

CHANINTR LIVING



Spring 2011

京都

FROM THE DESK OF CHANINTR SIRISANT

AS WE CLOSE OUR SPRING 2011 ISSUE, NEWS OF THE CATASTROPHIC EVENTS IN JAPAN CONTINUES COMING IN FROM FRIENDS AND FAMILY IN JAPAN. OUR THOUGHTS AND PRAYERS ARE WITH THE JAPANESE PEOPLE AT THIS TIME AND WE DEDICATE THIS ISSUE TO THE PEOPLE OF JAPAN AND THEIR LOVE OF CRAFT WHICH INSPIRES US EVERYDAY.

A handwritten signature in black ink, reading "Chanintr". The signature is written in a cursive, flowing style with a small dot above the 'i'.

MARCH 14, 2011



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Having had my fair share of travel for work and pleasure, finding a place that truly charms you is not so easy. For us, Kyoto is such a place, and that is why we have decided to dedicate this issue to this splendid city. We have no business activity in visiting Kyoto, nor do we sell any products from Japan but at the same time it is everything that we admire and seek to emulate.

I am sure that Kyoto is a city most anyone would appreciate but it is the creative types who are most taken and gain much inspiration from it. Two of them, dear friends Kaoru-san and Barbara Barry have so kindly shared their thoughts on this beautiful city with us after a recent trip together.

To me, Kyoto is a collection of perfect experiences that can be dissected from a very broad view to a practically microscopic one without a fault to be found. From the city plan with the Old Imperial Palace centered in the middle, surrounded by mountains and a river running through to the special calming oils that are released from the koya maki wood hot tubs that are made specially for the Tawaraya Inn, or, the pride taken in choosing each and every sauce dish or tea cup for the great restaurants that fill the city. Great thought and attention is paid to every detail and process wherever you go. It is this sense of pure craft that is applied to everything that needs to be created. Honesty, simplicity, natural and appropriateness seem to be words that are considered carefully by all who take on any task.

What is great also is that unlike other places, this privilege is not only for the luxury destinations like Tawaraya but applies to great value-oriented accommodation like the Citadines, or the simple experience of shopping along street side markets around town.

Yokoso! Kyoto,

Chanintr

Chanintr Sirisant

CHANINTR LIVING

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COVER:
CRISTELLE WEARING A BLACK HAT
IN HEDGES, PARIS, FRANCE, 2004
PHOTOGRAPH BY RODNEY SMITH

Photographs by Chanintr Living except where noted.

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Photo courtesy of Visual Comfort

CHANINTR LIVING

LIGHTING

Let There Be Lighting

Finding great lighting just became easier. Chanintr Living Lighting has opened their doors on the ground floor of The Promenade Décor featuring table lamps, floor lamps, chandeliers, pendants and sconces from our favorite designers exclusively available in Thailand through Chanintr Living.

Ground Floor, The Promenade Décor
2/4 Wireless Road, Bangkok
+662.655.0882



ふ た は

重上 三六五



はんなり

Our Kyoto

Kyoto, a city that draws instant imagery of dark lanes bordered by bamboo, the hush of moss-covered temples and the ever-present maiko and geisha, gently floating over the streets under the watchful gaze of passers-by seemingly unaware of the attention and refined spectacle that they are creating. This spectacle is Kyoto. Perfectly presented to each person who visits and expertly crafted to appear so natural. This is Kyoto that we've come to love and the Kyoto that we want to share with you.

We visited Kyoto in December as veteran travelers who are always searching out the history and the modernity of the location in which we visit. Kyoto is a small city of 1.5 million people but what most people do not realize is that 10% of the population are university students. Kyoto boasts over 35 universities, which adds an interesting layer of modernity from cafes to funky clothing stores in a city that is steeped in history. While the city maintains rigorous zoning it's always interesting to walk out of a store, which has been conducting business for centuries only to be met with a perfectly executed hotdog shop directly across the street.

