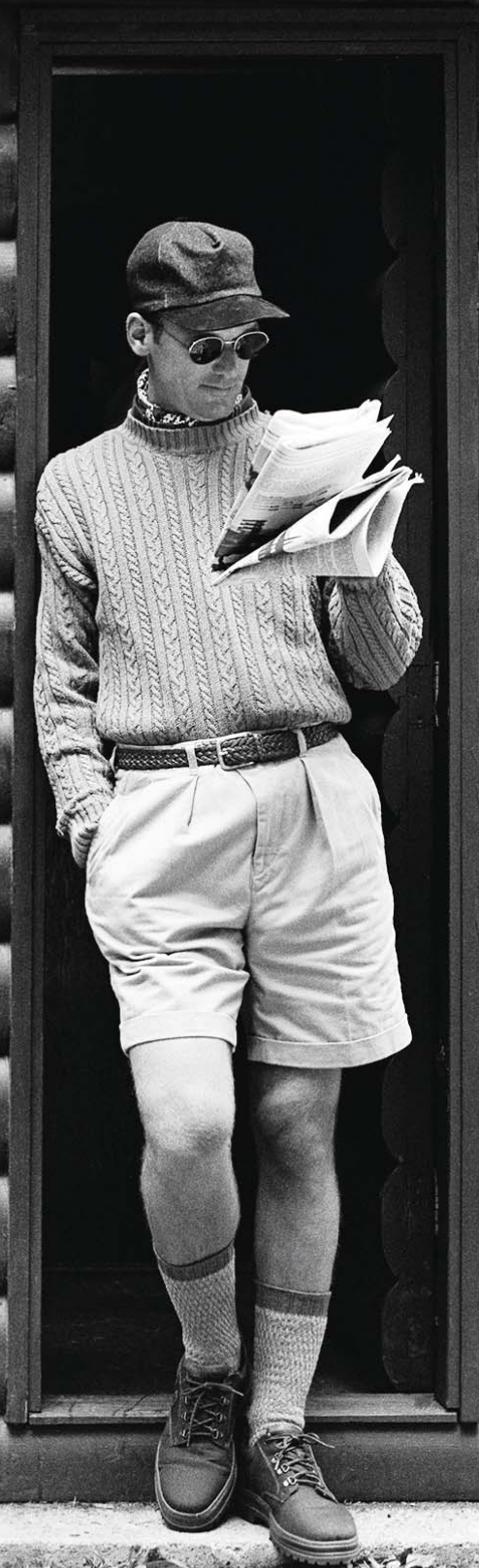


CHANINTR LIVING

Fall 2022



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Fall 2022

Wherever you are living, I do not think any of us can ignore news of the crazy weather we are seeing around the world. Here in Bangkok, the rainy season has been unusually bad with days of dark grey skies like that of a Northern Hemisphere winter and flooding that has turned the one-hour commute into four. An expat friend who lives here said the other day, "this is the weather I was trying to get away from." These extremities and the hurricanes ripping through the U.S. are a harsh reminder that climate change is real and already here. This year will be a first where La Niña will be with us for 3 years in a row.

Most of us are in the same boat: living life with some awareness but finding it difficult to make the necessary changes towards a net-zero lifestyle. There is a lot of learning along the way like how bad natural gas ranges in kitchens are for the environment as well as health in the household, or how your travel and shopping habits can leave a huge carbon footprint. Something we will tell you about in a future issue and an easy start to offsetting is by going to wren.co, a subscription system that estimates your household carbon footprint and conveniently allows you to select a plan to offset on a monthly basis.

This weather draws us to shelter in and appreciate the warmth and protection a home provides. For those who have renovated and improved their homes over the pandemic, the payoff has been swift. It does certainly appear that if it's not another pandemic or extreme weather situation from global warming, the portion of time spent in the home has gone up and will not return to pre-pandemic lows anytime soon. So, grab that paperback, put on a rainy day jazz playlist and cozy up in a comfortable armchair while we look forward to sunnier days.

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COVER
MAN WITH BINOCULARS AND MAN WITH NEWSPAPER
PIERMONT, NEW YORK, 1992
BY RODNEY SMITH

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**louis
poulsen**

PH 5
Designed by Poul Henningsen

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PHOTOS COURTESY OF ARCHITECTURAL DIGEST / AMY NEUNSIINGER

NOSTALGIA REDUX

Tucked away on the first floor of the historic Carlyle Hotel on the Upper East Side of Manhattan, Bemelmans Bar offers a respite from the hustle and bustle of the city outside. It is an easy place to get lost, with walls covered in whimsical murals painted in 1947 by the Austrian-born artist Ludwig Bemelmans, the man who authored the “Madeline” books. Bartenders dressed in red jackets stir the famous martinis while waiters in white jackets and bow ties ferry silver bowls of potato chips to tables of patrons listening to a jazz trio play American standards, just as they have for 75 years — nothing has changed.

Friends recently told me that Bemelmans, a favorite watering hole of mine since the 90s, had become the “hot” bar with a much younger crowd. So much so that queues are now spilling onto Madison Avenue of downtown millennial hipsters and Brooklyn Gen Z micro-influencers for a night of drinking; I was in shock. How? Why?

Life seems like a throwback to nostalgia everywhere you look these days. Even with the threat of recession and all the talk of global inflation, wealth — or at least the look of it — is on the rise. And not just any kind of wealth but a blue-blooded, relaxed



LIFE SEEMS LIKE A THROWBACK TO NOSTALGIA EVERYWHERE YOU LOOK THESE DAYS.

coastal affluence. Dubbed #oldmoneyaesthetic by TikTokers, the arbiters of the current zeitgeist. Trainers are being swapped for penny loafers, modernist interiors are being traded for chinoiserie and chintz, and Hamptons die-hards are decamping to Maine. All the traditional trappings of old money, a sensibility that has been upheld by generations of the one percent of the one percent, are striking a chord with many who don't know Bar Harbor from Sag Harbor and, frankly, couldn't care less. For this younger set, it's all about the image of the comfort of generational affluence, not actually being affluent. See Gstaad Guy as a reference.

