

Compliments of Stacey Shanner

AMERICAN LIFESTYLE

THE MAGAZINE CELEBRATING LIFE IN AMERICA

ISSUE 128



Stacey Shanner
Realtor®
Direct: (866) 458-4226



The Shanners
1100 First Avenue
Suite 200
King Of Prussia, PA 19406

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Front of Tear Out Card 1



GORGONZOLA
and walnut anolini



Stacey Shanner
Realtor®

Direct: (866) 458-4226
Office: (610) 878-5000
E-mail: info@remindermedia.com
www.remindermedia.com

The Shanners
1100 First Avenue
Suite 200
King Of Prussia, PA 19406



Back of Tear Out Card 1

INGREDIENTS:

Dough

- 3 ¼ c. flour
- 2 pinches salt
- 5 eggs
- 2 tbsp. olive oil
- ½ c. shelled walnuts

Filling

- 10 ½ oz. gorgonzola (about 2 c. crumbled)
- About 1 c. grated Parmesan
- 7 tbsp. butter

Serves 2

© The Social Food by Shirley Garrier and Mathieu Zouhairi, Rizzoli New York, 2022. Photographs © Shirley Garrier and Mathieu Zouhairi

INSTRUCTIONS:

1. Combine the flour and the salt in a bowl, and transfer the mixture to a work surface. Form a well in the center. Crack the eggs into the well, and add the olive oil. Knead until the dough is smooth. Form the dough into a ball, cover in plastic wrap, and set aside to rest at room temperature for 1 hour.
2. Roughly chop the walnuts, and arrange them on a baking sheet in an even layer. Bake at 350°F for 6 minutes.
3. Mix the gorgonzola and Parmesan together in a mixing bowl, and season with pepper.
4. Roll out the dough very thin (about ⅛ inch). Divide into two pieces.
5. Place small balls of filling on one of the two pasta sheets, spacing them out about ¼ inch apart. Cover with the other dough half, and cut the anolini with a cookie cutter or anolini cutter.
6. Bring a large pot of salted water to a boil. Cook the anolini in batches for 1 minute. Drain.
7. In a small pan, heat the butter over low heat until foamy. As soon as it stops foaming and takes on a golden color, remove from the heat. Add the anolini and toss well in the browned butter, then sprinkle with the toasted walnuts, and serve.



AMERICAN LIFESTYLE

Dear Bill and Judy,

From planes to trains to automobiles, American transportation keeps us on the go. Many of us crave adventure, whether it's by moving to an exciting new place, or making a temporary journey somewhere. This issue of American Lifestyle dives into the many ways you can tap into this desire during the upcoming travel season.

Flying can be a thrilling experience, but, believe it or not, it can be just as exhilarating to watch planes take off and land from a comfortable place on the ground. Find out about some of the best places across the country to do so.

Cars have made a tremendous impact on American culture since the early twentieth century, and the Petersen Automotive Museum is dedicated to all the things we love most about our cherished vehicles. Inside you can preview of some of the exciting exhibits and experiences it offers.

If you've never experienced the wonder of traveling by train, consider taking a trip on one of the many passenger railways across the US. With expansive views, comfortable amenities, and top-tier dining opportunities available, you'll learn why journeying by train is the way to go.

Where will the season take you? As always, it's a pleasure to send you this magazine.

Stacey Shanner



Stacey Shanner

Realtor®

Direct: (866) 458-4226

Office: (610) 878-5000

E-mail: info@remindermedia.com

www.remindermedia.com

Shanner Realty

1100 First Avenue

Suite 200

King of Prussia, PA 19406



PUBLISHER

Chief Executive Officer Steven Acree
publisher@remindermedia.com

EXECUTIVE

President Luke Acree
Chief Marketing Officer Joshua Stike
Chief Operating Officer Michael Graziola

MARKETING

Director of Marketing Dan Acree
Director of Creative Services Kristin Sweeney
Director of Content Jessica Fitzpatrick
marketing@remindermedia.com

EDITORIAL

Editorial Manager Alexa Bricker
Senior Layout Designer Elisa Giordano
Senior Writer and Editor Matthew Brady
Senior Content Writer Shelley Goldstein
Junior Editor Dakota Damschroder
Content Writers Bonnie Joffe, Lauren Kim, Andre Rios
Junior Content Writer Allison Gomes
editorial@remindermedia.com

SALES AND CLIENT SUCCESS

Vice President of Client Success Ethan Acree
Vice President of Operations Nicholas Bianco
Vice President of Sales Michael Campanile
hello@remindermedia.com

OPERATIONS

Vice President of IT Thomas Setliff
Director of Manufacturing Shannon Mosser
Director of Business Intelligence Daniel Gallaway
Director of Projects Kelsie Schmall
Vice President of Finance Shana Lebofsky
Director of HR John Keogh
hr@remindermedia.com



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The sight of planes
taking off and landing
is truly mesmerizing,
making it a great
activity for people of
all ages—and all you
need is the perfect
spot to watch them.
Here are a few of the
best places around
the country to do so.

**Charlotte Douglas
International Airport (CLT)**

The Overlook, adjacent to runways
18C and 36C at CLT, provides an
excellent vantage point to observe
planes taking off. Just west of its
previous location, this new viewing
area comes with amenities like
restrooms, playgrounds, and an
aircraft display.

**Dallas Fort Worth
International Airport (DFW)**

At Founders' Plaza, you can experience
close-up views of the bustling plane
activity at DFW. Observe from your car
or from available picnic tables, where
the photo ops are excellent.

**Hartsfield-Jackson Atlanta
International Airport (ATL)**

ATL is the busiest airport in the world,
making it a great place to watch planes.
You can enjoy stunning views from
the top floors of the north and south
parking terminals or from the Georgia
International Convention Center to the
west, where planes fly low overhead.

**John F. Kennedy
International Airport (JFK)**

The rooftop infinity pool at the TWA
Hotel, open year-round, is one of the
best spots to view JFK's abundant
plane activity. Note that, depending on
the season and whether you're a guest,
an admission fee and reservation may
be required.

