

# CHANINTR LIVING

*Holiday 2010*

*GREEN GOLD SILVER SNOW*





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*Holiday 2010*

My childhood holidays were characterized by magical mornings of waking up to a house and yard covered in several feet of snow. My sister and I would collect firewood to keep the house warm at the same time as chasing after our Yorkshire terrier who would jump straight off our deck into the sea of white before reappearing with ice balls hanging off his locks like Christmas decorations. I could still smell the balsam of the Christmas tree and the roast turkey with Thai-style sticky rice stuffing of Chinese sausage and Shitake mushrooms coming out of the oven. These are wonderful memories!

All of us have our special memories of the holidays and that is why we asked a few of our friends to write about an element of Christmas for our second holiday issue. Whether it is the colors of the holidays, the smells of baking coming from the kitchen or the winter landscape, these simple key words are so much more than simply a color, Green, Gold, Silver, Cookies...all conjure up emotions and reflections that remain with us to this day.

We are so very thankful for the contribution of these internationally recognized designers, artists and well, just friends. Thank you!

This holiday season we wish you and your family joyful moments that you will cherish for the rest of your lives - and don't forget to tell us about them. We love hearing from you.

Happy Holidays!

Chanintr Sirisant

## CONTENTS

**4-5**  
A Green World After All

**6-8**  
Snow

**8-9**  
Christian Liaigre Red

**10-11**  
Angels Among Us

**12-13**  
Gold for the Holidays

**14-15**  
Why does Silver Sparkle?

**16-18**  
Christmas Songs

**19**  
From Martha's Desk

**20-23**  
Martha Stewart Christmas Cookies

**24-25**  
Chanintr Living Suggests

**26**  
Around Town

COVER:  
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# A Green World After All

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I FIND MYSELF ASKING, AS WELL AS BEING ASKED OFTEN BY OTHERS, ABOUT  
THE ENVIRONMENTS IN WHICH MOST OF MY PHOTOGRAPHS TAKE PLACE.

WHAT IS THE STORY THAT UNDERLIES  
THE PLACES I CHOOSE TO MAKE MY PICTURES?

Nothing seems to make sense on the surface. I was born in Manhattan, raised in a mostly urban environment, yet my leanings and sense of sustenance is not usually there.

I am attracted to landscapes where the hand of man is evident but not in an urban presence. Usually, I am attracted to an agrarian landscape or garden that has been tilled for centuries by farm workers whose voice has been one of caretaker rather than over-taker.

Also, I am not a wilderness person. In fact, I am far from it. I do not like large mountains, deserts or places where the presence of man is not subscribed. I never like to feel thirsty. The earth, the landscape must feel abundant and furtive. I was never able to find the magical light of the high desert or the majesty of the mountains as inspiring to me as a well-tended landscape or garden.

Having said this, it is no wonder I am attracted to European landscape and architecture where history and life are felt everywhere, yet all seems in order, peaceful, and well regarded.

If one were to take this even further, I find myself most attracted to The National Trust Gardens of England or

The French Royal Gardens of France. It is here where I am most pleased by the grand but still intimate scale of these gardens and houses, where trees are pollarded and treated as giant shrubs and evergreens formed into conical topiaries seem whimsical and perpetual.

These are gardens that need full attention to stand upright at their best. But even so, despite their formality, there is a relaxed gracious character to them that can be found in small corners and in small folly buildings around the gardens.

When one walks these gardens, one is surrounded by green upon green. These gardens are of shape and form, not of flower. They are like rooms within rooms. There are exotic shades of evergreen mixed with the deciduous greens of hornbeam, lyme, and horse chestnut trees. Shade upon shade of green.

It is a green world after all. I cannot imagine a more festive, nor restful place to be on a cold December morning, than in a small room of trees, all whispering to me, as a new day, a new year is about to begin.