Dovetailing neatly into the old-money hashtag is the fringe trend of 2022, the #coastalgrandmother aesthetic — viewed by more than 270 million people on TikTok. This trending hashtag is not cabbage rose print ruffles but a millennial's idea of a grandmother who is turning 75, looks like she's in her 60s and acts like Diane Keaton in "Something's Gotta Give," the definitive Nancy Meyers coastal romcom of the early aughts where the main character's home is still worshiped and replicated to this day. Think of an affluent woman in a long-sleeved Japanese weaved cotton T-shirt (cut on the bias, of course) coupled with a one-ply oatmeal cashmere pullover effortlessly shopping at her local organic

farmers' market preparing for a cozy, candlelit dinner party at her impossibly chic beach house. In the words of a legendary coastal grandmother, Ina Garten, "How easy is that?" And more importantly, you neither have to live by the coast nor be a grandmother to be on trend.

I'll admit it. I love these trending throwbacks as I am both an old-money aesthete and a coastal grandmother from way back. Give me a navy blazer in a clubby red velvet piano bar during the weekday and a comfy oatmeal cashmere anything on the weekend, and I'm set. There are even how-to guides on how to achieve the lifestyle. One influencer has gone so far as to provide a daily schedule for aspiring coastal grandmothers (millennials and older Gen Zs), so their readers understand precisely how they should spend their days, complete with Spotify playlists.

Honestly, it is nice to think of a new generation of young people feeling nostalgic for a life they have yet to live. Perhaps with these newfound experiences, a deeper appreciation for their best life will evolve into a well-lived life.

WHERE CULTIVATED MEETS WILD

INNESS.CO
@INNESS_NY

Verdant, lush landscapes as far as the eye can see. Gentle, melodious chirps of birds around you. Soft, golden beams of the morning sun.

Spanning a pastoral 220 acres in Accord, New York, **Inness** is an inspired country retreat that's home to a hotel, restaurant, member's club, golf course and an abundance of leisure activities. Described by *Condé Nast Traveller* as a thoughtful marriage of Scandinavian-chic and rustic Americana, the property is a cozy and beautiful place you can enjoy all year round.

Inness was founded on the principle of cultivated wild. Landscape designer Miranda Brooks embraced the duality of the "cultivated" and the "wild" in her revisioning of the property, artfully balancing untamed growth with manicured formality. Her approach offers not only a deep respect for the native flora but also space for exploration, discovery and surprise.

The hotel is divided between a 12-room farmhouse and 28 cabins. Both areas are situated to ensure that you'll enjoy the captivating mountain views for the entirety of your stay. Spaces have been thoughtfully designed with custom furniture and lighting to evoke an earlier, less complicated time surrounded by nature.



PHOTOS COURTESY OF INNESS

The farmhouse was inspired by Dutch vernacular architecture and features vintage as well as newly handcrafted furniture, resulting in a space that feels quiet and humble. In addition to a variety of room sizes — Grand King Mini Suite Deluxe King, King, Queen and Double — you can explore the custom kitchen, the honor bar in the library and a private dining room that seats up to 50 people.

The cabins are designed in a minimalist style, offering a unique experience: the feeling of being in your own home while having the amenities of a luxury hotel. They're close enough to not feel isolated, but has just enough distance to feel secluded. Enjoy the warmth of the woodburning stove in a Grand King cabin or enjoy a quiet moment on the private deck of a King cabin.

After a good night's sleep in one of Inness' luxurious rooms, enjoy a variety of seasonal food, cocktail and natural wines at the restaurant. With lime-washed walls, vintage chairs from a Belgian church and floor-to-ceiling windows that offer sweeping views of the grounds, you can dive into a casual dinner with friends or a private celebration.

The menu is inspired by the diverse regions of the Mediterranean, featuring simple, rustic fare like handmade pasta, vegetables, fish and meat. Seasonal dishes incorporate produce and fruit sourced

from the property's own kitsch garden and orchard. The restaurant also features a lounge, which stands out for its Belgian linen bench seat sofas, vintage rugs and a roaring fire during colder months.

Open to the public, members and hotel guests, the 9-hole golf course at Inness was designed by King Collins Golf, renowned architects and builders who created Sweetens Cove in Tennessee. Their decision to infuse designs with architecturally significant elements from the past and incorporate them into modern layouts creates a course that is challenging for better players, but fun for all. The course is perfect for novices, scratch golfers and professionals, delivering something for everyone.

In addition to the golf course, Inness offers a wealth of leisure activities and recreational resources. Play a serious or casual game of tennis and one of the two hardcourt tennis courts available — and if you've forgotten your racquet, you can loan one from Inness Outfitter. Take a dip in one of the two saltwater pools, which is perfect for relaxing and reading a book or gathering with friends and family.

Inness is a place of simple abundance, of balance and duality. Discover its untamed growth and manicured moments when you book your retreat.

— Chanikarn Kovavisarach





PHOTOS COURTESY OF RUSS & DAUGHTERS CAFE

TOP NOSH

RUSSANDDAUGHTERSCAFE.COM
 @RUSSANDDAUGHTERS

Whether you're looking for small dishes and open-faced sandwiches or fancy platters and caviar, **Russ & Daughters Cafe** has been the place to be for almost a decade.