This dichotomy is what makes Kyoto unique and frankly, keeps us coming back for more. Truly, you can find the experience you want in Kyoto. If you want a seamless historical Japanese experience, you can easily find it. If you want to experience modern Kyoto and stay in a hip designer hotel, it's available. We chose somewhere in the middle on our most recent trip choosing a balance of hipness, local-flavor and the must-see temples of Kyoto. Join us on our tour as we invite our friends from Japan and other parts of the world in unfolding our view of Kyoto in photographs and essays.

江戸っ子の京都

A Tokyo Gentleman's Kyoto

Living in a town with old bookstores, antique shops and beautiful art museums is essential to my life and Tokyo is the best place to find all of these things. However, when thinking of the deep culture of Kyoto, this is what sets it apart from Tokyo.

When reflecting on Kyoto, this ancient city has much to offer with many shops dedicated to exquisite calligraphy, paintings and antiques. I always enjoy wandering the streets of Kyoto going from shop to shop and then casually ducking into a familiar restaurant for a lunch of Kyoto-style udon; shippoku or kisami-kitsune, which is very hard to find in Tokyo.

When you quietly walk in the evening off the main street of Gion, you'll discover complete darkness in the alleyways which I don't remember existing even when I was a young boy in downtown Tokyo. It's this quietness that I enjoy, thinking while strolling alone in the dark, when appearing from nowhere I meet a familiar maiko or geiko and she warmly greets me with "konbanwa" with an emphasis on "ko" which makes me realize that I am in Kyoto.



Recently, I no longer visit the *chaya-san* or teahouses as I used to do. I now visit old friends who are artists of lacquer ware, ceramics and *ikebana*. These people are special. They generously share something unique and special about Kyoto, which you can't find in guidebooks. Their viewpoints and shared experiences are what make Kyoto unique each and every time I visit. It is a place that continues to be deep and meaningful.

This is my Kyoto.



Kaoru Watanabe was born in 1943 in Tokyo and is now one of the leading art directors working in Japan today. Kaoru-san, as he is affectionately known, is a mentor to many creative souls and an arbiter of taste to companies looking for re-positioning and style.

Kaoru-san created the new Kirin Lager beer packaging concept in the late 80's as well as working in fashion, retail and music. He introduced us to Kyoto over fifteen years ago and we are proud to share with you this gentle man who is an artist, gourmand, musician and most importantly, a friend.

京の情景

Kyoto in Pictures

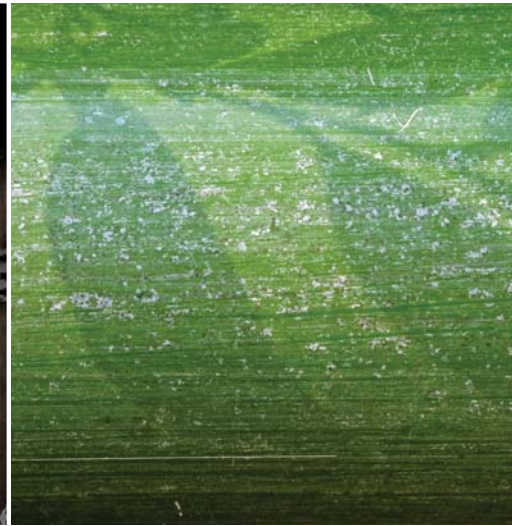
Clock wise from top left:

1. Pylons painted brown to blend in with the patina of Kyoto.
2. Japanese Satsuma oranges along the riverbank.
3. A temple roofline and architectural detail.
4. A wet pot that was just thrown in Shin Murata's.
5. Every place your eye lands is intended for beauty.
6. The Kyoto-red columns in the outer area of Sanjunsangendo Temple.
7. Japanese graphics.
8. Winter foliage behind an ancient pine tree.
9. Komatsu pickle logo from the Silver Temple in Kyoto.



Clock wise from top left:

1. Ancient moss found in temples in Kyoto.
2. Yukei Salon de The, the tea shop of Tawaraya where you can find very nice gifts for friends.
3. Coffee with hot milk served in Japanese ceramics.
4. Shadow of a leaf on bamboo.
5. A Japanese view is always framed and gently forced.
6. A private residence seen from the street in Kyoto.



