HANDMADE TALE

A journey to experience the reinvigoration of craft in Japan
The New Tambour Horizon
Our journey, connected.

LOUIS VUITTON
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EDITOR’S LETTER

A jaunt through western Japan captures its traditional crafts and unique landscapes.

THE LONG VIEW

T

he design on the cover of this month’s edition of The Globe and Mail Style Advisor is from a swatch of shibori fabric, captured for our feature on the movement to preserve traditional crafts in Japan. In the story (“State of the arts,” PAGE 30), you learn that the process of creating the textiles in Kyoto is a group effort. Some artisans fold and stitch patterns into the raw cloth, while others contribute their expertise in mixing pigments or dyeing the material. If one of those skills falls away – in this case, because of the challenge of passing creative know-how along to younger craftspeople – the whole artform is at risk of disappearing. It’s a precarious system, but the collaboration of blending the old with the now, and exploring its influence on creative thinking in Canada (“Back to school,” PAGE 23) and capture retro-inspired updates for outdoor living spaces (“Take it outé,” PAGE 15).

It’s an eclectic mix for an eclectic moment when taking inspiration from the past only works if you’re also pushing things forward.

Andrew Sardone
Editorial Director
CONTRIBUTORS

The magazine’s writers, photographers and illustrators highlight the people who inspired their creative careers

Jocelyn Laurence, who was the editor of Canadian Art magazine when I was just starting out, was the first person to assign me a story and publish it. I owe her everything for that.

I was lucky enough to assist Stéphane Bodin in my early days as a hairstylist. He gave me trust and also the key to open those doors in the industry that at first appeared very closed to me.

One night when I was cooking dinner, I received a call from Pierre Szalowski, an author and editor who I had sent my portfolio, contacting me about illustrating the book *La princesse qui voulait devenir générale* by Sophie Bienvenu. Today, Pierre is my mentor in the writing of my own book.

I spent almost 11 years working for Rob Fiocca, who is one of the best food photographers in the country.

Chris and I actually met while both working at Fiocca Studio, which is such a great place to learn as a young photographer.

Stephen Trumper was a senior editor at the magazine where I had my first proper journalism job. He taught me how to edit and how to identify a story, without me realizing I was being taught. I’m grateful for his patience and his sly saviness.

#BTS SHOPPING CRAFT FROM JAPAN

Take inspiration from our cover feature on Japanese design and bring some of its artisanship home

Featuring embroidery inspired by furoshiki, a fabric used to wrap gifts and other goods, this unisex top is by Kapital, a selvage-denim brand founded in 1984 by Toshikyo Hara. Kapital shirt, $299 at Blue Button Shop (bluebuttons.com).

This bath bowl and stool, handmade of aromatic hinoki cedar by artisans in the town of Kiso, will transform your morning shower into a serene Japanese onsen. Hinoki bath bowl with copper rings, $120, Hinoki bath stool, $170 at Mjölk (mjolk.ca).

Hailing from Saika-Ku near Osaka, this all-purpose knife has a pointed tip meant for very precise slicing — think a fine brunoise or a very small dice. Konosuke HD2 Wa-Kiritsuke Gyuto 240mm Khi Laurel Handle knife, $588 at Ai & Om Knives (aiandomknives.com).

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At a swanky Christmas party for Hermès hosted in the Toronto home of its Canadian CEO, Jennifer Carter, this past December, a smartly dressed man with a mic stood on the living room couch to serenade the guests while his musical partner deejayed from the next room. The impromptu performance—a rare moment of spontaneity for a fashion industry bash—came courtesy of Garçons, a rising pop duo with a feel-good sound, sunny aesthetic and the ability to delight the most fickle of audiences.

CONTINUED ON PAGE 10
THE TAPER JEAN
Because the right fit is everything.
CONTINUED FROM PAGE 9

Garçons is made up of De elo Avery and Julian Strangelove, a pair of multi-hyphenate songwriters, producers and musicians. The pair, who met five years ago in a friend’s Ottawa University’s retro, who both recently relocated to Toronto, began recording together in 2017, resulting in Body Language, an EP filled with vibey love songs that recall the likes of Outkast and Pharrell. “Vibey” might be a vague descriptor, but the duo rebels against the idea of genres (“Our genre is music,” Avery says), something they promise to carry through in their upcoming album. “All of our favourite artists switch it up and take risks, and I think that’s what we’ve done,” says Strangelove.

Garçons’ new songs are injected with hints of the Nigerian music Avery was raised on. “I knew about Fela Kuti without knowing about him, and he’s now in me,” says Avery of Nigeria’s famed jazz star. Avery is a self-trained guitarist who grew up singing hymns with his family before immigrating to Canada in 2011. “I’ve been going to church for as long as I can remember, and in church, you gotta sing,” he says.

The duo’s videos are pastel pop perfection, the kind of visual statement that makes you crave summer bike rides and simpler times. They’re Wes Anderson meets The Sandlot on a thrift-store budget. “We never get support from anyone when we film our videos, so we just film wherever – and then we eventually get kicked out,” says Strangelove, who directs the spots. “I really like storytelling, both visually and with music, so if there’s a way to create a world for the music to live in, then that’s what I want to do,” says Strangelove. “I love creating characters, and De elo is the best actor. He can be the only person on the screen for five minutes and it works.” Case in point, the video for Pedig re, the first single off the duo’s upcoming EP, which features the singer mopping and dancing down a retro hallway clad in a janitor’s uniform and tiny specs.

Style is important to Avery and Strangelove, who both wear statement pieces (fun fur coats, Hawaiian motif tops, primary-hued track suits and pop points by Hayley Elsaesser) to maximum effect. “When I was younger and I’d put an outfit together, my mom would say, ‘You can’t follow me in that!’” laughs Avery. “So now that no one is telling us what to wear or not wear, I am going to go all out.” – Randi Bergman

Photo by Joni Sternbach
The Perfect Summer Read

The Spanish Promise

No one ever knows the whole story

KAREN SWAN

THE GLOBE AND MAIL BESTSELLER

Available now wherever books are sold
Continental shift

Between Black Panther’s box office haul, its Academy Awards and the ongoing fashion and design influence of its fictional Afrofuturist kingdom, Wakanda, a modern African aesthetic is trending. This spring, IKEA, the world’s largest furniture and housewares retailer, is putting its own spotlight on the continent through its first African collection, called Overallt.

The line highlights multidisciplinary creators from South Africa, Kenya, Senegal, Egypt, Angola, Ivory Coast and Rwanda. The collaborations were curated with the help of the annual Cape Town festival of creative industries, Design Indaba, and each contributor worked with a member of the IKEA in-house team to develop products true to their roots. Dakar designer Selly Raby Kane, for example, wittily translates the shared ritual of hair braiding into modern woven baskets.

South African fashion designer Laduma Ngxokolo of MaXhosa by Laduma (pictured, above right) is arguably the group’s breakout talent. After spotting his distinctive textile designs inspired by the geometric patterns of Xhosa beadwork in New York’s Cooper Hewitt Smithsonian Design Museum, Beyoncé featured it on her website, and several stars at the premiere of Black Panther were draped in MaXhosa ponchos. At the launch of the collection, Ngxokolo was still marvelling at the rise of modern African design and the prospect of being in homes around the world. “We have hit the pinnacle,” he said. – NATHALIE ATKINSON

GROOMING

Cali dreams

No brand is more synonymous with the spirit of travel than Louis Vuitton and, this season, the brand has its bags packed for Los Angeles with the launch of a trio of scents inspired by California’s singular landscapes. Called Sun Song, Cactus Garden and Afternoon Swim, the unisex eaux de toilette make up a collection called Les Colognes, a term master perfumer Jacques Cavallier Belletrud coined to describe the collection’s combination of citrus mist and flowers.

Capturing the airly lightness of southern California was no small task. Cavallier Belletrud started the project in 2013 and estimates he spent about four years working on the scents. The result is a playful freshness that’s as singular as La La Land itself. Sun Song offers an elevated version of the orange blossom, while Cactus Garden includes mate, a South American tea. Afternoon Swim transforms the scent of citrus into a deep perfume.

