

PALM SPRINGS LIFE®

WINTER 2018

# HOME+DESIGN

## AIN'T LIFE GRAND?

*A 1960s KRISSEL GETS A LOVING RENOVATION — INDOORS AND OUT.*  
PAGE 28

■ THE NEW SPANISH HOME ■ A GARDEN OF THE GODS ■ WHY WALLPAPER?

LISA MARIE HART

## SURPRISE ME



Maybe you never unwrapped your gifts on the sly as a kid? Then taped them back up (that's why they call it Magic Tape!) and pushed them into the "hiding spot" in the closet where you found them? It wasn't that I didn't like surprises. I just couldn't stand not knowing something if there was something to know. (Still guilty of that.) Birthdays and holidays were doubly fun when I opened my presents early and learned I was getting exactly what I wanted. There was still a surprise factor in opening those closeted gifts; it was simply delivered prematurely of my parents' intention.

Bad behavior aside, I do like surprises. Even those who say they can't stand to be surprised (someone probably ruined it for them with an ill-timed party and all the wrong guests) can certainly appreciate the element of surprise, which is something different altogether.

Our February issue offers a look at the unexpected — those surprises of design in a month where "the M word" is almost the only word.

The serendipitous theme emerged when *Palm Springs Life* editor-in-chief Kent Black alerted me to a spectacular garden twice the size of its home (p. 36). Then came walls that dupe urban graffiti in Rancho Mirage (p. 14); a family home with ultramodern personality (p. 52); and beautiful, handcrafted furniture made in Southern California — then photographed with farm animals (p. 22). In completing our lineup, I became obsessed with a cup that keeps its temperature (this page) and a home under construction that was photographed as if complete (p. 64). On page 44, a well-known interior design firm flaunts a Spanish Colonial expertise I never knew they had.

I hope you enjoy these kinds of surprises. We present them fully unwrapped — no retaping required.



## Editor's Pick

## TWO FOR TEA

There are two things I am tired of: the overly casual state of everything and lukewarm coffee. This winter, I'm wrapping my hands around fashionable solutions to both.

First, I feel like curtsying over this elevated teacup from budding housewares purveyor Bishop House. Cloaked in precious metals, the Thalia cup adds a long-lost touch of Renaissance formality to the table. (Dress up and sip like a civilized person; it's a liberating feeling.) The glitz of Rococo meets the elegance of English teatime lifted to new heights. With a shapely gap between the base and the handblown borosilicate glass cup, the design by Portland-based James Owen has a stainless-steel cantilevered base in pure silver or plated in 24-karat gold.

Now, about that lukewarm coffee. I fall into the slow-sipper camp, unfortunately; I lose interest in even the best joe as it inevitably cools off while my cup is half full. Enter the aptly named Ember mug, lauded as one of *Time* magazine's best inventions of 2017 and my new best friend.

The rechargeable Ember keeps whatever you pour into it at the exact temperature you prefer (between 120°F and 145°F). My reluctance to use any dishware that requires pairing it to an app dissipated with each slow sip of the consistently hot brew. With the outside of the mug just comfortably warm and my drink perfectly toasty at 134°F, I was absolutely giddy. I instantly understood why the Ember was eight years in the making, and I related to the sense of self-importance so evident in its users on Instagram.

I envisioned a bowl version for soup and a plate for eggs — even before I read that cold eggs are exactly what motivated Ember's founder. Now I have gluttonous dreams of owning the \$200 travel mug version with its \$100 gold add-on rim that says, "I'm crypto nouveau riche."

Call me a chameleon with these two hot beverage holders that would seem at odds on the same kitchen shelf. Yet each serves a distinct purpose. If we have the freedom to invent and reinvent ourselves through our varied design choices, we should exercise it. I'll drink to that.

See p. 60 for details.

California's Prestige Magazine

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# PALM SPRINGS LIFE®

## THE MODERN- ISM ISSUE

### AVANTI TO THE FUTURE

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LISA MARIE HART

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