

Second Chances

A couple starts their new life together by showing this neglected 1964 home a little love, too.

By Meda Kessler Photos by Jeremy Enlow

f these walls could talk, we'd love to hear their conversation.

Miriam and Randy Reeves feel the same way about their 1964 contemporary-style home. "This place has such a cool history," says Randy, a former Rockwall resident.

The house, on the edge of west Fort Worth in Benbrook, was mainly known for one thing to people who grew up nearby: It has a large geodesic dome in the backyard. Bright and white, the dome is hard to miss once you're in the backyard, although it's not really visible from the

quiet residential street.

The house had not been occupied for at least a few years when the couple bought it in 2015, but they were able to learn a few things about its previous life and owner, Dorothy "Lou" Shrider. She apparently led quite a glamorous life, judging by some of the possessions she left in the house when she moved out. She was married three times and passed away in 2017 at age 90.

"At the estate sale, there were lots of framed photographs of famous people," says Randy. "People who have lived in this area for some time say Lou was quite the entertainer and hostess. They also say one of the guests was Elvis Presley."

What they do know is that her second husband, Woodrow Shurtleff, was the designer and builder of the dome. Shurtleff was inspired by architect Buckminster Fuller, who designed a geodesic dome for Montreal's 1967 World's Fair. The four-bedroom, three-bathroom house was built by Boston Smith; the

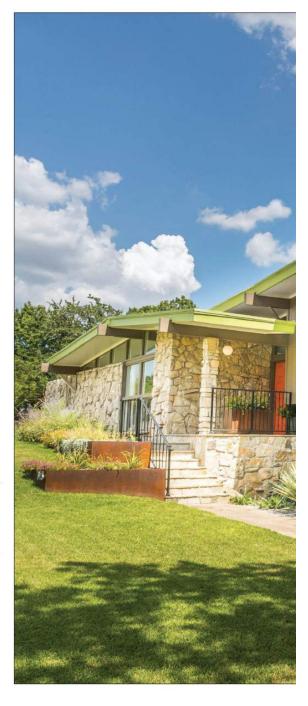
Once a monochromatic brown and hidden by a row of boxwoods, this midcentury beauty now gets to show off its good side thanks to thoughtful renovations and new landscaping.

architect is unknown.

The Reeveses, who have been married since 2016, were starting over together. Randy, an accountant, lived in Rockwall. "I lived in a suburban house and had some nice pieces, but the place lacked cohesion and style."

Miriam was born and grew up in Papua, New Guinea, and was a world traveler. But she loves Fort Worth and wanted to settle down.

"We went to an open house on Saturday and put an offer in on Monday," says Randy. Miriam says she was dismayed to hear people at the walk-through talk about all the remodeling work they were going to do. She and Randy loved the house for what it was. "We knew we had to save it."







Second Chances





While the vintage record player does not work, it was a good buy at a local flea market. It now hides a bluetooth boom box. The drapes came from a library in Ohio, and were customized for the room by Kite's Custom Cleaners.



But time and neglect had taken a toll on both the house and the dome.

"At first we thought we would get the foundation fixed and that would be it," says Randy. "Then we decided to hire an architect to make sure we would keep things as period as possible. We wanted to be good stewards of its midcentury bones."

They reached out to architect Marta Rozanich of konstrukcio studio, who specializes in modern and period homes, and to Ferrier Custom Homes.

Dubbing it the Brady Bunch house, Rozanich shepherded the Reeveses through structural, design and aesthetic changes and renovations.

A trio of George Nelson Cigar, Saucer and Ball Bubble pendant lamps in the soaring entryway now sets the tone for the interior.

