

FASHION LIFESTYLE ART ENTERTAINMENT

yellow™

JULY 2009

FREE

Diva
Margaret
Cho

Amy Rider
Has Secrets

Miss Chinatown

Our Essentials
Get All Wet

Everyone Joins
Team Zulu

yellowmags.com



There is a story for everyone in this issue of *Yellow Magazine*. Every now and then we will include extra articles when we believe they are most needed. My iPhone advises me that the “coolest” high temperature during the week this issue goes to press is a mere 94 degrees! Assuming that you will likely develop a much closer relationship with indoor air conditioning during this time, we thought this was a great month to stay home and read. We wanted to support you in that endeavor. See what is inside:



Margaret Cho and the *Yellow* team in Los Angeles

Two celebrity interviews; Margaret Cho (our cover model) is launching *Drop Dead Diva* on Lifetime on July 12th; and Amy Rider, who is best known for her recurrent role in the ABC hit series *The Secret Life of an American Teenager*.

The health article offers some ways to help those you love (including yourselves, perhaps) from being “speedaholics”. Such people have got to slow down for their health’s sake. Sometimes your disconnections are more important than your connections.

The travel article is Part I of a two part series on Greece. This month focuses on the volcanic island of Santorini and points you in the direction of red sand and black beaches. It is all rather exotic.

Vuthy and Tricia compare certain aspects about when parents and children experience role reversal later in life. Many of us can relate.

Rounding out our topics, Tree answers some of your questions about beauty tips. In honor of their third anniversary, Zulu Creative is participating in a host of artsy events around town in which you may want to participate. We not only inform you about the upcoming Miss Chinatown Houston Scholarship Pageant but tell you a little bit about its origins and purpose. Finally, take a good look at the photograph of the L’Or de Jean Martell. The House of Martell has re-set the gold standard and it is in the form of cognac. It tastes as good as it looks and at \$3,600 per bottle, you dare not allow a drop to remain at the bottom of your glass. Celebrate!

V. Van Hoang



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The color yellow has played a recurrent symbolic role throughout the history of Asian culture. It symbolizes the earth that sustains all life, yet has been embraced by Buddhist monks as an expression of unchallenged power. Such is the role of yellow: always revered but in different ways under different circumstances.

The mission of *Yellow Magazine* is to introduce our readers to the artistic, fashion, lifestyle and entertainment contributions made by Asian Americans. It is our hope that the depth and breadth of the topics and events we cover do justice to the pride that the color yellow has represented throughout the millennia. As the editor in chief of *Yellow Magazine*, my last name is Hoang, which also means yellow. Just as I am proud of my name, I am proud of my heritage, and proud of *Yellow Magazine*.

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Dress: Zac Posen,
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The Secret Life of Amy Rider

Too Private to Twitter

by DEANNE NGUYEN

Amy Rider has been quietly building up a strong acting repertoire over the past few years. She has appeared as a guest on a variety of shows including *Veronica Mars* and *Without a Trace*, co-starred in the *Mobisode 24: Conspiracy*, and has roles in the upcoming independent films *Fast Glass* and *Privileged*. These days, she is best known for her supporting role as the outspoken, statistics-happy Alice Valko in the hit ABC Family show *The Secret Life of an American Teenager*. However, the actress is more of a mystery than her character suggests. “I guess that’s acting,” she laughs. Ms. Rider shares with us her thoughts about her not-so-secret passion for writing, Tokyo versus American fashion, and why she doesn’t twitter.

So Amy, you’re a hard person to research online! You don’t MySpace, you don’t Twitter...

Haha, you know, I don’t really keep up with those things. On Twitter, you follow people, right? I don’t really follow anyone and I don’t see why anyone would want to follow me and know exactly what I’m doing, every moment of the day, either. I’m actually a very private person, too, and interviews are still new to me. I’ve only started to have fun with them this year!

People always want to know about their favorite celebrities, so tell us a little bit about you.

I grew up in Japan and came to the states by myself when I was 17. My father was an American missionary and my mother was a Japanese singer, so I’m half Asian but people say I take after my mother. As for my siblings, I’m the middle child of six boys and girls. My family still lives two hours outside of Tokyo, so I try to make it back at least every Christmas.

It’s funny the things you think are impossible until you actually try them, you know?

What got you into acting?

Well, about five years ago, I just got bored with my life, basically. I wasn’t happy and I couldn’t figure out why. Then I thought, “I must not be doing what I really want to do. What is it that I’m scared to do that I’m not doing?” The answer was acting. Before, I thought that it was impossible to really make it as an actor and once I figured out what was going on in my head, I said “Ok, that’s what I need to do.” And now I’m just having a blast. It’s funny the things you think are impossible until you actually try them, you know?

Definitely! How does it feel to be playing the 16 year-old snappy and slap-happy Alice on *Secret Life*?

I think it’s great! She’s got a strong head on her shoulders for her age. While she does have those uncertainties about her life like other 16 year olds, she’s got a really clear sense of herself and I think that’s important for a teen girl. I don’t really see my 16 year old self in her. She totally doesn’t have a social filter for what she says, but I think we could’ve been friends.

Do you think that Alice and you have similar fashion styles?

Actually, no, not at all! Whenever I go out into the real world, someone has to mention that I’m in the show before they recognize me because I dress so differently from Alice. I’m from Japan, so my sense of style is that of Tokyo. When

I first came to the States, I was struck by how boring the clothes were! But now that I’ve been here this long, I’ve grown to like American fashion a little bit more than Japanese fashion. I would say my style is that of an American girl who has Tokyo sensibilities in her fashion sense.

What can we be expecting from Season 3 of *Secret Life* and also from Alice and Henry?

In Season 3, there’s definitely going to be a death that affects everyone in the town and a couple that gets together that you wouldn’t expect. Of course, I’m not allowed to say who. Alice and Henry got back together, but



I honestly don’t know if they’ll stay together or break up, you never know with the show! There might be some problems with Ashley, since she just started high school. Alice and she are not on good terms, since there was a thing between her (Ashley) and Henry last season. So, we’ll see.

You’ve played many different types of characters including Alice on *Secret Life*, a tough talking Japanese school girl in the film *Kissing Cousins*, and a double agent *24: Conspiracy*. What kind of roles are you hoping to play in the future?

I would love to do a romantic comedy because you don’t really see Asians a lot in American romantic comedies. I know that’s changing and will change more in the future but I’d like do that because it would be challenging.

If you were going to star in a new romantic comedy, who would you want to play your male counterpart?

[Laughs] that’s like putting me in front of a sushi buffet! I’ve always had the biggest crush on Johnny Depp, but I also think Chris Pine from *Star Trek* is adorable. Sung Kang from *Better Luck Tomorrow* is also pretty cute. If I could get them all in my movie, that would be great.

I’ve heard that you love to write. What are you working on right now?

I write screenplays and I’ve been writing long before I started acting. I’m currently writing a romantic comedy. I have a couple of others being looked at by different production companies, so I can’t really rattle them off. So far, all of my work has had dark comedy in it, so I’m trying to do some lighter stuff.

Where do you get the inspiration for your screenplays?

I’ve been watching a lot of romantic comedy movies, to see what their common elements are.

What do you like to read?

I’ve just been reading my new script for the show [laughs]. I mostly read fashion magazines and started to read magazines like *Worst* and *Money*; I’m trying to learn how to play the stock market.

Ah, the stock market. Are you a risk taker?

With my acting career, I would definitely say I’m a risk taker. In other things, I am more a medium level risk taker; I’ve mellowed out a bit. But I did get over not wanting to do interviews, so maybe next year I’ll even get around to Twittering!

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The cast of ABC Family’s
*The Secret Life of the
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You Are Invited to Judge for Yourself

Miss Chinatown Houston

by TRAMY LAM

Set your sights on Miss Chinatown Houston later this month when eight of Houston's beauties compete for the coveted title. The Chinese American Citizens Alliance is sponsoring its 39th Annual Miss Chinatown Houston Scholarship Pageant on July 25th at the Crowne Plaza Houston Reliant Park Hotel.

This year, eight of Houston's best contenders will compete for the title and represent our city in the Miss Chinatown USA Pageant in San Francisco during the Chinese New Year celebration. The winner of Miss Chinatown Houston 2009 will compete for prizes and scholarships against contestants from around the United States. For two weeks, the contestants will learn about beauty and poise, health and nutrition, interview techniques and personal development, as well as networking and making new friends. The contestants will compete in several categories including: talent, Chinese formal gown, poise and fitness.

Last year's Miss Chinatown Houston, Cindy Wu, continued on to win the national title of Miss Chinatown USA. Born and raised in Houston and currently residing in Taipei, Wu signed with a record label this past February and is currently pursuing a career as a recording and composing artist in Asia. "Miss Chinatown has changed my life in so many ways," Wu says. "Not only was it a learning and growing experience, it was a humbling experience, as well. The people I've met changed my life the most because they taught me so many things about myself and about life." Wu was able to perform her own music as part of the talent competition for both the Miss Chinatown Houston and Miss Chinatown USA pageants. "It was a dream come true for me," says Wu. Competing in Miss Chinatown helped her overcome many obstacles and prepared her for the bigger stage of life and career. "I feel extremely grateful and honored to have served as queen and to be able to represent Houston's Asian Americans. I hope that I can carry with me into my career everything I have learned from the pageant." Wu's album is set to be released soon.

Since inception, the pageant's mission for young Chinese American women has been to promote personal development through education and community service, to serve as role models to others, and to emphasize the blending of Chinese and American cultures. CACA first hosted the Miss Chinatown USA pageant in Houston at the Rocking R Ranch in 1958. Miss June Gong of New Hampshire was the first to win the title. In the early 1960's, community leader H. K. Wong and his wife from the San Francisco Chinese Chamber of Commerce, traveled to major cities to sponsor the pageants and promote Chinese Americans' interests and culture throughout the United States. Annual pageants were held at the Sylvan Beach pavilion located in La Porte, Texas. The areas of competition were limited to talent and traditional Chinese gowns. Although the swimsuit competition was



Cindy Wu, Miss Chinatown USA

added much later, it has become a key category of today's pageant. In the 1960s and 1970s, CACA's annual parades brought hundreds of spectators to the pageant. A decade later, the pageant stood alone and continued to draw huge crowds.

