

NOVEMBER 2018

THE GLOBE AND MAIL

style

ADVISOR



FLIGHTS OF FANCY

A holiday collection of spectacular jewels, dazzling heels and the most wondrous gifts

BEAUTY
See stars in festive makeup

GIFTS
Get wrapping with artful paper

TRAVEL
Plot a dream winter escape

BOOKS
Eat up 2018's foodiest read



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The Spirit of Travel

LOUIS VUITTON

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BY ANDREW SARDONE



EDITOR'S LETTER



Maggie models a contemporary take on holiday bijoux by Hermès.

FIRST-CLASS FLIGHT

Given that the month leading up to Christmas is well suited to over-the-top gestures, we cast a few unusual contributors for this edition of The Globe and Mail Style Advisor. Pictured above is Maggie, a silvery cheeked hornbill who hails from Zimbabwe. Along with Dinozzo, a pied imperial pigeon, Lucy, an African pied crow, and Sampson, a sulfur crested cockatoo, she lends her unique look to our fashion feature about the festive season's finest jewels ("In fine feather," page 32). Maggie and friends are part of Hands on Exotics, a Toronto-based animal shelter that provides educational programs for schools, pet therapy for retirement homes and, on the rare occasion, models for magazine covers.

But our lineup of special guests doesn't end there. In the event of a gift-wrap emergency, painter Kris Knight, illustrator Kate Golding and flower stylist Sarah Wu have all created winter floral swatches of patterned paper that can be pulled out of the magazine to package up a small but beautiful present ("That's a

wrap," page 42). And though they're just cakes, the artful confections in Gayle MacDonald's story about the rise of ornate and sculptural desserts ("Take the cake," page 28) have so much personality they may be the characters you remember most from this issue.

We've also assembled lots of grand gift suggestions like fragrances handmade in Quebec's Eastern Townships ("On the scent," page 8), novel December entertaining ideas including a menu of the best bar snacks ("Small bites go big," page 46), and a lineup of winter getaways from a fondue feast in the French Alps to a boutique escape in Belize ("The winter-lust list," page 25). Whether you're shopping or dreaming, it's everything you need to have a high-flying holiday.

All the best, from all of us.

ANDREW SARDONE

Andrew Sardone
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THE GLOBE AND MAIL® style ADVISOR

NOVEMBER 2018

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In instances where a company provides support to The Globe and Mail Style Advisor, that company does not review or approve a story prior to publication. In this issue, those stories include "Screen play" (page 23).



ON THE COVER

Sid Neigum dress, \$925 through net-a-porter.com. Aquazzura heels, \$825 at Davids (davidsfootwear.com). Bouton D'Or carnelian, white mother-of-pearl, diamond and 18-karat rose gold earrings, \$36,200, and necklace, price on request at Van Cleef & Arpels (vancleefarpels.com). Paper Flowers diamond ring, \$9,500, cluster bracelet, \$47,400 at Tiffany & Co. (tiffany.ca). **Photo by Riley Stewart.**



NEWSLETTER

Every Thursday, The Globe and Mail's style newsletter features fashion, design and entertaining news plus cross-Canada shopping tips. Sign up through theglobeandmail.com/newsletters.



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The magazine's writers, artists, stylists and our cover model share the most memorable holiday gift they've received



It's fitting that tech-savvy model **MALIE TREMBLAY** was discovered via social media since she now boasts 29,000 Instagram followers. The Montrealer appears on the cover of this issue and in the main fashion editorial on fancy jewels for holiday gifting ("In fine feather," **PAGE 32**).

“One of my closest friends hid a piece of jewellery along with the sweetest note in my luggage when I left the U.S. last year. I remember coming back home, opening my suitcase and seeing that mysterious red box in the middle of my clothes. I was so excited because I didn't expect it at all. Surprises make the best gifts.”



For this issue, Toronto-based writer **CAITLIN AGNEW** tracked down this season's sparkling beauty gifts ("Star power," **PAGE 18**) and sniffed out Louis Vuitton's debut scented candle collection ("Hot wax," **PAGE 10**).

“When I was 12, my mom passed away in November, but she had done her shopping in advance. I opened her gift on Christmas morning. It was a gold chain that I still wear and treasure to this day.”

“My dad gave me an Anna Sui enamel brooch shaped like a wreath with little blue jewelled and pearl flowers. It was an elegant choice for an 18-year-old living in the early 2000s, and I still love wearing it.”



NATHALIE ATKINSON is a Toronto-based film critic and culture writer with a special interest in material culture. For this issue, she spoke with Alexandra Bachand, co-founder of Quebec fragrance house La Grange du Parfumeur ("On the scent," **PAGE 8**).

“Both my nana and my mother knitted me the most beautiful blankets that I adore, but the gift I use every day is from my partner who gave me a Vitamix a few years back. I'm sure my neighbours love waking up to the sound of my blender every morning.”

“I was obsessed with Peanuts as a child so no gift will ever top the giant plush Snoopy I received from my parents when I was about three years old. We lived in Timmins at the time and I'm sure they went to great lengths to find one for me, and then get it there. He was twice the size I was.”



A food stylist and recipe developer for more than 18 years, Toronto-based **ASHLEY DENTON** worked on an entertaining feature about festive bar snacks for Christmas parties ("Small bites go big," **PAGE 46**).



Toronto-based painter **KRIS KNIGHT** has collaborated with fashion brands like Gucci and Christian Lacroix and will mount a solo exhibition in spring 2019 at Paris's Galerie Alain Gutharc. For this issue, he created one of three custom prints for an artful gift paper story ("That's a wrap," **PAGE 42**).

#BTS ON HOLIDAY BEAUTY

To recreate the subtly seasonal makeup look in the magazine's festive fashion feature starting on page 32, **JULIE CUSSON**, makeup artist for Chanel in Canada, shares her expert tips



"To bring radiance and a healthy glow, the secret is not to overdose the skin. First, use a concealer to cover bags and imperfections, and after apply a hydrating foundation. The complexion will be flawless and enhanced by subtle and natural highlights." Chanel Vitalumière Glow Luminous Touch Foundation, \$70.



"On the lips, powdery texture is the key to creating an edgy contemporary look, and the beige-pink colour defines the lips perfectly in a soft way." Chanel Rouge Allure Liquid Powder Evocation N°952, \$46.



"Metallics frame the eyes with mystery. Sweep a bronze shade all around the eyes, and add a light metallic shade slightly onto the arches and reaching the outer eye corners close to the upper cheek bones. Finish with a tiny touch in the inner corners to catch the light." Collection Libre Maximalisme de Chanel Ombre Première Poudre in Electrum Lamé N°905 and Cuivre Lamé N°907, \$45 each.

For more information, visit chanel.com.



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PROFILE

On the scent

Quebec's La Grange du Parfumeur is pulling back the curtain on the craft behind artisanal fragrances

I'm an artist first and I want to connect," says Alexandra Bachand, the woman behind La Grange du Parfumeur. "What's fun with this place is that it expresses the same kind of enthusiasm you get in an art gallery." The place she's referring to is The Perfumer's Barn, Canada's first artisan perfume house that's open to the public in Magog, Quebec. Founded last year in a refurbished granary nestled in the Eastern Townships on the route to the majestic Saint-Benoît-du-Lac Benedictine monastery, the space feels like a rustic apothecary with its whitewashed beams and checkerboard floors. It's here that Bachand composes, formulates, mixes, bottles and labels every La Grange du Parfumeur scent by hand, and invites visitors in to see the creative and scientific processes behind signature perfumes like her voluptuously rosy eau de toilette, Rêve à Paris.

CONTINUED ON PAGE 10 »

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CONTINUED FROM PAGE 8 »

While her medium today is scent, Bachand (pictured above) began her adult life as a painter. But a fateful trip to France, where she encountered the centuries-old craft of perfumery, led to a change of course. Soon, she was learning organic chemistry, graduating from England's The Perfumery Art School, and seeking out French perfumer Nicolas de Barry as a mentor.

The Perfume Barn is open year-round, though Bachand does most of her composing during the quieter winter and spring months (at the moment, she's tinkering with a scent called Elsie that she describes as a story about a garden in a bottle). Over the summer and fall, she and her partner and co-founder, Eric Delbaere, welcome curious visitors (about 100 a day), who stop by for an experience that mimics how an oenophile might visit a winery. Every drop-in includes a tour of the olfactory creative lab and a glimpse of the perfumer's organ, the name given to the workspace where she sits to experiment and blend samples. In Bachand's case, the laboratory is an elegant oak desk that houses about 300 raw materials, with nooks for antique perfumery books, wildflower arrangements, trays, vials and a bell jar.

