

CHANINTR LIVING

Summer 2021



Baker

INTRODUCING
THE BAKER LUXE COLLECTION



CHANINTR

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CHANINTR LIVING

Summer 2021

The third wave is driving us to rethink a lot of what and how we do things. As an enabler of “Living Well,” we see now how “Living Well” can only be realized when there is fairness and equality in the world and when our planet is protected from its own people. I am pleased to report that we have begun to take the first steps.

Our commitment to plant a tree for every item we sell, starting with the 50,000 we sold last year, has been met. They were planted in Mae Hong Son in June by Conserve Natural Forests, a local NPO, certified and tracked by the international group, Plant for the Planet. This lot will serve to offset 1.13 million kg of CO₂ per year. You can find out more and track our progress at bit.ly/chanintrtreecounter.

Our next goal is to reach net zero. CHANINTR’s current businesses are being assessed so we can begin to reduce our footprint while all of our new businesses consider the environment from the start. You can see a glimpse of this with Pergo Lite (pergochairs.com/pergolite), our Herman Miller chair subscription program that supports a circular economy.

In light of the current situation, we have also lent a small hand to support our community. We have donated a BIPAP machine that will be used to aid Covid-19 patients in need of breathing assistance. In addition, we have also delivered lunch boxes and snacks to a state hospital to show our appreciation for the doctors and nurses who work around the clock to keep us safe.

And now for this Journal. In such uncertain times, we all could use a little escapism. We invite you to free your mind and come along with us to Maine. Though we can’t go just yet, we can at least dream. This New England coastal town is one of our favorite summer destinations; a place of nature and the sea, of long summer days riding, lazing around and eating some of the best seafood in the world — all without a care in the world.

To better days....

Chanintr

Chanintr Sirisant

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EDYTHE AND NATHAN ON SAILBOAT
LARCHMONT, NY, 2011
BY RODNEY SMITH

PHOTOGRAPHY BY
CHANINTR LIVING EXCEPT WHERE NOTED.

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CHANINTR



50,000 Trees

Through Plant for the Planet, CHANINTR has achieved our company goal of planting one tree for every item we sell.

During the planting season of 2021, we planted 50,000 trees in Mae Hong Sorn, which will offset up to 1,130,226 kilograms of carbon dioxide per year.

To learn more and track our progress, visit bit.ly/chanintrtreecounter



MAINE SUMMER ESCAPE

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Anyone familiar with **Gil Schafer's** style will know the New York-based designer is an expert at seamlessly combining classical and traditional elements into contemporary homes. In his West Village project, for instance, he somehow managed to harmoniously blend Ionic columns with the iconic Faaborg chair, a design that is widely regarded as the first modern Danish classic. According to the architect himself, his merging of styles can be attributed to his peripatetic upbringing, traveling and staying in homes all over the world.

In Schafer's famous summer home in Maine, he masterfully applied the same marriage of history and modernity to the space. The Maine house stands on an extraordinary plot of seven-acre land with views of Mount Desert Island on the other side of the water. In a previous life, it was a modest 1992 A-frame that caught Schafer's attention for its irresistible setting. Schafer bought the space, gutted the house down to the original timber frame and built it anew. Though the project is a lot more modern than any of Schafer's other works — he shed the Greek and Colonial Revival looks he is best known for — it is arguably one of the clearest expressions of the architect's design philosophy.

"Throughout the Maine house, you'll find a smattering of vintage mid-century modern furniture and casegoods, mostly Scandinavian," Schafer tells us of his eclectic mix of decor. Carl Hansen & Søn's Wishbone chairs contrast beautifully with antiques and newer pieces designed by the architect himself. "In the end, the key was not to follow any one period slavishly — a kind of academicism that I dislike in architecture — and instead to allow for an easy mix of things that would make the interior intriguing, warm and most importantly, comfortable."

Decoration aside, the biggest draw of the house is undeniably the natural surroundings of the site. The home is oriented so that the vista through the main façade fills the entire field of view with Blue Hill Bay — the plot of land it stands on — while framing the tree in the immediate foreground. On the exterior, the house was re-clad and repainted in a dark olive green, blending the structure into the surrounding greenery, so as not to disturb the sight of the site. In addition, all openings were enlarged to make way for views of the natural landscape. A terrace was also added to Schafer's primary suite so that he could have access to a private outdoor area.



PHOTOS COURTESY OF ERIC PASECKI

The approach Schafer took in organizing the spaces is one of the most modern examples of his works. The major organization of the interior remains split into two zones: the guest rooms and the expansive 10 meter by 10 meter great room. The kitchen, which was originally tucked into the corner of the great room, is now distributed alongside the southern side of the great room, and is flanked by an extended island, positioned to never interfere with a clear visual of the bay. Two seating areas are set adjacent to each other: one oriented towards the main terrace and the sea, encouraging a connection with the outdoors, while the other is organized around the fireplace to receive and envelop guests in the warmth of the evening fire. Organizing the two living areas and kitchen in this way not only allows for the casual regulation of openness and intimacy, but is also perfectly aligned with contemporary lifestyle requirements.

Because of the neutrality of the architectural elements, once the great room is viewed in its entirety, it is clear that the materiality, organization and placement of the puzzle pieces work together to create a platform centered on comfort, craft and enabling the daily experience of the extraordinary site. For this reason, the

house by the sea is one of the best diagrams of Gil Schafer's design spirit: contemporary living that is both a visual and functional expression of the owner's character and personal visions, delivered in a visual style that's deeply rooted in American tradition and heritage.