While the re-buffed terrazzo floors give off a subtle gleam, they once were covered by green shag carpet. Cork flooring is used in several rooms, adding a bit of padding to the hard floors of the



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Second Chances



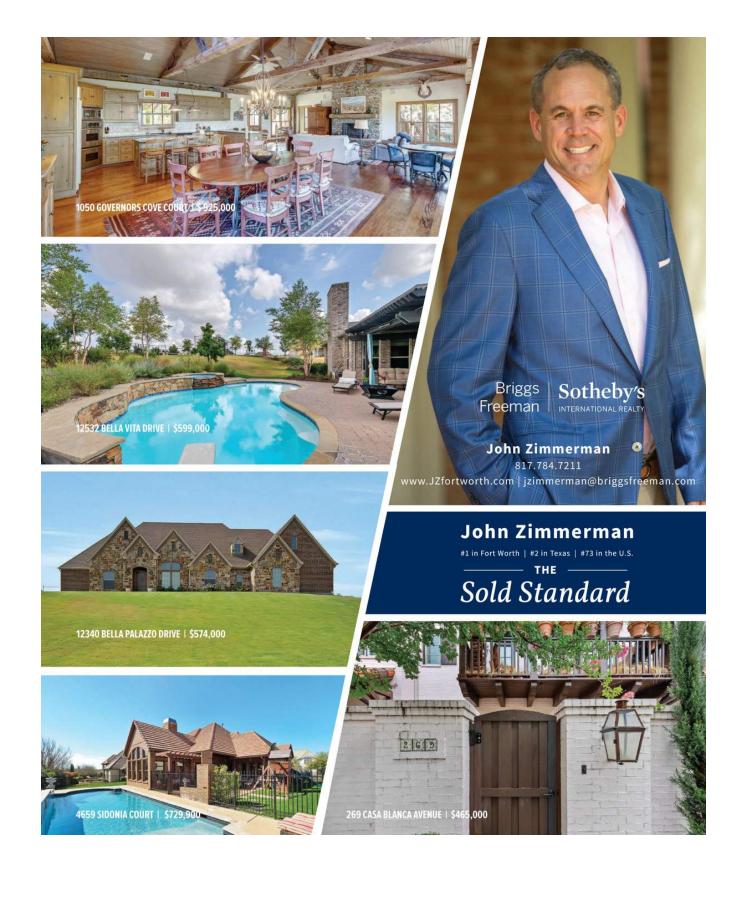


A trio of George Nelson pendant lamps pack a big punch in the entry. The curved steps lead to the second floor. The wall-mounted oven in the kitchen is original but got a fresh paint job, as did the stove and backsplash. The drawer pulls also offer a nice pop of color. A Cherner dining set creates a little breakfast nook just off the kitchen.



multilevel home

The den, with its floor-to-ceiling rock fireplace, features walls covered in paneling, save for one. This design decision, along with new sliding glass doors, helps lighten up the space. The room is spacious but cozy, with a small dining nook adjacent to the compact kitchen. Designed for conversation — hooray for no flat-screens on the walls — the room is comfortably appointed with a mix of old and new, including a Brown Saltman magazine cocktail table paired with a Bronson sofa from Mitchell Gold+Bob Williams.







Modern furniture from Mitchell Gold has a retro vibe and gives the formal living room a more glamorous feel. The curtains in the adjacent dining room were an eBay find. They once made an appearance in a B-52s video.

A Sonneman Treluci polished chrome floor lamp with its movable arms adds color and a whimsical touch.

The wood paneling is complemented by shapely Norman Cherner counter stools and breakfast table and chairs, all in a rich brown walnut.

The kitchen

got a facelift with

new Caesarstone quartz countertops plus a refinished sink and repainted wall oven, both done in a vivid turquoise blue. The wood cabinets are original, as is the oven. "It's a little fickle, but it still works," says Miriam.

The formal living room, with its oversize picture window, and dining room got the glam touch with a curvaceous Vera sofa

in blue velvet, a pair of '70s inspired Lucite-wrapped Lucy swivel chairs and a mirrored round cocktail table, all from Mitchell Gold. Miriam found a 1960s painting on eBay to soften the mirrored wall. The chrome fixture, from Fort Worth Lighting, hangs over a glass-and-chrome dining set from Milo Baughman. The second-level master

The second-level master bedroom and bath got the biggest interior makeover. "There was a lot of space, but it wasn't functional," says Miriam. "Marta gave us a big master bath and big closets."

An egg-shaped tub anchors the new bathroom, which also boasts a walk-in shower with a glass

wall and door. Brightly colored tile from Modwalls and contemporary fixtures from Nameek's add a playful touch. Miriam loves the addition of a little window that provides privacy but still allows the bather to gaze out at the sky, whether from the shower or the tub. The bedroom's mix of pieces includes a classic Noguchi for Herman Miller cocktail table



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A spacious master bath was carved out of existing space, giving the couple a walk-in shower and a modern soaking tub.