The emphasis is on discovery and for most visitors, Bachand says, it's a completely new sensory experience that helps them understand the studio's slow fragrance philosophy. "I think we connect to each other because of the poetry I put in the artistic narrative expression," she says. "Smelling flowers, that's something we do as children and it opens your heart, your sense of emotion from really deep." Initial whiffs are sniffed from the ceramic "bloom," a clever diffuser of her own design.

Rêve à Paris was Bachand's very first composition but she has since added 1245, a series of six unisex colognes with heart notes like gourmand caramel apricot, delicate violet, cozy tonka bean and leather layered in sparkling citrus. "It's hard putting so much passion and effort into something so fragile as perfume," Bachand says. "But it touches people so much. What we share here is special because memories are involved – emotion is involved." – **NATHALIE ATKINSON**

On previous page: La Grange du Parfumeur Rêve à Paris eau de toilette, \$145, silk scarf, \$50 through alexandrabach.com.



Louis Vuitton scented candles, \$255 each at select Louis Vuitton stores (louisvuitton.com).

BEAUTY

Hot wax

Gingerbread cookies, a roaring fire, balsam fir: the holidays are nothing if not fragrant. Given the proliferation of high-end scented candles, it's clear that a pleasing aroma is a welcome treat – and a big business. Diptyque has been a scented staple in the chicest of spaces since 1961, while home fragrance company Nest recently celebrated its 10th anniversary. According to The NPD Group, sales of prestige home scent products in the U.S. grew by 59 per cent to \$80.4-million in 2017.

For a fashion and beauty brand, however, candles also offer a way to bring its history and spirit into the home. Louis Vuitton recently introduced its debut collection of four candles, each featuring a new fragrance designed by master perfumer Jacques Cavallier Belletrud. They offer an olfactory interpretation of Louis Vuitton's connection to luxury travel, transporting users instantly through their sense of smell.

Housed in handmade ceramic containers designed by industrial designer Marc Newson, each of the four scents corresponds to a specific time and place. L'Air du Jardin is an ode to the roses of Grasse (a region of France famous for its role in perfumery) when they're ready for the May harvest. Île Blanche is inspired by a hot, secluded island during afternoon siesta and features a fresh tea note that evokes the contrast between ocean waters and hot sun. With its patchouli and Virginia cedar, Feuilles d'Or is like an energizing walk in the woods. Dehors Il Neige is perhaps the most seasonally appropriate option with its infusion of star anise and cinnamon. – **CAITLIN AGNEW**



HOTELS

Festive special



Hamburg embraces the Christmas spirit like few other cities. Come December, the port town on the Elbe River in northern Germany becomes a twinkling focal point of the season, full of holiday markets, endless steins of spicy sweet Gluhwein and alleys of wooden stalls selling handcrafted ornaments. For visitors, there's no shortage of historic hotels that put you at the centre of the jolly spectacle, but now there's also a striking contemporary option for bedding down in the Hanseatic city.

The Fontenay Hamburg sits on the western side of the Outer Alster Lake, affording its guests postcard perfect vistas over the ornate church steeples that punctuate the city's skyline. The more immediate view, however, is of the clean and curvaceous trio of interlocking low-rise towers that form the hotel. Designed by Berlin-born Jan Störmer to embrace the principles of feng shui (and abide by a local bylaw that dictates every building on the lake's waterfront be white), it's part of the city's architectural renaissance that has seen structures like the Elbphilharmonie concert hall become major tourist draws.

Inside The Fontenay are 130 rooms and suites done up in rich, muted tones by Aukett + Heese to maximize natural light and those views. The 40-seat Lakeside restaurant on the hotel's seventh floor is overseen by 30-something Swiss, Michelin-starred chef Cornelius Speinle and offers five and eight-course tasting menus in the evening. Also up among the rooftops is the spa with a 20-metre indoor/outdoor pool and Finnish sauna. – **ANDREW SARDONE**

Room rates start at €355. For more information, visit thefontenay.de.

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DESIGN

Star light

Polish-American architect Daniel Libeskind (pictured right) knows how to create a spectacle. His most famous Canadian structure, an addition to the Royal Ontario Museum in Toronto, is composed of giant, intersecting prisms of aluminum and glass that burst through the exhibition hall. And his latest project, the topper for the Rockefeller Center Christmas Tree in New York, is an equally grand gesture.

Simply calling the piece a “star” is an understatement. It’s more of a supernova – an asymmetrical explosion of three million Swarovski crystals affixed to 70 glass spikes all shimmering in the glow of LED light. Comparatively, the previous iteration, which had a more traditional, Christmas-y aesthetic and was used for 14 years, had a mere one million crystals.

Creating such a galaxy-inspired, celestial vision was important to Libeskind. “There is nothing more fantastic, enigmatic, mysterious and wondrous than a star in the night sky,” he says. “It’s something that all cultures and religions can connect to.” But visitors to 30 Rock don’t have to look way up into the heavens to see the piece. Though the one atop the Nordic spruce is 80 feet in the air, an exact replica sits at ground level next to a Swarovski pop-up shop featuring mini Libeskind-designed ornaments. The baubles aren’t exact replicas of his Rockefeller piece, but they share the same dramatic angles and wild sense of movement. – **MATTHEW HAGUE**



SPIRITS

Drink local



“A love of whisky is one of the big reasons we got into this business, so this is a very exciting time around the distillery,” says Dawn Lennie who operates Naramata, B.C.’s Legend Distilling with her husband, Doug. “We have been making and barrel-aging whisky since 2005 and Wyatt Whisky will be our first release.”

Since opening to the public in 2014 on a picturesque hillside overlooking the Okanagan Valley, the couple has built a reputation for bottling idiosyncratic spirits with unique stories. Their Doctor’s Orders gin, for example, layers in local ingredients like apples, elderberry and lavender and is named after the medical office that used to occupy the property. A bottle of Blasted Brew Spiked Coffee Liqueur is made with beans from roaster Backyard Beans in Summerland, accented with cocoa nibs and vanilla.

The new handmade whisky, however, has been a more personal project. “Wyatt Whisky is actually named after our son,” says Dawn. “We take the essence of Wyatt’s personality as a lively, adventurous and gutsy kid and use the spirit of his character to describe Wyatt Whisky.” The special edition bottle also notes that the name is derived from an Old English word that means hardy and strong, hinting at the alcohol’s deep aroma of dried fruits, hazelnuts and leather. – **A.S.**

Wyatt Special Edition Whisky, \$59.95 through legendeddistilling.com.

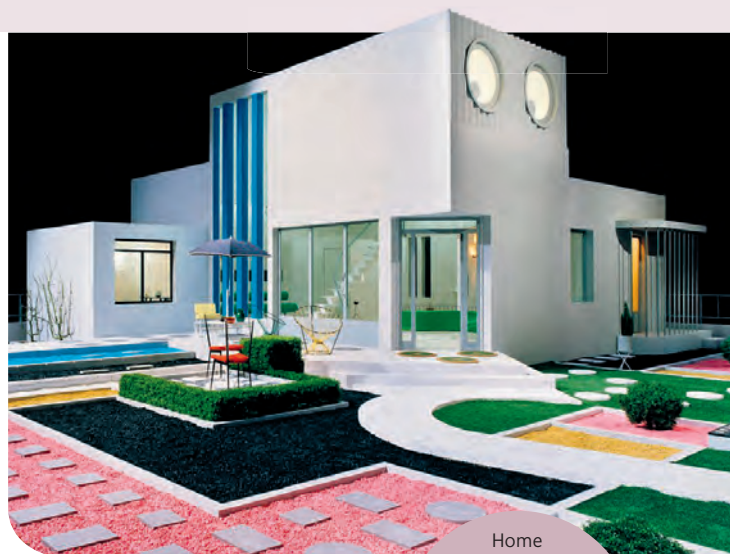
EXHIBITIONS

Trend forecast

Did the future come true? The contemporary architecture exhibition, Home Futures, presented in partnership with Ikea at The Design Museum in London, attempts to answer just that question. Gallery installations are built around pressing contemporary issues and themes of human lifestyle shifts, the sharing economy and nomadic visions of living. The twist here is that most of the show’s examples were envisioned by designers of the past.

Anticipating micro-homes and the anti-consumerist response to housing shortages, for example, is Milanese designer Joe Colombo’s legendary Total Furnishing Unit single living system. Originally unveiled at New York’s MoMA in 1972, the modular block contained all the modern conveniences, including a bathroom, stowaway bed and full kitchen. When Le Corbusier proposed his own vision of modernism comprised of geometric cells with boxlike furniture at the 1925 Paris Exposition des Arts Décoratifs, he called this radical idea of domestic life a *machine à habiter* (a machine for living).