Miss Evelyn Ding was the first to win both the Miss Chinatown Houston and Miss Chinatown USA titles. Taiwanese pop-star Miss Yvonne Hsu (commonly known simply as "Yvonne") won the crown in 1996. "Every contestant who is accepted to participate in the pageant is a winner," says CACA's chairperson, Linda Wu. Miss Chinatown has provided young Chinese American women with the opportunity to represent their heritage while serving the national community, as well.

Reigning Miss Chinatown USA, Cindy Wu, shares this message with the Miss Chinatown Houston 2009 contestants. "Remember that though it IS about winning a crown, more importantly, it's about the friendships you make. You have to remember that when you win the crown, you also win responsibility toward your community. In every action you take, there should be a purpose, and even a small action today could make a world of a difference tomorrow. You don't know where this pageant will take you next in your life, but it definitely will open many many doors and opportunities for you. Grasp it, and do your best always. And when you are competing

In every action you take, there should be a purpose, and even a small action today could make a world of a difference tomorrow.

at Miss Chinatown USA next year, remember to keep your head on straight, and keep a positive attitude. There will always be people who will try to bring you down, but no matter what, treat everyone well and remember, that you should be proud to represent Houston. Even if you don't come in first place, you are still setting an example for all the younger generations that follow."

Congratulations to the talented and reigning Miss Chinatown USA, Cindy Wu, and we wish all of the Miss Chinatown Houston 2009 contestants the very best!



Miss Chinatown Houston
6:30pm, July 26, 2009
Crowne Plaza Reliant Park
\$75 for dinner and show
\$25 for show only

CACAhouston.org

Photos by Alvin Gee, alvingee.com



Miss Chinatown Houston 2008 contestants

UBS Fine Arts Friday Ribbon-Cutting Ceremony

Held at the Museum of Fine Arts, Houston (MFAH)

Photos by Shehla Shah, shehlazshahphotography.com

The UBS Fine Arts Friday private members' party featuring the ribbon-cutting ceremony for The Nidhika and Pershant Mehta Arts of India Gallery was a great success, with over 1300 members attending. Guests enjoyed performances by Kathak (Classical Dance) Group and Light Classical Music Dance Group in the Brown Auditorium. Across the Street, in the porte cochere of the Audrey Jones Beck Building, guests watched and participated in a Bollywood dance demonstration by Meenu Mangal. The Nidhika and Pershant Mehta Arts of India Gallery is the third installment of the Asian Art galleries with the Museum of Fine Arts, Houston's Law Building.



Pinder Gill, Pershant Mehta and Nidhika Mehta



Sanjeet Baidwan, Preethi Ramchand



Nithin Wadhwa, Monika Shah, Anand Chawla, Sukreti Bhagi



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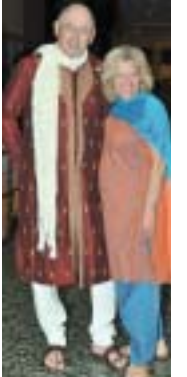
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Anne Carrillo, Hanne Edvardsen



Rashmi Sharma, Chandrika Sharma, Anjali Arora



Seetha Ratnakar, Kedar Kumar, Rathna Kumar

Child Adult Roles
in Reverse

Parents of Parents

Trish Volore and her husband, Vuthy “Woody” Kuon, have been blissfully married for three years. As is the case with many marriages, the early years present an array of challenges, discussions and compromises. Coming from different cultural backgrounds, they found that there are some challenges that are unique to their special circumstances. This month, Trish and Vuthy discuss what happens when children have to become the parents.



The only thing more frustrating than dealing with a spouse who won't listen is dealing with a parent who won't listen. About seven years ago, my mom and dad moved to Kentucky. It was the first time they had lived away from all of their children. It was a difficult transition for my mom emotionally because spending time with her grandchildren was her highest priority.

About six months after moving, my mom became very sick with a kidney infection. For three months she struggled and was too sick to even get out of bed. At this time, my sister had her third child and my mother felt she would never know her grandchild. The physical sickness combined with her emotional sorrow sent my mom into a tailspin mentally and she became manic depressive, also known as bipolar.

When my mom first started showing signs of being bipolar, it took me a while to catch on. She seemed incredibly happy and talked quickly for hours at a time. She didn't sleep, exhibited extraordinary energy, expressed delusions of grandeur, and was pretty funny, overall. When she whispered late one night on the phone that we should not worry if she disappeared because she was going to join “the abbey” in Colorado and become a nun, I started to research her symptoms on WebMd and concluded she was manic.

My sister, brother and I discussed the situation and we each called our dad to warn him that momma was not okay and that she seemed to be manic. He did not want to believe anything was wrong with her. My mom is his world and he adores her. When they married, he was 18 and she was 15; that was forty years ago. My dad insisted that my mom was fine and he told us to be happy that she was so happy and adjusting to her new life in Kentucky.

Soon thereafter, mom tried to run away and got lost on a deserted dirt road. After he found her, my dad was afraid. He took her to his little country town physician with whom they together determined that my mom was indeed bipolar. Further, they believed that between the two of them they could figure out how best to treat her. The doctor put my mom on a very strong medication that rendered her virtually catatonic. I begged my dad to take her to a psychiatrist, a specialist who would understand mental illness and who could really help her but he stubbornly refused, stating that he liked their doctor just fine and that he didn't trust psychiatrists. My mom was like a walking zombie. Her eyes looked vacant; she would sit on the couch for hours as she stared into space.

For years, I begged my dad to let me take my mom to a psychiatrist but he refused. I was convinced that she could be helped but talking to my dad was like beating my head against a wall week after week, year after year. I was helpless and hopeless.

Last year, my parents moved back to Texas and through a series of events, my mom came to work in my grandma's business. My grandma quickly realized my mom couldn't work at all and suggested to my dad that she would like to take her to a wonderful psychiatrist who had recently helped her sister. My dad said that that would be fine and after the psychiatrist placed my mom on medication she is almost herself, again. I saw my dad last week and he said, “Just look how well your mama's doing, honey. I wish I would have thought to take her to a psychiatrist sooner.” Ugh!

– TRICIA VOLORE

Wow! I can't believe Tricia can write so candidly about her parents like this. To be honest, I had a really difficult time figuring out how to come up with my part of this article. After reading what Tricia had written, I knew exactly what she was trying to do. She wanted me to follow up with my own struggles dealing with my mother. What she doesn't understand is that as a loyal and dutiful Asian son, I cannot comfortably speak about my parents in a way that may appear negative.

I know this may be a huge drawback, my being a writer and all, but that is just the way I was programmed. My mother has always told me to respect my elders. Also, my mother continually reminded me that I should marry a good, traditional Asian wife who would understand our culture and hopefully speak our native language of Chow Chew Chinese. She continued to remind me not to forget her when I got married, because she would always be my mother.

My mom always told me what to do and what not to do. She would tell me the same things over and over again so that her words would be ingrained in my mind. “Wash your hands!” “Finish your plate!” “Stop putting pillows on top of your sister's door so that it will fall on her head at night and make her scream every time she went to her room!”

As an adult, I have kids of my own and find myself doing everything my mom did for me. I am constantly “teaching” my children with my own little constant reminders. “Nick, don't sneeze on your bare hands!” “Nick, stop petting Haley's hair!” “Haley, stop kicking your brother!”

I now understand how parents need to make sure that their children know right from wrong. I want my children to be prepared for life as best they can. But most importantly, as an Asian parent, I really want them to do as I say. I learned that from my mom too.

The tricky thing about being an Asian parent is that once we get older and become parents ourselves, we must consider the “parents of the parents.” Our mothers still want us to be their babies, and it is not uncommon for a power struggle to ensue. I am not sure how this would work in an American family, but from an Asian perspective, the elders get to have their way – they've earned the right!

When I was young, I asked my grandmother why my dad smoked and drank when it was so bad for his health. She responded that he has worked hard and is older now, so he deserves to do whatever makes him happy. I have always grown up believing that this is a rite of passage for growing old, but now I am conflicted.

My dad, after years of happily drinking and smoking, has since passed away. And now another parent, the identity of whom I will withhold, also wants to be “happy” in making her own decisions. As her health has deteriorated in the last five months and recently taken a turn for the worse, she refuses to see another doctor! My brother, sister, cousin, and I have all been trying to convince her to change her mind but she refuses.

It's funny how things come full circle. We are born to parents who take care of us, and then with time the roles reverse and we must take care of them. With this transition comes a “passing of the torch.” I think this is true in all cultures. The variable rests with “when” our parents are ready to allow us to take care of them. I know it must be tough for them because we will always be their babies.

– VUTHY KUON

If you have questions that you would like to ask Vuthy and Trish, feel free to email them at tav005@shsu.edu.



By Vuthy Kuon

Worth Its Weight
In Gold

L'Or de Jean Martell by HENRI MERCERON

Last year, the House of Martell, established itself for the first time as the worldwide leader in the sale of premium cognac. Following this impressive milestone, the world's oldest cognac house launched its most dazzling and brilliant cognac, L'Or de Jean Martell. Literally translated, the Gold of Jean Martell has sought to introduce an exclusive, limited, and coveted cognac of the highest pedigree and, by all accounts, appears to have succeeded. The Gold Standard of cognac is securely seated at its throne.