**Los Angeles International
Airport (LAX)**

Plane spotters in LA can enjoy
breathtaking views of planes landing
from the In-N-Out Burger at Sepulveda
Boulevard and 92nd Street. For a more
relaxing spot, head to Clutter's Park in
El Segundo on the south side of LAX.

**Ronald Reagan Washington
National Airport (DCA)**

Located just across the Potomac River
from DCA in Arlington, Virginia, is
Gravelly Point. Only a few hundred feet
from the north end of runway 1/19, it
gives plane spotters amazing views of
planes taking off and landing.



A Dream Home *in Portland*

Interview with **Jessica Hansen**
Written by **Shelley Goldstein**
Photography by **Madeline Tolle**



Jessica Hansen, founder of Tandem Design, knew the minute she stepped into this 1961 house in Portland, Oregon, that it was meant to be hers.

Tell us about Tandem Design:

We are a small, full-service firm focusing on interior remodels. We partner with our clients, many of whom are creative in their own right, on both their personal homes and unique office spaces. Our specialty is livable interiors that push design boundaries with the goal of giving finished results that match the dynamism of the clients themselves.

What did your journey to interior designer look like?

I was a wardrobe stylist for many years and loved my job, but the required travel took a toll, especially after I became a parent. Interior design started as a side hustle that I could do closer to home while still using my creative abilities. Over the last decade, there's been a shift toward more interior projects and fewer styling jobs. Now I'm almost exclusively focused on Tandem Design. My twenty-five-year-old self would never have imagined it, but this second career has allowed me to have a true work-life balance so I can have time for both family and friends. It has been such a gift.

What type of projects resonate with you?

I'm most attracted to projects that transform not only spaces but

also the way people live and work within them. We have multiple clients who reach out months or even years later to say how grateful they are. Being able to change people's day-to-day lives feels very rewarding.

How quickly did you realize the Portland house was your home?

I knew this was absolutely my house the moment I walked in. It's 4,700 square feet on a 0.3-acre lot with views of Mount St. Helens. It has four bedrooms and four and a half baths with a walkout basement.

It wasn't going to be available to us for a year, though, so I spent six months looking for other houses to get my family settled sooner. But nothing else compared to its potential or location. I couldn't stop thinking about it.

What was working in the house, and what did you immediately know you'd change?

The house is situated on a hillside that had already been terraced and had beautiful, established landscaping with a stunning view. But inside, it was separated into a lot of small rooms that were all very dark. I knew I wanted to connect the main living spaces,



reconfigure the primary bath, and, most importantly, flood the home with light. My team and I ended up gutting it and removing the walls from the main floor.

What would you consider to be the hub of your home? How did this inform your design choices?

The hub of most homes is the kitchen, and it's no different at my place. We spent a lot of time thinking through how the kitchen would connect with the other living spaces as well as with the outside deck. I came up with the concept of a floating kitchen that lives in the center of the home, which gives us a multiuse space where we can cook, oversee the kids' projects, and entertain indoors and out with a 360-degree visual.

Will you talk about some of the artistic choices in the kitchen?

With the floating kitchen concept, there is no backsplash, so I wanted to inject texture and pattern where I could. We tiled one side of the kitchen island and created a fluted detail on the other side and on the end caps to add some dimension. The hardware also helps; typically, I'm a big fan of integrated pulls, but I added half-moon brass pulls to break up all the wood cabinetry.

My philosophy is that any cabinetry below waist level should be a drawer that pulls out; doors and shelves at this level just aren't practical. I'm not the biggest fan of lazy Susans but wanted to utilize the corners as much as possible. So instead, we installed drawers on the back side of the kitchen island that take advantage of every inch.



How would you describe the overall style of the home?

The house is a midcentury daylight ranch, and I wanted to stay true to that era. But I didn't confine myself to one particular style. I've been attracted to midcentury since the beginning of my design career but have become more drawn to postmodernism and brutalism as of late. I think these styles can marry together to create a layered and engaging design.

How important was preserving the original materials in the home?

The home had been remodeled sometime in the '90s, with most of the original details stripped, so preserving what was left was a main goal of mine. The stone on the fireplace is a perfect example of

this; you can see this same stone in many houses in the neighborhood. When my team and I took the walls down between the rooms, the fireplace had brick on one side and the original stone on the other. We spent a lot of time sourcing stone that would match the original and creating a cohesive double-sided fireplace that connects the spaces.

The materials in the bathrooms are so luxurious. What is your philosophy when it comes to bathroom design?

It's all about carefully selecting hero materials and pairing them with more economical choices. We sourced a marble remnant for the primary bath sinks and saved a lot of money there. The other hero in this space is the Popham Design tile in the shower, which



creates a huge impact. For the guest bathroom, we wrapped the bathtub in marble that had sat in a marble yard for many years, so we were able to get it for a steal. In the kids' bath, the standout is the incredible Ann Sacks wall tile. And for the powder room, the obvious hero is the pink Concrete Collaborative tile. This one packs a lot of personality into a small space. We also used a cost-effective, neutral tile throughout these bathrooms and in the kitchen, which helps tie the spaces together and create a through line for the design.

What is your best advice for making design or furniture decisions?

With furniture, I think the biggest issue is that people often rush into it and make rash decisions. It's important to build your collection over time; you should layer what you already have and love instead of wasting money to fill a space quickly. Sometimes it's best to sit in a half-finished room and wait for the perfect piece that will travel with you no matter where you live. And if you experience analysis paralysis, reach out to the professionals! At Tandem Design, we truly believe interior design is for everyone and will work with clients on projects big and small. Never be afraid to ask for help.

For more info, visit
tandemdesigninteriors.com



“ Sometimes it's best to sit in a half-finished room and wait for the perfect piece that will travel with you no matter where you live.



CREAM *of the* CROP

Interview with **Stephanie Painter**
Written by **Matthew Brady**
Photos courtesy of **Painterland Sisters**

Stephanie Painter, who founded Painterland Sisters with her sister, Hayley, discusses the importance of farming and what makes their company's skyr yogurt so unique.

