

CHANINTR LIVING

Summer 2019

THE COTSWOLDS

Extraordinary moments happen on ordinary days.
Let's set the stage for the extraordinary to happen every day.



Chanintr
Noble Solo Thonglor
Sukhumvit 55, Bangkok
+662 714 9040
chanintr.bulthaup.com

bulthaup
bangkok

CHANINTR LIVING

Summer 2019

What is it about the English countryside that exudes such a sweet nostalgic aroma that wraps us up and makes us want to picnic by a stream or to curl up with a great book while hearing the crackle of the fire? Is it the familiarity of having seen how English high society have lived through films like “Brideshead Revisited” or “Downton Abbey”, or is it just that the place is so likable as a good friend who you would always welcome to your home?

The English certainly do know how to live well, and as people who try to enable this, we sought to take a slice of it and tell you what it was like with a special issue on the Cotswolds.

We spent our time driving from idyllic town to idyllic town, literally eating farm to table and going for long walks hoping to get lost. We were quenching a thirst we didn't really know we had, to be with nature.

For a great example of 'living well', book that ticket to Heathrow, rent a car and drive an hour and a half west to discover the rolling hills and heavenly Cotswolds we have come to love.

Cheers,

Chanintr

Chanintr Sirisant

CHANINTR

GPF WITTHAYU, TOWER A, 17TH-18TH FLOOR
93/1 WIRELESS ROAD, LUMPINI, PATHUMWAN
BANGKOK 10330, THAILAND
CHANINTR.COM

TEL: +662 015 8888
EDITOR@CHANINTR.COM

DESIGN BY
CASESTUDY
CASESTUDYOFFICE.COM

COVER
COURTNEY ON TREE SWING
LONG ISLAND, NY 2004
BY RODNEY SMITH

PHOTOGRAPHY BY
CHANINTR LIVING EXCEPT WHERE NOTED.

04 - 05 ONCE UPON A THYME
06 - 07 MY OWN FAIRYTALE
08 - 09 ENCHANTED MANOR
10 - 11 THE TRUTH IS OUT THERE
12 - 13 CHARMING RABBIT HOLE
14 - 15 FROM FARM TO FASHION
16 - 17 SAVING IFORD
20 - 21 COTSWOLDS TEA PARTY
22 - 23 WEEKEND RSVP
24 - 25 MATERIAL POSSESSIONS
26 CHANINTR LIVING SUGGESTS



Introducing
pergo

The fastest and easiest way to
an ergonomic chair 24/7

AERON • EMBODY • MIRRA 2 • SAYL
ALL CHAIRS BY HERMAN MILLER

PERGOCHAIRS.COM

ONCE UPON A THYME

THYME.CO.UK

Waking up at **Thyme**, a luxury bed-and-breakfast hotel in Southrop, is like waking up in a fairytale. Built around a pebbled courtyard with its own organic garden, cookery school, a beautifully restored medieval barn and a renovated farmhouse, Thyme is quintessential Cotswolds. Its cluster of honey-stone properties and meandering streams sit in a postcard setting where the population barely reaches 300 people.

“We took time to make Thyme,” Caryn Hibbert, the founder and creative director writes. “Working with the historic buildings and the land that surrounds them, we have created a thoughtful place with love and attention lavished on every detail.”

The estate dates back to Roman times, but is first clearly defined in the Domesday Book of 1086. Since then, it has changed ownership many times, including three centuries with a French baronial family, the church and Elizabeth I’s Secretary of State. Its rich history has caused Hibbert to be even more mindful with the restoration. Even with all the upgrades and refurbishing, Hibbert wants to make sure the spirit of the various buildings is truly honored.

Guests will find that it only takes a quick glance at the 150-acre estate to know that no expenses were spared in the revival of the property. The Ox Barn, Thyme’s café and restaurant, for example, pays homage to its original structure’s agricultural heritage. In the mid-19th century, Thyme’s present-day restaurant was built to house the farm’s oxen, and it served that purpose well for more than a century. The construction, which used 53-foot beams, each one from an individual redwood tree brought over from Canada in 1820, was state of the art. When Hibbert planned to transform the building, she knew for certain she wanted to conserve its charm. The process is described by the



hotelier as a “painstaking labor of great love” in her blog. Today, the Ox Barn boasts an impressive, grand and beautifully finished space: The interiors have been left almost untouched. Even the original herringbone ceiling has been preserved.

The love and care that goes into the making of Thyme can be felt by all visitors. As Hibbert once said, “[Thyme is] more than just a place, something greater than the sum of its parts, a philosophy and a lifestyle involving family, friends and the journey ahead.”