The Cafe was opened a century after Joel Russ, a Jewish immigrant from Poland, opened his first appetizing shop on Orchard Street in New York City in 1914. The family-owned shop thrived over the years, gaining a reputation as a world-famous appetizing store. After a century where generations of customers patiently waited in line at the store, it was time to give everyone a place to sit down.

“Appetizing” is a Jewish food tradition that is most typical among American Jews and is particularly local to New Yorkers. Eastern European Jews started meals with cold appetizers, known in Yiddish as the “forshpayz.” In New York, the popularity of forshpayz among Eastern European Jewish immigrants led to the creation of the institution known as the appetizing store.

Appetizing also originated from Jewish dietary laws, which dictate that meat and dairy products cannot be eaten or sold together. Stores selling cured and pickled meats became known as delicatessens, while shops that sold fish and dairy products became appetizing stores. There were once appetizing stores in every borough, but today Russ & Daughters is one of the last of its kind.



Committed to preserving and promoting this important food culture, Russ & Daughters continues to spread the delectable tradition of appetizing foods nationwide and to visitors from around the world. The Russ & Daughters Cafe is the first sit-down branch of the business, offering its beloved customers to enjoy all it has to offer for even longer.

Notable dishes from the Cafe include Baby Knishes, balls of dough stuffed with potatoes and caramelized onions, as well as the Hot Smoke/Cold Smoke, a combination of baked salmon and smoked salmon served cold with waffle crisps. The Knishes stand out for being light and fluffy, whilst the Hot Smoke/Cold Smoke is often heralded as the best thing on the menu.

If you're looking for something heavier, try the Lower East Side, consisting of eggs, smoked salmon and potato latkes. A delicious combination of flavors and textures, the dish is perfect for a quiet breakfast accompanied by your favorite book. Round off your meal with the Challah Bread Pudding, a tantalizing combination of dried apricots and caramel sauce.

Celebrate an occasion with one of the big platters designed to serve up to four people. The Anne stands out for its luxurious selection of smoked fish: the briefcase-sized board consists of sable, Western Nova smoked salmon, brook trout, sturgeon and

wild salmon roe. With a basket of excellent rye and other breads, a crisp salad of thin-sliced potatoes with mustard and the house cream cheese, this platter is bound to fill you up.

Besides the Classic Board which contains Gaspé Nova smoked salmon, cream cheese and bagel, our favorites are Super Heebster — white fish salad topped with wasabi-infused roe and horseradish dill cream cheese on a warm toasted bagel, and Halvah ice cream, a creamy halvah, sesame and salted caramel cold treat.

The next time you're in New York, be sure to stop by this culinary and cultural icon and enjoy the wide selection of foods it has to offer. Its eclectic combination of dishes is perfect for eating any time of day and is guaranteed to be, well, appetizing.

— Chanikarn Kovavisarach

THE RISE OF PICKLEBALL

WIN OR LOSE, I CAN'T
THINK OF A BETTER
WAY TO SPEND A
SUMMER DAY THAN
AS A PICKLER.

— Bill Gates

Are you a tennis fanatic? How about table tennis and badminton? As it turns out, a combination of all those racket sports has become one of the fastest-growing sports in the United States.

Pickleball was invented in 1965 on Bainbridge Island, near Seattle, Washington. A trio of dads, Joel Pritchard, Bill Bell and Barney McCallum are credited with creating the game. Pritchard and Bell found their families bored one Saturday afternoon, so they attempted to play badminton, but could not locate a shuttlecock. So, they devised a new game with their families, experimenting with different rackets and balls on the badminton court. Following its inception, the game quickly gained popularity among neighbors and relatives. A company was formed and the name was trademarked.

Since its humble beginnings with simple rules, pickleball has become popular in the U.S. and Canada.



Over the past few decades, the sport has steadily grown in popularity. With the pandemic fueling interest in outdoor activities, pickleball is reported to have been the fastest-growing sport in the U.S. for the past two years, with an increase of at least 40% in players.

It's no wonder that the sport has grown so much. For new players, pickleball is an easy sport to learn and is suitable for all ages. Moreover, the sport is fairly inexpensive. Because pickleball courts don't require as much space as other racket sports like tennis (which takes up three times more space and construction materials), they are an attractive option for parks and recreation centers as well.

The courts are the same size as a doubles badminton court, and striped similarly to a tennis court. It is not uncommon to see pickleball courts set up on top of existing badminton or tennis courts.

To play, all you need are paddles, a pickleball and a pickleball court. The game lends itself to both singles and doubles play, with the latter being more common. Typically, the games last 15 to 25 minutes with volleys going back and forth between each side until one team reaches 11 points. Unlike tennis, pickleball is much more fast-paced and requires more control (due to the lightness of the ball).

Billionaire Microsoft cofounder Bill Gates, whose father was friends with pickleball's inventors, is a big pickleball fan. In July, he dedicated a blog post and video on his website to pickleball. Gates, a self-described "Pickler," has been playing and loving the sport for over 50 years. He writes, "Win or lose, I can't think of a better way to spend a summer day than as a Pickler."

So if you're interested in taking up something fun, easy and social, pickleball might just be the perfect choice.

— Terin Julsawad





PHOTOS COURTESY OF PHANTOM HANDS

CARRY ON THE LEGACY

PHANTOMHANDS.IN
@PHANTOMHANDS

GALLERY.INODASVEJE.COM
@INODASVEJE

A vibrant country with stunning landscape, diverse culture and ancient history, full of surprises. When we think about India, many things come to mind. Spices, yoga, the Taj Mahal (along with many other marvelous monuments), Bollywood, naan ... the answer varies. But the one thing that would surely come across all furniture enthusiasts' minds is the classic, tremendously sought-after Chandigarh Chair.