What was it like growing up on your family farm?

Hayley and I are fourth-generation farmers on our family's organic, regenerative dairy and crop farm. We grew up running around barefoot outside and tending to the animals and the land. By 9:30 a.m., everyone would have already put in a good workday, so our grandma, Lynda Painter, would make us a huge, hardy breakfast—think steak, potatoes, and a pie—every single morning.

Since it's a family farm, we were able to be with our mom, dad, brothers, grandparents, and cousins every day, which is rare. We



Hayley and
Stephanie Painter

learned from them and worked with our hands. But we could also be wild and free, like taking a swim in the creek after haying all day with our dad. It was a beautiful way of life, and I couldn't imagine any other.

**You both left to attend college.
Was that experience eye-opening?**

I went to Susquehanna University here in Pennsylvania; Hayley did, too, until she transferred to Iowa State. In college, I found that people were so disconnected from the source of their food—which was shocking to us as farmers. We've since traveled to almost all the US states and over twenty countries and found that people do actually want to feel that connection to their food.

Does your product help foster that connection?

The majority of food on retail shelves is owned by ten major corporations. So being able to offer consumers food directly from a farmer is crucial. Every time we sell a cup of yogurt, it starts a conversation about the importance of sustainable agriculture and knowing your farmer, not just for the health of you and your family but also for the health of the environment.

How did Painterland Sisters come about?

Growing up on a farm instills a sense of pride; the generations who came before us paved the way. When it was our turn to take the baton, we told our dad we needed to soak up the world first so we could bring it back to the farm and, in turn, share our farm with the world. We wanted to bridge that gap, but you must understand where the disconnection is before you can connect.

After college, we traveled around the country visiting a lot of farms and learning how they were vertically integrating



[taking more control of] their products' supply chains. We knew there was a dairy crisis—dairy farmers are going out of business left and right—so, with our farm producing so much milk, how could we avoid becoming a statistic? We landed on selling milk products and educating people about milk being *really good* for them and, when produced the right way, *really good* for the environment.

We then connected with the Center for Dairy Excellence in Harrisburg, which gave us our first grant and introduced us to a consultancy service, Kitchen Table Consultants. We planned to produce cheese, creamers, milk . . . everything but yogurt. But we did a 180-degree turn, deciding instead to focus all our efforts on one product: organic skyr yogurt, the most nutrient-dense way to create a value-added product with milk.

What makes it superior to other dairy products?

Our yogurt begins with great milk that's processed using ultrafiltration, which is gentler on the milk and maintains all of its thirteen essential nutrients and high amounts of natural protein—up to 21 grams per serving. We add a natural lactase enzyme, making our products



lactose-free, and billions of probiotics and make sure the yogurt maintains 6 percent milk fat, an ingredient that's good for your body and your health and makes our product super creamy.

How have consumers responded?

People are really interested in our product; it's gotten great word of mouth. We started working on Painterland Sisters in late 2019/early 2020 and launched into retail in March 2022. We're now in over 1,500 stores and growing. In our first twelve months of business, we hit \$1.3 million in revenue. For 2023, we had a projection of \$3.5 million.

Are more flavors coming? Are you ever tempted to branch out beyond yogurt?

Last year, we launched Savannah's Peach, which is named after my six-year-old stepdaughter, and introduced 24-ounce multiserve versions of our plain and vanilla bean flavors. Our community has really loved having larger serving sizes that they can use for baking, cooking, or just eating. As for other product lines, we are keeping our eyes peeled for other opportunities down the road that would continue our mission. The sky is the limit!

What has this venture meant to your family and their farm?

I'm tearing up a little thinking about that. Our grandpa passed



away about ten years ago, and right before he did, Hayley and I told him that we were going to come back to the farm and do something special with it. That promise has always been in the back of our minds.

It's all about family. Two of our uncles and our dad own the farm, and our two brothers and

"Sustainable agriculture is so important for our health and the health of the planet, especially for future generations. We need to take control of this right now. Your choices as a consumer make a huge difference beyond your home."

a cousin work there. We're able to take our destiny into our own hands as a family by working directly with the land and animals and selling our products ourselves instead of relying on someone else.

Does your success give you hope for turning around the entire industry?

One hundred percent. We want to sustain not just our family's farm but all farms. We're showing people that *you can do this* with your own product. If you grow potatoes, create a chip company. Just get out there and do it—because it's possible.

Sustainable agriculture is so important for our health and the health of the planet, especially for future generations. We need to take control of this right now. Your choices as a consumer make a huge difference beyond your home.

How has your journey been as sisters?

We've come a long way from growing up together to being business partners. This is just a new facet of our relationship. We've always had the same vision of doing something different in the world. But we had to figure out how to be part of the world *and* part of the farm—that we could wear stilettos and lipstick when we wanted and boots and cowboy hats when we wanted. It's been a fun experience, but we still have a lot to learn.

For more info, visit painterlandsisters.com

international **FARE** *with* **FLAIR**



Recipes and photography by
SHIRLEY GARRIER and **MATHIEU ZOUHAIRI**



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GARRIER AND MATHIEU ZOUHAIRI,
RIZZOLI NEW YORK, 2022.
PHOTOGRAPHS © SHIRLEY GARRIER
AND MATHIEU ZOUHAIRI

ICED WHITE TEA *with peach and almond*



Makes
4¼ cups



Heat for
15 minutes
over low heat

INGREDIENTS

⅓ cup almonds	4¼ cups mineral water
3 peaches	2 teaspoons white tea
3 tablespoons honey	½ lemon

INSTRUCTIONS

- 1/ Halve the almonds, pit the peaches and roughly chop them.
- 2/ Place in a saucepan with the honey and the water, and heat for 15 minutes over low heat. Remove from the heat.
- 3/ Off the heat, add the tea and infuse 8 minutes.
- 4/ Strain the mixture through a fine-mesh sieve into a pitcher, set aside to cool, then chill.
- 5/ Enjoy the iced tea with a drizzle of lemon juice.