The terms "exclusive" and "luxury" have been somewhat diluted by overuse in recent years. Like anything else, when everything is described as "luxury", the very word becomes suspect and one must rely on one's knowledge of what is truly worthy of that tag. For centuries, connoisseurs of fine cognac have come to recognize and appreciate the quality and reliability of the Martell brand. When we say that L'Or is unequivocally exclusive and that owning a bottle is nothing short of a luxury, we do so with conviction. Consider that only 120 bottles were allocated to the US market and that the price of each was \$3,600. We have used the past tense because no sooner than the bottles came on the market, they were gone.

L'Or is a special blend of several hundred eaux-de-vie, the oldest of which has aged since the mid-1800s.

to produce a spirit known as eau-de-vie. Each eau-de-vie is aged in oak barrels for long periods of time. L'Or is a special blend of several hundred eaux-de-vie, the oldest of which dates back to the mid-1800s. The exceptional character of L'Or derives from the long-aged eaux-de-vie from the Borderies area, which lends its richness and complexity. The Borderies area is considered to be the most exclusive of the grape growing regions and is the hallmark of Martell's distinctiveness. As the spirit matures, the candied-fruit notes counterbalance the powerful eaux-de-vie of the Grand Champagne area. The nose holds extraordinarily complex aromas of fruited candy, sweet spices and gingerbread. On the palate, the attack is silky smooth and subtle moving towards the richer more substantial flavors of orange peel, prune and gingerbread. The finish is beautifully long and elegant.

It is only fitting that a cognac this exquisite and exceptional be stored in a bottle that would be equally exquisite and exceptional. As you can see from the photograph, the bottle stands as a work of art on its own merits. Hand-blown crystal sets off the rare L'Or de Jean Martell to perfection. Specially produced by the craftsmen of Cristal de Sevres, the jewel-like bottle combines contemporary curves with delicate gilded garlands, in a subtle echo of French classicism.

L'Or de Jean Martell is the culmination of a quest for perfection that has been the ruling passion of the House of Martell for 300 years.



L'Or de Jean Martell Cognac Launch Party

Held at La Colombe D'Or

Photos by Tim Frederick

The House of Martell proudly unveiled their most impressive cognac, L'Or de Jean Martell at the La Colombe D'Or. Mr. Bertrand Guinoiseau, Brand Ambassador for Martell Cognac from France, delivered a delightful presentation on the history of the cognac. It was a perfect location for the evening's events, as dinner was served in the Grand Salon of the La Colombe D'Or, which was originally constructed for European royalty in 1715, around the same time that Jean Martell began producing his fine eaux-de-vie.



Stephen Zimmerman



Bertrand Guinoiseau, Ricardo Acosta



Dan Zimmerman



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Grace Lee, Leslie Short



Cindy & Charlie Chang



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Jennifer Yang, Gift Taout, Vy Le



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Drop Dead Diva Margaret Cho

The Power Behind the Humor

by HENRI MERCERON

There is something poetic about Margaret Cho being this month's fashion model. Anyone familiar with her work will be aware that the topics of physique and beauty are frequently front and center in her stand up routines. Margaret has stated that the emphasis upon body image is something with which she has had to contend for the better part of her life. Her 2008 tour Beautiful sought to highlight and reinforce her true belief that everyone is beautiful in their own special way and that to be considered "beautiful" should not be so narrowly defined as it is by the various powers that be within society. We are pleased to better acquaint you with Margaret Cho, the Korean American, comedienne extraordinaire, who will soon be premiering in Drop Dead Diva on July 12th and serenading you (kind of) on her first full length CD in 2010. And, of course, there is Margaret Cho, Yellow Magazine fashion model. What's next? Stay tuned.

I found it interesting that your father is an author of Korean joke books and while you are "in the same line of work" you really don't "get" each other's humor. You started performing at a comedy club when you were sixteen. How did you know you were funny?

Haha. I didn't. I still don't know. I am not sure what gave me the courage to start. I just loved it and I knew I could do it. I really don't know why I thought this but it eventually came true.

I don't know that generalizations are always useful but there is a perception that comedians use humor to basically "put a good face" on difficult life circumstances. In reading a number of your interviews, would it be fair to say that the most significant things with which you had to cope were negative body image and a sense of racial discrimination?

Yes, that's right, and an overall feeling of invisibility, which is very hard to define as well as identify. But if I could pick one, it would be invisibility. That is the hardest to cope with.

Do you think that Asians and other ethnic groups have made great strides in joining the mainstream? What is your source of inspiration?

I actually don't think that things are all that much better for Asian Americans and other ethnic groups. And my inspiration is that things haven't changed enough – there should be more.

A DJ once asked you, "If you woke up tomorrow and you were beautiful, blonde, blue-eyed, 5 foot 11, and weighed 100 pounds, what would you do?" I am struck by how that question tracks the premise of your new series, *Drop Dead Diva*, premiering July 12th on Lifetime. In it, the soul of a beautiful thin young blonde model of modest intelligence is transferred upon her death to the body of a highly intelligent and successful, albeit overweight, attorney. You play the part of the attorney's secretary tasked with helping her navigate her new circumstances. What are your thoughts about this show?

I love this show, and I really wanted to do it because of the subject matter, how society places different values on hues of skin, hair and body size and how negative and damaging that can be. It's a beautifully written and masterfully acted show, and I am so happy to be a part of it.

Whereas, you are known for raunchy, unvarnished and "anything goes" humor, what can your fans expect from *Diva*?

I think people will be seeing a different side of me, because I am really getting into some serious acting here! It's fun! And not what I am used to. I think people are going to love Brooke Elliott, who plays Jane Bingum, and the entire cast. It's such a cool show.

How do you see your role as written in terms of how a modern Asian American woman is portrayed?

I don't know. I just play her as myself. It was not written for an Asian American woman, specifically. I just go with the part.

In retrospect, can you describe how your humor has evolved over the course of your career? Has it paralleled the evolution in your personal life? From what I have read, the election of Barack Obama has changed you. In what ways?

I have just grown up, I suppose, because I started so young, I grew as my career grew. I supported Obama through his entire campaign and I was overjoyed to see him as president. It showed me that anything is possible.

I think there is a lot of pressure on comedians because people have the preconceived notion that you can be funny at any time. What is that like hanging out with a bunch of comedians? Do you "test" new routines on one another? If so, are fellow comedians the best ones to know what an audience will find funny? I think you stated that you don't know what is funny until you pitch it to a live audience. I would think that that is really scary. What if they don't laugh? Has this happened to you?

My closest friends are standup comics. Only we can truly understand each other. I love comics, but they are a special breed. There's a lot of laughter but it gets pretty serious too. We sometimes test routines on each other, but comics aren't the best judges of what is funny because we laugh at different things. And yes, audiences sometimes don't laugh. It's not that scary because it happens so frequently. You just keep going. Not a big deal.

More than once, reference has been made by you and others that suggest that you are really a serious person when not performing. Is that generally accurate?

I am pretty serious but I certainly have a lighter side. And I appreciate goofing off, too. But people perceive me as serious because I am quiet and shy. I may not be speaking but I am judging from the inside.

What was your best stand-up experience?

I love it every time I do it, seriously. I love all venues, large and small, and I am well received in small towns and big cities.

Do you ever read the blogs and reviews of your work?

No, never.

What do you think is the most important quality of a stand-up comedian? Is it the actual joke, the delivery, eye contact, facial expressions? Do you have to be able to "read" the audience?

I think it depends on the performer. Everyone is different. Something that isn't interesting on someone else is absolutely indispensable to another. Who can tell?!

Is it acceptable to ask who your favorite stand-up comedian is without offending anyone? Do you think that someone who is an excellent stand-up comedian will necessarily be as successful in other media?

I think everyone adapts differently to different mediums. My favorites are Wanda Sykes, Dave Chappelle, David Cross, Flight of the Conchords, and Eugene Mirman. We are experiencing a comedy renaissance.

Fashion Photographer Collin Kelly Fashion Stylist Leslie Rivas Make-Up & Hair Chad Landry



Dress: DAO by Chloe Dao, available @ LOT 8

I am not sure that there has been a stand-up comedian who has sought to write and sing songs that essentially mirror their stand-up routines. And yet, that is exactly the path that you are blazing. Did someone tell you that you are a good singer? Does it matter? What motivated you to express your humor in this untested manner?

Well I am not a great singer, but that's not important. I just love the idea of doing something different, having fun, and approaching comedy from a slightly different angle. I have been doing music stuff in my comedy since 2003 but this is the first time I have put it front and center.

Perhaps not surprisingly, you describe the music as "super dirty and super silly" with titles that could not be reprinted in the "family friendly" CNN.com interview. I will admit that the title of the album, *Guitarded*, does provide a clue as to what to expect. When will it be released?

I think it will be at some point in 2010, depending on my shooting schedule and stuff. But that's the plan.

Is there anything about you that you are willing to share that would surprise Margaret Cho fans?

I am a fairly decent seamstress! And I know Final Cut Pro!

Are you ever stalked by paparazzi?

No, I never get stalked by paparazzi! Maybe it is because I am so willing to have my picture taken. When they come around I always pose.

You have quite a few tattoos. Do they have special stories or meanings? Did you design them?

My tattoos are a tribute to my favorite nanny and employee of my father, David Forbes. They are collaborations between me and some of the most amazing artists such as Don Ed Hardy, Kat Von D, Mike Davis, Chris O'Donnell and Nathan Kosteckko. I still have more I want to do with Mike, Kat and Henry Lewis.

Do you have a favorite food?

Deep fried soft shell crab, Thai style – and Thai hot!

Do you have a favorite fashion designer? What are your favorite jeans?

I am all over the place but I love Tracy Reese Plenty, Rachel Pally, Anna Sui – lots and lots of vintage. I can sew too so I have made my own clothes in the past. There's a denim line called Martini Jeans that is making a special Margaret design. I also wear Hudson and J Brand like my life depended on it.



I just love the idea of doing something different, having fun, and approaching comedy from a slightly different angle.

Do you prefer casual or formal attire or both?