The Modwalls tile and Nameek's fixture keep the look playful.



and a Heywood-Wakefield bed and end tables. Funky accessories, sourced from some of the couple's shopping trips to local retro boutiques, include midcentury lamps and an oversize glass grape cluster for the coffee table.

The exterior and the landscaping were among the biggest projects designed to elevate the home's appearance. Originally, there was a wall of dense, squared-off boxwoods; Miriam wanted a more desertlike, Palm Springs look. Landscape architect Lorie Kinler of Redenta's Landscape Design overhauled the beds and added drought-tolerant plants to better show off the beautiful stonework on the side of the house. A flat expanse of front lawn was broken up by terracing the sloped area in front of the entryway. Metal edging and more xeriscaping add a modern feel.

Miriam carefully sourced new exterior paint colors, eventually taking her inspiration from a house in Los Angeles that she saw online and the bright green of a paloverde tree planted in the new beds. She also worked with Juli Roland, a paint consultant at Dallas-based paintcolorhelp.com, to home in on the perfect shades of brown and green.

The geodesic dome remains a work in progress on the inside, but the Reeveses have had it re-covered in a polyurethane foam, as the exterior



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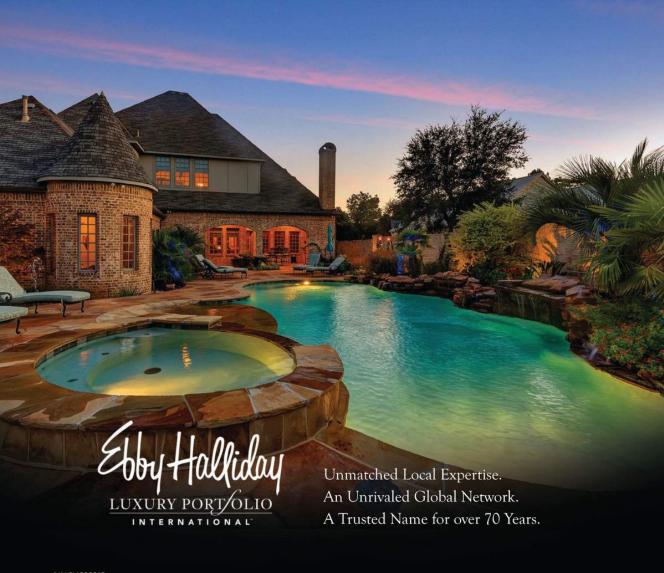
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THE GARDEN EFFECT

Instead of roses, a master bedroom ceiling blooms with flora equally poetic but far less prickly for bedtime, **Hydrangea**, a high-quality reproduction of a beloved 19"-century pattern by the U.K.'s **Trustworth Studios**, is an unexpected touch on the coffered ceiling. The Craftsman foursquare is the first new build for 6" Ave Homes, a design and renovation company based in Fort Worth's Near Southside. The wood exterior is a seamless fit with the Fairmount neighborhood's historic architecture, but the home's modern and open interiors held equal attraction for new owners Brian and Lydia Smith. The creative challenge of merging classic Craftsman details with contemporary finishes appealed to 6" Ave co-owner Jamey Ice. "We were kicking around ideas when [interior designer] Gretchen Herb came up with the idea for wallpaper on the ceiling," he says. "As soon as she said it, we knew we had to give it a whirt." With walls painted a soothing Benjamin Moore Knoxville Gray graced by White Dove trim, and a wood Monte Carlo fan with a Zen appeal, the space promises a good night's sleep. **6" Ave Homes** 6thavehomes.com



The **Wow** of Wallpaper

In case you haven't noticed, wallpaper is back in the spotlight. Its panache is welcome anywhere in a room, but it is a spate of ceiling installations that have us looking up for inspiration. — Babs Rodriguez