The utilitarian chair was created at the same time as the Chandigarh Capitol, the first planned city of post-independence India. Swiss architects Le Corbusier and Pierre Jeanneret were appointed to lay out the blueprint of the city in the 1950s. Jeanneret and a team of architects also devised functional furniture, made by the local craftsmen with locally sourced materials, as part of the public infrastructure — government offices, libraries and residential buildings. The incumbent furniture, like the architecture, represented a modernist narrative, unadorned and full of logic of construction.

Chandigarh shaped what we know today as Indian Modernism — a style and principle that combines local craftsmanship with design innovation — and one of its most renowned purveyors is a Bangalore-based artisanal collective **Phantom Hands**.



Founded in 2013 as an antique curator, today Phantom Hands produces re-edition furniture under the collection Chandigarh Project. Each piece is handmade, to the original specifications of Jeanneret designs, with dexterous craftsmanship, a know-how culminated through centuries and passed on from generation to generation. Carpenters sit and work on the floor, as Indian carpenters do, and use their feet to hold the wood while working with their hand tools. The neat, sturdy joineries and the radius of the arms and legs are simply outstanding.

All the furniture is made primarily from Burma Teak, sourced from reclaimed 100-year-old building rafters or ethically harvested new timber. Local cane is then woven onto the golden brown teak frame.

The brand unrelentingly carries the Indian Modernism legacy forward in their collaborations with international designers: streamlined creations from Derek Welsh, a poetic collection by Amsterdam-based x+l studio using leftover teak; and, not least of all, designs by Milanese studio **INODA+SVEJE** that challenged the local craftsmen to go beyond known methods and invent a new weaving pattern.

INODA+SVEJE is a design duo comprising Kyoko Inoda and Nils Sveje. Upon their work trip to Phantom Hands, Kyoko and Nils were fascinated by the cane weaving process, which is entirely handmade, contrary to the quicker pre-woven or machine-made cane that's later attached to the furniture frame.

In the Tangali collection, the designers designed pieces with borders for the cane and a double woven pattern, which can be made only by hand. The designs truly shine a light on this tedious, time-consuming work. The knots are purposefully put to be seen, as a unique sign of hand weaving.

— Pamara Chavanthai

The name "Phantom Hands" is a metaphor for generations of artisans whose contributions manifest in each piece of furniture they make. Starting with only two craftsmen, the brand now employs over a hundred skilled carpenters, wood finishers, cane weavers and upholsters from all across India. You can find Phantom Hands products at Chanintr Craft.



ELECTRIC DONKEY

MOKEINTERNATIONAL.COM

📍 @MOKE

There's something unbeatable about driving along the coast with nothing to worry about but the wind in your hair and the sun on your face. Set yourself free with the **Moke**, a lightweight utility vehicle.

An archaic term for “donkey,” the Moke was initially designed to transport men for the British Army. Sir Alec Issigonis — the designer of the Mini — had worked with the British Motor Corporation (BMC) to produce several military vehicles during World War II but his initial prototype failed the early inspections. Despite this, the Royal Navy showed some interest in it, and the car was redesigned for use on aircraft carriers.

The Mini Moke was introduced in 1962 with a more powerful engine, larger tires and improved suspension. It stayed true to its first design and had no roof or doors, but ultimately failed as a jeep. Military officials remained unimpressed. To make up for development costs, the BMC decided to commercialize a civilian version of the vehicle, releasing the Mini Moke in 1964.

Moke enjoyed a reputation for being the counterculture car to the fast and furious celebrity lifestyle throughout the 1970s and 1980s. From Paul McCartney to Bridget Bardot, the Moke was a symbol for alternative living and could be spotted driving around the Mediterranean coastline and Caribbean islands. Yet it never truly thrived above other cars: in its 30 years of production in various countries, less than 50,000 cars were produced.

A quarter of a century later, though, Moke was reborn. Moke International recommenced production in Europe in 2018, remaining faithful to its original, now iconic silhouette while integrating a new engine, suspension and brakes. You also have the option for either automatic or manual transmission. Additionally, as of this year, the Moke is also available as an electric car — in fact, it is the first heritage automotive brand to go 100% electric.

Today, the Moke is ready to take on a new generation of drivers. Made with the latest technology, the Moke continues to provide a unique style and evoke a sense of freedom that's been helping its drivers live the dream since 1964. From St. Barts to Saint-Tropez, the Moke is perfect for all the world's sunniest destinations.

That's not to say it can't take on a downpour. Alongside waterproof seats and an upright glass windscreen, the Moke comes with a canvas hood that covers the cabin as well as clip-on door screens. Even more, the Moke is available in 13 possible colors and comes in a gleaming chrome trim, so it's bound to stand out even on gray days. It's perfect for casual drives no matter the weather, but it's undeniable that the best way to experience the Moke is on a gloriously sunny day.

Once again, the Moke regains its reputation as the must-have luxury beach accessory. Take a breath of fresh air and enjoy life's journey in a Moke.

— Chanikarn Kovavisarach

MBTI: 16 PERSONALITIES IN THE MAKING

MBTIONLINE.COM
@MBTI

In the world of personality tests, the **Myers-Briggs Type Indicator (MBTI)** is perhaps the most widely used. When you come across people identifying themselves as four-letter personality types, such as ENTJ or ISFP, they're talking about the MBTI.

This test is taken annually by about two million people around the globe, and the firm that produces it makes \$20 million per year. In recent years, the popularity of the test has soared, from companies asking about it on job applications to dating apps trying to suggest matches based on your personality type.

Katharine Cook Briggs and her daughter Isabel Briggs Myers developed the early original versions of the test. Inspired by psychiatrist Carl Jung's 1921 book "Psychological Types," Briggs based the MBTI on the influential theory of psychological types and the hypothesis that humans experience the world using



four primary psychological functions: sensation, intuition, feeling and thinking.