It's all casual as far as I am concerned.

What is your favorite accessory?

Guitar!

Do you collect anything?

Guitars. And vintage amps and pedals. And guitar straps.

What is your favorite passtime?

Playing music with friends. It's amazing.

Are you into exercise or health foods?

No!

Do you have a current favorite movie and TV show?

I adore the television show *Tim and Eric Awesome Show, Great Job!* That's the title. It's genius. And I just watched the film *Black Snake Moan*. I love Christina Ricci!

Do you have a favorite celebrity moment?

Fave was probably Sean Lennon! He told me that his mother loved me. OMG!!!

Is there someone you admire who you would really like to meet?

Yoko Ono!!

It is often said that so long as you have a sense of humor, everything will be OK. Do you have any thoughts about that?


I think that's true. If you can see it as being funny, you just might live.

What gives you the most satisfaction? What was your biggest compliment?

I am satisfied if I feel like I have done my best. And I love compliments. The best one was that my smile was like a sunrise. That was from a random stranger.

Can you share the funniest thing that you ever heard that caused you to laugh until it hurt?

I don't think I can share that. It's private!

A woman with long dark hair, wearing a vibrant purple sleeveless dress and black high-heeled sandals, is walking down a wide set of stone steps. She is looking back over her shoulder towards the camera. The steps are flanked by two large, golden lion statues. In the background, a large, light-colored stucco house with arched windows and doorways is visible. The sky is blue with some clouds. The overall scene is bright and sunny.

I have just grown up, I
suppose, because I started
so young, I grew as my
career grew.

Dress: Yves Saint Laurent, available @ Neiman Marcus
Shoes: Sergio Rossi, available @ Neiman Marcus



I am satisfied
if I feel like I have
done my best.

Dress: Roberto Cavalli, available @ Neiman Marcus

The Heat is On, and We're Going to Make It Even Hotter!

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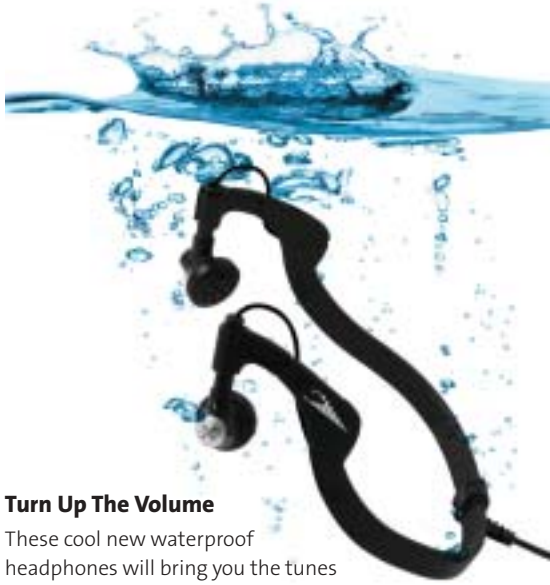
Summer is here, and we've put together all the essentials you need to spend your days glistening by the pool. Check out all the hot items that will make Houston's lazy, hazy summer days just a bit more bearable.



Breezy Beachwear

Now you don't have to go to Los Cabos or Playa Del Carmen to get your Zingara swimwear! The Mexico company's first North American store has just opened right here in Houston, featuring their iconic bright, colorful swimwear, summer clothes and accessories.

Diamante one piece, \$149
Zingara Swimwear Boutique, Highland Village
713.629.4700, zingaraswimwear.com



Turn Up The Volume

These cool new waterproof headphones will bring you the tunes whether you are lounging in the pool or training for the triathlon. Featuring a detachable sport band to morph into everyday earbuds, plus aquatic silencer earplugs to reduce noise. The reactive coiled cable moves with you and avoids tangles.

H3 Waterproof Headphones, \$50
h2oaudio.com



Waterproof Beauty

Sephora put their favorite, most wanted waterproof eye products in one box just for you. This limited-edition set features deluxe samples of handpicked waterproof eye products that will not budge or smudge.

Sephora Favorites SplashStash Waterproof Sampler, \$36
Exclusive to Sephora stores and sephora.com



Tough Pics

You may never leave the pool, which is perfect because the new Canon PowerShot D10 is waterproof. But if you have a taste for adventure, this new camera is also freezeproof and shockproof. Plus it has all the high-performance features you expect from a Canon digital camera.

Canon PowerShot D10, \$330
amazon.com



Sun Style

Classic Dior fashion that never, ever goes out of style. Your backyard pool may not be the Beverly Hilton, but you can play the role of a movie star anyways. Choose black, fuchsia, mother-of-pearl, or turquoise frames, with gray gradient lenses featuring 100% UV protection. Made in Italy.

Dior 60's 1 Sunglasses, \$290
neimanmarcus.com



Lip-Smackin'

Protect your lips from the harsh sun with Shiseido's Sun Protection Lip Treatment. This highly nourishing lip balm defends against powerful UVA/UVB rays while ensuring optimal moisture balance.

Shiseido Sun Protection Lip Treatment SPF 36, \$20 .14 oz
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Charge It Up!

Now you can sit by the pool all day and never have to give up your cell phone or iPod. Solio is the universal charger powerful enough to charge all your handheld electronic products anywhere under the sun. Just one hour of sunshine equals 20 minutes of talk time or 50 minutes of MP3 music. Also available in white, silver, and black.

Solio Classic, \$99
REI, 7538 Westheimer Rd., Houston, TX 77063
713.353.2582, rei.com

Tan Me Up

Sevin Nyne Tanning Mist brings you a red-carpet-ready glow, courtesy of Lindsay Lohan and tanning expert, Lorit Simon. This easy-to-use, airbrush-style formula creates a natural, caramel-infused kiss of color. You will fall in love with your flawless tan and the delectable fragrance that comes with it – without ever having to get out into the blistering sun!

Sevin Nyne Tanning Mist, \$35, 5 oz.
Exclusive to Sephora stores and sephora.com



Wet Sounds

Now you can take your iPod into the water with you. The new Aquatune combines a waterproof case for your iPod and 2 channel, 3 watt waterproof speakers. Swim to the beat all summer long!

AquaTune iPod Case and Speakers, \$159 and \$199
gizmine.com

Water Wave

Available in 16 colors, the Wave is an exterior version of Paola Lenti's iconic Linea Chaise Lounge. Designed by Francesco Rota and resistant to water and sunlight, the Wave is flexible and versatile, with the backrest offering three adjustable positions.

Pricing upon request
nv4living.com



The Hottest
Haute Couture Solutions

★ Special Edition: *Dear Tree*

by TREE VAELO

Summer is here and your body knows it. Lucky for our readers, *Yellow's* Makeup

Maven, Tree Vaello, is ready with cool solutions to repair damage wrought by the heat and sun.

Q: Dear Tree,

My skin, face, body and hair are showing early summer signs of dehydration from the sun, chlorine, salt, environmental heat, and over use of hot tools. Please help!

Q: Dear Tree,

I want to look great whether I am out in the daytime, office, evening, or pool-side. I am tired of looking dull, so please share innovative resources. I need my hot-ness back quickly. Thank you for your insight.



A: Body Treatment

Slather on Hawaiian Tropic's NEW After Sun Body Butter. It has that classic "tan-of-the-island" coconut fragrance. That nostalgic fragrance is now in a generously sized jar, perfectly priced for today's smart consumer. It is also infused with all of my favorite nourishing ingredients such as aloe vera, cocoa, shea and mango butters. These ingredients are great for every day use and really help your skin bounce back. hawaiiantropic.com

Product Perks: Dermatologist tested and loaded with antioxidants!

Star Fans: Eva Longoria, Matthew McConaughey, L.L. Cool J, Pam Anderson

A: GlowFusion's Air Glow Self Tanner

GlowFusion's Air Glow Self Tanner is the industry's best product on the market to date, but their Compact Bronzer in "Luminous" is the haute-est topic backstage! Check out their LiftFusion Wand for under eye touch-ups and firm-ups. Their LipFusion XL is the best lip primer for daytime and evening. Tri-athletes, marathon runners and the like, use it while doing hard-core, outdoor workouts instead of heavy balms since this one really stays put. glowfusion.com



Product Perks: Sugar-based SAFE products that smell like cotton candy!

Star Fans: The Kardashian girls, The Girls Next Door, The Desperate Housewives girls, Meagan Fox (nice resume!)

About Tree:
Tree Vaello is a licensed and registered artist represented by the prestigious Page Parkes Management. She is their Head Hair and Make-Up Artist, Hair and Make-Up Trainer, and directs the artistic team.
Tree is the Fashion & Art Director of FGI News for the Fashion Group International Houston. houston.fgi.org
She is also the Director of the Houston Film Group Artistic Team and the US RED Artistic Team.
To view her artwork, visit treevaello.com

Photos: Collin Kelly

Treatment Creme De La Mer

Two pumps of the Radiant Infusion will completely absorb into your face, prepping it perfectly to absorb the Eye Concentrate. Emulsify the Creme De La Mer moisturizer before massaging into the skin. This gives you an instant vacation glow in seconds due to its formula of bio identicals! Bio identicals are the only natural ingredients that our skin recognizes on a DNA level. cremedelamer.com

Product Perks: Developed years ago by aerospace physicist Dr. Max Huber after he suffered damage to his face after a lab explosion. There was no product on the market to repair his skin. Necessity being the mother of invention, Dr. Max relied on his understanding of the laws of energy to develop the Miracle Broth which uses only bio identicals in its formula.

Star Fans: Candace Bergen, Annette Bening, Madonna, Warren Beatty, Kate Moss



Liquid Powder Shine Eliminator

Use TPF's new "Liquid Powder Shine Eliminator" in place of your traditional primer and no touching up will be needed. TPF's Waterproof Gel Liner in "Chocolate" along the top row of lashes really gives a great no-make-up look, even pool-side. Pair it with the L'Oreal Mascara above for a "J.Lo Video Vixen" look. tpfcosmetics.com

Product Perks: In one word, "durability"

Star Fans: Miss USA and Miss Teen USA – every winner, every year!