竹内栖鳳

Seiho of the West

by Mariko Okada
Curator

When speaking about modern Japanese-style painting in Kyoto, we never leave out the name of Seiho Takeuchi. This painter introduced European painting style into traditional Japanese painting and played a leading role in Japanese painting through the Meiji (1868-1912), Taisho (1912-1926), and Showa (1926-1989) periods.

Seiho Takeuchi, whose real name was Tsunekichi Takeuchi, was born in 1864 (Genji 1). He was the eldest son of the proprietor of a famous traditional restaurant called Kamemasa near Nijo-Castle in Kyoto. From childhood, he loved to draw and wished to become a painter. The eldest son usually succeeded to his father's business, but his elder sister, Koto, became the proprietor instead and encouraged him to become a painter.

He was introduced to a painting master, Eirin Tsuchida, and later he studied under Bairei Kono who was of the Shijo school. It was from Bairei that Tsunekichi received his artist name Seiho. The name was associated with his family name Takeuchi which means "within a bamboo bush", and Seiho, meaning "a legendary Chinese phoenix eating fruits of bamboo."

When Seiho was twenty-two, he had the opportunity of listening to a lecture given by Ernest Fenollosa, the Harvard-educated Professor of Philosophy at Tokyo University, Curator of the Imperial Museum of Japan, and finally Curator of Oriental Art at the Museum of Fine Arts in Boston, who exerted great influence upon Japanese art. He deeply agreed with Fenollosa's opinion that Japanese artists should not change their traditional style to oil painting so readily but should keep their traditions and try to modernize them. He then decided to devote himself to the restoration of Japanese-style painting.

In 1900 (Meiji 33), Seiho went to Europe to see the International Exposition in Paris where his own painting "Sparrow in the Snow," drawn at the Japanese Government's request, was exhibited. On this occasion he traveled around Europe for seven months and made a survey of art education. It was during this stay in Europe that he encountered the pictures of Turner, Corot, and Constable who influenced him very much. Their poetic landscape pictures were what he was seeking. And this encounter was the turning point of his painting; from then on he drew typical Japanese landscapes under the influence of the European painting. We can see the fruit of this European tour in "Golden Lion," his first work after returning to Japan, and in many others.

In 1922 (Taisho 11), he exhibited his picture at “Japanese Art Exhibition” held at the Salon of the National Art Association in Paris. His painting received much praise and he was recommended to become a member of the Salon as the first Japanese artist. Moreover, two years later, he received the order of “Chevalier de la Legion d’honneur” from the French Government.

During the Showa Period (1926-1989), he threw himself in a new challenge: depicting life in objects with as few strokes of brush as possible. He also came to choose the objects of painting from everyday life, such as fish, birds, as well as landscapes. His sharp insight into the very nature of the objects and skillful power of expression make animals drawn by him look like they are almost moving, and we can feel the breeze in his landscapes. His techniques were so wonderful that people began to say that “Seiho can understand even what sparrows are saying.”

In 1937 (Showa 12), for his contribution to Japanese modern painting, Seiho Takeuchi, was given the first “Order of the Cultural Merits” by the Japanese Government.

In 1942 (Showa 17), he died at the age of 77.

Seiho’s reputation is so high not only because he was recognized as a great painter from his youth, but also because of the efforts and enthusiasm he put into teaching younger painters he met at the Kyoto Municipal College of Painting where he was a professor, and also in his own private school called “Chikujokai.” His ability in guiding and encouraging them to find their own unique creativity is now highly regarded: as many as ten winners of the Order of the Cultural Merits were among his pupils.





京のお宿

Where to
Stay

Tawarayaya

A world completely removed from the surrounding city is what sets the Tawarayaya apart from typical hotels. Immediately upon entering the gate, you know that you have arrived at a very special place. Views into the garden from each room are calculated so meticulously that each scene resembles a Japanese painting. This is an inn that not only conveys tradition but also has been designed with a fresh, modern perspective. From the timber used in its construction to the towels, bedding, nightwear, amenities, and meals, the inn presents the best quality possible. A night at the Tawarayaya is something that everyone should experience once in their lives.

