

SOUTHERN DUCHESS ASHLEY JUDD

WRITTEN BY STACY MOSER PHOTOGRAPHY BY ANTONY PLATT

ASHLEY JUDD DISCUSSES HER ROLE IN THE NEW MOVIE BIG STONE GAP, HER BELOVED KENTUCKY HERITAGE AND HER FONDNESS FOR SOUTHERN COOKING

Her body of acting work has been met with great acclaim. She has been nominated for numerous awards, including the Emmy and the Golden Globe. As a veteran of TV, stage and film and the daughter and sister of the famous singing/songwriting country musicians Naomi and Wynonna Judd, Ashley Judd has led a life steeped in celebrity.

She has spent time all over the world, starring in a long list of movies and TV shows—even appearing on Broadway, where she portrayed one of the most iconic Southern characters of the American theater: Maggie in Tennessee Williams' *Cat on a Hot Tin Roof*.

If you asked her, though, she would probably describe herself first as woman from a long line of Eastern Kentuckians. "I'm a proud hillbilly who traces my family back at least eight generations in our beloved mountains," she explains.

Judd could easily choose her next acting-career moves from a myriad of choices. But she opts to put acting on the back-burner mostly, making a life of activism a top priority—wielding the power of her fame to help those less fortunate than her and to bring awareness to injustices she sees at home and abroad. She is a much-sought-after public speaker and she uses her soapbox often to

promote the idea that faith and spiritual practice play an important role in righting social wrongs.

Among many others, a cause close to her heart is stopping the socially and environmentally destructive practice of mountain-top mining in the South. "I am proud to stand with Eastern Kentuckians . . . to bring overdue justice for the people of Appalachia," she writes in an op-ed piece in the Washington-based newspaper *The Hill*. She points out that "there's so much potential today, right now, for Eastern Kentucky to . . . bravely lead the way to a new energy economy in this country." And, she says with chagrin, because of mountain-top mining, "Eight hundred mountains are simply gone. It is inconceivable that this would be permitted in the Rockies or the Sierra Nevadas." She has traveled, literally, around the world, visiting grassroots programs that focus on causes she also cares about: poverty alleviation, public health, human rights and social justice.

Judd, who has a farm in Tennessee, recently chose to plant herself deep in the Appalachian Mountains to film a movie about life in the South. With her fondness and deep appreciation for this region, she was a natural to star as Ave Maria Mulligan, the self-proclaimed spinster in a small coal-mining town in southwest Virginia in the new movie *Big Stone Gap*, based on the best-sell-

ing novel of the same name.

The movie's writer and director, Adriana Trigiani, describes her commitment to landing Judd for the role of the movie's main character. "Ashley Judd was born to play this part. She understands her, she embraces her and she owns it. She embodies the loneliness, grief and despair of the character and also the resilience, hope and humor of the woman. After meeting Ashley and talking with her, I heard her in the part."

Judd says of her time on the *Big Stone Gap* movie set, "[W]e had [five] Tony winners, two Oscar winners, just an extraordinarily packed cast. The acting . . . was so glorious, just really fun. We shot the movie in 20 days. I lived in a cabin at the foot of the gorgeous mountains and I hiked the trails and loved it."

When asked about working on a daily basis with the likes of Ashley Judd, Trigiani says, "Ashley's approach to acting isn't just instinctive and intellectual, she is a very physical performer. She plays her body like a well-tuned instrument and, when it comes to any feats, she takes them on wholeheartedly—whether it's jumping out of a truck, rolling down a flight of stairs or hiking a mountain. She is graceful, but she can invert that for the sake of comedy and make you laugh. I was in awe of the rivers of knowledge she had about

*I'M A PROUD
HILLBILLY WHO
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MOUNTAINS...*





Judd in "Big Stone Gap" / Scan me to see the exclusive trailer.

things—like driving! You could throw any kind of vehicle at her and she could drive it—stick-shifts, trucks—you name it.”

And on the subject of food on the movie set, Trigiani chuckles, “Ashley is built like a slim, long-legged dancer, but she can eat like a linebacker. She told me she had a high metabolism and she wasn’t kidding. She wrote me an email before we started filming that said, ‘It’s candy season in the South—bring it on!’ Trays of fudge, divinity candy, apple dumplings, coconut cake, peanut butter balls—tons of Southern favorites—were dropped off to the set. Ashley loved it all. You don’t even realize she’s eaten half a pie until it’s gone. And here’s the hilarious thing: She does it all so lady-like, like a Kentucky duchess.”

Judd doesn’t mind when Trigiani pokes fun at her about her famous monster metabolism. She sighs, “Rickey Wiles (who played Earl Purvis in the movie) made me a pineapple upside-down cake that was to die for!” Judd should know, as she’s no slouch in the kitchen. She swears by one of her favorite cookbooks, “I do bake and I like the [*Aunt Bee’s Mayberry Cookbook*—there are some great cake recipes in it!”