Happy Holidays,

Rodney



*Mariette Himes-Gomez*

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# Snow

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I have always lived in a cool climate where snow, a miracle of nature, is one of the most enchanting moments of the winter season and even better on Christmas Eve or Christmas morning. As a designer, I have a personal passion for white as a color and as a child, wanted to catch every snowflake either in my tiny hands or in my mouth. The crystal shapes were treasures to study and enjoy.

My Christmas wish to you is to be a child again; take a walk on a snowy day!

Happy Holidays,

Mariette Himes-Gomez



Photo by Mariette Himes-Gomez

*Christian Liaigre*

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# Red

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While the French are famous for their use of blue on exterior doors, designer Christian Liaigre is well known for the interjection of red in his interiors and furniture designs.

More of a vermillion-like red, the color of Shinto shrine gates than an absolute red; Mr. Liaigre calls his, paprika.







7 ARCHITECTUR VAN DE 20<sup>ste</sup> EEUW  
interiors **DW**

VISUAL ART  
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VISUAL ART  
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VISUAL ART  
VISUAL ART  
VISUAL ART

THE GREAT GIBSON  
THE GREAT GIBSON



OF CONTEMPORARY WORLD ARCHITECTURE



Books on a shelf, including titles like 'NOX' and 'FASHION'.

JOHN FITZGERALD (EDITED)  
NOX  
FASHION

Lighting, Richard Foy...  
Lighting, Richard Foy...

Photo courtesy of Christian Liaigre

# Angels Among Us

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“THE GOLDEN MOMENTS IN THE STREAM OF LIFE RUSH PAST US AND WE SEE NOTHING BUT SAND;  
THE ANGELS COME TO VISIT US, AND WE ONLY KNOW THEM WHEN THEY ARE GONE.”

— GEORGE ELLIOT

The belief in angels spans many cultures and religions around the world. In some sects of Buddhism devas are sometimes considered to be emanations of bodhisattvas or enlightened beings who normally do not interfere with human affairs. In Catholicism, angels are intermediaries between God and humans with Guardian Angels intervening in affairs for human benefit. Islamic angels called malaikah, are extremely important messengers and act as intermediaries for Allah. In Judaism, it is believed angels exist as independent beings or spiritual entities in the service of God.

Although I was born to a religious family, I never gave the notion of angels much thought. I have, however, had some extraordinary experiences with people, who have intervened, quite selflessly, on my behalf.

It was 2003, a steamy August day, and I was returning from a client's home on the ferry. As the boat hit the midway point between the New Jersey Coast and Manhattan, we slowed and the captain announced that there was a complete blackout of the Upper Eastern seaboard. We would be holding on the water until it was confirmed we could safely find our port in New York City. I immediately tried my mobile but there was no service. So many things rushed through my mind; was this another attack just two years after the towers fell? Where were my friends, my husband? What would happen to my two cats shut in a hot apartment if I could not return home to rescue them?

Hours passed, the sun set and the engines finally turned. I will never forget the approach to the island, all of us silently watching the black monoliths of the financial district growing as we glided forward. I could begin to see movement on the pier, my eyes having adjusted to the darkness. Masses of people were waiting to get off the island. Terrified but determined I stepped off the boat and began to make the long ninety-block walk toward home. I removed my high-heeled shoes, glibly selected as appropriate for walking just fourteen hours before. With few people walking my direction I trudged north along the East River passing people sleeping on park benches and whole families who had come out with blankets and

mattresses to take their chances on the streets, escaping the infernal ovens of their tenement apartments.

One by one, my walking companions peeled away from the river, venturing into the gut of the city. Was I somewhere around Chinatown? I couldn't really be sure. I kept walking. Then there was no one. Not one person around me. I couldn't hear my footsteps. I could not see in front of me or behind me. My only awareness was of the river's edge to my right.

I began to walk faster, my heart drumming in my chest; my head starting to spin out of control. I could feel the danger following me and the fear pushing me forward, faster and faster. Then something was approaching me.