*Tawarayaya
Oike, Fuya-cho Nakagyoku
Kyoto 604-8094
075.211.5566
Rooms: 18 Japanese style*

Kinmata

Kinmata sits quietly amidst the hustle and bustle of Kyoto. It specializes in kaiseki cuisine and offers cooking courses and as it's just around the corner from Nishiki market, is a great ryokan for people interested in food.

*Kinmata
Shijo-agaru, Gokomachi
Nakagyo-ku
Kyoto 604-8044
075.221.1039*



© 2010 CITADINES KARASUMA-GOJO KYOTO

Iyuki Ryokan

Secluded and exclusive, Iyuki is the local Japanese insider's ryokan. Don't expect kimono service but do expect complete seclusion and privacy as this ryokan only has 5 rooms and sits at the top of Maruyama Park. Perfect architecture and perfect food make this an absolutely perfect experience.

Contact *Chanintr Living* for information.

Hyatt Regency

If you like the tried and true hotel experience, the Hyatt Regency Kyoto will not only not disappoint, you will actually walk away thinking what an understated experience. Hyatt allowed the Japanese to have control over design and service levels. The suites are perfection with enormous bathrooms all featuring a traditional hinoki wood tub that is the size of a small plunge pool in some hotels. A beautiful Super Potato-designed Japanese restaurant, Touzan, that is simple and sleek using George Nakashima furniture serves delicious food when you are not in the mood to go out of the hotel or eat in the bar from the Japanese menu.

Hyatt Regency Kyoto
644-2 Sanjusangendo-marwari, Higashiyama-ku
Kyoto 605-0941
075.541.1234
kyoto.regency.hyatt.com

Citadines

For our money, the Citadines Kyoto is perfection. Stay in a ryokan a few nights but come back to the modern world with ease and efficiency. Each room is fully furnished with modern conveniences. A fully equipped kitchen as well as typical hotel services are provided. Broadband internet access is available in each room. The home entertainment system includes satellite TV, cable, DVD and a HiFi system. What more could you want?

Citadines
Karasuma-Gojo Kyoto
432 Matsuya-cho, Karasuma-Higashiiru
Shimogyo-ku Kyoto 600-8105
075.352.8900
citadines.com



京のお茶

Green Tealeaves

WHEN SEVEN FRIENDS MET AT UNIVERSITY OVER THEIR PASSION FOR TEA...TEALEAVES WAS BORN, THEIR CUSTOM BLENDING TEA BUSINESS IN VANCOUVER, BRITISH COLUMBIA. MANY YEARS AGO, WE MET THIS GROUP OF GENTLE-SOULS IN LOS ANGELES AS THEY WERE BEGINNING TO EMBARK ON CREATING CUSTOM BLENDS FOR THE BEST HOTELS IN THE WORLD. VARIOUS PARK HYATT, GRAND HYATT AND FOUR SEASONS HOTELS USE TEALEAVES CUSTOM BLENDS AS WELL AS BEING SERVED ONBOARD NETJETS. WE ASKED OUR FRIENDS TO GIVE US A QUICK OVERVIEW OF GREEN TEA.

7

THINGS YOU MUST KNOW ABOUT GREEN TEA

1. Green teas are made from leaves of the tea plant (*Camellia Sinensis*) that are minimally oxidized during processing. Unlike oolong semi-fermented or fully-fermented black tea, green tea retains much of the original character and palate of the tea plant. Originating from ancient plants in China, green tea is also grown most notably in Kyoto region of Japan and a poetic array of mountainous regions in China including Fujian, Hangzhou and Hunan.

2. The lineage of tea originates in 2737 B.C., when the second Emperor of China, Shen Nung, discovers that leaves of *Camellia Sinensis* blowing into his cup of hot water brews a wondrous beverage. Usage of tea grows and by the Tang Dynasty, tea was introduced to Korea and Japan. Legend has it that the famous Zen priest Eisai brought tea seeds in 1191 to Kyoto which subsequently became the basis for the fragrant and complex Uji teas.