“I’ll admit it: I am unabashedly fond of my own cooking,” Judd explained recently in a segment for *Rachel Ray Magazine*. She says she learned about cooking from her Nana growing up, but didn’t really get behind the stove until she moved to Hollywood as a young woman. “I was pretty homesick, so I began studying cookbooks that reminded me of the food I grew up with, and one of my favorites was a gift from my aunt called *Kentucky Treasures*.” She says she can take a bite of her Nana’s homemade buttermilk biscuits and “it makes my hair grow—they just nourish me so deeply.”

She also relates that working far from home around the holidays can be problematic. “I was playing the role of Maggie in *Cat on a Hot Tin Roof* on Broadway in late 2003. Being in a show at that time of year means you need to work through the holidays, away from home and the traditions you look forward to.” Her solution? Recreate a traditional Thanksgiving feast with all the trimmings in her home away from home—wherever that might be. She says she tries not to let her hectic schedule keep her from feeling grounded and enjoying moments together with friends and family.

Director Trigiani pauses to reflect on Judd’s talent, “She is an actress with a skill set straight out of the golden age of Hollywood. She is prepared, thoughtful, nimble and a master on camera. She is one of the greats.”

Big Stone Gap opens in theaters on October 9. For more info, go to BigStoneGapMovie.com. ■

ADRIANA TRIGIANI: BIG-TIME AUTHOR BRINGS SMALL-TOWN CHARM TO THE SILVER SCREEN

WHEN THE BEST-SELLING AUTHOR MOVED CAST AND CREW TO HER HOMETOWN IN THE APPALACHIANS, SHE BLENDED FILM-MAKING ROYALTY WITH LOCAL SOUTHERN KNOW-HOW

WRITTEN BY STACY MOSER



Photos courtesy of Antony Platt, courtesy of Picturehouse

For fans of Adriana Trigiani’s best-selling books about life and love in the South, the new film *Big Stone Gap*, based on her best-seller of the same name, will be like icing on the cake. The movie, brought to fruition by Trigiani as a labor of love, tells the story of a proud self-proclaimed spinster running the pharmacy she inherited in a tiny coal-mining town in southeast Virginia in 1978. The cast of the movie includes Ashley Judd, Patrick Wilson (whose family hales from Big Stone Gap), Whoopi Goldberg, John Benjamin Hickey, Jane Krakowski and Jenna Elfman—they all travelled to Big Stone Gap to film entirely on location in the rolling hills of the Appalachian Mountains.

Trigiani is no stranger to the inner workings of

Hollywood and the film-making industry. She was an award-winning writer/producer of *The Cosby Show* and *A Different World*, and also wrote and directed an award-winning documentary, *Queens of the Big Time*. She’s recently published *All the Stars in Heaven*, a book about Clark Gable and Loretta Young. Her husband, Tim Stephenson, is an Emmy award-winning lighting designer.

But her dream was to film *Big Stone Gap* in her hometown of the same name, leaving behind the glamor of big-city movie production. And she had a trick up her sleeve. “I cast my friends in *Big Stone Gap* alongside the professional actors and said, ‘You can do it.’ And they did.” Trigiani felt that great actors “love the sharp corner, the swerve, the curveball. . . . When you throw John



THE ORIGIN PROJECT: FOSTERING CREATIVE WRITING IN THE SOUTH

Trigiani enlists the help of authors like David Baldacci to work with children in small towns in southwest Virginia in a program she devised called The Origin Project. "These kids are exposed to adult problems early on—they have seen hardship of every kind. We get in there and encourage their creative voices in writing before they are silenced by pressing issues that come with maturity. We come into the classroom and encourage their points of view and we find bright, shining, eager intellects, brimming with potential in great pools of talent." To learn more or to volunteer, go to adrianatrigiani.com.

Benjamin Hickey into a scene with an actor who has never been in front of a camera... it's like watching Fred Astaire feel the downbeat before flying through the air."

Filming in a small town in the South had its challenges, though. She acknowledges that "there are goods and services that are part of the waft and weave of life in major cities like New York City, Los Angeles and abroad that make the production of film in those places easy," she says. "The talent and crews generally live in proximity to those cities because that's where the work is." But, she argues, "For the life of me, I can't understand why we can't make American movies in America, why we can't tell American stories in America and why our people can't benefit from jobs that are generated from filming in our own backyards."

She expounds on the glories of filming in the South as long as you will let her. She describes the experience of filming in Big Stone Gap as magical. "The vistas were spectacular, the colors and moods and shades of light were so evocative." She says that filmmakers should regard the American South as having it all, "Our landscapes, with folds of blue mountains, lush valleys, stretches of fields, peach-colored skies, jagged coastlines and pristine beaches—and I

haven't even gotten to New Orleans yet!"

She tells the story of the first day that stars' buses arrived in town. "Whoopi parked her bus in the middle of town, on Main Street. I climbed aboard—it's not a bus, it's a moving work of art, decorated in neutrals, fine wood and sumptuous fabric. I said, 'Whoop, you don't have to park here. We can put the bus up by the hotel or down under the trees.' But she said, 'I like it right here.' You could put her in the middle of a construction site and she'd be comfortable because she is at peace—as a soul, a friend, an actor, a woman. You want to be near her. She makes you feel accepted and revered."

