIDENCE KEEP THIS HOUSE COZY WITH TRADITION—YET FREE OF KITSCH AND CLICHÉ

LOCAL TRADITION inspired strong design ideas: The house's exterior resembles a "granary with machinery sheds added on," explains architect Thomas

Meyer. Inside, the barn-high living space flows into more intimate slope-roofed rooms, such as the dining room and sun-filled t'ai chi studio. Resources page 103



SKEINS OF TURQUOISE WED THE RUSTIC AND REFINED

AT THE VERY HEART OF the house, where the roof rises 21 feet, Meyer dramatizes his notion of architectural diversity. Here are two cabins within a barn: one modern, the other olde. The glass-gridded guest room, pushed up to the ceiling, has a dual effect: Balanced on the beams, it's a glowing, high-tech tree house, defying gravity. The heavy timber structure that holds the room aloft anchors the living room below with rustic solidity. In addition, surprising contrasts of color and material keep the house free of country cliché. Every rusticizing action has an equal—modern—reaction. For example, though the timber elements are oversized for heft, beams and columns are tempered with diluted white paint, the joists tinted turquoise. The stone hearth is random and rough, yet all woodwork is smooth: slick maple floors, glossy walls and banister.



RAW WOOD and wicker are reinterpreted in a suave wing chair and an antique Japanese table, at right. Resources, page 103

THE CORE of the house—an inner square of public rooms—is protected by the lean-tos' private areas. Strung together, these volumes draw a diagonal line between the sunny southeast deck and cool northwest rock garden.





THE BOOK-LINED staircase narrows on its way to the guest room. That artful colonial red didn't come from costly mixing—it's standard deck paint in the overlooked brick shade.

HERE'S HOW rusticity wards off chill. Living room beams descend to a snug eight feet; thick posts flank the hearth. Even the armchairs—covered with mock tapestry—conspire in a smoky medieval mood. The fireplace envelops the room without overwhelming it; Meyer risked an optical illusion that paid off. Instead of setting fieldstones into a flat, static wall, he made it concave, about 12 inches at its deepest. "It increases the feeling of enclosure," the architect says. Fieldstone inspired inside colors: from blue-green dining chairs to intricate loam-hued fabrics. Resources page 103







HERE'S A DINING ROOM THAT'S NEVER DESERTED: A GATHERING TABLE WITH ROUND-THE-CLOCK ACTIVITY

VAST AS IT MAY SEEM, THE lodge-sized dining room was built for versatility, not grandiose effect. The conference-length table—set for 10 people and stretched out to 12 feet—was scaled to match the architecture. Does it ever fill up? “We’re still experimenting,” admit the owners. Though they’ve tried buffets for 50, they are more inclined towards small Sunday lunches. “It’s fun to make an intimate table out of a big one,” say these weekend cooks. While one end remains a “work” table—layered with newspapers, binoculars and field guides; the other gets ready and set for a casual foursome.

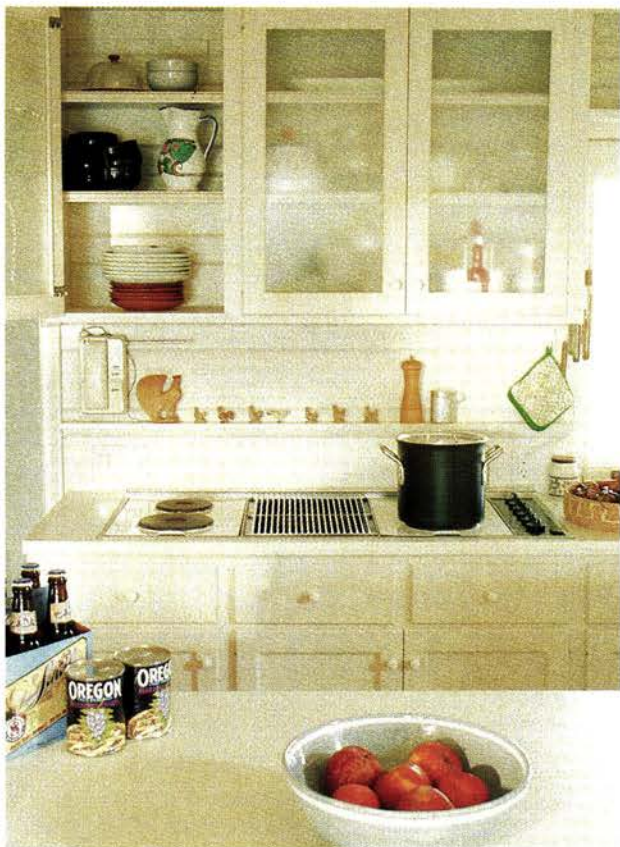
“On sunny days, the house dictates where we’ll have our meals,” the hosts explain. Following nature’s schedule of events, morning sun moves breakfasters to the porch, where wicker chairs overlook the pond’s visiting fowl. Grazing deer in the meadow invite lunchers with binoculars to the east end of the table. A red sunset switches dinner to its west end.



UNDER AN ANTIQUE barn-wood tabletop, furniture designer Dan Cramer added aluminum legs with interchangeable wooden feet in four different colors, which allow the table to renew itself from season to season. The country slatted chairs, painted a Western turquoise, are covered with urbane Hoffman-style fabric.

“IT’S LIKE BEING inside a Christmas ornament,” says the owner of her guest room. Color comes from stained panes of yellow and lilac fitted into the shoji-like grid. Resources, page 103

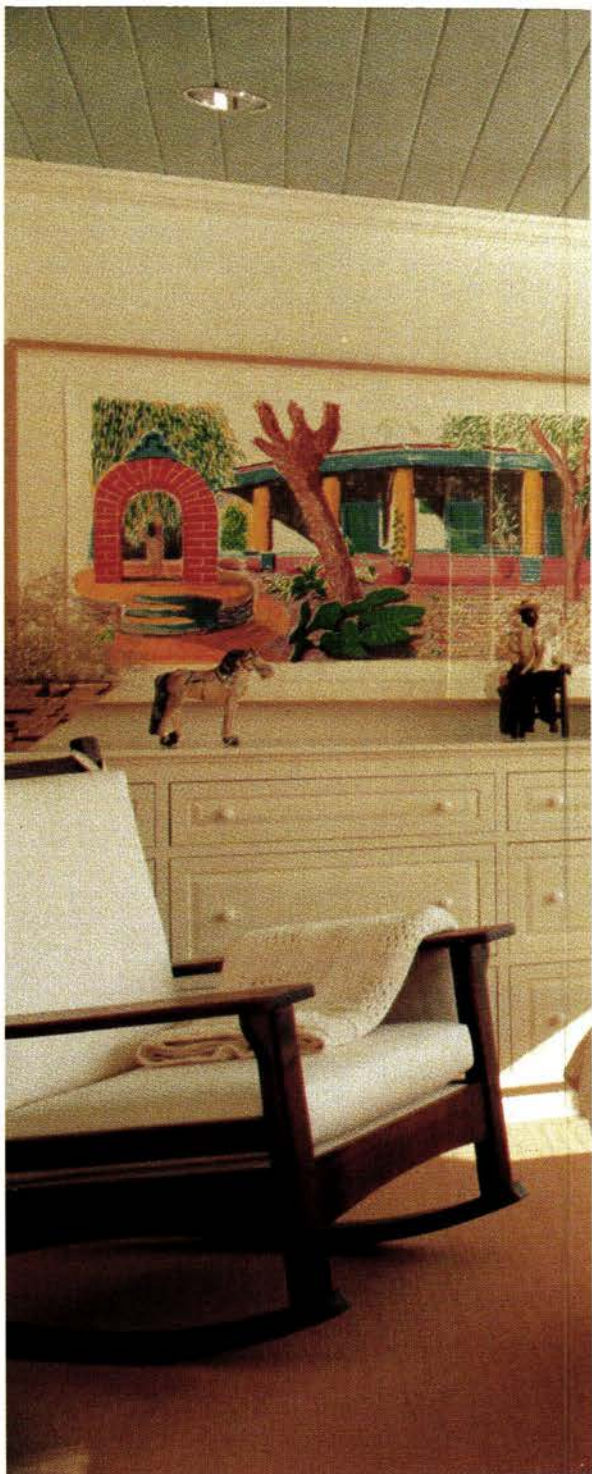




LONG STRETCHES of cabinetry keep bulky storage pieces out of the bedroom, and dictate its serene proportions. But there's plenty of space for a few precious things. David Hockney's print, "Hotel Acatlán: Second Day" provides scenery for a parade of folk art from all over. A Stickley rocking chair faces the forest through delicate window blinds. Resources, page 103



TRADITIONAL cabinetry is no barrier to modern convenience: Table settings slide right through the kitchen island, from the dish-washing line to dining side.



WHEN COUNTRY homes raise rusticity to a religion, the kitchen becomes an altar—the place to worship old wood, revere antiquated utensils, save your urban soul. This kitchen is heretical, with all-white appliances, counters. Its saving graces—timber beams and slatted chairs—look more authentic than dogmatic.





WE'VE ALWAYS LIVED in stark contemporary surroundings—white Formica, flush surfaces, all that,” say the owners, who spend most of their week in Minneapolis. “Now, it’s satisfying getting back to traditional detailing.” What draws their eyes as the days wear on: “The depth of the cabinetry, the simple squareness of the windows—some mullioned, some not—and the wonderful black bolts in the beams.” The architecture performs unpredictable feats. “You’ll see sun hitting a bowl of flowers and say, ‘Where in the world is that light coming from?’”

Contrary to modern custom, but true to

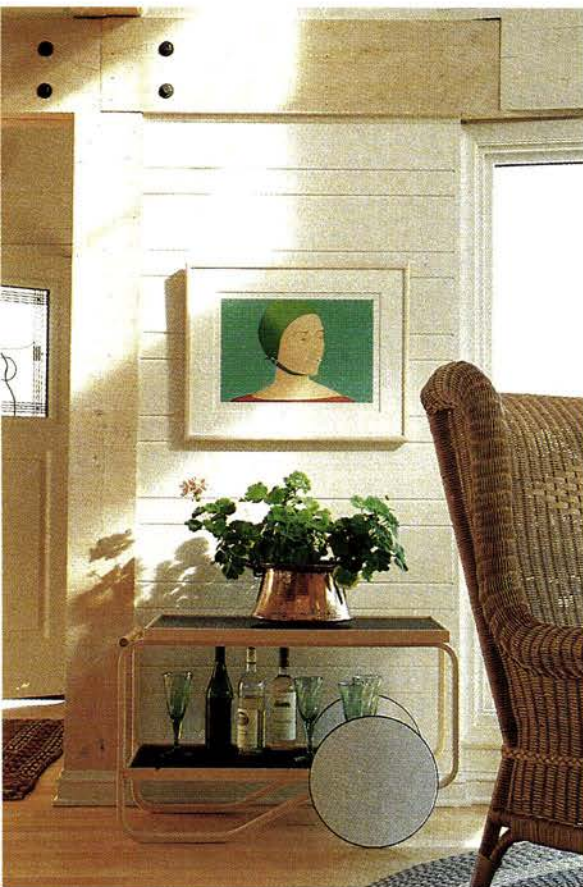
CREAMY COLORS, A STRIP WINDOW AND SOFT SISAL FLOOR BRING PEACE TO THIS PARED-DOWN BEDROOM

that of prelamine years, kitchen (top, left) and master bedroom (above) are treated to the same kind of cabinetry—a rare example of woodwork painstakingly enameled right on site. These built-ins answer needs for all kinds of storage, and provide a backdrop for displays—from old Mexican folk art to local farm produce.

The master bedroom benefits from two kinds of spatial treatment: It’s part sun-porch, part attic. Windows on three sides open the room up, while the seven-and-a-

half-foot ceiling encloses it. Color, texture—and views—add to this room’s sense of intimacy. Detailed to look like exterior siding, the ceiling is set off from the lighter walls with its own blue-green color. The effect is eye-intriguing: The ceiling’s deeper shade makes it seem even closer. To compensate for all the southern exposure, architect Meyer pointed the windows toward the most sheltered view available: the short vista to the forest, instead of the long sweep of the prairie.

TELEPHOTOS



NO ROUGH-HEWN oak racks or stone cellars here. This wine storage solution—bottles lined up on angled shelves—lets gravity act as its organizer.



ANCIENT farmhouse ruin sinking into the timeless prairie? No. A romantic folly designed by landscape architect Herb Baldwin. The prairie is wild grass-planted farmland. The ruin is poured concrete, rust-colored with iron filings.

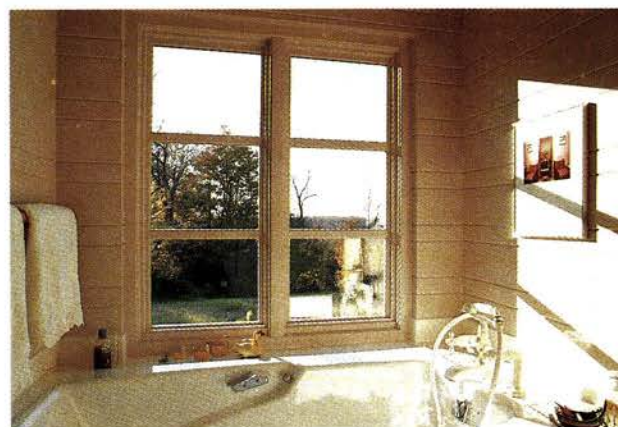
"NEVER HIDE the natural grain," says the Norwegian craftsman who painted the lapped woodwork. "We call the knots 'beauty marks.'"



THE FRONT entrance and screen porch—enclosed by sloping lean-tos—open to a sweeping L-shaped expanse of southeast-facing deck,

"the warm corner of the house," says the architect. The cool northwest corner overlooks the folly, above. Resources, page 103

IN THE WESTERN light you notice certain boundaries: Outside, there's the seam between thick woods and thinned-out prairie. Inside, the woodwork alternates between thin, four-inch and thick, 10-inch V-grooved boards painted gray-rose.





SEIKO QUARTZ CLOCKS

To see the complete collection of Seiko Clocks in our catalog, send \$2.50 to Customer Service Dept., Seiko Clocks, 640 Fifth Avenue, New York, NY 10019.

© Seiko Time Corp., 1987

Pull for the Team.

Whenever you use Visa, we'll contribute
to the 1988 U.S. Olympic Team.



You may not be able to do a double-axel or score a ten on the balance beam, but there are still plenty of ways to contribute to the 1988 U.S. Olympic Team.

One way is to charge your dinner, a hotel room, even a pair of running shoes, on your Visa card. And the best part is, it won't cost you a cent extra.



Because every time you make a purchase or get a cash advance with your Visa card or buy Visa Travelers Cheques between now and December 31, we'll do our part by making a donation to the 1988 U.S. Olympic Team.



Another way to pull for the Team is to make a donation directly, by calling 1-800-VISA-USA.

Because it takes more than strength and skill to compete for the gold. It takes money. And it takes your help.

So next time you use a credit card or travelers cheque, pull out Visa. And you'll be pulling for the Team.



It's everywhere you want to be.®

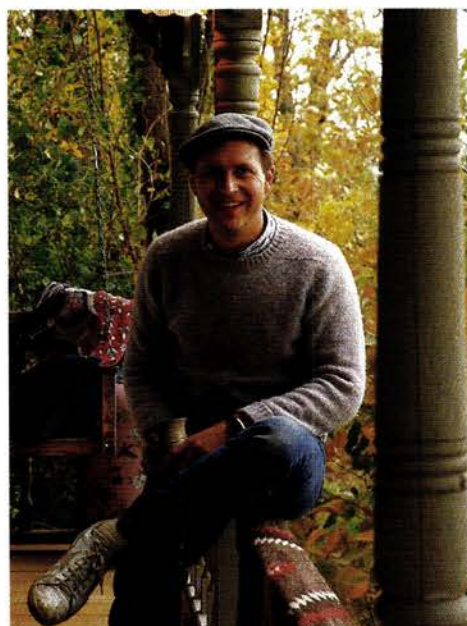
© Visa U.S.A. Inc. 1987

Donation valid except where prohibited or restricted by law.

AT THE DOUGLAS DAWSON GALLERY IN CHICAGO, textiles are hung like paintings and thoughtfully lit, as if to encourage meditation. At Doug Dawson's weekend retreat, a 19th century farmhouse on six sprawling acres in Northeast Iowa, the rooms are crammed unreservedly with rugs, quilts, whirligigs, carved figures and ceramics—every kind of folk object imaginable from Japan, Guatemala and the U.S. For his gallery, Doug buys textiles with an eye to their value as investments. For himself, he collects ravenously, buying pieces that he loves, that he rescues from base surroundings, that his instinct says are honest and good. "I collect for a sense of who we are and where we are" he says. In this unorthodox philosophy of collecting, appeal counts more than provenance, and a good ear is as key as a good eye. "Objects speak. Even with limited resources, you can tune your receptors to find wonderful objects that other people *can't* discover."