Photos by Ralph Lauer





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The **Wow** of Wallpaper

UPLIFTING DETAIL



Fort Worth interior designer Stacie McCans enlists wallpaper for some of her boldest statements. "It gives pizazz to any project," she says, whether residential or commercial. For classic resonance with her own anythinggoes twist, the owner of Paxton Place Design uses patterns from stalwart lines like Osborne & Little, Brunschwig & Fils and Schumacher installed on ceilings. In the extensive redesign of Steve and Melisa Schultz's home in the Overton Woods neighborhood, she tapped a soft harlequin wallpaper (now discontinued) from **Zoffany** for a dining room that also features an Italian glass chandelier and elegant crown molding. How to bring smiles to a laundry room? Cover the ceiling with a bright school of fish via Osborne & Little's Aquarium wallpaper. Companioned with tile featuring a sandy texture, it's a subtle nod to homeowner Melisa's Hawaiian roots. Who says doing the wash can't be a day at the beach? Paxton Place Design 817-888-1947, paxtonplacedesign.com





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Autobahn Porsche and 360 West host Top Attorneys 2018 Reception

Autobahn Porsche of Fort Worth was the site of a celebration for the July issue of 360 West that included the list of winners of the Top Attorneys of 2018. Readers, advertisers and other VIPs were treated to an array of appetizers prepared by Del Frisco's and live music by the Marcus Rockwell Trio. Autobahn displayed the lineup of 2018 Porsches including the all-new Panamera Sport Turismo for guests to enjoy while mingling. Also on hand were sponsors Anderson Plastic Surgery and Garages of Texas.

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A giraffe peers through the landscaped habitat at the Fort Worth Zoo, which also includes a carefully staged Land Rover



How do you plant a habitat for wild creatures? Very carefully.





Elaeagnus and threadleaf arborvitae line pedestrian pathways; left, flowering water lilies are bright spots in the hippo pond.

By Babs Rodriguez Photos by Jeremy Enlow

Feeling overwhelmed by a landscape taxed by heat and overrun with critters? Add several acres and a few tons of animals to your dilemma, and you'll be able to empathize with the challenge in bringing the Fort Worth Zoo's African Savanna exhibit to life. On a recent visit, we gave a nod to the fauna (see you later, giraffe) busy delighting the crowds but kept moving, transfixed by the transformation of mostly flat, indistinctive fields into rolling veld.

A team of contractors and engineers has created 10 acres as comfortable as they are indestructible for rhinos, hippos and zebras. But the creative effort for an animal-safe "natural" environment that's equally attractive to humans was spearheaded by landscape company Fowlkes Norman's senior designer Ange Harvey.

Fowlkes, Norman & Associates has designed and maintained the zoo's landscape since the '90s. Planning the look and feel of the flora for the African Savanna, the first phase of the zoo's \$100 million "A Wilder Vision" expansion, fell to Harvey, who has degrees in architecture and

Waterfront Lifestyles on Eagle Mountain Lake

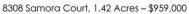








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How do you plant a habitat ...

landscape architecture and an ongoing enthusiasm for her work. The health, safety and welfare of animals were clear mandates. A deep dive into her imagination was a bonus she relished.

The journey into an African sensibility (not so difficult in Texas in August) began with an internet search. "I googled 'rhino in the wild.' I needed to see what they were comfortable with," the designer says. She knew she had to create shade but also protect the trees providing it. "Rhinos are hard on trees," she says. An understatement, one quickly understands, when noting the size of the creatures intent on finding a spot for a good hide scratching. Strategic piles of timber discourage the savanna's largest animals from getting too close and comfortable with tree trunks. Too, there is the fine line between the giraffes, rhinos, meerkats and hippos being comfortable in their environment and yet being visible

Shaded pathways wind around the savanna in a broad loop, with open views to the grassy areas that are home to the largest range animals and hoof stock like zebra and antelopes. Arid zones transition to more tropical, wetter ones that showcase above-ground and underwater hippo viewing and a flock of flamingos dancing about their own island. A tropical aviary, frequently washed down, is inviting for less drought-tolerant plants.

Everywhere, the goal was to find flora that is a bit more unexpected than traditional residential designs. While many of the heat-loving plants familiar in Texas residential



River birch adds texture and form to the landscape's understory, Right, bamboo is a staple inside and outside the animal habitats. Below, the turf is meant to be munched on by the African Savanna residents.