Complementing Cavallier Belletrud’s olfactory creations is packaging designed by visual artist Alex Israel. Born and raised in Los Angeles, Israel’s work is inspired by the Hollywood mythos of his hometown, an admiration he shares with another famous Angeleno and frequent collaborator, author Bret Easton Ellis. To capture the ephemeral quality of the fragrances, Israel designed each box with a California emblem. Sun Song features a sunglasses lens, Cactus Garden, a tall desert plant, and Afternoon Swim, an ocean wave. – CAITLIN AGNEW

SHOPPING

On a roll

Almost 25 years after opening its first Vancouver boutique, Hermès will impress West Coasters with a new two-level Burrard Street flagship this summer. As with other outposts of the venerable French brand, the upscale boîte designed by Parisian agency RDAI – which has built Hermès stores in Miami, Tokyo and Paris – will convey a synergy between the label’s multi-local sensibility and B.C.’s nature-focused vibe. “It’s a beautiful city, and it’s different,” says Hermès Canada CEO, Jennifer Carter. “You have the mountains, the water and the city, very rarely do you have that combination.”

To cater to the desires of tony outdoorsy types, the store will carry bicycles and custom roller skates in addition to its offering of Kelly bags and silk scarves; the unique variety speaks to what Carter sees as the pursuit of work-life balance that Vancouverites cherish. “Vancouver is a city that shares many of the same values that Hermès has, in terms of [it being] a very innovative city with innovative people,” she says. For that audience, the flagship will offer an expanded selection of métier products, from saddles to timepieces.

The shop will carry items from the Hermès furniture line including wallpaper, club chairs designed by famed interior designer Jean-Michel Frank, and one of Carter’s favourite pieces, the table a chachette, a whimsical piece that combines a table-top with a pivoting drawer hidden underneath. “It’s very elegant but it’s on the modern side,” says Carter. In other words, very Vancouver. – ODESSA PALOMA PARKER
THE GLOBE AND MAIL

THE MUSEUM OF FINE ARTS BOSTON TACKLES GENDER IN FASHION
Taking over a handful of galleries inside Boston’s Museum of Fine Arts through Aug. 25 is a new exhibition, Gender Bending Fashion, that dissects gender codes and examines their relationship to clothing. Curator Michelle Finamore hosted its opening, which drew some of the boundary pushing designers she featured, such as Walé Oyéjidé and Montreal’s Rad Hourani.

HONG KONG’S NEW ROSEWOOD HOTEL FUNDRAISES FOR AIDS RESEARCH
The just-opened Rosewood Hong Kong was the backdrop for the city’s fifth annual AmfAR Gala, which raised $2.75-million for AIDS research. Gallerist Rachel Lehmann took a moment away from Hong Kong Art Week to join singer Pharrell Williams on stage to honour entrepreneur and philanthropist Adrian Cheng, founder of the K11 Art Foundation and Culture For Tomorrow.

HUGO BOSS’S LATEST LAUNCH FOCUSES ON INSTA-FRIENDLY ATTIRE
The men’s floor of the Hudson’s Bay Toronto flagship was the space for a party hosted by Hugo Boss to celebrate the Hugo Reverse collection. It’s a line that allows the customer to dictate the message, which is then cheekily emblazoned in real-time on a garment backwards. The technique makes the pieces ideal for, among other activities, taking selfies.

LORO PIANA SETS SAIL IN ST. BARTHS
The annual St. Barths Bucket Regatta yacht race was the ideal place to launch Loro Piana’s latest summer collection. The weekend-long gathering was anchored by the main event that saw actor Chris Pine and violinist Charlie Siem cheering on deputy chairman Pier Luigi Loro Piana, who was competing at the helm of his boat, My Song.

PARTIES
Spring awakening
The social scene burst back into action in Boston, Hong Kong, St. Barths and Toronto, NOLAN BRYANT notes

THE GLOBE AND MAIL STYLE ADVISOR 13
Experience Portugal’s unique landscapes, cuisine and history

**DAY 1 | JULY 31**
Porto

**MORNING**
Arrive in the beautiful city of Porto and transfer directly to the luxurious 5-star Scenic Azure, where you can get settled in your cabin, meet your butler, and relax on the rooftop deck.

**EVENING**
Join your Globe hosts for an onboard welcome cocktail and attend our first port talk followed by a special welcome dinner in the Crystal Dining Room.

**DAY 2 | AUGUST 1**
Porto

**MORNING**
Gaze at the headlines with our first Insider’s Breakfast with Philip Crawley and Stephanie Nolen. Then, get ready for a full day, including a walking city tour with entrance into the Bolsa Palace and its famed Arab Room.

**AFTERNOON**
More choice in the afternoon. Visit the charming town of Guimarães and Ducal Palace, or get your first taste of a Portuguese winery with a tour and tasting at Quinta da Avelêda. Alternatively, join Tara O’Brady at a visit to a Portuguese sardine canning factory. Or see the well-known Port house, Taylor Fladgate, for a winery tour and Port tasting.

**EVENING**
Enjoy the sounds of Portugal with a classical concert at São Francisco Church.

**DAY 3 | AUGUST 2**
Régua

**MORNING**
Set sail to Régua, get to know your Globe hosts and attend the morning Insider Breakfast with Philip Crawley and Stephanie Nolen, while taking in the stunning scenery of the Douro Valley.

**AFTERNOON**
After arriving in Régua, visit the fascinating Museu do Douro, an ideal introduction to the region’s wine, culture and identity.

**EVENING**
After rejoining with our ship in historic Pinhão, enjoy dinner on board.

**DAY 4 | AUGUST 3**
Pinhão

**MORNING**
After an Insider’s Breakfast with Philip Crawley and Nathan VanderKlippe, a full day awaits. Choose from one of four activities: head to Monastery St. John of Tarouca in the wild Varosa Valley; visit Mateus Palace with its full repertoire of Baroque garden art; sip and savour at Quinta do Tedo, where grapes are hand harvested and foot treaded; or travel with Beppi Crosariol to the heart of the Douro Valley wine region to visit the stunningly picturesque Quinta do Consta and Quinta Nova.

**AFTERNOON**
As we head from Pinhão to Vega de Terron, participate in a thought-provoking Globe Forum with Nathan VanderKlippe.

**DAY 5 | AUGUST 4**
Salamanca, Spain

**MORNING**
Travel by coach to Salamanca through the striking Douro International Natural Park, home to unique bird species and ancient landscapes. Once in Salamanca, a UNESCO World Heritage Site, get a taste of local delicacies, visit the Plaza Mayor, one of the most beautiful squares in Spain, and tour the impressive, adjoined Old and New Cathedrals.

**AFTERNOON**
Enjoy some free time.

**EVENING**
Enjoy drinks and snacks with David Walmsley, John Ibbitson and Eric Reguly, who join us in Salamanca for the remainder of our journey.

**DAY 6 | AUGUST 5**
Vega de Terron to Pinhão

**MORNING**
First, an Insider’s Breakfast with David Walmsley and John Ibbitson, as we head from Vega de Terron to Pocinho. Then, get to know the Foz Côa Valley, a UNESCO World Heritage Site since 1996. Explore Palaeolithic art at the Côa Museum, go canoeing on the Sabor River, or enjoy a Côa Valley almond and olive tasting.

**AFTERNOON**
Travel by coach to Salamanca through the striking Douro International Natural Park, home to unique bird species and ancient landscapes. Once in Salamanca, a UNESCO World Heritage Site, get a taste of local delicacies, visit the Plaza Mayor, one of the most beautiful squares in Spain, and tour the impressive, adjoined Old and New Cathedrals.

**EVENING**
In Pinhão, a special evening of dining awaits at the picturesque DOC restaurant on the banks of the Douro river.