- Papon Luengvarinkul

BOOK RECOMMENDATION:
"A Place to Call Home" by Gil Schafer

Schafer believes a house is truly successful when the people who live there consider it home. Discover the ways in which this belief of his, along with his rare ability to translate his clients' deeply personal vision, have made him one of the most well-known names in American design. In "A Place to Call Home," Schafer pulls back the curtain on his distinctive design approach, sharing his process and taking readers on a detailed tour of seven beautifully realized houses in a range of styles located around the country — each in a unique place and each with a character of its own.



PHOTO COURTESY OF SIMON UPTON





PHOTOS COURTESY OF JACQUE GREANEY / PAUL HAVEL

COASTAL CURIOSITIES

SEACRAFTVINTAGE.COM @SEACRAFTVINTAGE

Like many modern love stories, Jackie Greaney and Paul Havel's relationship began online. The creatives connected through Instagram after having followed and admired each other's work for a while. When their paths finally crossed outside the app and they found themselves living in Manhattan at the same time — Greaney is originally from Southern California while Havel is from Ohio — it felt natural to meet up for coffee. That was back in 2015. Today, the two are engaged and expecting. They have since left the city, settled into their new life in the historic town of Kennebunk, founded a creative studio and opened **Seacraft**, a shop dedicated to their expertly curated vintage finds.

"With Seacraft, we wanted to create a shop that would feel quintessentially Maine and add to the experience of visiting the Kennebunks," Greaney said. She and Havel have filled their little sun-faded red shack with nautical-inspired objects found on their travels up the Eastern Seaboard. With the shop's ever-changing display, Greaney guarantees there is always something new to be discovered here — from maritime goods and vintage clothing to one-of-a-kind treasures including framed oils, prints and postcards from the past (all hand-picked by the pair, of course).

When not working at the studio or manning the shop, Greaney and Havel are also known for capturing and sharing the best of Maine with their combined 150,000 Instagram followers. Between opening one of the most popular shopping spots in the Kennebunks and their unofficial roles as brand ambassadors of the Pine Tree State, who better to ask for Maine recommendations?

KENNEBUNK IS...

Bright-colored wooden houses. Vintage cars. Lobster boats. The coast. Pink sunsets. American flags. Local, family-owned businesses. Friendly people.

THE BEST TIME FOR A MAINE TRIP...

There's nothing like a Maine summer. Long days, low humidity, beautiful pink sunsets. We especially love September, when it still feels like summer, but a lot of the tourists and renters have gone home and the town is a bit quieter.

24 HOURS IN KENNEBUNK MEANS BREAKFAST, LUNCH AND DINNER AT...

Breakfast at **Boulangerie** bakery in Kennebunk, which operates in a large red barn just off of Route 1. Everything is scratch-made with Maine butter and the croissants and baguettes are as good

as you'll get in Paris. Lunch at **The Clam Shack**, which is routinely voted the best lobster roll in New England. They take all of the meat from a 1-pound lobster and put it on the roll, which is, uniquely, a round roll rather than the traditional hot dog bun. We also love the fried scallops, fried clams and fresh-squeezed lemonade. Dinner at **Nunan's Lobster Hut** for the freshest, most delicious "lobster in the rough" you'll ever have. Lobster is caught same-day, and the hut is filled with mementos, photos, and artifacts from the Nunan family, which has been lobstering in Kennebunkport for generations.

STOP AND SHOP FOR SOUVENIRS AT...

Seacraft, of course! Later this summer Seacraft will be expanding into a second cottage, a larger blue one next door, and selling our own manufactured goods alongside our vintage, so you can stop in for vintage-inspired "Maine" and "Kennebunk" T-shirts, sweatshirts and hats.

LONG AFTERNOON AND ZERO PLANS...

We love taking a drive along Ocean Avenue and out to **Cape Porpoise**, which is a hamlet of Kennebunkport. There you'll see traditional Maine "fish houses," which are built on stilts over the

water. At the end of Pier Road is our working lobster pier, as well as a view of our lighthouse. You can sit on the water and grab a drink and some fried clams at The Ramp.

SPEND THE NIGHT AT...

It's hard to beat the **White Barn Inn**, a historic property which is newly owned and operated by the luxurious Auberge collection. It was recently refreshed with a bit of nautical style that aligns with our Seacraft sensibilities, has delicious restaurants and is just a short bike ride from Kennebunk Beach.

MAKE A HOME HOMIER BY...

Filling it with pieces that are meaningful, and evoke memories of a special place, trip or moment.

"LIVING WELL" MEANS...

Being in close proximity to the things we love, such as the ocean, beautiful architecture and history, and making time to get out and appreciate them every day.

- Uracha Chaiyapinunt



PHOTO COURTESY OF CHRISTINE REIGLLEY



PHOTOS COURTESY OF REMODELISTA

PHOTOS COURTESY OF THE LOST KITCHEN

FINDING THE LOST KITCHEN

FINDTHELOSTKITCHEN.COM

 @THELOSTKITCHEN

Dubbed as one of the hardest-to-book restaurants in the country, **The Lost Kitchen** is the brainchild of owner and chef Erin French. Since the opening of its latest iteration in 2014 in Freedom, Maine, the farm-to-table restaurant has gone on to become a nationally-renowned dining destination — featured in numerous publications, recommended by Martha Stewart and earned French multiple prestigious chef award nominations.