How is it for Trigiani to take her family to visit Big Stone Gap from their home in New York City? "The South still has so many vestiges of British sensibilities—and I appreciate them. The chintzes, the baking, the tea, the manners. We love raising our daughter in the city. But when we go home to Big Stone Gap, she jumps on a bike and rides all over town. She is free. She has a ball in Big Stone Gap, in all the ways I did as a girl."

The movie *Big Stone Gap* will open in theaters October 9. **For more info on the movie, visit BigStoneGapMovie.com or for info on Trigiani's books visit adrianatrigiani.com.** ■

COOKING WITH MY SISTERS—OLD-WORLD ITALIAN RECIPES MADE WITH CLASSIC SOUTHERN INGREDIENTS AND A BIG DOSE OF SOUTHERN CHARM



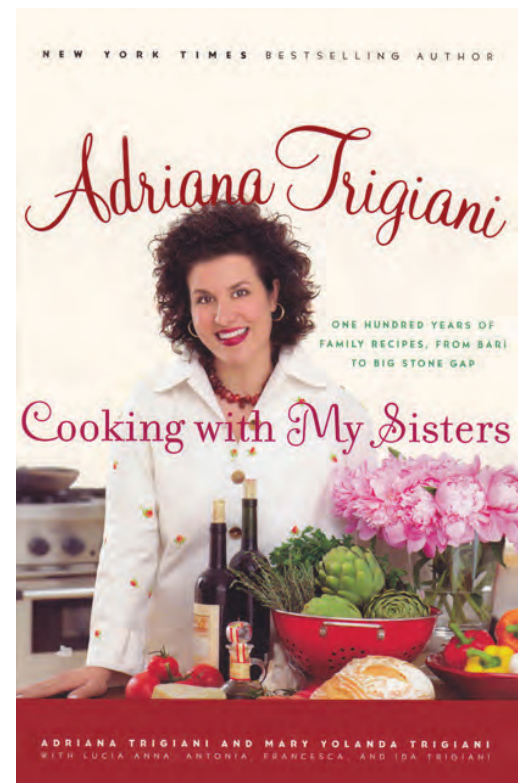
Top: Ashley Judd and Patrick Wilson Star in *Big Stone Gap*

Bottom: Director Adriana Trigiani, Whoopi Goldberg and Erika Coleman on the set.

While Adriana Trigiani's best-selling novel and movie *Big Stone Gap* take you on a trip to a small town in the Virginia mountains, her latest book, written with her sister Mary, leads you into her family's kitchen there. *Cooking with My Sisters* is not only a cookbook, but also a love story—the sisters serve up favorite family recipes and large helpings of often-humorous and touching family lore.

When their beloved paternal Grandmom Viola, a proud Italian firecracker they referred to as "Grambo," passed away years ago, Adriana discovered a stash of recipes hidden behind her stove. "She had even written some of them in code so they could not be stolen or copied! What kind of clandestine culinary operation was she running, anyway?" Adriana and Mary enlisted the help of their sisters to compile both of their grandmothers' recipes into a book. In it, they share stories of growing up in the Trigiani household—stories of laughter and squabbles with siblings and of cooking instruction from parents and grandparents.

The recipes in the book don't just describe how to make the food, but also how the dish came to be. Their grandmothers (both immigrants to the small coal-mining town from Italy—known as the "eye-talians" in the neighborhood) often adapted classic recipes from their own childhoods, using the strange new ingredients they found in the South. The Trigiani sisters' anecdotal humor is evident throughout the book; they even name a



Purchase a copy at adrianatrigiani.com.

chapter "Things We Hated as Kids But Love to Serve Now."

Even if you're not in the mood to whip up a dish in your kitchen, you can savor this good read anyway. As Adriana says, "If you're like us, you can curl up as easily with a cookbook as you would the latest hot novel."



PROFILE

Vern Yip

INTERIOR DESIGNER • HGTV STAR • DOG LOVER

By Stacy Moser

Buckhead's own design guru and HGTV star Vern Yip wants to get real about interior design. And fast. His new book, *Vern Yip's Design Wise*, is aimed at readers who want their questions answered quickly and concisely. "Don't get me wrong. I love vanity books full of beautiful pictures. I'm a self-proclaimed 'book nerd,'" Vern admits. "But I wanted to create a user-friendly guide that addresses questions I'm asked every day. 'How high should I hang a painting?' 'How big should a lampshade be?' 'What paint color should I choose?'" His *Design Wise* book tour launches this fall, with stops in Buckhead and across the country.

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I'M ASKED EVERY DAY.

Vern's parents emigrated to the United States from China when he was very young—to bring him and his sister to the land of opportunity. "Like most Asian Americans," Yip chuckles, "my parents wanted me to be either a doctor or . . . a doctor. So I studied chemistry and economics and ended up working at the lab in the National Institutes of Health studying HIV-related diseases. But I absolutely hated it." Vern found himself studying his office, wondering why the paint color was so drab and why the lighting made everything seem so dull. "I finally realized that the work we were doing was very important—someone else needed to do it; someone who really cared about it."

