





Photo by Debbie Porte

The gala and party season has clearly begun! The annual Operation Smile gala in Beverly Hills raised millions of dollars that will be applied towards correcting the debilitating cleft palate birth defects that afflict so many children around the world. We Americans are so fortunate that such birth defects are usually corrected shortly after birth in the United States. In less developed countries, children must learn to live with the extreme difficulties associated with this affliction. Many do not survive while others suffer from the cruelty of other children and from shattered self-confidence. I have been a part of this cause for many years and am so proud of the effort of all involved who contribute so much. The many dentists, doctors and others who donate their expertise and time also fund their own transportation, lodging and food when they go on a mission. Every dime goes to the children where it generates the most benefit.

The Children's Museum and the Museum of Fine Arts Houston each had their galas with themes of Studio 54 and India, respectively. Celebrity impersonators entertained guests at one and a very nice elephant greeted guests as they entered the other. It sounds like there is something for everyone.

Maurice Hennessy was on hand to meet and greet lovers and collectors of his fine cognac who got to sample (and purchase) the recently released and incomparably smooth Hennessy Paradis Imperial. It was served as part of a spectacular dinner at a home of such grandeur that you felt as though you were in a Mexican villa. As an added bonus, Maurice signed the bottles that were purchased that night.

The holidays are approaching. I know you are well aware of this. But did you know about the Venetian's *Winter in Venice* in Las Vegas? The holidays are a great time to visit Vegas, and the Venetian has made it even more special with extravagant holiday decorations, strolling carolers, and even an "ice" rink. Actually, it is a "ven-ICE" rink made of a revolutionary recycled polymer "ice" that requires no power or refrigeration. If you develop an appetite after skating (or shopping), you may want to book one of the special culinary events hosted by Wolfgang Puck, Emeril Lagasse, or Mario Batali.

Finally, our wine expert Philip Cuisimano has some insightful tips on just what kind of wine will work best with your Thanksgiving dinner. It is not as easy as you would think given all the prevailing flavors involved. And, on that note, I wish you and your families a wonderful Thanksgiving.

V. Hoang





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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On the cover Alice + Olivia dress, Neiman Marcus Jill Faucetta jewelry, Willow Boutique Saks Fur Salon fox capelet, Saks Fifth Avenue Surell fur scarf, Neiman Marcus Neiman Marcus alligator leather embossed gloves, Neiman Marcus

Model Luba Cheung Neal Hamil Agency



IMPERFETTO

Design by CRS Paola Lenti

The Imperfetto rug is produced with a double layer of felt, and is created by joining Felt elements with Punto Zigzag. The surface of the rug is composed of squared Felt elements of cm. 40 x 40 which are embroidered with Punto Matelassé. The embroidery on each element creates an irregular squared spiral-like pattern. The border features the Punto Cavallo and the number of elements varies according to the dimension of the rug.

The aesthetic and functional characteristics of Paola Lenti's signature Felt allow for the production of refined and enduring rugs, which are entirely assembled and finished by hand. The different components of the rug, including the designs, are stitched together with threads, without any glue. Paola Lenti Felt is moth-proof and is not damaged by humidity. Felt rugs are available in a wide range of solid and chiné colors.

Classic Design Green Ideas







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Avale Designer Katherine Le Appreciates All That is Precious

Bring the Bling

by VIET HOANG

Katherine Le has been drawn to diamonds and precious stones ever since she can remember. After she decided to design some of her own pieces, she received glowing compliments and inquiries as to where she got her jewelry. It was not unusual for friends and others to literally buy her pieces right off of her neck and ears. As word got out and demand soared, she thought that the time was ripe to open her business, Avale. That was two years ago and she has never looked back. She only looks forward to the next opportunity to create works of art out of diamonds and other precious stones and metals. Katherine thinks that women should wear jewelry that may be worn in the most casual of settings. She ponders, "How often do you attend black tie galas, anyway?"



It is from the deep love I have for my daughter, Ava. Having spent so many years pursuing a career, I decided to take some time off to pursue my family life. She filled a void that all the success and money in the world could not. So, the name, Avale, is actually a combination of her name and my maiden name, Le.

What type of jewelry do you design?

I love diamonds, but what girl doesn't? Every piece that I design has diamonds in it, one way or another. My style is very elegant, posh and over the top and fun. The way I see it, if people are going to stare, give them something to really make it worthwhile.

Walk us through the process you go through to create your jewelry?

My inspiration starts with a thought that sparks in my mind. Perhaps I see someone in a certain outfit that causes me to think about what kind of jewelry would pair well with it. Or, it may simply be a piece of fabric that has a certain texture or print that catches my eye. I attend many jewelry conventions where I select loose stones which I think will pair very well with precious metals. This may not be the traditional way of thinking but it helps me create designs that will get people talking. Of course, inspiration can come from many other sources such as fashion magazines, going shopping, and while travelling to exotic places. The internet is also a great source of material. All of these sources provide opportunities for me to see something that captures my imagination for turning precious stones and metals into works of art. I want to create items with a "wow" factor and that offer Hollywood glamour while being modern and chic.

Do you have a favorite piece that you have designed?

Asking me for a favorite is difficult, like asking if I love my mother more than my dad! But, yes, I have a pair of heart-shaped jade chandelier earrings that I partnered with dangle VS quality diamonds. The diamond portion can be a stand alone piece but when it's worn with the jade...voila!

How long does it take for you to create one of your pieces?

Sometimes it can take months to get a piece just right and other times it comes together very quickly.



Jewelry designer Katherine Le

When you are creating your pieces, do you have certain people in mind?

The person that I usually envision when creating each piece would be me! Not to sound ridiculously selfish, but I would never suggest anyone purchase a piece of jewelry if I did not admire it or want to wear it myself.

Do you do custom work?

I do. In fact, I was approached by Neiman Marcus to design a piece for the upcoming 2014 Best Dressed event honoring all the Hall of Famers and benefiting the March of Dimes. I like making one-of-a-kind pieces because you can really make that special someone feel radiant knowing that no one else is sporting the same piece of jewelry.

Who are your customers?

My customers include those women who are passionate jewelry lovers, modern fashionistas, and moms who are simply chic.

I would never suggest anyone purchase a piece of jewelry if I did not admire it or want to wear it myself.

You have always created one-of-a-kind pieces. Do you envision yourself mass producing?

Mass production is a consideration. I have been approached to design a collection for little girls (toddlers). Anything is possible.

What was the first piece that you designed? And where is it today?

My first piece was a set of pave diamond hoop earrings that were literally removed from my ears and sold.

What does Avale's future look like?

I'm very optimistic that one day more people are excited to wear my pieces and feel extraordinarily glamorously chic and that my company will come to mind when searching for something of greatness and with a special with a "wow" factor. "You never know what Avale can bling to your life".