Something was coming towards me! A figure...no two...in white...coming closer. And then I realized that it was I who was overtaking them. I pulled the knot terror out of my throat and I choked out "I'm alone and afraid, can I walk with you?" I could barely make out their faces but I'm sure I felt them smile. "Of course. Don't worry, we know the way around here."

The two, a man in his twenties and woman, much older, said they lived nearby in Alphabet City. They led me across the bridge and through the dark streets and community gardens where it seemed everyone was out, enjoying the last of the ice and contents of their tepid refrigerators. They talked about how the neighborhood was much safer now, not to worry. "We'll make sure you get home." The two continued on with me 40 blocks through Alphabet City, Tompkins Square, the Lower East Side and up into Kips Bay where out of nowhere a bus driving north saw us and actually stopped! The bus doors whooshed open and I asked the driver "Are you going to the Upper East Side?" "Get in!" he yelled. I moved back to thank my companions for their help and for going so far out of their way for me.

But when I turned all I saw were two shadows disappearing into the night and then they were gone.

And in that moment, I was more certain than ever that there are angels among us.



Photo courtesy of mediusoptimus.com

*Thomas Pheasant*

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# Gold for the Holidays

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For centuries gold has come to symbolize wealth, purity and divinity. Gold has decorated the thrones of kings and the houses of many religions. It is no wonder that as our religious imagery has been adorned in gold, we as mere humans have given it enormous material and spiritual value. It has become a universal symbol of prosperity and power throughout the ages. Even in today's society gold awards are used to signify the height of human achievements. From the Olympics to the Oscars, this metal is immediately recognized as simply the best.

Perhaps this is why I have always integrated metallic finishes into my interiors. While I am known for my tailored simplicity, I use either gold or silver finishes to accent and detail my designs. Just as the sun radiates and the moon pulls us in, these metals do indeed create an emotional response. I choose silver to enhance my cool palettes and create a more introspective mood. I select gold to detail warmer color tones and radiate a different type of energy. In my own home I have mixed gold finishes with the warm ivory tones of limestone, natural silks and rich mahogany. While the mood of my home is meant to reflect serenity and calm, the touches of gold add an energy that is woven throughout all the spaces.

In my furniture design I have created a number of pieces that are detailed in gold finishes. I have also designed a few pieces that are designed solely to project positive energy

into any interior. In my recent collection for Baker, I chose to include a piece I call "Icon". It is a radiating gold star surrounding a simple round crystal lens in its center. It is inspired by the heavenly symbols depicted in religious art and objects. It is both pure in its simplicity and powerful in its energy. For the holidays this year I have decided to create 50 Christmas tree ornaments based on this "Icon" piece to decorate my tree. What could better symbolize the power of divinity and purity than this iconic star? Like the star that lead the three wise men, and the halos that embellish religious paintings throughout the world, these small tree ornaments are a connection to the ancient symbols that have shaped and influenced all of us.

The power of gold is undeniable. So it is no surprise that during the holidays many of us have chosen to decorated our homes and tables with touches of this magical element. So as the holidays approach us, I hope that in the efforts we make to embellish our homes with holiday glamour, we take a moment to reflect on the true spirit of the holidays. While my holiday tree will be adorned with these small stars of divine inspiration, maybe they will inspire my family and friends beyond the beauty of decoration and into a private moment of reflection.

Wishing all a reflective and radiant holiday,

Thomas Pheasant



# Why does silver sparkle?

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THAT IS LIKE ASKING WHY THE SKY IS BLUE  
BUT HAVE YOU EVER THOUGHT ABOUT IT? IT HAS TO DO WITH ALL  
THE COLORS OF THE SPECTRUM BEING EMBODIED IN THE METAL.

Silver is mercurial and magical. Silver sparkles and shines. Silver is the embodiment of all colors and even more. The beauty of silver comes in handling it. I love to polish silver; to see the tarnish wash away to reveal the bright promise of newness. Silver seems full of hope and promise and I think that is why we love to bring it out at the holidays. When it turns dark outside and we turn inwards to memories and to celebration. Nothing makes entertaining more special than a table alight with polished silver.