Produced by Nancy Adams; Written by Dylan Landis; Photos: Jim Hedrich/Hedrich-Blessing

"I'd do anything to use an object that moves me," admits Doug. A Navajo rug and a Japanese vase spill onto the porch.



STRONG OPPOSITES ATTRACT

"Folk objects are enhanced by their relationships with other primitive objects. It's what they *don't* have in common that pulls them together." An Iowa pig farmer made the painted

concrete sculpture (Doug paid \$15). Behind the gent: a slip-decorated Mexican bowl. Porch, with gingerbread and posts, was salvaged from an old house. *Resources, page 103*

New Folks At Home

A CONFIDENT HAND BLENDS FAMILY TREASURES AND FOLK ART FINDS FOR A HAPPY MIX OF THE EXOTIC AND THE FRIENDLY







RESPECT FOR FORM

Pitchers crowd on an old shaving table like relatives at a reunion. Three are Guatemalan majol-

ica; two with New Wave decoration are Doug's own work. "Pitchers are unpretentious—and a pe-

culiarly Western form," says Doug. Above, an ancient St. Michael keeps company with 18th century candlesticks valued for their naive proportions.

"I HAVE NO RULES ABOUT OLD AND NEW. I LIKE CONFUSING PEOPLE—IT CHALLENGES THEM"



IT MAKES ME MAD WHEN PEOPLE ARE MOVED BY AN OBJECT in my gallery, but it doesn't 'fit with the decor.' I'd do anything to accommodate it, including knocking out a wall," Doug laughs. He surrounds himself with ceramics—Japanese, Guatemalan, his own work—but insists, "I don't consider myself a collector. I'm interested in one-of-a-kind things." He examines each piece for form and line, from the decoration on a rare piece of Mexican slip-decorated pottery to the checkered boldness of a 19th century gameboard. He looks for a sense of personal history. "I'm very aware of the hands behind an object." And he delights in the triumph of discovery. One of his favorite finds is a political whirligig, pounded out of Iowa license plates, the creation of a farmer inspired by Nikita Khrushchev's 1959 visit to an Iowa hog farm. Its message is simple: As the Soviet premier bows, Uncle Sam lifts a crude middle finger. "Successful folk art records an idiosyncratic point in time," he explains. "It becomes a document. And reproducing it would be meaningless."

A CHECKERED PAST

Doug seeks out pieces that have history. The checkerboard from the early 1920s is "covered on the back

with scores and team names." The 1950s whirligig makes its Cold War point. *Resources, page 103*



TABLESCAPE WITH MEMORIES

"I have my list of things to grab if the house is on fire, and most of those are familial objects."

Doug's great-grandfather made both the bullock cart and the table; the violin was Doug's. Except for

the pair of hands, which once belonged to a Guatemalan wooden saint, everything you see in this exuberant display was passed down by relatives. The result

is a living, growing museum. Says Doug, "There's a great value in having family relics surround you—they place you in a continuum." *Resources, page 103*



**"THERE IS GREAT VALUE IN
HAVING FAMILY ANTIQUES—
THEY HELP TO KEEP YOU SANE"**



RECIPE FOR A MIX

"The ultimate aim is for each object to stand out, yet complement those that surround it." Where most people would have coffee tables, Doug planted a Guatemalan home altar. Surrounding it, according to no particular plan, are turn-of-

the-century quilts found in Georgia for \$40 and a concrete policeman by the eccentric Iowa pig-farmer. A Navajo rug bought for \$100 in Iowa is laid over a rag rug of World War I vintage—a \$40 junk-store find in rural Wisconsin.



ROCK ART

This little stone church was part of a pebble village made by great-grandfather James Dawson, who died when Doug was three. The church sits on a 19th century folk table in Doug's present-day kitchen.

DOU'S GREAT-GRANDFATHER WAS THE DAWSON family's first artist—and first collector. He set up a museum of Indian artifacts in his house, perfectly organized and labeled, for no eyes but his own; and he was an irrepressible creator of curiosities, like a limestone bust of George Washington, with bizarre faces carved into the chest. "He did 'outsider art,' a kind of folk art by people outside the mainstream," Doug says. The old man never lived to meet his great-grandson, but when the boy was nine, he inherited a pile of artifacts and art. "It was a constant mining. Every year my consciousness would rise. I'd appreciate things I'd missed. Grandpa's collection was the nucleus for mine," says Doug, who by high school had founded a museum of his own. "I feel a terrific affinity for him. In a small town where the social parameters were tight, he made these crazy objects. It bespeaks a wonderful person."

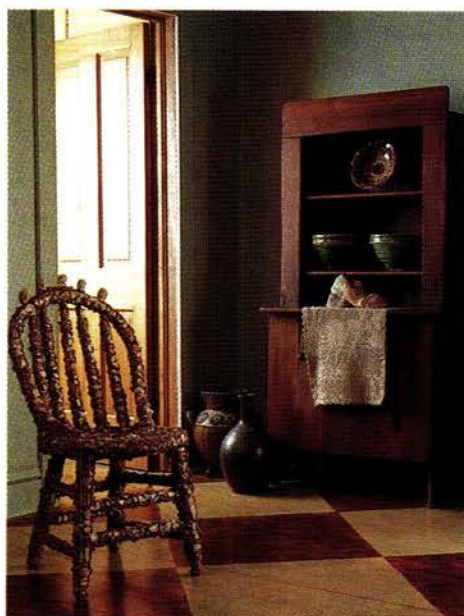


NEW HEROES

The handmade table is elm and cherry, locally milled. Unfinished rush-seated chairs were \$7 each at a roadside stand. *Resources, page 103*

HUMAN FORM

"Chairs are a wonderful distillation of the human body." Doug decorated one with pottery shards.



T

HE STUDY OF CERAMICS TOOK DOUG THROUGH Antioch College, then Japan and Guatemala. Pots fascinate him, regardless of age. "Vessels reflect our own progress." His favorite: a cracked tortilla platter, purchased for 50 cents. Although Oriental and pre-Columbian bargains have all been snatched up, many ceramics are still undervalued—from contemporary vessels to historical tribal pots. African pots, 50 to 300 years old for \$400 to \$1,500, are new to the market; in contemporary ceramics, look for primal forms. American pieces in the \$200 to \$2,000 range are often overlooked. But Doug discourages "focusing narrowly, whether on Hummel figurines or Beatle albums. That's secure; it requires no subjective judgment." Look for a piece that reveals the spirit of its maker, he advises. "I like objects that are the product of a consciousness I can never have, windows onto a vision I can't see."

"I DO MAKE VIGNETTES, BUT I DON'T DECORATE. I TRY TO GIVE A SENSE OF ACCUMULATION"

PRIVATE VISIONS

"George Washington is my prized possession—carved from limestone by great-grandfather." He sits

on a Kentucky chestnut dough-box beside an Iowa blue chair. English hooked rug is on acid-free muslin.



PATCHWORK

Doug's great-great-grandmother owned this delicate folding chair, its wood limbs turned to look like bamboo. Color is what marries individual objects in this crazy-quilt collage.

C
O
L
L
E
C
T
I
N
G

Adding On the Live-In Kitchen

THIS OPENED-UP FAMILY KITCHEN TAKES STATE-OF-THE-ART ONE STEP FURTHER TO STATE-OF-THE-HEART



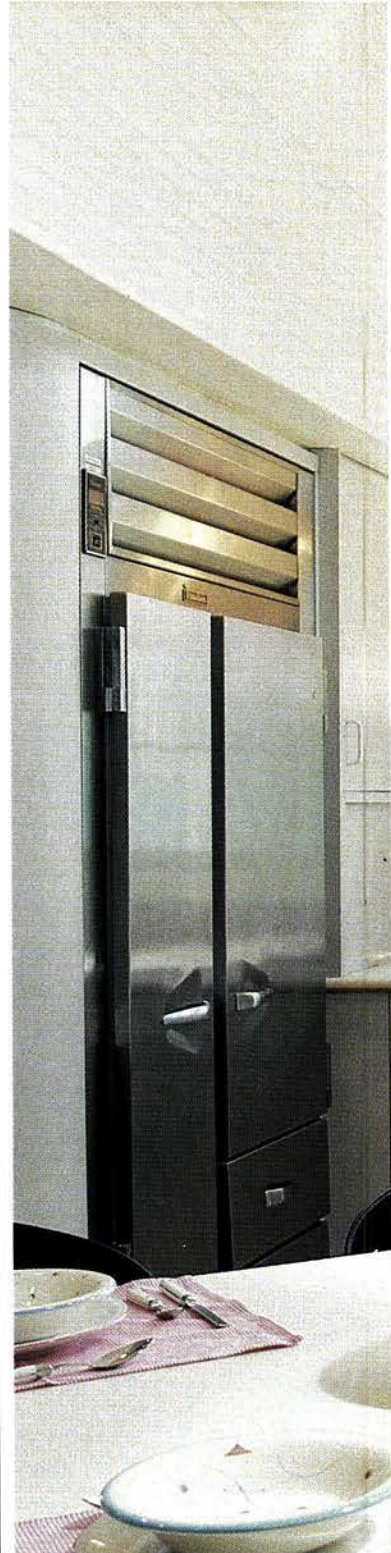
OPEN HOUSE: The Gails enclosed their north-facing porch (left) and opened up the wall between porch and kitchen (below) to create a live-in kitchen without adding square feet. The surprise: a 12½' barrel-vault ceiling within the confines of traditional twin gables.

since Anna, a radiologist by day, turns enthusiastic cook at night, she wanted a kitchen that wouldn't cut her off from friends and family. But the kitchen wing was a convoluted mess: an outdated gallery, a screened-in porch, and an eating nook wedged in the middle. Guests fled instead to the living room (where a hermit raised chickens in the Twenties). The Gails gutted the kitchen, tore down the walls between it and the porch, and turned the screened porch into a cozy family retreat. "We kept the TV out of the new room," says Thomas. But the four kids still at home don't rush away after dinner. They draw, play games, study—"and they're getting to be great microwave chefs," laughs Anna.

Produced by Linda Humphrey; Written by Mary Beth Jordan; Design by Michelle Kantor Associates and Terry Bingham; Photographs by John Vaughan



BOLD STRIPES on the overstuffed chairs and sofa and a pastel-hued, stepped ceiling (left) provide a cozy sidecar to this otherwise awesome workspace (above). *Resources, page 103*





Steely commercial appliances, white counters and sleek cabinets are the backbone of contemporary kitchen design. But too much of these good things, and the doctors could feel they were back in the operating room. Remedy: a state-of-the-art kitchen not afraid to go soft around the edges. The majestic curve of the ceiling reappears in the window and racetrack-oval table. Cushioning the cool palette are terra-cotta floors and plump blue-and-white furnishings. But these warming touches don't impair the free-flowing space: The Gails play host here to autumnal hazelnut harvesters, serving lunch to 12 for a full month.

WHETHER guests watch the chef from the steps-away sitting room, taste-test at the island's table extension, or pitch right in, the party never waits for dinner on the table.





● "IT'S EUROSTYLE, with personality," designer Michelle Kantor says of Grohe's Ladylux faucet. "It looks like a little dinosaur." But it's not stuck in fossil mode: The gooseneck tap sits poised above Kohler's white sink. Or extends itself to the dirty business that's at hand. *Resources, page 103*

TELEPHOTOS: SLICK DETAILS ARE SOFTENED BY EARTHY TEXTURES AND A GREAT WINDOW, OPEN TO NATURE



● **HOMEWORK** gets done at the kitchen table, and at the family computer (so do the hazelnut wholesale accounts and Anna's recipes, all on disk). A space for phones and PC was set up nearby, yet out of the flurry of meal-making. No greasy fingers do the walking here.

● **MORNING SUN** streaming in through the window brightens any morning's rush-hour bustle. To avoid heightened gloom in the upper reaches of the whitewashed, V-groove hemlock barrel vault, builder Terry Bingham punched three skylights through its southern arch. Custom fixtures do the spotlighting.



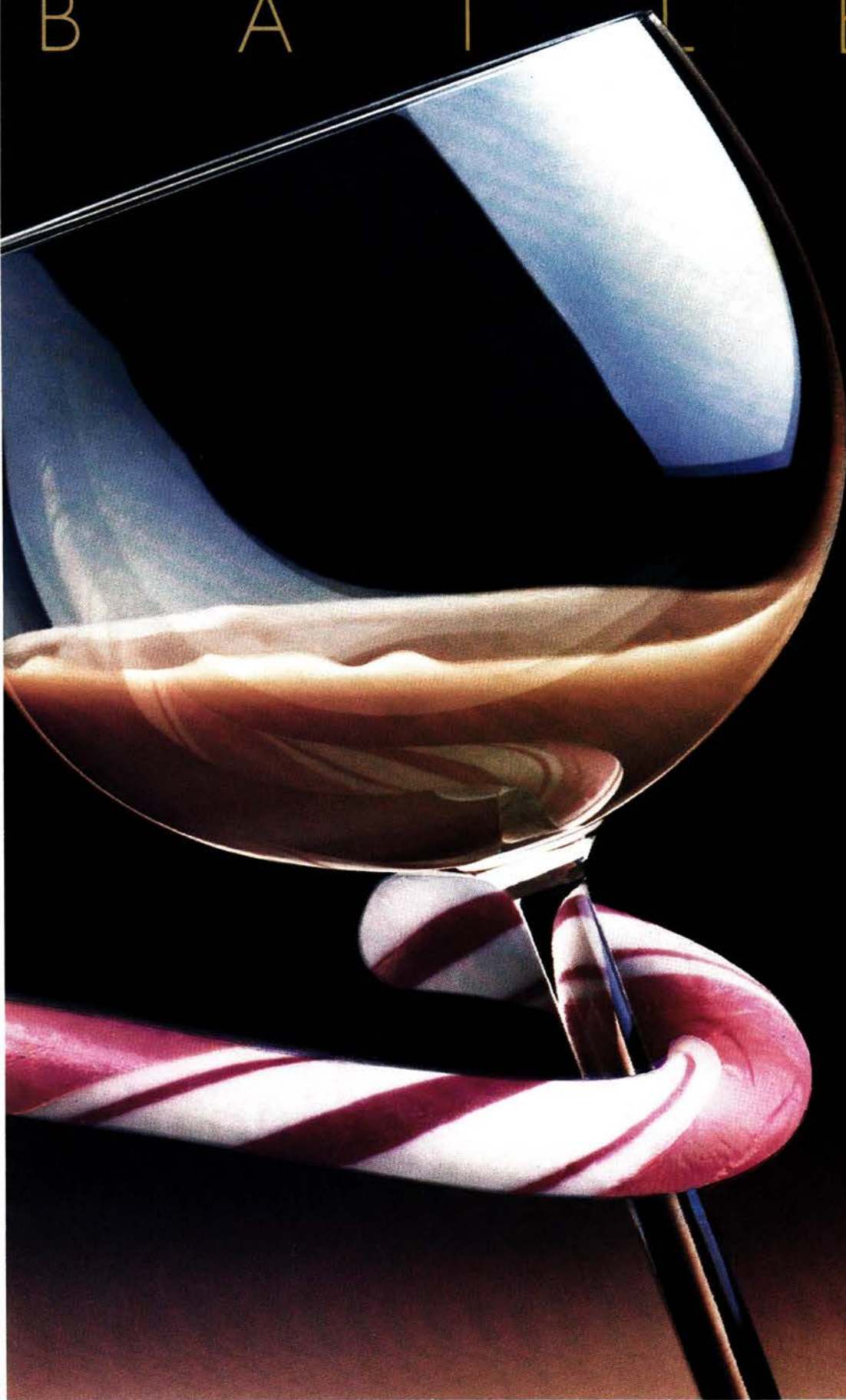


● **CHARMING** custom tiles bring country spice to the U.S. Range and grill. Bingham designed the hood (mimicking the radius of the barrel vault), and local steelworkers welded it all together.

● **AN APPLIANCE** "garage," made of Formica-coated tambour doors, sits at each end of the window-side counter, inviting electric miscellany—Cuisinart to can-opener—in off the Corian. The pair of hideaways lets the white countertop play canvas to whatever's cooking.



B A I L E Y S

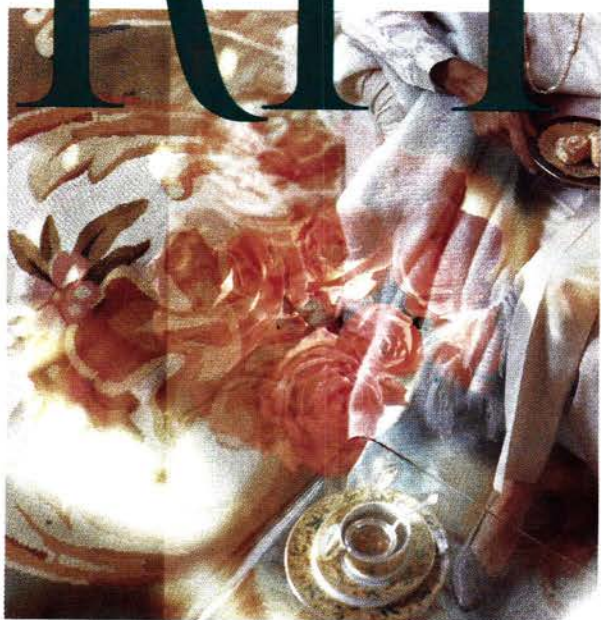


A LASTING GIFT, IT'S NOT.