The effect of such ultramodern ideas of existence in mechanized spaces was satirized by filmmaker Jacques Tati in his 1958 film *Mon Oncle*. Tati’s model for the movie’s iconic Villa Arpel set (pictured right) is in the exhibition. So is the work of architect Ugo La Pietra, whose 1982 Televised House presaged the challenge of privacy in today’s smart homes. Parsing the effect of integrated information processing-equipment while also questioning the impact of omnipresent screens is, apparently, nothing new. – **N.A.**

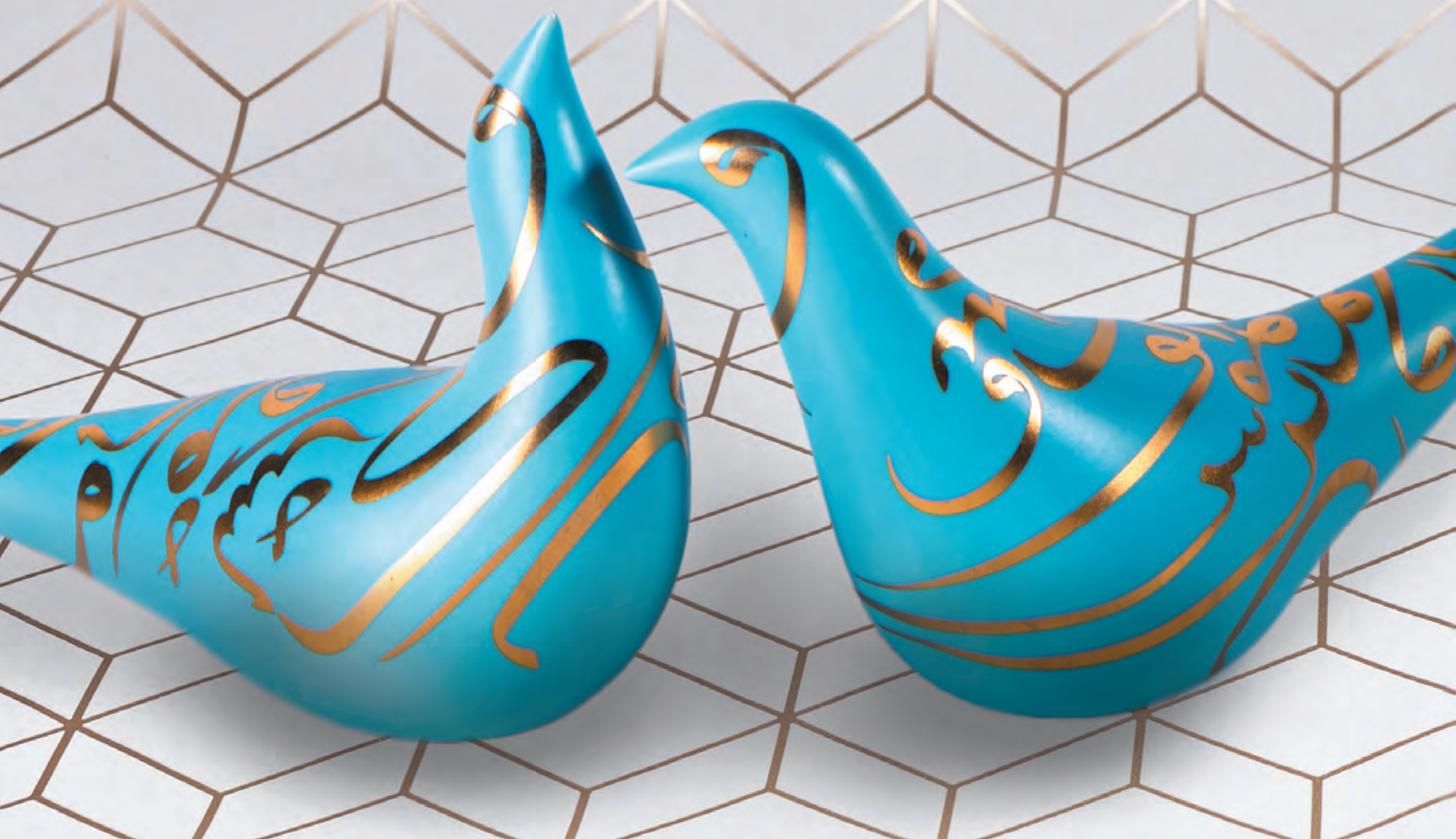


Home Futures at London’s Design Museum runs until March 24. For more information, visit designmuseum.org.

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PARTIES

Pop ups & design ops

To stand out during the fall social season, writes **NOLAN BRYANT**, you needed to host at a blockbuster space



Isabelle Gauvin and Luc Poirier.

LOUIS VUITTON EXPLORES ITS HISTORY

In honour of Louis Vuitton's 35th anniversary in Toronto, the travelling Louis Vuitton Time Capsule installation popped up at Toronto's Union Station in September. The sleek, temporary gallery space was teeming with breathtaking objects including enviable steamer trunks and the products of artful collaborations, all of which trace Vuitton's 160-year history.



Bao Ngoc Nguyen and Benoit Vuitton.



Victoria and Kelly Marshall.



Kate Bosworth and Alexandra Weston.

Swith Bell and Cecily Eaton.



Serena Sun, Hazel Ma and Cola Xia.

HOLT RENFREW DEBUTS A FALL POP UP
Actor Kate Bosworth and Condé Nast's Lisa Love were the guests of honour at a party and swish dinner hosted by Alexandra Weston at Holt Renfrew's Bloor Street location on Oct. 4. The soirée celebrated a collaboration with the American fashion title, Vogue, that saw a group of current and former editors curate a pop up of classic-to-bohemian pieces.



Yunlong Li and Chelsea Chen.



Maria, Elizabeth, Michael and Sonya Lee Chin.



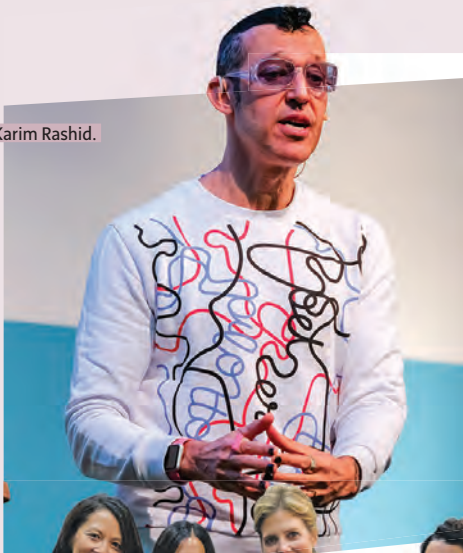
Florian Craen and artist Konqo.



Jennifer Carter, Henri d'Origny and Michael Cassels.

VANCOUVER DESIGN LOVERS LAUNCH IDS

Ahead of the public opening of the West Coast incarnation of the Interior Design Show, some 7,000 design buffs and interior enthusiasts gathered for The Party on Opening Night on Sept. 20. Sponsored by Inform Interiors, it was rife with musical performances and slick booths including a must-see by Caesarstone and New York-based Snarkitecture.



Karim Rashid.



Christina Tan, Nicole Sjostedt, Jody Phillips and Sarah Dennis.



Meliza Polvorosa, Aleem Kassam, and Phyllis Lui.

HERMÈS CELEBRATES THE BEAUTY OF SILK

Just shy of 4,000 people made it out to the Toronto leg of the Hermès Carré Club's global tour over three days in late September. The travelling event centres on and celebrates the silk square, and puts into focus artists, including Henri d'Origny and Gianpaolo Pagni, who lend their craft and imagination to the French brand.

Emily Dyer.



GOLD STANDARD

No 21 heels, \$935 at Specchio (specchioshoes.com). Rosie Assoulin trousers, \$1,940 at The Room at Hudson's Bay (thebay.com). Tights, \$20 at Simons (simons.ca).

STEPPING OUT

Saunter your way through holiday party season
in a parade of sensational footwear

PHOTOGRAPHY BY
SATY + PRATHA



STYLING BY
GEORGIA GROOM

Set design by Kristen Lim Tung. Model: Shelby Furber at Sutherland Models. Photo assistant: Hannah Kiviranta.