Although Jung's theory has some differences from Myers and Briggs' ideas, and critics have argued that the test is not scientifically valid, the MBTI has seen a meteoric rise in popularity.

Part of the reason might be the simple nature of the test. On the basis of 93 questions, the MBTI categorizes all people of the world into 16 distinct types. So within 20 to 30 minutes, you can determine your supposed personality makeup and profile.

Psychologists today tend to disregard such personality tests since they tend to simplify the understanding and analysis of human behavior. Our personalities are comprised of a wide range of emotions and experiences, and we may even change our feelings

or perceptions of ourselves throughout the day based on our mood. Thus, psychologists warn against using these tests to decide major life decisions, such as how to pursue your career.

Even so, the test's meteoric rise shows that quizzes to learn about yourself can be fun and entertaining. For so many years, BuzzFeed's quizzes have kept their brand in the spotlight.

It's fun to take the test if you haven't yet. The results of your study may help you better understand your own behavior or the behavior of others, or you may learn something about yourself or others that you didn't know before. It can be an important part of self-discovery to gain a clearer understanding of our personality, because they shape how we perceive ourselves and others. Nevertheless, take the results with a grain of salt, and just enjoy the process.

— Teerin Julsawad



THE SEARCH FOR GENERAL TSO

Sticky, spicy, savory: if you've ever craved something greasy after a late night out or gotten takeout for a cozy night in, you've had General Tso's Chicken.

This ubiquitous dish is defined by the irresistible combination of flavors that make up the sauce — rice vinegar, brown sugar, hoisin sauce, soy sauce, sesame oil and a bit of ginger — and the enjoyable crunch of the crispy chicken. It's a staple in all Chinese takeout menus, particularly in North America, and has long been accepted as a quintessential Chinese dish.

But just how "Chinese" is this dish? Was there a General Tso, and did he actually enjoy chicken? Director Ian Cheney sets out to trace the origins of this iconic staple in his documentary, **"The Search for General Tso."**

Initially released in theatres and on-demand in 2015, *The Search for General Tso* first premiered at the Tribeca Film Festival in 2014. Even almost a decade later, Cheney's documentary is just as interesting — and as relevant — as when it first came out.

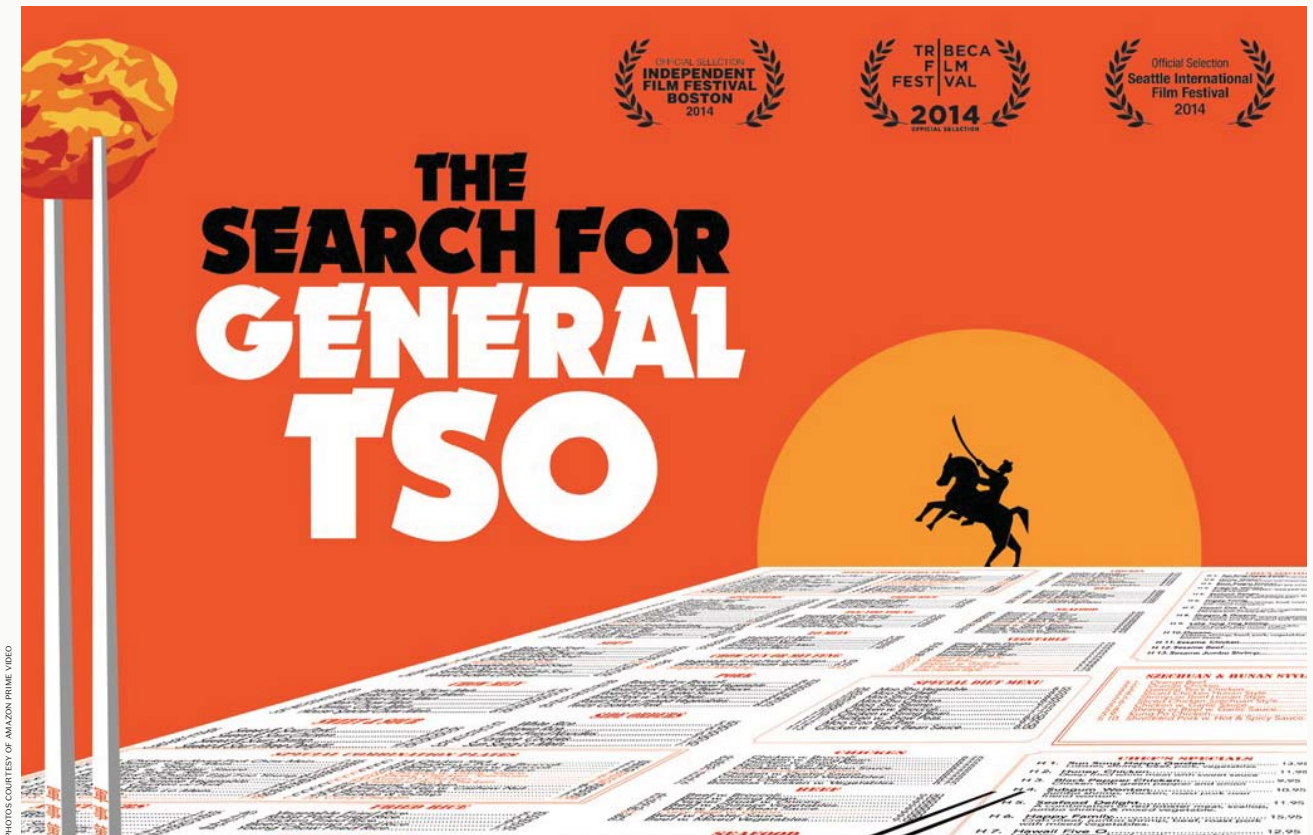
The story begins in New York, when Cheney reveals how his journey began: the dish is served in most of the 50,000 Chinese restaurants in the United States. Cheney seeks out American consumers' theories about who General Tso really is, but when the filmmakers

travel to Shanghai, it's revealed that no locals know the dish. The food editor of *Time Out Shanghai*, Chrystyl Mo, claims to have never even seen it on a menu.