To send a gift of Baileys anywhere in the U.S., call 1-800-238-4373 or 1-800-243-3787. Void where prohibited.
Baileys® Original Irish Cream® Liqueur. Imported by The Paddington Corp., Fort Lee, N.J. 17% alc. by vol. © 1987



RITUALS



THE BRISKER OUR PACE, THE MORE WE NEED THE RESPITE THEY OFFER FROM MILE-A-MINUTE DAYS

THE MORE CONVENIENT LIFE GETS, THE FASTER WE live it. These days, time doesn't merely pass, it jogs. We send messages round the world in the blink of an eye; cross continents for lunch. At such a pace, it's not surprising that now we take comfort in things that let us linger, places that give pause. Rituals are such

Give yourself, or a friend, the gift of time: These treats let you stop the treadmill—and slowly savor the process

restful junctions, where design and manners meet. Based on step-by-step sequence, and time-after-time tradition, rituals allow us to slow down with style. Honed by generations, they offer instant roots. And though the pleasures of afternoon tea, for example, have been known for ages, the way we stage it today doesn't have to be rule-bound or stuffy. Thanks to its detail, each ritual offers plenty of scope for personal variations. What better grounds for imagination? In the words and images that follow, we focus on how to make the most of our favorite rites—how better to savor them. Whether you're pampering yourself, or giving to others, time is always at a premium, so we've found for each leisurely ritual, such as the bath, a fast-fix likeness—the shower—that's just as satisfying. If you're looking for gift ideas, the photographs in the following pages will inspire you. In these pictures you'll see many of life's small pleasures, no longer taken for granted.



R I T U A L S

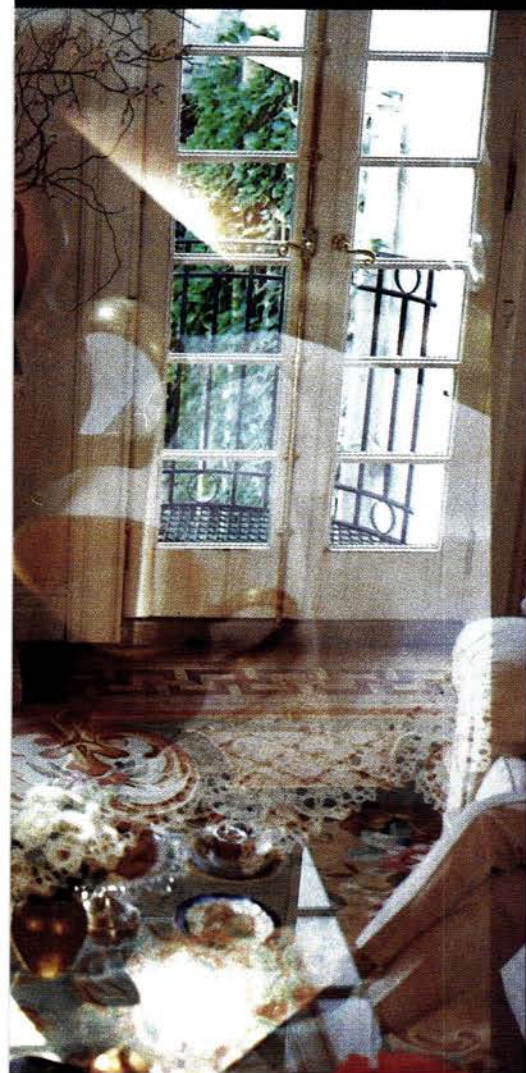
TAKING TEA is the ultimate ritual, steeped in centuries of tradition, yet open to delightful interpretation. It's a small meal that engages all the senses, satisfying our emotional, as well as physical need to stop at a certain time of day and replenish ourselves. Today, tea is anything but Victorian-stodgy and doily-bound. It can boil down to a favorite cuppa (with milk, not cream) and butter-soaked muffin, or blossom into a lavish celebration. Embellished with dozens of stylish extras, from quirky china to crisp linens, tea bestows a stately grace on any room. Side by side with heirloom silver, choose down-home comforts such as brown sugar, fresh butter and cool sliced cucumbers on homemade bread. Pungent watercress

and nasturtium leaves, between paper-thin slices, add savory surprise to the menu. Infinite compositions of spoons and creamers, pots and cozies, saucers and cake servers promise feasts for the eyes. But, if you can't pause for tea, you can still enjoy many of the same pleasures . . . with morning coffee. Even on the run, a quick cup of brew can be aromatic, freshly ground from deep-flavored, invigorating Viennese beans to creamy Hawaiian Kona. Slather the hasty slice of toast with exquisite jam and don't skimp on the comfort of real cream (at least for your first cup). A generous ceramic bowl for oranges and a stylish juicer cheer up the rise-and-shine habitat. *Resources, page 103*

Produced by Donna Warner and Maura McEvoy; Written by Ziva Freiman; Photos: Sandra Haber; Type rendering: Es Rouya

TIME FOR TEA

*It can be as simple
or intricate as you
want to make it:
Think of tea as an
event, and then
it will become one*



COFFEE BREAK

Wake up workday java—a variety of aromatic beans and a few quick tricks make the daily grind much more than a chore



R I T U A L S

READING TO RELAX involves more than just taking tome in hand. Make the most of your escape.

Happily, books don't have to be confined to darkly paneled, leather-bound libraries. Let there be light. Sun-dappled walls put a room to rest; a lissome new halogen reading lamp defines an intimate domain. Eyes raised from the page should alight on sights—from flowers to fabric—that set the mind peacefully adrift. Fortify your castle with agreeable clutter: a plump pillow—who wouldn't welcome one made from Aubusson remnants; a soft shawl; perhaps a sensational pair of slippers. Bookworms are easy to pamper with one-of-a-kind bookmarks, an old-fashioned case for reading glasses, even an ottoman. As for the books

themselves, the choices are boundless, too, from cloth-covered classics to a bumper crop of newly artful paperbacks (see page 41); cookbooks to rejuvenated coffee table glossies that turn couch potatoes into armchair explorers. Sometimes, though, it's enough just to take a front-row seat by the electronic hearth. Who says TV isn't quality time—watching Thursday's network lineup, or *Live From the Bolshoi* on video? No time to cook? Be haute and homey. Moist and sassy braised ribs or redolent chicken-in-the-pot soup from your local deli, even a crusty baguette or tangy Thai curry make ordering-in a ritual of its own. Indulge without guilt—in the thrill of wide-screen TV, the solace of a nubby robe, the flavor of butter-drizzled fresh popcorn, the finesse of ivory chopsticks. *Resources, page 103*

BOOK RAPPORT



Caught up in the information blitz? The very idea of reading for pleasure is one of today's new luxuries



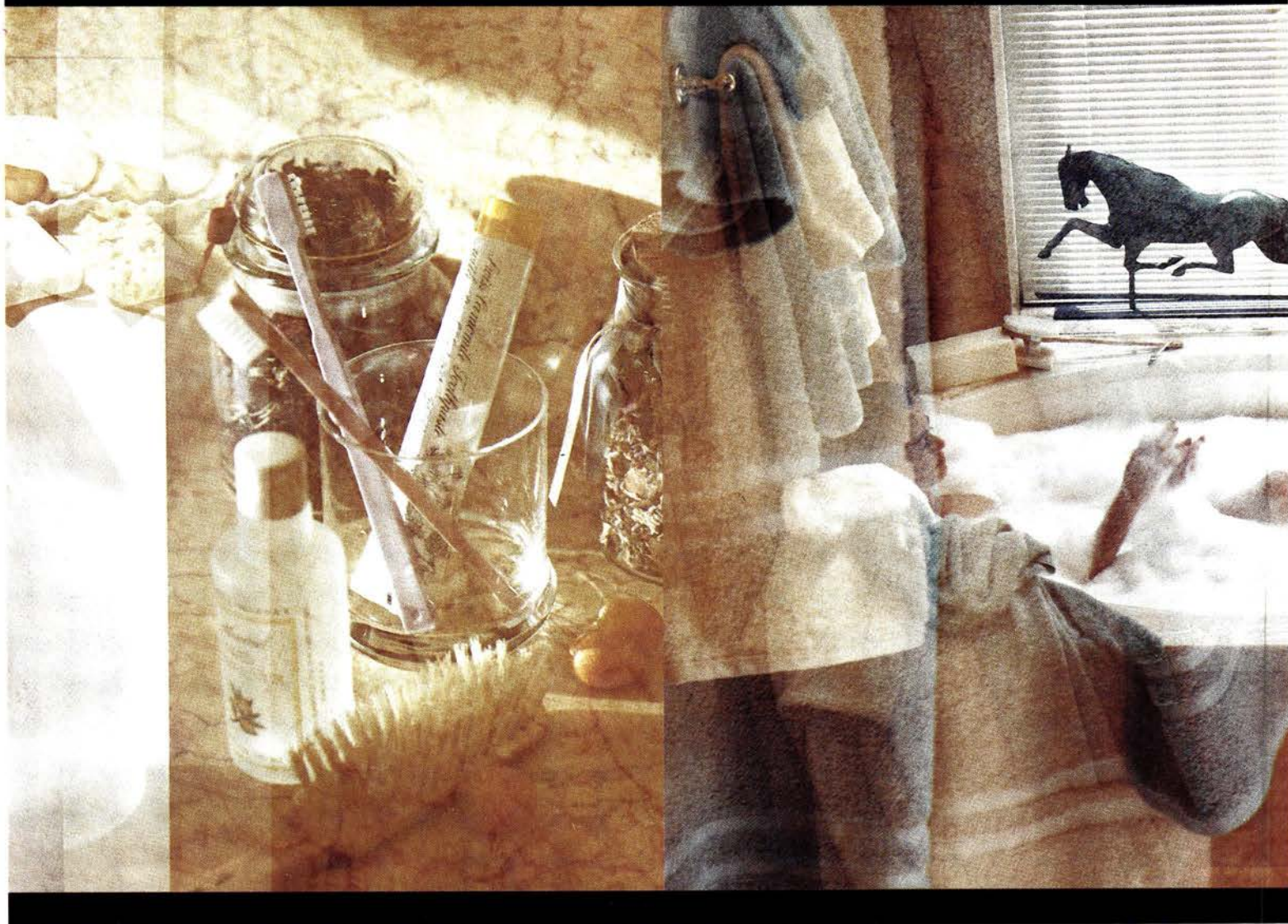
KODAK VPS 5006



VIDEO TO GO



*Even high-tech
habits can become
soothing celebrations
if you order in
tasty treats—lie
back and indulge*



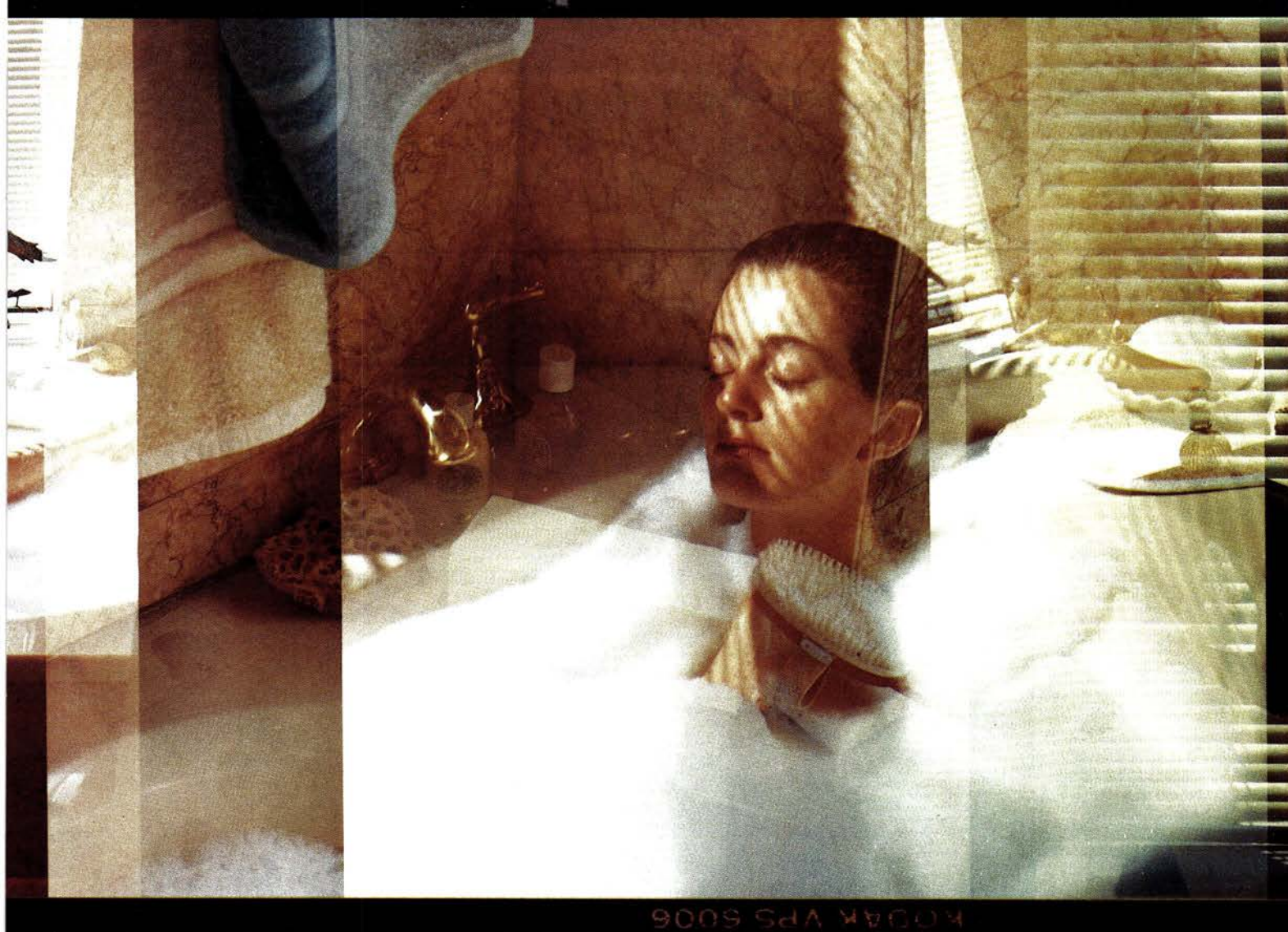
R I T U A L S

AS BATHROOMS evolve into our pleasure domes at home, bathing has returned to its sybaritic roots. A refuge in the lee of busy schedules, the bath is where we do some of our most creative thinking, away from cluttered desks and relentless phones. Remember, you're there to rest, so bring with you the enriching accessories—they're endless in number. Pamper yourself with exotic soaps, shampoos and herb-scented oils; use those fluffy towels once reserved only for guests. Or delight a friend with an old-fashioned brush, a hand-held filigree mirror, comfortable clogs. When time itself is short, many of soaking's paramount pleasures can be easily enjoyed in the quick shower. There's no need for more than a hint of opulence in

the details: Brass fixtures add a touch of Grand Hotel elegance, and cheerful tile trims can make even a Monday morning magical. The stall enclosure can be fun—as well as functional—whether a sassy paint-speckled curtain or classy etched-glass pane. If you're thinking of gifts, try a few luxurious odds and ends—who wouldn't appreciate an adjustable jet-stream-to-massage shower head, horn-handled shaving brush, or substantial wooden hangers? In the habit-forming toys department, there are waterproof radio/cassette players to sing along with, and old faves such as soap on a rope. Banish glaring bottles and garish tubes and find new, handsome containers to house the staples, so that even when you don't have the luxury of time, you can still satisfy the senses. *Resources, page 103*

THE LAZY BATH

*World-weary and
bone-tired? Soak up
the rewards of
working so hard:
Make the bare
necessities opulent*



THE MAIN STREAM

The shower is today's quick picker-upper. Let new toys and trims recharge your batteries—and you'll be singing in the rain



R I T U A L S

SETTling DOWN to write a letter, in our push-button age, remains one of the last surviving luxuries of a bygone era: A pleasure one promises oneself. For the reader, it's a private moment to treasure; the returns to sender are just as high—a chance to communicate at leisure. Letter-writing demands a certain state of mind, though, not just the perfect antique rolltop desk. First, find a place with the right light (one that doesn't cast a high-contrast shadow on the page). Then, pick accessories that trigger your train of thought. Pamper yourself (or a friend) with thick, creamy stationery, luscious fountain pen and old-fashioned ink blotter, a sleekly sculpted letter-opener or a curious, handcrafted miniature “temple” of

wood to house desktop bric-a-brac, paper clips to stamps. Or, back up a state-of-the-art typewriter with a streamlined chrome pencil sharpener from the machine age. Illustrate your thoughts: Keep colored pencils on hand to doodle with while you dream. If the letter is an image frozen by stop-action, a memory made tangible, the phonecall is ephemeral, spontaneous, often surprising. It's how we connect, in transit, while slipping into our afterwork skins, leafing through the mail, preparing dinner. Here, too, there's room for contrasts: Pair a sleek, high-tech instrument with a delicate pedestal, or a weathered chest with plenty of scribbling space. An enticing hand-bound notebook keeps a running log of messages—and does away with the paper-scrap chase. *Resources, page 103*