3. In Japan, when we think of green teas, the Way of Tea (Chanoyu) of Sen Rikyu (1522 – 1591) comes to the forefront. The tea ceremony and bamboo-whisked matcha tea played a prominent role in the political and diplomatic affairs of a feudal Japan and to this day, to share in the ochakai tradition is a notable honor. 200 years later, the distinctive Sencha style is developed where the tea leaves are first steam-pressed, rolled and then dried into a loose tea.

Today, Japan manufactures a diversity of green teas and is known for shade-grown Gyokuro, Sencha, Genmaicha and Hojicha.

4. In terms of tasting notes, the connoisseur will find that Japanese green teas are more 'green' or grassy in character than pan-fired Chinese green teas. Japanese green teas need to be made with short infusion time (30 to 90 seconds)

and at lower water temperature (160° to 200° F). Because of their processing, these varietal of green teas are more delicate and require different infusion practice than more robust teas. Drink green teas clear - sans condiments.

If you find that your resulting tea liquor is bitter, this indicates that the tea has been left to infuse too long, the water is too hot, or too many tea leaves have been used.

5. At Tealeaves, we have a strong affinity and sacred respect for Japanese tea gardens. Our Master Blenders artisanally blend 4 to 8 harvests in small batches to handcraft teas of extraordinary character. The underlying ethos of our technique is to accentuate the key palate notes as to aroma, flavor and body and simultaneously, to mute any sharp or dull notes. We build structure for the palate to follow by layering distinctive flavors of harvests to ultimately form a bouquet of subtle refinement. This is a long-lost art and rarely seen in the modern industrial practice of tea manufacture, where volume and yield are the order of the day.

6. We highly recommend green teas as the essential elixir of a health and well-being lifestyle. Prized for centuries in Asia, green teas are now embraced as a potent source of antioxidants, flavonoids, and vitamins.

7. As to the modern tea menus in stylish hotels, we recommend blended Japanese green teas with health-giving herbs such as thyme, yerba mate and rooibos. Our blenders particularly like working with Gyokuro and spring 1st flush Senchas in blending and we have produced many innovative blends that cultivate the nori-like and green character that is so indicative of the rich terroir in Japan's beautiful cultivated gardens.

tealeaves.com





京のお食事処

Where to
Eat

Inoda Coffee

Established in the 1940's, Inoda Coffee Sanjo store (not the main store located around the corner) is like stepping back to a gentler time in coffee shop culture. Put all your notions about coffee aside, take a seat at the oval counter at the back of the store and allow the bow-tied gentlemen to serve you a perfect cup of drip coffee and a glass of grapefruit juice expertly squeezed right in front of you. It will be a slightly more expensive cup of coffee and juice but then again, you didn't travel to Kyoto for Starbucks. Interior Inspiration: imagine a coffee shop in the United Nations and this is what you'd come up with.

*Inoda Coffee Sanjo
(near the corner of Sanjo St. and Sakaimachi St.)
075.223.0171
Hours: 10:00am-8:00pm
inoda-coffee.co.jp*

Smart Coffee

Smart Coffee on Teramachi is the smart choice for a casual western breakfast when in Kyoto. Of course, the coffee is excellent and the beans are roasted in-house. Add to that the perfectly prepared French Toast and you basically have a perfect morning while you sit and plan your excursions for the rest of the day.

*Smart Coffee
Freshly Roasted Coffee Established 1932
Sanjo Kita, Teramachi, Kyoto
075.231.6547
smartcoffee.jp*

*1F Coffee Shop 8:00am - 7:00pm
2F Lunch 11:00am - 2:30pm*



Kyoto - Tokyo

Book yourself to Kyoto via Shinagawa station in Tokyo and stop in the Dean and Deluca shop in Shinagawa station and be amazed at the wonderful food, all prepared fresh on the premises and neatly packed for eating on the train.

*Tokyo - Kyoto
Dean and Deluca*

On your return trip to Tokyo, eat at Side Trip on the platform going to Tokyo. Grab an egg salad sandwich that is prepared on site, or a "tonkatsu sando" which is a fried pork sandwich with katsu sauce and cabbage that is out of this world. The coffee is excellent and you can even have a draft beer.