For more information visit ava-le.com



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Winter in Venice Is a Winning Hand

Vegas, Italian Style

This winter, The Venetian and The Palazzo Las Vegas are hosting 49 days of Italian-inspired fun during Winter in Venice, the third-annual celebration of the winter holiday season on the Las Vegas Strip, dubbed "A Gift of The Venetian." With over a month of exciting seasonal experiences throughout both resorts, Winter in Venice is the ultimate destination for a holiday getaway in the U.S., running from November 18, 2013, through January 5, 2014.

> In 2013, a schedule of memorable Italian-inspired experiences will include a nightly winter parade, tree-lighting ceremonies, a stunning 3D light projection show, an elaborate Winter in Venice fantasy scene in the Palazzo Waterfall Gardens, and the return of the romantic skating rink above the Venetian's outdoor Grand Canal.

> The best way to experience Winter in Venice is by staying overnight at the Venetian or the Palazzo, taking advantage of additional experiences available to resort guests. Packages, which combine elements of Winter in Venice, begin at \$149 per night. You'll feel like you've been transported to another world filled with magical sights, great Italian food, and yes, plenty of the usual fun for which Las Vegas is known.

Overnight guests also receive Passaporto di Winter in Venice, which includes specials for skating, retail, dining, entertainment and spa, valued at more than \$1,000. For those who book an upgraded suite, a Premiere Passaporto di Winter in Venice, additional exclusive offers valued at more than \$1.400 will be offered.

The Venetian's front exterior will be adorned in winter schemes reminiscent of the fabled city of Venice. Thousands of festooned lights will hang over the majestic ice skating rink in the form of larger-thanlife snowflakes, ranging from 48 to 72-inches in diameter and surround the façade of the hotel. The impressive skating surface is made of environmentally-friendly material playfully called "ven-ICE," which doesn't require electricity or refrigeration. The surface is actually not made of ice at all, but a state-of-the-art recycled polymer, part of the resort's industry-leading green initiatives. On the canal, romance is in the air, as skaters are invited to make figure-eights or glide hand-inhand with loved ones. Nearby, an awe-inspiring 65-foot LED Christmas tree presides over Doge's Palace, and guests are entertained by strolling entertainers. And of, course, the gondoliers glide as they would in Venice. Italy.

And what's an Italian festival without food? As part of Winter in Venice, guests can participate in two Specialty Weekends:

La Cucina Italiana Weekend with Chef Mario Batali

In conjunction with Southern Wine and Spirits of Nevada, La Cucina Italiana will feature a three-day event celebrating the epicurean

traditions of Italy. La Cucina Italiana, the undisputed expert on Italian food, wine and culture worldwide, will feature a weekend of food demonstrations, wine dinners, and other culinary-centered activities. Chef Mario Batali will serve as the master of ceremonies and will be joined by a prestigious list of celebrity hosts and chefs including Buddy Valastro (star of the TLC TV series Cake Boss), Dario Cecchini (the famed

singing butcher of Panzano), Wolfgang Puck (Iron Chef America, Food Fight), Roberto Caporuscio (the master pizzaiolo) and Anthony Giglio (sommelier and author).



You'll feel like you've been transported to another world filled with magical sights, great Italian food, and yes, plenty of the usual fun for which Las Vegas is known.

Thursday, December 5th features "Dinner with Wolfgang" for \$250 per person (7:00pm – 9:00pm) in which guests dine with Wolfgang Puck and Dario Cecchini. Puck and Cecchini will delight guests with lively stories and a carnivore's dream dinner featuring Cecchini's traditional Tuscan-style dishes. Friday, December 6th features "The Grand Banquet" for \$500 per person. Guests will be presented with the ultimate Italian feast as they sit down to a family-style dinner with recipes prepared by Mario Batali and Dario Cecchini pairing new and old world Italy. Other culinary meet-and-greets will include instruction on pizza making, pasta making, cake baking, and a myriad of other Italian culinary arts.

Culinary Clash Weekend with Chef Emeril Lagasse

Emeril Lagasse

Guests can witness the rise of a culinary legend, as one resort chef is crowned the winner of the second Culinary Clash Master Chef

Competition. The competition, which unfolds over the weekend, is open to all chefs at the food and beverage venues located inside the Venetian and the Palazzo. These chefs will vie for the prestige of The Venetian Culinary Clash Award.

Chefs will be challenged to create recipes using ingredients provided in a mystery basket, to be prepared in mobile food truck-style kitchens. Expect plenty of surprises, including a scheduled guest

appearance by Chef Emeril Lagasse, who will be one the celebrity judges.

In addition, a mixology cocktail competition will feature scheduled appearances by Tony Abou Ganim, Francesco Lafranconi and Dale de Groff, each recognized as being among the country's greatest mixologists.











Winter in Venice November 18, 2013 -

January 5, 2014 The Venetian Resort Hotel & Casino 3355 Las Vegas Blvd. South Las Vegas, NV 89109 venetian.com

The Palazzo Resort Hotel & Casino 3325 Las Vegas Blvd. South Las Vegas, NV 89109 palazzo.com

For more information on Winter in Venice. visit venetian.com/winterinvenice

Spending the holidays in

Vegas is a very festive, fun experience. The Strip slows down a bit from mid-November through Christmas, then picks up dramatically for New Year's Eve and in to Lunar New Year events. There probably isn't a better time of the year to visit, with cool weather combined with some of the best holiday shopping in the world.

A seasonal *Winter in Venice* cocktail menu, including holiday-inspired spiced cocktails such as Gondolier Blanco, will be available throughout the resort lounges, including the Bourbon Room, Zebra Lounge, Bellini Bar, Fusion Mixology Bar, and Laguna Champagne Bar.

Holiday-themed menus and specials will be offered by select worldclass restaurants throughout the holiday including Aquaknox, B&B, Bouchon, Canaletto, Canyon Ranch Café, Delmonico, Grand Lux Cafe, Pinot Brasserie, Postrio, Table 10, and LAVO Italian Restaurant.

If you haven't been to the Venetian Resort-Hotel-Casino, believe me it is time. The Venetian is recognized as one of the world's most luxurious resorts, featuring everything you could possibly want while on vacation – from top spas, amazing cuisine, hot casino action, and endless nightlife – all there for you in a re-creation of the legendary city of Venice. High rollers (and those who wish they were) can choose

from among 4,000 of Las Vegas' most lavish suite accommodations in the heart of the Las Vegas Strip. The Venetian also currently has a wide variety of entertainment options such as Soul2Soul with Tim McGraw and Faith Hill, the party musical Rock of Ages, and comedic headliners including David Spade, Rita Rudner, Tim Allen, and Joan Rivers.