Facilities here are first-class, from the eight treatment rooms at the Meadow Spa to the topiary-studded gardens, heated spring water pool and the renowned cookery school that has been outfitted with none other than bulthaup’s b3 kitchen. And while Thyme’s location makes day trips around the Cotswolds a breeze, it’s difficult to actually want to leave once you check in. This is the perfect place to unplug and be present. Join the other guests at the communal table for a delightful breakfast. Pull on

your wellies and go for a walk. Greet the resident pigs, sheep, geese, pheasants and hens on your stroll to River Leach. Or stay in and join Thyme’s famous cooking courses, using produce that’s been sourced from the countryside that surrounds you. Enjoy a game of tennis on the property and watch the sunset with a botanical cocktail at The Baa.

However you choose to spend your time, guests and passersby should make sure not to miss a meal at The Swan. Sat in the town center next to the village green, The Swan was a local establishment that the Hibberts subsequently acquired. Though the outside looks like any other typical village pub, you’ll find smart modern décor, a fine cast of craft ales and a selection of naturally fermented wines inside the 17th century coaching inn. It’s the perfect spot for a hearty Sunday Roast, with roaring open fire places, low wooden beams and plenty of outdoor seating. Who knows, you might even run into a celebrity or two there, in true Thyme fashion.

- Uracha Chaiyapinunt





PHOTOS COURTESY OF DAYLESFORD

MY OWN FAIRYTALE

DAYLESFORD.COM

Have you ever stepped into a fairytale?
I have.

It was the moment I set foot onto **Daylesford Organic Farms**. Just an hour train ride from busy and bustling Victoria Station in London, Daylesford Organic Farms is a world away... in time and place. Not a journey into the past to "old-world" England, but to a modern England housed in an earthy, healthy and comforting style.

There are spas all around the world. Some offer restoration and relaxation by gazing out at the sea or in quiet meditation. Not here. At Daylesford Organic Farms you engage!

Here you can take cooking classes... one taught me how to cut up and cook an entire pig. Or you can forage out into acres of gorgeous groomed organic gardens for your own vegetables to cook or on which to dine.

-06-

Daylesford Organic Farms is situated in the lush countryside where the sun seems to always be shining and the green is almost violent. Its own little "village" of cobbled stone buildings invites you in. From the minute you enter your senses are fully alive. The aromas of fresh cheese and warm bread, the charming and tantalizing displays of fresh vegetables and ripe fruit, the architecture where the stone forms a heart in which to peek through to the open kitchens, the clear English light filtering through the skylights... and of course the kind and charming people.

It feels like the fairytale of the best kind.

For years it was an organic garden that supplied their London shops with fruits, vegetables and their organic dairy products. Then, (lucky us) they opened it up to the public and recommended small cottages that you could rent nearby. More recently, they built their own charming cottages right on the farm.

You can choose a room or a small apartment and really tuck in. Which is just what a best friend and fellow anglophile and I did for four days and nights.

The accommodations are perfect.

Thick stone walls, comfortable white slipcovered upholstery, with even more comfortable beds. Your own perfect little kitchen to which you can bring all the goodies you bought in the market like fresh cheese, bread hot from the oven, and of course chunky English marmalade made on the premises. Add good Earl Grey to that and you are set. You can even pretend that you live there, which is just what we did.

From that cozy comfort, you can meander over to the spa and take a private or a group yoga class with a world-class yogi. Check.

You can indulge in some decadent personal spa treatments. Check.

And when you feel just pampered enough to face the world again you can wander over to the most exquisite clothing and one-of-a-kind home accessories shop. Check. Double check.

In fact, as I write this, I am enveloped in the most delicious thin cashmere scarf that I bought there. It is the color of an English sky... a deep cerulean blue.

And I treasure it because, like with all special purchases from your travels to very special places, every time I wear it, I unfold memories of my time spent there... and I long to go back.

One of my favorite memories was on the third night when we walked to a nearby village. The summer sun was still high in the sky and it illuminated the expansive gold and green fields. There were majestic horses that wandered up to the fences to visit.

Down a narrow road we came upon a very old small and humble church with a little graveyard where the trees were so huge and gnarled and curved they seemed like arc angels watching over the ancient headstones.

Daylesford had made reservations for us in a lively pub/restaurant and by the time we arrived hungry and ready to eat, they welcomed us as if old friends.

Walking home in the moonlight and fragrant night air knowing that that luscious and luxurious bed awaited me, I thought I was in heaven... but then remembered I was in my own little fairytale.

- Barbara Barry





PHOTOS COURTESY OF GLEN MITCHELL

ENCHANTED MANOR

LORDSOFTHEMANOR.COM

Situated in the most picturesque corner of the Cotswolds in the village of Upper Slaughter is **Lords of the Manor**. Formerly a rectory dating back to 1649, the manor became a hotel in the mid-20th century, and has been tastefully preserved by the Munir family who acquired the property in the 1990s, turning the estate into what is today known as one of the most acclaimed Cotswolds luxury hotels. The manor's goals are to provide the perfect setting for visitors — idyllic surroundings, manicured gardens, top-notch service, a Michelin-starred restaurant — and intentionally nothing more, leaving guests to decide for themselves how they'd like to spend their time in the countryside.