PURPLE REIGNS Dries Van Noten boots, \$1,295 at Specchio (specchioshoes.com). Helmut Lang skirt, \$840 at Hudson's Bay (thebay.com). Tights, \$19 at Simons (simons.ca).



HELLO, STUDS Celine heels, \$1,350 at Nordstrom (nordstrom.com). Simone Rocha dress, \$4,260 at The Room at Hudson's Bay (thebay.com). Olivia Ra socks, \$36 at Legs Beautiful (legsbeautiful.com).



RED ALERT Gianvito Rossi slingbacks, \$1,098 at George C (georgec.ca). Dries Van Noten skirt, \$2,160 at Holt Renfrew (holtrenfrew.com). Tights, \$12 at Simons (simons.ca).



SOLE QUEEN No 21 creepers, \$1,350 at Specchio (specchioshoes.com). Smythe coat, \$1,195, Dries Van Noten skirt, \$855 at Holt Renfrew (holtrenfrew.com). Red Sky socks, \$15 at Frances Watson (franceswatson.ca).



HOT HEELS Prada wedge sandals, \$1,490 at Nordstrom (nordstrom.com). Christopher Kane dress, \$3,480 at The Room at Hudson's Bay (thebay.com). Socks, \$120 at Prada (prada.com).



MIRROR, MIRROR Nicholas Kirkwood oxfords, \$1,400 at Davids (davidsfootwear.com). Comme des Garçons skirt, \$2,200 at Holt Renfrew (holtrenfrew.com). Stance socks, \$20.50 at Nordstrom (nordstrom.com).



SILVER SCENE Miu Miu boots, \$880 at Nordstrom (nordstrom.com). Dries Van Noten skirt, \$1,375 at Holt Renfrew (holtrenfrew.com). Simone Wild socks, \$50 at Frances Watson (franceswatson.ca).



ON POINT Aquazzura mules, \$715 at Davids (davidsfootwear.com). Tights, \$24 at Nordstrom (nordstrom.com).



Shireton hood, \$74.99 through burton.com.



Calvin Klein 205W39NYC metallic leather hood, \$806 through matchesfashion.com.



Wool mask, \$195 at Gucci (gucci.com).



Clyde faux fur hat, US\$245 through net-a-porter.com.



Sammy hat, US\$275 through eugeniakim.com.



An eclectic winter mix from Calvin Klein includes a striped balaclava worn with sultry animal spots.

TOP IT OFF

Warm up to an *au courant* combo of fashion and function with this winter's *outré* take on headwear. Calvin Klein designer Raf Simons caused a sartorial commotion with the brassy balaclavas and metallic hoods that stole the spotlight at the brand's fall 2018 catwalk show, and he isn't the only designer looking to diversify cold weather chapeaux beyond the basic toque. Snowboard brand Burton might be better known for athletic apparel, but its fleeced-lined pastel hood is as much an expression of panache as performance. Gucci's tri-coloured coverall is a harder sell for the slopes, but adds an edge to a utilitarian puffer or tweed overcoat après ski. If you're looking for something more elevated than a knit, pieces made with faux fur such as Eugenia Kim's trapper style or Clyde's plush bucket hat are equally toasty and touchable. Suddenly, it's cool to be cozy. — **ODESSA PALOMA PARKER**

THE (HOLIDAY) BUY

STAR POWER

For every beauty junkie with her head in the clouds, there's a dreamy gift that's out of this world



TWINKLE TIME
This festive nail polish topcoat can be worn on its own or over a colourful hue, and looks most divine when applied to just the tip of the nail. Diorific Top Coat Midnight Wish in #001 Lucky Star, \$34 at Dior counters and through sephora.com.



GALACTIC EMPIRE
This 12-piece advent calendar brings the best of Charlotte Tilbury's glamorous essentials into one celestial vessel. Charlotte Tilbury Beauty Universe, \$250 through charlottetilbury.com.



COSMIC GIRL
Ward off the disruptive effects of Mercury retrograde and embrace the marvels of astrology with Bite's limited-edition set of zodiac-inspired lipsticks. — **CAITLIN AGNEW**
Bite Beauty Astrology by Bite Mini Amuse Bouche Lipstick Vault, \$95 through bitebeauty.com.

IN BRIEF

OPEN HOUSE

Colorado might seem like a curious location for the first major Christian Dior exhibition in the United States, but the whole point of the Denver Art Museum's show, *Dior: From Paris to the World*, is how the house became an international force by courting couture clients beyond the conventional fashion capitals. Featuring 150 dresses that represent the work of its entire cast of creative directors, from Dior himself to current designer Maria Grazia Chiuri, plus behind-the-scenes elements including sketches, patterns and samples of embroidery, the installation is a time capsule of seven decades of elevated craft and taste. "This exhibition will encourage audiences to think differently about the boundaries of fashion as art," says DAM's director Christoph Heinrich. — **ANDREW SARDONE**

Dior: From Paris to the World runs from Nov. 19 to March 3, 2019. For more information, visit denverartmuseum.org.





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CLINIQUE
More than Moisture Set

Get your complexion glowing with this Moisture Surge trio featuring Replenishing Hydrator, Overnight Mask and Face Spray Thirsty Skin Relief, which is a purse-sized spray to keep you looking dewy fresh while out on the town. The Chubby Stick Moisturizing Lip Colour Balm is the right texture and sheer natural colour for this season's style. \$67/ value \$82



JO MALONE
Cologne Collection

British perfumer Jo Malone combines elements of simplicity and sophistication with a dash of unconventionality. These five scents can be worn solo or together: Lime Basil & Mandarin, Wood Sage & Sea Salt, English Oak & Redcurrant, Wild Bluebell and Nectarine Blossom & Honey. \$150



FRESH
The Great Escape Face Mask Set

With this Fresh roundup of pampering face masks, you can prepare your complexion for—or help it recover from—all of your holiday celebrations. The set includes the classic Rose Face Mask, Black Tea Firming Overnight Mask, Lotus Youth Preserve Rescue Mask and Sugar Face Polish. \$94/ value \$133

GLOW LIGHTS

The beauty focus this festive season is on skin that looks lit from within. Nordstrom has curated these Top 10 beauty buys, combining the hottest looks and the best deals.

Customize your holiday look with the beauty experts at Nordstrom. Your Beauty Stylist will handpick items from across a range of brands, along with complimentary makeup lessons and skin care or fragrance consultations. Remember, you can ask for samples of almost everything in the beauty department, before you buy. To find your nearest Nordstrom store or to schedule an appointment with a Beauty Stylist, please visit nordstrom.ca for store information.



NARS
Little Fetishes Audacious Lipstick Duo

From the Nars Holiday 2018 Collection, this pair of bold holiday lip looks is all attitude and no limits. Inspired by the iconic punk fashion of the 1970s, Rita Audacious Lipstick is a scarlet shade, while Mona is a mahogany. \$32 / value \$52



MAC
Shiny Pretty Things Glow Getter: Gold

This Nordstrom exclusive package of luminous hues is built to party. The Extra Dimension Skinfinish in Oh Darling metallic gold is perfect for high-intensity highlights. Layer the highlighting powder over Strobe Cream, a classic MAC formulation that moisturizes and adds glow with iridescent particles. \$47.50 / value \$91



CHARLOTTE TILBURY Stars In Your Eyes Palette

Crafted using celebrity makeup-artist Tilbury's knowledge of crystals, this limited-edition palette includes four mood-enhancing eye looks to inspire love, power, happiness and confidence. Each has primer, enhance and smoke shades to create a natural day look or dial up the drama for night. \$95



LA MER Mini Miracles

Transform your skin with this duo of classic treatments from La Mer, the ultra-luxe brand that has harnessed the healing power of the sea. The Moisturizing Cream renews your skin and delivers a luminous finish. The Concentrate soothes irritation and leaves dry, fragile skin strong. \$140/ value \$203



GIORGIO ARMANI Nude Lip Ornament Duo

Armani is the Milanese master of tailoring, and a brand synonymous with sophistication. This collectible limited-edition ornament for your tree is filled with a duo of rosy nude lip shades in different textures: Lip Magnet Liquid Lipstick and Rouge d'Armani Matte. \$48 / value \$61



DIOR Daring Eye & Lip Palette

This gorgeous studded purse-sized palette is filled with limited-edition lip and eye colours from the Dior Midnight Wish 2018 Holiday Collection, a special seasonal cosmetics collection inspired by Christian Dior's fascination with luck and destiny. \$98



DRYBAR Full-Size Faves

From hairstylist Alli Webb, who is known for her pro blow dryers, comes this trio of products to help your hair thrive for the holidays: The Detox Dry Shampoo; the Prep Rally Prime & Prep Detangler; and the Triple Sec 3-in-1, which texturizes, amplifies and refreshes your style on the go. Set \$62 / value \$91

A full-page advertisement for Nordstrom. Two women are featured in the foreground. The woman on the left has voluminous curly brown hair and is wearing a dark brown coat over a white and red patterned sweater. The woman on the right is Black, wearing a yellow and brown patterned turban, a red coat over a white textured sweater, and large silver earrings. They are standing in front of a blurred background of Christmas trees and warm lights. The text 'TRUE NORD' and 'STRONG AND FREE' is at the top, and 'NORDSTROM' is at the bottom, with store locations and a website link below it.