Serves 2



Preheat oven
to 325°F



Cook over
low heat

MISO

floating island

INGREDIENTS

Miso custard

4 egg yolks
1/3 cup sugar
1 tablespoon white miso
2 1/8 cups whole milk

Meringue

4 egg whites
1 pinch salt
1/3 cup + 1 3/4 tablespoons
superfine sugar

Miso caramel

2 tablespoons + 2 teaspoons
brown sugar
2 1/2 tablespoons sugar
4 tablespoons heavy cream
1 teaspoon red miso
3/4 tablespoon butter

Sunflower oil

INSTRUCTIONS

Make the miso custard

1/ Separate the eggs, and reserve the whites for the meringue. In a mixing bowl, beat the egg yolks with the sugar and the white miso.

2/ Heat the milk in a saucepan until simmering. Pour immediately over the egg yolk mixture, and mix well to combine.

3/ Transfer the mixture to the same saucepan, and cook over low heat, mixing all the while, until a thick cream forms.

Make the meringue

4/ Beat the reserved egg whites with a pinch of salt, and add the sugar a third at a time.

5/ Grease with the oil a heat-safe bowl about 5 inches in diameter, and transfer the beaten egg whites into it. Bake in a bain marie for 10 minutes at 325°F. Unmold into a shallow bowl or soup plate and set aside.

Make the miso caramel

6/ In a saucepan, heat the sugars with 2 tablespoons + 1 teaspoon water over high heat, until they take on a lovely caramel color.

7/ Remove from the heat, then add the cream, miso, and the butter. Mix to combine.

8/ Unmold the meringue on a serving dish. Pour the custard and then the caramel over the meringue, and serve.



GORGONZOLA *and walnut anolini*



Serves 2



Bring large
pot of salted
water to a boil



Bake at 350°F

INGREDIENTS

Dough

3¼ cups flour
2 pinches salt
5 eggs
2 tablespoons olive oil

½ cup shelled walnuts

Filling

10½ ounces gorgonzola
(about 2 cups crumbled)
About 1 cup grated Parmesan
7 tablespoons butter

INSTRUCTIONS

1/ Combine the flour and the salt in a bowl, and transfer the mixture to a work surface. Form a well in the center. Crack the eggs into the well, and add the olive oil. Knead until the dough is smooth. Form the dough into a ball, cover in plastic wrap, and set aside to rest at room temperature for 1 hour.

2/ Roughly chop the walnuts, and arrange them on a baking sheet in an even layer. Bake at 350°F for 6 minutes.

3/ Mix the gorgonzola and Parmesan together in a mixing bowl, and season with pepper.

4/ Roll out the dough very thin (about ⅛ inch). Divide into two pieces.

5/ Place small balls of filling on one of the two pasta sheets, spacing them out about ¼ inch apart. Cover with the other dough half, and cut the anolini with a cookie cutter or anolini cutter.

6/ Bring a large pot of salted water to a boil. Cook the anolini in batches for 1 minute. Drain.

7/ In a small pan, heat the butter over low heat until foamy. As soon as it stops foaming and takes on a golden color, remove from the heat. Add the anolini and toss well in the browned butter, then sprinkle with the toasted walnuts, and serve.

ARCHITECTURAL IMPROVISATION IN THE DESERT

Written by **Shelley Goldstein**
Photography by **Katya Grozovskaya**

Situated on the edge of Joshua Tree National Park in California, the architectural jewel known as the Kellogg Doolittle House was crafted over a twenty-six-year period and is considered by many to be the crowning achievement of American architect Kendrick Bangs Kellogg's career. It's also widely regarded as one of the most important examples of organic residential architecture in the world—and it's not hard to see why.





THE ARCHITECT

By the time Kellogg met Bev and Jay Doolittle, the owners of the 10½-acre plot of land where the house would eventually be built, his reputation already preceded him thanks to his works in the 1960s and 1970s, which included the Onion House in Kailua-Kona, Hawaii, and the Surfer House in La Jolla, California. A true visionary, he believed in his work so strongly that he moved his family to Kailua-Kona for two years to build the Onion House himself when he wasn't able to find a contractor willing to take on the ambitious construction.

THE CLIENTS

Bev and Jay met each other in art school in Los Angeles and were art directors for an advertising agency for five years. But it didn't quite suit them to live in the city, so they set out in a camper to explore the West. Bev's signature "camouflage" painting style emerged during this yearlong trip, and her limited-edition prints of Western life and American Indians started bringing her success in the fine-art world. In 1985, they were able to buy the plot of land from Jay's father, Carl, and conceived a plan to build something "incredibly artful, organic, and groundbreaking," according to Jay.

A PERFECT MATCH

The Doolittles discovered Kellogg when they read about his work in the *Friends of Keybar* newsletter, which highlighted two of the architect's works in California: the Yen House in La Jolla and the Chart House Restaurant in Rancho Mirage.

They knew he would be up to the challenge of designing a home that integrated into the landscape rather than disturbed it. In 1986, the couple penned a five-page letter to Kellogg asking if he'd be interested in taking on their project. They wanted the home to "blend into the natural rocky desert environment" and the interior to "project a sense of openness, lush green plants, and water." Kellogg's response was two sentences long, expressing interest in their project and in meeting them.

The Doolittles later sent him a document of considerations for their build, which included a preference to sacrifice house size for high-quality building materials. They also confessed to loving their solitude and noted that their dining table only needed to seat up to five people

The approximately 6,000-square-foot main house has no conventional walls or framing; instead, it's formed from twenty-six cantilevered concrete columns anchored deep into the bedrock.



because they'd only ever have two guests at a time. Considering the magnitude of the build, their requests were few. They ultimately respected Kellogg's creativity and process enough to not impose a formal budget or time constraint. With everyone on the same page, construction began in 1988.

