

CHANINTR LIVING

Summer 2011

*THE
Maine Issue*



M c G U I R E[®]

THE BARBARA BARRY BOWMONT OUTDOOR COLLECTION



BARBARA BARRY SIAM PARAGON T+662.129.4799 CHANINTRLIVING.COM

A MEMBER OF CHANINTR LIVING

CHANINTR LIVING

Summer 2011

Why Maine?

I guess it is not the most exciting, hot, new location that you would see on covers of travel magazines or comparable to luxury destinations like the south of France but it would be my choice any day for 'The Way Life Should Be'. It, unfortunately, is one of those places that often gets forgotten and taken for granted despite its pure, natural beauty that is just impossible to get tired of.

I have been to Maine over 30 times since I was a kid and the love affair just grows and grows over time. This last trip in August of 2010 was the ultimate in Maine experiences and convinced us that we needed to pay our respects to such a wonder of nature. Be aware that it is not for the shopaholics out there but if you are seeking a casual, relaxing, laid-back vacation that is immersed in nature and lots of Maine lobster, then it is tough to beat.

Given her love for Maine, we feel so honored that Martha Stewart has allowed us to be one of the first publications to feature an excerpt from Martha's Entertaining: A Year of Celebrations, a 432-page book which will be available on November 1, 2011 (Random House). The book will feature parties and gatherings—large and small—at her homes. Martha personally chose this Pâté Lunch story at her Skylands home in Maine to share with us as we celebrate this issue. Thank you Martha!

Best wishes from all of us at Chanintr Living,

Chanintr

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CHANINTR LIVING

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COVER:
GILBERTO WITH INNERTUBE
SAN JUAN, PUERTO RICO, 2005
PHOTOGRAPH BY RODNEY SMITH

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

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CHANINTR LIVING

LIGHTING

Let There Be Lighting

Chanintr Living Lighting provides signature designer lighting including chandeliers, wall sconces, pendants, outdoor lighting and table lamps and includes designs from Barbara Barry, Thomas O'Brien, Suzanne Kasler, Eric Cohler, Alexa Hampton, Christian Liaigre, Baker and Roll & Hill.

The Promenade Décor, Ground Floor
2/4 Wireless Road, Bangkok
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MAINE:
THE WAY LIFE SHOULD BE

MAINE, WHERE AMERICA'S DAY BEGINS
AND OUR DREAMS BECAME REALITY.
WE MUST CONFESS THAT WE'VE HAD A FANTASY OF SPENDING
A SUMMER IN MAINE
FOR A LONG, LONG TIME.
THE THOUGHT OF WAKING UP TO DAYLIGHT
DAPPLING THROUGH PINE TREES WITH
A GENTLE BREEZE BLOWING THROUGH
YOUR ROOM AS YOU OPEN THE WINDOWS
OVERLOOKING A QUIET LAKE FUELED
OUR FANTASY AND A CURIOSITY OF THE
STATE'S SLOGAN, 'THE WAY LIFE SHOULD BE,' LED THE WAY.





We began our road trip to Maine from Boston taking Interstate 95 north for one hour to Kittery, Maine where we stopped to have our first lobster rolls at Bob's Clam Hut just about a mile off I-95 on US Route 1. Bob's Clam Hut has been around since 1956. In that time, Bob's has become legendary for serving utterly delicious fried clams, haddock and scallops but do not miss their excellent lobster rolls. Granted, it may be your first lobster roll in Maine as it's just over the bridge from Massachusetts and as with many things, the first always has a special place in your memory bank. The roll is perfection, crispy toasted bread on the outside and soft in the center. You can have a choice of clarified butter or mayonnaise, we like ours plain. Forbes Magazine selected Bob's Clam Hut as one of their 40 favorite restaurants in the United States.

Our next stop was thirty-minutes away in Kennebunkport where we spent the night at The Cottages at Cabot Cove. We really had no idea what to expect when we booked this New England Bed and Breakfast. But when we drove into the gravel driveway, we instantly knew that we had stumbled upon a unique and special experience. From the quaint little cottages to the gorgeous landscaping, Cabot Cove Cottages is quintessential Maine.