With the help of Liang Xiao Jin, a Qing Dynasty researcher, hope is revived. He's a descendant of the real-life General Tso. The filmmakers travel to Hunan province to investigate the real General Tso, arriving at his house which has since been preserved as a museum. We learn that he was a 19th-century general who helped put down the Taiping Rebellion — a man known for his strategic innovation, ruthless military prowess, and always emerging victorious.

General Tso loved chicken but, as various historians point out, it was not his favorite dish nor something he devised an iconic recipe for. In fact, the current flavor combination of the dish isn't even a common recipe in Hunanese cuisine. This means that General Tso's Chicken did not, in fact, originate from General Tso, nor does it have roots in mainland Chinese cuisine. So what does that leave us?

The answer lies in the history of Chinese immigration and Chinese cuisine in the United States. Chinese food has always been connected to Chinese politics. From the 1882 Chinese Exclusion Act to the Cold War, whether Americans wanted



Chinese food was inherently tied to whether they wanted Chinese people at all. In the face of social stigma, political oppression and economic hardship, food became a method of survival for Chinese communities and a bridge into American society.

Americans had always been amazed by Chinese food, but also disgusted by it — catering to an Americanized palate with dishes like chop suey meant that harmful stereotypes of Chinese people could slowly but surely be undone through a shared love of cuisine. The adaptation of Chinese dishes to American tastes proved to be a socially beneficial and economically profitable venture.

We at last meet the inventor of General Tso's Chicken: Chef Peng Chang-kuei. According to the documentary, businessmen from Shun Lee visited Taiwan in 1971 and tried the iconic dish at Peng's Hunan Yuan, the most famous Hunan restaurant in Taiwan, and brought the dish back to U.S.

Chef Peng Chang-kuei was a chef to the Nationalist Government, the faction fighting the communists during the Chinese Civil War. The success of the Chinese Communist Party forced Peng to flee to Taiwan, where he continued to cook for Nationalist Government officials there. When Chiang Kai-shek visited the restaurant and asked for dinner at his restaurant, Peng sought to create a unique dish that combined the flavors of Hunan with something new.

He named the dish after the famous Hunanese general who never lost a battle, calling the dish General Tso's Chicken.

The film closes with an interview with Chef Peng himself, who notes that the dish today looks nothing like when he first cooked it. We find ourselves left with more questions than answers as Cheney leaves us with questions about authenticity, “real” Chinese food, and what it means for cuisine — and communities — to evolve in an increasingly connected, hybridized world.

The story of General Tso's Chicken is as much about the immigration history of Chinese communities as it is about the culinary history of one specific dish. As Scott Foundas writes for *Variety*, “the quixotic “search” of the movie's title seems secondary to that more arduous quest of so many Chinese-Americans to find their place in a country that did not always welcome them with open arms, and how food forged the path of least resistance.”

“The Search for General Tso” is available on Amazon Prime Video and Apple TV.

— Chanikarn Kovavisarach





COLIN WITH PITCHFORK STANDING IN FIELD, ALBERTA, CANADA, 2004

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

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RODNEY SMITH

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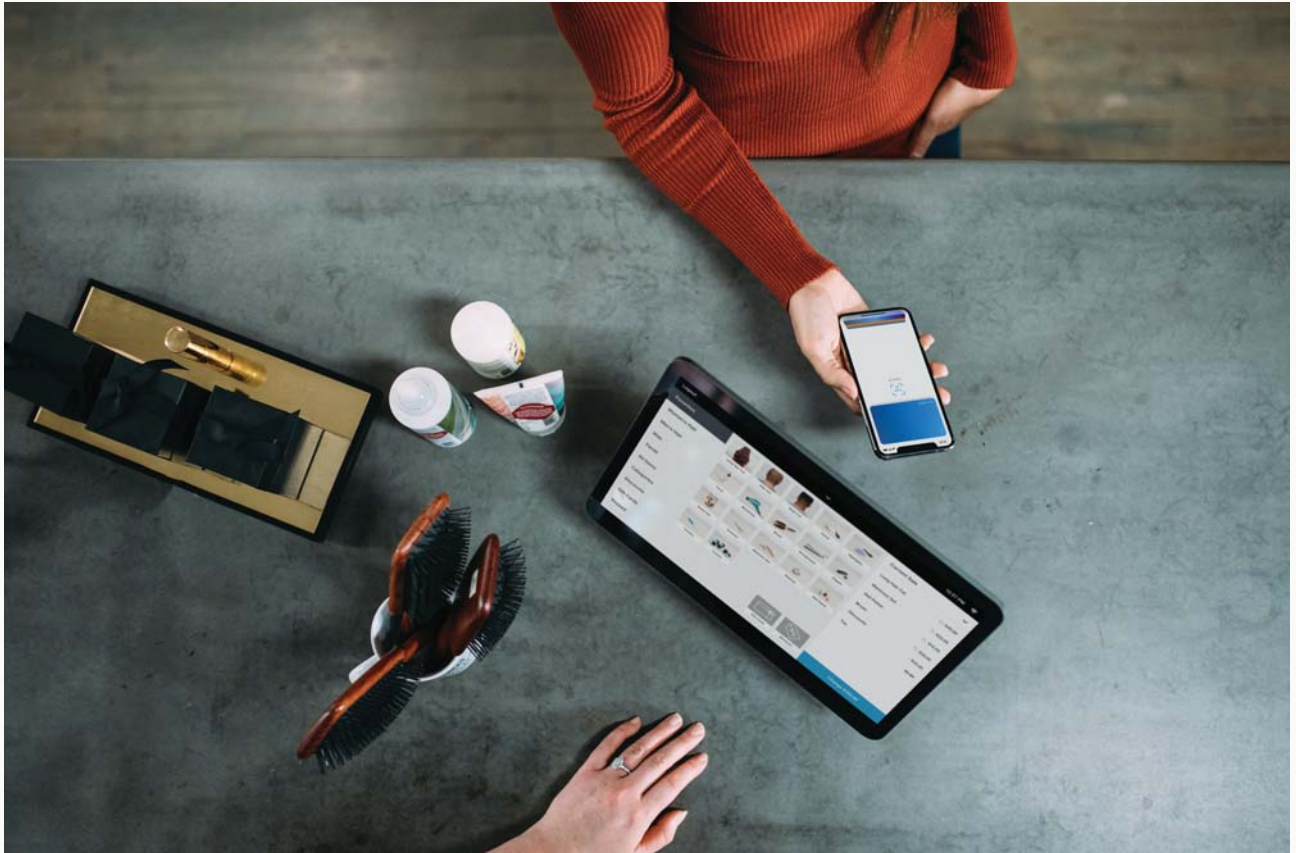