Recently, I have been practicing yoga lately and my teacher has taken me through each chakra, visualizing and meditating on the color each chakra represents, and, how we integrate those colors into our lives.

We begin with the color red at our base chakra symbolizing our primal self, the ground and our connection to the earth. Our base desires start here.

We move next to the color orange in our pelvic area where the color symbolizes the utilization of our creative forces.

We then move up to our solar plexus with the color yellow where it burns like the sun embodying our connection to our power and manifesting our needs in the world. This is where our ego lives. I breathe deeply into this area whenever I have to public speak building a fire within me for strength.

Then comes my favorite color, wonderful green. Green represents the heart and sending out from the heart love and peace. I often meditate on this color picturing a bright grassy green surrounding and protecting me. I think of personal health with green and living well. Green is "unstuck" and we need our hearts open to forgive and to receive healing and love.

After green comes the throat chakra represented by the color blue. This is where we give voice to our passions and our dreams. This is how we speak our truth to the

world. Breathe in deeply and visualize this chakra. I find this is a good one to check in with as it often feels slightly constricted which makes me contemplate what truth I am holding in.

Then comes the color purple centered between the eyes and ears and the brain. Our "third eye" area which symbolizes our intuition and is the realm of our dreams and our fantasies. I was meditating on this chakra when I realized that this is the color of my newest product designs and how the designs naturally came about because of my intuition and was quickly manifested. It made me have an "Aha!" moment realizing and believing that we do get wiser and closer to following our truth as we mature.

And just this week in my yoga practice we moved to the crown of the head where all the colors mix together to create a silvery glow. Bouncing between silver, white and violet embracing all the colors of all the chakras below like a rainbow exploding into one shining beam. This is our personal identification with the Infinite. All the things that we need to be ONE. To be integrated. The word integrity comes from the word "intra" which means ONE. One with ourself. One body. One mind. We mean what we say and we say what we mean. We shine.

Therefore, silver becomes a metaphor for our character embodying all that we are and can be. The more we polish it, the more we shine. We need to polish our spirit, to renew our commitment to be our highest and best selves; to take the time to be in the present moment and to cherish simple acts of life like polishing silver, setting a table, cooking a meal for friends or sitting in meditation.

Let's celebrate our oneness with God together.

I send you Peace and Love and wisdom in action for the coming year,

Barbara



# Christmas Songs

## Top 10 Christmas Songs of all Time

1. White Christmas - Bing Crosby
2. The Chipmunk Song - The Chipmunks
3. Rudolph, The Red Nosed Reindeer - Gene Autry
4. I Saw Mommy Kissing Santa Claus - Jimmy Boyd
5. Jingle Bell Rock - Bobby Helms
6. The Christmas Song - Nat King Cole
7. Snoopy's Christmas - The Royal Guardsmen
8. Here Comes Santa Claus - Gene Autry
9. Little Drummer Boy - Harry Simeone Chorale
10. Rockin' Around The Christmas Tree - Brenda Lee

**Joy to the World**  
 ISAAC WATTS      GEORGE F. HANDEL

1. Joy to the world! the Lord is come; Let earth receive her King;  
 2. Joy to the earth! the Savior reigns; Let men their songs employ;  
 3. No more let sins and sorrows grow, Nor thorns infest the ground;  
 4. He rules the world with truth and grace, And makes the world His home;

Let ev'ry heart prepare Him room,  
 While fields and floods, rocks, hills and plains  
 repeat the sound - ing joy,  
 And heav'n and na - ture sing,  
 And heav'n and na - ture sing,  
 Re - peat, re - peat the sound - ing joy,  
 Far as, far as the curse is found,  
 And won - ders of His love,  
 And won - ders of His love,  
 And won - ders of His love,  
 And won - ders of His love.