Kennebunkport is a small seaside-fishing town and while there, we took long walks and basically ate our way around Kennebunkport, sampling more lobster rolls and ice cream at every opportunity. St. Ann's Episcopal Church, which is an historic seaside chapel that was built in 1887, is a must on the list of places to visit. There are many antique shops, art galleries and restaurants in Kennebunkport, most of which are very touristy but always fun to have a look around. Grab a bag of salt-water taffy from the Candy Man on Dock Square and a fresh-squeezed lemonade from Aunt Marie's lemonade stand.

The next morning we set out for Acadia National Park, the total trip from Kennebunkport to Bar Harbor was approximately three and a half hours. We spent the weekend with our friends and had such a wonderful and memorable time hiking, rock climbing, visiting weekend fairs and lots and lots of eating. (see our following story on Acadia National Park)

Heading back to Boston, we decided to take Atlantic Highway 1 in order to see more of the beautiful state and small towns. Just before the bridge on Highway 1 in Wiscasset, you will undoubtedly notice a red-striped awning, which is Red's Eats. STOP. Here lies your chance for



your last lobster roll while in the state of Maine and one that has won awards year after year. In the summer the lines are long and it's hot but you will be so glad that you did. Forget the rest of the menu. Just order the lobster roll, which has more than one lobster on each roll. The lobster is fresh and naturally sweet. While waiting in line, take turns visiting the shops on the opposite side of Highway 1. Surprisingly good wine shops and gourmet markets...all not to be missed.

All in all, we can confidently report that there could not have been a more fitting state slogan than Maine's, 'The Way Life Should Be'.

OUR FAVORITE SUMMER ROAD TRIP IPOD SELECTIONS:

1. ANYTHING FROM GLEE. WE ALL LOVE TO SING ALONG.
2. SHERYL CROW. SHE MAKES EVERYDAY SEEM LIKE THE 4TH OF JULY.
3. RANDOM 80'S MUSIC. GUESS WHICH ACTOR OR MOVIE IS RELATED TO THESE TUNES.

GOING THERE:

CABOT COVE COTTAGES
 7 SOUTH MAIN STREET
 KENNEBUNKPORT
 T-1.207.967.5424
 CABOTCOVECOTTAGES.COM

THE WHITE BARN INN & SPA
 37 BEACH AVENUE
 KENNEBUNK BEACH
 T-1.207.967.2321
 WHITEBARNINN.COM

ST. ANN'S EPISCOPAL CHURCH
 167 OCEAN AVENUE
 KENNEBUNKPORT
 STANNSKENNEBUNKPORT.ORG

BOB'S CLAM HUT
 315 US ROUTE 1
 KITTERY
 T-1.207.439.4233
 BOBSCLAMHUT.COM

AUNT MARIE'S
 10 OCEAN AVE
 KENNEBUNKPORT
 T-1.207.967.0711

CANDY MAN
 20 DOCK SQUARE
 KENNEBUNKPORT
 T-1.207.967.5693

THE RETURN TRIP:

RED'S EATS
 41 WATER STREET
 WISCASSET
 T-1.207.882.6128

ACADIA NATIONAL PARK: THE SUMMER HOME OF THE ROCKEFELLERS, VANDERBILTS AND FORDS.

Maine's Acadia National Park is truly one of the most spectacular parks in the United States, with its scenic rocky coast, forested valleys and pristine lakes and mountains, all carved by glacial force. It cannot be fully described, only joyfully visited. Truly a visual treat, this 47,000-acre wonderland offers endless natural delights. The dramatic sunsets at 1,500-foot Cadillac Mountain, the highest point on the U.S. Atlantic Coast are breath taking and awe-inspiring.

It all began in the mid-1800s; artists from the Hudson River School glorified Mount Desert Island with their brushstrokes, inspiring patrons and friends to flock here. The locals called them the "rusticators." Summer after summer, the rusticators returned to renew friendships with local islanders and, most of all, to savor the fresh salt air, beautiful scenery, and relaxed way of living.