THE BUILD

True to their vision, Kellogg deftly crafted a home that melded into the stark and rocky landscape. The approximately 6,000-square-foot main house has no conventional walls or framing; instead, it's formed from twenty-six cantilevered concrete columns anchored deep into the bedrock. Touching in only two places, the arched pillars are largely independent of each other in a feat of architectural mastery. The million-years-old granite boulders on site were also incorporated into the exterior of the house, and the space left by the columns is filled with metal doors and windows constituting thousands of panes of glass.

Additionally, there is a smaller garage at street level that connects to the main house via a 550-foot golf cart path. One of the big challenges of the build was simply getting materials up to the house; everything, including the six-hundred-pound windows, had to come up that path.

A WORTHY INTERIOR

Master craftsman John Vugrin was enlisted to create an interior that could match Kellogg's architectural genius. Utilizing his deep knowledge of materials and unbridled creativity, Vugrin worked on designing and building site-specific furniture, lighting, doors, windows, built-ins, and gates from 1994 until 2014. (External construction was completed in 2001.) Jay was fascinated by fossils, which inspired Vugrin to incorporate riffs on vertebrae into the build. The couple also loved books and wanted as many as possible in their bedroom, so Vugrin dried out wood in the garage for six years before fabricating it into curved wraparound bookcases. They were then sealed with eleven coats of automotive finish.

Touching in only two places, the arched pillars are largely independent of each other in a feat of architectural mastery.





When the Doolittles decided to downsize and sell the house in 2014, the new owner didn't share the same vision as Vugrin, who was left without the full-time gig he had known for two decades. In a beautiful twist of fate, though, he received a call in early 2021 from a second new owner, who understood the magical interplay of Vugrin's work and the desert home. Now back to his home away from home, Vugrin works on-site crafting more pieces, like a fourteen-foot circular bed with an African Mahogany frame.

The Kellogg-Doolittle House is the serendipitous amalgamation of the ideal clients, an iconic architect, an expert fabricator, and a lot of time, and the current owner believes in sharing the property's magic with others. It is available for filming and photography, events, and a limited number of short-term stays each year.

For more info, visit
kelloggdoollittlehouse.com



The Kellogg-Doolittle House is the serendipitous amalgamation of the ideal clients, an iconic architect, an expert fabricator, and a lot of time, and the current owner believes in sharing the property's magic with others.

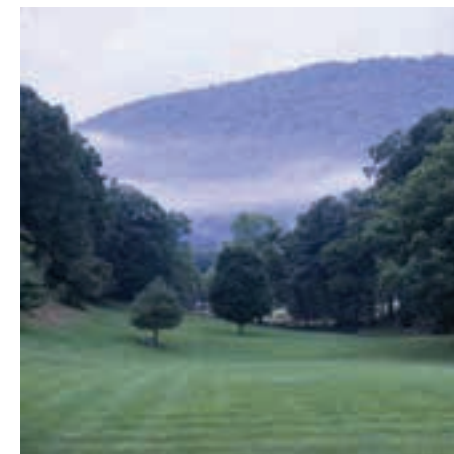


Pictured (from left to right):
Fitz Gary, Teresa Ling,
Jeannette Fang, and Isaac Melamed

MUSIC *without Borders*

Written by **Martha Steger**
Photography courtesy of **Garth Newel Music Center**

Garth Newel is Welsh for “new hearth” or “new home”—an appropriate name for the private estate-turned-music haven tucked into the gentle slopes of the Allegheny Mountains in Bath County, Virginia. The Garth Newel Music Center’s very rural setting belies its esteemed reputation. The only Virginia music venue with a year-round resident quartet, it has an appeal that’s been going strong for over a half century; it celebrated its fiftieth year during the 2023–2024 season. Jeannette Fang, pianist and co-artistic director for the quartet since 2015, says about the anniversary: “No matter how modest you are about birthdays, reaching fifty seems to call for all the bells and whistles.”



For what executive director Shawn Puller calls its “golden moment,” the quartet thumbed through archives of old program books and tapped into the memories of loyal audience members to come up with a “golden year” of programming reflecting the center’s august history—the old and new that have always seamlessly intertwined at Garth Newel.

For the love of music

From its inception, the Garth Newel property has been a site for music and music lovers. The original owners, William Sergeant Kendall and his wife, Christine Herter Kendall—artists themselves—enjoyed hosting musical evenings with groups of friends at their country estate. William died in 1938, but Christine remained at the property for many decades. In 1973, she began work with Luca and Arlene Di Cecco, a musician couple and members of the North Carolina-based Rowe String Quartet. Together they started the Garth Newel Music Center Foundation; the Di Ceccos and their quartet hosted concerts on the property,

and Christine made arrangements for its horse barn to be turned into a concert hall (where concerts are held still today).

Upon Christine's death in 1981, the property was bequeathed to the foundation, allowing the Di Ceccos to carry on the Kendalls' artistic legacy. On top of adding more concerts and gourmet meals, they transformed the property into a full-scale resort. The Manor House was converted into on-site lodging to accommodate a limited number of concertgoers, a popular option for many audience members to this day. For those seeking an off-property stay, the luxurious Omni Homestead Resort and its spring-fed pools are located within a couple of miles of the center.

The stars of the show

Although the grounds of Garth Newel are a highlight, its resident piano quartet is still the main attraction and draw for visitors. The group has performed at historic venues such as Carnegie Hall, the Chautauqua Institution, and the SoCal Chamber Music Workshop, and competition is fierce when a rare vacancy occurs. Fitz Gary, violist and co-artistic director, was among the forty-plus violists applying for the position in the fall of 2021. A Charlottesville, Virginia native and graduate of Juilliard, Gary pointed out how lucky he feels (especially as a local musician) to have been chosen out of a pool of applicants from across the globe. Like the other quartet members, he enjoys repertoires ranging from classical to jazz.

Violinist and co-artistic director Teresa Ling, who's been playing at Garth Newel for over twenty-five years, says of the process, "One doesn't become a chamber-



music player unless one is flexible because it's all about collaboration, and sometimes what you think will never work ends up teaching you a lot."