**DAY 7 | AUGUST 6**
Pinhão to Porto

**MORNING**
Start your day at this morning’s Insider Breakfast with David Walmsley and Eric Reguly. A Scenic Luxury Cruise exclusive, visit the remarkable, mountaintop village of Provesende, where time has seemingly stood still. Bask in stunning valley views, smells of freshly baked bread from the Padaria Fatmia, and the Monçadão da Calçada, a 19th-century manor house superbly restored.

**AFTERNOON**
While heading from Pinhão to Porto, attend a Globe Forum with John Ibbitson or simply relax on the sun deck.

**EVENING**
For our final dinner, we have exclusive access to The Graham’s 1990 Lodge. The famed Port house offers spectacular views of Porto’s historic city centre. We’ll also tour the museum, the family’s private wine cellar, and vintage tasting lounge with its massive leather-bound ledgers.

**DAY 8 | AUGUST 7**
Porto

**MORNING**
Enjoy a final breakfast onboard the ship before disembarking. Saying adeus is the hardest part!

Get more from your trip with a 2-day add-on in spectacular Lisbon!
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If your patio ideal is a colour-saturated scene captured by photographer Slim Aarons in mid-century Palm Springs, its centrepiece is likely a sun umbrella with as much style as SPF. Sunday Supply Co., out of Australia, channels a sunny down-under spirit into graphic textiles, fringe details and curvy silhouettes. Other retailers, including One Kings Lane and Anthropologie, offer up equally groovy options. Natural Instinct beach umbrella, US$249 through sundaysupply.co.
IN BLOOMS Filler flowers, such as petunias and begonias, that are traditionally used sparingly to line beds and pock hanging baskets take on a whole new lushness when they’re multiplied and allowed to grow wild. Do as many South American gardeners do and fill an outdoor wall with pots overflowing with humble geraniums in bold shades of crimson, fuchsia and salmon.
OTTOMAN RULE  A ceramic stool does triple duty in a small space: as extra seating around a tight café table, as a plant stand that gives your favourite specimen pride of place, or as an occasional perch for cocktails and reading material. If an ornate motif isn’t your style, local garden centres and home decor stores are stocked with alternative options that embrace everything from contemporary minimalism to a more industrial look. Emissary 18-inch Labyrinth stool in vintage rose, $362.99 at Bed Bath & Beyond (bedbathandbeyond.ca).
SHELL GAME When accessorizing an outdoor room, dive into the season’s array of under-the-sea flotsam and jetsam. Float an oversized oyster shell in a gilded finish in the centre of an outdoor dining table or flood the path to the backyard with light from patio lanterns faced in mother of pearl. A pair of floral sconces perfectly capture the Hollywood Regency aesthetic to make any pool cabana or balcony wall look straight out of La La Land circa 1930. Vintage shell flower sconces, price on request at Cynthia Findlay Antiques (cynthiafindlay.com).
CASE STUDY  Sourcing another set of plates, flatware and glasses to entertain al fresco can seriously cut into time better spent enjoying the season. A prepacked picnic case or basket comes with all the essentials to feed a small group, and some of the more elaborate vintage options pack even more. This dapper version by Coracle includes a preserve jar, silver boxes for sandwiches and china that might be finer than granny’s wedding service. Vintage Coracle picnic basket, $2,500 at Cynthia Findlay Antiques (cynthiafindlay.com). Georg Jensen corkscrew, $104 at Hopson Grace (hopsongrace.com).
Neal’s Yard Remedies has been tending to the skincare needs of Londoners since 1981. Its NYR Men collection includes eight organic products with ingredients like caffeine from green tea, which works to reduce under eye bags and puffiness. Neal’s Yard Remedies NYR Men Age Defying Moisturizer, $69 through nealsyardremedies.ca.

The options in the new Counterman line are all formulated without the 1,500 ingredients found on sister brand Beautycounter’s Never List. Instead, it uses jojoba beads, aloe and essential oils in its offerings for face, body and shaving. Counterman Daily Exfoliating Cleanser, $35 through beautycounter.com.

Chanel’s new barber-inspired essentials provide a smooth shave and hydrated complexion, all while gently imparting the zesty aroma of Bleu de Chanel, with its notes of pink pepper and nutmeg. – C.A. Chanel Bleu de Chanel Shaving Cream, $69 starting June 3 at Chanel Beauty Counters (chanel.com).

Freezee mini flight bag, $185 at Ted Baker (tedbaker.com).

More beauty brands are recognizing the unique needs of men, launching grooming lines that extend their formulas and ethos to a new clientele.

A clever reworking of the Dior Saddle bag hangs from a model’s waist on the spring 2019 runway.

FACIAL FEELS

“It turns out that about two thirds of guys globally report they have some level of sensitivity associated with shaving,” says Nick Harrington, Gillette’s principal scientist for product design and development. The brand’s new SkinGuard razor aims to ease the nicks and cuts that throw any man’s morning routine off the rails. While testing a new razor for men with ingrown-prone hair, Gillette realized that its technology worked equally well for those with shaving-induced symptoms like dryness and redness. To alleviate irritation, the new SkinGuard razor features a small comb between two blades that absorbs the pressure that’s applied as you move it across your face. The result is a gentler shave that reduces tug and pull on the skin.

– CAITLIN AGNEW

Gillette SkinGuard, $18.99 at mass retailers (gillette.ca).
GOOD GIRL
CAROLINA HERRERA
NEW YORK

THE NEW FEMININE FRAGRANCE

#GOODTOBEBAD
DESIGN/TRAVEL

ISLAND HOP

The second edition of Newfoundland’s biannual summer art festival promises surprise encounters with contemporary work

Just off the northeastern shore of Newfoundland, a geodesic glacier floats in the bay waiting for art lovers to step inside. This is American artist Sean Patrick O’Brien’s vision for his piece at this summer’s Bonavista Biennale. Established in 2017, the fair flips expectations, setting an array of striking contemporary art exhibitions from leading Canadian, Indigenous and international artists in outport communities across the Bonavista peninsula.

Pieces from 20 artists dot a 100-kilometre loop along the coast, leading visitors to temporary galleries at heritage buildings, an abandoned salt fish plant, a root cellar and scenic lookouts.

“This is pretty special to go to a big show where there’s no cost,” says Catherine Beaudette, the Biennale’s founder and artistic director. “You get to visit the area and get a sense of the culture because the art is embedded within the local historical and cultural context.”

This year’s month-long event follows the theme FLOE, a reference to the flow of population into and out of Newfoundland over the years in response to the cyclical nature of the fishing trade. The art addresses issues of migration, slavery, land ownership and climate change. Beaudette notes that Indigenous artists are especially important in this dialogue, pointing to examples like Meagan Musseau, an interdisciplinary visual artist of Mi’kmaw and French ancestry who will stage a land-based performative action in concert with Indigenous drummers, titled When they poison the bogs we will still braid sweetgrass. “There are amazing Indigenous artists in Newfoundland,” says Beaudette. “They’re young, they’re empowered, they’re dealing with land issues and culture and history, so it’s a natural fit.” – CHARLIE FRIEDMANN

The Bonavista Biennale runs from Aug. 17 to Sept. 15. For more information, visit bonavistabiennale.com.

MIX IT UP

For his new Plank furniture collection for EQ3, Toronto-based industrial designer Tom Chung was inspired by the idea of turning customers into collaborators. The six-piece collection, comprised of two coffee tables, a side table and three media units (made from MDF with oak or walnut veneer) allow shoppers to put their stamp on the finished piece.

“You can mix and match the colours if you want to or combine wood slats with fabric,” Chung says of the different door options that can be mounted on the base units. His designs also allow you to show off your knick-knacks in recessed spaces so that they become part of the design.

“There’s a big attention to symmetry and open volume so that your stuff takes over the aesthetic of the piece,” he says. – DAVE McGINN

Plank media unit, starting at $1,899, side table, starting at $399 at EQ3 (eq3.com)

THE BUY

OFF-SEASON OPS

From mountain golfing to a late-night light show, your favourite ski destination steps things up to earn summer vacation attention

QUEBEC

From May through November, Quebec’s Mont Orford, near the Vermont border, opens up its ski trails to hikers. On Wednesday evenings (a.k.a. “food truck night”) in July and August, hikers can reward themselves with a lineup of local flavours. For more information, visit montorford.com.