炎炎

The Venetian's sister resort, the Palazzo Las Vegas, offers the largest standard accommodations on the Vegas Strip at 720 square feet per guest room, which is absolutely huge. The Palazzo is the tallest completed building in Las Vegas, the eleventh largest building in the world in terms of available floor space, and currently the second-largest building in the Western Hemisphere. That's a lot of room to have fun!

The Palazzo also features upscale boutique stores from the likes of Van Cleef & Arpels, Ralph Lauren, Jimmy Choo, Fendi, Cole Haan, Piaget, Diane von Furstenberg, Chloè, Bottega Veneta, Bvlgari, Michael Kors, Burberry, Christian Louboutin, Catherine Malandrino, Anya Hindmarch, Charriol, and others. It also has an amazing 85,000-square-foot Barneys New York.





DINING

A Cornucopia of Goodwill and Great Fare

Farm to Table Harvest Dinner

Travaasa Austin will be hosting its second annual Farm to Table Harvest Dinner on Sunday, November 17 at the recently opened Eleven XI in Montrose and will spotlight well-known Houston chefs. The dinner will benefit Urban Harvest, a leader in the local food movement promoting healthy communities, sound nutrition and respect for the environment by educating children and adults and facilitating harvest and habitat gardens.

Farm to Table Harvest Dinner

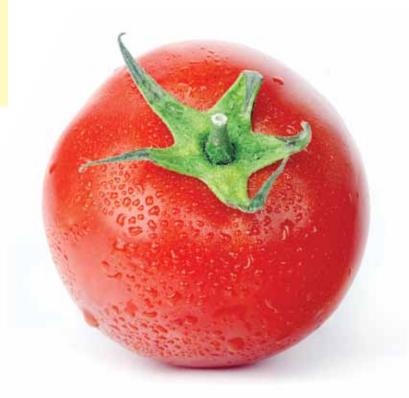
November 17, 2013 Eleven XI Restaurant and Bar 607 W. Gray Street Houston TX 77019 713.529.5881 elevenxihouston.com

For more information visit **urbanharvest.org**

"We hope to foster culinary exchange between Austin and Houston by hosting our second annual Farm to Table Harvest Dinner in Houston and bringing well-known local chefs together to prepare their best hometown recipes for the attendees to enjoy," says Travaasa Austin's Executive Chef, Ben Baker.

Set at Eleven XI – which has earned acclaim for its Southern coastal cuisine – the Farm to Table Harvest Dinner will feature a multi-course menu utilizing fresh, seasonal produce along with wine pairings. Dinner will be prepared by Travaasa Austin's Ben Baker and a select group of talented and innovative chefs – Jon Buchanan of Trevisio, Kevin Bryant of Eleven XI, and Ryan Hildebrand of Triniti.

The event will kick off with a cocktail hour at 5:00p.m. followed by dinner at 6:00p.m. The evening will conclude at 10:00p.m. Individual tickets (\$95.00 per person) are available now for purchase online: travaasa.com/harvestdinner. For information about Urban Harvest, please visit urbanharvest.org



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Where Vegas' Bright Lights Can Shine Again

Neon Boneyard

Both old Vegas and new Vegas have something in common: bright lights...and people losing money. While visitors leaving with empty pockets hasn't changed over the years, the lights definitely have. New Vegas is full of LED lights and other more modern technology, but old Vegas had neon. Lots and lots of neon. You can't see much of "real" neon on the strip anymore, but there's one place in town that has made neon the star of the show.

Founded in 1996, The Neon Museum is dedicated to collecting, preserving, studying and exhibiting iconic Las Vegas signs for educational, historic and cultural enrichment. In addition to an approximately two-acre Neon Museum campus, which includes the outdoor exhibition space known as the Neon Boneyard, the museum also encompasses a visitors' center housed inside the former La Concha Motel lobby.

Dedicated individuals from the private sector, as well as corporate and government entities, worked collaboratively to promote the preservation of these national treasures as significant pieces of artistic and historical importance. Each of the nearly 150 signs in the Neon Museum's collection offers a unique story about the personalities who created it, what inspired it, where and when it was made, and the role it played in Las Vegas' distinctive history.

In addition, the Neon Museum collection chronicles changes and trends in sign design and technology through pieces ranging from the 1930s to the present day.

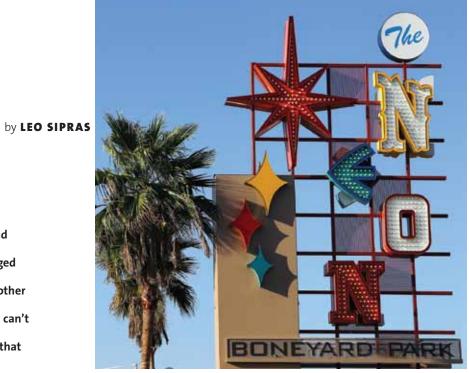
The Boneyard

Most of the signs are exhibited in "The Boneyard" where they serve as inspiration to fascinated artists, students, historians and designers. It is home to some of the most treasured and world-famous signs of Las Vegas — Caesars Palace, Binion's Horseshoe, the Golden Nugget and the Stardust. The two-acre Museum campus includes the adjacent Neon Boneyard Park as well as the "The Boneyard" which houses more than 150 historic signs. Each sign in the collection has a unique story about who created it, what inspired it, where and when it was made, and how it fits into the development of Las Vegas and the city's rich history.

As part of the guided tours, the signs can be viewed at ground level and up close. Each has been donated or loaned by individuals, businesses or sign companies.

Las Vegas Signs Project

The Las Vegas Boulevard Signs Project partners the Neon Museum with the City of Las Vegas to install restored signs from the Museum collection along Las Vegas Boulevard, illuminating downtown Las Vegas. In 1996, the Horse and Rider from the Hacienda Hotel was the first sign restored and installed as public art in Downtown Las Vegas. Today, it joins eight other restored neon signs as part of the Las Vegas Signs project: the Silver Slipper, the Bow & Arrow Motel and Binion's Horseshoe were installed in 2009 near the La Concha Visitors' Center at the McWilliams Avenue intersection; Society Cleaners, the Lucky Cuss Hotel, and the Normandie Hotel were added in 2012 at the Ogden Street intersection. The 5th Street Liquor Store sign was installed near Casino Center and Garces Street and the Landmark Hotel sign was restored and installed on Paradise Road near the Las Vegas Visitor's and Convention Authority.



Photos courtesy of the Neon Museum

Googie Architecture

The La Concha lobby is an example of "Googie" architecture, a style that references a time when the United States was enthusiastically anticipating the future. The La Concha lobby exhibits the Googie style with its exaggerated shell form, and thin, concrete structure seemingly held up by large plates of glass. The word Googie comes from Googie's, a Los Angeles coffee shop designed by architect John Lautner.