Following his AHA! moment, Vern convinced his parents that he should explore a career in design. "My mother knew I. M. Pei [the venerable architect]. She took me to him and asked where I should go to study architecture and design and he told me to




IN HIS NEW BOOK, VERN GIVES SUCH PRACTICAL TIPS AS:
12": MINIMUM PLACE SETTING SPACE IN FRONT OF EACH DINER AT A RECTANGULAR TABLE.
15": MAXIMUM CENTERPIECE HEIGHT TO ALLOW DINERS TO SEE EACH OTHER.
36": HEIGHT OF A HANGING FIXTURE'S UNDERSIDE TO THE TOP OF A TABLE SURFACE.

go to Georgia Tech. He said his best interns came from there. So that's how I ended up in Atlanta." He eventually built his own award-winning interior-design business here. Then, he says, the producers of the soon-to-be-smash-hit HGTV show "Trading Spaces" asked if he'd join its cast of designers. He smiles, "These guys told me I'd have 48 hours to spend only \$1,000 to transform an entire room on camera. I thought they were completely crazy." He eventually did join the cast and, as they say, the rest is history. He's now one of America's most recognized interior designers, with other hit shows on HGTV to add to his list of successes.

"I'm so grateful for that TV show," Vern relates. "It represented a change in the world of design. Back then, well-designed homes were reserved for the top rung of the socio-economic ladder. The show brought good, accessible interior design to everybody. Now it's okay to be eclectic. It's okay to tailor your furniture to you. Now it's fun."

Vern actually met his spouse, Craig, because of his travels for the TV show. "I was on the road five days a week; I'd come home on weekends, do laundry and get out there again." During Vern's search for a place to board his dog while he was gone, he discovered Wag-a-Lot Dog Grooming. "The first day I walked into this amazing place, where they take such good care of the dogs, I thought, wow. This is going to work!" He met Craig, the owner of the business, and a romance blossomed.

Now, the couple has two kids, a son and daughter. "We travel all over the world. It's really important to me to expose them to travel, because it helps you understand the world. You see it. You feel it. It's not like you can Google it. Advice I give young designers is—become as educated as you can. Never stop learning. And travel is part of learning."

When the family does come home to Buckhead, though, Vern indulges his inner foodie at **Gusto**, **Hankook Taqueria** or **Tuk Tuk Thai Food Loft**. "I love Buckhead. I call Atlanta home. It's my community." 

Vern's background in science and mathematics melds well with his passion for interior design.

He says his goal in writing *Design Wise* was to provide a "design by numbers" reference book—an organized, very clear approach to home design. "Choosing furniture and making design decisions is scary for some people. I wanted to create a guide so that tackling your whole house is approachable."



Learn from Vern's **3** Design Wise Tips

1 SOFAS
 "I'm not a fan of sofas with two cushions since three people will rarely sit on a sofa that visually looks like it's for two people. And there's an undesirable 'gap' between the two cushions, an area generally avoided by everyone. Sofas less than 84 inches long benefit from a single cushion; it's an elegant, clean solution."

2 BATHROOM LIGHTING
 "60 to 65 inches is the standard height of sconces installed on either side of the mirror or medicine cabinet. The idea is to install side sconces at eye level, so depending on the heights of the people using the bathroom, some slight adjustments to this rule may be necessary."

3 CHOOSING PAINT COLOR
 "Small rooms are often painted white or light colors in an effort to make them feel larger. This doesn't have to be the case. The important thing to remember is to keep it fairly monochromatic so the eye effortlessly travels from surface to surface."

Morningside Remodel Pops with Cool Color

By Stacy Moser

Photography by Vic Bonvicini Photography.



Four months after undertaking a complete interior remodel, Emily and J.C. Velez moved into their Morningside home. The dust cleared and the furniture delivered, their family has happily settled into their newly updated space. They had set their sights on a home in the area for most of the usual reasons—room for the children to expand their horizons, space for a shared home office and entertainment space for time with friends or visitors from out of town.

“This neighborhood has everything we were looking for,” Emily says. Their children, Helena, one, and Lincoln, three, dash around the rooms, exploring their new digs. The space is at once kid-friendly and elegant, a difficult balance to achieve. When asked how all the interior design details came together, ▶

1. Blend Ethnic and Modern

The Velez’s colorful, eclectic art collection practically pops off the walls and contrasts nicely with the dark wood floors.