Elie Gerdack's Revitalizing Treatment Masque #5

Ring all the water out of your hair and apply Elie Gerdack's Revitalizing Treatment Masque #5 to ends and comb through with a wide tooth comb for quickest repair. You can get amazing results after only one treatment. elieelie.com

Product Perks: Developed for highly textured hair but leaves all types silky smooth. Eliminates fly-aways in one treatment. Not too heavy.

Star Fans: Kathy Najimy, Kathy Griffin, Tommy Chong, Geraldo Rivera

New Extra Volume Collagen Waterproof Mascara

Two thick coats of L'Oreal's New Extra Volume Collagen Waterproof Mascara and you can pretty much just head out the door. Really amps up the lash line, defines the eye line on camera, and NEVER clumps. Available at CVS.

Product Perks: Withstands water, humidity, sweat, hot stage lights, dancing on a hot stage and rain machines!

Star Fans: Mascara-aholics like Janet Jackson, Britney Spears, Jessica Simpson, Lil' Kim, The Pussy Cat Dolls



The Red Sand and Black Beaches of Santorini

Greece is the Word

by MATT SIMS

Have you ever had the feeling that someday everything that you had been bottling up inside of you was on the verge of exploding? Well then, you have something in common with the Greek island of Santorini. About 3,500 years ago, this jewel of an island seemed to lose its temper when its volcano erupted and caused most of the island to sink into the sea. The resulting tsunami destroyed the highly developed Minoan civilization on nearby Crete and caused one of the largest natural calamities in human history. The previously round island was transformed into a circle of smaller islands which offer visitors an abundance of spectacular panoramic views.

The calm glassy-blue sea stretches for miles to the ring of steep cliffs of brown and red volcanic rock upon which tiny villages of whitewashed villas and blue domed churches cling, defying the laws of gravity. The cool ocean air brushes past you as you gaze out from your private veranda, a refreshing break from the hot Greek sun that baked you most of the day. You spend your days relaxing at the edge of an infinity pool overlooking this incredibly serene view, and you almost hate to take a dip in the water as it will disturb the perfect reflection of the quaint village on the hillside.

But the pool beckons and you know the perfect reflection will reconstitute itself when left undisturbed. When the sun sinks lower in the western sky, you slip on your sandals and stroll through the pedestrian streets and alleys. You travel past small restaurants and tavernas to which you will return later for a quiet dinner of fresh seafood, tasty Greek specialties and a glass or two of the local wine. As you continue your stroll, you pass dozens of tiny shops selling dazzling jewelry, art, and unique souvenirs. You stop only when you find a place to view what promises to be yet another unforgettable sunset.

Others have also staked out their favorite places atop rooftop bars and along retaining walls. Several tourists stand ready with cameras while locals and Santorini veterans sip white wine and await nature's finale. As the light collects at the end of the sky, it bathes the horizon with a startling array of yellows, reds, blues, and purples which bounce off the few clouds and back onto the water. Slowly, the sun sinks into the sea taking the light show with it, and the shadows deepen and change color too. This is probably the only place I have ever been where applause often breaks out among the people who have come to watch a sunset. Yes, it is that beautiful.

I am in the tiny Greek village of Oia on the incredible island of Santorini. I arrived here after a long ferry ride through the Aegean Sea which stopped at several other islands, but you can fly directly from Athens, the capitol of Greece, in about 45 minutes using Olympic Air, Aegean Air, or Athens Airways. All three airlines offer around three flights per day in the summer season and will deliver you from the chaos of Athens to laid-back Santorini in no time at all. To avoid the hassles of dealing with foreign airlines and confusing ferry schedules, contact Dolphin Hellas (dolphin-hellas.gr), one of Greece's most reputable travel agencies. Ask for Aliko, as she can make arrangements for practically anything you need during your trip.

Once you arrive, you may be tempted to explore the larger town of Fira with its museums and countless shops and restaurants clinging to the cliffs, but I suggest you save this for another day, after you have had a chance to shed the burdens and expectations of normal life and adapt to the pace of life on a Greek island. To do that properly, one should stay in Oia, the most scenic village on the island where every view is a postcard picture waiting to happen.

And in Oia, the place to stay is the Andronis Luxury Suites (andronis-suites.com). Never in all my hotel stays throughout the world have I been shown so much personal service. In no time at all the staff knew my name and my preferences for everything related to my stay. In addition to this seamless service, a unique sense of style permeated the Andronis and could be seen down to the smallest of design details including light, open spaces; clean lines; winding walkways paved in lava stones; and gently contrasting colors which all remained true to their classic Greek origins. I think I took as many pictures of the hotel as I did of the beautiful village of Oia! Oh, and did I mention the fact that each room has its own jacuzzi and private veranda with that killer view? Some of the rooms are actually carved into the cliffside right into the volcanic rock, as are many of Oia's homes.



Photos by Matt Sims

The staff at Andronis can also arrange for a private dinner for you and your companion on a promontory overlook they lovingly call "Lycabettus" after a famous hill in Athens. Usually reserved for wine tastings, weddings, or special events, this picturesque location gives you an incredible view of the lights of Oia at night – the perfect recipe for a romantic evening. As you dine on this protected ledge overlooking the sea at twilight and watch the occasional yacht or sailboat cruise by many hundreds of feet below you, you can feel the magic that is unique to this special island.

I was even introduced to the hotel's owner, a businessman from Athens who told me he really wanted visitors to feel the incredible energy of the place. After all, we were standing on the edge of a dormant volcano. In fact, it is the only inhabited volcano caldera in the world. It was obvious that this 15 room hotel was started as a labor of love rather than just another way to make money. Perhaps that is what sets this award-winning boutique hotel apart from others on the island. It is not part of a chain or a hotel conglomerate, and is certainly not a simple mom and pop hotel. It is a hotel designed from the ground up as a place to feed your soul.

And if it is adventure that feeds your soul, the Andronis can book any number of excursions to dive and snorkel in the deep, clear waters of the Aegean or visit other nearby islands, volcanic hot springs, or even arrange sunset yacht or sailing trips. For me, it was enough to sit on my veranda overlooking what might be the best view from any hotel in the world.

Now suitably relaxed and refreshed, I headed out to explore other parts of the island. Renting a car here is easy and definitely the way to go even if for only a day or two. All you need is your driver's license. The larger village of Fira was only a few minutes away and although it lacked the peaceful serenity of Oia, it had more shopping and dining opportunities as well as those million dollar views of the caldera and the sea. Several main pedestrian streets go along the edge of the cliff where you can shop, eat, and gawk. Fira has a popular cable car running down to the port although the traditional means of transport, the donkey, is also still in use. What an experience it is to find yourself sitting on a terrace over the Aegean enjoying a delicious Greek salad with fried calamari and one of the fine white wines the island is famous for while watching a pack string of donkeys clip clop up the zigzagging stone paths. Trust me, at least for a moment you will begin calculating what it might take to move here for good!

As the light collects at the end of the sky, it bathes the horizon with a startling array of yellows, reds, blues, and purples which bounce off the few clouds and back onto the water.

Although you will never tire of the beautiful views of the caldera and the giant lagoon it has created, you will eventually want to see what else Santorini has to offer. Some of the biggest draws are the wineries, all of which can be reached by a short drive. One of my favorites was Santo Winery located just a couple of miles outside Fira. Besides daytime tours and tastings, they offer sunset tastings on their terraces so you can enjoy a variety of different wines and light snacks while you watch yet another gorgeous sunset. There is something special about the volcanic soil here that is great for growing perfect grapes.

As you drive around the island, you see that grapes are growing everywhere and unlike the typical vineyards elsewhere in Europe, these vines are cultivated close to the ground in basket shaped crowns as protection against the strong island winds. Santorini is most famous for its white wines, especially the Nykteri, a dry white wine with a slight aroma of jasmine, citrus, flower, and pear enhanced with a gentle vanilla sense. The island is also renowned for its dessert wines, mainly the Vinsanto, which is a naturally sweet, round and rich wine using special grapes that are sun-dried before fermentation.



Adronis Luxury Suites
+30.22860.72041.43
info@andronis-suites.com

Hotel Zorzis
+30.22860-81104
info@santorinizorzis.com



All of Santorini's wines go well with the abundant and fresh seafood served on the island as well as with the ubiquitous Greek salads on every menu. In Oia, stop by anyplace with a view and dine to your heart's content on calamari, mussels, shrimp, swordfish, and grouper prepared in a myriad of ways. My favorite was calamari stuffed with a special blend of pine nuts, cheeses, and peppers. There is no shortage of traditional tavernas or avant garde restaurants in Oia. For fresh-out-of-the-water simplicity try the restaurants at the bottom of the stairs that lead to the tiny fishing boat harbor of Ammoudi. You will be treated well at places like the Sunset Taverna that serve fresh caught fish, octopus, and lobsters that hang on the dock. If you are in the mood for upscale cuisine that uses innovative ingredients, try 1800, which operates in the former home of an old sea captain and the restaurant at Andronis Suites; they each take Greek food one step closer to taste nirvana.

In Fira, everyone talks about a restaurant called Lithos and its namesake salad. You get great food and a spectacular view only a few steps from all the shopping you can handle. Ouzeri is a restaurant slightly off the main street whose food more than makes up for the lack of a scenic view. Their seafood and other dishes prepared with traditional Greek ingredients are very memorable. While good restaurants may be found in other areas such as the resort towns of Perissa and Kamari, few can match the taste and style of the eateries in Oia and Fira. Peruse the menus as you stroll up and down the beachfront areas and pick places that suit you. English is spoken everywhere.