The Googie style of architecture thrived in the 1950s and early 1960s. It began as commercial architecture designed to make the most of strip shopping centers and other roadside locations. It fit the needs of the new California "car culture" and the dreams of the even newer space age. Googie has also been known as Populuxe, Doo-Wop, Coffee Shop Modern, Jet Age, Space Age and Chinese Modern. It is also sometimes identified as part of a larger overall movement of space-age industrial design.

Most of the signs are exhibited in "The Boneyard" where they serve as inspiration to fascinated artists, students, historians and designers.

The La Concha lobby was designed by renowned architect Paul Revere Williams, one of the most admired and successful architects of the twentieth century. He was also the first documented African-American member and Fellow of the American Institute of Architects (AIA). Williams also earned the moniker of "Architect to the Stars" by designing homes for golden-age Hollywood stars and influential business tycoons such as Tyrone Powers, Lon Chaney, Lucille Ball and Desi Arnaz, Jay Paley, Barbara Stanwyck, William Paley and Frank Sinatra. His 60-year career in architecture included the creation of more than 3,000 residential, governmental and commercial buildings.

Touring the Neon Museum

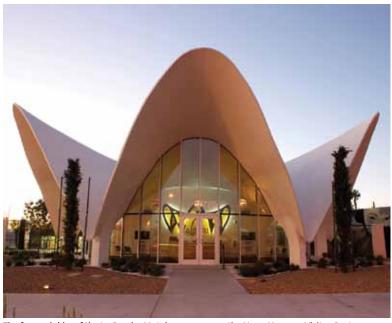
Due to the nature of the collection, the Neon Boneyard is only available to the public through hour long guided tours, available seven days a week, with tour times varying based on the season. Reservations are highly recommended but not required and can be made by advanced ticket purchase. A very limited number of walk-in tickets are available and can only be purchased at the museum day of and in person. Of course, the restored signs of the Las Vegas Signs Project can be viewed as public art and visited on a self-guided tour twenty-four hours a day, seven days a week.



Sign for the Moulin Rouge Hotel, the first desegregated hotel casino

The Neon Museum

770 Las Vegas Boulevard N. Las Vegas, NV 89101 702:387.6366 \$18 for general admission \$12 for seniors, students, active military and veterans, and Nevada residents Free for children under 6 neonmuseum.org



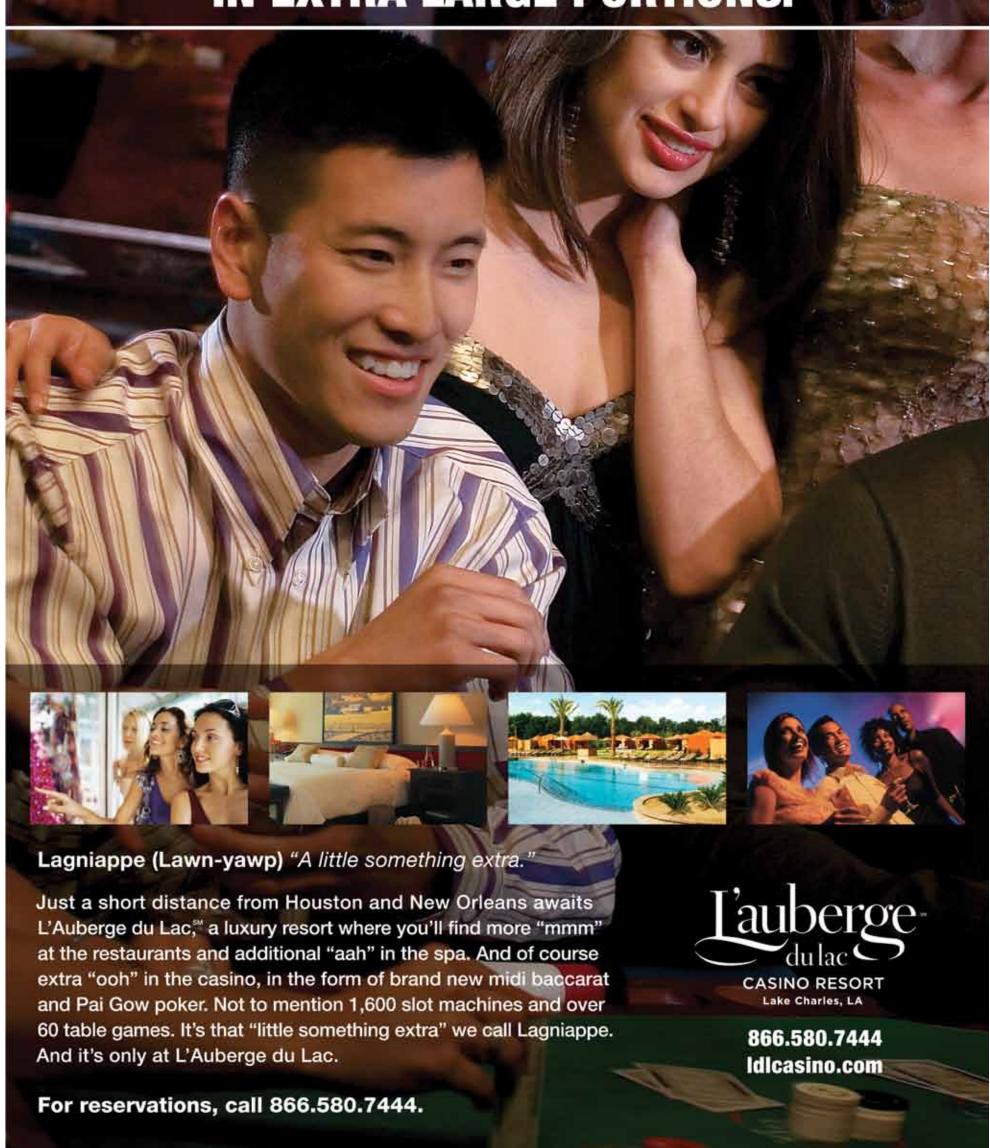
The former lobby of the La Concha Motel now serves as the Neon Museum Visitor Center



Sign for the Stardust Resort and Casino, torn down in 2007



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LIGHT WISHES

Photographer: Debbie Porter

Stylist: **Kimberly Delape**

Hair Stylist: **Dennis Clendennen** Model: Luba Cheung (Neal Hamil Agency)

Makeup: Jenn Marine











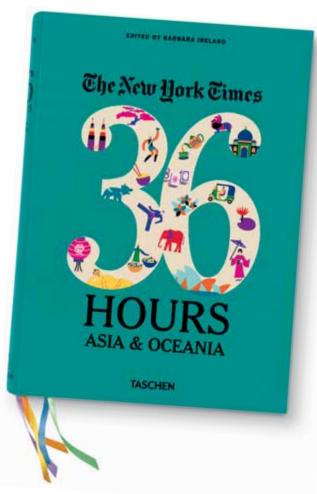
Take a Break With a Good Book

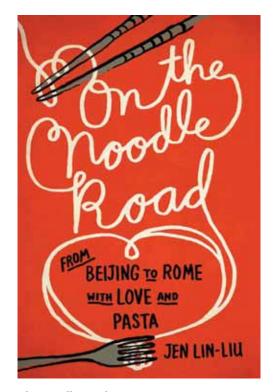
Stories to Tell

Although the holidays can sometimes become overwhelmingly busy, it's always a good idea to take some time for yourself and open up a good book. We've gathered a few that should keep you entertained, well traveled, and even well fed.