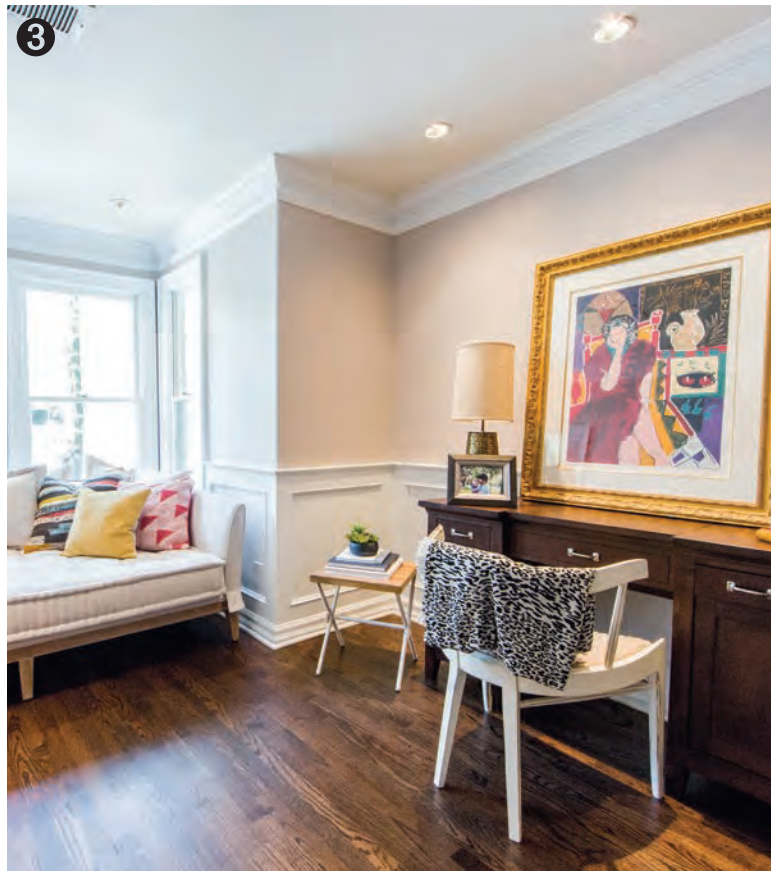
2. Thousand Points of Light

A lighting feature can create a sophisticated mood all by itself. Here, the chandelier adds glamour to the more casual dining room set.

3. Office Fabulosity

A comfy daybed in the window is the perfect place for the kids to curl up while Mom or Dad logs some computer time in the Velez home office.





Emily laughs, “I spent countless hours on Houzz and Pinterest.” She had the help of interior designer Hope Austin of Hope Austin Interiors, for which she says she’s extremely grateful. “Hope found some amazing pieces for us and was a great sounding board for my ideas.” Hope says she enjoyed working with Emily as well, “She’s a person who knows what she wants. It was a great process for me as a designer—she’s very decisive. Her utmost concern was that the house was for her family, so every decision was based on what was family friendly.”

“We wanted to keep it simple ... to make it look like us,” Emily relates. She and J.C. collect art and showcasing their pieces became an integral part of their design strategy. **“We went with completely white walls downstairs so that each painting would pop off the wall with color. We wanted the house to look fresh and bright, but uncluttered at the same time.”**

The couple started looking in the Morningside area a year ago and quickly found that the ideal four-bedroom house they sought was more elusive than they had expected. “Every time something came on the market, it was snapped up. We would make an offer on a house and, no matter how fast we did, we were beaten to the punch by someone else who got there just ahead of us.” Emily, a sales rep for Revision Skincare, logs many hours in her home office and on the road as she visits clients all over Atlanta. J.C., a business development manager for Allergan, works out of the home office as well. “J.C. finally told me he thought we should think outside the box,” Emily says. “Why not look for a three-bedroom house with an unfinished basement that we could remodel sometime down the line? So that’s when he stumbled on this house. He called me right after he saw it and ▶

4. Cozy Comfort

The bright white kitchen’s sleek look is elegant, but functional at the same time. The large windows allow in lots of natural light, enlarging the space visually.

5. Keep It Clean

Emily and J.C. strove to blend an industrial vibe with family-friendly and rustic items like the barstools from Arteriors.

6. A Space for Them

A corner of the kitchen was converted into a special space for the kids to eat or do art projects. Furniture scaled to their size makes them feel welcome.







7. Teepee Time

The clever use of a teepee hide-out for the kids mimics the family room's peaked rustic wood ceiling, which creates a teepee effect for the adults, too.

we made an offer that night. Luckily, the offer was accepted and we were able to start the remodeling process right away.”

The home's exterior doors were the first thing on Emily's remodeling wish list. “I wanted something bold. Something that made a statement about the house and what you'll find when you come in.” They ordered three sets of custom doors [shown on the right] that would serve as the foundation of the interior design. The heavy black frames anchor the large glass doors that open up the space to the outdoors. Emily doesn't cover the home's downstairs windows with traditional window coverings, instead, she prefers to leave them alone, creating a bright, airy feeling in each of the rooms.

Upstairs, a new wall divided a large bedroom into two to create the kids' rooms, a master bedroom and a home office. In the bedrooms, Emily changed her design aesthetic to accommodate her young children. “I wanted to showcase ▶





8. Master Retreat

J.C.'s Puerto Rican heritage is reflected in the collection of textiles they collect from The Citizenry, which offers handmade goods from artisans around the world.