BRITISH COLUMBIA

Summer nights bring magical lights to Whistler’s Cougar Mountain. From June through October, Vallea Lumina, a 1.5-kilometre multimedia experience by Montreal’s Moment Factory brings the area’s old-growth forest to life. – MARYAM SIDDIQI

For more information, visit vallealumina.com.

UTAH

Put away your poles and dust off your irons. On May 24, in Park City, Utah’s newest golf course, Canyons Golf, opens. The 18-hole, par-70 course incorporates hills used for skiing in the winter and features 550 feet of elevation change. For more information, visit parkcitymountain.com.

IN BRIEF

The 2017 Bonavista Biennale included installations such as Will Gill’s The Green Chair (left) and Reinhard Reinprecht’s Waiting/Watching/Waiting (below).
BACK TO SCHOOL

Bauhaus has been a major influence on design for 100 years, writes CATHERINE OSBORNE, and it's still inspiring the world we build.

On the corner of a residential street in Toronto's west end, a brick house has been washed in a coat of white paint and its front door repositioned at a jaunty 45-degree angle. Inside is Ja Architecture Studio, a boutique firm run by Nima Javidi and Behnaz Assadi, who share the ground floor with dozens of architectural models cut out of foamcore. One of those maquettes is for the Bauhaus Museum in Dessau, Germany. The studio was shortlisted for its design in a prestigious international competition in 2015, a run-up to Bauhaus's big birthday in 2019. This year marks the 100th anniversary of the eponymous school, and celebrations are being rolled out around the world.

Ja's concept for the museum reads as a visual mapping of the German design school that launched the world into modernism. It features a jagged roofline with peaks that fold together at the core, each one symbolizing Bauhaus's six-program curriculum – one that famously broke down the barriers between fine art and applied arts by merging craftsmanship with mass production. As a practitioner and teacher of architecture at the University of Toronto, Javidi has a lot to say about Bauhaus's influence on his profession. "For young architects," he says, "Bauhaus is the basis of their education." Even now, with technology disrupting every stage of design, the ideals of rational, simple standardization are still fundamental. "It's crazy, but when you see how contemporary some of the objects of Bauhaus are, they're timeless and I don't know how that's possible… It's still so beautiful."

No other modernist movement has infiltrated the built environment quite like Bauhaus. Its synony- mousness with almost every aspect of the 20th century, from concrete-slab towers to cantilevered chairs and sans-serif fonts. The school, originally founded in Weimar in 1919 by architect Walter Gropius, has launched countless creative protagonists, changed the look and scale of our cities and striped interiors, decor and furniture down to their fundamentals, while simultaneously grabbing the art world by its tail and replacing sentimental representation with bold, industry-inspired abstraction. Even if you can't point to a building or household object as quintessentially Bauhaus, you’re likely surrounded by it.

In Canada, its arrival didn’t come as a wave of enlightenment as it did in Europe, or even the United States, where many students and faculty, including Gropius himself, immigrated after the school's third location in Berlin was shuttered in 1933 because of the rise of Nazism. Here, it trickled in slowly and unevenly through a handful of exports such as architect E. Zedler, an alumnus who arrived in 1951.

Canada eventually caught up, spurred on by the government's 1967 Centennial campaign to build the nation's future via state-of-the-art airports, schools and museums. Toronto furniture retailer Klaus Nienkamper started importing modernist seating from Knoll to fill airport lounges. In Vancouver, architect Arthur Erickson, who was Bauhaus-trained at McGill University, mixed his love for nature with European modernism, while Vancouver artist R.C. Binning thrived in the spirit of cross-disciplinary collaboration by working with creatives in other professions. He eventually designed his own house, now a heritage site, inspired to some degree by the Bauhaus zeitgeist.

Cities also saw the rise of concrete apartments that offered a chic vertical lifestyle at an affordable price. Complexes such as the City Park Co-op, designed by Peter Caspari in 1956, on Church Street in Toronto, incorporate Bauhaus elements like generous balconies that double as outdoor living rooms. In 1969, the city's first TD tower by Ludwig Mies van der Rohe became the ultimate symbol of the country's embrace of the International Style, which stems directly from Bauhaus.

More than buildings, the movement's legacy is connected to education, which is one reason it continues to inspire new generations. Oliver Botar, a modernist expert who teaches at the University of Manitoba, points to a book that was part of every design, art and architecture school reading list throughout the 1970s: Hungarian artist Laszlo Moholy-Nagy's Vision in Motion from 1939. It is essentially a layperson's guide to design theory and even Marshall McLuhan recommended it for his culture and communications courses. Moholy-Nagy's work has stood the test of time because of his fixation on the future. For Dave Colangelo, a digital-based Toronto artist, he is the rightful forefather of new media architecture, where building exteriors become canvases for interactive projections. In 2012, Colangelo teamed up with designer Patricio Davila and turned the facade of Ryerson University's Image Centre into an interactive light show. By synching embedded LEDs to a weather app, they were able to project waves of blue light across the facade, mapping wind patterns in real time.

In every way, the installation is a product of our hyper-tech times, but Colangelo doesn’t see his art as the result of the internet. Rather, it’s an example of technology catching up with what Moholy-Nagy had already imagined. "He wrote about making actual structures of light in space," says Colangelo. "And that’s now a big part of how we’re envisioning smart cities."

The Bauhaus school strikes again.
Van Cleef & Arpels

Haute Joaillerie, place Vendôme since 1906

Van Cleef & Arpels was born in 1906 in Place Vendôme, Paris from a love story between Alfred Van Cleef, the son of a diamond merchant, and Esther (known as Estelle) Arpels, the daughter of a jeweller. For over 100 years, Van Cleef & Arpels has approached High Jewellery as a form of art. In pursuit of perfection and unyielding excellence, our gemmologists select only the purest, most exceptional stones. The incredible Mystery Setting technique inspires our designs and enhances our stones. The excellence of our jewellers produces a range of ingenious, convertible jewellery. Inspired by nature, Van Cleef & Arpels offers you a wonderful and enchanting vision of the world.
THE GREAT BEYOND

On a visit to Dubai, CAITLIN AGNEW learns that its city builders are capitalizing on the emirate’s futuristic rep to push the way we live and travel even further forward.

People have long visited Dubai for its reputation as a decadent theme park that offers a glimpse of the future. Soon, a bold new project will make the emirate’s forward-looking status official. At the Museum of the Future, which is scheduled to open next year, visitors will be immersed in the city’s obsession with innovation. According to the Ruler of Dubai and United Arab Emirates Prime Minister, Sheik Mohammed bin Rashid Al Maktoum, “the future belongs to those who can imagine it, design it and execute it. While others try to predict the future, we create it.”

The museum builds on five years of temporary exhibitions that were held at the World Government Summit, an annual gathering that looks at the intersection between government and private-sector innovation, and that culminated in the formation of the Dubai Future Foundation. The museum will give the foundation a permanent home while operating as an incubator for ideas and innovation and a global destination for inventors and entrepreneurs.

The museum building is bold, even by Dubai’s standards. The stainless-steel torus was conceived by Dubai-based architecture firm Killa Design to represent what we know surrounding a void for all that remains to be conceived. From its concept to its execution, the structure is emblematic of the city’s more-is-more ethos. “They always think bigger, better, most,” says Rania Al-Naimi, a co-founder of the Canadian International Fashion Film Festival who lives in Calgary but visits Dubai often. “Anything you want, Dubai has,” she says. “You’ll be fascinated by the city’s ambition to be on the top lists of the world’s technology, infrastructure, business, art and tourism.”

Raising the bar is something of a sport here. Take Emirates, for example. The Dubai-based airline built its reputation on elevating the in-flight experience, which, over the years, has involved introducing the first fax machine on an airplane in 1994 and offering in-flight mobile-phone service in 2008. Today’s first-class services and amenities include an expert-designed wine program (Emirates president Sir Tim Clark, a wine aficionado, participates in the selection process), an on-board shower spa and private suites equipped with leather seating inspired by the interior of a Mercedes sedan. At the moment, Emirates is busy retrofitting more of its aircraft with live television capabilities. “We aired every match live during the World Cup last year, which was very well-received,” says Thomas Ney, Emirates’s divisional senior vice-president of service delivery.