WRITE PLACE

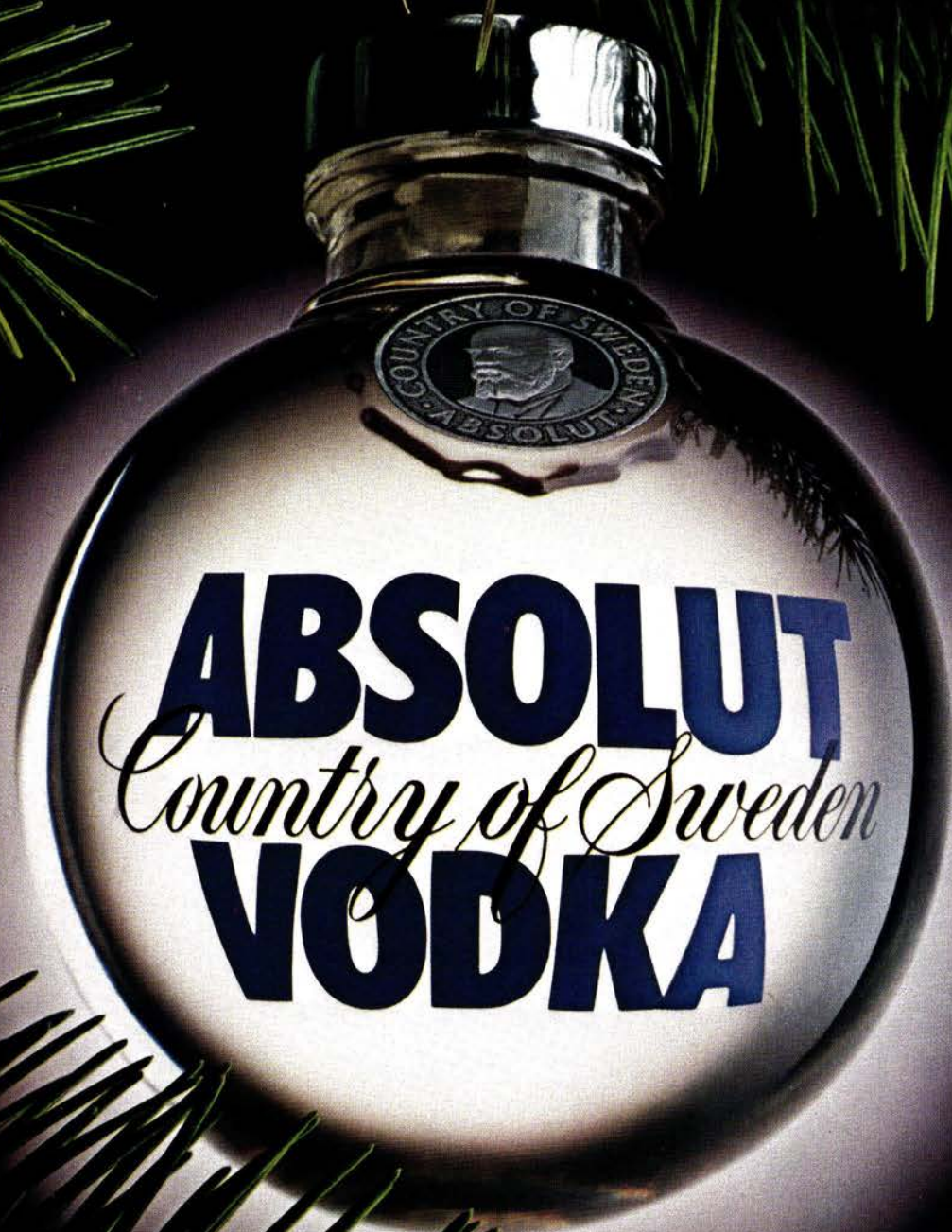
*Letters reward both
reader and writer—
gifts of time and
thought that answer
our deep-felt need
to stay in touch*



PHONE HOME



*Put a little party
into your line:
New-age connectors
help set impromptu
get-togethers, join
voices from the past*



**HAVE AN
ABSOLUT BALL.**

FOR GIFT DELIVERY ANYWHERE CALL 1-800-CHEER-UP (EXCEPT WHERE PROHIBITED BY LAW)
80 AND 100 PROOF/100% GRAIN NEUTRAL SPIRITS (ABSOLUT COUNTRY OF SWEDEN) © 1987 CARILLON IMPORTERS LTD., TEANECK, NJ.

(ALMOST) PERFECT DINNER PARTIES

FIRST THINGS FIRST. (YOUR glasses, please.) Let's propose a toast. To celebrations—and the end of worry about them!

With the holidays looming ahead like the faces of in-laws, it seems a good time to sit down and rethink the whole notion of that traditional "tis the season" terror, the tour de force dinner party. With the vision of 10 hungry guests, and not sugarplums, dancing in your head, the prospect of producing a "perfect dinner" could seem less than jolly. But don't put your head up the chimney—and don't go hungry. To leave the hysteria of the holidays behind, all we need to do is lose forever that antiquated idea of perfection that haunts us each year like the ghosts of turkeys past. Being the perfect host means *not* worrying. We don't need to with each other.

It's the process, not the old production of entertaining, that counts now. Not for us those small cruel Americanas of the season—a happy hostess hidden behind the kitchen door waving her baster like a maestro, cocktail pearls swaying above burning goose fat, her family in limbo in the next room, like unprocessed immigrants, waiting for permission to join the party, a sad dancing bear of a tree and a cornucopia of Christmas kitsch landed on every conceivable surface, as if a post office had exploded. We want our holiday entertaining to be something very

**RESOLVE NOT TO WORRY ABOUT PERFECTION, AND
THE REST WILL BE EASY. FRIENDS, NOT FORMALITIES,
MAKE A HOLIDAY DINNER PARTY SUCCESSFUL**

much else—that moment taken to greet a guest, to unobtrusively refill a plate, to bring out a bottle you've been sav-

ing, to forgive an old feud or listen with love to a familiar voice. That is, celebrate what the blur of the year perhaps doesn't allow us to see: ourselves, in the fine context of friends and family. A dinner party can be more than an occasion—it can be a whole day. Spending the afternoon cooking a meal can be as fun as the feasting. It's the unexpected, the spontaneous, that brings us together. It can't be staged. Gifts are the true things exchanged that only we can give—our time, and the good gift of life. Your glasses again please. A toast that it's taken us all year to get around to. Let's see *more* of each other!

*Produced by Carol Helms; Written by William L. Hamilton
Photographs by Bill Helms*



A DINNER SHOULDN'T hang perilously in balance until it's time to sit down. In fact, the celebration begins with the first guest. Setting aside the whole day for people to drop in "whenever" allows a big dinner to begin slowly and hit a comfortable stride without the lone host's proverbial fear of curtain time. And good-bye to the notion of "too many cooks." A modicum of advance preparation, and having everything laid out and on hand, allows for some spirited pitching-in from all (while you reminisce—that embarrassing story that all of a sudden seems funny) lets the host be a guest, too. A menu that leaves room for a good visit, and proceeds at your pace—not its own—helps an occasion unfold stylishly while putting everyone perfectly at ease.

ONCE YOUR GUESTS ARRIVE, THE MEAL HAS BEGUN. THEN, IT'S EAT-AS-YOU-GO PREPARATION

SHRIMP (cocktail, it ain't) with fresh herbs can enliven a winter menu. Here, shrimp with rosemary and chive, marinated in a mustard butter and served with garlicky croustades, is a light touch at the start of a leisurely meal. Recipes, page 98 Resources, page 103



GUESTS GRAVITATE toward the kitchen anyway. So give them sturdy aprons and at least one bottle of wine, and let them join the party. Tart-lettes, with made-ahead dough that can

be baked straight from the freezer, only need filling to kick things off. Set out during the afternoon, they're ready to enjoy while you're all organizing other courses.

Poached shrimp in a rich herb sauce is an all-season favorite. Dessert, a steamed lemon pudding, can be made well in advance and needs only

the serving day attention of a good dousing with Grand Marnier (a task that may find more than one volunteer . . .).





CLICHÉD HOLIDAY CENTERPIECES, STALE AS A GINGERBREAD HOUSE, ARE BEHIND US THESE DAYS. THE

A TABLE OF DELICIOUS—AND DECORATIVE—FOOD SETS THE STAGE FOR ENTERTAINING

holiday table is its own brilliant decoration—laid out to linger over. It's all beautifully edible, too: a bowl of ripe fruit, a rustic basket of breads. And any man would become a mouse confronted with a whole Stilton cheese. Bullshots—rich consommé with a splash of spirits—warm the hands and restore the soul. Tartlettes with leek and Swiss chard or sweet sausage sit pretty on a silver tray—if any make it from the kitchen. Sweet potato, sliced and fried like potato chips, and served with Roquefort sauce, is a guilt item gone gourmet. A jug of yellow roses gives poinsettias the day off.



FEAST FOR the eye. Some sumptuously delicious things, laid out for nibbling, can be decoration, too, like a drum of cheese and some colorful fruits. Buy a few dozen of one kind of fresh flower—and don't waste time over arrangements. Recipes, page 98
Resources, page 103

GONE IS THE GOOSE **CROWN ROAST OF LAMB MAKES A**
chase, and the turkey **MAGNIFICENT PRESENTATION—**
trot, of the typical holi- **AND DOESN'T TAKE ALL DAY**
day menu. Instead of a

day spent waiting for the late arrival of the last guest—the bird—a splendid crown roast of lamb is generous to behold, and doesn't need slavish all-day basting. The luxuries of this dinner are a few simple strokes of genius in the shopping, not the squander of precious time (your guests came to see you, not your oven).

The butcher will prepare this impressive cut of lamb and it can be stuffed at any time during the day. Served rare, lamb is also mercifully quick. Herbed jellies, always good larder stock, are an entertaining winter weekend project that will come in handy all through the season.

THOUGH chestnuts aren't roasting on an open fire, they've added wintry savor to the lamb, in an earthy breadcrumb stuffing of apple, sage and wild mushrooms soaked in brandy.





A CROWN ROAST of lamb can be a holiday scene-stealer. (A meat thermometer is a good way to keep this main

course carefree, and on time.) Wine jellies with herbs—and a hot pepper version for the lamb—relieve last-minute sauce-

making. Poached potatoes and a gratin of rutabaga and zucchini are finished in the oven, so no stove-top hovering's needed. A

tossed with pancetta and pecans, then dressed with olive oil, and the balsamic vinegar that was used to deglaze the sauté pan. Recipes, page 98
Resources, page 103



NOTHING HAS changed about the pleasures of sitting down to a big meal. But now there's no worry about getting it all ready alone. The occasion is special, but not at the expense

of a fretful host's happiness. With a day spent cooking with friends—no one wants to be left out—camaraderie is already high when the

meal is served. Dishes like the gratin and the lamb platter make a bountiful table. Holiday or not, a good dinner—with no

dread!—is an “almost perfect” excuse for getting together. Recipes, page 98
Resources, page 103

**THE RECIPE FOR SUCCESS: GOOD FRIENDS, GOOD FOOD,
GREAT CONVERSATION—AND NOTHING
TO HURRY, OR WORRY, ABOUT**





TRUMPET THE news with artistry—like Michael Abrams' delightful angels—and not an avalanche of tinsel. Or beautiful decorations might be familiar objects, arranged anew. A rule:

If you favor greens, get garlands and wreaths of one type—boxwood will last till Easter. When you see things you'd like yourself, buy them; worry later about dividing the spoils.

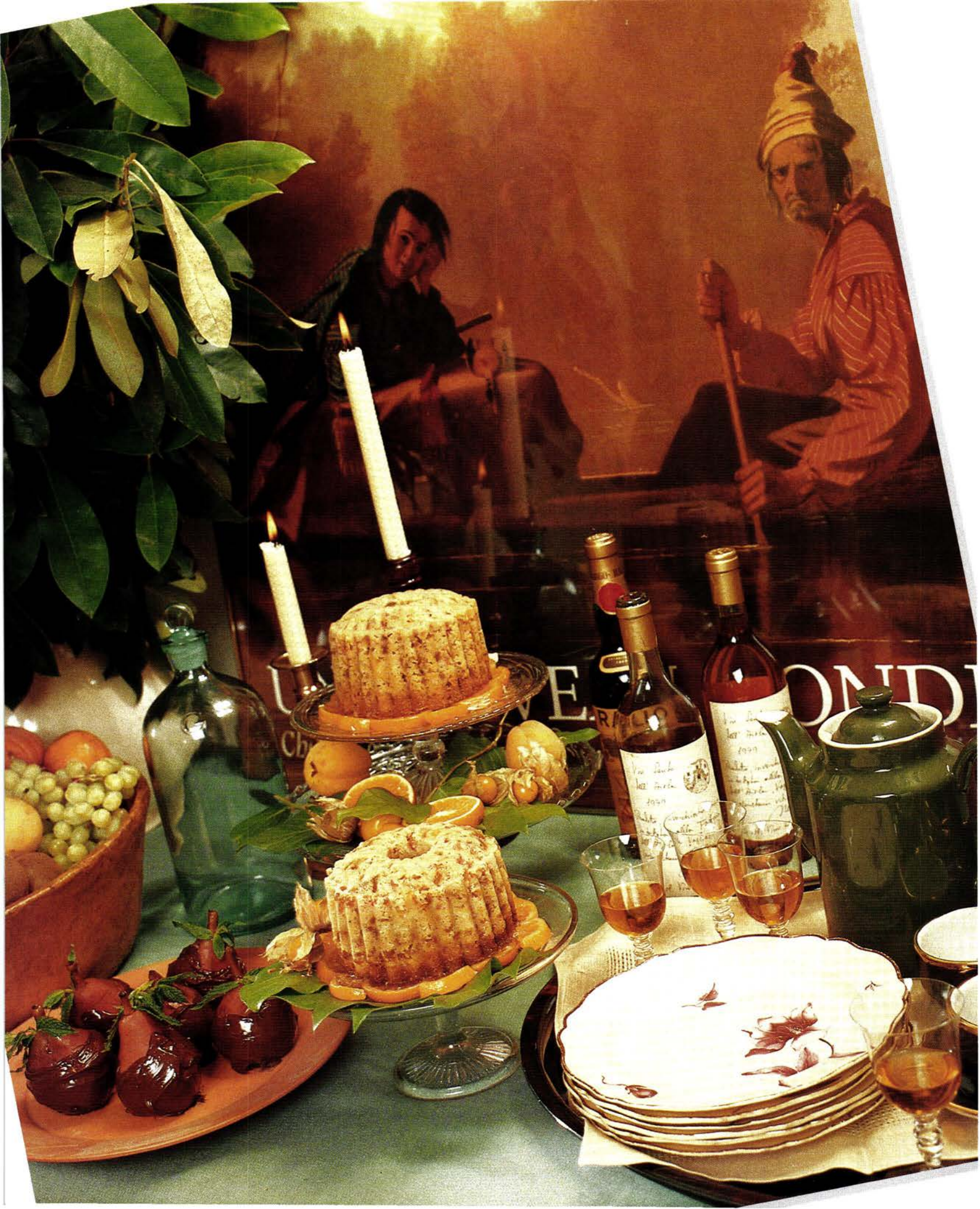
OUR WELL-MEANT ATTEMPTS to keep re-creating holidays the way we remember them

THE BIG BANG THEORY: FIND THREE TERRIFIC THEMES, NOT 30, TO BRING THE HOLIDAYS HOME

have resulted in some shaky nostalgia. That one week put-up and knock-down of holiday decorations, like world's fair architecture, seems too extravagant these days. But our Big Bang theory replaces a lot of harried hall-decking. Simplify your choices—and buy them in quantity: Choose beautiful flowers (one kind only), fat or tapered candles (thirty are better than three), wrapping that can be individualized inventively. The traditions are ours to create now. So let's not forget the why of the season. It's a time for thinking of others. But *do* forget about perfection. This holiday's dinners will be just fine—even better—without it.

A DESSERT table, set out early, will put to rest any cries of "Who has room for . . . ?" Poached pears coated with chocolate sauce would tempt a saint. Steamed lemon pudding is perfect with a golden glass of dessert wine. "Vin santo" seems appropriate to a long day of toasts. Recipes, page 98 Resources, page 103







"Lumikuru." The name comes from the valleys of snow that mark Lapland's northern frontier.

The raw material comes from the pure silica beds that dot the coast of Belgium.

The skill to blow the robust shapes and the artistry to delicately sandblast their surfaces comes from a factory that dates back to the 18th century in Finland.

But this remarkable new collection of glassware comes from only one place in the United States. A store called Crate and Barrel.