All 26 guest rooms at the manor have its own character. The suites boast sweeping views over the immaculately maintained gardens, lake or courtyard, while the rooms are housed in the renovated barn and granary. The Munir family continue to furnish the house with portraits and antiques belonging to the former owner, who still lives in the village and pops in from time to time. Expect long days in the libraries with French windows thrown wide in the summer.

What you might not expect about Lords of the Manor is that it is a culinary destination itself, housing not one, but two of the finest restaurants in Gloucestershire, The Dining Room and Atrium. Head Chef Charles Smith uses classical French

influences to elevate seasonally led British Cuisine. The menu draws on the produce of the area and lets the quality of local ingredients speak for themselves.

Other than spending time at the hotel, guests should take advantage of the manor's short drive from the enchanting towns of Stow-on-the-Wold and Bourton-on-the-Water. Embrace the village experience and take in the historic buildings the area is known for, before grabbing a souvenir at the boutiques around town. A night here and you will soon see why the London crowd love to think of the Cotswolds as their second home.

- Uracha Chaiyapinunt



PHOTOS COURTESY OF TEMPORARYTEMPLES.CO.UK

THE TRUTH IS OUT THERE

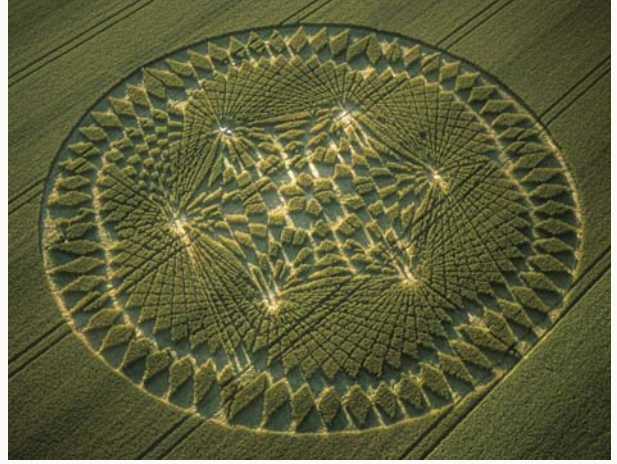
TEMPORARYTEMPLES.CO.UK

Call me gullible, a mystic or a person of faith if you wish, but curiosity about the unknown has always been a part of me. Whether it was the Ouija board game in high school with friends, the sighting of UFOs over a late night walk along the Seine or our recent visit to a crop circle, these mysteries truly fascinate me.

We had our first trip to the Cotswolds in the summer of 2018 and our only plan for the day was to drive around and explore the area. I recalled that we once talked about visiting crop circles after watching a documentary on the subject. A few searches later and a great website called Temporary Temples told us that a new crop circle had just formed a few days before at White Horse/Hackpen Hill near Broad Hinton. We decided to make the detour.

Crop circles usually take place in harvest season when the crop, normally wheat or barley, are fully grown. The complex geometric patterns tend to mysteriously appear overnight in a matter of minutes. These forms are typically highly sophisticated, based off of golden ratios, or spiritual and ancient symbols. For crop circles, the crop itself is never cut but flattened and swirled into different shapes and forms. Although they take place around the world, the Wiltshires in England seems to be a hot spot for them. Perhaps because they have a tendency to appear near ancient sites like Stonehenge and Avebury.

Till today, even in the age of advanced technology, we cannot with certainty answer the simple questions of how and why such formations are formed. That hasn't stopped scientists and spiritualists from researching them for hours on end though, coming up with theories that range from aliens and UFOs, to man-made creations and natural occurrences. Scientific studies indicate that the crops have been exposed to microwave energy that has stretched and bent them, strangely enough, spurring increased growth, as opposed to decay. Eyewitnesses and videos have all described a similar story of seeing balls of light swirling around the crops while the shapes appear below them. Most conclude with the message that human civilization on earth is in deep trouble and that extraterrestrial beings are trying to forewarn us of our pending implosion.



Not that I have any grounds for making such predictions, but I think it is reasonable to assume that whoever is behind the creations has access to very high technology, something that can manipulate microwave energy to act like a 3D printer out in the fields without any major equipment or electricity left behind. Skeptics should note that many people have tried countless of times to replicate crop circles, but have always taken a lot more time to produce something far less precise and without the markers of microwave energy. As for the balls of light captured on video, for me these appear to be the most direct explanation of how crop circles are made. Who controls them and where they come from is the remaining mystery.