Operated by a team of exclusively female staff members, most of whom are French's personal friends or local farmers, The Lost Kitchen is situated inside a restored 19th-century gristmill in French's hometown of Freedom, a rural town with a population of just over 700. The Lost Kitchen is a reflection of French's passion for local farmers and producers. The restaurant serves a simple but refined New American "farmhouse" dinner, showcasing fresh, locally sourced ingredients. And despite the tremendous success, French — who first learned to cook in her dad's diner while growing up — refuses to "go bigger" and is committed to providing guests with simple food and the comforts of an intimate dinner party with friends.

Obtaining a reservation at this elusive restaurant won't come easy, as one might expect. The famed Maine restaurant is currently only taking reservation requests via personalized postcards, where inquiries are encouraged to include personal notes or artwork. If selected, someone will personally reach out to help select the best dates and table for the party. For the 2021 season, the restaurant is only open for six months (from May to October), with only 48 seats per night for four nights a week. So it's safe to say that interested diners will need a little bit of luck to secure a spot. But the lottery-style method — introduced to curb sky-high demand and maintain an intimate dining atmosphere — ensures equal chances for everyone. With over 20,000 postcards received each year, French's restaurant is undoubtedly one of the most difficult dining experiences in the country to book.

The restaurant has been featured in its own six-episode Discovery+ series, aptly titled "The Lost Kitchen." The docuseries, which her husband Michael Dutton helped produce, begins at the end of a successful 2019 season. However, the COVID-19 pandemic started to ravage the country soon after, impacting restaurant businesses everywhere. "The Lost Kitchen" depicts the struggles and journey French undergoes while trying to preserve her restaurant and creative vision.

THE FAMED RESTAURANT IS CURRENTLY TAKING RESERVATIONS VIA PERSONALIZED POSTCARDS.

This is not the first time French has had to fight to save her business, as The Lost Kitchen has undergone various iterations before. French documents a tumultuous marriage and the struggles of running a restaurant in her new memoir "Finding Freedom: A Cook's Story; Remaking a Life From Scratch." In it, she recounts her troubled marriage that resulted in a divorce and subsequent custody battle, culminating in the loss of her restaurant and personal struggles with depression and addiction. She entered a rehabilitation facility in 2013 and has since become sober. Due to this experience, French is no stranger to rebuilding her life from the ground up.

Since then, French has turned The Lost Kitchen into a Maine staple. In 2018, the restaurant was named one of *Time's* "World's Greatest Places" — featured among the world's best restaurants, hotels, theme parks and more. And after having spawned a cookbook, a memoir, a docuseries, as well as garnering worldwide attention from celebrities to food critics alike, French — a multiple James Beard Foundation Award nominee — has catapulted her restaurant to new heights and put Freedom on the map as a food destination.

And despite recent struggles due to the pandemic, which forced French to transition and adapt the business, The Lost Kitchen is now reopening its doors to welcome new and returning diners. After all, French has demonstrated a remarkable capacity for resilience throughout her life. Still maintaining an emphasis on providing locally sourced ingredients and creating an intimate dinner party atmosphere, she is committed — perhaps more than ever — to preserve the charm and magic of her beloved rural restaurant.

— Teerin Julsawad



PHOTOS COURTESY OF HINCKLEY YACHTS

HINCKLEY: PICNICKING WITH THE BEAU MONDE

HINCKLEY YACHTS.COM

@HINCKLEY YACHTS

My first recollection of a Picnic Boat was in university with impressionist Pierre-Auguste Renoir's 1881 painting, "Luncheon of the Boating Party," one of Renoir's most famous and, some critics would say, his best painting. Technically the painting is in a restaurant rather than a picnic, but as is typical in impressionist art, the beautiful men and women are enjoying themselves while on a respite from a boating trip. To me, the painting asks more questions than it answers, as I want to know more about these characters who were obviously a part of the beau monde in Paris at the turn of the century and took long leisurely boating trips up the Seine mooring at gorgeous restaurants along the way. What a life. What an enviable set.

So it didn't come as a surprise to me when friends and I were invited to Maine a few years ago for a long summer weekend where the entire social activities were centered around hiking to see the best ocean views, dinner parties and the Picnic Boat. But not just any boat. It was the **Hinckley Picnic Boat** that captured everyone's attention. From the iconic hostess to the red carpet fashion designer and the crime-TV mogul, all anyone was talking about that weekend was their Picnic Boat, the islands they had visited that day and where they chose to picnic ("Little Cranberry today, maybe Baker tomorrow").



Clearly, the Hinckley Picnic Boat has become an industry icon, admired for its classic “downeast” styling as Maine residents like to refer to their state. Oddly enough, for most people, Maine is considered extremely North, but for true Yankee Mainers, anywhere on the Maine coast is considered “downeast.” Think no-nonsense, a bit restrained and a touch salty. Classic old-school American. The Hinckley Picnic Boats are designed for entertaining. The spacious, open-deck designs are ideal for relaxing with family and friends while hopping from island to island, looking for the best place to enjoy their favorite Maine weekend pastime.

Hinckley began in 1928 in Southwest Harbor, Maine. Henry R. Hinckley’s focus was on servicing the local lobster boats as well as the yachts of summer residents on Mt. Desert Island, the largest island off the coast of Maine and home to Acadia National Park. In the 1950s, Hinckley was one of the first to forego traditional oak frames in favor of fiberglass — according to the critics, completely unsuited to the construction of a “proper” yacht. But Hinckley saw in fiberglass what the traditionalists had missed — an opportunity to save weight while adding strength without sacrificing the aesthetic beauty for which Hinckleys were known. This same thinking led to the use of

carbon and Kevlar from bow to stern in their Picnic Boats of today.