The New York Times. 36 Hours. Asia & Oceania

Asia and Oceania offer such a wealth of experiences that a lifetime seems too short to appreciate them. But with the right guidance, you can go far in a single weekend. Stylishly written and carefully researched, this updated and expanded collection of the popular *New York Times 36 Hours* feature offers 60 well-crafted itineraries for quick but memorable trips, accompanied by hundreds of color photographs to fire your imagination taschen.com, \$30

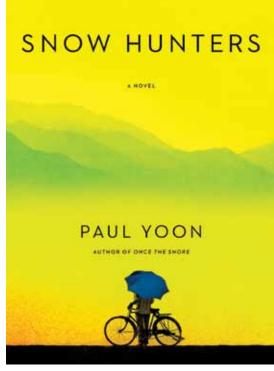




On the Noodle Road From Beijing to Rome, with Love and Pasta

Feasting her way through an Italian honeymoon, food writer Jen Lin-Liu was struck by culinary echoes of the delicacies she ate and cooked back in China, where she'd lived for more than a decade. So she travels the Silk Road, immersing herself in a moveable feast of foods and cultures and discovering some surprising truths about commitment, independence, and love.

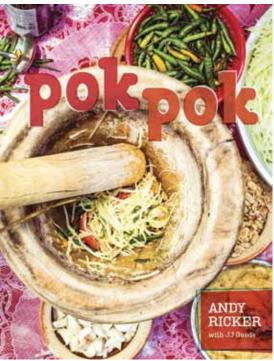
amazon.com, \$28



Snow Hunters

In this elegant, haunting, and highly anticipated debut novel from 5 Under 35 National Book Foundation honoree Paul Yoon, a North Korean war refugee confronts the wreckage of his past. With spare, evocative prose, Snow Hunters traces the extraordinary journey of Yohan, who defects from his country at the end of the war, leaving his friends and family behind to seek a new life in a port town on the coast of Brazil.

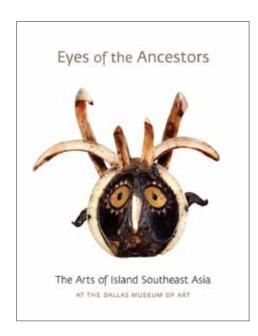
bn.com, \$17



Pok Pok: Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. In this much-anticipated debut cookbook, Ricker shares seventy of the most popular recipes from Thailand and his Pok Pok restaurants, including Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings.

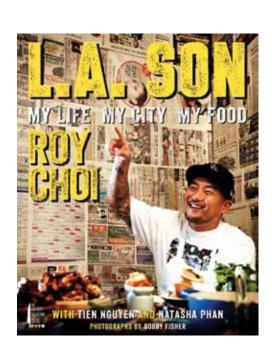
amazon.com, \$22



Eyes of the Ancestors: The Arts of Island Southeast Asia at the Dallas Museum of Art

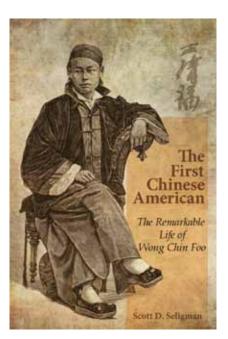
Eyes of the Ancestors takes an in-depth look at the Dallas Museum of Art's world-renowned collection of artworks from Island Southeast Asia. Beautiful photography and essays by distinguished international scholars unlock the magic of the island cultures of Indonesia, Sarawak, and East Timor.

shopdma.org, \$65



L.A. Son: My Life, My City, My Food

Los Angeles: A patchwork megalopolis defined by its unlikely cultural collisions; the city that raised and shaped Roy Choi, the boundary-breaking chef who decided to leave behind fine dining to feed the city he loved — and, with the creation of the Korean taco, reinvented street food along the way. *L.A. Son* is filled with over 85 inspired recipes that meld the overlapping traditions and flavors of L.A. amazon.com, \$19



The First Chinese American: The Remarkable Life of Wong Chin Foo

Acclaimed writer and career "China hand" Scott D.
Seligman tells the story of Wong Chin Foo (1847-1898),
a trailblazer and born showman who proclaimed himself
China's first Confucian missionary to the United States,
founded America's first association of Chinese voters, and
was the first to use the term "Chinese American".
bn.com, \$25

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International Designers Flock to 4th Annual Event

Fashion Houston 2013

Trendsetters and fashionistas take note: Fashion Houston 2013 is featuring some of the world's most influential international designers as it roars into Houston's Wortham Theater Center November 12-15, 2013. Aiming to secure the Bayou City's position as a world-class destination for fashion, organizers have secured more than a dozen top name designers and emerging talents for the whirlwind week of fashion activities.

"After surprising and delighting audiences in Houston the last three years, we are absolutely thrilled to continue raising the bar with our stellar 2013 lineup," said Jared Lang, founder, president and CEO of Fashion Houston.

Designer lineup

Nicole Miller, the iconic American designer whose fashion empire has grown from her first boutique on Madison Avenue to JC Penney with her line, Nicole by Nicole Miller, to her most recent boutique opening in São Paulo, Brazil.

Johnny Talbot and Adrian Runhof will showcase their popular collection for Spring 2014 that features women's resort and sportswear in bright hues and whimsical patterns.

Bibhu Mohapatra is known for designing elegant and vibrant couture cocktail dresses, evening gowns and furs, deriving inspiration from the sumptuous fabrics and intricate designs of his native India.

Catherine Deane is a rising star in evening gown and bridal couture. Her designs can be seen on red carpets the world over, and she's widely known as a go-to designer for celebrities, including Beyoncé, Kim Kardashian, Taylor Swift and Pippa Middleton.



Continuing the trend of designers new to Fashion Houston are Marios Schwab, Yigal Arwouel, Zachary Prell, Rebecca Taylor, Sophie Theallet, Chris Knott for Peter Millar and Houston native, Amir Taghi. Returning to Fashion Houston this year are local designers David

About Fashion Houston

Peck and Chloe Dao.

