

From a 12th-century  
Austrian castle  
to a 21st-century  
Swedish cottage, beauty  
that endures

# UNTIL THE END OF TIME

THE  
NEW YORK  
TIMES  
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Design  
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sepia-toned images from Anderson's collection of found 19th- and early-20th-century photography. (The hand-dyed, multicolored stripe covering three nude figures' midsections on one of these — shown on previous page — came from a mother-and-son business in Mumbai.) For Anderson, it's a celebration of craftsmanship and a reminder that, in our fast-paced world, time may be the greatest luxury. "There's this idea that we can consume everything digitally and we don't pause," he says. "How exciting that in the midst of all that, this sort of artistry is still happening today." — Jacoba Urist

On previous page: tapestries from the collection. Two show vintage illustrations of Loewe shop windows; two others, with repeating patterns of divers and fish, were based on fabrics from the early 20th-century. Artisans in Como, Italy, stitched together the photographic patchwork, while a Barcelona atelier made the multicolor striped piece (bottom, second from left) from long strips of shearling. Prices upon request. [loewe.com](http://loewe.com)



Watch Beth Bugdaycay make something for T on [tmagazine.com](http://tmagazine.com) and [@tmagazine](https://www.instagram.com/tmagazine).



## New Hardware

Foundrae, the fine jewelry line Beth Bugdaycay launched with her husband, Murat, in 2015, is all about the personality. Wearers can stack rings, pair enameled charms and create custom, 18-karat gold pieces that pull from the brand's 60-strong lexicon of symbols — a triangle for transformation, a lion's head for strength. Foundrae's first store,

opening this month in downtown Manhattan at 52 Lispenard Street, takes a similar approach: An antique roll-top jeweler's bench (where shoppers can see items get soldered) and a suite of 1970s-era rounded leather armchairs by Giancarlo Piretti sit alongside contemporary commissioned pieces such as a moody landscape by Tyler Hays of the furniture company BDDW. As intended, the overall effect is more homey and welcoming than that of a traditional jewelry store. There are even shelves lined with books, including those by 20th-century American writer Jessamyn West,

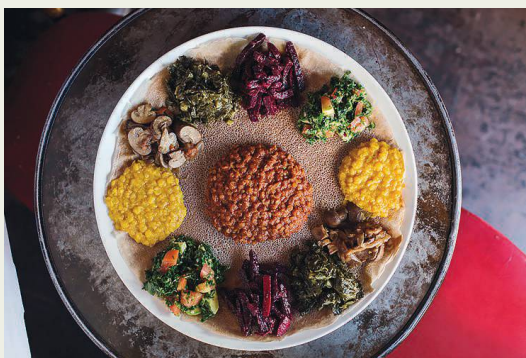
Bugdaycay's ancestor, that visitors can borrow. "People use our pieces to tell their own stories," says Bugdaycay, who has seemingly inherited an instinct for narrative. "You end up being friends with every customer."

[foundrae.com](http://foundrae.com) — Kate Guadagnino

From top: Foundrae necklaces and rings displayed in bronze vitrines atop custom ceramic pedestals; Bugdaycay in the sitting area of the new store.

## HEAT

## WAVE



Berberere — a deep-red spice blend whose recipe, like those for curry and mole, varies from kitchen to kitchen, but typically begins with red pepper, cardamom, fenugreek and ginger — has long been a staple in Ethiopian cooking. "It's what lends the stewed and roasted dishes called wats their distinctive and aromatic heat," says Sam Saverance, co-owner of Brooklyn's vegan Bunna Cafe, which serves a red lentil wat (at the center of the platter pictured above) as well as kategna, a berbere and olive oil paste spread over injera (sourdough flatbread). In addition to making berbere-spiced classics, Christopher Roberson of Etete, a contemporary Ethiopian restaurant in Washington, D.C., has lately been experimenting with berbere in other types of dishes, too, as with his popular injera chicken tacos with collard greens and fresh farmer's cheese.

Now, chefs across the country are following suit, and berbere is popping up in all kinds of cuisines. At Salare, a New American restaurant in Seattle, Edouardo Jordan braises blanched octopus in a sauce with berbere, red wine and crushed tomatoes — his spin on octopus tagine. "The complexity just wakes everything up," he says. Maxcel Hardy, who plans to use lots of berbere ("it's not a question of if, but how") at Honey, his Afro-Caribbean restaurant set to open in Detroit later this year, first encountered the ingredient growing up in Miami. Chef Ayesha Nurdjaja, meanwhile, was inspired to recreate a berbere-rubbed chicken kebab for Shuka, Vicki Freeman and Marc Meyer's new Mediterranean place in New York, after spending a week with an all-male Bedouin tribe in the Moroccan desert. The key, says Ari Bokovza, who recently added a pan-roasted hake with a berbere-laced chickpea ragout to the menu at New York's Claudette, is to avoid store-bought blends — his take includes caraway, turmeric and spiced paprika. "It's not labor intensive, so why not make it your own?" — Katie Chang

### NOW BOOKING

## Modern Country

Ninety minutes east of Lisbon, amid the knotted olive trees and historic farmhouses of Portugal's Alentejo region, sits the defiantly modernist Villa Extramuros. A Tetris-like assemblage of stone, glass and whitewashed concrete, the five-room bed-and-breakfast, which opened in 2012, was designed by Lisbon-based architect Jodi Fornells and eclectically decorated (Saarinen Tulip chairs, striped wool rugs from nearby Monsaraz) by its owners, François Savatier and Jean-Christophe Lalanne, a French couple. Now, they've teamed up with Fornells again to add a pair of free-standing cottages, just down the path (and past the infinity pool) from the main building. The facades of the new structures — perfect cubes of 500 square feet — are covered with local cork, and their interiors have been outfitted in a style Savatier calls "écologique-pop," with '70s-era brass lamps, handmade Artevida wall tiles, spindly-legged stools by Jasper Morrison and geometric prints by Aurélie Nemours. Here, after a breakfast including fresh figs and pasteis de nata delivered right to their door, guests might venture out to the nearby city of Évora, home to a 13th-century



Gothic cathedral and the remnants of a Roman temple. Those returning to the compound in the evening need not worry about getting lost in the groves — each bungalow has a rectangular neon light affixed to it, one red and the other a gleaming yellow. [villaextramuros.com](http://villaextramuros.com) — Gisela Williams