Mount Desert was still a remote destination from the cities on the East Coast and became a retreat for prominent families during the late 1800's. The Rockefellers, Morgans, Fords, Vanderbilts, Carnegies, and Astors, chose to spend their summers here. Not content with the simple lodgings then available, these families transformed the landscape of Mount Desert Island with elegant estates, euphemistically called "cottages." Luxury, refinement, and social gatherings replaced buckboard rides, local bed & breakfasts, and painterly days of the "rusticator" era.

It was from this social stratum that George B. Dorr, a tireless spokesman for conservation, devoted 43 years of his life, energy, and family fortune to preserving the Acadian landscape. In 1901, disturbed by the growing development of the Bar Harbor area and the dangers he foresaw in the newly invented gasoline powered portable sawmill, George Dorr and others established the Hancock County Trustees of Public Reservations. The corporation, whose sole purpose was to preserve land for the perpetual use of the public, acquired 6,000 acres by 1913. Dorr offered the land to the federal government, and in 1919, President Wilson signed the act establishing Lafayette National Park, as it was known then, the first national park east of the Mississippi.

In 1929, the park name changed to Acadia. Today the park protects more than 47,000 acres, and the simple pleasures of "ocean, forests, lakes, and mountains" that for over a century and a quarter have been sought and found by millions, are yours to enjoy.

Next to George Dorr, Acadia has had no better friend than industrialist and philanthropist John D. Rockefeller, Jr. He not only donated more than 10,000 acres of parkland, but he was also responsible for one of Acadia's most picturesque features, the 45 miles of broken-stone carriage roads that wind through its forested interior. In 1913, alarmed by the prospect of a park overrun by automobiles, Rockefeller began building the single lane roads connected by a series of 17 bridges crafted from local granite and cobblestones.

It will be impossible to see all of Acadia National Park in one visit, but here are a few highlights of our trip last summer to this magical forest.



JORDAN POND

Take a hike around Jordan Pond on the Jordan Pond Shore Trail and be amazed at the quiet, serene beauty that still exists today on this pristine body of water. Swimming is not allowed however, non-motorboats such as canoes and kayaks are permitted. For people wanting to hike the Jordan Pond Shore Trail, there is a Jordan Pond parking lot just north of Jordan Pond House restaurant. Might we suggest that you begin your hike at around 9:30am and then after you finish, head over to Jordan Pond House for an 1800's tradition of having tea & popovers on the lawn while savoring the spectacular view. (see the popovers recipe on page 13)

THE BEEHIVE

After our leisurely stroll around Jordan Pond the previous morning, we decided to take on the second most difficult hike in Acadia National Park, the famous Beehive. The Beehive, a 500-foot tall rock outcropping, was the first parcel of land acquired for preservation by the public land trust almost 100 years ago. The Beehive Trail starts out rocky, almost more boulders than dirt in some places, as it gently slopes upward. Winding up the valley between the Beehive and Gorham Mountain, it changes to giant slabs of Acadia's famed pink granite. About halfway up it becomes a vertical rock climb that could be daunting to some leisurely hikers. The park does provide you with iron rungs that have been sunk into the granite, but remember to always have two parts of your body grabbing a rock, the ground or an iron rung at all times. It was utterly exhilarating to climb to the peak and look out over the ocean as the sun was rising over the horizon.



THE ABBY ALDRICH ROCKEFELLER GARDEN

We were very fortunate to have been allowed entry into the Abby Aldrich Rockefeller Garden, which is a private garden in Seal Harbor, that was built by Abby Aldrich Rockefeller and her husband, John D. Rockefeller, Jr. after they toured Asia in 1921 and came home inspired by the gardens of Asia. The Rockefellers hired garden designer, Beatrix Farrand and she set about creating a blend of Asian and Western landscape traditions. David Rockefeller who still spends time at the property owns the garden and surrounding land.