When visiting, be sure to keep an eye out for the discreet 'cc' sign posts. Remember that these are agricultural lands with owners who have agreed to allow access in exchange for a small donation to a local charity. There was an old van near the allocated parking area with someone from Temporary Temples helping farmers collect donations and guide visitors in the right direction. We were lucky to be the only ones there.

As we walked along the path left by tractor wheels towards the outer concentric ring of our crop circle (see image on previous page), we could see clearly the difference between the dead wheat that had been flattened by the tractor versus the green

and alive wheat that were neatly folded flat by our mysterious friends. Entering the ring, the perfection of the curve and wall of wheat that wrapped around us made my hair stand up.

As we walked further into the inner ring and the star formation, we were surprised to see five stalks of wheat standing upright as if they were bouquets welcoming us. Upon closer inspection, we could see that the floor pattern around the stalk was circling around it as if a mini tornado swirled it into shape and elegantly fastened in the middle by another stalk of wheat like one would tie some flowers. My 'appreciation for beauty and excellence' sensors were going through the roof and being the only people there, we stayed in total silence and took in the perfection and positive energy we felt.

Before we left, we walked up the hill nearby to get a view from above and take in what would be our most memorable experience of the trip.

- C.S.

CHARMING RABBIT HOLE

THEWILDRABBIT.CO.UK

When planning our trip to the Cotswolds, we made certain that **The Wild Rabbit** was included in our itinerary, as we have heard many positive reviews from close friends. As fans of Lady Carole Bamford, the founder of Daylesford farm, we had total faith that we would not be disappointed (Tip: Her Instagram account deserves a follow). We first stumbled upon the Daylesford farm shop in Marylebone years ago and have been regulars ever since.

The Wild Rabbit is part of the Daylesford estate. One of the most sustainable organic farms in the U.K., it is a modern interpretation of a traditional country inn in the picturesque town of Kingham near Chipping Norton. Kingham itself is small, quiet and perfect for a tranquil break away from the tourist crowd.

The Wild Rabbit has 12 sumptuous rooms located in the main building, all named after countryside animals in England like the Owl, the Hare, the Hedgehog and the Badger. In keeping with Daylesford's style, the rooms combine luxury with pared-back simplicity. Guests will find Russian linen sheets, Scottish handmade horsehair mattresses and, of course, Bamford's natural bath products. For the most intimate experience, book The Beehive, a little cottage separate from the main pub that comes with a living area, wood burning stove and private terrace.



PHOTOS COURTESY OF THE WILD RABBIT

In 2017, Nathan Eades, the former Head Chef of Michelin-starred Simpsons Restaurant in Birmingham, joined The Wild Rabbit to create seasonal menus using locally sourced meat and fresh produce from Daylesford's own garden, just a few miles away. He would make a daily trip to see what is available from the garden and also from those supplied by the local farmers and artisans. For instance, butter and cheese are from Daylesford's creamery and meat from the Daylesford farm in Staffordshire. Pork is mainly from the Wye Valley and almost all seafood supplied by Flying Fish in Cornwall. It is Lady Bamford's mission to promote sustainability and support British farmers and fishermen along the way. Food here is delicious. We guarantee a satisfying meal no matter what you order — be it the river trout tartare with pickled elderflower, parsley gnocchi with truffle butter or ribeye steak served over garlic chips. You can

choose to dine in their relaxed dining room or eat al fresco in rattan chairs at the front terrace surrounded by sweet smells of lavender and rosemary.

For a group of friends, The Wild Rabbit also has five beautifully furnished cottages nearby with a generous garden and outdoor terrace, if you desire a little more privacy. The cottages sleep up to four, with two separate bedrooms and en-suite bathrooms. The sitting area with open fire and eating area with fully equipped kitchen are perfect for private meals of your own. You can either pick up many selections of wonderful ready-to-serve food or sharpen your cooking skills using organic ingredients from the Daylesford market. Having a family reunion? Each set of cottages has interconnecting doors that allow you to reserve the whole building if needed.



FROM FARM TO FASHION

CUTTERBROOKS.COM

You can trust that whatever Amanda Brooks touches turns into a success story. It's more than just the fact that Brooks was formerly Barney's New York Fashion Director, a highly coveted position that comes with great influence. It's also not just her go-getter attitude, which scored her an internship with Patrick Demarchelier and a stint at the Gagosian Gallery early in her career. No, Brooks's success comes from the fact that she is a true tastemaker. A regular fashion show and red carpet attendee, she naturally inspires people with her style, and moves them with her knowledge of what it means to live well. So when Brooks decided to open **Cutter Brooks**, a lifestyle boutique in the Cotswolds last summer, her fans eagerly waited to see what New York's it girl would stock inside her shop.