An intimate setting for food and music

The Garth Newel experience isn't just collaborative for musicians—it also allows for connection between musicians and guests. The four resident musicians, as well as guest musicians, dine side by side at tables with audience members who opt to have dinner (or Sunday lunch) after enjoying the concerts. As



Ling points out, these shared moments are valuable for both guests and musicians. “Dining with concertgoers sometimes helps inform our programming,” she says. “If we learn someone really enjoys the composer Shostakovich, for example, we might consider performing one of his pieces.”

For one Friday evening program, the center welcomed a group of fourteen by pairing an informative, interactive bread-making tutorial by resident chef Josh Elliott with his four-course meal, starting with hors d’oeuvres and ending with bread pudding for dessert. The session included lessons on three different varieties—flatbread, focaccia, and cast-iron (Dutch oven) bread. Elliott’s tips were valuable, whether you were a beginner or an experienced



baker. “Don’t worry about failures,” he emphasized. “You learn something new every time, whether it’s a success or failure.”

All of this is staged in Herter Hall, a world-class venue offering what regulars refer to as “something magical.” Here, anyone can quietly pop in during rehearsal or behind kitchen doors after dinner to give an appreciative shout-out to any of the performing artists or Chef Elliott.

The thrill of doing what you love

The delight of being educated, entertained, and well-fed by the musicians and staff at Garth Newel is part of the enchantment here—but it’s the fruit of much work. Gary talks of practicing, rehearsing, and/or performing eight hours a day, though it hasn’t deterred his gratitude. “Who wouldn’t want to perform and live out here?” he asks, nodding toward the windows showcasing the expansive 114 acres that make up the property.



Cellist and co-artistic director Isaac Melamed enjoys being the only musician to raise a family on this property; he has two young children, and his wife is also a musician. He’s participated in musical endeavors that have connected him to some of the greatest musicians of our time, but he remains a humble member of the crew at Garth Newel. Melamed typically lends a hand with outreach, recruiting, marketing, and scheduling transportation for the center’s Emerging Artist Fellows program—a ten-week summer festival for young musicians aged eighteen to twenty-eight. “It’s not only a full-time job but also a lifetime endeavor,” he says.

Fang—whose hands fly off the keys expressively during her imaginative performances—waxes poetic about her experiences here: “To be in a professional chamber ensemble is one of the most musically fulfilling experiences, and I somehow got lucky enough to be able to make a living from it because of Garth Newel. I also could not ask for better colleagues. They are some of the best people I know, and working with them as an artistic director as well as a pianist is a joy.”

For more info, visit garthnewel.org

THE PETERSEN: ART OF THE AUTOMOBILE

Written by Matthew Brady
Photography courtesy of Petersen Automotive Museum

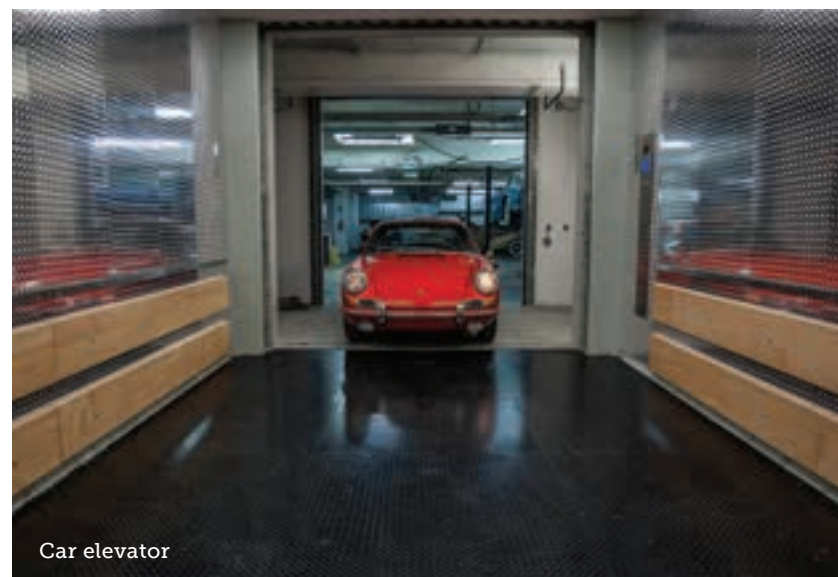
Chevrolet 1963
Impala "El Rey"



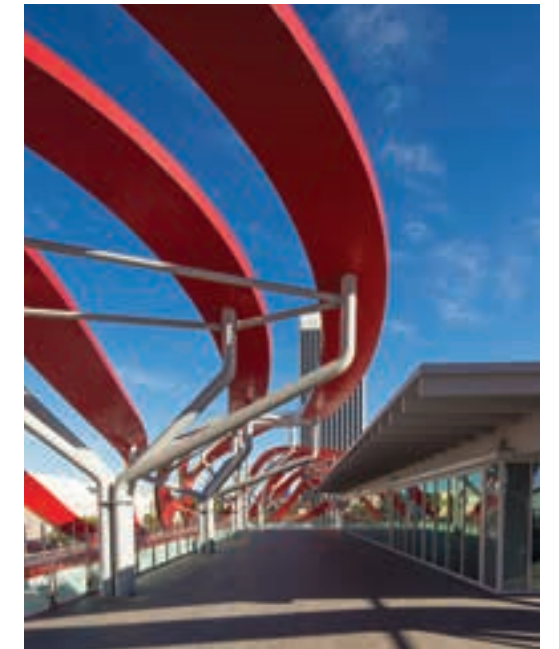
At the turn of the twentieth century, cars became the vehicle (pun intended) for a transportation revolution. Rather than relying on cumbersome horse-drawn buggies or steam-powered trains to travel, travelers could roam independently with the automobile. Once Henry Ford mastered mass production in the early 1900s, there was no turning back: the automobile, now more affordable, became the go-to mode of transportation for countless Americans.