The Greek islands are famous for their beaches and Santorini has many. One of my favorites is the quiet Red Sand Beach, located in a tiny secluded bay at the southern tip of the island. It is guarded on the landward side by a giant red rock cliff which has for centuries been assaulted by wind and water to create the uniquely colored sand. There are few amenities to be found here. You may find an old man selling fruit, but I recommend that you bring your own refreshments. You should also be prepared for a short walk on a rocky trail to get to the beach.

Santorini also has several nice black sand beaches. My favorite stretches for several miles from the small resort town of Perissa. Claim one of the many beach chairs during the day and rub shoulders with other travelers at night as they hop amongst all the bars and restaurants along the beach. The beaches are where you will want to go to enjoy the nightlife. You can party until the wee hours with people from all over the world and show off the tan you've been working on.

Of course, you'll want to stay at a place where you can enjoy the beach, meet other travelers, and absorb a bit of local color. I recommend the charming centrally located Hotel Zorzis (santorinizorzis.com). Although I knew Hotel Zorzis had won several awards on travel websites, it was the incredible view of the nearby mountains as I waded in the swimming pool

that sold me. As the hotel only has ten rooms, has been featured in a number of magazines and attracts travelers from all over the world, it is advisable that you book your reservations early.

The hotel was built and is overseen by Captain Spiros, whose family's roots extend many generations here. When he was six years old in 1954, the last major earthquake shook the island and destroyed many parts of Oia, Fira, and Perissa. He knows the island like the back of hand and as we sat in the shade of his garden surrounded by colorful red and white flowers, he happily shared all the best places to go and how to get there.

I told the Captain that as a lover of ancient ruins, I was saddened that Santorini's famous ruins at Akrotiri were closed after they collapsed. The place is supposed to be an archeological treasure house of ancient Minoan culture that is thousands of years old. Sensing my disappointment, he suggested that I climb a trail to the top of the mountain behind us and view the ruins of Ancient Thira.

"Wow, ruins on top of that mountain?!" I asked, pointing to the giant formation that looked like the Rock of Gibraltar rising out of the sea.

"Yes, that is Mesa Vouno and Ancient Thira is up there." He looked me up and down, and said, "For you, it will take 45 minutes walking. Come by the pool, I will show you the trail. Go in the morning when it is cool. When they open the gate at 9:00, you will be first to walk in."

The next morning, after walking exactly 45 minutes, I arrived at the gates of Ancient Thira, founded in the 9th Century BC. Fortunately for me, there was not a tourist in sight! Even the guards who keep visitors away from the less stable and delicate parts of the ruins had not yet arrived. I felt like Indiana Jones as I explored the ruins by myself. Grand staircases, overgrown with grass extended down the steep sides of the mountain, and remnants of stone walls revealed the outlines of many homes and buildings that had overlooked the seas. Intricately carved stones and pieces of marble columns lay broken on the ground and shards of brown pottery were scattered all around. A Roman theatre built during one of the many occupations by neighboring empires silently faced the ocean. The cisterns still contained water.

Gazing at the sea beyond the stone walls, I could imagine the invading navies of ancient Minoan, Mycenaean, Persian, and Roman ships. Everyone seems to be drawn to this enchanting place whether it was to conquer its shores or to just admire them, to subjugate its inhabitants or to interact with them. People keep coming to see this extraordinary island. It can be a place to relax and feed your soul or an active destination full of fun. I knew I would never forget the time I had spent here. Slowly, the guards and visitors began arriving and my daydreaming ended. I snapped a few more photos and made my way down the mountain and towards the black sand beaches.



HEALTH

Life in the Fast Lane Can Be Hazardous to Your Health

A Slower Life

by IVY YANG

Modernization has enabled us to live life at full throttle. Increased work efficiency via BlackBerry, real-time updates on Twitter, fast food for quick lunches, courtship via speed dating, instant relief medicines for aches and pains, mind-body relaxation through speed meditation etc., etc.! Our lives literally consist of nonstop races against the clock. Speedaholics are the neo-workaholics of the 21st century, except they exhibit greater endurance (24/7) and greater range (workplace, home, and in between places such as Starbucks).

Modern society may appeal to our need for instant gratification, but the quality of life does not always benefit from technological advances. On the contrary, high-velocity lifestyles take a toll on our wellbeing. For example, fast eaters are at greater risk of overeating, obesity, and indigestion. People with high stress levels are more likely to experience unhappiness, insomnia, anxiety, depression, and even suicidal thoughts. When we are busy playing the roles of super-beings, we ignore the fundamental purpose behind the events and activities to which we are speeding. When life is constantly racing in the fast lane, our health deteriorates and aging accelerates. We must slow down before our bodies and minds break down.

Slowing down is about doing things at an appropriate speed, not at a turtle's pace. Rather than passing through places and events, it allows us to 'be there' and connect with what is actually going on around us. Being slow emphasizes building balances between work and life, quality and quantity, tangibles and intangibles, excitement and relaxation, destitution and abundance. Instead of rushing from one task to another, we take the time to enjoy important moments during prioritized activities.

While some people are nervous about slowing down in the beginning, they find that the "slow impact" quickly kicks in once new behavior patterns



are adopted. Not only will our bodies benefit from slowing down, our mental health will be lifted to a more positive and energetic level. The core motive of slowing down is to choose to live rather than to simply exist. The following is a list of the most effective slow actions. Put them into practice and live life to the fullest!

Turn them off: Turn off TVs, cell phones, BlackBerrys, and radios for a few hours each day. This way, we don't need to worry about unexpected interruptions. We can have these few hours just to ourselves for reading, talking to family, playing instruments, or simply chilling.

Take a deep breath: Research has found that deep breathing helps calm the mind. Breathing deeply and evenly has an instant effect on heart rate. Especially during overwhelming moments, deep breathing can quickly slow us down.

Do one thing at a time: It is okay not to be an overachiever. Multitasking makes us feel anxious and stressed, and we may end up doing nothing well. Focusing on one thing at a time lets us finish it well.

Have leisure time: It is unwise to fill every hour of the day with activities. Having fun is just as important as working hard. There is no need to feel guilty about relaxing. Many studies show that people who make time for sports are more creative and productive than those who do not. Additionally, enjoying leisure time makes us happier and, hence, allows us to develop relationships more easily.

Pick up a hobby: Slowing down can be easily achieved by enjoying hobbies. Golfing, yoga, gardening, knitting, pottery, and writing are some examples that will deliver soothing and fulfilling relaxation. When we are engaged in interesting hobbies, we set our brains in a new mode that encourages creativity and productivity.

Stay mindful: Mindfulness is a Buddhist meditation technique. Being present in the moment when things take place is the key to staying mindful. We can really experience all things in the surroundings without making judgments. We apply all of our senses to connect with matters around us.

Goodwill and Good Times:
Giving Back to the Community,

Zulu-Style by ANN SILVA

She packs larger-than-life fashion, marketing and PR talents into her petite, Filipina American frame. He's an engineer-turned-biz whiz, who doubles as a DJ and member of the Soular Grooves radio show (90.1FM KPFT, Pacifica Radio). Individually, they're brilliant. Together, they're illuminating.

Three years ago, tastemakers Tina and Josh Zulu launched Zulu Creative, a Midtown Houston-based marketing and branding agency that helps style-conscious businesses in the arts, entertainment, fashion, hospitality and music industries look their best. Beyond the work they perform, Tina and Josh feel a strong responsibility to play an active role in their community and strive to create positive, progressive change. Committed to giving back, they freely donate their time, treasure and talent to help others.

While they're all about working hard, Tina and Josh never forget the fun. It's part of everything they do. Generous and gracious, they are the familiar faces hosting this month's hot lineup of philanthropic events infused with art, music and fashion. Always in the scene, the Zulus are celebrating the company's third birthday in a big way—community style. You are warmly invited to join in the festivities to help make a difference and share the goodness. For more information, visit zulucreative.com.



DiverseWorks' Luck of the Draw 8: When Art Attacks

Wednesday, July 1, 6:30 p.m.

DiverseWorks

1117 East Freeway, Houston 77002

713.223.8346, diverseworks.org

Don't miss one of the hottest parties of the summer, featuring more than 200 works from artists worldwide on display and up for auction in the Main Gallery. Preview the artwork beginning at 6:30 p.m., followed by a random ticket draw. The "luck of the draw" dictates the order in which ticket holders can choose their pieces. Cocktails and blind auction ticket \$125; party only \$25.

Josh and Tina Zulu prove the old adage, "If you want something done, find the busiest people around and ask them to lead it." Together, they have been a great asset and resource for DiverseWorks.

"We knew that Tina and Josh would bring great energy and enthusiasm, so we were thrilled when they agreed to join our auction host committee of DiverseWorks' eighth annual Luck of the Draw fundraiser," says J. Douglas Parker, event co-chair. "They jumped into the activities and have expanded our audience. This year's event will be one of the hottest parties this summer in Houston. And that's saying something!" adds Karen Niemeier, co-chair.

Steel Lounge Underground at the Contemporary Arts Museum Houston

Friday, July 31, 8:00 – 11:00 p.m.

Contemporary Arts Museum Houston

5216 Montrose Blvd., Houston 77006

713.284.8250, camh.org



This free monthly event has picked up tremendous momentum. Attracting an audience representing all walks of life, Steel Lounge Underground showcases Houston's diversity and talent by bringing together musical artists from a wide variety of genres. During the event, you can explore the exhibitions currently on display while enjoying a carefully curated lineup of Houston-based djs and bands. Josh Zulu and DJ Pooks co-host Steel Lounge Underground each month, with support from Zulu Creative to generate a buzz.

"It's a real pleasure working with Tina and Josh on one of our premier programs," says Connie McAllister, CAMH Communications and Marketing Manager. "Along with Derek Jones (aka DJ Pooks), they have brought a real energy and relevance to this program, and continue to inspire and evolve the program into a music lover's dream."