By the numbers

- 10 Acres dedicated to the exhibit
- 144 Total new trees planted
- 32 Height in feet of tallest tree planted
- 66 Sprinkler zones
- 30 Height in feet of giraffe
- 1 Days it took giraffes to eat all the leaves in reach off native trees in the exhibit
- 18 Months from groundbreaking to grand opening of the exhibit
- 100 Budget in millions of dollars for the zoo's "A Wilder Vision" expansion

COMING IN AUGUST

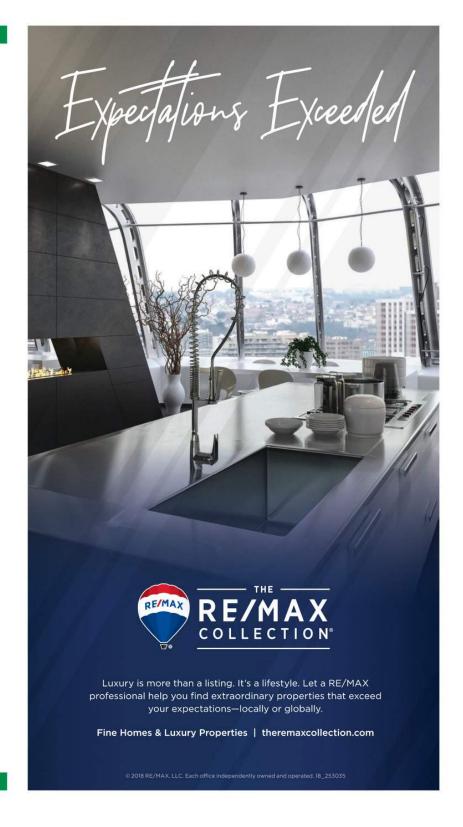
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The horizontal logs give some of the newly planted trees a chance to grow without unwanted attention. Below, loquats were chosen for their lush texture



THE DETAILS

Fort Worth Zoo African Savanna 1989 Colonial Parkway, Fort Worth, 817-759-7555, fortworthzoo.org

Planting and irrigation design and installation Fowlkes, Norman & Associates, fralandscape.com Senior designer Ange Harvey Project manager Nate Wilmot Design support Arianna Rojo

Site planning and hardscape design Dunaway Associates, dunawayassociates.com

General contractor Whiting-Turner, www.whiting-turner.com

How do you plant a habitat ...

landscapes would thrive on the Fort Worth savanna, the Fowlkes Norman team held back on yucca and prickly pear. The transportation of visitors to another world required some more creative thought.

Large live oaks on the site were carefully preserved and nurtured while an additional 15 mature live oaks were craned in. Even then there was a need for extensive screen planting. Dwarf magnolias filled the bill. "Nothing says 'savanna' like magnolias," Harvey jokes. "But their nontoxicity and texture made them ideal for the deep layering of plantings that we needed." Ranks of loquats also have an exotic profile and desirable density.

An experiment with 10 varieties of bamboo, some more cold hardy than others, is ongoing. Because, yes, unlike Africa, Fort Worth could see a hard freeze in winter. Other choices include weeping willows and flowing grasses for movement and a softer feel outside animal areas, which are sodded with a base of Bermuda. The grass, which can withstand animal traffic, is overseeded with edible crops as needed. To help create a sustainable exhibit, plantings in outlying areas — and in munching distance — include "browse" species, chosen from the zoo's approved list, that can be cut and

used as animal feed.

"We brought in some things just for seasonal interest and a funky feel, like forsythia and Montezuma cypress - a relative of bald cypress but with a more unique shape," Harvey says. Zookeepers suggested plantings, too. The flamingos like wax myrtle and swamp iris, which fill their island. The hippo water garden boasts water lilies blooming pink and yellow. In the aviary, tree fern, horsetail reed and swamp iris have the right look and feel. Other winning plants include variegated ginger, mahonia, scrubby palms, several types of elms (edible but also visually interesting). Hollies and cedars, like magnolias, make good screening plants.

The landscaping has been in place only since late winter, but the surrounds look green and slightly exotic. There's deep shade for visitors, and the immersion feels complete. The first months of the great bamboo experiment suggest that all varieties may thrive.