*Kyoto - Tokyo
Side Trip Coffee & Sandwiches*

Gonbei

On a backstreet in the Gion district, sits an unassuming restaurant that has literally been in business for centuries specializing in udon noodles. It is also a favorite lunch spot for maiko-san. On any given day you will find the young apprentices lunching with their older geisha mentors before embarking on their daily education in the arts.

Casually steal glances but don't stare and do not take photographs of the maiko in the restaurant. Wait for them outside and ask if you may take their photograph.

*Gonbei
254 Gion machi, Kitagawa
Higashiyama-ku
Kyoto 605-0073
075.561.3350
Hours: 12:00pm - 9:30pm
Holiday: Thursday
No cards accepted, cash only*

Stand

If you are looking for a local experience and aren't afraid to dive head first into the real world of Japanese bar culture, then we suggest going to STAND. We can only tell you that this bar is on the opposite of the "street" of Smart Coffee and down the mall about 20 meters. The mama-san is extremely nice and won't scare you away. Go in for a beer and snack of Japanese potato salad, you won't be disappointed. The mix of local students, artists and just ordinary people is a refreshing respite from the studied aesthetic of Kyoto. Notice the 1930's inspired ceiling and signage, which is original and not simply reproduction posters.

*Stand
Casual "standing" bar on Teramachi*

Suspended in Kyoto

Barbara Barry

No other place in the world makes me feel the way Kyoto makes me feel. Suspended in time between the past and the present, Kyoto is a preserved city with traditional houses and ancient temples which allows you to access another era where time moved much slower and as a result so can you. I was able to spend a week this winter in Kyoto with friends who know it well. We navigated the city weaving between the old and the new...in and out of the past and the present.

Like a Wong Kar Wai movie I slip between buildings down a shimmering passageway in the rain. Glimpses of colorful young maikos under salmon umbrellas catch my eye and my breath. The steam rises from the streets and everything takes on a surreal quality. The present day fades away and I imagine myself in kimono taking tiny steps in wooden shoes, slipping into narrow passages and disappearing between houses.

You can spend the day lost in your private reverie returning only when you feel like it for a perfectly brewed cup of coffee in a 1950's-modern coffee house. You can delight at the newest expression of fashion or see crafts from ancient times. You can watch fresh matcha being tinned, buy exquisite teas at ancient shops or wander the stalls of the Nishiki Market. I don't know of anywhere else in the world you can do this.

After a long lunch in a favorite local hangout we wander out into the late afternoon. The rain has stopped and the air is fresh and pungent. We weave between buildings to the tiniest bar that is a midnight blue-black hole with a huge soft slab of wood as the bar that seats only a few. There the drinks are made by hand each in a different glass. Time has no relevance...it is smudged out, erased. We emerge late at night but the journey is not over. Down another alley and up a steep stairway we enter an elephant's breath colored coffee house all in cement and Danish walnut. A tall boy stands behind a counter with five miniature vintage Chemex coffee pots on it. The smell is sweet and strong just like the coffee and the conversation. The hours pass by.

When you are filled to the brim with window shopping, eating and tasting you can cleanse your spirit at the temple of your choice as Kyoto has over 1,500 Buddhist temples and nearly 500 Shinto Shrines. There you can wander in the gardens and contemplate the perfect stillness of just being.

At every juncture there is quality. From the coffee to the ice used in cocktails, every person, place or thing seems to capture or embody quality, craft and caring. And it is this sense of craft and commitment to something well done that links the most modern of places to the past and, as such, they live in harmony and you too can suspend time and access both.





京の逸品

What to
Buy

Aritsugu

Established in 1560, Aritsugu was originally a sword maker and was appointed a supplier to the Imperial household of Japan. After that time, Aritsugu switched its primary production from swords to the pointed knives that were used to carve statues of Buddha and today, to sushi knives.

The current proprietor of Aritsugu is Shinichiro Terakubo, having taken over from his father in 1956 when Shinichiro was 17 years of age. He is the 18th generation to be involved in the running of the store since its inception. Shinichiro also teaches cooking, as well as knife sharpening classes at the store.