Dubai’s already tall list of must-see architectural feats. There’s the new Dubai Creek Tower, which is set to stand higher than the Burj Khalifa’s 163 floors by a notch, while the Ain Dubai will be the largest Ferris wheel in the world when it opens later this year. The upcoming 8-million-square-foot Dubai Square is set to offer twice the retail space of the Dubai Mall, currently the city’s largest shopping centre.

The new Royal Atlantis Resort & Residences, an unusual Jenga-like structure with nearly 800 hotel rooms and suites and 90 swimming pools (including the infinity Sky Pool that floats some 96 metres in the air) is the latest star on Dubai’s skyline. Maria Morris, a partner at Knight Frank, the real-estate agency behind the property’s residential component, bills the Royal Atlantis as the first super-prime development in the city. “Our clientele already expects a certain level of luxury – that’s a given,” Morris says.

To exceed those expectations, the hotel and residence is focused as much on experience and amenities as it is on jaw-dropping design. The Royal Atlantis brings together new versions of some of the city’s notable attractions under one roof, including aquariums (the lobby bar area will house the world’s largest jellyfish tank), celebrity chef-held restaurants (names to drop include Heston Blumenthal, José Andrés, Ariana Bundy and Hakkasan) and an outdoor water feature created by WET, the same firm behind the Dubai Fountain and the aquatic show at the Bellagio Hotel in Las Vegas. “It’s really about evolving that expected level of luxury and taking it to the next level,” says Morris.

For more information on visiting Dubai, visit emirates.com.
Appliances used to be something of an afterthought, the final pieces to go into a space when all the other design elements were complete. Today, however, they’re at the forefront of kitchen design. GE’s new Café lineup is elevating their aesthetic influence even further by allowing consumers to customize the material combinations of the pieces. “The kitchen is the hub of your home and we wanted to bring something into the market that would change the game and revolutionize appliances in a different way,” says Bob Park, chief of brands for GE Appliances. “We’re all about appealing to a customer’s sense of personal style.” Café’s hardware comes in bronze, copper, black and stainless steel, all chosen to pop on stove or fridge doors in textured black or white. – GAYLE MACDONALD

GE Café appliances start at $15,000 for a full suite of appliances. For more information, visit geappliances.ca.

The Inn at Bay Fortune, celebrity Chef Michael Smith’s Prince Edward Island hotel, has long been a destination for food lovers who land on the east coast of Canada. This June, its sister property, The Inn at Fortune Bridge, will open its doors so more epicureans can indulge. Nestled on the banks of the Fortune River, minutes from the first property, the new six-room boutique inn was once the community’s historic general store. Extensive renovations have transformed the space into a five-star country inn. “These new guest rooms are among the best on the island, and the riverside setting is stunning,” says Smith, who emphasizes the three pillars that guide The Inn at Bay Fortune – farm, fires and feast – will also be the driving forces behind the new spot.

Each evening, guests are offered complementary chauffeur service to the FireWorks Feast, the single-seating dining experience that draws visitors from around the world. FireWorks refers to the 25-foot brick-lined, wood-burning oven that anchors Smith’s kitchen, acting as a smokehouse, open hearth, grill, rotisserie, plancha and wood oven in one. After cocktails and oyster hour, dinner is served family-style on long butcher-block tables in the Fire Kitchen and Wine Library. There’s a new menu every night incorporating ingredients from the surrounding farm and herb gardens, bolstered by the spoils of PEI farmers, foragers and fisherfolk. Chef Smith has always incorporated an element of culinary education into everything he does, and watching the preparation of meats, fish and vegetables is a highlight of the experience. – JULIE VAN ROSENDAAL

For more information, visit innatbayfortune.com.

Chef Michael Smith’s new PEI inn will capitalize on the hospitality and cuisine of his original property, Inn at Bay Fortune (pictured here).

COCKTAIL SHAKEUP
An old Italian spirit was brought back to life when distillers at Odd Society came across a formula in an early-1900s book titled La Fabrication des Alcools. Their reimagined version is based on fine B.C. wine fortified with malted barley spirit, and infused with 25 botanicals to create elaborate layers of bitter and sweet. – J.V.R. Odd Society Bittersweet Vermouth, $28 through oddsoceietyspirits.com.

THE BUY

BOOZY COMEBACKS
Craft distillers are updating old formulas for traditional liqueurs and spirits to take advantage of Canada’s terroir.

PLANT BEE
Two of the co-founders of Burwood Distillery in Calgary are brothers who grew up in Croatia making honey liqueur with their family using a horse-drawn still that would stop in their town. They brought the recipe here, making the spirit using honey produced by bees that buzz away in their dad’s backyard. Medica Honey Liqueur, $49.99 through burwooddistillery.ca.

LICORICE SIP
A traditional Nordic spirit, akvavit has notes of dill, caraway, anise and citrus. The version they produce at Sheringham Distillery in Sooke, on Vancouver Island, is made using B.C. white wheat, malted barley and hand-harvested local winged kelp. Last year, it won Canadian Artisan Spirit of the Year. Sheringham Distillery Akvavit, $40.78 through sheringhamdistillery.com.

FEAST AND FORTUNE
Chef Michael Smith’s new PEI property expands on the success of his locavore dinners.

The Inn at Bay Fortune, celebrity Chef Michael Smith’s Prince Edward Island hotel, has long been a destination for food lovers who land on the east coast of Canada. This June, its sister property, The Inn at Fortune Bridge, will open its doors so more epicureans can indulge. Nestled on the banks of the Fortune River, minutes from the first property, the new six-room boutique inn was once the community’s historic general store. Extensive renovations have transformed the space into a five-star country inn. “These new guest rooms are among the best on the island, and the riverside setting is stunning,” says Smith, who emphasizes the three pillars that guide The Inn at Bay Fortune – farm, fires and feast – will also be the driving forces behind the new spot.

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For more information, visit innatbayfortune.com.

Chef Michael Smith’s new PEI inn will capitalize on the hospitality and cuisine of his original property, Inn at Bay Fortune (pictured here).
HISTORY TO HOPS

Tell anyone you’re travelling to Williamsburg, Va., and they’re likely to assume you’ve got a fascination with America’s past. After all, colonial Williamsburg, where the elected assembly that went on to found the United States first met in 1619, is celebrating the 400th anniversary of that inaugural gathering this year. For many of Williamsburg’s new crop of visitors, however, the date that matters most is 2012, which is when a change in legislation allowed the city’s breweries to start selling beer on site, sparking a spike in local options. ALEX LAWS heads to the landmark destination to sample some of the best spots to enjoy a pint.

Illustration by Alice Zhang

Alewerks Brewing Company
Alewerks Brewing Company is the leader of this craft-brewing pack. Chuck Haines, an army veteran who developed an affinity for different styles of beer while in Europe, opened it in 2006. “He wanted to introduce the beer drinkers of Virginia to what was possible in terms of style and creativity,” says Jeff Phillips, the brand’s marketing director. Recently, the brewery installed a three-and-half-barrel brewing system at its satellite taproom for small, experimental batches. “There’s more to Williamsburg than the Tri-corner hats,” says Phillips. alewers.com.

Amber Ox Public House
“We are big craft beer fans so we wanted beer to be a huge component of what we do,” says Andrew Voss, co-founder of Amber Ox Public House. The brewpub has been a hit with locals and tourists since opening in December, 2017. “It’s unlike anything Williamsburg had seen before,” says Voss. The exposed-brick interior, with wooden banquettes designed for family-style dining, open kitchen and stainless-steel beer vats, deliberately contrasts with the area’s more traditional eateries. theamberox.com.