The Hinckley Picnic Boat can safely maneuver in very shallow areas or in water with excessive debris due to the use of jets instead of outboard motors. These jets also become significantly more efficient than propeller-driven boats at speeds above 25-30 knots since there are no appendages below the waterline. The JetStick, Hinckley’s patented one-handed pilot joystick, brings military grade GPS hardware and digital processing to a completely redesigned dynamic driving experience. In honor of their 25th anniversary, Hinckley has introduced the Signature Edition across all of their models which include, the Picnic Boat 34 S, Picnic Boat 37 S and Picnic Boat 40 S.

Whether it’s dining on the Seine or eating freshly-made egg salad from your chickens in New York on homemade brioche all wrapped in waxed paper while sitting on a rock on the shores of a remote island off the coast of Mt. Desert Island, the beau monde continue to love a picnic and a boat. Just make it a Hinckley.

– Brent D. Smith



PHOTOS COURTESY OF TOPS'1 FARM

SOCIAL DISTANCE UNDER THE STARS

TOPSLFARM.COM

@TOPSLFARM

Glamping — a portmanteau of the words “glamorous” and “camping” — brings together modern amenities and yesteryear’s charms. Though more extravagant than traditional camping, with resort-like services and luxury features one might typically expect from more upscale hotels, glamping-goers also get to indulge in all that nature has to offer without sacrificing comfort. And after a year of quarantines and indoor activities, it is the perfect travel trend to embrace in 2021.

Tops’1 Farm in Waldoro, Maine, offers all of the above, and elevates the notion of glamorous outdoor recreation to new levels. Situated on the banks of the Medomak River, Tops’1 Farm is an 83-acre farm and campground retreat destination. The farm’s history dates all the way back to 1936. Current owners Sarah and Josh Pike — who both grew up in Maine — purchased the property after stumbling upon its listing in 2015. Since then, they have worked to transform and reimagine the expansive space for new kinds of experiences.

Today, the farm offers a plethora of activities for guests throughout the year: axe-throwing, archery, stargazing, board games, film nights, paddle boarding, beekeeping, croquet, foraging, cocktail classes, fly-fishing, canoeing and much more. On top of that, a variety of culinary events and dinners are hosted at the farm each season. Enjoy fresh, local produce and melt Swiss raclette cheese around the cozy campfire during the chilly winters of Maine. In the spring, freshen up by the Medomak River with natural and biodynamic wines and craft beers from Maine while basking in the sunshine.

At Tops'l Farm, guests embrace the best of both worlds. Here, the tranquil setting coexists harmoniously with luxury amenities. Accommodations include safari-style tents and A-frame cabins, furnished with two twin beds and feature private outdoor campfire space. For an even more elevated experience, guests can also opt for a two-bedroom fully-furnished Maine-style cottage or a four-bedroom farmhouse cabin equipped with a chef's kitchen and marble countertops.

The newly constructed barn and riverside yurt also boast impressive event spaces for large gatherings, from private dinners to parties of up to 150. Additionally, Tops'l Farm offers elopement packages for couples looking for the ultimate rustic wedding experience. So it should be no surprise that it's a venue of choice for many brides and grooms each season. No matter what the prompt is, the creative team at Tops'l Farm is ready to assist in planning a magical experience.

The glamping ground is an ideal destination for those looking to relax, unplug and spend quiet time in the woods whilst maintaining ease and comfort. Rest assured that city dwellers, who may not be accustomed to traditional camping practices, will not feel out of place here. Indeed, Tops'l Farm may just be the perfect getaway for people to spend a night or two outside, away from their bustling lives and urban homes. The result is a distinctive and more refined outdoor experience, yet still staying true to the roots of a conventional camping adventure.

– Teerin Julsawad



A TASTE OF OLD NEW ENGLAND CHARM

EVENTIDEOYSTERCO.COM

 @EVENTIDEOYSTERCO

Say “Maine” and happy thoughts of summer come rolling to my mind: picnic tables overflowing with lobsters and lobster rolls, as well as baskets of clams, cod and assorted seafood. When I was young, no summer was ever complete without a trip to Maine and no trip to Maine was ever complete without a visit to a street side clam hut or lobster pound. But for the last few years, no trip has ever been complete without a meal at **Eventide**.

In 2014, our friends at Clinton St. Baking Company, who summer in Maine every year, told us that we had to visit Portland and, in particular, their favorite new restaurant, Eventide. We thank them to this day and also for their newer Portland recommendations.

Though it often gets confused with its younger sibling in Oregon — West Coast’s Portland is named after the New England coastal town — Maine’s Portland is a food heaven in its own right. Located a little under two hours north of Boston and about 30 minutes from Kennebunkport by car, it has direct access to the riches of Maine seafood and produce, and the chefs here take full advantage of that.



PHOTOS COURTESY OF EVENTIDE OYSTER CO.

I remember the first time we drove up to Eventide from Kennebunkport at twilight. People were already starting to congregate in front of the restaurant, enjoying drinks at outdoor tables. After a short wait recollecting the '80s new wave that I had grown up with, we were seated at the counter and offered the drinks list. We were in the mood for rosé so they recommended a very nice Austrian that the chef had specially sourced. One sip and we knew that this would not be just any meal.