Harvey looks around with approval at volunteer sunflowers and other native plants now showing up in the landscape. "They all make it look more natural," she says, "so there's no need to weed." OK, that is one reason your own lawn work may feel more daunting.

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t used to be that homeowners thought in terms of paint colors, window treatments and flooring. But that was then and this is now. Homeowners are asking architects, designers and suppliers to consider their future in addition to the more aesthetic components of a comfortable place to live.



Photo courtesy of Bottega Design Gallery

Kitchen&Bath Directory

The emphasis has moved to technology and universal living. Homeowners are considering adapting their homes for all phases of life.

The motivating factors are the number of aging Boomers who do not want to sell their homes as they age — 10,000 people will turn 65 every day now through 2036 — and the ubiquitous technology that fans say will revolutionize how we live within our four or more walls. Look for accommodations in design to smooth the way for anyone with physical limitations. From wider doorways to voice-controlled systems, it's an exciting way to prolong the benefits and enjoyment of homeownership.

Kitchen and bath technology requires planning. Who knows what will be invented next to make life easier? Whatever the new life-enhancing devices are, they will need wiring, and wiring is much more desirable behind the walls than snaking along the new hardwood floors.

Lighting, heating and security already are controlled via smartphone apps. Consumers look to homebuilders and



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suppliers for help deciding what other technology is their best investment.

Of course, the aesthetics are right up there with utilitarian considerations. Today's homeowners want it all in their kitchens and baths.

There's a focus on lighting. Interior designer Penny Simmons at **Fort Worth Lighting** says the hottest trends in lighting are the mixing of metal finishes in new, transitional and captivating ways.

Tile is taking on nuances in color and boldness in shape. Rebecca Farris of **Bottega Design Gallery** points to social media and the internet as inspiring creativity. "People like light shades with a pop of color," she says. Texture also is popular.

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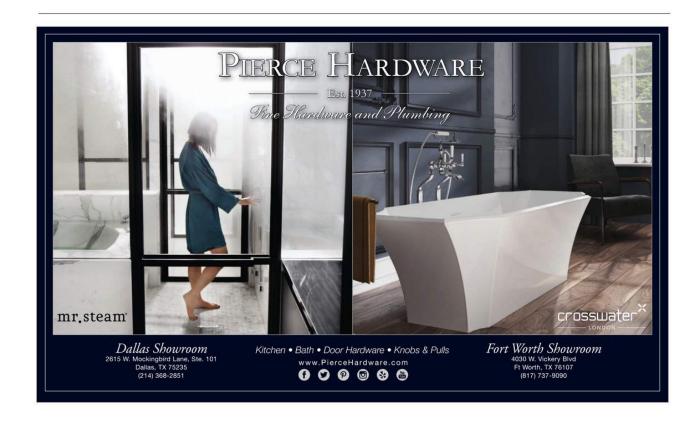
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Forest Hill 76119 817-534-8500 ftworthlighting.com

The Kitchen Source

Monogram monogram.com

Lee Lighting leelighting.com

nixdoor.com

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A remodeled travel trailer has made Coffee Folk a destination for locals in the Meadowbrook neighborhood of east Fort Worth. Brian and Gina Milligan also took the time to create a cool environment for them and their customers.



The large glass service window plus the glass insets on the opposite wall make the coffee shop on wheels feel larger than it is. The early-morning light streams in as Gina, left, gets ready for customers.



Out of a cool custom trailer in east Fort Worth, Brian and Gina Milligan are creating a sense of community while serving up hot espressos and cold lattes.



The neighborhood has embraced Coffee Folk for its food (tacos and pastries), drink and its spirit.

CoffeeKlatch

By Meda Kessler Photos by Jeremy Enlow

With its sleek black finish and oversize glass order window, the Coffee Folk cafe-on-wheels definitely is the Range Rover of the food truck world. Given that it had a humble start as a 1970s travel trailer makes it even more remarkable.

Oh, and the coffee — from classic espresso to specials such as a burnt sugar and pink salt latte — is pretty good, too.

But maybe the coolest thing about Brian and Gina Milligan's labor of love is the fact that Coffee Folk has become a gathering place for neighbors and has given a sense of community to an east Fort Worth neighborhood.