Billsburg Brewery
Built on 4-hectares facing the marina, Billsburg is the newest brewery to arrive in town and the only one to have a waterfront setting. Owner Dave Baum started brewing in his kitchen and his homespun approach translates into laidback lagers. “You see people making aggressive IPAs in town, then there are more traditional beers like Alewerks, and we’re up here on the water making our lagers.” Baum has 12 to 15 beers on draft, with the ability to brew double batches and half batches, splitting base recipes into different yeast strains and hops. billsburg.com

Brass Cannon Brewing
“We are a malt-forward shop,” says Matthew Webb, owner of Brass Cannon Brewing. “Everybody’s gone hop crazy!” Webb’s flagship beer is called Anti IPA. “It’s hazy, smooth, with English tradecle on the backbone,” he says. Brass Cannon, which opened in 2016, is so focused on the craft-brewery experience that the company withdrew from distribution entirely last year. Webb says he hasn’t looked back. “We get almost a million visitors a year.” brasscannonbrewing.com

Precarious Beer Project
“The beer took off so well that we spun the brewery into a side project,” says Voss about his next venture. This June, Voss and business partner Chris Cook will open a 10,000-square-foot venue featuring vintage arcade games and live entertainment. “I think people these days are forgoing the bar experience,” he says of his increasingly young clientele. Strong with Edison bulbs, Precarious will have a beer-garden feel and serve tacos from a shipping container. precariousbeer.com

Virginia Beer Company
Robby Wiley and Chris Smith met at William and Mary University and opened the Virginia Beer Company in 2016. The duo often hold pop-up events, including mini music festivals, with other breweries. “Brewing is a business, but beer is fun and we enjoy having breweries come together and share recipes,” says Wiley. Favouring an experimental approach to beer-making, the pair are fans of IPAs. Shuttered off the old garage building roll up onto a huge patio where they host a steady rotation of food trucks. virginiabeercompany.com

On Location

Casa Pearl
This seafood and Latin American fusion restaurant opened at the end of 2018 offering fresh oysters from the Chesapeake Bay and po’ boy tacos in a repurposed gas station. eatacasapearl.com

The Estate at Kingsmill
A four-bedroom, 7,000-square-foot private mansion overlooking the James River comes with two SUVS for local road trips. Rooms from US$4,000 per night. kingsmill.com

The Historic Powhatan Resort
On the site of a beautifully restored 1735 manor house, the Powhatan offers 144 newly renovated two-bedroom suites. Rooms from US$79 per night. historicpowhatanresort.com

Delta, American Airlines and United Airlines fly to Richmond International Airport via New York, Philadelphia or Washington. Williamsburg is a 75-kilometre drive from Richmond. For more information, visit visitwilliamsburg.com.
The Globe Style eNewsletter is your weekly guide for inspired living – introducing you to the players and trends influencing style, design, and fashion.

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Photos by: Ted Belton, Grant Harder, Saty+Pratha, Carlyle Routh, Joseph Saraceno, May Truong, Rana+Wilson
I’d always thought washi was merely decorative. The traditional Japanese craft paper seemed too pretty to be functional, too delicate to do anything other than hang framed on a wall. But in the tiny town of Misumi, I would learn differently. There, in a workshop, I was taught how to turn a pulpy fluid into a raw, textured sheet, and how to examine the piece as if it were a medical chart to identify any flaws that might create weakness in the page. Washi is, in fact, much more functional than it looks, used for art restoration, in shoji (sliding room dividers) and to create theatrical costumes, like the dragons that appear in Kabuki performances. This pretty paper is the product of an intensive hands-on process, one that had been perfected over hundreds of years. It is art from nature, and intrinsic to the Japanese way of life.

For a visitor to Japan, the country’s historic crafts are an accessible way to find a deeper connection to its culture, but they’re facing a crisis. A shrinking population (due equally to an aging society and a falling birth rate) means that the know-how behind traditional artisanship is at risk of disappearing. Maintaining a robust international customer base for handcrafted products is also being challenged. Worldwide concerns about overtourism have hit Japan. At the beginning of 2019, a $12 per international traveller tourist tax took effect to help fund infrastructure projects in advance of the crowds expected for the 2020 Summer Olympics in Tokyo. Some of the country’s most popular sites such as the Nanzoin temple, home of the famed statue of a reclining Buddha, have told large groups they are not welcome.

To accommodate the country’s concerns about overtourism while more sustainably forging connections with Japanese culture, Toronto-based tour company G Adventures launched a Backroads of Japan itinerary this year. Specializing in small group tours, G Adventures may be best known for its more outdoorsy options, but it also organizes exclusive itineraries in collaboration with National Geographic that allow travellers to interact with local experts including historians, marine biologists and chefs. The Japan program starts in Tokyo and ends in Kyoto. Over the course of 11 days, it takes travellers to Nagano, in Japan’s Alps, and to small towns like Otsu, known for its onsen (hot springs) bathing scene, and Tottori, home to sweeping sand dunes. The tour visits multiple centres of cultural heritage, including the site of my washi revelation, near Miho-Misumi train station. It also stops in Hagi, in western Japan, home to a famed style of pottery, and in the Aburanokoji neighbourhood of Kyoto, where shibori dyers create stunning kimonos and other textiles by hand. Immersing yourself in these three destinations makes it clear why the preservation and modernization of what makes the country’s artistry unique is such a pressing issue. It also highlights how an outsider can play a part in keeping the crafts alive.
At the Jozan Gama studio (far left), a new generation of potters including Nozomu Kaneko (left) is helping to preserve Japanese craft for the future. It’s located in Hagi, where about 50 workshops still make tableware, often glazed in neutral shades to complement the colour of matcha tea. Miwako Tomehara creates her work out of Tsuchiwa Gama studio (opposite page).

Two of the things that Hagi, a small coastal city, is known for are its 400-year-old pottery tradition, and its rapidly aging – and declining – population. The latter is affecting the future of the former, as master potters work to find artists who can become successors in the studio and continue the tradition.

Hagi yaki is foremost known as tea ware, and its signature markings include understated shapes and subtle colours, often warm, neutral tones like ecru or tan that balance the green of matcha tea. But in an effort to evolve the art, and attract new audiences and artists, acclaimed potters like Nobuhiko Kaneko are experimenting with the forms and functions of Hagi yaki. At 67, he’s been sculpting for over 50 years, and says he continues to develop his technique and try to think about ways to create new traditions and raise the profile of pottery outside of Japan.

“My main mission is to preserve the traditional tea cup and develop new styles to prevent the technique from fading out,” Kaneko says through a translator.

Hagi has 50 pottery workshops and about 200 people still making the traditional ceramics. Kaneko established the Jozan Gama Pottery museum to allow visitors to see the entire creative process, from wet clay being shaped on a wheel to firing pieces in a 50-year-old wood-fired kiln.

Across the street from the workshop is a store that Kaneko oversees. Though tea sets are plentiful, his avant-garde work, which includes sculptural vases and lanterns, are a marked departure from traditional Hagi yaki. At 67, he’s been sculpting for over 50 years, and says he continues to develop his technique and try to think about ways to create new traditions and raise the profile of pottery outside of Japan.

“I’m recommending people under me develop their own style using the traditional techniques,” he says.

His philosophy is working. His sons’ work boasts contemporary designs – platters that would pair well with Marimekko pieces, for instance – and their work is now being exported to design boutiques such as Wagumi in London.
ade from the pulp of kozo, a type of mulberry tree, via a process that requires the maker to manually shift a tray up and down, back and forth in a pool of pulpy water until a thin layer of paper forms, the creation of washi requires patience and a deft touch.

Named an item of intangible cultural heritage by the United Nations Educational, Scientific and Cultural Organization, the craft of washi is practised in three areas of the country, one of them Misumi, Hamada, on the western coast of Japan. In this area, in 1889, the paper was made in 6,000 houses; by 1945, that number had shrunk to 279. Today, only four houses have masters producing washi. And the craft is nearing a crisis point.

Ensuring continued production is essential to the survival of many other Japanese cultural touchstones (in addition to shoji screens and traditional costumes, washi is employed for Origami and Shodo calligraphy), which is why the Sekishu Washi Centre in Misumi is focused on educating tourists and potential apprentices about the process of making the paper and on promoting the versatility of washi techniques.