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A Chanel craftsman works on a piece in its jewellery atelier overlooking Place Vendôme in Paris (far left). The latest collection is inspired by Coco Chanel's cache of Coromandel screens (top left), interpreted in unique pieces like a double-sided bracelet (middle left) or earrings in gold and yellow diamonds (bottom left).



SCREEN PLAY

In Paris for the fall haute couture collections, **ANDREW SARDONE** receives an invitation to preview Chanel's latest high jewellery line, which finds inspiration in Coco Chanel's favourite piece of room decor

The scene around Place Vendôme during Paris haute couture week in July can only be described as over-the-top.

At the Ritz, Danielle Steel, the blockbuster romance novelist and loyal couture client, passes time between shows at a table in the centre of the bar, where Hollywood stylists and glossy magazine editors stop by to offer air kisses before returning to their red velvet booths and €50 club sandwiches. Outside, an endless motorcade of black sedans drop off their gilded passengers in front of the heavily guarded bauble shops that circle the bronze Vendôme column and its crowning statue of Napoleon Bonaparte. Perhaps most conspicuously, a few of the ever-growing glut of style influencers have claimed a patch of the square's pavement to pose for their next Instagram posts; the biggest selfie production is for an apparently Internet-famous beagle, who lounges nonchalantly on her dog bed surrounded by a sizable crew.

High above it all, however, is a scene so luxe and discrete that it makes the preening in the plaza seem almost down-to-earth. In the attic of the Chanel boutique at number 18, is the company's jewellery atelier. It's here, at a small number of wood-topped workbenches, that a young team of craftspeople piece together the show-stopping bijoux that make up its *haute joaillerie* collection. If the world of haute couture runways is rarefied (Chanel presented its Fall 2018 collection via two back-to-back shows for a well-edited audience of around 1,000 guests), the upper echelon of jewellery consumption is even more exclusive. For the brand, its twice-yearly collection plays an important role stoking its deepest-pocketed customers' sense of desire.

Today in the atelier, an artisan named Charlotte is working on a wax sculpture of a lyrical leaf that may become the basis for a brooch – or something else entirely. A collection can take over two years to be finalized and it's still early days for this particular piece

of foliage. Her colleague Luc is cutting out the silhouettes of precious stones that will become part of a choker-cum-tiara. And Pablo, the studio's veteran craftsman with 35 years under his belt, is creating delicate prongs for a necklace that will hold a diamond the size of a strawberry. There are also polishing and casting stations and an ultrasound machine and 3-D printer locked up in a small closet down the hallway, which the team insists are just here to help the creative process along. Every sparkly setting is still, in fact, made and embellished by hand.

"To have our own workshop is very important, and really helps us to be able to make pieces we wouldn't otherwise be able to do," says Marianne Etchebarne, Chanel's global head of watches and fine jewellery marketing, media and clients. The studio, she says, supports a level of craftsmanship that takes time, including six months of design and thousands of hours in the atelier. "The [Chanel] fashion team looks at me like I'm a crazy girl. Fashion is fast moving. It's ephemeral. This is not ephemeral."

As the fashion crowd criss-crosses the city to take in presentations at its ornate galleries, gardens and *hôtel particuliers*, Etchebarne is spending the week in a quiet corner of the Grand Palais for the unveiling of its latest high jewellery line. The collection is called Coromandel after the ornate, antique screens that fill Coco Chanel's apartment on Rue Cambon, which served as inspiration for the 59-piece line, including 24 one-of-a-kind pieces.

After passing through a fog of cold mist, visiting couture clients and jewellery connoisseurs who eschew custom clothes in favour of more glittering investments, tour vignettes that highlight the line's three inspiration points. First is flowers, including that Chanel standard, the camellia, but, Etchebarne emphasizes, rendered as rings and pendants in two dimensions rather than the usual three. Next is animals, including a pair of gold bird earrings with yellow diamonds dropping to the nape of the neck. Finally is minerals that take the form of fantastical landscape scenes graphically inlaid using lacquer and mother-of-pearl into bracelets and earrings.

The collection's showstopper is a double-sided, articulated bracelet that, standing up on its side on a rotating table in the exhibition space, is the most literal expression of a room screen on display. For Etchebarne and the atelier, it was a technical feat to create a reversible piece with a svelte profile.

Such innovation is an example of how the team finds inspiration in Chanel's extensive history without getting stuck reissuing old ideas. "We are not closed in our past...in our historic pieces," says Etchebarne. Instead, she says, they focus on surprising customers, who happen to mostly be women shopping for themselves. "They love the unexpected," she says. "They don't need this. So it's purely an emotional pleasure – a projection of the way you feel." ■



POOL CUE

A Nordic-style water circuit spa is the latest reason to visit Western Canada

An hour west of Calgary, Alberta's new year-round alpine sanctuary, the Kananaskis Nordic Spa, is designed around the relaxing and restorative traditions practiced in Scandinavia for generations. A Nordic spa cycle involves first warming up in a wood-fuelled sauna, then plunging into a series of ever-cooler pools. The Kananaskis circuit begins with a 35 to 40 C hot pool, sauna or steam, then progresses to a 32 to 38 C warm pool and a 5 to 10 C cold plunge pool before a rest at the cauldron fire pits (or loll in a heated hammock in your luxe custom tartan robe) before repeating it all from the beginning.

With over 50,000 square feet of indoor and outdoor space, the first spa of its kind in the province also features four steam cabins that let you breathe in the alpine forest air and gaze at the Rocky Mountain peaks as you descend ever deeper into a state of back country relaxation. No appointment is necessary for the water spa (day passes are available), but to boost your hydrotherapy sessions it also offers a menu of therapeutic and aromatherapy massages by skilled therapists in treatment rooms with panoramic windows on the top floor of the lodge.



When it's time to perk up, the Spa Lodge Lounge and Two Trees Bistro act as the campus's social epicentre, serving 100 per cent Canadian-sourced sharing platters, small plates and desserts, craft beer and wine, herbal teas and espresso. And if you want to extend your escape beyond a single day, check in to the new Pomeroy Kananaskis Mountain Lodge next door.

— JULIE VAN ROSENDAAL

Rates start at \$70/day. For reservations or more information, visit knordicspa.com.

THE (HOLIDAY) BUY

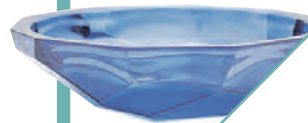
TRAY CHIC

Post legalization, the once taboo ashtray has become the design present du jour



HIGH GLASS

This delicate accessory from Tofino's Laundry Day was crafted with Victoria artist Caitlin Gallupe to evoke the look of something you might find antiquing. Seeing Double Ashtray, \$40 through laundryday.co.



PLEATS PLEASE

Crafted in Spain from recycled glass, San Miguel's beautiful-but-discreet bowls have hand-hewn shapes that live up to their "origami" moniker. San Miguel Recycled Glass blue origami bowl, £40 through libertylondon.com.



GOLD STANDARD

Misty Minton uses 22-karat gold leaf to give the porcelain pieces for her London-based housewares brand, Casacarta, a luxe touch. — O.P.P. Large Luna ashtray/change tray, £95 through casa-carta.com.

IN BRIEF

MATERIAL WORLD

When expertly rendered, a resin object can rival the most beautiful stone, so it's not surprising that the work of Dinosaur Designs is often confused

for marble. Founded in Sydney in 1985 by Louise Olsen and Stephen Ormandy, it pushes resin to its limits via innovative shapes and gorgeous patterns. In their Strawberry Hills studio, the creative couple stays true to their painting roots, treating every piece as an expressive object. Each item is handcrafted, passing through several artisans' hands, and no two are exactly alike. Aside from home goods, Olsen and Ormandy are known for their jewellery, which mixes in alloys and precious metals. Great news for anyone who wants to match their fruit bowl to their earrings. — ANYA GEORGIJEVIC

Dinosaur Designs resin Boulder pepper grinder, \$330, resin Medium Beetle bowl, \$200 at holtrenfrew.com.