9. Cozy Crib

"We didn't want to go all 'Hello Kitty' with the nursery. This shade of pink can work as Helena grows into a teenager," Emily explains about the choice of paint.

our colorful artwork downstairs, but up here I wanted to give each room a sense of calm. I chose muted colors and soft fabrics to give the kids' rooms a peaceful vibe." She began the design scheme in each room with a comfortable rocker, "I spend a lot of hours in those things!" she laughs.

In the kitchen, Emily says she chose quartz for her countertops due to its durable characteristics and amazing beauty. She enthuses, "You can even bleach them! That's important at our house." The floors are



porcelain tile, a choice that Emily says made sense due to the high traffic volume she anticipates in the future, "Dogs, kids, friends, family. This place is going to be busy."

When asked how difficult the construction phase of the remodeling project was, she gushes about her contractor, Pedro Chaul. "We knew we were in good hands with him. He does one project at a time and devotes himself to you. We completely trusted him and it was worth it."

Now that the hard part is over and the family has moved into the house, Emily and J.C. feel completely at home in their eclectic space. "I love our new home. It's the perfect house for our family to grow in a neighborhood that we love," J.C. says. 🏠

Designer:
Hope Austin Interiors, LLC
 Facebook.com/HopeAustinInteriors.com

Contractor:
Pedro Chaul | Georgia Granite Plus
 770-374-5749

Details:

Dining room table |
 Restoration Hardware,
 Reclaimed Russian Oak
 Plant Table

Kitchen cabinets |
 JK Cabinetry,
 Maple White Shaker

Kitchen countertop |
 Silestone, Calcutta Quartz

Kitchen table | Modway,
 Lippa Oval Wood Top Tulip

Light fixtures |
 Restoration Hardware
 (dining room) 1920s
 Odeon Glass French
 Collection and (stairwell)
 Foucault's Orb Collection;
 (kitchen) Chrome Pendant
 Lights from We Got Lights

Paint | Sherwin-Williams
 Emerald® Interior
 Acrylic Latex (main floor
 Alabaster; bedrooms
 Angora)

Stools in kitchen |
 Henson counter stool,
 Arteriors

Wood floors | Dark Walnut
 Minwax finish 🏠



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gardeninspiration

Small Space Makeover: From Front Porch Junk Pile to Jaw-Dropper

These homeowners were missing an opportunity to showcase the entryway to their home with this overlooked front porch. Once the bric-a-brac was cleared away, the porch was converted from shabby to chic with the addition of several inexpensive, creative and eco-friendly design elements. To define the space, old window frames were purchased at a salvage yard, painted glossy white and hung from the ceiling to mimic an actual window.

An antique chandelier's central bowl was filled with seashells, rustic earth-toned ceramic pots were planted with shade-lovers like Chinese Evergreen, and a wood bench was rescued from a garage sale. The beach cottage theme was reinforced with the display of a seashell collection throughout the porch. The only new items purchased were the Adirondack chairs and outdoor rug—all made from recycled plastic—along with colorful new pillows and cushions in bold hues. Window box-type rectangular containers with self-watering reservoirs were placed on the front wall and accented with cheerful flowers. 🏡



Before: The porch was relegated to a storage area for seasonal junk.



After: The use of quirky, clever design features, pops of hot color and easy-care plants create an inviting, cheerful space that welcomes visitors on the way to the front door.

Project and photos courtesy of Stacy Moser.

BACKYARD

unique spaces

Fall In Love With This Country Chic She Shed

By Stacy Moser





RETAINING WALL AND WATERFALL.



CHIP WADE (FAR RIGHT) TALKS FUNCTION AND DESIGN WITH THE SCHROEDER FAMILY—(L TO R) JENNIFER, ZOE, AND PAUL.

a mid-city country escape

What to do when one spouse can't abandon city life and the other pines for country living? These homeowners asked HGTV's Chip Wade, host of the Emmy award-winning TV show "Elbow Room," to create a backyard in urban Buckhead that would work for both of them. The husband wanted an outback feel to the space, including room for a garden and chicken coop, and his wife wanted an art studio.

we love unique solutions!

With eco-friendly turf on the roof, the shed stays cool in the summer and warm in the winter.

Wade, who specializes in designing and constructing unexpected solutions to common design dilemmas,

envisioned a whimsical space, ideal for both homeowners. Enter the She Shed, a new concept gaining popularity with women who want to stake a claim to the backyard with a space to escape their daily routine and revel in relaxing pursuits. The 400-square-foot She Shed he designed to house her artwork had a surprise—a waterfall adjacent to the structure. He and his team built a retaining wall with dry-stacked stones in colors that complement the patio's pavers. Behind it, a hidden pump allows a bubbling stream to splash down into a small pond, adding to the "country" feel of the yard.

Finally, he researched eco-friendly materials for the She Shed and came up with a unique roofing solution—turf. He explains, "They will never have to cut the grass. It's meant to grow wild, but will never get too tall. It's super ecofriendly." The grass will retain the sun's heat in winter and keep the shed cool in the summer. 🏠



Chip Wade

- Atlanta native, resides in Johns Creek
- Owner and lead designer of Wade Works Creative, LLC
- Emmy award-winning host for HGTV network
- Expertise: Interior and exterior home renovation. Works with homeowners and DIYers to create stylish, functional living spaces.
- WadeWorksCreative.com

Photos courtesy of Wade Works Creative, LLC.