PUBLIC GARDEN DAY VISITS ARE BY RESERVATION ONLY.
 RESERVATIONS FOR THE 2011 SEASON CAN BE MADE:
 * BY E-MAIL TO RESERVATIONS@GREENROCKME.COM AFTER MAY 15
 * BY PHONE T-1.207.276.3330 STARTING JUNE 14 ON TUESDAY AND WEDNESDAY AFTERNOONS BETWEEN NOON AND 4:00 PM THROUGHOUT THE SEASON.
 ROCKGARDENMAINE.WORDPRESS.COM

IF YOU CAN'T VISIT IN PERSON, ORDER THE ABBY ALDRICH ROCKEFELLER GARDEN BOOK ONLINE, WHICH WAS RECENTLY PUBLISHED BY MR. DAVID ROCKEFELLER AND EDITED BY HIS DAUGHTER AND GARDEN DIRECTOR, NEVA GOODWIN.
 GARDENPRESERVE.ORG



ACADIA NATIONAL PARK AREA HIGHLIGHTS:

SEAL HARBOR YACHT CLUB
 29 STEAMBOAT ROAD, SEAL HARBOR
 T-1.207.276.5888

ABEL'S LOBSTER POUND
 ROUTE 198
 MOUNT DESERT
 T-1.207.276.5827

LITTLE NOTCH BAKERY
 MAIN STREET
 NORTHEAST HARBOR
 T-1.207.276.5432
 LITTLENOTCHBAKERY.COM

HOLMES CLOTHING
 114 MAIN STREET
 NORTHEAST HARBOR
 T-1.207.276.3273

JORDAN POND HOUSE
 T-1.207.276.3316
 OPEN DAILY FROM 11:30 AM TO 8:00 PM
 LATE MAY THROUGH LATE OCTOBER.

IF YOU VISIT ACADIA NATIONAL PARK FROM JUNE – OCTOBER, PICK UP THE PARK NEWSPAPER, THE BEAVER LOG TO FIND OUT WHAT'S GOING ON AND TO PLAN YOUR DAILY OUTINGS.

FROM SEPTEMBER 22 TO 26, 2011, THE 3RD ANNUAL ACADIA NIGHT SKY FESTIVAL WILL CELEBRATE THE NIGHT SKY THROUGH EDUCATION, SCIENCE, AND THE ARTS.



b2

BULTHAUP

OPENING SEPTEMBER 2011

In the heart of modern Bangkok, Chanintr Living will introduce the Bulthaup and Minotti showrooms at Noble Solo Thonglor that showcase a fresh, modern Chanintr Living lifestyle, grounded in design tradition and master craftsmanship.

TIMELESS ELEGANCE, TRUE CRAFTSMANSHIP.

A family company established since 1949 the Bulthaup kitchen exudes confidence and success and reflects timeless, effortless style. The Bulthaup tradition brings together art and technology, form and function, and the rediscovery of true craftsmanship. Bulthaup's brilliantly German engineered functionality makes it the choice for working kitchens and sets Bulthaup kitchens apart in the form follows function living spaces.

UNTIL THE STORE OPENING IN SEPTEMBER 2011, PLEASE MAKE ALL INQUIRIES ABOUT BULTHAUP TO T+662 655 0415 OR EMAIL BULTHAUP@CHANINTR.COM



b3

b1 THE ESSENTIAL KITCHEN

Sleek lined with discreet brushed steel detailing, the b1 remains true to Bulthaup's philosophy: as little as possible, and then only as much as is needed. The clean flat surfaces are free of any handles; doors are opened by smooth beveled edges, while the beautifully finished drawers are deeply set to store even your bulkiest pans.

b2 THE KITCHEN WORKSHOP

The minimal design of the Bulthaup B2 pares down the kitchen for those who understand that the art of cooking contains "the best materials, the best tools, and the best ingredients." The b2 kitchen is inspired by a workshop layout: the workbench contains the sink and the range; the tool cabinet houses all the utensils, dishware, and food; and the appliance cabinet houses the oven, dishwasher, and refrigerator. When not in use, the tool cabinet and the appliance cabinet can be closed to reveal a wood cabinet. Simplicity for the serious cook.

b3 THE BESPOKE KITCHEN

Every Bulthaup b3 kitchen is a custom-designed made-to-measure kitchen, a personal, luxurious living space for discerning people who demand the best in everything. The b3 trademark is the monoblock configuration, which anchors the kitchen, is sculptural and sets the tone of the entire living space that surrounds it. The Bulthaup owner can even select the veneers that will be used throughout this bespoke living space. Bulthaup B3 is a kitchen for people who want just one thing: simply the best.