"English style, through an American, sourced in Europe" is how Brooks describes Cutter Brooks. Located in Stow-on-the-Wold, a small market town in Gloucestershire filled with antique shops, boutiques and cafés, Cutter Brooks is housed in a low-beamed, 16th century stone building on Stow's main square. Inside, you'll find tastefully curated items ranging from 19th century American quilts and John Derian home décor, to vintage Hermès scrunchies and Le Monde Beryl Venetian-inspired slippers. There are framed art, desk accessories, woven handbags, sleepwear, cushions, bakeware, porcelain and ceramics.



PHOTOS COURTESY OF AMANDA BROOKS

“The shop aspires to be a chic version of a ‘country store’ with carefully chosen things for your closet, your home, and your hostess,” the New York socialite wrote on her website.

In many ways, Cutter Brooks is a reflection of Brooks’s new chapter. After 15 years of working in the fast-paced world of fashion, Brooks and her husband Christopher decided it was time to take a short break; a year at his Oxfordshire residence seemed like the perfect recovery from all the nonstop fashion shows, parties and travels that came with her job. But then one year turned into six, and before she knew it, the Cotswolds had become her new home. When the octogenarian running the organic farm shop in Stow’s square decided to put half the space on the market, Brooks seized the opportunity to turn it into her next project. And so, Cutter Brooks was born.

“This is the first I’m really working full-time in years, and it feels great,” Brooks said in her *Architectural Digest* interview, adding, “I’ve always wanted to run a clothing shop.” It seems Manhattan’s fashion guru has really found her calling.

To no one’s surprise, the shop has been thriving. In recent years, the Cotswolds has witnessed a renaissance that has led locals to nickname the region “Poshtershire.” The glamorous revival of a

once-quiet province can be attributed to the opening of Michelin-starred restaurants like The Wild Rabbit, luxury boutique accommodations, Lady Bamford’s Daylesford farm shop & café, as well as the exclusive Soho Farmhouse private club and hotel. With more Londoners and tourists making the 80-some-mile daytrip up to catch a glimpse of the English countryside, local businesses have grown.

“All these amazing stylish women keep coming in, including a Loewe-wearing librarian, and I keep thinking, where did you come from?” Brooks mused.

We think we know the answer. From Brooks’s over-99K Instagram followers, word of mouth and press; every lifestyle magazine from *Vogue* to *Architectural Digest* covered Cutter Brooks’ opening. But what keeps customers returning to the store? Without a doubt, it’s the trendsetter herself. While many can’t enjoy Brooks’s slow country lifestyle full-time, they can, at the very least, take a piece of the Cotswolds back with them from Cutter Brooks.

- Uracha Chaiyapinunt

THE SHOP ASPIRES TO BE A
CHIC VERSION OF A “COUNTRY STORE”
WITH CAREFULLY CHOSEN THINGS
FOR YOUR CLOSET, YOUR HOME,
AND YOUR HOSTESS.





PHOTO COURTESY OF SIMON KNIGHT

SAVING IFORD

“UPON OUR MARRIAGE
IN 2016, I NOT ONLY
MARRIED WILLIAM,
BUT ALSO IFORD.”

– Marianne Cartwright-Hignett

Many people know **Iford Manor** for its romantic Italianate garden, created by the revered Edwardian designer-architect Harold Peto. Little do they know of the story of its resurrection after the Second World War by two generations of the Cartwright-Hignett family who now manage and reside in the estate. Purchased in 1964 by Elizabeth Cartwright (as she was then), Iford Manor was in a miserable state, thought to have been lost forever. Even so, Elizabeth pressed ahead to bring Iford Manor to what it is today: a charming destination in the Cotswolds, an award-winning treasure of Britain.

A young woman living in London, enjoying socializing and traveling, Elizabeth explained her purchase that did not seem to make sense to anyone at the time. “I wasn’t looking for a large house but the whole thing was absolutely enchanting. Otherwise, what would become of it,” she says. “So I bought it, and have spent the rest of my life propping it up.”

She encountered the first obstacle when just three months after the purchase, the Great Terrace blew over in the wind. After consulting numerous garden experts, it became clear that while Harold Peto was highly skilled in design, his structures lacked foundations. Elizabeth persevered to bring Iford back to life and met Lanning Roper, a well-known American garden designer, who she hired to devise an easy-care planting scheme that suited the hillside landscape.



In 1979, Elizabeth married John Hignett, who has over the years restored Iford with his passion of the garden and of Peto's design ethos. John rebuilt all of the terraces and their supporting walls, creating foundations in the colonnade to prevent it from falling over. He was also able to save a substantial part of the garden originally planted by Peto. John and Elizabeth's hard work paid off when the garden won the Historic Houses Association and Christie's Garden of the Year award in 1998. It recently received the Group Travel Awards - Little Treasure of Britain in 2017.