GO SOUTH
CHARLESTON
BEAUFORT
AMELIA ISLAND
ATLANTA

GoSouth



The Spectator



The Spectator Lobby in Charleston



Oak Steakhouse, Charleston



*Chef Jeremiah Bacon,
Oak Steakhouse, Charleston*



*Oak Steakhouse Wine
Vault in Charleston*

EAT STAY

EAT! EAT! EAT! (IT'S WORTH THE DRIVE)

The word cornucopia comes to mind this time of year—but in Charleston, the term doesn't just describe the traditional cone-shaped basket of Thanksgiving treats. It can also be used to describe the jaw-dropping abundance of restaurants and bars that cater to hungry diners in the Historic District. If you're lucky enough to have the time to visit Charleston this fall, you won't need to work hard to find excellent food in charming surroundings around every corner. Packed into Charleston's Downtown, there are restaurants offering everything from classic steakhouse fare to much-sought-after sandwich creations from a local butcher who cures his own meats.

Written by **STACY MOSER** Photography by **ANDREW CEBULKA**

CHARLESTON



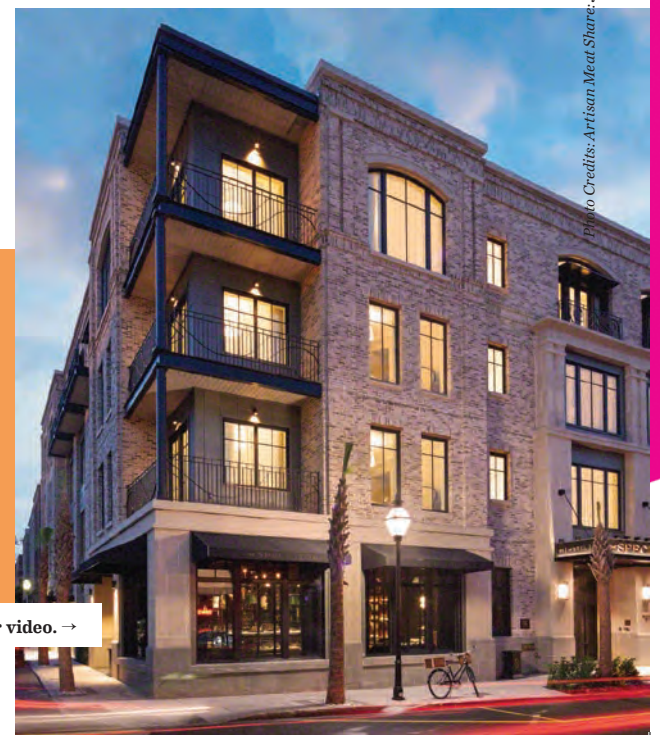
ARTISAN MEAT SHARE

It's perfectly understandable when you hear that native New Yorkers make the drive to Charleston for a pastrami sandwich from this understated eatery. Finding this little store can be a challenge, it's tucked into Cannonborough-Elliottborough, an area of town that's undergoing a facelift (a nice way of saying that you'll encounter lots of scaffolding and traffic tie-ups there). Don't be discouraged—the artisan house-cured meats featured in Chef Craig Deihl's sandwich creations more than make up for the hassle of finding parking. House-made condiments are part of Deihl's secret and the menu also offers salads and fun sides like Kimchi and Pea and Peanut Salad. artisanmeatshare.com, 33 Spring St, Charleston, 843-641-7299

THE OAK STEAKHOUSE

The trick to this place is the way it combines a traditional steakhouse ambience—dimly lit booths, a hushed atmosphere and waiters in suits and ties—with a more casual, welcoming vibe usually found in a local bar. The Oak Steakhouse has accomplished this marriage of elegance and comfort—from the décor (comfy banquettes line thick, roughly hewn wood tabletops), to the food (delicious combinations of Southern favorites using unexpected ingredients) to the service (attentive servers whisk around the dining room making sure guests feel appreciated). If classic steakhouse fare is on your must-eat list for a foodie weekend, Oak is a great choice, located in an easily walk-able area of town. The menu's main claim to fame, dry-aged steaks and new twists on traditional sides, won't disappoint. Try the Oysters Rockefeller or native Charlestonian Chef Jeremiah Bacon's seafood preparations if steak isn't for you. Save room for dessert—those sweet concoctions are worth an extra hour on the treadmill.