1. And Heav'n and na - ture sing, . . . . . And

1. God rest you mer - ry, gen - tle - men,  
 2. From God our Heav - en - ly Fa - ther,  
 3. "Fear not then," said the An - gel,  
 4. The shep - herds at those ti - dings  
 5. And when they came to Beth - le - hem

mem - ber Christ our Sav - iour Was born  
 an - to cer - tain Shep - herds Bro't ti - dings  
 day is born a Sav - iour Of a  
 left their flocks a - feed - ing, In ten  
 found Him in a man - ger, Where o

all from Sa - tan's pow'r When we were  
 Beth - le - hem was born The Son of  
 those who trust in Him From Sa - tan's  
 Beth - le - hem straightway, The Son of  
 Ma - ry kneel - ing down, Un - to the

com - fort and joy, com - fort and joy,



## Top 10 Christmas Song Downloads in 2009 (UK)

1. Fairytale of New York - *The Pogues* (1987)
2. Do They Know It's Christmas - *Band Aid* (1984)
3. Last Christmas - *Wham* (1984)
4. All I Want For Christmas Is You - *Mariah Carey* (1994)
5. Merry Christmas Everyone - *Shakin' Stevens* (1985)
6. Steps Into Christmas - *Elton John* (1973)
7. Mistletoe and Wine - *Cliff Richard* (1988)
8. Happy Christmas (War Is Over) - *John Lennon, Yoko Ono & Plastic Ono Band* (1971)
9. Wonderful Christmas Time - *Sir Paul McCartney* (1979)
10. To You I Belong - *B\*Witched* (1998)

## Top 10 Cool Christmas Songs by askmen.com

1. Baby Please Come Home - *U2*
2. White Christmas - *Otis Redding*
3. Please Come Home For Christmas - *James Brown*
4. Merry Christmas (I don't want to fight tonight) - *The Ramones*
5. Have Yourself A Merry Little Christmas - *Frank Sinatra*
6. Little Drummer Boy - *Johnny Cash and Neil Young*
7. Another Lonely Christmas - *Prince*
8. Christmas All Over Again - *Tom Petty*
9. What Christmas Means To Me - *Stevie Wonder*
10. Merry Christmas Baby - *Bruce Springsteen*

ry, Gentlemen

Traditional

Let noth-ing you dis-may, Re-  
A bless-ed An-gel came; And  
'Let noth-ing you af-fright, This  
Re-joic-ed much in mind, And  
Where our dear Sav-iour lay, They

n on Christ-mas Day, To save us  
-dings of the same: How that in  
pure Vir-gin bright, To free all  
n-pest, storm, and wind; And went to  
x-en feed on hay; His Moth-er

CHORUS *ff*

gone a - stray;  
God by Name.  
pow'r and might." O ti - dings of  
God to find.  
Lord did pray.

O ti - dings of com - fort and joy.

## Christmas Song Quiz: Test Your Christmas Song Knowledge

1. Frosty The Snowman had two eyes made out of what?

- A. Pickled Plums
- B. Cookies
- C. Coal
- D. Rocks

2. What Christmas Song has the line, "In the air there's a feeling of Christmas"?

- A. Last Christmas
- B. Silver Bells
- C. Suzie Snowflake
- D. Merry X'mas

3. In the Twelve Days of Christmas, what does my true love give to me on the eighth day?

- A. Swans a-swimming
- B. Lords a-leaping
- C. Pipers piping
- D. Maids a-milking

4. In the song, It's Beginning to Look a Lot Like Christmas, finish this line, "There's a tree in the \_\_\_\_\_"

- A. Hyatt Hotel
- B. Grand Hotel
- C. Oriental Hotel
- D. Ritz Hotel

5. In the song, Rockin' Around The Christmas Tree, what kind of pie will they be having later?

- A. Pumpkin
- B. Curry
- C. Humble
- D. Mincemeat

Answers: 1. C, 2. B, 3. D, 4. B, 5. A



From his ultra plush pleasure pad in hyper-exclusive Snedens Landing, New York, the reclusive genius photographer, Rodney Smith, has spent the last two years directing his army of graphic designers and master printmakers in the production of “the kind of book that will set the tongues of the artistic community wagging for a thousand years!” Indeed, **The End** (Is Just the Beginning) is destined to be the photography book of the season. Over 100 beautifully printed images in a book, or should we say, tome, whose physical dimensions