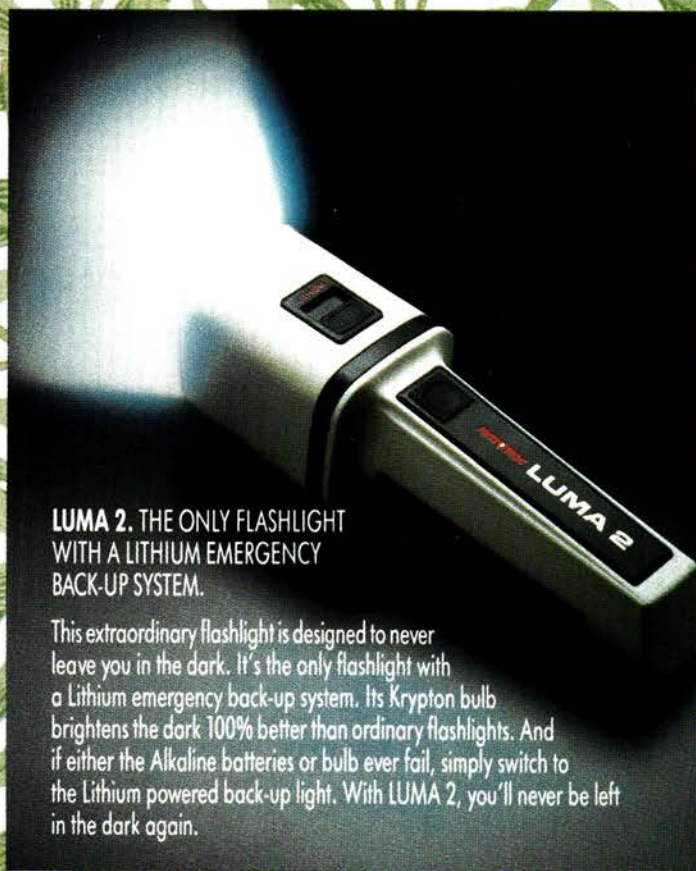
Crate&Barrel

Chicago, Boston, Dallas, Houston, San Francisco, and Costa Mesa.

A D V E R T I S E M E N T

METROPOLITAN HOME® HOLIDAY GIFT GUIDE

HERE'S THE PERFECT WAY
FOR YOU TO CHOOSE YOUR GIFTS
FOR THIS HOLIDAY SEASON...
THE METROPOLITAN HOME
HOLIDAY GIFT GUIDE.
A GIFT GUIDE SHOWING YOU
NEW PRODUCTS ON THE MARKET TODAY.
THEY WILL PROVIDE STYLE AND IDEAS
TO EVERYONE'S HOME.

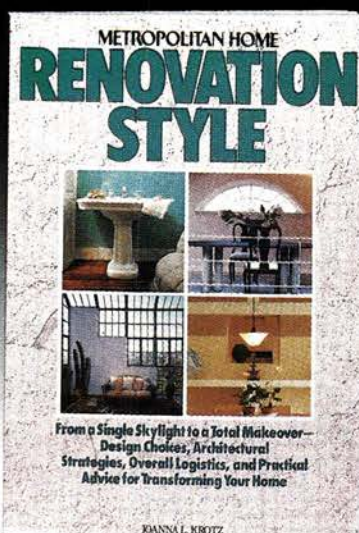


**LUMA 2. THE ONLY FLASHLIGHT
WITH A LITHIUM EMERGENCY
BACK-UP SYSTEM.**

This extraordinary flashlight is designed to never leave you in the dark. It's the only flashlight with a Lithium emergency back-up system. Its Krypton bulb brightens the dark 100% better than ordinary flashlights. And if either the Alkaline batteries or bulb ever fail, simply switch to the Lithium powered back-up light. With LUMA 2, you'll never be left in the dark again.

RENOVATE YOUR HOME FOR \$19.95

The renovation experts at METROPOLITAN HOME® magazine present METROPOLITAN HOME RENOVATION STYLE, the glorious book illustrated with over 700 full-color photographs. RENOVATION STYLE shows you how to get the home you want from the space you have—finally in paperback and all for \$19.95!



At bookstores or call
800-638-6460 from
VILLARD BOOKS, A
Division of Random
House, Inc.



THE STRIKING NEW COBRA CORDLESS PHONE.

Inside and out, the new Cobra Cordless is the most advanced phone you can buy. With sleek European styling and Cobra's exclusive "Clear-Call" circuitry for the best voice quality. Features speakerphone, selectable channels and 256 digital security codes to prevent interference, 9 number memory and redial. For location of nearest dealer, call 1-800-COBRA 22.

For an (Almost) Perfect Dinner Party this holiday season, serve things that don't keep the chef alone in the kitchen. Invite your guests to help, and make it one long day of celebrating

CRANBERRY SAUSAGE TARTLETTES

SERVES 10 TO 12

- 1½ cups whole cranberries, fresh or frozen; ½ cup sugar
- ½ cup orange juice
- 1 lb. fresh sausage, removed from casings; 1 cup minced scallions
- Salt; Freshly ground black pepper
- 48 Tartlette Shells (recipe below)

● Combine cranberries, sugar and juice in a saucepan. Bring to a boil; simmer until cranberries are soft and some have popped their skins, about 20 minutes. Remove from heat and set aside. Sauté crumbled sausage. Add scallions; cook 2 more minutes. Salt, pepper to taste. Mix cranberry and sausage mixtures; heat. Fill shells.

SWISS CHARD AND LEEK TARTLETTES

SERVES 10 TO 12

- 3 leeks, trimmed, washed and finely chopped; 1 clove garlic, minced
- 4 tbsp. butter, unsalted
- 1 lemon, juiced
- 4 cups julienned Swiss chard, white stalk removed
- Salt; Freshly ground black pepper
- 48 Tartlette Shells (recipe below)

1 oz. Parmesan cheese shavings
● Sauté leeks and garlic in butter over low heat until tender, 20 minutes. Add lemon juice and Swiss chard; cook over medium heat until Swiss chard has wilted, about 10 minutes. Salt, pepper to taste. Fill tartlette shells; garnish with Parmesan.

TARTLETTE PASTRY

MAKES 48 SHELLS

- 2 cups unbleached flour; 1 tsp. salt
- 12 tbsp. chilled unsalted butter
- 2 tbsp. chilled vegetable shortening
- 6 to 8 tbsp. iced water

● In a large bowl, mix flour and salt. Cut in butter and shortening. Work dough until it resembles cornmeal. Add iced water, 1 tbsp. at a time, until dough begins to hold a shape. Roll into ball; refrigerate 1 hour. Roll out thinly and line 1½"-diameter tartlette tins with pastry. Cover and put tins in freezer until ready to bake. Bake at 350° until lightly colored, about 15 min-

utes. If they puff up, pierce immediately with a fork. Cool and store in airtight tin for up to 2 days.

ROSEMARY SHRIMP WITH GARLIC TOASTS

SERVES 10 TO 12

- 2 lbs. raw shrimp, shelled and deveined; 2 bay leaves
- 1 lemon, sliced; 1 tsp. salt
- 6 whole black peppercorns
- 1½ cups white wine; 4 shallots, minced
- 1 cup softened butter, unsalted
- 4 tbsp. Dijon mustard
- 2 tbsp. minced chives or scallions
- 2 tbsp. fresh chopped rosemary or 2 tsp. dried crumbled rosemary

● Poach shrimp for 2 minutes in water to cover, bay leaves, lemon, salt and peppercorns. Remove shrimp from liquid; cool. In a small saucepan, boil wine and shallots until mixture has reduced to ½ cup. Remove pan from heat and beat in butter, 2 tbsp. at a time, until blended. Beat in mustard, chives, rosemary. Toss shrimp in and chill overnight.

GARLIC TOASTS:

- 2 baguettes; ½ cup unsalted butter
- ½ cup olive oil; 1 clove garlic, minced
- Coarse salt

● Preheat oven to 375°. Slice bread thinly. Melt butter with olive oil, garlic. Brush bread with butter mixture, sprinkle with salt, bake until crisp, about 10 minutes.

TRIPLE CONSOMMÉ

SERVES 10 TO 12

- 6 carrots, roughly chopped
- 1 bunch celery, roughly chopped
- 3 medium yellow onions, unpeeled, roughly chopped
- 1 bunch curly parsley, chopped
- 5 lbs. meaty beef-soup bones
- 1 calf's foot; Salt
- Pepper; 4 cans beef broth
- 2 quarts water
- 1 750 ml. bottle dry red wine
- 4 bay leaves; 10 peppercorns
- 6 whole cloves; Madeira wine

● Preheat oven to 375°. Combine chopped vegetables in a large roasting pan; put soup bones on top. Salt, pepper and moisten vegetables with 1 cup beef broth. Roast 1 hour, until bones and meat have browned.

Remove from oven and transfer ingredients to a stock pot. Add beef broth, and next 5 ingredients. Bring to a boil, then lower heat and simmer uncovered for about 6 hours. The stock should have reduced by half. Allow to cool, then strain through a sieve. Refrigerate overnight, then remove fat from the surface. Strain again through cheesecloth. Reheat; add Madeira, salt and pepper to taste; serve.

SWEET POTATO CHIPS

SERVES 10 TO 12

- 5 sweet potatoes, peeled
- 1 quart vegetable oil
- Salt; Freshly ground black pepper

● Slice sweet potatoes thinly. Soak in cold water for 1 hour. Heat oil in a large frying pan. Dry potatoes and fry in oil until crisp. Drain on paper towels. Note: Potatoes, sliced thinly, can be made the day before and stored in an airtight tin.

ROQUEFORT SAUCE

SERVES 10 TO 12

- 4 oz. Roquefort cheese, crumbled
- 2 cups crème fraîche, or sour cream
- ½ cup minced fresh chives or scallions
- Salt; Freshly ground black pepper

● Fold cheese into crème fraîche. Add chives, salt, pepper. Serve with Chips.

CROWN ROAST OF LAMB

SERVES 10 TO 12

- 2 crown roasts of lamb, each made with 2 racks of 8 lamb ribs
- 1 tbsp. fresh chopped, or 1 tsp. dried crumbled, sage
- 1 tbsp. fresh chopped parsley
- Salt; Freshly ground pepper
- Chestnut Stuffing (recipe below)

● Preheat oven to 350°. Cover rib bone ends with foil to prevent charring. Rub crown roasts with sage, parsley, salt and pepper. Fill center with hot stuffing and roast in oven for 1 hour or until meat thermometer reads 140° for rare lamb. Add ½ hour for well done.

CHESTNUT STUFFING:

- 2 lbs. fresh chestnuts or 2 cups jarred chestnuts
- 2 oz. dried mushrooms (porcini, morels, cèpes)
- 1 cup cognac or brandy
- 8 tbsp. unsalted butter
- 1 onion, minced
- 8 oz. fresh mushrooms, sliced
- 2 red apples, cored and sliced into

Continued on page 100



TV dinner Deluxe.

Tonight, it's a film you haven't seen in years, a glass of your favorite chardonnay, and a meal that's nothing short of superb. Vibrantly crisp "Sugar Snap"[™] snap peas, a recent discovery rushed from the banks of the Columbia River.

Whole baby carrots, sweet, tender and brilliantly orange.

With Deluxe vegetables from Birds Eye, this is going to be a night to remember.



GENERAL
FOODS

© 1986 General Foods Corporation

*Birds Eye® Deluxe.
Dinner will never be the same.*

RECIPES

small pieces

1/2 cup fresh minced parsley

2 tbsp. fresh minced sage

3 cups fresh breadcrumbs

Salt; Freshly ground black pepper

● Score fresh chestnuts with a cross, cutting through tough outer shell on flat side of the nuts. Drop into boiling water 4 or 5 minutes. Remove; while warm, peel outer and inner skins. Put in a saucepan; add water to cover; simmer 30 minutes. When cooked, drain and puree in food processor. Proceed from here with jarred chestnuts. Soften dried mushrooms in cognac for 1 hour. Melt butter in a large saucepan. Add onion, cook until transparent. Add fresh

mushrooms, softened ones and their liquor, apples, parsley, sage. Cook over medium heat 15 minutes, stirring often. Add chestnuts, breadcrumbs; salt and pepper to taste. Stuff center of lamb. Bake the rest with the roast.

WINE JELLIES WITH HERBS

M A K E S 4 C U P S

2 cups red or white wine

3 1/2 cups sugar

1 cup fresh herb of choice

1 pouch liquid pectin

● Combine wine, sugar and herbs in a saucepan. Bring to a boil for two minutes.

Strain, discard herbs, add pectin. Pour into jars, allow to jell 1/2 hour. Then push a sprig of fresh herb into center of jar.

POTATOES BOULANGÈRE

S E R V E S 1 0 T O 1 2

12 medium-sized russet potatoes, peeled and pared

6 cups chicken stock

4 oz. butter unsalted, cut into 8 pieces

Salt; Freshly grated black pepper

● Preheat oven to 375°. Slice through potatoes every quarter inch taking care not to slice all the way through. Put
Continued on page 102

Happy Hollandaise



Wish your guests seasoned greetings with "one of life's finer pleasures"™... GREY POUPON® Dijon Mustard. Of course you can also stir it into soup, glaze a ham, and dress up a salad dressing.

For a book of Grey Poupon recipe suggestions, send your name, address and \$1 to: Grey Poupon Recipe Book, P.O. Box 7120, Clinton, IA 52736.*



Vegetables with Dijon Hollandaise Dip

Blend 3 egg yolks, 1 T. lemon juice, 1/4 tsp. garlic powder, dash cayenne in blender 3 secs. Slowly add 1/2 cup melted butter, blending until smooth; chill. Before serving, stir in 1/2 cup sour cream and 1/4 cup Grey Poupon® Dijon Mustard. Makes 1 3/4 cups. Serve with assorted vegetables.

Grey Poupon®

*Offer expires 12/31/88. Allow 6-8 weeks for shipping.

© Nabisco Brands, Inc. 1987.

The Humane Society of the United States announces its first official sculpture.

Two prized mediums magically combined in a unique work of art. Fine full-lead crystal finished and polished by hand. Meticulously hand-painted porcelain of the most superb quality.

Snow Pup is the first sculpture ever issued by The Humane Society of the United States, America's

premier organization dedicated to the protection of our animals.

It is an original creation by Roslyn S. Carren, internationally respected for her ability to portray baby animals. Here she authentically depicts the baby harp seal. The ice floe that cradles

the seal glistens like the arctic ice.

The issue price is \$90. And a portion will be contributed to further the Humane Society's worthy efforts — adding to the satisfaction of owning this official sculpture.



Sculpture shown
approximately actual size
of 6" in length.

***Snow Pup* by Roslyn S. Carren. Bisque porcelain and full-lead crystal.**

RESERVATION FORM

The Humane Society of the United States
c/o The Franklin Mint
Franklin Center, Pennsylvania 19091

I wish to reserve *Snow Pup* by Roslyn S. Carren, to be handcrafted in fine imported bisque porcelain and full-lead crystal and accompanied by a Certificate of Authenticity.

I need send no payment now. I will be billed in 4 monthly installments of \$22.50* each, with the first payment due when my sculpture is ready to be shipped to me.

*Plus my state sales tax
and a total of \$3. for shipping and handling.



Please mail by December 31, 1987.

Limit: One sculpture per person.

SIGNATURE _____

ALL RESERVATIONS ARE SUBJECT TO ACCEPTANCE

NAME _____

PLEASE PRINT CLEARLY

ADDRESS _____

CITY _____

STATE, ZIP _____

Protecting the animals who share our world.

RECIPES

chicken stock, butter and potatoes in a large baking pan. Poach in the oven, basting occasionally for 45 minutes to 1 hour, until potatoes are easily pierced. They should be lightly brown and slices should fan slightly. Remove from liquid. Salt, pepper, serve.

GRATIN OF RUTABAGAS AND ZUCCHINI

S E R V E S 1 0 T O 1 2

- 5 rutabagas, peeled
- 6 cups chicken stock
- 8 tbsp. butter, unsalted cut into 8 pieces; 5 small zucchini, thinly sliced on the diagonal
- 1 cup heavy cream; Salt
- Freshly ground black pepper

● Preheat oven to 375°. Slice rutabagas in 1/2" slices. Add chicken stock, butter and rutabagas to a large baking pan. Poach in the oven for about 45 minutes or until rutabagas are easily pierced with a knife. Remove rutabagas from chicken stock and layer, alternating with zucchini, in an ovenproof serving dish. Transfer 3 cups of chicken stock to a saucepan and reduce by half. Add heavy cream and cook down

uncovered for 5 minutes. Pour over vegetables, and bake for 15 minutes at 400°. Serve. Note: You can poach the potatoes (above) and rutabagas together to save time and preparation.