Seigi Nishita is one of four masters whose work is on showcase at the centre. The 64-year-old takes on both functional and artistic projects. He exports plain washi to museums in the United States for art restoration projects, while exploring indigo dyeing techniques for his contemporary washi work. “My biggest segment of customers are asking me to make paper to restore old artwork, and old screens at shrines and temples,” he says through a translator. “The contemporary work I do for myself.”

Nishita has eight employees at his studio and three apprentices, one of which is his son. He also, on occasion, teaches workshops at the centre, where visitors can take a class and make their own sheet of paper. The Sekishu Washi Centre also holds design competitions to encourage artists to come up with new uses for the paper, which has seen washi transformed into phone cases, purses, lanterns and even blazers.
At the Sekishu Washi Centre, located in Misumi, Hamada, the work of master paper maker, Seigi Nishita (opposite page, middle left), is on display. Washi is made using the pulp of a mulberry tree and employed to create everything from shoji screens to decorative sheets.
To create shibori textiles (opposite page, top right and middle right), masters such as Kenji Yoshoka (far left) collaborate with a team of artisans to create intricate stitches and saturated pigments that result in the fabric’s unique patterns. The Kyoto Shibori Museum is located in the city’s Aburanokoji-dori neighborhood (below) and exhibits tools of the trade, such as Hinoki buckets, and finished pieces including kimono. Ryo Shimada (opposite page, bottom left) teaches dyeing classes on site.
It can take upward of two years to complete a kimono using shibori to dye the fabric. There are over 50 shibori pattern-making techniques that incorporate stitching, pinching, binding and/or folding, all of which require work by hand, sometimes so detailed that it’s a wonder anyone’s fingers can manage it.

The dyeing method dates back to the eighth century, and like other traditional crafts it is at a tipping point. Many of the masters are nearing retirement age. The market for silk kimonos, the kind made in the neighbourhood of Aburanokoji-dori in Kyoto, is also shrinking. The robes typically cost 5-million yen, or about $60,000, and young artists don’t feel a two-year investment for one item of clothing is a worthwhile endeavour.

"Shibori is an assembly line process," explains Ryo Shimada, who leads dyeing workshops at the Kyoto Shibori Museum. There are about 40 people in the neighbouring shibori community who design for and sell wares through the museum. "Some design, some dye, some create the colours," Shimada says.

That the textile technique requires a team to produce a finished piece makes fostering a new generation of artisans more challenging. On top of that, some of the tools used to create the patterns are in danger of becoming endangered. Oke shibori requires a drum, or Hinoki bucket, to create large swaths of colour. "The people who make the drums have already disappeared," says Shimada. New drums can’t be made, so the museum is trying to protect the stock that remains.

The museum celebrates its 80th anniversary this year, and along with exhibitions, is proactively marketing its workshops to young patrons. The sessions take participants through each part of the process, from design conception to binding, dyeing to unstitching. Its gift shop already sells some accessories created by former students. It’s a sign that this art of dyeing, like Japanese pottery and paper, may not be dying out after all.

G Adventures’ 11-day Backroads of Japan tour runs throughout the year, and includes walking tours of Tokyo and Hagi, admissions to select shrines and castles and a washi paper-making lesson in Misumi. Tours start at $3,999 per person and include a seven-day Japan Rail pass. For more information, visit gadventures.com.
A portrait session on Paris’s left bank captures the outsized shapes, unique prints and relaxed styling that distinguishes this summer’s creative approach to shirt dressing.

NEW VIEW
Stocking up on short sleeve options lets you finally show off your favourite timepiece, such as Chanel’s Monsieur model. Saturdays NYC shirt, $245 through eastdane.com. Monsieur watch (worn throughout), price on request at Chanel (chanel.com).

PHOTOGRAPHY BY RACHELLE SIMONEAU
STYLING BY GEORGIA GROOM
**BOTTLE STOP**
An array of beer graphics cover an Ovadia & Sons shirt jacket, part of a collection that combines psychedelic inspiration with sharp tailoring.
Saturdays NYC shirt, $245 through eastdane.com.

**LONG GAME**
Size up when you make your own shirting buy. A larger piece channels a more relaxed feeling and can double as an extra layer on cooler days.
Kenzo jacket, price on request, shirt, $315; shorts, price on request; sandals, $610 through kenzo.com.
NATURAL SELECTION
London-based Story MFG creates clothing, such as this jacket embroidered with palms, out of organic fibres dyed with natural elements including tree bark and fruit.
Story MFG jacket, £325 through storymgf.com.

MATCH POINT
A bandana pattern offers a more subtle take on a novelty print – unless you wear it from neck to knee, of course.
Sacai shirt, $670, shorts, $685, boots, $1,165 at Ssense (ssense.com).
PYJAMA DRESSING

Out of the office, skip a more structured button-down in favour of a slouchy piece with a convertible collar.

Shirt, price on request, shorts, $425 at Boss (hugoboss.com); Teva sandals, $110 through tevaonline.ca. Tabio socks, US$20 through tabiosusa.com.
SEE DOUBLE
To layer prints, mix short and long-sleeved oxfords to reveal different motifs within the same colour family, but at varying scales.

TOP SPIN
Phillip Lim mixes tropical motifs on an oversized tunic and cropped trousers.
Kenzo sandals, $610 through kenzo.com.
FLOWER POWER

The bottles pouring at the best bars and restaurants right now are energetic, juicy, crunchy and, above all, made for drinking, not cellaring or pontificating over. It’s also true, however, that a lot of today’s buzzy vins de soif are expressions of obscure varietals indigenous to regions that most of us didn’t realize made wine. **CHRISTINE SISMONDO** offers a primer to help you navigate the more adventurous pages of your favourite wine list.
At the top of almost every sommelier’s list of new favourites is Burgenland, a region in eastern Austria that’s lighting a path for the natural wine scene all over Europe, thanks to an unusually high concentration of organic and biodynamic producers. The most famous is certainly Meinklang, whose esoteric petillant-natures (or naturally sparkling) and “foam” wines are staples on many lists. But as Lexi Wolkowski, sommelier at Toronto’s Brothers Food and Wine points out, they make a highly approachable Gruner as well. Gruner, of course, has been synonymous with Austrian wine for the past decade or so, but somms like Wolkowski are more keen on the new generation of light, lightly aged and crunchy Austrian reds, especially those made from native varietals such as Zweigelt, Blaufränkisch and, the most rare, St. Laurent. It’s often compared to a Pinot Noir, although there is no relation.

**REGION TO DRINK:** Burgenland

**EMERGING VARIETALS:** St. Laurent, Zweigelt, Blaufränkisch

**WHAT TO SPEND:** $30 and up*

**DELICATE DOWN UNDER**

Otherwise known for oaked-up, bold and jammy reds, winemakers from a couple of different Australian regions are eager to show a gentler side of their wine. Near Melbourne in Victoria, Gippsland, a vast wine zone with a wide range of micro-climates, boasts great diversity and a burgeoning reputation for outstanding Pinot Noir, a varietal that’s a natural fit in some of the cooler pockets of southern Australia. Similarly, keep an eye out for natural wines from Adelaide Hills, which is where Mark Cuff of the Living Vine says all the trendy new organic and biodynamic wineries have headed to take advantage of higher altitudes and cooler micro-climates. Look for perfectly crisp expressions of Chardonnay, as well as medium-bodied fresh Grenache and Syrah blends.

**REGION TO DRINK:** Gippsland, Adelaide Hills

**EMERGING VARIETALS:** Pinot Noir, Grenache

**WHAT TO SPEND:** $50*

**MID-OCEAN ERUPTION**

The struggle is real for grapes in the Azores, the Portuguese islands in the middle of the Atlantic. No matter how much its growers try to shelter the grapes from the harsh elements, heavy rain, gusty winds and damaging salt from the ocean are constant problems. Why bother? Well, because a little hardship can build character in a wine and, when it goes well, it’s fabulous, thanks to volcanic soil and unique local grapes, such as Arinto dos Açores and Terrantez do Pico (the latter was once used to make sweet Madeira wine). The production of these highly acidic, crisp, salty and eminently food-friendly whites is super small, so they can be rare finds. Look for Azores Wine Company, a leader in the region. Drink now, preferably with seafood.