**(a whopping sixteen-by-twenty inches)**

were carefully calibrated to reflect the Gravity of its Subject Matter: Time, Good, Death, Feminine Mystique, Surrealism, Ocular Devices, Mansions, Pranks and Quakers Run Amok. It should only be handled while wearing White Gloves, and children should be warned away. An unparalleled artistic masterpiece, this book is produced as a VERY LIMITED EDITION. Its value will only increase with time, making it a prudent investment in these tricky financial times. However, its profound imagery, compounded by its brain-teasing text, comes with a stern warning: Please consult your physician or therapist before perusing its contents.

*The power of the pictures has been known to cause certain viewers to speak in tongues, be seized by automatic writing and hear the voices of dead relatives.*

*The limited-edition copies of The End by world-renowned photographer Rodney Smith are now available exclusively at Barbara Barry, 3rd Floor of Siam Paragon.*

*From Martha's Desk*

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MARTHA ST

Wishing everyone at  
Chanintr Living and in Thailand,  
a Happy Holiday!

*Martha Stewart*

# Gingerbread People

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Prep: 55 minutes Total: 1 hour, 15 minutes plus chilling

Keep your gingerbread people looking their best: Make sure the disks of dough are well-chilled so they're easy to handle and roll out nice and thin. Roll from the center out, and aim for an even thickness, stopping just short of the edge of the dough. A quick dip in flour will keep the cookie cutter from sticking to the dough. Look for powdered egg whites in the baking aisle at your supermarket.

## INGREDIENTS

Makes 18.

- 3 cups all-purpose flour (spooned and leveled), plus more for rolling
- 2 teaspoons ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 1/2 teaspoons salt
- 6 tablespoons (3/4 stick) unsalted butter, room temperature
- 1/2 cup packed dark-brown sugar
- 1 large egg
- 3/4 cup unsulfured molasses
- 2 cups confectioners' sugar
- 4 teaspoons powdered egg whites (meringue powder)

## DIRECTIONS

1. In a large bowl, whisk together flour, ginger, cloves, nutmeg, baking soda, baking powder, and salt; set aside. Using an electric mixer, beat butter and brown sugar until light and fluffy; beat in egg and molasses. With mixer on low, gradually add flour mixture; mix just until combined. Divide dough in half; flatten into disks. Wrap each in plastic, and refrigerate until firm, at least 2 hours and up to 2 days, or freeze up to 3 months (thaw before baking).
2. Preheat oven to 350 degrees, with racks set in upper and lower thirds. Working with one disk at a time, place dough on lightly floured parchment paper, and roll out to 1/8 inch thick, dusting lightly with flour as needed. Using paper, lift dough onto two baking sheets; freeze until firm, about 20 minutes.
3. Remove paper and dough from baking sheets. Using a long offset spatula, loosen dough from paper. Cut out shapes with cookie cutters, and brush off any excess flour. Transfer to baking sheets. (Gather scraps, briefly freeze, and re-roll.)
4. For softer cookies, bake 8 to 10 minutes; for crunchier cookies, bake 11 to 12 minutes, rotating sheets halfway through. Transfer cookies to a wire rack to cool completely.
5. Make icing: In a large bowl, whisk together confectioners' sugar, powdered egg whites, and 1/4 cup water (if needed, adjust consistency with confectioners' sugar). Transfer icing to a pastry bag with a small tip, or place in a resealable plastic bag, and snip a small hole in one corner. Decorate cookies as desired, and store in a single layer in airtight containers.



Photo by Anna Williams for Martha Stewart Living

# Icebox Shortbread

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Prep: 25 minutes Total: 1 hour 45 minutes

This recipe makes two logs of dough. The logs can be refrigerated for up to four days or frozen for up to three months (thaw before slicing and baking). To make two flavors with one recipe, divide the dough in half in step 1 before adding mix-ins (and use half the amounts given).