BITTER GREEN SALAD WITH PANCETTA AND PECANS

S E R V E S 1 0 T O 1 2

- 2 bunches arugula; 1 head chicory
- 1 head escarole; 1 head radicchio
- 1 head Belgium endive
- 8 oz. pancetta or bacon, thinly sliced
- 8 oz. whole pecans; 1/3 cup Balsamic vinegar; 3/4 cup walnut or olive oil
- Salt; Freshly ground black pepper

● Wash, dry and tear lettuces into bite-sized pieces and put them in a large serving bowl. Fry pancetta in a large sauté pan. When crisp, remove from pan and drain on paper towels. Leaving fat, sauté pecans in same pan for 10 minutes. Drain on paper towels. Pour off fat, deglaze pan with vinegar; set aside. Add crumbled pancetta and pecans to greens. Toss with oil, then pour warm reserved vinegar over salad; toss again. Serve.

STEAMED LEMON PUDDING

S E R V E S 1 0 T O 1 2

- 1 1/2 cups toasted almond slices
- 3/4 cup candied lemon peel, minced
- 3/4 cup candied orange peel, minced
- 1 cup golden raisins
- 1 cup dried apricots, minced
- 1 cup dried peaches, minced
- 1 apple, peeled, cored and grated
- 1 cup Grand Marnier
- 1 cup flour; 1 tsp. baking soda
- 1 tsp. mace; 1 tbsp. ginger
- 1/4 tsp. cloves; 1/2 tsp. salt
- 1 cup dried white breadcrumbs
- 2 sticks unsalted butter
- 1 cup sugar; 4 eggs
- 1 cup sour cream; 1/2 cup lemon juice
- 2 tbsp. vanilla

● Grease two 1-quart pudding molds or bowls. Set aside. Marinate all the nuts and fruit in Grand Marnier for at least 1 hour. Preheat oven to 350°. Sift flour with the baking soda, mace, ginger, cloves and salt. Mix in breadcrumbs. Cream butter with sugar until light and fluffy. Continue beating and add eggs, one at a time. Beat in sour cream, lemon juice and vanilla. Lightly incorporate flour mixture into butter mixture. Be careful not to overmix. Combine the batter with the marinated fruit and divide between the prepared molds or bowls. If not using molds with lids, cover with rounds of buttered wax paper. Place puddings in a deep roasting pan and pour in boiling water 1/3 of the way up the molds. Bake in the oven for 1 hour and 45 minutes. Add more water to roasting pan if necessary. Unmold while warm.

CHOCOLATE-COVERED PEARS

S E R V E S 1 0 T O 1 2

- 1 750 ml. bottle cassis; 2 cups sugar
- 3 cups water
- 12 whole pears, peeled, stems intact
- 1 1/2 lb. semisweet chocolate
- 12 mint sprigs

● Combine cassis, sugar and water in a large pot. Bring to a boil and cook until all the sugar has dissolved. Add pears and poach until fruit is easily pierced with a knife, about 20 minutes. Remove pears from liquid, being careful not to break stems. Reduce poaching liquid by half, cool and pour over pears. Allow to macerate overnight. Remove pears from liquid and dry with paper towels. Melt chocolate in a double boiler. Using a pastry brush, paint about 2/3 of the pear from the bottom with the chocolate. Allow chocolate to set. Refrigerate. Garnish with fresh mint. ●

Statement of Ownership, Management and Circulation (Required by 39 U.S.C. 3685)

1A. Title of Publication: *Metropolitan Home*.

1B. Publication No. 02732858.

2. Date of Filing: September 18, 1987.

3. Frequency of Issue: Monthly.

3A. No. of Issues Published Annually: 12.

3B. Annual Subscription Price: \$18.00.

4. Complete Mailing Address of Known Office of Publication: 750 Third Ave., New York, NY 10017.

5. Complete Mailing Address of the Headquarters or General Business Office of the Publishers: 1716 Locust Street, Des Moines, IA 50336.

6. Full Names and Complete Addresses of Publisher, Editor, and Managing Editor: Publisher: Stephen R. Burzon, 750 Third Ave., New York, NY 10017; Editor: Dorothy Kalins, 750 Third Ave., New York, NY 10017; Managing Editor: Charla Lawhon, 750 Third Ave., New York, NY 10017.

7. Owner: Meredith Corporation, 1716 Locust Street, Des Moines, IA 50336. The Names and Addresses of Stockholders Owning or Holding 1 Percent or More of the Total Amount of Stock: Cede & Company, Box 20, Bowling Green Station, New York, NY 10004; EMSEG & Company, c/o Northwest Bank-Minneapolis, N.A., P.O. Box 1450, Minneapolis, MN 55480; Kemco & Company, c/o Continental Bank, 1980-1, 30 North LaSalle Street, Chicago, IL 60697; Kray & Company, One Financial Plaza, 440 South LaSalle Street, Chicago, IL 60605; Philadep & Company, 1900 Market Street, Philadelphia, PA 19103; Polly & Company, c/o Wall Street Bank of New York Division, 67 Broad Street, New York, NY 10004; Prop & Company, c/o Norwest Bank Des Moines, 666 Walnut Street, P.O. Box 837, Des Moines, IA 50304; The E. T. Meredith and Bohen families and family foundations own directly or beneficially, through some of the nominees listed above, approximately 27.2 percent of the issued and outstanding stock of the corporation. Each nominee holds stock for one or more stockholders.

8. Known Bondholders, Mortgagees, and Other Security Holders Owning or Holding 1 Percent or More of Total Amount of Bonds, Mortgages, or Other Securities Are.: None.

9. Item 9 of PS Form 3526 not applicable.

10. Extent and Nature of Circulation:

	Average No. Copies Each Issue During Preceding 12 Months	Actual No. Copies of Single Issue Published Nearest to Filing Date
A. Total No. Copies (Net Press Run)	848,409	858,599
B. Paid And/Or Requested Circulation		
1. Sales Through Dealers and Carriers, Street Vendors and Counter Sales	79,412	90,000
2. Mail Subscriptions (Paid And/Or Requested)	636,484	623,753
C. Total Paid And/Or Requested Circulation (Sum of 10B1 and 10B2)	715,896	713,753
D. Free Distribution by Mail, Carrier, or Other Means, Samples, Complimentary, and Other Free Copies	23,460	24,945
E. Total Distribution (Sum of C and D)	739,356	738,698
F. Copies Not Distributed		
1. Office Use, Left Over, Unaccounted, Spoiled After Printing	20,126	19,901
2. Return From News Agents	88,927	100,000
G. Total (Sum of E, F1 and 2—should equal net press run shown in A)	848,409	858,599

11. I certify that the statements made by me above are correct and complete. (Signed) Christopher M. Lehman, Vice President-Magazine Group



SOFT SCRUB CLEANS TOUGH...

RESOURCES

Here are our resources: retail, mail order and manufacturers who can tell you where you can get their products

COVER

See the listings for the (Almost) Perfect Dinner Party story, below.

DESIGN POLICE

(See page 27)

Ornaments (geometric, in exhibit B)—from the Museum of Contemporary Art, 250 South Grand Ave., Los Angeles, CA 90012

9 FOR UNDER \$90

(See page 43)

Candleholder—"Fiona," by Parvenue, Inc., sold at the Museum of Contemporary Art, 250 South Grand Ave., Los Angeles, CA 90012; **Mirror**—#762003, Lazy Susan, 1049 Third Ave., NYC 10021; **Brooches**—(on mirror) "Swag," designed by Robert A.M. Stern for ACME Studio, sold at all major museum stores; **Cookie tins**—Bisc Gallery, designed by Katsuhiko Hibino for the Museum of Contemporary Art, 250 South Grand Ave., Los Angeles, CA 90012; **EAT metal placemat**—designed for Chateau X by Mike Jones, at Bloomingdale's, 1000 Third Ave., NYC 10022; **Metal napkins**—designed by Chateau X, at Bloomingdale's; **Polka-dot napkin**—D.F. Sanders, 386 W. Broadway, NYC 10012; **Santa Fe diner glass**—designed by BLAST, at DAPY, 431 W. Broadway, NYC 10012; **Tropical Mighty OJ Squeezer**—by Metrokane, at the Museum of Contemporary Art, 250 South Grand Ave., Los Angeles, CA 90012; **Adobe ornaments**—by Linda Wade, at the Museum of Contemporary Art, 250 South Grand Ave., Los Angeles, CA 90012

CRAFTING THE NEW COUNTRY HOME

(See page 51)

Architecture and interior design—Tom Meyer, Lynn Barnhouse, Greg Abnat, Barry Petit, of Meyer, Scherer & Rockcastle, 325 Second Ave. N., Minneapolis, MN 55401; **Contractor**—Joe Boyer & Sons Inc., 18202 Minnetonka Blvd., Wayzata, MN 55391; **Dining room table**—designed and made by Dan Cramer; **Dining chairs**—F.W. Lombard Co., 34 Pleasant St., South Ashburnham, MA 01466; **Seat fabric**—"Hoffmann," by Kirk Brummel Assoc. Inc., 979 Third Ave., 503-N, NYC 10022; **Japanese altar**—Indigo Gallery, 212 Third Ave. N., Minneapolis, MN 55401; **Photo**—by Michael Manzanavakos, Thomson

Gallery, 321 Second Ave. N., Minneapolis, MN 55401; **Landscaping**—Herb Baldwin Landscape Architects, 4196 W. 185 St., Jordan, MN 55352

(See page 52)

Chinese chest—Indigo Gallery, 212 Third Ave. N., Minneapolis, MN 55401

Painting (above chest)—by Joan Mitchell, Xavier Fourcade Inc., 36 E. 75 St., NYC 10021;

Painting—by Sandra Menefee Taylor, W.A.R.M. Gallery, 414 First Ave. N., Minneapolis, MN 55401; **Cine club chair**—by Donghia Textiles and Furniture, 485 Broadway, NYC 10013; **fabric**—#66750-FB, Decorloom, 1201 Seven Locks Road, Rockville, MD 20854

(See page 53)

Polish kilim rug—by Cepelia Corp., through Decor International, 171 Newbury, Boston, MA;

Harvest table, antique carpenters chest—St. Boni Antiques, 4134 Main St., St. Bonifacius, MN 55375; **Sofa**—by Donghia Textiles and Furniture, 485 Broadway, NYC 10013;

fabric—"Westover," Donghia Textiles and Furniture; **End table**—by Dan Cramer;

Wicker chair—by Ralph Lauren, 1185 Ave. of the Americas, NYC 10036; **Wicker table**—

An Elegant Place, 421 Third St., Excelsior, MN 55331

(See pages 54 and 55)

Cine sofa—by Donghia Textiles and Furniture, 485 Broadway, NYC 10013; **fabric**—

"Westover," Donghia Textiles and Furniture; **New York tub chair** (on right)—by Donghia

Textiles and Furniture, 485 Broadway, NYC 10013; **fabric**—"Gobelin," Robert Allen

Fabrics, 55 Cabot Blvd., Mansfield, MA 02048; **Cine club chair**—by Donghia Textiles and

Furniture, 485 Broadway, NYC 10013; **fabric**—Decorloom Fabric Co., 1201 Seven Locks

Road, Rockville, MD 20854; **End table**—by Dan Cramer; **Antique Japanese scholars**

table—Indigo Gallery, 212 Third Ave. N., Minneapolis, MN 55401; **Painting**—by Sandra

Menefee Taylor, W.A.R.M. Gallery, 414 First Ave. N., Minneapolis, MN 55401

(See page 56)

Dining room table—by Dan Cramer; **Dining chair**—by F.W. Lombard Co., 34 Pleasant

St., South Ashburnham, MA 01466; **seat fabric**—"Hoffmann," by Kirk Brummel Assoc. Inc.,

979 Third Ave., 503-N, NYC 10022; **Bedding**—Martex, 1221 Ave. of the Americas, NYC

10020; **Bedside table, rug**—Wickerworks, 3054 Excelsior Blvd., Minn., MN 55416

(See page 57)

Painted bench—St. Boni Antiques, 4134 Main St., St. Bonifacius, MN 55375; **Uplights**—

Lighting Technics, 163 Stuart St., Paramus, NJ 07652; **Wicker chairs**—Ralph Lauren,

1185 Ave. of the Americas, NYC 10036; **Wicker table**—An Elegant Place, 421 Third St.,

Excelsior, MN 55331; **Teacart**—Alvar Aalto, Museum of Modern Art, 11 W. 53, NYC 10019

(See page 58)

Apple bowl—by Sol Lewitt, Walker Art Center, Vineland Pl., Minneapolis, MN 55403;

Countertop—Corian, by DuPont Co., Room G-50672, Wilmington, DE 19801; **Stove-**

top—Dacor, 950 S. Raymond Ave., Pasadena, CA 91109-7202; **China**—"French Porce-

lain," by Williams-Sonoma, Box 7456, San Francisco, CA 94120-7456; **Slide-through**

china cabinet—Accuride, 12311 S. Shoemaker Ave., Santa Fe Springs, CA 90670; **Sink**

fittings—"Arwa Twin," by Luwa Corp., Builder Products Div., Box 16348, Charlotte, NC

28297-6348; **Dishwasher**—KitchenAid, 3000 Space Dr., Dayton, OH 45144; **Coyote**—by

Leroy Archuleta, Tavelli Gallery, 620 E. Hyman Ave., Aspen, CO 81611

Continued on page 112



WITHOUT BEING ROUGH.



Get clean without getting mean.
Get Soft Scrub® Cleanser. And avoid harsh scratching.

Use only as directed.

© 1987 The Clorox Company

An Accent from
The New South



Designed for the country or suburban homeowner who needs a pretty roadside mailbox, the New South Mailbox offers distinctive style to complement the architecture of any new home. Meets all postal regulations; comes complete with stand and nameplate. \$150.00 (plus shipping)
For prompt assistance, call toll-free
1-800-841-8674 (Georgians call 912 985-1312),
or send \$1 for full color catalog of all our unique mailboxes and other lovely aluminum products for your new home.

Moultrie Manufacturing Co.
P.O. Box 1179, Dept. MH12
Moultrie, GA 31776-1179

JK GREAT SAVINGS ON ALL CHINA & FLATWARE

CHINA

	5 Pc.	20 Pc.
LENOX	Place Setting	Set
Autumn	\$95.95	\$379.95
McKinley	\$63.95	\$249.95
Charleston	\$43.95	\$172.95
ROYAL DOULTON		
Carlyle	\$93.95	\$366.95
Juliet	\$39.95	\$156.95
Ribbon	\$51.95	\$199.95
FITZ & FLOYD		
St. Nicholas	\$41.95	\$159.95
Christmas Holly	\$74.95	\$279.95

LENOX "HOLIDAY" CHINA

	Retail	Our Price
5-Pc. Place Setting	\$105.00	\$59.95
20-Pc. Set	\$420.00	\$229.95
Mug	\$34.00	\$24.95
Cake Plate	\$79.00	\$58.95
Condiment	\$29.00	\$20.95
Salt & Pepper	\$54.00	\$39.95
Candlesticks, pair	\$65.00	\$47.95
Gourmet Server	\$110.00	\$81.95

STAINLESS

	5 Pc. Place Setting	44 Pc. Set
REED & BARTON		
"1800"	\$18.95	\$157.95
ONEIDA		
Dover	\$23.95	\$194.95
Juilliard	\$23.95	\$194.95

Send \$1.00 for our new color catalog.

JAMES KAPLAN JEWELERS
DEPARTMENT 1204
40 Freeway Drive, Cranston, Rhode Island 02920
CALL TOLL FREE 1-800-343-0712
Mon.-Fri. 9-9, Sat 9-5:30, Sun. 12-5
All major credit cards accepted.
Postage \$3.50 minimum.

The Metropolitan Shop

We invite you to shop at your leisure, right here, in The Metropolitan Shop. We can provide you with a diverse selection of products (everything from trinkets to treasures), flexible shopping hours (24 hours a day), convenient parking (your favorite easy chair), great service (packages delivered to your doorstep) and fantastic values (have you seen some of the bargains?).

Please feel confident to order from our mail order advertisers. Each company will refund your money if you are not completely satisfied. If you have any questions about products offered in The Metropolitan Shop, please call us collect at (212) 551-7160.

Lisa
Lisa A. Borawski
Mail Order Editor

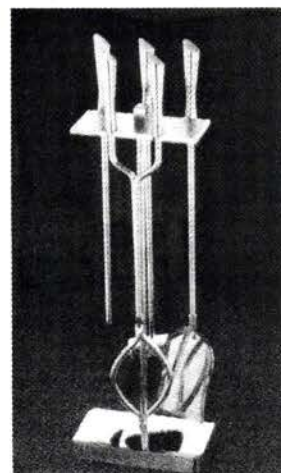


HOUSE IN THE VALE

Offset lithograph by American artist P. Buckley Moss, 15 3/4 x 15 3/4 ins. \$85. Forty page, full-color catalog illustrating nearly 200 offset prints, original lithographs, silkscreens and etchings, \$10. **THE MOSS PORTFOLIO**, 1055 Thomas Jefferson St., N.W., Washington, DC 20007. (202) 338-5598.