After the World Wars, another auto boom started in the 1950s and 1960s as a result of several converging factors, including increased disposable income, the foundation of the national highway system, and technological advances that led to popular models like hot rods, muscle cars, and the Cadillac. Cars were becoming more than just practical—with more styles and colors than ever, a car could also be a statement piece, an extension of the owner's identity, and even art.

Today, our love affair with the automobile is arguably stronger than ever. From movies (the *Cars* and *Fast & Furious* franchises) to songs to artwork, it's impossible to ignore its place as a status symbol across the globe. One institution that celebrates this cultural icon better than any other in the country is Los Angeles's Petersen Automotive Museum, which wows 400,000 visitors each year with both its collection of well-known and rare cars and its sheer passion for automotive history.



And, much like a classic flashy sports car, the Petersen's exterior now stands out thanks to a hot-rod-red paint job and the installation of one hundred tons of wavy stainless-steel ribbons, all of which is illuminated at night by over eight hundred LED lights.



A beginning and an upgrade

The Petersen was the brainchild of publishing magnate Robert E. Petersen, an LA native whose lifelong love of cars is evident by the magazines he founded, including *Hot Rod*, his first, as well as *Car Craft* and *Motor Trend*. (Among the other notable mags his company published: *Sport*, *Teen*, and *Tiger Beat*.) Fueled by his passion, Petersen sought to celebrate the automobile's history, influence, and culture by creating a museum in his hometown. He chose to transform a former three-story department store that took up an entire city block at the busy intersection of Wilshire Boulevard and South Fairfax Avenue. On June 11, 1994, his dream came true when he and his wife, Margie, opened the \$40 million Petersen Automotive Museum.

Car aficionados enjoyed the museum as originally designed until 2014, when the Robert E. Petersen Foundation, which runs the Petersen today, began a \$90 million

modernization and expansion inside and out. Reopened the following year, it now boasts around 200,000 total square feet of space, about half of which is dedicated to car exhibits. These include *We Are Porsche*, featuring forty classic makes; *Cars of Film and Television*, where you can get an up-close glimpse at stars like Lightning McQueen, the DeLorean from *Back to the Future*, and the Batmobile from *Batman* and *Batman Returns*; and samples of Petersen's own collection in *Splendor and Speed*. You'll also be mesmerized by dozens of informative projectors—including a trio of projection walls each over one hundred feet long—throughout the museum and by its majestic three-story spiral staircase and new car elevator.

And, much like a classic flashy sports car, the Petersen's exterior now stands out thanks to a hot-rod-red paint job and the installation of one hundred tons of wavy stainless-steel ribbons, all of which is illuminated at night by over eight hundred LED lights.

Enter the vault

Perhaps the most exciting part of the Petersen, though, lies deep below street level: the Vault. When you take a self-guided tour of this bounty-filled basement, you'll feel like you have a private invitation to automobile history. The Vault contains over 250 pristine vehicles from the past 120 years to gawk over, from a turn-of-the-(twentieth)-century

Virtually every make and model imaginable is in this automotive oasis, including many rare and one-of-a-kind gems.

horse-drawn Studebaker to collections of various motorcycles, hot rods, and motorsports cars.

Virtually every make and model imaginable is in this automotive oasis, including many rare and one-of-a-kind gems. Where else could you feast your eyes on true pioneers like the Model T and the Duesenberg, legendary cars like a '57 Chevy and '64 Lowrider, and jaw-droppers like the very first Ferrari and a 24-karat DeLorean, all in one place? If you're fascinated by Tinseltown, the Vault also has its own Hollywood Walk of Fame of sorts with Tony Stark's Audi R8 from *Iron Man*, vehicles previously owned by celebs like Fred Astaire, Clark Cable, Elvis, and Steve McQueen, and more. It even houses a Popemobile!

Because of its sheer grandiosity, the Vault requires separate admission—but it is well worth the \$25 price to have an automotive experience of a lifetime. To entice you even more, the Petersen began allowing handheld photography last year, so you can now capture your favorite moments at this amazing museum.



Moto-Terminator from *Terminator Salvation*



Lexus LC 500 from *Black Panther*



Ecto-1 from the *Ghostbusters* movies



1989 Batmobile

A dedication to education

Being such an avid history buff himself, it's no surprise that Petersen's vision for his attraction extended to educating people of all ages on the automobile. In addition to the endless interesting facts accompanying the cars on exhibit, you'll find other exciting learning opportunities throughout the building.

For example, imagine being able to design your own car—that's the focus of the Petersen's free online auto-design courses (in partnership with Yellowbrick) taught by industry experts. Are you more of a speed demon? Check out *Forza Motorsport*, a gallery of ten sit-down Xbox Forza racing simulators that allow you to feel what it's like behind the wheel of a race car. And among the museum's school-focused offerings are the Teen Auto Workshop, which welcomes high-school students to get their hands dirty learning about auto mechanics, and the Little Sparks Workshop on Saturdays, a fun-and-games time for youngsters that also teaches them basics about cars.

You don't need to be a gearhead to be taken in by the beauty of a sleek car. As the must-see Petersen Automotive Museum illustrates with its mission and vast, eclectic collection, the art and history of the automobile can be appreciated in all its forms by anyone.

For more info, visit petersen.org





A Guide to US TRAIN TRAVEL

Written by **Andre Rios** / Photography by **Getty Images**

IT WAS A CRISP OCTOBER DAY, and the leaves were radiant. Though I was traveling on very little sleep, my ten-hour train ride treated me to views that kept me rapt: quintessential fall in the Hudson River Valley and the Adirondack Mountains. Autumn was in full form, spreading its fiery hue upon Upstate New York hills that rose and fell dramatically, as if they had been shaped by titan hands.

As a small-town Texas native who grew up knowing only car-based infrastructure and a poor imitation of fall scenery, my decision to connect tours of New York City and Montreal by train was sparked by sheer curiosity. I imagined curling up with my backpack and snoring the day away to the ambient noise of wheels over tracks. I never anticipated that my route between the two cities would be as scenic and distinctive as the destinations themselves.