Josh and Tina Zulu prove the old adage, "If you want something done, find the busiest people around and ask them to lead it."



Photo by Stephen Gutierrez

Josh and Tina Zulu

Workshop Houston Summer Social 4: Fortune & Fate

Thursday, July 23, 7:00 – 10:00 p.m.

Home of Devin Borden & Robert Briscoe

713.807.7911, workshophouston.org



Join hosts Devin Borden and Robert Briscoe, Dan and Carol Price, Dan Workman, Tina and Josh Zulu, and Workshop Houston's Board and Staff to support innovative youth programming. Enjoy a stellar summer evening of savory delights, cold drinks, sensational sounds by Ceeplus Bad Knives, and one big "choose your prize" raffle to benefit the programs of Workshop Houston. Inside scoop: Houston's own The Art Guys® have generously donated a raffle prize which is not to be missed. Tickets include food, drinks, music, and raffle tickets: \$25/\$60/\$100 at the door. \$25 includes 5 raffle tickets; \$60 includes 30 raffle tickets and a hand-printed Workshop Houston tote; \$100 includes 50 raffle tickets, a tote, and one of Workshop Houston's famous artists' t-shirts.

"Everyone at Workshop Houston was thrilled when Tina and Josh decided to get involved with the Summer Social this year," says Katy Goodman, Co-founder and Development Coordinator. "They've been incredible supporters for a long time, are wonderful to work with, and clearly are so excited about and dedicated to the things they do."



Zulu Creative's 3rd Birthday Celebration and "TOMS Style Your Sole" Shoe Designing Party

Sunday, July 26, 1:00 – 5:00 p.m.

Spacetaker Artist Resource Center (ARC) @ Winter Street Studios

2101 Winter Street, Houston 77007

713.554.9858, zulucreative.com

Be a shoe designer for a day and be a part of something good. This wildly creative and charitable event promises fun for all ages. Partygoers can purchase TOMS Shoes and decorate them at the party. With every pair you purchase, TOMS will give a new pair to a child in need. Sharpies, refreshments, and sounds by DJ Chicken George will be provided. Everything is free – just come with creativity and a giving heart. For those who like to be ahead of the curve, TOMS 2009 Fall Collection from Whole Earth Provision will be available for purchase. RSVP@zulucreative.com

"We here at TOMS are excited to be working with Tina and Josh at Zulu Creative again for a 2nd Style Your Sole party," says Blake Mycoskie, Founder and Chief Shoe Giver. "Tina and Josh have been such great supporters of TOMS Shoes since day one, and their creativity and excitement about spreading the TOMS One for One movement through another Style Your Sole is always inspiring. We look forward to another great event, putting new shoes on children's feet and of course congratulations on Zulu Creative's 3rd birthday celebration."



Blake Mycoskie with three happy shoe recipients

Champagne and Ribs

Held at the Contemporary Arts Museum Houston (CAMH)

Photos by Thomas DuBrock

“Casual elegance” is the best way to describe the 8th Annual Champagne and Ribs event, hosted by Diedra Fontaine and John Guess, Jr. Guests enjoyed delicious BBQ from Goode Company and champagne by Schramburgs on the museum’s terrace and grounds, while enjoying cool jazz by Yvonne Washington. The event helps support the museum’s free admission policy and celebrates the Contemporary Arts Museum Houston’s long history of commitment to diversity in art and artists of color.



Adam Vuong, Bill Arning, Souki B, Sydney Dao, Christine Thai, John Guess Jr.



Tracy Ferguson, Bryce Kennard



Connie McAllister, Mary Haus, Willard Holmes



Viet Hoang, Judy Nyquist



John L. Guess III, Carolyn Grove Brown



Franklin and Jessica Sirmans



Jennifer and Willie Miles



Brad and Leslie Bucher



Clint Willour, Valerie Cassel Oliver



John Guess Jr., Dikembe Mutombo, Diedra Fontaine, Bill Arning



John Guess IV, City Councilman Ronald Green

Houston's Summers Aren't Good for Your Wine

Hot Wine by PHILIP CUISIMANO

Welcome to July in Houston. The temperature outside is frightfully searing, and there will be little respite until the end of September. Those of us who have lived here for a while have developed survival coping skills. It is important for the wine aficionados among us to also take extra precautions when caring for our favorite beverage. We must protect our bottles of wine against the damage that hot summer temperatures can cause by thinking in a pre-emptive manner when it comes to how the product is stored, transported and consumed.

When wine is subjected to intense heat, the liquid expands and can push the cork out.

Wine should be stored at "cellar temperature" which is around 60 degrees Fahrenheit. Storing wine in a warmer environment will "cook" the juice over time and ruin the taste, just as food may be overcooked and its flavor destroyed. In our torrid summer months proper storage becomes a more critical variable because air-conditioning alone is insufficient. The solution is to store wine in a refrigerated system. Period!

Additionally, the transportation of wine in this heat requires proper planning as a bottle can be damaged in as little as fifteen minutes in a parked car. When wine is subjected to intense heat, the liquid expands and can push the cork out. While you can push the cork back in and chill the wine, the damage has already been done. If you must travel between

point A and point B, try to do so in the shortest period of time with your car's air conditioner set to maximum. If you must park your car for less than ten minutes, try to find a shaded spot and roll down the windows to the extent possible. If you anticipate having to leave your car parked for an extended period or if you are required to make multiple stops, you should make preparations. Wrap your bottle of wine in a blanket and place it on the bottom of a small ice chest; place an ice-pack or bag of ice on top of the blanket. This will adequately protect your wine from damage.

Consuming wine in tropical climates such as ours can be challenging. Red wine should be served at a temperature of 60 degrees Fahrenheit. It is the alcohol content of wine that is the most volatile and sensitive to heat. As a wine's temperature rises above 65 degrees, the alcohol begins to pull away from the body of the juice, resulting in a cuvee that is distinctly out of balance. Wines that are allowed to get too warm produce a pronounced "alcoholic" aftertaste referred to as "heat". The condition of the wine may be somewhat restored by placing the bottle into the freezer for 10 to 12 minutes upon your return home. Similarly, if you are served a hot red wine at a restaurant or bar, ask for a bucket of ice water into which you can plunge the bottle for about eight minutes. In both cases the improvements in taste are remarkable. Also, keep in mind that if it is 100 degrees outside, red wine served at the proper temperature may taste a bit cool by contrast. Your palate will adjust fairly quickly.



Now that you are prepared for our hot environment, here are some cool wine suggestions.

Pelissero Dolcetto d'Alba 2006

Dolcetto is the grape and Piemonte is the Italian region where it flourishes; Pelissero is one of the world's pre-eminent wineries. Put all of this together and we have one very cool summer wine. Scents of violet herald a palate of bright red-berry fruits, delicate peppers and yummy spices buttressed with strong but soft tannins. This bottle needs to be served at 60 degrees and will go with red and white grilled meats. \$22.59

Icardi Barbera d'Asti "Tabarin" 2006

Barbera is an amazing Italian grape varietal that is relatively easy to grow yet it can result in an array of wines that range from simple, everyday quaffing to those of extraordinary depth, breadth and elegance. This offering from Asti is the quintessential representation of its genre. Smooth, soft and velvety yet the wine possesses both strength and complexity. Think strawberries and raspberries infused in a perfect balance of peppers and spices. Serve with red meat and aged cheeses. \$21.79

Fattoria Paradiso "Strabismo di Venere"

From "the vineyards of Paradise" in the Emilia Romagna of Italy comes this unique summertime cuvee. This is a blend of Albana (an indigenous variety), Sauvignon and Viogner to produce a refreshing drink that is crisp and dry but oh so complex with a palate of tropical fruits, minerals, a touch of honey and, typical of so many Italian white wines, a bit of nuttiness. Serve with seafood, salads and cheeses. \$23.06

Wines available at Spec's Wines, Spirits, & Finer Foods, various locations. Visit specsonline.com for the store nearest you.

Photo by Chad Landry

Zingara Grand Opening

Held at the Zingara Swimwear Boutique in Highland Village

Photos by The Photo Boutique

The husband and wife owners of Zingara, Roxanne Hurley and Jose Gomez-Urquiza, introduced Houstonians to the first Zingara Swimwear Boutique in the U.S. There are more than 30 boutiques in Mexico. "Zingara" means gypsy in Italian, and it is a word that defines the soul and style of the brand, inspiring bold colors and prints. Zingara revolves around the quality, exclusivity, and design of their swimwear, which is made of the finest Italian and Spanish fabrics. Guests at the grand opening were treated to an up-close fashion show with beautiful models showing off the latest Zingara collection.



Deanna Ruffa, Shlela Berreras



Roxanne Hurley and Jose Gomez-Urquiza



Bob Nowak, Carolyn Farb



Zingara model



Alessandria Alamila and Gary Somberg



Nicole Fertitta



Laurie Riceman, Leslie Guthrie



Jessica and Philipp Meyer



Carolina Llopis, Paul Winkler



Ana Silva



Allie Fields, Mollie Johnson



Melissa Belanger



Oliver Simpson, Aranza Rojas, Maria Eugenia Lebanca



Donna Ruffa, Arshil Daguiteva, Donna Nguyen



Zingara model

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Dining Guide

Yellow Magazine's featured restaurants

JAPANESE

Shabu House

8719- Bellaire Blvd., 713.995.5428

Only beef or seafood items are served and will be cooked with the classic shabu shabu style. Boiling broth is situated at the bar. When the food arrives, place everything in the broth and begin the unique experience.

Tokyo One

7465 W. Greens Rd., 281.955.8898

2938 W. Sam Houston S., 713.785.8899

Tokyo One is a sushi buffet restaurant, situated in a fancy boat house with an outside deck. The food is fresh and is constantly replenished. Selections include: salads such as sea weed, beef, squid, salmon and watercress. Sushii includes a variety of rolls and sashimi. A "must have" is the escobar. There are also a variety of fresh crabs during dinner. Great price and great atmosphere.