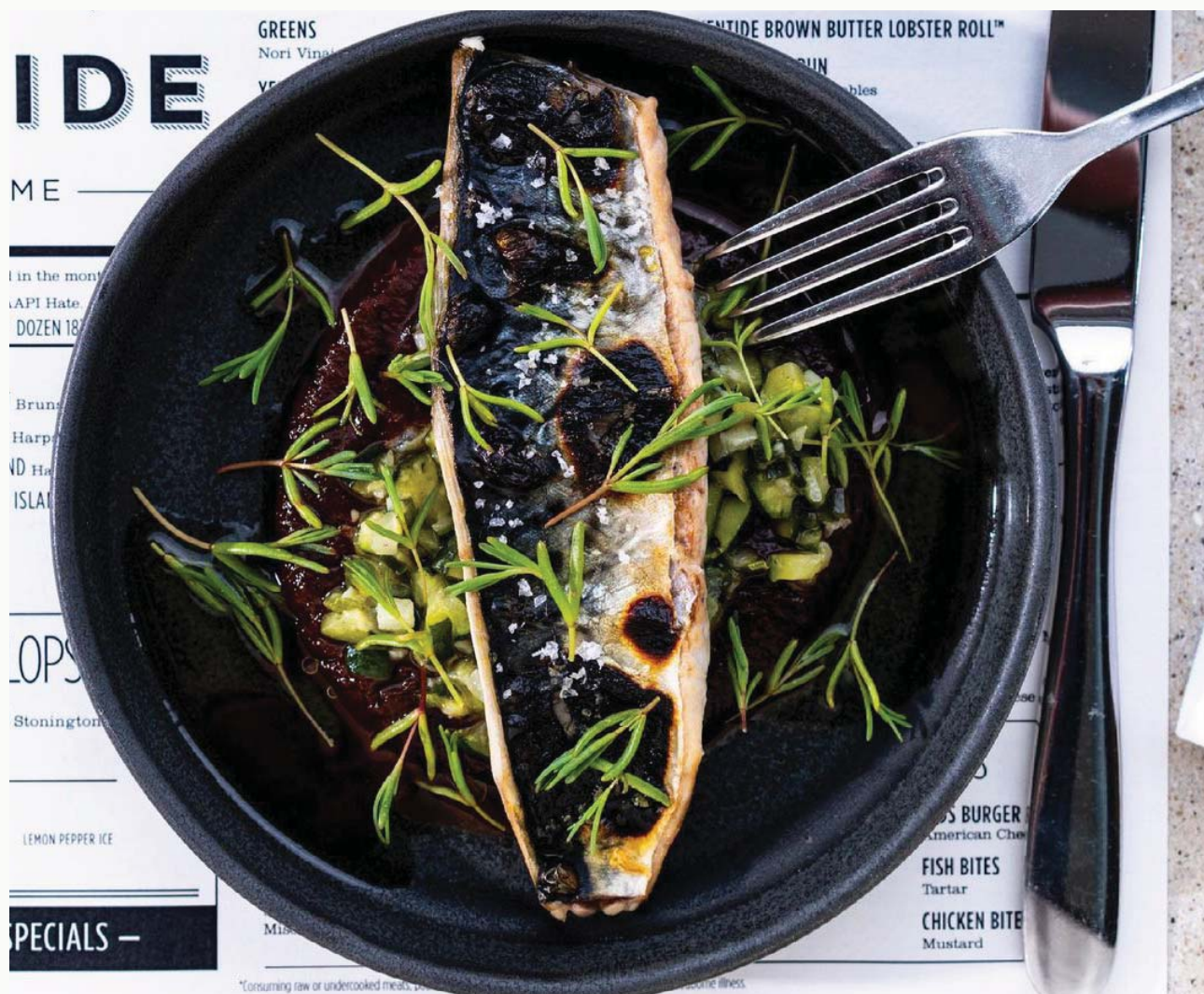
Soon after, the first dishes of tuna crudo, ceviche and an oyster platter arrived. We ordered as much of the menu as we could digest. Barely into our mains, we already made plans to come back the next day. And so it was, we ate there three days straight. And since 2014, every time we went back to Maine, we did the same thing.

It is exactly the kind of food we love: local, ingredient-focused, excellent quality and prepared in a light, simple way that is very healthy yet so very, very tasty. Coupled with great local beers and a short but great wine list, what could we complain about?

I must add that the service was also spot-on. Everyone was knowledgeable, friendly and hosted you like they owned the place.

Eventide is one of the shining stars of the whole food movement in Maine and has received several James Beard Awards. It was founded by three friends who are chefs and owners and now have a group of F&B establishments called Big Tree Hospitality. Eventide has since opened a smaller branch in Fenway, Boston. With how things have been in the last 15 months, we realize how important it is to support these unique and special establishments. So, if you can make it there, make sure to visit. If not, put it on your list and tell a friend who can. There has not been a person we have referred Eventide to who has not also become a fan.

- Chanintr Sirisant





PHOTOS COURTESY OF PALACE DINER

AN AMERICAN HALLMARK

PALACEDINERME.COM

@PALACEDINERME

“Diners... are as essential to our way of life, our democracy, and our sense of community, as any other American institution we have right now,” writes food critic Ed Levine. In his essay, “Why Diners Are More Important Than Ever,” Levine is less preoccupied with the quality of diner food, than with the spirit of hospitality embodied by these classic American restaurants, the way that they make all patrons feel welcomed and well-fed regardless of social strata. To him, the menu comes second. At **Palace Diner**, Maine’s oldest diner, it is clear that neither of these elements has been compromised. The service is warm, and the food is fantastic.