The Milligans have lived in Meadowbrook for 13 years and have two children: Scout, 11, and Maple, 7. Brian's contract work with AT&T allowed the flexibility to start Coffee Folk; his design and building skills helped make it a reality.

"Gina's the one who actually had some barista experience from her days



Pour overs? Check.

working at a coffee shop at UTA," says Brian. "Otherwise, we got our coffee education from visiting and drinking at various cafes." They particularly fell in love with Spella Caffe in Portland,





CoffeeKlatch

Oregon. As the European-style shop got its start as a coffee cart, the Milligans were inspired by the possibilities. Today, they continue to source their beans from Spella and remain close friends with their Portland coffee family.

While Brian designed the truck and helped build it, Coffee Folk found a home on a tree-shaded lot alongside Firehouse

Pottery & Gallery, which celebrates 15 years in September. Parking is plentiful and visibility is primo on this wedge of land on one of Meadowbrook's busiest intersections. Thanks to a special city



Brian landscaped the shaded lot and built floating steel walls that help define seating areas. He also designed and built (with the help of a customer) a pair of outdoor tables

permit, the cafe, while on wheels, remains stationary.

The Milligans have made the space even more special with contemporary landscape elements: concrete and low metal walls





Gina and Brian Milligan: The vision for Coffee Folk came from their like minds. Both wanted to create something special for their neighborhood.

define different areas; lowmaintenance plants and trees edge the seating areas, which have been hardscaped with decomposed granite. Brian recently added a couple of concrete-topped tables built with the help of a neighbor (and Coffee Folk customer).

Adults, kids and dogs tend to linger under the shade trees, especially on weekend mornings. Breakfast is served in the form of either tacos from Taco Heads or a rotating selection of pastries from Fort Worth's Stir Crazy Baked Goods and Empire Bakery in Dallas.



When your landlord is an on-site ottery studio, you get handcrafted mugs.

Since opening last March, the Milligans have more staff, giving the couple the flexibility to work around their children's schedule when needed. Brian is the first one to arrive each morning, and he seems to enjoy the quiet solitude of preparation.

Regulars trickle in; conversation is about family, summer vacations, life in general.

While the Milligans don't dismiss the idea of ever running a full-time coffee shop in a more traditional setting, they are content right now to slide open the big glass windows and serve a cup of happiness. 30

THE DETAILS

Coffee Folk 4147 Meadowbrook Drive, Fort Worth. Open Thursday-Sunday; hours typically change seasonally. Follow them on Facebook and Instagram @coffeefolkcafe.





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BREAKFAST .

BRUNCH . LUNCH .

DINNER





By Connie Dufner

hen Chas Martin asks you to rethink authenticity, you listen. Just because it's Grandma's recipe does not mean it's the best, and acknowledging that does not mean you love her any less. Sometimes, you just have to do things your own way. This worldly view has served the 35-year-old entrepreneur from Fort Worth well. Proof is in his latest bar-restaurant, The Charles, which opened this summer in collaboration with chef J Chastain and designers Ross and Corbin See. Cue the Dallas Design District newcomer that exudes cool in the epicenter of the city's hottest dining destination. It's got a sleek Italian-inspired aesthetic, but a playful streak keeps it accessible: Homer Laughlin dinnerware and a flea-marketfind vintage Gucci saddle that pays homage to the ownership team's Texas and Oklahoma roots. As Martin — the managing partner, chief cheerleader and maître d' — puts it: "We're Houston's combined with Uchi. It's authentic to us, and it works in this town." We checked in with Martin in early summer, when many well-heeled Dallasites were starting to decamp to cooler climates. No worries here. Hang out with this Tarrant County native for just a few minutes, and you feel a breeze of urban sophistication laced with an "aw, shucks" humility. How cool is that?

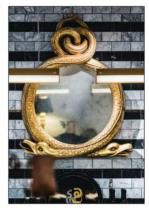
Connie Dufner is a freelance food, design and travel writer based in Dallas who recognizes cool when she sees it.



The Charles opened in the Dallas Design District this summer. Its charm is a little bit Italian, a little bit industrial chic with some Texas swagger for good measure. And that's just the decor.

Photos by Manny Rodriguez







A Fort Worth boy makes good in the cutthroat restaurant world of Dallas.