## INGREDIENTS

Makes 36.

### FOR THE SHORTBREAD

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 cups all-purpose flour (spooned and leveled), plus more for rolling

### FLAVOR VARIATIONS (OPTIONAL MIX-INS AND COATINGS)

- Mix in grated zest of 2 oranges and 1/2 cup dried cranberries
- Mix in grated zest of 2 lemons; coat with 1/4 cup poppy seeds
- Mix in grated zest of 2 limes; coat with 1/4 cup cornmeal
- Mix in 1/2 cup chopped dried apricots; coat with 1/2 cup finely chopped pistachios
- Mix in 1/2 cup mini chocolate or peanut-butter chips
- Mix in 1/4 cup finely chopped candied ginger; coat with 1/4 cup sesame seeds

## DIRECTIONS

1. With an electric mixer, beat butter, sugar, vanilla, and salt until smooth. With mixer on low speed, add flour, mixing just until a dough forms. Stir in desired mix-ins.
2. Divide dough in half; place each half on a piece of floured waxed or parchment paper. With floured hands, gently roll each into a 1 1/2-inch-diameter log. Dividing evenly, sprinkle logs with desired coating if using, rolling log (to help coating adhere) and pressing in gently. Wrap logs tightly in the paper, and refrigerate until firm, 1 to 1 1/2 hours. (To store longer, wrap log and paper tightly with plastic wrap.)
3. Preheat oven to 350 degrees. Unwrap logs; with a serrated knife, slice dough 3/8 inch thick (if dough crumbles, leave at room temperature 5 to 10 minutes). Arrange slices, about 1 inch apart, on baking sheets.
4. Bake until lightly golden around the edges, 15 to 20 minutes. Cool on baking sheets 1 to 2 minutes; transfer to a wire rack to cool completely.

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*Chanintr Living Suggests*

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# Martha Stewart Makes Cookies

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The holidays are full of baking, and lots of people turn to Martha Stewart to help get their cakes and cookies out of the recipe book and into the oven. Now Martha Stewart has released an app to turn the iPad into a baking companion with Martha Stewart Makes Cookies. The app is packed full of cookie recipes – 50 of them – and comes equipped with a “cookie runway” that lets you page through each of

the recipes visually. Once you’ve picked which batch of cookies you’re looking for, the app provides a list of items to pick up from the store, video tutorials for how to put the recipes together, and timers to keep track of cooking time for each recipe.

It’s a good thing!

\$7.99





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# If you happen to be in the Chiang Mai area this winter...

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From [saveur.com](http://saveur.com)

For more than a decade, drivers on the highway between the cities of Chiang Mai and Chiang Rai, in northern Thailand, have been making a delicious stop: the pie shop at Charin Garden Resort.

There, road-weary travelers sit down to cups of full-bodied coffee brewed from beans raised by nearby hill tribes. And they eat pie: sweet Chiang Rai pineapple pie and locally grown macadamia nut pie, durian pie and honey-banana pie. The selection is endless and includes the shop's most popular selection: coconut cream pie, made with the tender meat of young coconut.

The pies are the creation of proprietor Khun Charin Singkarat, who returned to Thailand after living in Los Angeles for 18 years. An avid baker, this petite woman took a pastry course and experimented with recipes from cookbooks while working full-time as a medical records clerk. She fulfilled her dream of opening a bakery in 1992 when she retired from her hospital job and moved back home. We spoke to Khun Charin's son and he told us that even at 86, she has no plans to retire.

**Charin Garden Resort**  
*Mae Suai, Chiang Rai, Thailand*  
+665.391.8628



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## Need help with finding a recipe for the Holidays?

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Whether you are hosting an intimate dinner for 8 or a fancy party for 30, here are useful sources at your fingertip. No more stress in the kitchen!