In 1927, the Palace Diner opened its doors in Biddeford, Maine, as a humble 15-seat restaurant housed in a dining car originally built by the Pollard Company. Today, it is one of only two Pollard cars remaining in America, and is helmed by chefs Greg Mitchell and Chad Conley, who reopened the restaurant in 2014. After cutting their teeth in professional kitchens in Maine and New

York, the pair met on the job at an organic farm and set out with ambitions to open a restaurant in Portland. While struggling to find a foothold in the city's burgeoning restaurant scene, they came upon the empty dining car while visiting Biddeford on a whim and quickly signed a lease. Under their leadership, the Palace Diner has become a culinary institution, inspiring countless hungry customers to make the pilgrimage to its bustling counter, which still seats only 15 people to this day.

Glancing at the concise menu, you'll find all the usual suspects, like breakfast sandwiches, cheeseburgers and buttermilk pancakes. But although the ingredients may be familiar, each dish is rigorously fine-tuned to ensure it is far greater than the sum of its parts. "Everything comes down to me and Greg looking at every element and saying, 'OK, what is it doing for the dish?'" Conley explains. This approach shines through in their fan-favorite tuna melt, a diner classic done to perfection with rich tuna salad, crisp iceberg lettuce and homemade pickles layered between slices of buttery challah bread. Each bite is

decadent yet perfectly balanced, particularly when accompanied by a freshly brewed mug of strong coffee. Although mediocre, bottomless coffee is often considered a hallmark of the American diner experience, Palace goes a step beyond and sources its beans exclusively from Tandem Coffee Roasters in Portland to ensure their quality.

This attention to detail has certainly paid off: Since their first year, Palace has been included in roundups of America's best restaurants by *Bon Appétit* and *Eater*, and in 2020, Mitchell and Conley were nominated for "Best Chef in the Northeast" by the James Beard Awards. Apart from these accolades, it is abundantly clear that the Palace is beloved: there is often a queue of people patiently waiting to be seated, but customers return time and time again, confidently assured that their meal will be worth the wait. If you find yourself in Maine, the Palace Diner is certainly a must-visit. Like a pair of Levi's jeans and a white T-shirt, it is uncomplicated, quintessentially American, and always hits the mark.

- Petch Kingchatchaval





JAMES IN INNERTUBE NO. 2, LAKE PLACID, NY, 2006

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

FIGHTING PLASTIC WASTE, ONE BOTTLE AT A TIME

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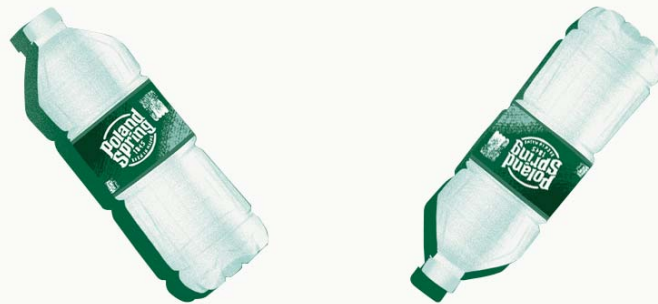


PHOTO COURTESY OF POLAND SPRING

Approximately 1,000 people in the United States open a bottle of water every single second. And each day, more than 60 million plastic water bottles are discarded — most of them ending up in landfills or as litter on the streets and waterways. **Poland Spring**, a brand of bottled water produced in Poland, Maine, is trying to combat plastic water bottle pollution, one bottle at a time.

The MadeBetter campaign, part of Poland Spring's larger sustainability initiative, is a pledge to use 100 percent recycled plastic across all still water bottles (under 1 gallon in size, labels and caps excluded) by 2022. According to Poland Spring, there are already a number of their water bottle sizes produced from recycled plastic. The intention is to create a "fully circular economy" where plastic can be recycled and repurposed over and over again in bottles, thereby reducing plastic use and pollution in general.

Poland Spring's move comes in the wake of growing concerns about plastic pollution and increased interest and engagement in efforts for environmental conservation. And as the bottled water industry continues to face heavy criticism and opposition over plastic use, Poland Spring's transition to recycled containers — albeit not entirely — is surely a welcome development.

As one of the best-selling bottled water brands in the U.S. and one of the largest bottled water companies in the world, Poland Spring's efforts are leading the way among big players in the

industry. It plans to be the first major bottled water brand to completely transition its packaging to recycled polyethylene terephthalate plastic (rPET) across its water portfolio. And last year, Poland Spring partnered with a team at the University of Maine to assess biomaterial technologies in order to find and develop sustainable packaging solutions.

Among the other notable initiatives being implemented include: adding How2Recycle labels to all packaging to inform consumers how to recycle, supporting organizations like the Closed Loop Fund in an effort to boost recycling rates in the country and participating in water donations and emergency relief efforts.

Indeed, it is no secret that Poland Spring's parent company Nestlé Waters North America (a former business unit of Nestlé Waters) has been the subject of controversy at times. (Since the recent acquisition of Nestlé Waters North America in April, the company changed its name to BlueTriton Brands.) But as one of the main industry leaders, Poland's Spring move is arguably a step in the right direction.

At the end of the day, using recycled plastics will contribute to conservation efforts. Still, there are still ways to go before truly sustainable solutions for the bottled water industry can be achieved. It is ultimately a global effort that requires the cooperation of all stakeholders — consumers, businesses and government entities alike — in order to create a better tomorrow.