MINOTTI

100% MADE IN ITALY

Established over sixty years ago at the end of the Second World War, Minotti was once a small craft workshop. However, under the leadership of founder Alberto Minotti, the family business has developed over the years into a furniture brand known for its classically modern Italian product. Now a second-generation family business, Renato and Roberto Minotti are responsible for the growth of the company into an internationally recognized brand. The Minottis are constantly interpreting the evolution and changes in lifestyles and quickly translate these changes into demands for real products ensuring that Minotti continues setting the benchmark for the Italian furniture industry.

UNTIL THE STORE OPENING, THE MINOTTI STORE AT
THE PROMENADE DÉCOR ON WIRELESS ROAD IS OPEN
CALL T+662.655.5678 OR EMAIL MINOTTI@CHANINTR.COM

MADE IN
100% ITALY

PERFECT POPOVERS

Usually served with breakfast or afternoon tea, the Popover has become associated with New England because of its direct link to Yorkshire Pudding. The Popover contains more butter and is typically served piping hot with homemade jams. A must-eat item at the Jordan Pond House in Acadia National Park.

YIELD: MAKES 6

INGREDIENTS:

- | | | |
|-------|------------|---|
| 1 | Tablespoon | Unsalted Butter, Melted, plus more for Greasing tin |
| 1 | Cup | All-purpose Flour |
| 1/2 | Teaspoon | Salt |
| 2 | | Large Eggs |
| 1 1/4 | Cups | Milk |

DIRECTIONS:

1. Preheat oven to 450 degrees. Lightly grease and flour a popover tin.
2. In a large bowl, whisk together flour and salt. In a separate medium bowl, whisk together eggs, milk, and 1 tablespoon melted butter. Pour over flour mixture, and fold until just blended.
3. Fill the popover cups two-thirds to three-quarters full.
4. Transfer tin to oven, and bake for 15 minutes. Reduce the temperature to 350 degrees, and bake until well browned and crusty, about 20 minutes. Remove popovers from the oven, and unmold onto a rack. Puncture the sides with a sharp knife to let steam escape, and serve immediately.

*NONSTICK POPOVER PANS ARE AVAILABLE FROM WILLIAMS-SOMOMA.COM



PHOTO COURTESY OF THEMEANINGOFFIRE.COM



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PÂTÉ
CAMPAGNARD
LUNCH

FROM MARTHA'S ENTERTAINING: A YEAR OF CELEBRATIONS

TEXT BY MARTHA STEWART

PHOTOGRAPHY BY FREDERIC LEGRANGE



Columbus Day weekend is traditionally the most spectacular on Mount Desert Island, in Maine. It is the last weekend that the “summer folk” visit their homes before closing them up for the long, cold winter ahead. There is a true change that occurs in the landscape: The hardwood trees take on the incredible shades of autumn right before they drop their vibrant leaves. The perennial beds wane, the vegetable gardens decline, the nightly frosts finish off the growing season. There is a rush to cut back, pull out, cover up, and turn over. Storm windows are installed, screens stored, water faucets turned off, and equipment cataloged and requisitioned. Last-minute repairs are completed and a giant quiet descends over the island. But not before the last parties and gatherings take place—celebrations of change and onset, of hesitation and halting. The last great hikes, the last ascents up the mountains, the final boat ride, the last warm rays of the sun, which is falling lower and lower in the sky.

We always try to plan a weekend of parties and this was no exception. A very lively group flew up to Bar Harbor and descended upon Skylands for a busy weekend full of activity. The house has large bedrooms, large living rooms and halls, a spacious, well-equipped kitchen, and a huge terrace for relaxing after hikes and mountain climbs, games of tennis, bike rides or runs, and kayak trips and picnic boat rides to outlying islands. For this weekend, meals were planned to be robust, varied, interesting, and unusual. The lunch, in particular, was an opportunity for Pierre to show us his French training in the art of pâté making. His terrines, rillettes, and pâtés were so delicious. And the new faux bois table in the living hall was the perfect backdrop for an incredible array of delectable offerings.