Today, Iford Manor is under the care of the second generation of the Cartwright-Hignett, William and Marianne. "Upon our marriage in 2016, I not only married William, but also Iford. Elizabeth decided to hand over the baton to us upon our marriage and we moved into Iford Manor, taking over the great honor and responsibility for running the wider Iford Estate across the Iford Valley, as well as Iford Manor itself and its garden," says Marianne.

As guardians of the heritage, the family enjoys sharing it with the visitors. "These gardens and houses were not built for today's world and maintaining them is indeed a challenge. However, all of the hard work in doing so is more than repaid when our visitors leave refreshed and with a smile on their faces, having felt transported into another world," explains Marianne.

Since August this year, Iford has had the honor of welcoming Troy Scott Smith to the role of Head Gardener. An experienced gardener and great admirer of Peto's work, Troy has always loved Iford Manor Gardens since he worked nearby at The Courts in the '90s.

William shares with us his excitement for having the new Head Gardener onboard: "Following 40 years of extensive restoration by my parents, Iford Manor Gardens provide a superb opportunity for someone with Troy's vast experience as we seek to further expand and restore them, whilst enhancing the visitor experience. Troy's horticultural attention to detail and critical understanding of the 'sense of place' are a perfect fit with Harold Peto's romantic approach to design."

Plans for the restoration and expansion of Iford does not stop there. In 2020, guests can expect to see a new café, a veg patch, and plant sales upon their visit to this magical, historical landmark on the last hill of the Cotswolds.

- Pawita Chindakawee



THE MONUMENT THONG LO LUXURY IS SPACE

2 Bedroom 125 SQ.M starts 30 MB*

Ready to move in

Call 1685
sansiri.com

Thong Lo

THE
MONUMENT
THONG LO



MAN PLAYING TRUMPET BY WATER, PIERMONT, NEW YORK, 1992

ATTENTION: ART COLLECTORS, STOCK BROKERS, DAYDREAMERS AND THOSE WHO ALREADY HAVE IT ALL.

The limited-edition archival pigment prints by world-renowned photographer Rodney Smith are available exclusively through Chanintr Living. Each image is masterfully hand printed in a limited edition of Twenty-Five. Pricing starts at \$10,000. Prices are based on the edition number available and print size requested. FOR MORE INFORMATION, PLEASE CONTACT ACQUISITION@CHANINTR.COM OR BY CALLING +66 84 760 8282

RODNEY SMITH

RODNEYSMITH.COM



PHOTO COURTESY OF BOB AND LINDA

COTSWOLDS TEA PARTY

THEBRIDGETEAROOMS.CO.UK

For lovers of afternoon tea, this quirky little tea room is worth visiting at least once in your life. Situated next to the medieval bridge of a living fairytale town named Bradford-on-Avon, **The Bridge Tea Rooms** dates back as far as 1502 and has claimed itself as the first tea room in Europe.

With its Hansel-and-Gretel style exterior, The Bridge Tea Rooms was originally a blacksmiths cottage that fell into decay over the centuries. The owners then bought the derelict property in 1989 and transformed it into the delightful tea room it is today.

Entering through its wooden doors, you'll feel yourself stepping back in time. The tea room itself is internationally renowned as one of the U.K.'s finest spots for afternoon tea and has won the Tea Guild's 'Top Tea Place' in the U.K. twice, attracting locals, Londoners and visitors from afar.



PHOTO COURTESY OF ANIELLE SOPHIA

Inside the compact but cozy tea room, it has kept the Victorian feel to its fullest extent from the interior decoration to the staff's attire and the menu. The tea room is covered wall to wall in tasteful antique décor, including old portraits, blue willow crockery and hanging vintage photos. With all the staff donning Victorian-style dresses and classical music playing in the background, it's hard not to feel like you've been transported back to the 19th century — even if just for the afternoon.

Quintessentially British afternoon tea menus are served here. The Bridge Tea Rooms uses only the finest tea leaves and coffee beans sourced from around the world. All the teas come served in beautiful fine china and cups with saucers. Customers are given a strainer with their loose-leaf tea pot in order to enjoy the art of tea-drinking in the traditional way.

Savory and sweet delights are also a must. Made fresh to order from their upstairs kitchen to curb every sweet tooth's cravings. Be sure to save room for the 'key lime pie,' which has been described by many visitors and critics as one of the world's best. The Bridge Tea Rooms also offers a full range of gluten-free, vegan and vegetarian afternoon teas.

Bradford-on-Avon is a quaint little village that rests on the edge of the Kennett and Avon Canals. The town is nestled between Cotswolds and Bath, and has hints of Roman, Saxon, Georgian, Norman and Victorian history everywhere you look. It is home to less than 10,000 people. The medieval bridge, which was originally built back in the 13th century, is the centerpiece of this tiny parish town.