*Aritsugu
Nishikikoji-dori, Gokomachi Nishi-iru
Nakagyo-ku, Kyoto 604-8052
075.221.1091
Hours: 9:00am - 5:30pm
Open everyday*

Nishiki Market

Tell anyone that you want to go to Nishiki Market and you will be directed to a wonderful shopping street with over one hundred shops specializing in Japanese prepared foods, produce and utensils. This street is a must-see for anyone remotely interested in food.

There are countless products to purchase but pickles make a great gift and can be vacuum packed for easy transport.

*Nishiki Market
Hours: 9:00am - 6:00pm
Holiday: Wednesday or Sunday*



Hashikata

Leave it to the Japanese to create another cosmetics brand that we think is pretty spectacular. We haven't tried all of the products, but we can recommend Hashikata Lip Balm. The packaging is clean, simple and elegant. Pick up several tubes for your friends back home, they will love this inexpensive omiyagi. There is no English on the packaging, which makes it even more interesting.

*Hashikata Lip Balm
4 locations in Kyoto
hashikata.com*

Ryuoenu Chaho

Ryuoenu Chaho has been in business in Kyoto since 1875. The small store is entered through sliding glass doors opening directly onto Nijo street. Once inside, have a seat in front of the tatami and you will be served tea and then the staff will take your order. Notice the old-fashioned lustrous dark wooden tobacco tray with a porcelain pot for knocking out cigarette or pipe ashes. Ryuoenu, which has its own tea fields in Uji, is known for its powdered matcha, which it grinds on the spot for each customer. Ryuoenu is the supplier of tea to all of the finest ryokan and tea masters in the city.

*Ryuoenu Chaho
Nijo-dori Gokomachi Nishi-iru
Nakagyo-ku, Kyoto
075.231.3693
Hours: Mon to Sat from 9:00am - 7:00pm
Closed Sunday and holidays*

Ippodo

Located in the heart of Kyoto, the Ippodo Tea Co. origins date back to the year 1717, when founder Ihei Watanabe established a tea shop called OMIYA at Teramachi Nijo, just south of the Imperial Palace.

The shop's reputation for providing high quality tea grew quickly, and patrons soon included members of the Imperial household. In 1846, the shop was renamed IPPODO, which literally means "preserve one".

The name was bestowed upon the shop by Prince Yamashina, who wanted the shop to forever preserve its tradition of providing high quality tea with a supreme taste.

*Ippodo
Teramachi-dori Nijo
Nakagyo-ku, Kyoto 604-0915
075.211.3421
ippodo-tea.co.jp*

“PLAY WITH DEDON by STARCK”

Dedon・新作コレクション
EXCLUSIVE INTERVIEW FOR
CHANINTR LIVING WITH THE STAR
DESIGNER ON HIS LATEST COLLECTION.

When and where were you born?

I was born on January 18, 1949, in Paris, France.

Where do you currently live?

Mostly in the air (planes) with my wife. Otherwise, we live in remote places such as our oyster farm in Southwest of France or on a tiny island in Venice Laguna called Burano. In both places there are no cars, and we live with fisherman. The less cars you have, the more humanity you get. In order to be able to create you need to be, to live outside the mainstream of thinking. We are modern monks, seeing nobody.

Where did you attend university?

I never went to school, as I clearly could not understand what the teachers were saying. On a more global scale, as a child, and even now in some respect, I never understood society. I was hiding from it. I spent all my youth escaping school, hiding on benches in the forests around Paris. From my father who was aircraft engineer & inventor (the Starck planes) I inherited the idea that the only noble job was creation, as you rely just on yourself, your mind, your brain without exploiting others. It is only when I grew up that I realize the usefulness and the beauty of being an astrophysicist or composer.

I never wanted to be a designer; it is more the job that chose me than anything else. The only capable thing of me was to draw. I am designer and creator by accident or by

laziness; I have no memory of school. My only inspiration is our beautiful story of evolution: the bacteria of 4 billions years ago to the frog, the monkey and the super monkey we are today to what we shall be in 4 billions years when the sun shall implode and vitrify the earth. We are the only animal specie that controls its speed of evolution. We have a duty to carry on this beautiful story of mutation, therefore each action, each project should fit in this big picture.