oaksteakhouserestaurant.com,
17 Broad St., Charleston, 843-722-4220



WHERE TO STAY WHILE IN THE AREA

THE SPECTATOR HOTEL You can't pick a better luxury home base on a foodie weekend visit to Charleston than this brand-new hotel in the French Quarter and Market Street Districts. The Spectator packs a pleasing visual punch from the first minute you walk into the lobby and bar. As a guest of the hotel, you're assigned a butler who is at your disposal for your entire stay—think concierge meets personal assistant. The sleek, modern décor of each room beckons you to stay and relax, but with so many restaurants and bars to explore right down the street, you have to leave it occasionally. The owners sought out regionally made products for the hotel—the mini-bar is appointed with locally sourced meats, cheeses and beverages, and even the beds and pillows are acquired from local vendors. In the end, it's the little touches you'll love: your own espresso machine waits to fuel you up in the morning and the bathroom—a spacious, marble-walled retreat—comes complete with a heated towel rack. thespectatorhotel.com, 67 State St., Charleston, SC. 843-724-4326

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THE LAST SUPPER

Stacy Moser and Paula Fogarty / Photography: Blake Crosby

ON JUNE 10, 2015, CHEF WALTER SCHEIB HOSTED AN ELITE GROUP OF SAVANNAH'S RESIDENTS FOR AN UPSCALE DINNER PARTY. TWO WEEKS LATER, SCHEIB WAS FOUND DEAD ON A HIKING TRAIL NEAR TAOS, NEW MEXICO.



In 1994, Chef Walter Scheib reached what could be called the pinnacle of any chef's career—he was chosen by Hillary Rodham Clinton to serve as Executive Chef for the First Family of the United States. Impressed by the extraordinary spa menu Scheib had developed for the Greenbrier Resort in White Sulphur Springs, West Virginia, Clinton hired Scheib and encouraged him to use the White House menu to highlight his take on a new “American cuisine,” using the increasingly popular principles of “farm-to-table” cooking, now *de rigueur* at many restaurants and culinary schools. He prepared everything from simple family meals for the First Family to elaborate and formal state dinners for thousands, guided by what was in season locally at the time.

His cuisine was admired by White House guests, including Nelson Mandela, Emperor Akihito, Jacques Chirac, Boris Yeltsin, Vaclav Havel, Lady Diana Spencer, Tony Blair and Vicente Fox, among

others, not to mention many other guests, including members of Congress and journalists. Scheib thrived under pressure—his menus brought the concept of diplomacy into the kitchen—at state dinners, his job was to impress the invited guest by showing off cuisine flattering to America and also to pay tribute to the guest's native cuisine.

Even the most seasoned executive chef might be daunted by the menu-planning process at the White House. The State Department's Office of Protocol informs the First Lady about any sensitive issues of which the chef should be made aware. Scheib clearly knew that his meals for state dinners were potential culinary time-bombs—one misstep and the press would have a field day at the expense of the First Family. The White House Social Secretary works closely with the executive chef to assure that the menu can be pulled off without a hitch. That Scheib worked not only for the entire Clinton administration but also for the First Family of George W. Bush during their tenure at the White



House is testimony to both his culinary expertise and his effectiveness at showing off the White House dining room, his dishes tasted as good as they looked.

Scheib was a storyteller. His book, *White House Chef: Eleven Years, Two Presidents, One Kitchen*, published in 2007, is a good read for anyone interested in not only his culinary sensibilities, but also a behind-the-scenes look into the White House kitchen.

In an interview with the BBC News in 2011, Scheib explained that a formal White House dinner is "one of the times where leaders can kick back and relax a little, but still have powerful discussions. If food can grease the wheels, that process is helped along." He recalled an occasion when Bill Clinton hosted a lunch between Yasser Arafat and Benjamin Netanyahu in 1996. "It was a very tense time, but to get them all together across the table eating lunch really humanized the situation. It's really difficult to be angry with someone when you're breaking bread with him on a one-to-one basis."

Wolfgang Puck, an American chef and restaurateur who has cooked for the G7, Oscars parties and every U.S. president since Gerald Ford, has also seen this principle in action. "Generally we have better manners at a table than other places," he says.

Early this summer, Scheib visited Savannah on the invitation of his friend and former employer Ted Kleisner.

Kleisner, the Chair Elect of the Telfair Museums' Board of Trustees, had organized a dinner party as part of the Telfair Ball's auction and he asked Scheib to preside over the kitchen for the event. Guests at the dinner gathered for a once-in-a-lifetime experience, to be served by a former White House chef. The party was a delight for all, not only due to Scheib's menu, but also because of his ability to entertain the crowd with stories of his career.

Tragically, on June 20, not long after the dinner in Savannah, Scheib's body was found in northern New Mexico, where he apparently had undertaken a hike alone near Taos. Sadly, the photos snapped for *South* magazine at Kleisner's dinner party of Chef Scheib were probably the last ever taken.

"We are deeply saddened by the news of Walter Scheib's death," Kleisner says. "I have known Walter as a friend and professionally for thirty years. His talents were unlimited in so many ways. He was an exceptionally creative chef, a devoted father and an engaged mentor to so many young culinarians. Walter had the unique ability—to paraphrase Rudyard Kipling—to talk with crowds or walk with kings and never lose the common touch. His legacy resides in those he taught and in the sons he nurtured. Walter's presence will be missed by so many. Our thoughts and prayers are with his family as they attempt to deal with this tragic loss." ■