— Norranit Suvanich



PHOTOS COURTESY OF AMANDA BROOKS

WEEKEND RSVP

Some people call New York City their favorite place in the world. They're addicted to Manhattan's restless energy and ruthless work culture, to how quickly things move and the chaos of it all. But for Amanda Brooks, the city and her high-ranking city job, was eating her up alive. Since relocating to her husband's native Oxfordshire in 2012, Brooks's personal brand has changed. Long gone are the back-to-back front row fashion shows and 3 a.m. shoots. A quick scroll through Brooks's Instagram shows the mom-of-two has fully embraced her new chapter on the farm, flooding her gallery with photos of hills, creeks, fresh produce, climbing roses, sunrise horseback rides, baby goats and jam-making afternoons. And now, she's opened her doors and welcomed guests to the family's **Fairgreen Farm** for a glimpse of her new life.

Idyllic and secluded, Fairgreen Farm's guesthouse is made up of old sheds, joined together to create a spacious two-bedroom cottage with a large kitchen and living area. The project was



designed by Brooks's husband Christopher with the help of two Polish builders. The renovation process took them more than four years, most of which were spent making all the upgrades and adjustments to the cottage, including an outdoor terrace with a dining area facing the field; and a full kitchen for guests to bake Brooks's famous Rhubarb Pie in. While still decidedly rustic and countrylike, the revamped cottage features a slant roof and '50s finishes; the couple had outfitted the space with their midcentury-style sectional sofa and other vintage decor from their former Long Island beach house, leaving their mark on Christopher's family's 17th century estate.

The allure of Fairgreen Farm also comes from the fact that it is a bit of a hidden gem. Located miles off the main road, and accessible only on a narrow, meandering dirt track, the estate offers privacy you won't find anywhere else. You will fall in love with the expansive views of the farmland, made only more special by the fact that you won't have to share it with anyone else.

The guesthouse also lacks a website. Those who know about the accommodation are most likely followers of Brooks's Instagram account. The past two summers, the mom-of-two has promoted Fairgreen Farm exclusively through her social media platform, adding the housekeeper's email address as the only means of contact for those interested in making a booking.

So what can you expect if you do make it out to Fairgreen Farm one day? For starters, quiet morning walks with Juice, Brooks's pet lamb; stunning views of the property's rose garden; quiet afternoons to finally attack your reading list; a soothing cup of tea on the porch; and sunset horseback rides. All in all, Brooks guarantees you'll find some much-needed peace and serenity at the farm.

– Uracha Chaiyapinunt

THE GUIDE OF WHAT AND WHERE TO BUY



Umberto Side Table

Liaigre

The Umberto Side Table is a stunning modern table with a chic bracket-like shape made from solid bronze with a patinated black finish which lends this piece depth while its straight lines give it a clean, modern look. Handles on either side add visual interest and allow for moving this versatile table with ease. The Umberto Side Table will make a handsome addition to any finely appointed home.

Baht 424,000



Pyramid Cocktail Table

THE LAURA KIRAR COLLECTION

Baker

The Pyramid Cocktail Table is inspired by the massive architectural platforms of pre-Columbian temples. Dense and angled, this table is made of wire brushed oak with an inset moncervetto stone top and polished brass trim details. It is available in miel or cacao finishways.

Baht 332,500



Folia Mirror

Saint-Louis

All pieces in the cross-disciplinary Folia collection echo the forest surrounding Saint-Louis's factory. It was there that Noé Duchaufour-Lawrance found his inspiration, and decided to combine the radiance of crystal. Folia is a tribute to the leaves of the Moselle forest and an ode to creative folly.

Baht 42,500



Beatrix Easy Chair

DESIGN BY SHINSAKU MIYAMOTO

Ritzwell

Beatrix fascinates you with the maximum comfort it affords, which is the fruit of tireless pursuit of aesthetics and functionality. A unique combination of wood, leather and fabric gives this chair an intriguing appearance. Its strong dignified back contrasts with the soft cushions, and its modern yet nostalgic design exudes warmth.

From Baht 216,000



Regulator Faucet

Waterworks

A play on industrial controls from the early 1900s, when pride was lavished on parts. Translated to handcrafted, fittings project rugged beauty through powerful, detailed shapes. Regulator lavatory faucet features metal drop lever handles with European push touch style drain. Available in Nickel, Chrome and Unlacquered Brass.

From Baht 75,500



Ring Coffee Table

DESIGN BY NENDO

Minotti

Faithful to his design philosophy, which often challenges the rules of geometry, Nendo has conceived Ring, a family of five tables that play with contrasts between straight lines and curves. The metal frame, available in Light Bronze, Copper or Black-Nickel, comes in different heights. The Ring tables are completed by an oval or circular top, with various diameters, which are customizable in bronzed glass, Calacatta marble or Licorice brushed ash.