PHOTO COURTESY OF UNPLASH.COM

STRIPE IT

STRIPE.COM

E-commerce has always thrived, but it flourished like never before once the pandemic disrupted and upended normalcy worldwide. Now, not only are fashion and furniture retailers conducting their businesses online — doctors' offices, farmers' markets and an abundance of other goods and services have moved towards digital operations. According to Statista, retail e-commerce sales amounted to approximately \$4.9 trillion worldwide in 2021 and are forecasted to grow by 50 percent in the next four years, reaching 7.4 trillion dollars by 2025.

But how are the cogs turning, and who's responsible for them? Fintech companies like **Stripe** are competing to be the backbone of internet business.

Founded in 2010 by Irish entrepreneur brothers John and Patrick Collinson, Stripe thrives at the intersection of finance and technology. As a payment processing platform, they provide financial services and software to help businesses manage payments. They provide a fully integrated suite of payment products, providing software for online and in-person retailers, subscription businesses, marketplaces and more.

Their story starts in Silicon Valley, as all great startups do. After dropping out of the Massachusetts Institute of Technology and Harvard University, the Collinson brothers sought a solution to their frustrations around getting business ventures approved for

credit card-processing accounts. Stripe started with a group neglected by banks: other startups. As companies like Instacart and DoorDash began to gain attention, so did Stripe.

Guided by a “technology-first” approach to payments and finance, their software is designed for developers. Stripe offers powerful and easy-to-use APIs — and even prebuilt integrations for systems like Shopify, WooCommerce, NetSuite and more — so that moving money is simple, borderless and programmable. Their battle-tested systems and intelligent optimizations ensure that all ambitious companies, no matter how big or small, can streamline all their payments.

Today, Stripe continues to look toward the limitless possibilities of the future. Updates to their existing payment platforms have made getting started and checking out with Stripe easier than ever. Improvements to their fraud toolkit, expanded support for crypto businesses and new developer tools are only a few of the many products that Stripe has developed and continued optimizing.

CHANINTR is proud to be a part of Stripe's launch in Thailand. Stay tuned for how we are implementing Stripe's innovative technology into our upcoming projects.

— Chanikarn Kovavisarach

LOSING THE BOOZE

DRINKFIGLIA.COM
@DRINKFIGLIA

TO THE NIGHTS WE DO REMEMBER.

Figlia — along with a number of new alcohol alternative brands — are attempting to let you have all of the highs of drinking without the lows. The brand was founded by Lily Geiger with the respect that everyone has a different relationship with alcohol. “Some enjoy a glass of wine from time to time while others find that alcohol does not actually make them feel that great,” Geiger writes. With Figlia, the founder wants everyone to feel like they have something special to sip on — even when they’re choosing to avoid alcohol. The result is an award-winning beverage with all natural ingredients, no added sugars, no preservatives and no pressure.

In recent years, the food and beverage industry has been strongly influenced by a growing health-conscious group. In the last year alone, sales of alcohol-free beverages jumped 33 percent according

to Nielsen. That’s given way to many new options for the sober-curious, such as imitation spirits and near-beers both from new brands and bigger industry names like Budweiser and Guinness.

One of Figlia’s bestsellers is the Fiore, a non-alcoholic aperitivo that is “an ode to the spritz, a token of leisure and a reminder to take your time.” Composed of rose, bitter orange and clove, Fiore bottles the lushness of Italian gardens and the energy of sidewalk dinners in New York City. The flavor is large and complex and can be taken on the rocks or used as a base for alcoholic and non-alcoholic drinks.

Here’s a recipe from Figlia to try for when you need to get over the mid-week slump. It’s perfect for when you want to treat yourself to a drink at the end of the day, but still need to be fresh for that 8 a.m. meeting the next morning. Cheers!

— Uracha Chaiyapinunt



OUT OF OFFICE

- 1. 5 oz Figlia
- 0.5 oz Lemon Juice
- 0.5 oz Mint Agave Syrup
- 0.5 oz Blood Orange Juice
- 1. 5 oz Quality Tonic

1. Create mint agave syrup by mixing 1/4 cup of light agave, 1/4 cup of hot water and 10 mint leaves. Stir to combine and steep for 5 minutes.
2. Strain out the mint leaves.
3. Pour lemon juice, blood orange juice, quality tonic and Figlia into a tall glass and fill with ice.
4. Garnish with mint. Mint agave syrup can be refrigerated for up to one week.