OPPOSITE Kevin Sharkey constructed the autumnal arrangement in the Han Dynasty iron pot: The monumental arrangement is held in place in the pot by wire mesh. Kevin used maple leaves, ferns, love-lies-bleeding, goldenrod, and whatever else he could find in the pastures and woodland. This is a good view of the benches, which fit nicely alongside the table. Despite their weight, the table and benches are easy to slide across the floor whenever we need to move them—thanks to the EZ Glide protectors on the feet.

ABOVE It is hard to believe that the tabletop is not grayish wood, or that the metal braces on the corners are not iron, but cement. That is the art of faux bois. The rustic, old-fashioned food was set on platters painted in faux bois, or on vrai bois—slices of real wood—or in wicker baskets.

PREVIOUS There is a trapdoor from the attic of Skylands to a great flat rooftop where this photo was taken. The view is to the south, east, and west, overlooking Seal Harbor to the islands beyond. The terrace on the left is off of Bedroom #1; it is bordered by a knee wall of planters, where I cultivate scented geraniums and ferns.



Handwritten label on a wooden tag, partially obscured.

*Classic Blue Log
United States
Soft*

*Wabash Camembert
United States
Soft*

*Robiola Rocchetta
Italy
Mixed*

MENU

VARIETY OF IMPORTED AND
DOMESTIC CHEESES
FOCACCIA ROLLS AND
HERBED FLATBREADS
BUCKWHEAT ROLLS AND FLATBREADS
BERAWEKA
VEGATABLES À LA GRECQUE
TERRINE OF DUCK BREAST AND
LEG CONFIT
TERRINE DE FOIE GRAS
PÂTÉ DE CAMPAGNE
PÂTÉ EN CROÛTE
PORK RILLETES
VEGETABLE TERRINE
FIG CROSTATA
PEAR CROSTATA



OPPOSITE Traditional at such a table of pâtés and terrines are nutmeats (we included Marcona almonds and walnuts), dried and fresh fruits such as figs, fruit preserves, cornichons, artisanal cheeses, and homemade breads. Along with the Pillivuyt, I used Bennington pottery and the wood slices from a downed tree.

ABOVE Pierre shared his family's recipe for beraweka, a dense, fruit-studded spiced "pudding" cake that is sliced thinly and served with cheeses and pâtés. I found "plates" made from crosscut slabs of wood set on small round feet. Reusable, they are perfect for a rustic meal of this sort.



ABOVE (left) A few of the cheeses were less well known than others, but all were clearly labeled and accompanied by a wooden spreader for cutting and serving. We made a variety of focaccia, rolls, and toasts to serve with the terrines and cheeses.

ABOVE (right) For dessert after lunch, I baked two types of crostata, which we served together—fresh and dried fig, and fresh pear. The crust for the fig version was liberally sprinkled with coarse sanding sugar before baking, for a sparkling effect. Cutting and plating a slice of each crostata on a green antique Caudlon dessert plate.

BOTTOM (left) Free-flowing wine and cozy fires and seating arrangements made it easy for guests to relax and linger over the buffet and its bounty. BOTTOM (right) Several of the pâtés were cooked "en croute" in a crust of brioche. These were baked in a type of springform mold that allows one to "release" the pâté by loosening it once it has cooled. The space between the meat filling and the crust is filled with a liquid gelatin consommé that hardens.



ABOVE On the lower terrace lies one of Aristide Maillol's masterpieces, *La Rivière*. The very heavy sculpture needed to be handled by a large crew of men. They used elaborate pulleys and cranes to lower this big lady to her place of repose.

INTERVIEW WITH KEVIN SHARKEY

PRACTICAL, TASTEFUL, APPROPRIATE.



WHEN AND WHERE WERE YOU BORN?

December 18; Boston, Massachusetts

WHERE DID YOU ATTEND UNIVERSITY?

The Rhode Island School of Design

WHERE DO YOU CURRENTLY LIVE?

In the West Village of New York City

DO YOU HAVE ANY PETS?

No

WHAT IS YOUR TITLE AND WHAT DO YOU DO ON A DAILY BASIS IN YOUR JOB?