From Baht 75,000



Beoplay A1

Bang & Olufsen

A designer-looking portable speaker that literally fits into the palm of your hand. With its stylish design and extensive battery power, the speaker makes a great accessory and with its ability to pair up with other A1 devices, can create a miniature surround sound system to give your music a larger presence.

bang-olufsen.com



Pink Peony Grande Catchall

EXCLUSIVELY AT BARBARA BARRY

Introducing Pink Peony! California designer Barbara Barry has partnered with Brave Brown Bag to create Pink Peony. Barbara is a longtime lover of BBB and says 'pink is the new neutral'. So just for her elegant painterly eye is BBB soft, subtle shade of pink sailcloth that shimmer in the light. Available for all to enjoy in 3 sizes.

From Baht 14,200

DIRECTORY

BAKER

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4434 BAKERFURNITURE.COM

BARBARA BARRY

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 BARBARABARRYCO.COM

BULTHAUP

NOBLE SOLO THONGLOR, BANGKOK
T+662 714 9040 BULTHAUP.COM

CRAFT

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 CHANINTR.COM

CHANINTR LIGHTING

AVAILABLE AT CHANINTR
SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 CHANINTR.COM

HERMAN MILLER

GPF WITTHAYU, 18TH FLOOR, BANGKOK
T+662 015 8889 HERMANMILLER.COM

HICKORY CHAIR

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 HICKORYCHAIR.COM

KRAVET

AVAILABLE AT BARBARA BARRY
SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 KRAVET.COM

LEMA

NOBLE SOLO THONGLOR, BANGKOK
T+662 714 9040 LEMAMOBILI.COM

LIAIGRE

NOBLE SOLO THONGLOR, BANGKOK
T+662 714 9040 LIAIGRE.COM

McGUIRE

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4434 MCGUIREFURNITURE.COM

MINOTTI

NOBLE SOLO THONGLOR, BANGKOK
T+662 714 9040 MINOTTI.COM

SAINT-LOUIS / PUIFORCAT

SIAM PARAGON, 3RD FLOOR, BANGKOK
T+662 129 4577 SAINT-LOUIS.COM
PUIFORCAT.COM

THOMASVILLE

AVAILABLE THROUGH CHANINTR
T+662 015 8888 THOMASVILLE.COM

WALTER KNOLL

NOBLE SOLO THONGLOR, BANGKOK
T+662 714 9040 WALTERKNOLL.COM

WATERWORKS (POP-UP STORE)

CHANINTR, SIAM PARAGON
3RD FLOOR, BANGKOK
T+66 62 878 7070 WATERWORKS.COM

CUSTOMER SERVICE CALL CENTER

T+662 015 8888



CHANINTR



FACEBOOK.COM/CHANINTR

CHANINTR LIVING SUGGESTS:



PHOTO COURTESY OF THE LAMB INN

THE LAMB INN

Located on a quaint side street in the heart of Burford, **The Lamb Inn** boasts 17 bedrooms, each room uniquely designed with history around every corner. This dog-friendly hotel is also home to a traditional bar and cozy lounges, a beautifully manicured garden and an award-winning Brasserie.

The charming 15th century inn started life as a row of weaver's cottages before gradually taking shape as a retreat over the years and gaining reputation for its superb service and fantastic food.

The rooms are decorated with antiques and a touch of elegant English country style with striped fabrics on armchairs, floral wallpapers and chinoiserie lamps. The bright and airy bathroom is well equipped with modern amenities for your comfort. The soaking tub is perfect after a long day of touring.

It is also an ideal place to stay with great proximity to surrounding Cotswold villages and attractions, including the Blenheim Palace and Iford Manor Gardens. If shopping is your version of sightseeing, be sure to add Bicester Village to your list; the famous outlet is only 45 minutes away heading towards London.

Their Afternoon Tea is something not to be missed, especially on sunny days where you can enjoy it with freshly baked scones, shortbread and clotted cream in the secret walled garden surrounded by English climbing roses.

For those seeking a quintessential Cotswolds experience, we suggest either staying overnight or stopping by for a meal at The Lamb Inn.

Fun fact:

The Lamb Inn is located on Sheep Street and was once owned by Mr. Wolf!

COTSWOLD-INNS-HOTELS.CO.UK

THE ORIGINAL

CHANINTR OUTLET

JUNE 20 – JULY 2



UP TO 75% OFF

IMPORTED FURNITURE • SOFAS • LIGHTING
RUGS • ACCESSORIES

AT CHANINTR 61 / SOI SUKHUMVIT 61

CALL 02.015.8888 OR 092.247.2107

CHANINTR.COM/OUTLETSALE  @CHANINTROUTLET

ENJOY EXCLUSIVE PRIVILEGES WITH MAJOR CREDIT CARDS • FREE PARKING AT MAX VALU



Baker

THE BARBARA BARRY COLLECTION



CHANINTR

Siam Paragon, 3rd Floor
Rama 1 Road, Bangkok
+662 129 4434
chanintr.com