Fashion Houston is the premiere fashion event in Texas that combines international style with Texas hospitality. Started in 2010 by philanthropist and visionary Jared Lang, Fashion Houston has been embraced by the fashion loving community of Houston as well as the international fashion community. With partners such as Audi and the Houston Audi Dealers, Neiman Marcus and Hotel ZaZa Houston, the fourth annual event will thrill thousands with sparkling runway shows and out of this world parties. Fashion Houston takes place November 12-15 at the Wortham Theater Center, located at 500 Texas Avenue in Downtown Houston.

Fashion Houston 2013

November 12-15, 2013 Wortham Theater Center 500 Texas Avenue Houston, TX 77002

Tickets for Fashion Houston 2013 are \$24-\$274 VIP ticket upgrades are also available

Visit **FashionHouston.net** to purchase tickets and for more information

















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The NoMad Hotel

New York, NY 10001

thenomadhotel.com

1170 Broadway

855.796.1505

Old World Glamour in the Heart of New York City

The NoMad Hotel

by LEO SIPRAS

There's nothing like spending the holidays in New York City. From the shows to the shopping, there is an energy and excitement during this festive time of year that can't be beat anywhere else. Although Central Park and Times Square usually top the list as areas to stay, the NoMad neighborhood (North of Madison Square Park) puts you right in the middle of the action, and The NoMad Hotel is the perfect base of operations.

Brought to you from the same people who created the very popular (and definitely unique) Ace Hotels, The NoMad Hotel is housed in a turn-of-the-century Beaux-Arts building that has been fully restored to its original grandeur, with interiors by French designer Jacques Garcia. The hotel is intended as a fresh take on the classic grand hotels of Europe with a distinct New York sensibility. The design of the hotel was inspired by the Parisian flat of Garcia's youth, and the 168 rooms with double bay historic windows and views of the Empire State and Flatiron Buildings. are residential in feel and decorated in his classic, timeless style. Each room is appointed with hand-selected, richly textured custom-designed furnishings and original artwork. The ceilings soar throughout the public spaces, enhancing the multiple gathering places to enjoy dining, drinking and socializing.

The NoMad Hotel is located at the corner of Broadway and 28th Street, in the heart of the historic NoMad neighborhood. Bordered by the Flatiron District and Gramercy Park to the South, Chelsea to the West, and Midtown/Times Square to the North, The NoMad Hotel is centrally located to the best the City has to offer. Ideally situated between the East and West sides of the City, the hotel is convenient to most areas, including SoHo, Greenwich Village and the Meatpacking District. It is also just steps from Washington Square Park, home of the original Shake Shack, one of our favorite places to eat in the City.

As New York City hotel rooms go, The NoMad Hotel's are very spacious, featuring European-style bathroom with walk-in showers and separate water closets in most rooms. Some rooms also have freestanding clawfoot bathtubs! The exclusive collection of Argan bath amenities are by Côté Bastide, with custom linens, bedding, and bathrobes by Sferra and Frette. Although the aura may be European classic grand hotels of a bygone era, the technology is all very up-to-date: complimentary high-speed wireless internet is available throughout the hotel, and every room features a large flat screen LCD HD TV and iHome docking station, charger, radio and alarm clock.

The Food & Beverage program is under the direction of Chef Daniel Humm and Restaurateur Will Guidara of the award-winning, 3 Michelin star-rated Eleven Madison Park. Multiple distinct and inviting spaces are available throughout the hotel. The Atrium is an airy, sunlit space inspired by the great courtyards of Europe. The natural light filtering through the pyramidal glass roof provides an inviting space available for dining throughout the day and evening.

In the center of the Dining Room is an inviting open hearth, where guests may observe the preparation of fresh breads and seasonal specialties. It is an elegant and stately room featuring dark oak furnishings, richly textured fabrics, and over 100 pressed antique herbs from the French heritage shop Deyrolle. In the Fireplace room, the focal point within

Guest room



Hotel lobby

the intimate cove is the original fireplace imported from a great French château. This area is the perfect spot for a private gathering or to enjoy one of the hotel's signature family-style meals. The Library room is a fully curated, two-level library connected by an original spiral staircase imported from the South of France, with a mezzanine catwalk. Guests can lounge throughout the day on custom-made furnishings or at a communal mahogany table. Light fare and finger foods are served alongside coffee, tea, wine and cocktails. An eclectic literary collection is available, featuring extensive volumes on such wide-ranging topics as The History of New York, Music, and Cocktails and Spirits. In the evening, the space transforms to an elegant cocktail destination.

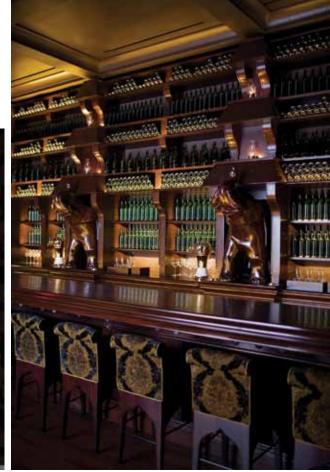
Each room is appointed with hand-selected, richly textured custom-designed furnishings and original artwork.

The dramatic 24-foot-long mahogany bar in The Bar at NoMad Hotel evokes a balanced mix of spirited club and elegant lounge. A selection of classic and proprietary cocktails will be crafted by award winning-mixologist, Leo Robitschek. The Bar was recently named one of the Best Bars in America by *Esquire*. The Rooftop includes a bar and restaurant where diners can order from a five-course tasting menu that features award-winning Chef Daniel Humm's take on rustic summer fare, highlighting local ingredients and the bounty of the summer season. The Rooftop boasts sweeping New York views of the iconic sksycrapers of Manhattan, with open air and lush lanscaping that provide a peaceful retreat from the

hustle and bustle of Broadway.



The Bar at NoMad Hotel



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2013 Smile Gala

Held at Beverly Wilshire Hotel, Beverly Hills

Operation Smile's 2013 Smile Gala, held on September 27 in Beverly Hills, raised \$3 million to heal smiles around the world. Smile Ambassador Brooke Burke-Charvet served as Mistress of Ceremonies. This year's entertainment included performances by singers Sasha Allen (a contestant from last season's The Voice) and Neriah Fisher. DJ Mix Master Mike of the Beastie Boys entertained guests at the after party.

A highlight of the evening included an announcement by Operation Smile co-founders Dr. Bill and Kathy Magee of a \$2.5 million impact grant from the Sharon D. Lund Foundation. Le Dragon d'Or donated an Art Deco tassel necklace and a diamond ring with blue sapphires for auction.

The Operation Smile John Conner Humanitarian Award honors those who have demonstrated concern and love for their fellow man through their actions and deeds. This year's recipient was Kevin Beggs, Chairman of Lionsgate Television Group. Award-winning actor and humanitarian Harrison Ford presented the Wallis Annenberg Public Service Award to his friend, Randy Sherman, M.D., F.A.C.S. Randy has been a volunteer surgeon with Operation Smile for 25 years and has served as the organization's Chief Medical Officer since 2007. The Universal Smile Award was presented to award-winning actress Kate Walsh by her friend Corinne Kingsbury of The Newsroom. Walsh has participated in Operation Smile's annual Park City ski event for the past two years, which has raised enough money to provide life-changing surgery for over 2,000 children.