I am a Senior Vice President and the Executive Editorial Director of Decoration and the Executive Creative Director of Merchandising at Martha Stewart Living Omnimedia. On a daily basis, it is my job to lead the teams that create content for our magazine that involves the decoration and maintenance of the home. I also lead the Product Design teams that create the Merchandise that we sell to make the home a better place to be. In our company where Publishing leads and Merchandising follows, it is my job to make sure that everything is going in the right direction.

WHAT IS YOUR FAVORITE...

HOLIDAY DESTINATION?

St. Barths

CLOTHING DESIGNER?

Thom Browne

RESTAURANT?

I Sodi – NYC / Buvette – NYC

STORE?

Hermès / Thom Browne

CANDLE?

VieLuxe – Sardinia available at Saks.com

WINE?

Krug Champagne and Chateau d'Yquem

WHAT ARE YOU CURRENTLY READING?

Hadrian's Memoirs by Marguerite Yourcenar

WHAT IS ONE NECESSITY WHEN TRAVELING?

Porthault Pillow Slipcover. A white shatoosh that I use as a blanket and sadly, my iPod that I just lost.

IF YOU COULD LIVE IN ANYTIME THROUGHOUT HISTORY, IN WHAT TIME WOULD YOU CHOOSE TO LIVE AND WHY?

Versailles, France; 17th Century. The passion for interior decoration, furniture design, and architecture and landscape design at that time is so inspiring to me. Although it is not a style that I would want to live with now, the precedent setting work of Andre Le Notre, Andre-Charles Boulle, Charles Le Brun and Jules Hardouin-Mansart is something that I would like to have been a part of.

WHAT DO YOU THINK THE WORST TREND IN HOME FURNISHINGS HAS BEEN OVER THE PAST FEW YEARS? THE BEST?

The worst is over-scaled furniture. The best is the widespread acceptance of eclecticism.

WHICH PRODUCT LINE THAT YOU'VE DEVELOPED ARE YOU MOST PROUD?

It's hard to choose. I love our paint colors available at The Home Depot, all of our furniture collections were the best in their category and the content we put out in our magazine every month is especially dear to me.

DESCRIBE YOUR DESIGN STYLE IN 3 WORDS?

Practical, Tasteful, Appropriate.

IF YOU COULD GIVE ADVICE TO YOUNG DESIGN STUDENTS, WHAT WOULD IT BE?

Buy as many books, read, and travel as much as you possibly can. Also hone your organizational skills.

IF YOU COULD GIVE ADVICE TO INTERIOR DESIGNERS, WHAT WOULD IT BE?

Remember that you are designing FOR the client and that your sole purpose is to make their life better.

IF YOU COULD GIVE ADVICE TO SOMEONE SHOPPING FOR FURNITURE, WHAT WOULD IT BE?

If you don't think that you will still love the piece that you are buying in 10 years then don't buy it.

MATERIAL POSSESSIONS:

THE GUIDE OF WHAT AND WHERE TO BUY



BAZANE

Christian Liaigre

Taking inspiration from an African safari, the Tabouret Bazane takes chic camping to a whole new level. Made of French oak and instantly recognizable orange leather, this bench can double as a butler's table when a tray is placed on top or just as a simple, beautiful objet d'art.

Price available upon request.



BOWMONT OUTDOOR BIRDBATH

Barbara Barry for McGuire

Enchanting and elegant, the Bowmont Outdoor Birdbath is an artistic yet functional work of clay, dressed in a high fired glaze finish. It is a special piece made by ceramic artisans in the Pacific Northwest; the vitreous clay body is fitted with an artful bronze perch for the birds on which to alight. Whether used as a centerpiece to a vast landscape or private sanctuary nestled in a corner of an intimate backyard, the birdbath invites human and animal alike to revel in its beauty and serenity. Available in Dove finish only.

Price available upon request.



TRIBECA LOUNGE CHAIR

Dedon

Downtown sophistication and extraordinarily comfortable, Tribeca exudes a warm, modern urbane allure. Designed by Richard Frinier, the California Master of outdoor furniture, the Tribeca collection is reminiscent of Danish modern furniture that has been transported to outdoor living environments. The cushions are in an all-weather leather thus was developed for car interior and is now having used by Dedon.