THE WINTER-LUST LIST

Whether you're looking for an extended holiday getaway or a quick trip to shake off the February blahs, **MARYAM SIDDIQI** knows five ways to escape (or embrace) the cold

1 BE THE FIRST TO CHECK IN TO TORONTO'S ST. REGIS

While the exact date of opening is still TBD, this winter will see the debut of the first St. Regis hotel in Canada, in Toronto's Financial District occupying the tower that was once the Trump Hotel. Suites, the lobby, spa and restaurant have all undergone facelifts, and guests can expect signature St. Regis touches, including butler service for its 124 rooms, daily Champagne sabering in the lobby and midnight supper. Make space in your itinerary for the hotel's menu of "local experiences," including a flight to Niagara wine country, or a midnight spa session, in which you get the entire facility to yourself. Room rates start at \$650. For more information, visit stregis.com.

2 TAKE A SLOPESIDE DIP IN FRENCH FONDUE

No French skiing experience is complete without a culinary component. The chateau resort, The M de Megève, delivers a classic alpine feast in a personalized fashion at its restaurant, Les Grands Crus de Fondues, where they are serious about fromage. The on-site cheese expert will guide you through creating your own fondue from a selection of regional cheese, including comté, vacherin and l'étivaz. The custom dish can be paired with an assortment of condiments: escargots with garlic, hazelnut bread or Périgord truffles, for example. The five-star property is located in the town of Megève, a mere 100 meters from the Chamois ski lift. Room rates start at US\$488. For more information, visit mdemegeve.com.

3 GET BACK TO NATURE VIA A BELIZE BUNGALOW

For those looking beyond the Caribbean and Mexico for a holiday escape, Central America beckons. Belize is home to the world's second-largest barrier reef, and luxury retreat Matachica, on the island of Ambergris Caye, borders the geological wonder. The focus here is on being immersed in nature, with options for diving, fishing or cave tubing, and experiencing cultural history and traditions, whether it's offsite touring Mayan ruins or at the property's Jade Spa undergoing a facial with a banana-and-brown-sugar scrub. The resort's 21 bungalows are luxuriously rustic, each with a thatched roof, hammocks, fine linens and luxe toiletries. Room rates start at US\$275. For more information, visit matachica.com.



4 EAT (AND SPA) HYPER LOCAL ON ANGUILLA

After bearing the brunt of powerful hurricanes last year, the Caribbean is emerging stronger than before, with several islands and properties taking the rebuilding opportunity to give themselves a refresh. Anguilla's iconic CuisinArt Resort has not only revamped its interiors – think porcelain tile, sea glass and teak private cabanas by the pool – but has redeveloped its culinary and spa offerings, both influenced by the resort's hydroponic farm. Alongside body treatments, including scrubs and wraps that use ingredients picked on the property, the spa has a newly developed

wellness workshop menu that includes daylong fitness regimes. Room rates start at US\$550. For more information, visit cuisinartresort.com.

5 HIT THE HILLS ON SKI OR BIKE IN ROSSLAND, B.C.

The Josie, the first ski-in-ski-out boutique resort to open in Canada in a decade, welcomes snow lovers to the Kootenay Rockies this winter. Located on B.C.'s Powder Highway at the base of Red Mountain Resort, The Josie offers access to downhill skiing, fat biking and Cat skiing over 4,200 acres via a concierge who can plan your experiences. Skating and curling are also on offer. The property will debut a spa – with a mountainside pool – in 2019. Room rates start at \$179. For more information, visit thejosie.com.

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vancleefarpels.com

TAKE THE CAKE

When it comes to creating a statement sweets table, **GAYLE MACDONALD** reports that the way to stand out this season is with the most artful of confections

Some have petals so fine you can see through them, or are hand-painted to look like Chinese tapestry. Others sparkle with edible amethyst, jade and 24-karat gold. The most impressive sweets are so finely sculpted they resemble a modern still life by Canadian artist Malcolm Rains, or a Roman fresco with a surface that has been etched by the ravages of time.

Cakes have always been the dandiest offering on the bakery counter, but lately they're going beyond pretty to become *objets d'art*. And their fine craftsmanship, so perfect for the Instagram era and its carefully curated feed of beautiful food, has the masses drooling. Avant-garde cake designers such as Russia's Tortik Annushka and Olga Noskova have amassed half-a-million followers each on the social media platform, and their elegant towers of Mondrian-esque cubes or mirrored layers have inspired a new wave of cake bosses who value aesthetics almost as much as they do taste.

"I'm about evenly split between the two," says Dalana Fleming, who regularly pushes the boundaries of design at her The Cake & the Giraffe studio in Vancouver. "Some of my contemporaries make cakes that are just for show, but if I see this big, beautiful cake and its taste is less than extraordinary, it's a downgrade." On the outside, Fleming's masterpieces are encased in marbled finishes or accented with sugar-paste succulents that resemble a terrarium; their interiors feature flavours like garam masala crumb or lavender buttercream. "Most of us want our cakes to be as delicious inside as they are divine to look at. But it's impossible to overstate what an impact Instagram and social media has had on our profession. It's elevated cake-making to a whole new level."

In San Francisco, cake artist Jasmine de Lung says her profession is becoming recognized as an art form unto itself thanks to social media and cake shows on television. She works in a variety of textures to create cakes that look like geodes or mimic delicate lace in muted pastels. "When I visualize new cake designs, I like to soar into the abstract," says de Lung, who started Jasmine Rae Cakes 12 years ago. "But when I create for my business, with sugar in hand, I reign it in until it's just palatable enough to be relatable, but novel enough to titillate."

Given the hours – sometimes days – it takes to create these showpieces, it's little wonder prices run into the thousands of dollars. Toronto's Genevieve Finley, owner of the popular For The Love of Cake, had a team of five spend 120 hours making a scale model of the Royal Ontario Museum that served 700 people. "I'm known for my architectural projects and I think I've done every building downtown, but I can't say they're my favourites to work on," she says. Instead, she revels in discovering new ways of combining textures, geometric shapes, floral designs, watercolour hues and patterning.

"I like it when someone comes to me with an invitation and wants it enhanced or embossed on a cake," says Finley, who believes such aesthetic synergy will be an entertaining trend that will continue through the new year. She also sees burgundy making a comeback for wedding cakes, and succulents taking off for special occasions.

The highly-stylized approach in icing design will likely endure for some time if the tricky treats coming out of Moscow are any indication. There, the Kalabasa bakery is sparking the popularity of brush-stroke cakes (the technique involves melting chocolate on wax paper and using a paintbrush to create 'feathers' that are placed around a cake once they harden). Celestial details in blues, purples and metallics will also likely pop up on a dessert table near you in the coming months.



Clockwise from top: Jasmine de Lung's brush-stroke cake, tiers of delicate leaves by Dalana Fleming, a marbled dessert by Olga Noskova and Genevieve Finley's crystal confection.

Despite all the attention to finesse and flair, Finley believes there will also be a return to a more rustic look, with cakes resembling birch bark or other elements that pay homage to a natural landscape. "There are people who will always gravitate toward pretty and simple. My followers love it when I post something like a buttercream cake with fresh flowers. It just makes them smile and feel good," says Fleming.

"But for those who want show stopping, it's about pushing the boundaries of what you can do with something edible," she says. "I love it when someone walks by one of my creations, does a double-take, and then says, 'Oh my God, that's a cake!'" ■



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FANTASTIC FOUR

A group of Vancouver chefs have banded together on a novel eatery

Disregarding that famous saying “too many cooks spoil the broth,” four Vancouver chefs have joined up to open Popina Canteen, a gourmet fast-food counter on Granville Island. Their combined credits require a generous serving of commas and semicolons.

There’s Angus An of Maenam, Freebird Chicken Shack, Sen Pad Thai, Fat Mao and Longtail Kitchen; Joël Watanabe of Bao Bei and Kissa Tanto; Robert Belcham of Campagnolo, Campagnolo Roma, Upstairs at Campagnolo and Monarch Burger; and, Hamid Salimian, chef-instructor at Vancouver Community College, Culinary Team Canada captain, and former executive chef at Diva at the Met. Despite the restaurant industry’s competitive reputation, Salimian claims the collaborative approach works. “Somehow we all agree on what’s best for the business,” he says. “It’s no different than being a part of a soccer team – you’re only as good as your weakest link.”