Zushi Japanese Cuisine

5900 Memorial Dr., 713.861.5588

Zushi serves extremely fresh and high quality sushi. Stand out items are the sashimi appetizers served with perfectly paired sauces or any one of the many house specialty rolls.

Uptown Sushi

1131 Uptown Park Blvd. #14 713.871.1200

Uptown Sushi personifies an upscale sushi restaurant located near the Galleria in the swanky Uptown Park Plaza. The menu offers Japanese fusion dishes and a great selection of high-end sashimi and sushi. Side note: Uptown Sushi has "off-the-menu" specialty rolls served daily!

Rickshaw Bambu

713.942.7272

So many great dishes and variety to match, picking a favorite seems to be a daunting task. The East West Chicken Wraps, Mandarin Beef and Rickshaw's Pad Thai are favorite Pan Asian dishes. The sushi menu has seventeen specialty rolls and, of course, nigiri and sashimi.

CHINESE

Auntie Chang's

2621 South Shepherd #290, 713.524.8410

Auntie Chang's offers the most flavorful home-style Chinese cuisine around. Although known for their dumplings, any of your favorite classic Chinese dishes are done extremely well.

Hong Kong Food Street

9750 Bellaire Blvd., 713.981.9888

Peking duck and roasted pork hang from cleavers in a front window display giving a Hong Kong street market feel. In addition, the menu is divided into sections including Seafood, Hot Pot, Special Stir Fry, Sizzling and Chef Specials. The Peking duck, Beef Pot and Dry Scallops are recommended items.

San Dong Noodle House

9938-F Bellaire Blvd., 713.271.3945

Authentic hand pulled Chinese noodle dishes are served at a reasonable price. A few favorites include the Roast Beef Noodle soup served in a beef broth accented by ginger and soy, or the oh so addicting pan fried dumplings.

Sinh Sinh

9788 Bellaire Blvd., 713.541.0888

The seafood at Sinh Sinh is quite exciting because everything served comes from live tanks. Prawns, Australian king lobster, King crabs, Coral Leopard trout, Surf clams, Geoduck clams, Trunk clams, Elephant clams, etc...are all featured as live seafood.

Arco Seafood

9896 Bellaire Blvd., 713.774.2888

A refreshing take on Chinese seafood offering an upscale ambience. Subtle flavors allow the natural taste of the seafood to emerge. Dishes to try: Sea Cucumber, Crab Meat and Fish Maw Soup, Noodle's with Abalone Sauce, Sautéed Snow Pea Leaf or the Steamed Whole Tilapia.

KOREAN

Airang Korean Restaurant

9715 Bellaire Blvd., 713.988.2088

From the décor to the cuisine, everything about this place exemplifies tradition. The Moh Dum Bulgogi is a classic family style dinner which includes barbecued short ribs, squid, chicken and a vast assortment of side dishes such as the potato salad, kim chi and spicy cucumber salad.

Korea Garden Grille

11360 Bellaire Blvd #990, 281.568.0008

Clean with nice ambience and quiet atmosphere all you can eat Korean BBQ style. Serving of endless good quality Korean BBQ, steaks & seafood along with traditional side dishes, BYOB.

ITALIAN

Da Marco Cucina E Vino

1520 Westheimer Rd. 713.807.8857

If you are looking for authentic Italian food, Da Marco is the place to find it. It has a charming atmosphere to go along with the excellent fare. All of the entrees are subtle and prepared nearly perfect. Must try Sweet Corn Ravioli and Lobster and the Sea Bass with Aceto Tradizionale.

THAI

Thai Spice

8282 Bellaire Blvd. 713.777.4888

Thai Spice on Bellaire is a foodies dream. It's a casual place that serves Thai dishes you won't find anywhere else in Houston, with a huge selection of interesting, rare, tasty dishes at excellent prices. A must have is the whole fried tilapia with hot and sour dipping sauce and papaya salad and Tom Yum soup.

Nit Noi

6700 Woodway Pkwy., Suite 580 281.597.8200

Nit Noi means "a little bit" and Thai food lovers pack Nit Noi restaurants and cafes all around Houston. Nit Noi will always be known for their Pad Thai, but other must try dishes include PadThai Korat (flat noodles stir-fried with chicken, pork or shrimp with vegetables) and Tom Yum Goong (spicy and sour shrimp soup).

Red Basil

11322-C Westheimer Rd., 281.293.0426

A gourmet take on traditional Thai cuisine, Red Basil offers fabulous food at a reasonable price. If you are a fan of Thai soup try the Tom Yam with shrimp. It will evoke all of your senses of taste with its sweet, sour and spice flavors. The papaya salad and the Massaman curry beef are a few others to try.

Tony Thai

10613 Bellaire Blvd., 281.495.1711

A sophisticated approach to traditional Thai cuisine, Tony's executes with perfect balance and pizzazz. Tony's Wings, wet or dry, and the Steamed Mussels are popular appetizers. For the main course try the Basil Lamb, Garlic Salmon or the Steamed Fish with Chili.

INDIAN

Kiran's Restaurant

4100 Westheimer Rd. #151, 713.960.8472

This northern Indian style restaurant embodies a fusion approach to its cuisine. With a focus on well balanced flavors rather than spice, the Flaky Halibut Swimming in Watermelon Curry sauce and the Tandoori Platter typify this perfectly.

VIETNAMESE

Kim Son Restaurants

2001 Jefferson (and other locations), 713.222.2461

The menu is the most imposing part of this casual, highly regarded landmark Vietnamese restaurant. There are no poor choices among the 100 or so options. Enjoy finely prepared delicacies as well as the expected fare, such as the pork vermicelli and fried eggroll. Must try is their black pepper softshell crab. Expansive banquet and special event facilities are also available.

Vietopia

5176 Buffalo Speedway, 713.664.7303

Trendy yet elegant, Vietopia delivers top notch Vietnamese cuisine at reasonable lunch prices and a stellar dinner menu. The lounge at Vietopia works perfectly for those who want a less formal dining experience but still want to enjoy quality food.

Van Loc Restaurant

3010 Milam St., 713.528.6441

A great lunch time eatery serving classic Vietnamese cuisine which, according to the establishment, has around "200 menu items that come straight from mama." Dishes to try are the Vietnamese egg rolls and the beef cubed steak with lettuce and tomato.

Mo Mong

1201 Westheimer Rd. #B, 713.524.5664

This Trendy Montrose establishment has a great lunch crowd as well as a packed martini night on Wednesdays. But the real draw is the food-traditional family recipes mixed in with some tasty modern dishes. Must try items include the Mango Spring Rolls, Shrimp and Avocado Spring Roll, Volcano Chicken, and the Bo Luc Lac.

WINE BARS

So Vino Bistro & Wine Bar

507 Westheimer Rd., 713.524.1000

So Vino highlights the unique tastes and styles of Southern Hemisphere wines. The pairing of stellar wines with the new interpretations of traditional world cuisine is the passion of co-founder Elizabeth Abraham. Must try include cooked mussels served with a soy potatoe patty and topped with a mushroom ragu, also the short ribs.

The Tasting Room

1101 Uptown Park Blvd. #18, 713.993.9800

Each of The Tasting Room's three Houston locations offers a unique food and wine experience. Uptown has a more sophisticated feel that attracts a hip, professional crowd. It is the newest "in" spot to sip and be seen. Check out the Sunday Brunch Buffet for \$24, or their delicious thin crust pizza anytime.

CONTINENTAL

Backstreet Café

1103 South Shepherd Dr 713.521.2239

A well hidden restaurant with one of the nicest patios in town delivers the best Prosciutto Wrapped Scallops in town. The tasty New York Strip is an 11 oz Black Angus encrusted with white, pink, black and green peppercorns and pan seared. Highly recommended if you are looking for a romantic place for dinner.

Bistro Calais

2811 Bammel Lane 713.529.1314

French and Continental fare with some Southern favorites. Must try are the Gumbo (if you like it spicy) and Lump Crab Cakes (all crab with minimal breading), the best in town. Experience their Sunday Brunch, which was voted best "Morning-After Brunch" in 2008 by Citysearch.

Voice Restaurant & Lounge

Hotel Icon, 220 Main 832.667.4470

The impressive décor has thoughtfully transformed the space of an old bank lobby into a warm cozy and elegant dining area. Try the Mushroom Soup "Cappuccino", reduction of garlic, onion, crimini mushrooms topped with frothy truffle foam, and the Bryan Farms Roast Chicken, a free range and 100% corn fed chicken.

Colombe d'Or Restaurant and Hotel

3410 Montrose Blvd. 713.524.7999

Built in 1923 and originally the mansion of Walter Fondren, one of the founders of Humble Oil, Colombe d'Or Hotel is considered a Texas historical landmark. Featuring French and Continental fare, we recommend the Carre d'Agneau, individual rack of baby lamb grilled with natural herbs and red wine sauce.

To have your restaurant featured in Yellow Magazine, or to recommend a restaurant that you enjoy, please email the information to dining@yellowmags.com.

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MAGAZINE



PRANDINA

NEW item introduced at the Fiera Saloni EUROLUCE 2009

GINGER Table Lamp
Design by Ufficio Tecnico Prandina and Azzolin

Prandina's Euroluce 2009 collection presents a range of new products conceived with criteria of lightness, dynamicity and versatility but always bearing in mind the brand's essential aesthetical cornerstones. The Ginger series is the result of a blown glass alternative workable solutions, which express themselves in product families for both domestic and public environments. This new approach favors objects that are developed with aesthetical lightness, a meticulous but discrete attention for details, following an ambitious willingness of reducing complexity and restoring the object's coherent character. The idea is a contemporary but on a human scale habitat in which the design, proportions and color of Prandina's products express sober and simple undertones in a dialectical relationship with other objects on the scene without encumbrance.

Suspended and floor versions are available.

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