Price available upon request.

SAYL CHAIR

Herman Miller

Inspired by the principles of suspension bridges, the frameless back of the SAYL work chair encourages a full range of movement while the suspension back material keeps you cool—all with an extremely small environmental impact. It is everything a Herman Miller chair should be at a very attainable price.

Price: from Baht 26,000



STILL

Design by Rodolfo Dordoni

Minotti

Minimal elegance, profound dimensions and fine quality crafted in gold-nickel-plated make this coffee table unique and extremely rare. The interlinking of six identical circles create a cube that is reminiscent of Baroque but decidedly modern.

Price available upon request.



AUSTIN BENCH

Hickory Chair

Designed by Alexa Hampton, the Austin Bench has a traditional form that is accentuated by a luxurious hand tufted top. The base features a hand turned stretcher that gracefully joins x-shaped ends that terminate with Polished Nickel toe caps. Standard in Oxford finish, it is available in all Hickory Chair finishes.

Price: from Baht 65,550



CAGED LANTERN

Visual Comfort

This modern lantern designed by Eric Cohler says I'm contemporary but also like a touch of nostalgia. Visit the Chanintr Living Lighting store to discover modern lighting grounded in traditional forms.

All lighting from Baht 8,000



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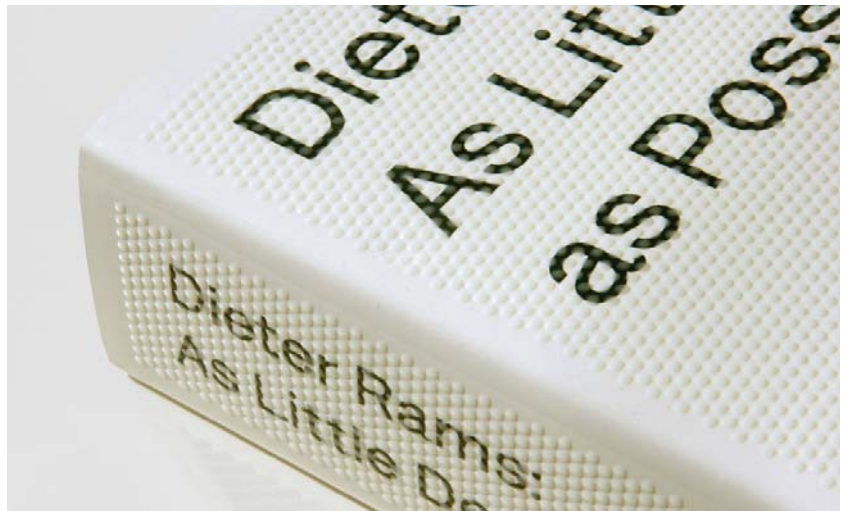
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DIETER RAMS: AS LITTLE DESIGN AS POSSIBLE

by Sophie Lovell, Klaus Kemp and Jonathan Ive

Dieter Rams is one of the most influential product designers of the twentieth century. Even if you don't immediately recognize his name, you have almost certainly used one of the radios, clocks, lighters, juicers or hundreds of other products he designed for Braun.

The easiest way to describe Mr. Rams's impact on design is to say that he made Braun the "Apple" — in other words the It-brand — of its time. And it's safe to say that Apple's designers would consider that a compliment. Not only did they design the digital keypad of the iPhone calculator as an homage to Mr. Rams — it is a replica of the 1977 ET44 calculator he developed for Braun — but Jonathan Ive, Apple's head of industrial design, has written the foreword to the book.

Mr. Rams is famous not only for this vast array of well-formed products, but for his remarkable ideas about the correct function of design in the messy, out-of-control world we inhabit today. These ideas are summed up in his 'ten principles' of good design: good design is innovative, useful, and aesthetic. Good design should be make a product easily understood. Good design is unobtrusive, honest, durable, thorough, and concerned with the environment. Most of all, good design is as little design.

This book is a clear, comprehensive and beautiful presentation of Dieter Rams' life and his work. It is a must-have book for anyone interested in Rams' work, his design legacy or the heritage of Apple design.

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