Served out of three vibrant, repurposed shipping containers set up in what was once a parking lot, the menu is grounded by four signature sandwiches which the quartet conceptualized alone but refined together. An took on the lobster roll, Watanabe tackled falafel, Belcham created the burger and Salimian claimed the fried chicken. Befitting its harbourside address, seafood gets a lot of menu love, including fall-winter additions like Salt Spring Island mussels and Atlantic squid calamari. Those eating in at the adjoining 20-seat heated and covered “parklet” can pair their meal with personal-sized bottles of Joie Farm wines or pre-mixed classic cocktails like Caesars or a Negroni fizz. — **JOY PECKNOLD**



For more information, visit popinacanteen.com.

THE (HOLIDAY) BUY

FINISHING TOUCHES

If the craft-cocktail lover on your list is already buried in bottles, go for garnishes



MARTINI SHAKEUP

Jack Rudy Cocktail Co., an American syrup and garnish company, shuns decadence for simplicity with its vermouth-brined olives seasoned with juniper and coriander. Jack Rudy vermouth brined olives, \$18.95 at BYOB Cocktail Emporium (cocktailemporium.com).



BUBBLY BLOOMS

Champagne cocktails don’t need a lot of help, though the spectacle of fizz furiously streaming up from a purple hibiscus flower is a flourish worth adding. Wild Hibiscus flowers in syrup, \$40 at The Crafty Bartender (thecraftybartender.com).



SWEET SENSATIONS

Before day-glow maraschinos took over, there were indulgent-yet-natural tasting Italian cherries like these beauties picked and preserved in the province of Modena. — **CHRISTINE SISMONDO** Toschi Amarena cocktail cherries, \$28.95 at The Cherry Store (thecherrystore.ca).

IN BRIEF

BOTTLE TALK

According to The Globe and Mail’s spirits guru, Beppi Crosariol, the difference between tequila and mezcal is the species of agave used (tequila distillers are picky about using just the blue sort, while mezcal makers embrace more variety) and the way the plant is cooked before distillation (for mezcal, the *piña* is roasted in the ground, which gives the final product its signature smokiness). After sampling the new mezcal from Casamigos, the blockbuster tequila brand started by George Clooney and Rande Gerber, this spirits novice would say it’s like if tequila and scotch got together and had a baby. That makes it perfect for holiday cocktail season when, subbed in for your go-to reposado, it adds a coziness to summer sippers like margaritas and palomas. — **A.S.**

Casamigos Mezcal, \$89.95 at the LCBO (lcbo.com).





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RILEY STEWART

STYLING BY
NADIA PIZZIMENTI

PERFECT PAIR

The drama of a tanzanite pendant and the simplicity of a petal ring from Tiffany's Paper Flowers collection make for a dream duo. Blouse, US\$2,130 at Louis Vuitton (louisvuitton.com). Platinum cushion tanzanite and diamond pendant, \$196,500, Paper Flowers platinum and diamond ring, \$7,450 at Tiffany & Co. (tiffany.ca).





MATCH POINTS

The garnet accents in a Birks necklace and bracelet add luxurious depth to the intricate lace of a Valentino cape in rich burgundy. Valentino dress, \$1,490, cape, \$5,900 through valentino.com. Diamond, pearl and quartz drop earrings, \$10,190, diamond, garnet and rose gold necklace, \$18,350, and bracelet, \$52,430 at Birks (birks.com). (On hand from left to right) Sofia Zakia Andromeda 14-karat yellow gold and diamond ring, \$812, Sugar Plum Fairy 14-karat yellow gold and diamond ring, \$1,103, Pleiades 14-karat gold and diamond ring, \$3,028 through sofiazakia.com.



DETAIL ORIENTED

Signature Louis Vuitton elements, from the nail heads of classic trunks to the stylized blossoms of its monogram canvas, have become important motifs incorporated into the house's fine baubles. Empreinte 18-karat yellow gold bangle, \$7,550, and 18-karat pink gold bangle, \$7,550, Color Blossom Sun 18-karat yellow gold with white mother-of-pearl pendant, US\$2,430 at Louis Vuitton (louisvuitton.com).



FLAIR PLAY

A blockbuster Birks ring mimics the texture and movement of feathers in barbs of black and white diamonds.
18-karat white gold, black and white diamond ring, \$18,350 at Birks ([birks.com](https://www.birks.com)).

THINK PINK

Rosy pops of opal, amethyst, rhodonite and quartz create a merry arsenal of special occasion bijoux. Erdem dress, \$2,710 through erdem.com. Jaleh Farhadpour Pink Flower pink opal, amethyst and 18-karat gold earrings, \$3,980, Rhodonite Drops, \$3,200 at Archives (archivestoronto.com). Dior rose gold, diamond and pink quartz necklace, \$6,000, and ring (on right hand), \$22,000 through dior.com.





DIVINE INTERVENTION

Designers like Montreal-based Sofia Zakia are translating celestial references including stylized suns and moonscapes into delicate charms.

Stella McCartney dress, \$2,735 at Nordstrom (nordstrom.com). Sofia Zakia Supreme Moon Phrase 14-karat yellow gold, moonstone and pavé diamond single earring, \$6,655, Pearl Woodland 14-karat gold and pearl ring (on index finger, top), \$434, Stardust 14-karat yellow gold and diamond ring, \$1,430 (on index finger, bottom), Moon Tear 14-karat yellow gold and diamond ring (on ring finger, top), \$1,327, Nebula 14-karat gold and diamond ring (on ring finger, bottom), \$800, Scheherazade 14-karat gold, diamond, sapphire, ruby and emerald ring (on pinky finger), \$1,500 through sofiazakia.com. Fernando George Radiant 18-karat yellow gold and diamond rings (on middle finger), \$12,756 each at Archives (archivestoronto.com).



BETTER BLUES

Just like Tiffany's annual Blue Book collection, which plays up flora, fauna and architectural references, these pieces emphasize the romance and forms of nature. Circles platinum, 18-karat gold, diamond and yellow diamond necklace, \$345,500, Dragonfly platinum, rose gold, diamond and pink diamond brooch, \$230,500 at Tiffany & Co. ([tiffany.ca](https://www.tiffany.ca)).



HIGH LIGHTS

Released seasonally, Chanel's Haute Joaillerie masterpieces capture the expertise of its Parisian jewellery atelier. Read more about the creation of the latest collection in "Screen play" on page 23. THIS PAGE: Coco Avant Chanel High Jewellery Collection Lucienne 18-karat white gold and diamond necklace (left), Maud 18-karat white gold and diamond necklace (right), both price on request at Chanel ([chanel.com](https://www.chanel.com)). OPPOSITE PAGE: Dress, shoes, Coco Avant Chanel High Jewellery Collection Jeanne 18-karat white gold and diamond tiara, Maud 18-karat white gold and diamond earrings, Lucienne 18-karat white gold and diamond bracelet (on right wrist), Emilienne 18-karat white gold and diamond watch, Maud 18-karat white gold with grey spinels and diamond ring, all price on request at Chanel ([chanel.com](https://www.chanel.com)).

Set design by James Reiger
for P1M.ca. Makeup by
Julie Cusson for Chanel using
Hydra Beauty Flash (chanel.
com). Hair by Kirsten Klontz
for Dyson/P1M.ca. Nails by
Naomi Misu for Tips Nail Bar/
P1M.ca. Model: Malie at Another
Species. Birds (in order of
appearance): Dinozzo, Maggie,
Lucy and Sampson at Hands on
Exotics (handsonexotics.com).





THAT'S A WRAP

Our gift to you this season is a quick fix for that panicked holiday moment when you have a thoughtful present to give, but nothing special to dress it with. To the rescue are painter **KRIS KNIGHT**, illustrator **KATE GOLDING** and floral stylist **SARAH WU**, who each took the theme of winter florals and interpreted it as an artful pattern perfect for packaging up a diminutive but lovely box.

Tear out your favourite page and get wrapping



(PAGE 42)

Artist Kris Knight often incorporates bold blooms into the backgrounds of his pensive portraits, and even reinvented Gucci's signature floral print earlier in his career. For this project, he focused on specimens of silvery and fragrant winter greenery such as eucalyptus, Dusty Miller and juniper.



(PAGE 44)

Surface pattern designer Kate Golding is known for her charming wallpaper prints that capture the natural elements, quaint architecture and bucolic life of her southeastern Ontario home. Her motif features a field of snowdrops, which are found in Canada and also in her native England.



(PAGE 45)

Stylist Sarah Wu operates Petite Studio in Toronto's Parkdale, creating floral work for advertising editorials and magazines. Her photo collage of ranunculi, cotton, snowberries, grevillea, princess pine and pine cones is meant to capture the delicate botanical textures of winter.