— Terin Julsawad



NEIL KLEINBERG'S NEW ENGLAND CLAMBAKE

Chef Neil Kleinberg, a born-and-raised New Yorker, is no stranger to the flavors of Maine recipes. His award-winning restaurant Clinton St. Baking Company — co-owned with DeDe Lahman — features some menu items inspired by coastal New England, such as its popular wild Maine blueberry pancakes with maple butter. Here, the chef walks us through how to make a real New England clambake right by the seawater, perfect for a breezy summer get-together.

SERVINGS: 10

INGREDIENTS:

- 10 1¼ lb. Live Lobsters, preferably female for the red roe
- 2 lb. Gulf Shrimps, size 16/20 shell on
- 3 dozens Littleneck Clams, scrubbed
- 3 lb. Mussels, scrubbed and debearded
- 5–6 Andouille Sausages or Smoked Kielbasa Sausages, cut into 3 in. chunks
- 3–4 lb. Yukon Gold or Red Bliss Potatoes, washed and scrubbed
- 10–12 Corns, left whole
- 2 Vidalia Onions, cut in ¼ in. with the skin on
- 2 Garlics, cut in half horizontally
- ½ lb. Bushel Seaweed (the kind they pack lobster in)
- 2 lb. Sweet Butter, melted and kept warm for dipping
- 6 Lemons, cut in wedges for squeezing
- Lobster Crackers

DIRECTIONS:

Step 1

At the beach, dig a hole with the following approximate proportions: 2 feet wide, 1-1½ feet deep and 4 feet long. Line the hole with stones from the beach. Build a fire inside the hole, and cover it with rocks. Heat the stones for 2-3 hours.

Step 2

Remove coals or embers from the hole. Arrange hot stones evenly across the bottom of the hole. Place fresh seaweed on top of the hot stones.

Step 3

Working quickly, layer the foods evenly on top of the seaweed. Layer the ingredients in the following order: clams, mussels, sausages, potatoes, corn, onions, garlic, and lobsters.

Step 4

Cover the food with a clean, wet cloth (a cheesecloth or clean new kitchen towels are good options). Then, place the remaining seaweed on top of the cloth.

Step 5

Cover the entire hole of food with a wet tarpaulin (use some cool stones to keep the tarpaulin in place), sealing in the steam created by the hot stones and seaweed. Allow a small amount of steam to escape to relieve pressure. Let the bake cook for 1 hour or more. Once the potatoes are soft, the bake is complete. Serve the bake with melted butter, lemon wedges and lobster crackers!



PHOTOS COURTESY OF NEIL KLEINBERG



ROSÉS TO PONDER ABOUT THIS SUMMER

WINEGARAGE.ASIA

WINEGARAGE

Come summer, come rosé. Most wine drinkers believe pink is neither-here-nor-there; fashionable at most — especially from the Provençal coast — and geared towards summer parties and lunches. But despite the public's perception, the contemporary winemaker of Montenidoli believes the underestimated rosé has its own unique qualities: “the gentleness of a white and the strength of a red; it is a transgender.” We recommend three choices for this summer.

Montenidoli Canaiuolo Rosato Toscana 2019, Tuscany, Italy

Elisabetta refers to this wine as the “champagne” of Montenidoli. The red Tuscan variety Canaiuolo grows on 200-million-year-old soil from the Triassic period. Its body is juicy with bright acids and flavors of violet and fresh herbs. A slightly tart finish captures the salinity and minerality necessary for a fine accompaniment to lobster and shellfish. A wine to start the conversation at the table and bring happiness to any event.

Clos Cibonne Grand Cru Classé Cuvée Caroline 2018, Provence France

A 17th-century estate doused in history captures the essence of the noble Tibouren grape like no other. To create Cuvée Caroline, the owners only use the best grapes from the oldest plots

overlooking the sea near Toulon. After one year in brand new 300-liter barrels, this complex wine exhibits a dazzling copper color. On the nose, dried apricots and peaches are accompanied by a salty sea breeze and fresh tobacco. As it ages, the vanilla pod and noble wood notes will meld. A wine of stature, in texture not unlike the cherished white Burgundies of bygone days.

Johannes Zillinger Numen Rosé 2018, Weinviertel, Austria

“Don’t judge a rosé by its color,” says Elizabeth Gabay, Master of Wine. “What’s important is the fruit profile and the wine’s acidity.” By the look of this St Laurent from 100-year-old vines grown on limestone, one can be forgiven for thinking it’s a light red. No sulfites are added to this wine. The juice ferments in clay amphorae for nine months with the skins and stems on them to create a unique and lively wine. Hypnotizing aromas of Christmas spice layered with pomegranate. This is a boundary-pushing rosé that pairs well with spicy food.

— Kim Wachtveitl

A certified member of the American Sommelier Association
Kim Wachtveitl is the founder of Wine Garage and co-owns
Quince restaurant and Sing Sing Theatre Bar.

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ON THE BOOKSHELF:



PHOTOS COURTESY OF THE MAINE HOUSE

THE MAINE HOUSE

VENDOMEPRESS.COM/BOOK/THE-MAINE-HOUSE/

Eager to finally take a trip? Go on a visual journey with “**The Maine House**” by acclaimed photographer Maura McEvoy and art director Basha Burwell, with text by Kathleen Hackett. “The Main House” is the most loving tribute to the houses of Maine; a celebration of its distinctive character, architecture and style.