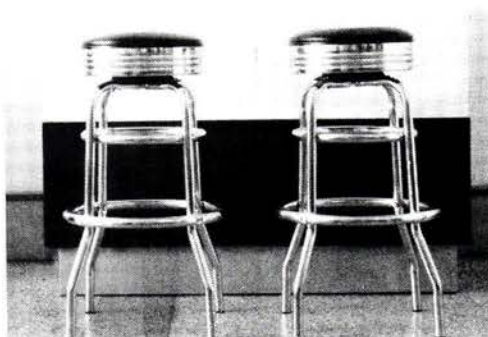
FIREPLACE ELEGANCE

This elegantly designed fireplace toolset (stands 31" high) includes poker, shovel, brush and tongs. Exquisitely hand rubbed and lacquered polished Brass finish applied for long lasting beauty. Limited time introductory offer only \$99 (p&h included). NY State residents add sales tax. Send check or M.O. to M.B.H. INDUSTRIES, P.O. Box 731, Farmingdale, N.Y. 11735 or call 1-800-526-0359 ext. 22; in N.J. call 1-800-932-0878 ext. 22 (MC/Visa). Complete brochure available \$1.00.



VENUS VASE FROM MASTERWORKS

Masterworks offers Fashion Home Furnishings by Mail. Fresh decorating finds, architectural, warm nostalgia, unique furnishings that invite and comfort. Our verdigris goddess filled with blooms becomes the most exquisite vase in a roomscape. Dramatic, alone, as sculpture. 17" high. Send \$2 for catalog subscription to: MASTERWORKS, P.O. Box M, Dept. 103, Marietta, GA 30061. (404) 423-9000.



ELEGANT BARSTOOLS

Designed in the 30's, popular in the 50's, the elegant look for the 80's. These barstools with tubular chrome and round, cushioned, black naugahyde seats are made in the USA. They are 30 inches high and available only through JADIS MODERNE, 2701 Main St., Santa Monica, CA 90405. (213) 396-3477. \$85 each.

REAL TREES FOR A REAL CHRISTMAS

YULE FOREST—A SOUTHERN TREE PLANTATION

Capture the spirit of Christmas with the beauty and aroma of a top quality, freshly cut natural tree. The prettiest tree you've ever had in the easiest way possible. In a special protective carton, trees arrive by UPS 3-5 days after cutting. We guarantee perfect condition.

67-72 inch tree 24.95 + 5.00 shipping
50-55 inch tree 21.95 + 5.00 shipping
Deduct 50 cents for each additional tree up to 10 trees. Master or VISA cards accepted.
Call 404-957-3165 or Send check to:

YULE FOREST

1220 Millers Mill Rd. • Stockbridge, GA 30281

Specify preferred arrival date.
Order 7-10 days in advance.

FABRIC AND WALLCOVERING

By Phone — at the Lowest Prices

All the Major Companies —
Call Us with the Name of the
Company & Pattern Number

Free Delivery -

No Sales Tax (Outside Kansas)

Bernards Designer Fabrics

P.O. Box 1063 • Independence, Kansas 67301

P.O. Box 23 • Peapack, N.J. 07977

Toll Free (800) 433-0863

Hours: Mon.-Sat. 9:00 A.M. to 5:00 P.M. Central Time

bent willow...



For catalogue of over 100 outstanding willow furniture items, send \$2 to Country Store, P.O. Box 17696, Dept. 26, Whitefish Bay, WI 53217. 414/263-1919. Dealer Inquiries Welcome.

it's a natural.

Custom Window Coverings Up To

74% OFF
LEVOLOR
Del Mar® Louverdrape® Verasol®

COLOREL FACTORY DIRECT MINI-BLINDS
CUSTOM MADE IN 5 DAYS

FREE UPS SHIPPING

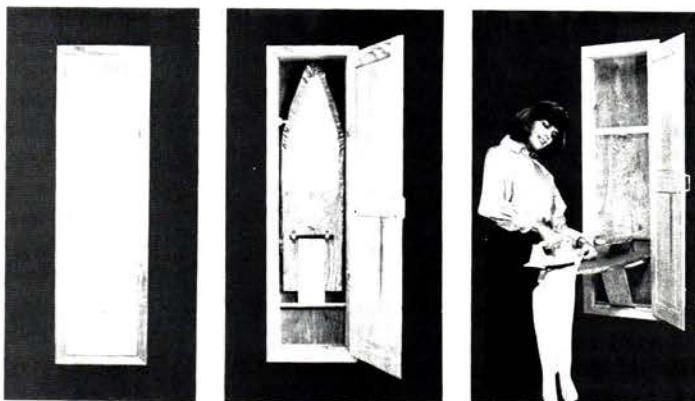
THE COLOREL CORPORATION

8200 E. Park Meadows Dr., Littleton, CO 80124

1-800-862-2424

In Colo. Call 303-799-3555

In-The-Wall Ironing Board



Eliminate the Trouble and the Clutter of an Ironing Board

• Our In-the-Wall Ironing Board Cabinet is convenient to use and easy to install (recesses into wall 3½" between studs, rough opening 14½"×57").

• Attractive, raised panel door; flush door is also available (no extra charge).

• Board swivels 90° - will go even in a corner or other tight space.

• Board size 12"×36" - comes with pad and cover.

• Hinges and pull - not included.

Prices:

Ironing Board Cabinet	\$149.00
With Swivel	159.00
Swivel and Sleeve Board	169.00

Shipping and Handling 12.50

Alabama residents add 4% sales tax.

We accept Master Card and Visa - include name, card number and expiration date.

HENDRICKS Co.

P.O. Box 589/Troy, AL 36081/205-566-4950

The classic
Melitta coffeemaker.
In pure porcelain,
for coffee purists.



Some swear the coffee tastes better when brewed in the Melitta porcelain filter-drip coffeemaker. Others just love it for the way it looks. Cone, carafe and lid all of fine German porcelain. Makes six cups. Includes starter pack of filter papers. Item #DCM-6A4, \$35.99.

Send check or money order, with \$2 shipping each. Or call toll-free: 1(800) 451-1694. In NJ call (609) 428-7358. For Visa or MC, include acct. no. and exp. date. Satisfaction guaranteed.

Melitta® USA, Inc.

Customer Service Dept. MET

1401 Berlin Road, Cherry Hill, NJ 08003

WA residents add 6.5% plus applicable local tax;
CA add 6% plus applicable transit tax; NJ add 6%.

Country Curtains.

FREE COLOR CATALOG

Country
Curtains . . .
a New England
tradition . . .

years of old-
fashioned quality
and conscientious
service. Curtains
in cotton muslin

or carefree permanent press, some have ruffles, others have fringe or lace trim . . . also, tab curtains, lined and insulated curtains, charming balloon and lace curtains, bed ensembles, wooden rods and much more! All perfect with antiques, Victorian and 20th century furniture! Please call 413-243-1300 or write us for a free color catalog. Satisfaction guaranteed.



Visit our retail shops.



☐ PLEASE SEND FREE CATALOG

Name _____

Address _____

City _____

State _____ Zip _____

COUNTRY CURTAINS.

At The Red Lion Inn

Dept. 4817, Stockbridge, Mass. 01262



LEVOLOR & BALI

60-75% OFF LIST

Guaranteed lowest prices! Real manufacturer's list prices, not money department store prices. Bali mini & micros custom made in 7 working days. Custom made wood, pleated, mini, micro and vertical blinds by Levolor, Bali, Duette, Louverdrap, Verosol, Joanna, Graber & Hunter/Douglas. Free UPS on custom orders in 48 states. Ready to ship, Bali Basics, American made, aluminum mini blinds from \$10.99. Sixty five sizes available in white or vanilla. No tax where applicable.

Call for free blind ordering kit!
with color card, measuring instructions, etc.

Wallcoverings up to 40% off!
Schumacher, Waverly, Marimekko, Imperial, Jay Yang & more

SINCE 1912
PINTCHIK
HOMEWORKS

1 (800) 847-4199
in NY (718) 996-5580

2106 Bath Ave., B'klyn, NY 11214

STUDY INTERIOR DESIGN AT HOME

For a new career or personal enrichment. Study with one of the most respected and longest established programs in the country. Individual supervision by a faculty of prominent New York designers. The Home Study course covers all areas of interior design and business procedures. Illustrated lessons with fabric samples, color chart, textbook, etc. Send for catalogue.

Name _____
Address _____ State _____ Zip _____
City _____

NEW YORK SCHOOL OF INTERIOR DESIGN

155 E. 56 St., NYC, 10022
212-753-5365

Best Quality • Direct WALLCOVERING

UP TO 75% OFF

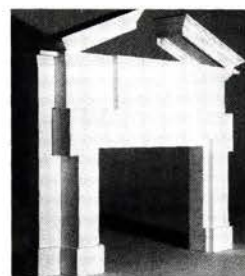
FREE DELIVERY
FOR 6 ROLLS OR MORE

SELECT YOUR WALLPAPER BORDER & FABRIC
Tell us the Bookname & Pattern No.

Call Toll Free:
1-800-233-1895

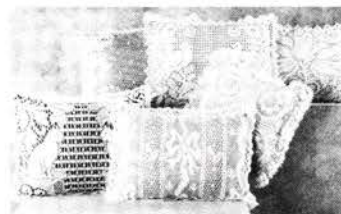
GOLDEN WALLPAPER
"a family in wallpaper since 1895"

1061 Pontiac Rd., Drexel Hill, PA 19026 MC



Mantels from the Drawing Boards


The Worthington Group Ltd. brings to your home the designs inspired by the "Great Houses of Europe". Crafted in the finest grade, clear Ponderosa pine, they are primed, then crated and shipped to you. Adds drama and charisma to any room. Shown here is "The Palatine", other styles available as well. For more information or to receive your very own Worthington "Mantels" catalog, \$2.00, call (404) 872-1608 or send your \$2.00 directly to: THE WORTHINGTON GROUP LTD., P.O. Box 53101, Atlanta, GA 30355.



Rue de France Christmas Catalog Release

The latest catalog from Rue de France, the 1987 Holiday Decorating Issue, arrived just in time to deliver two things everyone needs right now — fresh home decorating ideas and unique gift-giving suggestions. Distinctive, French home accessories lead the gift selections. Catalog shoppers may choose from new selections such as delicate Papillon lace pillows, vibrantly colored table linens, a festive champagne bucket that may be ordered with or without coordinating stemware, or Jacquard print kitchen towels in the subtlest of hues. Catalogs may be obtained by calling Rue de France at (401) 846-2084 or send \$2.00 per catalog to RUE DE FRANCE, Dept. MHE1287, 78 Thames Street, Newport, RI 02840.

The Canterbury



Authentic reproduction of a 19th century Sheraton style portfolio cabinet. With a large drawer and double compartments perfect for storing periodicals.
18½" h x 20" w x 9" d
Item 1831443
\$99 plus 10% shpg/hdlg
Please add applicable sales tax for your location.

Use our toll-free number to place a credit card order (we gladly accept Visa, MasterCard and American Express) or send your money order or credit card name and number with expiration date and signature to:

THE BOMBAY COMPANY
Dept. 7919
P.O. Box 161009
Fort Worth, TX 76161-1009

Call toll-free 24 hours a day
1-800-535-6876

\$99

Ask for our free catalogue of antique reproduction furniture and Christmas gifts at sensible prices.

The Bombay Company



NEW! MICRO-COMPUTERIZED WASH n' DRY TOILET SEAT

The ultimate for personal hygiene, enjoy a shower-fresh feeling all day. Every family-member can benefit from this revolutionary method of "hands-free" cleansing. Easy to install. Fits on most commodes. UL approved. \$549.00 brings you push-button convenience and luxury. (N.Y. State residents add sales tax). Call or write for brochure:

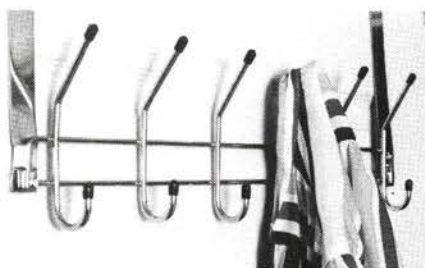
F&T RESEARCH, INC., P.O. BOX 1108,
HUNTINGTON, NY 11743 Tel: 516-420-8250.



RENOVATOR'S SUPPLY

Manufacturer & Importer of fine hardware, plumbing, and lighting. For catalog, send \$3.00 to:

THE RENOVATOR'S SUPPLY
4654 Renovator's Old Mill
Millers Falls, MA 01349



Overdoor Coat Rack

Instantly gives you 6 double hooks for that extra closet space you need. Just slides over the back of your door, and you have 12 hooks to hold coats, sweaters, and anything else you need added room for. Twelve rubber tipped hangers stretch 20" wide. Handsome enough for any room! Set of 2 racks for \$11.98 plus \$3.25 shpg. NJ residents add 6% sales tax. ESSEX HOUSE, Dept. M12-7E, Rahway, NJ 07065.



Butcher Block Folding Chair

Solid hardwoods, natural butcher block finish. Also available in walnut finish. European import. Folds completely flat, ideal for storage. Width 18", height 29", seat height 17". \$19.95 each, shipping charges collect. Set of 4 - \$72.50, shipping charges collect. Catalog \$1.00. GENADA IMPORTS, Dept. MH12, Box 204, Teaneck, NJ 07666.



Remover and Cleaner

Remove sticky adhesive residue in a jiffy with Ease Away™. And it won't mar the surface! Special formula with lemon oil removes tape and adhesive from most surfaces: glass, wood, leather, even marble. Just place a few drops on a soft cloth, then wipe away! Also works as a stain and scuff remover and cleaner. No more scraping with your fingernails. Goody left-overs from price tags, bumper stickers, labels, come off quickly! 4-oz. bottle. Order H5448 Ease Away™, \$4.99 post-paid from WALTER DRAKE, MH84 Drake Building, Colorado Springs, CO 80940.



Real Trees for a Real Christmas

The spirit of Christmas can still be captured with the beauty and aroma of top quality, freshly cut natural trees. Yule Forest — A Southern Tree Plantation guarantees the prettiest trees the easiest way possible. Perfect condition — shipped in special protective cartons to guarantee safe arrival. Delivered UPS 3-5 days after cutting. For further information, please call the YULE FOREST at (404) 957-3165 and bring the Christmas spirit into your home.



GIANT CAST IRON PIGGY BANK

only \$11.95 plus \$3.25 shipping

An inspiration for savers—and collectors! A most unusual door stop or hearth decoration too, as this hog is made from 100-year-old antique foundry moulds. Not your everyday, run-of-the-mill piggy bank—he weighs a hefty 4 pounds and is nearly a foot long. With his voracious appetite this amazingly realistic porker can hold hundreds of dollars. Check, MC, Visa. NJ res. + 6% tax.

SPECIAL: Two for \$22 plus \$5.95 shpg.
ESSEX HOUSE
Box 1507, MH12-7, Rahway, NJ 07065

BEST PRICE or FREE!
LEVOLOR®
1" MINI BLINDS
78% OFF RETAIL
PVC VERTICAL BLINDS
SHIPPED IN 5 DAYS!

CALL TOLL FREE 1-800-356-1331
USA BLIND FACTORY

23000 W. 8 Mile Southfield, MI 48034



AWARD WINNING HOUSE PLANS

—CUSTOM DESIGN COLLECTIONS—

A	1000 to 2900 sq. ft.	50 plans	\$10
B	3000 to 3900 sq. ft.	50 plans	\$10
C	4000 to 4900 sq. ft.	50 plans	\$10
D	5000 to 7900 sq. ft.	50 plans	\$10
E	8000 and up sq. ft.	50 plans	\$20
	50 Traditional Entrances		\$12
	50 Traditional Fireplaces		\$12

(Construction Blueprints Available)
Send check or money order to:
MIKE TECTON'S CUSTOM HOMES
1469 Spring Vale Ave., Dept. MH12
McLean, Virginia 22101 (703) 356-5800

Presenting Classic Architecture

Columns and Capitals manufactured to the designs of 16th century architect, Giacomo Vignola.

Chadsworth Columns and Capitals are available in redwood, pine and other materials on request.