**REGION TO DRINK:** Pico

**EMERGING VARIETALS:** Terrantez do Pico, Arinto dos Açores, Verdelho

**WHAT TO SPEND:** $30 to $40*
**EASTERN EUROPEAN PROMISE**

John Szabo, Canada’s first master sommelier, firmly believes that Hungary is in a pretty good spot right now, since it’s one of the “last undiscovered traditional wine-producing countries.” It explains why he is a partner in a vineyard and winery in the Eger region. Until relatively recently, Hungarian wine has been a tale of two extremes. On one end of the spectrum, there’s the cheap and cheerful Bull’s Blood, a blend of Merlot and Kekfrankos. On the other, we have pricey dessert wines from Tokaji, made from one of several varietals of grapes – notably Furmint – that is deliberately allowed to get mouldy, and then fermented for years until it’s practically a syrup. Both varietals are being reimagined by a new generation of winemakers like Szabo, who are now producing bright and zesty expressions of Kekfrankos and perfectly dry Furmint wines. This is one country on this list whose options benefit from a bit of cellaring, from two years up to 10.

**REGIONS TO DRINK:** Eger, Tokaj-Hegyalja

**EMERGING VARIETALS:** Furmint, Kekfrankos

**WHAT TO SPEND:** Under $35*

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**BAJA BACK TO ITS ROOTS**

Despite the fact that Mexico was the first European colony in the Americas to cultivate wine (Spaniards planted black Mision grapes as early as 1524), and the fact that wine producers in Baja California have been producing high-quality, classic, west-coast expressions of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon for years, this region is still under the radar. Mostly, that’s because a lot of people are still fairly incredulous that “Mexican wine” isn’t a punchline. That’s likely to change quickly given the level of excitement natural wine geeks have expressed over developments in the Valle de Guadalupe, an area just north of Ensenada that’s developing a rep among foodies as the centre of Baja-Med cuisine. Much of the excitement is being generated by Bichi, a winery operated by Tijuana brothers Noel and Jair Tellez, who are salvaging the unpopular, funky and rustic Mision grape (also known as Pais) by making it the hero of their unconventional (and polarizing) low-intervention wines. In addition, there are some spectacular skin-contact rosado and orange wines hailing from this winery and its neighbours.

**REGION TO DRINK:** Valle de Guadalupe

**EMERGING VARIETALS:** Rosa del Peru, Mision

**WHAT TO SPEND:** $30 and up*

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**A KIWI SPOT MAKES WAVES**

You’d be forgiven for thinking that Marlborough was New Zealand’s only wine region, given that its mass-produced fruity Sauvignon Blanc has dominated the export market. Before Marlborough, though, there was Gisborne, a remote region on the north island that enjoys ample sun, plenty of shelter from harsh winds and long, dry summers during which cool climate grapes such as Chenin Blanc, Gewurztraminer, Arneis and Pinot Noir can develop phenolic complexity. Thanks to the efforts of biodynamic and organic producers such as Milton Vineyards, which produce truly special, world-class expressions of these classic varietals, surfside Gisborne is starting to come back into the light and out from the long shadow cast by better-known Kiwi regions.

**REGION TO DRINK:** Gisborne

**EMERGING VARIETALS:** Chenin Blanc, Gewurtztraminer, Arneis, Pinot Noir

**WHAT TO SPEND:** $30 to $50
ROMANIA, REIMAGINED

Romania’s vineyards did not exactly thrive under the communist rulers who presided from the end of the Second World War until the revolution of 1989. For nearly half a century, under Nicolae Ceaușescu and his predecessor, the wine industry was collectivized and put under state control, which transformed a region with one of the oldest winemaking traditions in the world into a mass producer of plonk. After Ceaușescu was deposed, the first wave of Romanian exports didn’t exactly excite the imagination of the wine world, but thanks to the efforts of small producers and foreign investors, the landscape is changing and some high-quality, yet affordable, juicy expressions of Pinot Noir are setting the stage for this region. At present, budget-friendly orange wines are making their way into the United Kingdom, but the real show-stopper will likely involve the Feteasca grapes from vines that escaped the European invasion of phylloxera insects in the late 19th century. They are notoriously difficult to work with and, as such, have great intellectual appeal to high-level wine geeks.

CAVA GOES FLAT IN CATALONIA

Since Spain’s drinking culture has been thoroughly mined by Canadian tastemakers who have adopted everything from Basque cider to sherry en rama (raw sherry) for their tapas bars, we might well imagine we’ve seen it all and there’s nothing left to surprise us. Enter Xarel-lo, a grape used to make Cava wine that’s been pulled out of the blend and fermented on its own to make a still wine with remarkable structure and acidity. Other cava grapes, notably Macabeo, are also being produced as still wines in the region, too, but Xarel-lo seems to be the one that can best hold its own against oysters and salty, greasy, canned Mediterranean fish – the way it’s served in Catalonia. One of the more common expressions seen in Canada is Pares Balta’s, which was one of the first producers in the region to go fully organic and biodynamic. Drink now, or wait a year to see to what extent its smooth, melon character has developed.

SOUTH AMERICAN SPOTLIGHT

Uruguay is having a moment. And not just because of its legalized weed, progressive politics and great beaches. Its quirky wine scene, which has given new life to the Tannat grape, is getting a lot of love. Usually reserved for blends, the intense and bitter Tannat varietal is a headliner in Uruguay, where small producers are having a lot of success taming its over-the-top personality and turning it into a delicious wine that pairs perfectly with the rich, grass-fed organic meats the region is known for. Bodega Garzón was the first producer to gain international accolades for a lengthy, berry-forward and lightly bitter single vineyard expression, but others are achieving similar results. Look forward to seeing many more herbal, fresh and ready-to-drink Albarinos from the region, as well.

* "What to spend" values are suggested retail prices. Multiply the amount by approximately four for what you can expect to pay for a good bottle at a restaurant or bar.
Fare play

There’s a never-ending stream of new cookbooks to feed a fascination with celebrity chefs and ambitious entertaining. An upcoming release compiles the essential elements of today’s culinary craze in one reference.

**ILLUSTRATION BY CARMEN JABIER**

Over the past couple of years, my kitchen library has swelled to some 50 titles. Among them are Magnus Nilsson’s hefty tome of hygge-rific cuisine, *The Nordic Cookbook*, a collection of science fair desserts by the folks at Momofuku Milk Bar and a skinny paperback from 1905 called *Old Canadian Recipes* that makes a case for eating every meal in loaf form. I love reading each edition for inspiration (especially Nigel Slater’s *The Kitchen Diaries*, the story of a year of a man’s life told through the dishes he makes), but only one figures regularly in my day-to-day meal prep. That honour, with the sauce and batter-stained pages to prove it, goes to *The Joy of Cooking*.

As thorough as the homemaking staple is (turn to page 525 for insight into how most rabbit recipes can be adapted for small game, from armadillo to wood-chucks), it exists from a simpler time before many of us dined out incessantly, chose our next travel destination based on the buzz of its restaurant scene and aspired to earn a Michelin star for our at-home entertaining.

If there’s a 2019, overachieving, foodstagram-friendly heir to *The Joy of Cooking*, it just might be Josh Emett’s *The Recipe*.

New Zealand-born Emett, a Gordon Ramsay protégé with a Food Network pedigree, reached out to 150 of his star colleagues to compile 314 essential recipes. Everything from José Andrés’s gazpacho to Alice Waters’s aioli were tested and tweaked to make sure even the novice cook with Noma aspirations can feast on success.

It’s a compilation of the new kitchen basics, for a foodie era that’s anything but #basic. — ANDREW SARDONE

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*The Recipe* by Josh Emett, $55 at bookstores and online starting May 28 (rizzoliusa.com).
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