Michael Oppedisano, Dane Hoang, Viet Hoang, Matt Holley. Noel Santini, Robert de la Cruz, Paul Polanco

Operation (*) Smile

Uperation(t)\Smile























Marc Nguyen, Duyen Huynh

Elena Bugaeva

Stacy Tager, David S. Lee

Kate Walsh







DJ Mix Master Mike (Beastie Boys) Nicole Lapin Dianne Copeland



Sasha Allen



Jane Seymour



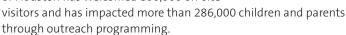
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Going Disco for Children and the MFAH's Elephant

Museum Galas Shine Bright

Houston truly knows how to party with galas that are getting bigger and more lavish. The Children's Museum of Houston brought disco days back by transforming The Corinthian into the legendary Studio 54 for their annual gala chaired by Kathryn and Ian Fay. Guests decked out in glitzy and glamorous outfits were ready for a groovy event filled with stardust and sparkle.

> More than 500 people gathered to celebrate good times with a multi course feast while being entertained by the foxy 70's disco diva, "Donna Summer". Guests also enjoyed the company of impersonators of Andy Warhol, Liza Minnelli and Cher, straight from Las Vegas. The event raised more than \$900,000 that will be used in support of the museum's educational and outreach programs. The Children's Museum of Houston has welcomed 800,000 on-site



The gala was black-tie optional as it was intended to be an event reminiscent of a time when funky shades, big hair and bell bottoms were the rage. Ladies were spotted in jumpsuits, sparkly mini dresses and knee high slit long evening gowns. Gentlemen were spotted in brocade jackets and Afro wigs. New York-based DJ Johnny Dynell kept the party spinning to pulsating disco era tunes all night long.





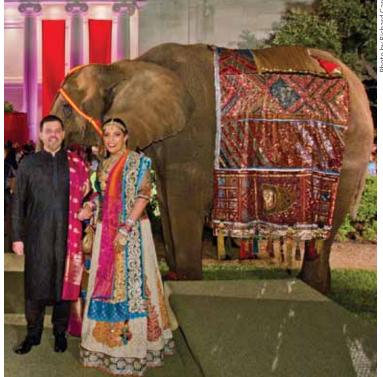
Action, which is Houston's South Asian lifestyle society digital magazine. Ruchi started her career in journalism and reporting at a very young age, and her stories have journeyed from India's notorious red light districts, to NASA breaking news and the most happening parties. She has interviewed personalities such as George Clooney, renowned Beverly Hills plastic surgeons, Hot Yoga Guru Bikram Choudhury, Lynn Wyatt, Becca Cason Thrash, Joanne King Herring and more.

Ruchi also volunteers for various nonprofit organizations that involve women and children. She is on the Nominating Committee for the Leukemia/ Lymphoma Society, is the media coordinator for Pratham Houston, active participant with the Indo American Chamber of Commerce, Alliance For Multicultural Community Service and many others. Ms. Mukherjee was awarded the Citizenship Award for Media/Community Involvement by the Leukemia and Lymphoma Society in

For more stories and society happenings visit



Nick Florescu, Dominique Sachse



Pershant and Nidhika Mehta

Museum of Fine Arts Grand Gala Ball

It only seemed natural that the Museum of Fine Arts Grand Gala Ball with India as its theme would not be complete without a live elephant on the South Lawn to greet guests as they entered the gala. The museum was transformed into a Rajasthan style Little India as gala

chairs Windi and David Grimes welcomed guests in a very traditional Indian manner. Rose petals were showered on guests as they arrived and a team of experts wrapped turbans on the heads of the men.

As for the fashion scene, designs by Naeem Khan and Oscar de la Renta showcased traditional Indian wear. The museum's Cullinan Hall accommodated more than 500 guests and was beautifully transformed into a space of pink and gold decorated with 30,000 marigolds. Pershant and Nidhika Mehta of Arts of India fame looked fabulous and her traditional Indian wedding jewelry was stunning. Style icon Lynn Wyatt never ceases to amaze H-town with her unique and bold styles. She was spotted in a white "Maharaja" style outfit with a turban, a design specially made for her by Karl Lagerfeld when she hosted an



event in Europe some years ago. The gala raised close to \$2 million. Among the other fabulous guests embracing disco days and India were: Becca Cason Thrash, Joanne King Herring, Chris and Divya Brown, Azra Rauf, Roseann Rogers and Dr. Aashish Shah, Renu and Suresh Khator, Sultana Mangalji, Anu and Dr.Nat Bala, Phoebe Tudor, Diane Lokey Farb, Gina and Dr.Devinder Bhatia, Tammie Khan, Consul General Of India in Houston, and many others.

Dubai Lights with Ambreen Amin

All that glitters is gold and diamonds and Dubai is undoubtedly the city of bling bling with many talented designers. The city that seldom sleeps has an obsession for tall buildings and is also the hub for emerging fashion designers, designer brand names and the land of the rich and famous.

Houston based designer, Shehla Rana, who frequently visits Dubai, introduced us to the very talented Dubai based fashion designer, Ambreen Amin. Inspired by the likes of Coco Chanel, Ambreen likes to think outside the box. This well-traveled fashion designer is full of life and displays a fondness for classic cuts and cutting edge trends.

Reasonable prices, high end quality and bold styles make Ambreen stand out from the many fashion designers in Dubai. Clothes and accessories have always fascinated Ambreen who was born in Karachi, Pakistan, and now lives in Dubai where she launched her label "By Ambreen".

Ambreen explained that Dubai is her favorite city as it has the best of both worlds. "I am in love with this city as it helps me stay rooted with the traditions of the East and yet it is progressive and thriving with business opportunities and high end fashion like the West. Women in

Dubai love to dress up and are very passionate about their fashion and style. They are obsessed with brand names but at the same time love to encourage local designers," explains Amin.

Ambreen loves to incorporate lace, animal prints, and velvet trims into her designs and states that the "must haves" for this season are check monochromes, silk kaftans with heavy embroidery work mixed with prints or animal prints.

From fashion to fragrances, from saris to jumpsuits, her collection is very well received by the chic who's who crowd in Dubai's social scene, but that's not enough. Ambreen enjoys traveling and envisions opening a "By Ambreen" boutique in London and perhaps Houston, considering its growing South Asian community and luxury fashion scene.