CHADSWORTH INCORPORATED

For information: Catalog \$1.00
P.O. Box 53268 • Atlanta, Georgia 30355 • 404-876-5410

Continued from page 103

(See page 59)

Rocker—by Gustav Stickley, Anderson and Anderson Gallery, 400 First Ave. N., Minneapolis, MN 55401; **Print**—by David Hockney, Tyler Graphics, 250 Kisco Ave., Mt. Kisco, NY 10549; **Bed and bedding**—DUX Interiors, 305 E. 63 St., NYC 10021; **Sisal Rug**—Jack Lenor Larsen, 232 E. 59 St., NYC 10022 (See page 60)

Teacart—by Alvar Aalto, Museum of Modern Art, 11 W. 53, NYC 10019; **Wicker chair**—by Ralph Lauren, 1185 Ave. of the Americas, NYC 10036; **Print**—by Alex Katz, Tyler Graphics, 250 Kisco Ave., Mt. Kisco, NY 10549; **Wall ruin**—Herb Baldwin, Herb Baldwin Landscape Architects, 4196 W. 185 St., Jordan, MN 55352; **Butter dish**—by Lindt-Stymest, at Harold, 818 Nicollett Mall, Minneapolis, MN 55402; **Adirondack chairs**—Willisboro Wood Products, 1-800-342-3373; **Teak table, chairs**—Clappers, 1121 Washington St., Newton, MA 02165; **Tub fittings**—Colore Series, Watercolors, Inc., Garrison, NY 10524; **Whirlpool bath**—Kohler Co., 444 Highland Dr., Kohler, WI 53044; **Tile**—Bright White 4x4, American Olean Tile Co., 1000 Cannon Ave., Lansdale, PA 19446-0271; **Towels**—Frette Fine Linens, 787 Madison Ave., NYC 10022; **Photograph**—by Audrey Glassman, Thomson Gallery, 321 Second Ave. N., Minneapolis, MN 55401

NEW FOLKS AT HOME

(See pages 63 through 69)

Folk art (throughout)—from homeowner's personal collection; **Textiles**—Douglas Dawson Gallery, 341 W. Superior, Chicago, IL 60610

ADDING ON THE LIVE-IN KITCHEN

(See page 70)

Interior design—Michelle Kantor Associates, 820 NW 21 Ave., Portland, OR 97209; **Architectural design**—Terry Bingham, 17900 NE King Grade, Newberg, OR 97132; **Chairs, coffee table**—designed by Michelle Kantor; **fabric (on sofa and chairs)**—"Ibiza," Clarence House, through Wayne Martin, Inc., 210 NW 21 Ave., Portland, OR 97209; **Sofa, side table**—Peter Rocchia, Wicker Works; **chrome floor lamp**—Casella Lighting; **drapery fabric**—"Varenna," Coraggio Collection, all through Wayne Martin, Inc., address above; **Terra-cotta pot**—Pyro Media, 568 First Ave. S., Seattle, WA 98104; **Fan**—Casablanca, Box 424, City of Industry, CA 91746 (See page 71)

Window—Marvin Windows, 8043 24 Ave. S., Minneapolis, MN 55420; **Refrigerator**—Traulsen.; **Place settings, kitchen gadgetry**—Kitchen Kaboodle, 8788 SW Hall Blvd., Portland, OR 97223; **Glass cowboy hat, artwork, table glassware**—Sunbow Gallery, 206 SW Stark, Portland, OR 97204; **Dining chairs**—"Mobius," from Cy Mann, Anderson-Douglas Showroom, 1640 NW Irving St., Portland, OR 97209; **Wall-mounted lights**—Garber Lighting, 1140 NW Everett St., Portland, OR 97209; **Countertops**—Corian, by DuPont, Room G-50672, Wilmington, DE 19801; **Drawer pulls**—Normbau, Chown Showcase, 333 NW 16th, Portland, OR 97209; **Warm-ing oven**—Thermador, 5119 S. District Blvd., Los Angeles, CA 90248; **Dishwasher**—Maytag Co., Newton, IA 50208; **Double oven, microwave oven**—Amana, Amana, IA 52204 (See page 72, top)

Faucet—"Ladylux," by Grohe America Inc., 2679 Coyle Ave., Elk Grove Village, IL 60007; **Sink**—Kohler, 444 Highland Dr., Kohler, WI 53044 (below)

Computer—Apple IIc, available nationwide; **Tile**—Ann Sacks' Tileworks, 828 NW 23, Portland, OR 97209 (See page 73, top)

Range, grill—U.S. Range, 14501 S. Broadway, Gardena, CA 90248; **Hood**—designed by Terry Bingham, fabricated by Steel Tek Industries, Rt. 4, Box 308, Sherwood, OR; **Tile**—Ann Sacks' Tileworks, 828 NW 23rd, Portland, OR 97209 (below)

Food processor—Cuisinart, Cuisinarts Inc., 411 W. Putnam Dr., Greenwich, CT 06830

RITUALS

(See page 75)

Plate (brown), silver teaspoon, teacup/plates (yellow rim with floral, green and Siena)—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011

(See pages 76 and 77, photo, top)

Gold vases, cake stand—Thaxton & Co., 780 Madison Ave., NYC 10021; **Teapot, sugarer, creamer, cup, saucer, plate (brown), tray, throw, teaspoon, napkin (with lace edging), teacup/plates (yellow rim with floral pattern)**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Silver cookie dish**—Vito Giallo, 966 Madison Ave., NYC 10021 (See page 77)

Coffeemaker—"Aromaster Coffeemaker," #KF80BGF; **coffee grinder**—#KSMZ, both from Braun Inc., 66 Broadway, Route 1, Lynnfield, MA 01940; **Cup and saucer**—designed by Dorothy Hafner, Rosenthal USA, Ltd., 66-26 Metropolitan Ave., Middle Village, NY 11379; **Jam**—Crabtree & Evelyn Catalogue,

Peake Brook Rd., Box 167, Woodstock, CT 06281; **Teacup and saucer (white and blue)**—Gear, 110 Seventh Ave., NYC 10011 (See pages 78 and 79, photo, top)

Books: At Home in Scotland—by Lesley Astaire & Roddie Martine, and **The Joys of Entertaining**—by Beverly Reese Church & Bethany Ewald Bultman, from Abbeville Press, 488 Madison Ave., NYC 10022; **Scandinavia: Living Design** Elizabeth Gaynor; **Shaker Life, Work and Art**—by June Sprigg & David Larkin; **The Natural Cuisine of Georges Blanc**, all from Stewart, Tabori & Chang, 740 Broadway, NYC 10003; **Gardens of the Italian Villas**—by Marella Angelli; **The Old-Fashioned Garden**, by Nancy Lynch, Rizzoli International Publications, Inc., 597 Fifth Ave., NYC 10017; **Mary Anne's Garden**, by Mary Anne McLean, Harry N. Abrams, 100 Fifth Ave., NYC 10011; **Lamp**—by Kevin Gray; **vase (green)**—both from Furniture of the Twentieth Century, 227 W. 17 St., NYC 10011

(See page 79, photo, bottom)

Television—"Videoscope," #KPR-36XBR in taupe; **Video cassette recorder**—#EVST700U Video 8, both from SONY Corp. of America, Sony Drive, Park Ridge, NJ 07656; **Book (on TV)**—**English Style**—by Suzanne Slesin & Stafford Cliff, from Clarkson N. Potter, One Park Ave., NYC 10016 (See pages 80 and 81, photo, top, left to right)

Soap dish (shell), soap (orange)—#2953, "Maze Meal Country Soap," "sponge"—"Natural Honeycomb," **pot pourri**—"Meadow Sweet," "Savannah Gardens," **toothbrushes, toothpaste**—#3632, "Swiss Camomile Toothpaste with Birch Extract," **hairbrush**—#3481, "Satinwood and Natural Bristle," **bath brush**—#196, **bath gel**—#3071, "Damask Rose Foaming Bath Gel" and #3690, "Apricot Kernel Oil Foaming Bath Gel," **cologne**—#3109, "Hungary Water," **shampoo**—#2956, "Camomile Shampoo," **razor**—Crabtree & Evelyn Catalogue, Peake Brook Rd., Box 167, Woodstock, CT 06281; **Towels**—Ralph Lauren Bath Collection, 1185 Ave. of the Americas, NYC 10018; **Soap (large white soap brick), small oval soap, Almond Skin Freshener**—Caswell Massey Co., Ltd. Catalogue, 111 Eighth Ave., NYC 10011 (See page 81, photo, bottom right)

Towel (wine colored)—Ralph Lauren Bath Collection, 1185 Ave. of the Americas, NYC 10018; **Talcum powder (sink, left), tortoise shell comb, soap brush, shaving soap in wooden dish, Sandlewood rope soap**—Crabtree & Evelyn Catalogue, Peake Brook Rd., Box 167, Woodstock, CT 06281; **Shower cassette player**—"Wet Tunes 4, The Wet Cassette, Salton Inc., 1419 Lake Cook Rd., Suite 200, Deerfield IL 60015 800-323-9391; **Manicure set**—Marcovici Designs, 50 Temple Place, Boston, MA 02111; **Soap (light blue), Orange Flower Water, razor, shaving cream**—"Euxesis," **Sweet Almond Oil**—Caswell-Massey Co., Ltd., Catalogue Division, 111 Eighth Ave., NYC 10011 (See pages 82 and 83)

Easel—Kate's Paperie, 8 W 13 St., NYC 10011; **Table**—Casa Nova, 200 Lexington Ave., NYC 10016; **Typewriter**—"Correc-tion 380 Word Processing Typewriter, Brother International Corp., 8 Corporate Pl., Piscataway, NJ 08854; **Paisley portfo-lios**—Kate's Paperie, 8 W 13 St., NYC 10011; **Box (with Greek columns)**—#6, "Sense," One, 1110 S. Akard St., Dallas, TX 75215; **Lamp**—#P979295, "Micro Desk Lamp," Conran's Mail Order, Dept. 4055, 4 S. Middlesex Ave., Cranbury, NJ 08512; **Vase**—Thaxton & Co., 780 Madison Ave., NYC 10021; **Frame, love letter portfolio (in right desk cubby), square journal (black with collage on front)**—Two Women Boxing, 3002 Commerce St., Dallas, TX 75226; **Pencil boxes (desk cubby, left)**—Michelle Nicole Wesley, 126 Prince St., NYC 10013; **Address book, journals (marbled covers with leather spines), red fountain pen, ink bottle (with owl), map cards, paper weight column, black fountain pen with leather case, letter holder with stamp tray (in brass)**—#01418, **wire letter holder, magnifying glass, pencil box (open, black interior with yellow exterior) with pencils**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Medallion loupe**—Marcovici Designs, 50 Temple Place, Boston, MA 02111 (See page 83, photo, bottom left)

Sheets, pillowcases, blanket—Fieldcrest, 60 W. 40 St., NYC 10018; **Phone, answering machine**—#IT-A650, "Integrated Telephone Answering Machine," SONY Corp. of America, Sony Drive, Park Ridge, NJ 07656; **Pen**—#90M, Lamy Unique Stainless Fountain Pen, Becker, Inc., 501 Post Rd. E., Box 934, Westport, CT 06881; **Chinese bound notebook (white with collage)**—Two Women Boxing, 3002 Commerce St., Dallas, TX 75226

(ALMOST) PERFECT DINNER PARTIES

(See page 85)

Chairs—Limited Editions, 253 E. 72 St., NYC 10021; **Tablecloth, flatware, carving set**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Napkins**—Wolfman Gold & Good Company, 484 Broome St., NYC 10013; **Dinner plates, terra-cotta compote**—Gear, 110 Seventh Ave., NYC 10011; **Platter (white, with lamb)**—Wolfman Gold & Good Company, 484 Broome St., NYC 10013; **Stemware**—"Normandie," Baccarat, Inc., 55 E. 57th St., NYC 10022; **Tumblers**—by Sasaki, from Dean & Deluca, 121 Prince St., NYC 10012; **Salad basket**—Limited Editions, 253 E. 72 St., NYC 10021; **Table**—

Pierre Deux, 369 Bleecker St., NYC 10014; **Jugs (on mantel, table)**—Pierre Deux, 369 Bleecker St., NYC 10014; **Brass pan (with potatoes)**—Dean & Deluca, 121 Prince St., NYC 10012; **Wines**—Italian Wine Center, 499 Park Ave., NYC 10022; **Copper compote (on mantel)**—Limited Editions, 253 E. 72 St., NYC 10014; **Glass candlesticks (on table, mantel)**—Bergdorf Goodman, 1 W. 57 St., NYC, 10019; **Brass candlesticks (on table, mantel)**—Limited Editions, 253 E. 72 St., NYC 10021; **Wood candlesticks (on table)**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021; **Wreath**—Twigs, Inc., 399 Bleecker St., NYC 10014; **Candles**—Buonanno-Perin, 530 Broadway, NYC 10012 (See page 86, photo, top)

Bread basket, copper saucepan—Dean & Deluca, 121 Prince St., NYC 10012; **Copper compote**—Limited Editions, 253 E. 72 St., NYC 10021; **White plate (with cheese)**—Wolfman Gold & Good Company, 484 Broome St., NYC 10013; **Candlesticks (on mantel)**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021 (See photo bottom left)

Tablecloth, napkin—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Wine goblet**—"Normandie," Baccarat, Inc., 55 E. 57 St., NYC 10022; **Wine**—Italian Wine Center, 499 Park Ave., NYC 10022; **Plate**—Gear, 110 Seventh Ave., NYC 10011; **Basket**—Dean & Deluca, 121 Prince St., NYC 10012 (See page 87)

Bread basket, copper saucepan—Dean & Deluca, 121 Prince St., NYC 10012; **Copper compote**—Limited Editions, 253 E. 72 St., NYC 10021; **White plate (with cheese)**—Wolfman Gold & Good Co., 484 Broome St., NYC 10013; **Candlesticks (on mantel)**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021; **Bay leaf wreath**—McFadden Farm, Potter Valley, CA 95469 and Williams-Sonoma Mail Order, Box 7456, San Francisco, CA 94120-7456 (See page 88, photo, top)

Table, jug—Pierre Deux, 369 Bleecker St., NYC 10014; **White compote, coffee mugs**—Wolfman Gold & Good Co., 484 Broome St., NYC 10013; **Basket**—Dean & Deluca, 121 Prince St., NYC 10012; **Terra cotta compote**—Gear, 110 Seventh Ave., NYC 10011; **Tablecloth, oval platter**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011 (See photo, bottom)

Dinner plates, salad plate, terra cotta compote—Gear, 110 Seventh Ave., NYC 10011; **Chairs, bamboo plant stand, brass candlesticks, copper compote, bowl (in front of fireplace)**—Limited Editions, 253 E. 72 St., NYC 10021; **Glass candlesticks**—Bergdorf Goodman, 1 W. 57th St., NYC 10019; **Wood candlesticks, glass cheese stand**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021; **Stemware**—"Normandie," Baccarat, Inc., 55 E. 57 St., NYC 10022; **Napkin rings, wrapping paper**—Wolfman Gold & Good Company, 484 Broome St., NYC 10013; **Napkins, tablecloth, ceramic cheese platter**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Bread basket**—Dean & Deluca, 121 Prince St., NYC 10012; **Jugs, table**—Pierre Deux, 369 Bleecker St., NYC 10014; **Christmas tree**—Brookfields Tree Plantation, Box 2490, 1970 Palmer St., Christiansburg, VA 24068-2490; **Christmas lights, ornaments**—Christmas Eve, Inc., 200 Fifth Ave., Plaza, NYC 10010; **Wreath**—Twigs, Inc., 399 Bleecker St., NYC 10014; **Candles**—Buonanno-Perin, 530 Broadway, NYC 10012; **Wine**—Italian Wine Center, 499 Park Ave., NYC 10022 (See page 89)

Jug, table—Pierre Deux, 369 Bleecker St., NYC 10014; **Bread basket**—Dean & Deluca, 121 Prince St., NYC 10012; **Wine**—Italian Wine Center, 499 Park Ave., NYC 10022; **Wrapping paper**—Wolfman Gold & Good, 484 Broome St., NYC 10013; **Wood candlesticks, glass cheese stand**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021; **Stemware**—"Normandie," Baccarat, Inc., 55 E. 57 St., NYC 10022; **Dinner plate**—Gear, 110 Seventh Ave., NYC 10011 (See page 90)

Bowl—Limited Editions, 253 E. 72 St., NYC 10021 (See page 95, top)

Christmas tree—Brookfields Tree Plantation, Box 2490, 1970 Palmer St., Christiansburg, VA 24068-2490; **Christmas lights, ornaments**—Christmas Eve, Inc., 200 Fifth Ave., Plaza, NYC 10010; **Angels**—by Michael Abrams, 664 Sixth Ave., NYC 10001; **Garland**—Twigs, Inc., 399 Bleecker St., NYC 10014 (below)

Angel—by Michael Abrams, 664 Sixth Ave., NYC 10001; **Garland**—Twigs, Inc., 399 Bleecker St., NYC 10014; **Wood candlestick**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021 (See page 97)

Fruit bowl, jug (with leaves), glass pudding stands—Bergdorf Goodman, 1 W. 57 St., NYC 10019; **Plate (with pears)**—Gear, 110 Seventh Ave., NYC 10011; **Framed poster**—Poster Originals, 924 Madison Ave., NYC 10021; **Tortoise tray**—Barneys New York, Seventh Ave. at Seventeenth St., NYC 10011; **Apothecary bottle, brass candlestick**—Limited Editions, 253 E. 72 St., NYC 10021; **Wood candlestick**—John Rosselli, Ltd., 523 E. 73 St., NYC 10021; **Stemware**—"Vence," Baccarat, Inc., 55 E. 57 St., NYC 10022; **Dessert plates**—Bardith Antiques, 901 Madison Ave., NYC 10021; **Napkin (on tray)**—Thaxton & Co., 780 Madison Ave., NYC 10021; **Wine**—Italian Wine Center, 499 Park Ave., NYC 10013; **Candles**—Buonanno-Perin, 530 Broadway, NYC 10012