For several years, McEvoy, who spends every summer on the Maine coast, together with Burwell, a Maine native, traveled across Maine to rediscover and capture the charm and individuality of these classic New England homes. Throughout their journey, they documented the unique spaces and homes of real people — artists, writers, farmers and fishermen alike — in an effort to define and represent the spirit of Maine they know and love.

From saltwater farms and fish shacks to stately stone houses and cozy coastal cottages, readers are taken on a detailed visual tour of Maine homes and their picturesque surroundings.

A number of these centuries-old homes — with warped-floorboards and time-worn sofas — have remained unchanged for generations and are still occupied by the same family. Others are conversions; homes that are stunningly transformed while still paying homage to their reminiscent past.

The images depict the love Mainers have for their homes; homes that personify and reflect the lives of the people who inhabit them. Perhaps Hackett describes it best: “Here are the spaces where a life well lived is defined by spirit, creativity and longevity. Here is a kind of visual wealth that money just can’t buy.”

In an era of designer houses and white modern boxes, “The Maine House” serves as a reminder to take a step back, to appreciate the nostalgic heritage as well as the importance of preserving architectural history. Through this anthological journey across the Pine Tree State, readers are given a glimpse into what makes these homes so special.

- Terin Julsawad

THE GUIDE OF WHAT AND WHERE TO BUY

Iliade Coffee Table

Liaigre

An assembly of two tinted cedar tops and three bronze inserts, this round coffee table with its openings, proposes new perspectives to an interior.

Price upon request



Classic Oval Dining Table

THE BARBARA BARRY COLLECTION

McGuire

The Classic Oval Dining Table is warm and inviting and seats many guests intimately. The quartered and figured walnut wood top rests atop a cylindrical walnut base that features a bronze ring at the base for protection.

Baht 312,000

Cloud Plain Sofa

Naughtone

Cloud seating, with room to share. Available in three widths and a choice of low- or high-backed seats, the Cloud Plain Sofa's wraparound form offers an inviting seat for individuals or small groups. Fully upholstered and available in a wide selection of fabrics with a choice of steel or wooden legs, the sofa pairs well with naughtone's entire Cloud Series.

Baht 352,000



Framery One

Framery

Meet Framery One, the world's first connected soundproof pod that's the perfect addition to offices. After transforming workplaces around the world with its acoustic booths, Finnish brand Framery has returned with a new model that's not only stylish and smart, but also takes advantage of the latest technology. Among the many new features, the booth comes with a touch screen so users can control pod settings with just a swipe and receive notifications about booking times.

Baht 837,700



Gilded Clover Vase Small

Aerin

A versatile hand-painted gold vase that works equally well for short-stemmed flowers, such as peonies, brushes on a vanity, and pens on a desk. Crafted in Italy, the simplified pinched design was inspired by a vintage piece.

Baht 15,100



PP68 Chair

DESIGNED BY HANS J. WEGNER

PP Møbler

In 1987, Hans J. Wegner designed the pp58/pp68 as his final basic chair; a genuinely comfortable, practical, strong, durable and affordable chair. Benefitting from a life's experience with furniture design, he was determined to let this particular design be guided by all he had learnt from his previous works. The pp58/pp68 chair is considered one of his greatest masterpiece.

Baht 53,800



Boulevard

Waterworks

Drawing inspiration from found objects of the 1930s, the Boulevard collection — which includes fittings, fixtures, hardware and accessories — evokes a spirit of extravagance with its strong silhouette, lavish scale and elegant design. The entire offering transcends trends to stand the test of time with precise proportions and crisp curves.

Baht 102,000

Adriana Bed

THE BAKER LUXE COLLECTION

Baker

The Adriana Bed appears both soft and striking. Its pillowed silhouette is crafted in figured English sycamore for a rich, radiant look.

Baht 312,000



Manhattan Glassware

Saint-Louis

A blend of American inspiration and a French sense of conviviality, Manhattan introduces the spirit of mixology at home. The collection is resolutely modern, embellished with bevel cuts forming an architectural decoration.

From Baht 5,400



Mitch Low Cabinet

De La Espada

Mitch has a lightweight appearance that belies its robust structure. The low cabinet body is raised on slender brass legs. With open compartments and sliding doors on both the front and back, this cabinet has no backside, making it suitable for use in the center of a room. Inspired by traditional Venetian doorbells, burnished brass is used for the door pull for an exciting contrast of materials that nods to the designer's heritage.

Baht 370,000

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THE BOAT AND TOTE: AGING GRACEFULLY LIKE BLYTHE DANNER

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If you know, you know. Not expensive, easily ordered online, and once you have one, more are inevitable. Introduced as L.L. Bean's Ice Carrier way back in 1944, the **Boat and Tote** was billed as a bag made of builders' canvas for hauling ice "from car to ice chest." Today you can spot the iconic tote doing "heavy lifting" everywhere — from the grocery store to the private plane. Tested to hold up to 500 pounds but most likely carrying a laptop and charger.

The Boat and Tote is the antithesis of a matching set of IV luggage but some would say just as obscene in that it's a status symbol of New Yorkers as they don't have cars or boats, but they define themselves as being WASPy with the presence of their tote. Boat and Totes strike the right balance of laid-back style and are intense practicality. It's like a good watch or a great shoe. They're gender-neutral, utilitarian and well-made. As one style-maker was quoted as saying, "They never wear out or look bad. They age gracefully, like Blythe Danner."

Monograms are optional but Reese believes you should.

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- Brent D. Smith

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