Ambreen Amin



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Hennessy Paradis Imperial Release Party Held at the home of Irma and Raul Brindis

A select group of cognac lovers and collectors were invited to celebrate the release of the latest creation of the Hennessy collection, Hennessy Paradis Imperial, at the lovely home of Irma and Raul Brindis. The night of luxury included an assortment of cocktails comprised of different cognacs in Hennessy's collection and an elegant dinner paired with the incomparable Hennessy Paradis Imperial. The Paradis Imperial is described as having a nose that reveals itself with the freshness of the first flowers of summer, as the most subtle perfumes waft through the air with a faultless finesse: spring essences, jasmine and orange flower swirl in a bouquet of remarkable intensity. The floral notes return on the palate, unremittingly, continually revealing new tones of expression.

Maurice Hennessy, an eighth generation member of the Hennessy family, mingled amongst the guests and graciously signed $% \left(1\right) =\left(1\right) \left(1\right$ bottles of Hennessy Paradis Imperial purchased by many of those in attendance.



Irma Brindis, Maurice Hennessy



Leslie Rivas, Viet Hoang, Duyen Huynh





Duyen Huynh, Marc Nguyen



Wayne & Tammy Tran Nguyen, Henri Merceron, Cynthia Xue, Michael Chang















Hennessy Paradis Imperial



Bob Debes, Marianna Valdes



Fady Armanious, Angel Rios, Jose Sanchez, Adora Galas, Luigi Santos



Gabriel Valenzuela, Irma Brindis

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Thanksgiving Dining Makes Wine Selection Tricky

Holiday Wine Choices

by PHILIP CUISIMANO

Selecting the right wine to accompany your Thanksgiving feast can be a somewhat daunting task, given the unique composition of this meal. Normally, dining is built around a dominant flavor: find that "Alpha" taste, complement it with a tasty vino and forget about it. Thanksgiving fare, on the other hand, is a concoction of contrasting and competing flavors including fruit, sour, meat, fat, acid, sugar, pepper, and multiple spices that are all served at the same time. The food relentlessly attacks your palate with yummy bombs, yet somehow these divergent flavors manage to come together to produce a superbly rich dining experience.

No wine can match the multitude of flavors abundant in this feast, so what is needed is an unobtrusive wine; one that serves to cleanse the palate that is a supporting actor

Always chic, bubbly wines go with all types of cuisine and are a perfect accompaniment to your Thanksgiving feast.

An appropriate wine should fit the following description: it should be medium-bodied, comprised of solid levels of acid buttressed by soft tannins and presenting to the taste, delicate flavors of fruit accented with notes of pepper and spice.

Here are a few categories that should work.

Rose - Rose fits the profile, perhaps more than any other type of wine. The best of these are dry and crisp with terrific acidity while the tannins stay out of the way. A most endearing trait of these wines is their delicious taste, composed of bright red-berry flavors seasoned with notes of holiday spices. Rose should be served chilled.

Riesling and Gewürztraminer - These two varietals are similar in style and are candidates for your celebration. They offer medium-bodies that are dry and crisp while possessing good acidity and tasty fruit flavors. The best Rieslings will come from Germany and this wine is currently enjoying a resurgence in popularity, so you should find an ample selection. Good Gewurztraminer may be a bit harder to find but worth the effort. The wine often features delicate hints of "smokiness" along with enhanced flavors of spice. The best are produced in Alsace.

Bubbly - Sparkling wines are sometimes considered to be the choice of the "lazy" but who said good has to be hard? That is certainly not the case with wine. Always chic, bubbly wines go with all types of cuisine and are a perfect accompaniment to your Thanksgiving feast. The selection is bountiful with price ranges to fit any Pilgrim's budget. Highly recommended is the very popular Italian sparkling wine Prosecco.

Red Wine - Some reds may pair well with holiday fare but you have to be cautious with the severity of their tannins and only seek out wines that are soft. Here are a few to try: Dolcetto, Syrah, Beaujolais, Pinot Noir (Oregon), and Rhone wine. Note, that there are wide variations in style between producers.

Salute!



Wine of the Month

Frey-Sohler Gewürztraminer, Vielles Vignes 2011 This is a delicious Alsatian Gewurztraminer that would make a tasty accompaniment to your holiday feast. The

wine is rich and lush with fruit flavors of lychee, apple and pear, undercoated with hints of spice and nuts. A hint of smokiness adds complexity. This wine goes well with Asian cuisine as well as with traditional holiday fare. So, this November, you can "gewurtz till you hurtz"!

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

Dining Guide

Yellow Magazine's featured restaurants

JAPANESE

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. Sushi includes a variety of rolls and sashimi.

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!

CHINESE

Auntie Chang's

2621 South Shepherd #290, 713.524.8410 Auntie Chang's offers the most flavorful homestyle 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.

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.

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

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).

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

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. Special event facilities 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 works perfectly for those who want a less formal dining experience but still want to enjoy quality food.

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

CONTINENTAL

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.





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CABANNE

Design by Bestetti Associati

Shading architectural modular system for outdoor environments. Structure made of hot-dip galvanized and powder varnished steel. The Modulo Quadro, Veranda and Tunnel modules are available both with and without integrated base and in two heights: this is to allow the anchoring to soft or hard surfaces and the adding of a supplementary finishing flooring. The modules are completed by a roof cover in Thuia fabric or sassafras wood lattices; for Modulo Quadro module only a roof covering in waterproof varnished aluminium panels is also available. Fix or movable wall panels can be combined with fabrics or wood lattices to complete the Quadro module; as an alternative, curtains in Shade fabric are available. The Quadro and Tunnel modules can be used alone or in combination with similar modules or with the other elements in the collection. The Veranda module must always be combined and connected to the Quadro or the Tunnel ones.

HAVEN

Design by M. Claesson E. Koivisto O. Rune

Series of armchairs and sofas with low or high backrests, featuring steel structure cataphoresis treated and powder varnished in the color avorio or grafite. The structure has a fixed cover in Rete, Paola Lenti signature fabric. The seat cushion is removable and

GIRO

Design by Francesco Rota

Series of tables and side tables, round top with adjustable height or fixed. Structure made of powder varnished aluminum, avorio or grafite color. Rotating top with adjustable height made of lightened concrete available in avorio or grafite colour combined with the structure or in Accoya® wood.

MAT HIGH TECH AREA RUG

Design by CRS Paola Lenti

The Mat+ rug is loom woven with cords in solid color Rope yarn. The rug is bordered with a ribbon produced with the same yarn and of the same color of the rug. The Mat+ rug can be produced in custom sizes up to a maximum width of 3 meters and a maximum length of 10 meters. One color may be selected.

Studio open at the retail section of the **Phillip Johnson Post Oak Central project**

1990 Post Oak Blvd., Space D Houston, TX 77056 Monday thru Friday 10-6 Weekends by appointment 713.490.2684

Classic Design 🌎 Green Ideas