Do you have any pets?

No, I do not like the idea of owning something alive.

What is the name of your design business?

I am an explorer and a professional dreamer.

What is your favorite...

...holiday destination?

I do not like physical travelling; I find the mental travelling more enriching.

...Clothing designer?

My Starck with Ballantyne cashmere collection.

...Restaurant?

It depends where. In Paris I love to go to Mori Venice Bar or Voltaire. In Los Angeles at the Bazaar of Jose Andres in SLS Hotel Beverly Hills.

...Store?

Virtual store: iTunes to buy music as I live in music.

...Wine?

I only drink organic wine and champagne, without sulfite, meaning avoiding chemicals.

What are you currently reading?

A friend gave me "The Snark Cruise" by Jack London. It is epic and a great source of information on remote islands of early century with such a great modernity of thinking.

What is one necessity when traveling?

Sleeping as much as possible in order to recover from jetlag.

What do you think the worst trend in home furnishings has been over the past few years?

To be a design victim.

Which product line of yours are you most proud?

My action has always been political. I am proud of my Democratic Design, I developed 30 years ago: giving to the maximum of people the best quality while also lowering price.

Describe your design style in 3 words?

My only style is freedom.

If you could give advice to young design students, what would it be?

To think twice before going into design, as nowadays, with all the challenges, religious, political, social etc etc... it is better to do something more useful. Otherwise, to go political, to go ecological.

If you could give advice to interior designers, what would it be?

To not think stone, concrete etc but to think of the happiness the places will bring to people who will live in the places they create.



If you could give advice to someone shopping for furniture, what would it be?

First to think twice before buying. As refusal is a political action. We have too many of everything. Also, to understand that a home is first a love, then a fire, then a good pillow. Then, everybody has his own good or bad taste.



“My only style is freedom.”

THE GUIDE OF WHAT AND WHERE TO BUY

Nestrest

Dedon

Design by Daniel Pouzet and Fred Frety
Thanks to its cosy, protective and organic structure, NESTREST transforms your typical garden sofa into a small architectural piece, one that offers you a secluded, suspended sanctuary as it gently rocks you and puts you at ease like a warm embrace. It's the perfect place for relaxation, meditation and open-air conversations.

Price upon request.



Aria Media Cabinet

Herman Miller

Design by Kaiju Studio

Open and enclosed storage. Adjustable walnut shelves in an open compartment and behind a door. Sculpted walnut top. A convenient second surface for display or peripheral support. Matches the desk. With the same styling and use of materials, the cabinet and desk work in harmony.

Baht 37,900



Pasmore Little Armchair & Pouf

Minotti

Design by Gordon Guillaumier

An armchair characterized by original design, inspired by traditional models, while being enhanced by state-of-the-art technology.

Pasmore in special woven leather cover.

Baht 199,000 (Chair)

Baht 70,000 (Ottoman)

Shield Lounge Chair

Barbara Barry

The Shield Lounge Chair is generously-scaled lounge chair which adds elegance and structure to any grouping. A solid walnut frame surrounds the modern shield form and gives the chair an inviting airy stance.

Baht 199,000



Alexandra Side Chair

Hickory Chair

Design by Suzanne Kasler

The Alexandra Chair by Suzanne Kasler features one of the most renowned architectural motifs—the quatrefoil. The hand-carved chair is a very fluid neoclassical design incorporating quatrefoil forms. The quatrefoil-shaped back makes a graphic statement creating visual interest from all angles

Baht 45,600



Misti Side Table

Christian Liaigre

Created for a client in Bora Bora, the Misti Side Table uses the natural elements of lava stone and wenge wood that are indigenous to the island. Christian Liaigre's idea when creating the project was to produce furniture that could be easily replaced if a hurricane happened to land on the island.

Clever and green.

Baht 48,000

Dansu Sideboard

Baker

Design by Laura Kirar

The Dansu Sideboard was inspired by Oriental design with touches of Viennese influences. It offers extraordinary storage options in a creative arrangement of five drawers, one housing a silver liner, flanked by two cabinets, each with an adjustable shelf.

Price upon request.



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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.

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