THE GUIDE OF WHAT AND WHERE TO BUY



Belt

DESIGNED BY RODOLFO DORDONI

Minotti

The distinctive characteristic and inspiration behind the Belt family, designed in the all-fabric or leather versions, is the idea of a belt that draws the profile of the body, encircling it, then breaking off and fastening on the front of the seat. The family consists of a sofa, an armchair, a bergère with footstool, a smaller lounge armchair and a dining little armchair.

Price upon request



Ascot Dining Table

DESIGNED BY BARBARA BARRY

Chanintr and Co

Strong in sensibility and restrained in form, the Ascot Dining Table draws inspiration from 1940s Art Deco design. Its quarter-veneered 137cm round top, crafted of wood and hand-rubbed to impart a beautiful Dark Walnut finish, rests upon an octagonal column that flows into a stepped pedestal base. With crisp lines and squared-off edges, it lends a modern look to a timeless silhouette.

฿115,000

Zeph

DESIGNED BY STUDIO 7.5

Herman Miller

A classic silhouette with modern ergonomics. The Zeph Chair finds a happy home between mid-century modern aesthetics and the research-backed ergonomics of today's work chairs. Its advanced yet simple design offers more for less – more comfort, colors and style – made with fewer components and at a price that makes it the perfect entrée into the world of Herman Miller performance seating.

From ฿23,500



Bohemia Buffet

DESIGNED BY BARBARA BARRY

Baker

The elegant Bohemia Buffet recalls the mirrored salons of Eastern Europe. Shimmering églomisé (silver leaf on glass) doors are rimmed in brass and the top and sides of the buffet are wrapped in quartered figured walnut. The buffet rests atop two curved brass bases. The interior is fully lined in walnut with a center drawer lined for silver.

฿535,000



Nami Ottoman

DESIGNED BY THOMAS PHEASANT

McGuire

Tight seat ottoman featuring oak solid and quartered oak veneer panels with square mesh caning, the Nami Ottoman is modern, minimal and quietly complex. Use it on its own or pair with the Nami Sofa for a soft, sculptural vibe.

฿327,000



Royal Table Lamp

Saint-Louis

Saint-Louis is constantly revisiting its classics; and Royal is no exception: the collection of timeless lightings can be customized for an extra-touch of exclusivity. Royal Table Lamp is giving itself over to a deconstructed and creative choreography.

฿111,000



N-CC01 Club Chair

Karimoku Case Study

Designed to have a small footprint, but with great comfort. The rounded back not only adds a warm and welcoming look and feel to the chair, it also allows the user to freely move in it, while the small overhang of the back and armrest, makes the chair itself easy to move around.

฿96,700



X+L 02 Room Divider

Phantom Hands

The Room Divider/Folding Screen evolved out of our collaboration with Amsterdam based designer duo X+L (Xander Vervoort + Leon van Boxtel) to create a series of products that were made entirely from up-cycled wood.

฿103,000



Elaine Sofa

THE TA STUDIO COLLECTION

Theodore Alexander

The Elaine Sofa in angled tapering brass finish legs and triple loose cushion seat comes with four throw pillows and tight shallow button back. This sofa is carefully crafted and upholstered in the Theodore Alexander tradition.

฿292,000

Rikyu Sideboard

Ariake

This sideboard and media console is inspired by traditional Japanese houses built on wooden stilts, with sliding tatami doors. The handles and legs of the sideboard/console are aligned when its glass doors are fully opened or closed, reflecting the importance of precision and harmony in Japanese architecture.

฿186,000



On Tap

Waterworks

The classic draft beer tap, reinterpreted to create a beautiful experience in water delivery. The tall, arching spout provides extra reach for filling large pots, while the substantial scale of the design makes it feel anchored and secure. A statement-maker in any setting.

From ฿218,000

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PHOTO COURTESY OF OCEAN MARINA YACHT CHARTER

SAILING SUNSET

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Many don't know that clear blue waters and sandy shores — those that rival even the most beautiful islands in the south — can be found just 1.5 hours away from Bangkok. Conveniently accessible by way of a newly opened motorway, **Ocean Marina Yacht Charter** offers private yacht trips from Pattaya to several surrounding islands throughout the year. Its proximity to the city, excellent service and the scenic journey at sea make it our pick for quick family getaways.

The business's three yachts belong to the owners themselves, a family with a passion for yachting and sailing who hope to share their love for the ocean with others. Now, as the third generation takes over, Ocean Marina Yacht Charter has gone through a rebranding that has not only led to a new digital identity and social presence, but also the introduction of new services and amenities that the owners are hoping to distinguish their boats from the competition.

"Yacht charters have become more and more popular over the years. While others might be focused on creating picture-perfect moments for their clients, we have created an authentic and unique experience centered around exceptional service and hospitality, ensuring that everyone has a really great time," said Win and Sun Assakul, the two brothers at the helm of the project. "The most fulfilling moments so far have been seeing returning customers pick us over and over again."

The duo have already partnered with local, eco-conscious brands to elevate the offerings on board. All toiletries, for instance, are organic and reef-safe to minimize the company's impact on the sea. Renovations have also been made to the yachts; decorations bought and artworks hung up to make the space feel as homey as possible.

So what can customers expect from their trip Ocean Marina Yacht Charter? Lots of laughter and fun. The boats are all equipped with modern day amenities to make your trip out to sea a pleasant one — air conditioning, bedrooms, showers, bathrooms, you name it. Kayaks, paddleboards, snorkeling gear, fishing equipment and Bluetooth waterproof speakers are added entertainment. In short, Ocean Marina Yacht Charter makes it easy to sit back, relax, soak in the sun and take in the amazing sights of what the Gulf of Thailand has hidden for us.

— Uracha Chaipapint

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