### Online:

1. [www.marthastewart.com](http://www.marthastewart.com)
2. [www.gourmet.com](http://www.gourmet.com)
3. [www.splendidtable.com](http://www.splendidtable.com)

### Apps on iPad:

1. Epicurious
2. BigOven Lite
3. Food & Wine

### Apps on iPhone:

1. Martha's Everyday Food
2. Cook's Illustrated
3. Whole Foods Market Recipes

## Directory

### BAKER

The Promenade Décor, G Floor  
Wireless Road, Bangkok  
T. +662.655.0418 bakerfurniture.com

### BARBARA BARRY

Siam Paragon, 3rd Floor, Bangkok  
T. +662.129.4799 barbarabarryco.com

### CHRISTIAN LIAIGRE

The Promenade Décor, 2nd Floor  
Wireless Road, Bangkok  
T. +662.655.0385 christian-liaigre.fr

### DEDON

*Bangkok* The Promenade Décor, G Floor  
Wireless Road, Bangkok T. +662.655.5188  
*Phuket* The Plaza Surin, Unit M6, Phuket  
T. +667.627.1626 dedon.de

### H B F

The Promenade Décor, G Floor  
Wireless Road, Bangkok  
T. +662.655.0400 chmsystems.com

### HERMAN MILLER

The Promenade Décor, G Floor  
Wireless Road, Bangkok  
T. +662.655.0400 chmsystems.com

### HICKORY CHAIR

T. +662.655.0415 hickorychair.com

### KRAVET

Available at: *Barbara Barry*  
Siam Paragon, 3rd Floor, Bangkok  
T. +662.129.4799 kravet.com

### MARTHA STEWART FURNITURE

Siam Paragon, 3rd Floor, Bangkok  
T. +662.129.4577 marthastewart.com

### McGUIRE

The Promenade Décor, G Floor  
Wireless Road, Bangkok  
T. +662.655.0418 mcguirefurniture.com

### MINOTTI

The Promenade Décor, 2nd Floor  
Wireless Road, Bangkok  
T. +662.655.5678 minotti.com

### SHAW and POSH

The Promenade Décor, G Floor  
Wireless Road, Bangkok  
T. +662.655.0400 chmsystems.com

### SLEEP TO LIVE

Siam Paragon, 3rd Floor, Bangkok  
T. +662.129.4477  
sleeptolive.co.th

Customer Service Call Center

+662.655.0415

## Around Town

# Herman Miller MINI

Chanintr Living and Herman Miller recently participated in the Mini Design Celebration event at Gaysorn Plaza on October 27. Mini Cooper invited 21 designers and companies in Thailand to create a mini using their company graphics or their product. The Minis were displayed at Gaysorn Plaza until November 2. They then moved to The Eight Thonglor until November 9.

The Mini Design Celebration will continue at Central World on November 20 - 30.

All of the mini Minis will be auctioned off to raise funds for The Reading Room, a non-profit organization operating under The Foundation for the Promotion and Preservation of Thai Art in January 2011.



# Rachel Kohler in Bangkok

Chanintr Living had the pleasure of hosting Rachel Kohler, Group President of Kohler Interiors to Bangkok in October. As Group President of Kohler Interiors, Rachel is responsible for Baker and McGuire brands within the Kohler companies. We were happy to

show her our showrooms and take her out for an evening in Thailand which included dinner at a local Thai restaurant. Rachel had been touring Asia for a couple of weeks and had just come from the opening of the new Baker showroom in Hangzhou, China.



The art of things chosen  
well rather than often.

*Baker*<sup>®</sup>



IMAGE: THE THOMAS PHEASANT COLLECTION



## Eames® Molded Plastic Chairs

A landmark design from Charles and Ray Eames, these were the first industrially manufactured plastic chairs. Their clean, simple forms cradle the body. Today's chairs are authentic original design with updated, eco-friendly materials and manufacturing and a large selection of base, shell, and color combinations.

More than accent pieces, they are comfortable, durable performers in homes, offices, libraries, museums — *just about everywhere.*