I was hooked. While pulling into Montreal's Central Station, I sifted through Amtrak's route catalog, eager to someday explore the other routes that course through the wondrous, varied scenery of the American landscape. Clearly, there was more to see between Point A and Point B than airports, highways, and dense downtowns. What other secrets, like pink desert

dunes, white-tipped peaks, and seas of endless grasses, were out there waiting to be admired?

It turned out, there were over a dozen routes to tack on my wish list. As America's only long-distance passenger rail system, Amtrak traverses an incredible 21,000 miles through almost every continental state. Over three hundred passenger trains chug along its railways every single day to a whopping five hundred destinations.

Whether you're a seasoned traveler of Amtrak transport or have never trekked to a far-off locale via the tracks, consider booking your next vacation by train. This slower yet more meaningful passage could redefine your travel—not as a single stop but as a more enriching journey.

Take to the rails

Air travel and road trips by passenger vehicles dominate the tourism industry, practically eclipsing train travel. Compare the ridership of 22.9 million documented train trips in 2022 to the tremendous 853 million flight passengers that same year. Meanwhile, a survey by the Vacationer in March 2023 indicated that 79 percent of summer travelers planned to take a road trip while only 54 percent expected to hop on a plane—and train travel was not even mentioned at all.

But for those who have ached after hours in a cramped seat beside a stranger or sibling know, plane and car travel are hardly perfect. In fact, they can be long, arduous trials of your patience. When voyaging by train, however, you can shrug off the suffocating stress of destination-only travel and instead enjoy each leisurely step of the journey.

Cruise in comfort

Rather than squeezing yourself into an airplane or car seat, consider the surprising degree of leisure options Amtrak offers. Most of its vehicles include three classes of travel, starting with coach, which is deceptively comfortable and provides significantly more head, neck, and arm room than its companion discount classes in airplanes. (Coach seats may even be roomier than some vehicles.) Alternatively, you can upgrade to business class for wider seating in a sophisticated cabin, substantially greater legroom, and, in most cases, a complimentary beverage during your trip. Both options come with free Wi-Fi access on most trains and convenient outlets located by the window.

Luxury travel isn't reserved for posh flyers either. Amtrak's luxe options include roomettes—private cabins of two broad, inward-facing seats that convert into beds—and private bedrooms. There are various floor plans to choose from, each of which offers exclusive seating plus a personal bathroom that includes a shower. You can even book suites, accessible rooms, or family bedrooms that sleep multiple travelers in



larger private quarters. All options come with private, scenic views and complimentary turndown service meant to replicate the experience of spending a night in a hotel. Your booking also includes priority boarding and a selection of top-tier onboard meals.

While the costs of these pinnacle options can rival those of luxury air travel, they provide indulgent opportunities to enjoy overnight trips while traversing long distances. Premium options may vary by train and route, but most of them feature tempting amenities to elevate your experience.



Ride unrestrained

Thanks to a lack of air turbulence or volatile highway traffic, train travelers in any tier are always free to roam about the cabin—even multiple cabins. Depending on which train and class you book, you can enjoy a meal in the dining cabin or in the private first-class restaurant. These services provide a diverse menu of options for breakfast, lunch, and dinner, including hot foods, snacks, desserts, kids' meals, and adult beverages. If you grow aggravated by chatterboxes in the surrounding rows, you may also have the option to shift to the quiet car for some peace and calm. And, perhaps best of all, many trains include observation cars with window-oriented seats and broad picture windows. Sit back with a cocktail or coffee, and gaze out at America's great scenery trickling by.

Take in abundant views

Amtrak tempts potential riders with an alluring invitation: "Leap into the sights and sounds of the American landscape, from great cities to quaint towns and amazing vistas." Traversing one of its routes affords you unforgettable tours through some of our greatest cultural and natural attractions. Popular routes include the Pacific Surfliner, which hugs the ocean shore between San Diego and San Luis Obispo, and the Southwest Chief, a colorful trip through the American West that blazes by the Grand Canyon, the Painted Desert, and Sedona's red cliffs. For an unforgettable tour of the Northeast, elect to board the Acela

route, which has stops at Boston; New Haven, Connecticut; New York City; Philadelphia; Wilmington, Delaware; and Washington, DC. Few northeasterners would recommend enduring this entire journey by car, much less suffering through the airports along it.

Book your journey

Long-distance travel by train is certainly not for travelers in a rush. Amtrak's Coast Starlight train, for example, takes a steady thirty-four-hour course up the Pacific shore from Los Angeles to Seattle. However, it provides a uniquely stimulating experience that pairs passage through multiple scenic destinations with comfortable quarters. And for Americans considering the environmental impact of travel, trains are a greener alternative to driving or flying.

If you have a thirst for adventure, get a sampling of American train travel by booking a day trip to the nearest stop—there's no need for first-time riders to commit to the days-long adventure of cross-country train travel. But however and wherever you choose to course the tracks, you may quickly become hooked on voyaging by train, a transportation style that's surely old-fashioned yet somehow feels revolutionary.

For more info, visit [amtrak.com](https://www.amtrak.com)



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Stacey Shanner
Realtor®

Direct: (866) 458-4226
Office: (610) 878-5000
E-mail: info@remindermedia.com
www.remindermedia.com

The Shanners
1100 First Avenue
Suite 200
King Of Prussia, PA 19406



Back of Tear Out Card 2



INGREDIENTS:

- ⅓ c. almonds
- 4¼ c. mineral water
- 3 peaches
- 2 tsp. white tea
- 3 tbsp. honey
- ½ lemon

INSTRUCTIONS:

1. Halve the almonds, pit the peaches and roughly chop them.
2. Place in a saucepan with the honey and the water, and heat for 15 minutes over low heat. Remove from the heat.
3. Off the heat, add the tea and infuse 8 minutes.
4. Strain the mixture through a fine-mesh sieve into a pitcher, set aside to cool, then chill.
5. Enjoy the iced tea with a drizzle of lemon juice.

Makes 4¼ cups

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Stacey Shanner
The Shanners
1100 First Avenue
Suite 200
King Of Prussia, PA 19406

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