Produced by Benjamin MacDonald.





SMALL BITES GO BIG

If you get giddy every time a hotel bartender brings a diminutive bowl of gratis almonds to your table, you're going to love hitting the holiday party circuit this year. As **JULIE VAN ROSENDAAL** reports, the bar snack is where it's at to keep guests fed through round after round of festive cocktails

PHOTOGRAPHY BY **NATASHA V.**



FOOD STYLING BY **ASHLEY DENTON**

Food and drinks – particularly those of the sharable sort – are social conduits and natural connectors. As the dining-out experience moves further toward small plates, bar snacks have become an opportunity for chefs to play with their food, and a more accessible way for people to try something different paired with their increasingly sophisticated local brews and craft cocktails.

“Drinking at the bar is more social than it’s ever been,” says Shon Jones-Parry, the general manager of Botanist in Vancouver’s Fairmont Pacific Rim hotel. “We try to design items to be easily sharable – quick and more simple than what they would get in a restaurant.” At Botanist, guests receive a little something to nibble at the bar, like popcorn garnished with the Japanese spice mix togarashi, big green Cerignola olives or roasted hazelnuts. “It’s more of a social experience when a dish is set down in the middle, and everyone’s diving in and scraping off the plate together,” says Jones-Parry. “It’s what keeps people staying for that second cocktail.”

Even at restaurants, bar snacks have become a precursor to appetizers, catering to those who want to graze as they restaurant hop or stop for a drink after work. There isn’t as much pressure compared with a pricier, more substantial main course, which helps guests be more adventurous when it comes to snacks. “People have very specific expectations of what they’re looking for in a meal,” says Jones-Parry. “In the bar, you have more flexibility. The chefs can have some fun and

show off a little bit.”

At Proof, a craft cocktail bar in Calgary, bar snacks make up the bulk of the menu. The small plates, from old-school shrimp cocktails to dumplings to pork belly steam buns, ranging in price from \$5 to \$7, are designed to pair well with mixed drinks, and help facilitate conviviality. “Sharable snacks encourage people to linger longer,” says co-owner Jeff Jamieson, who says they recently cut larger plates from the menu entirely when they found patrons mostly gravitate toward the bar snacks. “Much like sharing wine and drinks, having people sit down and share food drives the social aspect. It keeps them more engaged.”

Of course, bar snacks are equally enticing at home, and they make a timely addition to your culinary repertoire come holiday entertaining season. Crunchy, salty nibbles have more longevity over the course of an evening, although an added element of sweetness does well when accompanied by a hit of spice.

Simple bites warmed, toasted or otherwise enhanced in your own kitchen are a step up from a bag of Doritos, with a similar impact. They’ll keep your friends fuelled without the pressure to replenish finicky hors d’oeuvres or plan an elaborate charcuterie spread. When you’ve picked up some nice bottles or planned a killer cocktail, a few strategic bar snacks like the bites on the following pages will get the party started – and keep it going.

TURN TO PAGE 51 FOR THE RECIPES »



CAST-IRON OLIVES

Most snacks are improved upon just by warming them up; give store-bought olives a little lift with a few aromatics – citrus peel and some fennel seeds, perhaps – that turn them into something restaurant-worthy. Alternatively, try the same method with whole Medjool dates, warmed with olive oil, a sprig of rosemary and a clove of garlic.



CHARRED SHISHITO PEPPERS

Sweet shishito peppers only need to be grilled, roasted or sautéed to transform them into the perfect bar snack. Serve these blistered beauties in a shallow dish and invite guests to eat them whole, discarding the stem in a small bowl. If you have any flaky flavoured salts in your cupboard, this is a good opportunity to use them, or add a pinch of gochugaru (ground red chilies) for an extra kick.



BEET PICKLED EGGS

Brilliant pink pickled eggs look far more intriguing in a jar on the bar or kitchen counter than the greenish old-school kind. They're easier to eat sliced into halves or wedges – sprinkle with pepper or chopped chives to elevate the experience.



SWEET AND SPICY ROSEMARY NUTS

Spiced nuts are a staple of the holiday season, though this version is less traditionally festive in its flavouring. Feel free to use pecans, cashews, almonds, walnuts or a mix of them all.



CAST-IRON OLIVES

1 to 2 cups assorted olives
1 to 2 sprigs fresh rosemary or thyme
Strips of orange or lemon zest
Pinch of whole coriander or fennel seeds
Extra virgin olive oil
1 shot gin (optional)
Freshly ground black pepper

Set a small cast-iron skillet over medium-high heat and warm the olives along with the rosemary, a few strips of zest, coriander or fennel, a drizzle of olive oil, splash of gin and black pepper until the olives are heated through. If you like, turn the heat to high until the skins blister, but don't let them cook too long – they could get soft. Serve straight from the skillet.

Serves 6.



CHARRED SHISHITO PEPPERS

Olive oil, sesame oil or butter
1 pound fresh Shishito peppers
Flaky salt

Preheat your oven to 450 F, warm up your grill, or set a large, heavy skillet over medium-high heat. If you're roasting or grilling, toss the whole peppers in a drizzle of oil or melted butter to coat them well. If you're sautéing, add a generous drizzle of oil, butter or both to the skillet.

Roast the peppers on a baking sheet, cook them directly on the grill or shake them around in the skillet for about 10 minutes, until they soften and start to blister and char. Remove from the heat and serve in a shallow bowl sprinkled with salt.

Serves 6.

RECIPES



BEET PICKLED EGGS

6 eggs
1 cup white or apple cider vinegar
½ cup water
3 tablespoons sugar
1 tablespoon kosher salt
1 medium beet, coarsely grated
1 tablespoon pickling spice
¼ purple onion, thinly sliced

In a medium saucepan, run enough water over the eggs to cover them by at least an inch. Bring to a boil, remove from the heat, cover and let sit for 12 minutes. Run the eggs under cool water in the sink to stop them from cooking.

Meanwhile, bring the vinegar, water, sugar and salt to a simmer on the stovetop, stirring until the sugar dissolves. Remove from the heat and stir in the beet and pickling spice. Peel the eggs (starting at the large end can help them peel more cleanly) and place them in a large jar along with the onion. Pour the brine overtop. Let the eggs sit for at least 3 hours, or refrigerate overnight. Pickled eggs will keep in the fridge for up to a month.

Serves 6.



SWEET AND SPICY ROSEMARY NUTS

2 cups nuts (cashews, pecans and/or almonds), raw and unsalted
1 tablespoon fresh rosemary, finely chopped
1 tablespoon butter, melted or olive oil
1 tablespoon packed brown sugar
1 teaspoon balsamic vinegar
¼ teaspoon ground cumin
½ teaspoon salt
Freshly ground black pepper
A few drops of Sriracha or Tabasco sauce

Preheat the oven to 325 F.

In a medium bowl, toss the nuts with the remaining ingredients until they are evenly coated. Spread them out on a parchment-lined baking sheet and bake for 10 to 15 minutes, or until pale golden and fragrant.

Serves 6.



Food for thought

For the culinary know-it-all on your list, the year's most innovative kitchen compendium serves up a feast of tasty facts

ILLUSTRATION BY MADISON VAN RIJN

When it comes to what you consume, how much information is too much information? Ignorance really can be bliss, especially during the holiday season, when a cookie platter or stray box of After Eights lurk around every corner, (and gym membership deals are so plentiful come January). Do you, for example, really want to see the calorie count of your hamburger on a fast-food menu when you're already in line to order it and have rationalized adding bacon AND guacamole because, what the heck, it's Tuesday?


With *Food & Drink Infographics*, writer Simone Klabin and editor Julius Wiedemann have created something beautifully insightful from the glut of information that exists around what we eat. Turn to page 115 and learn that Benjamin Franklin advocated

for that Christmas dinner staple, the turkey, as a symbol for the United States of America over the heroic bald eagle. Or fold out a poster on the science of baking to understand how different levels of starch and protein in flour will determine the crumbly success of your festive pastries and cakes. For imbibers, there's a colour-coded wine guide to grape varietals as well as cocktail recipes explained via retro pie graphs.

Along with conversion charts, entertaining ideas and lots of recipes, the book includes a look at the way images have been used to communicate ideas about food and drink throughout history.

Information about diet is often communicated to elicit a sense of guilt, but this book's "delicious data" will satiate epicurean curiosity without killing your appetite. — **ANDREW SARDONE**

Food & Drink Infographics: A Visual Guide to Culinary Pleasures by Simone Klabin, \$89.95 at bookstores and online (taschen.com).



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