You grew up in Arlington and Fort Worth and now live in Dallas. Cool factors?

In my mind, there's no better place to live and work right now than Dallas, Texas. And there's no better place to be from than Fort Worth, Texas. It's so family oriented. And the downtown works so well; it's just coming into its own.

Why Italy? I'm obsessed with Italy, the culture, the cuisine, design, style. I lived there for about six months.

Why Charles? I've never been a Charlie or a Carlos. Always Chas. My partner, Corbin See, is a Charles [his first name], and I have a Bouvier named Charles.

Design and food. Can one survive without the other? It's all about the whole package. I chose partners who were designers rather than outsourcing the design. There's a residential feel here. We wanted to create that kind of vibe.

Current design crush? Sciamat from Puglia. Their clothing is done by hand and fits like a cloak. They're perfect for dressing in a relaxed and casual way. I get it through Hadleigh's.

The Design District: Who knew? Two things. First, Nick Badovinus set a new standard across the street with Town Hearth. Then this guy [pointing to Matt McCallister of recently shuttered FT33, who had just sat down to dinner] came along, proving you can do cutting-edge cuisine and people will come here. I'm following in their footsteps.

Love to cook? I went to culinary school just to get a feel for it. I've always been a front-ofthe-house guy. My goal was to get a rock star chef, which I did in J Chastain (Flora Street Cafe, The Mansion, Second Floor).

Speaking of rock stars, you've had some high-profile jobs, including general manager at Nick & Sam's and food and beverage director for Hotel ZaZa. Any detours? I was a sales rep for a wine

business start-up right as the recession started. It was a lesson in losing; I got my teeth kicked in.

What's working for you now? It's all coming together. We've got a great team and kickass design. The staff is making good money and works reasonable hours, from about 3:30 to 10:30 or 11. We're not perfect, but close. And that's damn cool.

The Charles 1632 Market Center Blvd., Dallas, 469-917-9000, thecharlesdallas.com



The **icebox pie** satisfies our sweet tooth and our keep-the-kitchen-cool rule.



Photo by Ralph Lauer

THE DETAILS

Mason & Dixie 603 S. Main St., Suite 303, Grapevine, 817-707-2111, masonanddixietx.com Buttermilk Sky Pie 4712 Colleyville Blvd., Suite 160, 817-581-7437, buttermilkskypie.com Sweet Lucy's Pies 817-727-6009, sweetlucyspies@hotmail.com

Icebox pies shout summertime. Talk about easy and cool - they typically require few ingredients and no baking. Find lemon-dewberry and coconut-lime from Sweet Lucy's Pies in Fort Worth. Or opt for a traditional lemon icebox pie available seasonally from Buttermilk Sky Pie in Colleyville. Made with a filling incorporating sweetened condensed milk, it's crowned with a cream cheese and whipped cream topping. Beth Newman at Mason & Dixie in Grapevine (who is expanding the restaurant into the space next door) likes mixing up filling ideas, returning each summer to favorites like lemon-raspberry, and changing up her cookie crusts to best suit her fillings. Just for us, she created an inspired version that incorporates citrus and berries with a hint of lavender. Take time to make the pretzel crust — it's worth turning on the oven. - June Naylor

LEMON ICEBOX PIE WITH BLACKBERRY-LAVENDER COMPOTE

Pretzel crust and topping

Crush 4 cups minipretzels in food processor and transfer to a bowl; add 1 cup dark brown sugar, ½ cup powdered milk and 2 sticks (1 cup) melted butter. Mix till small clumps form. Bake half the mixture on a cookie sheet at 275 degrees for 20 to 25 minutes or till lightly toasted; set aside to cool and reserve. Press other half into greased 10-inch pie plate; bake 20 minutes till slightly browned; cool.

Filling

- 1 (14-ounce) can sweetened condensed milk
- 2 (8-ounce) packages cream cheese
- ½ cup fresh lemon juice
- 1 teaspoon vanilla extract

Beat sweetened condensed milk with cream cheese till creamy. Add lemon juice and vanilla extract and mix well. Pour into pretzel crust, smooth and chill until firm, at least 2 hours.

Lemon curd

- 1 stick (½ cup) butter, room temperature
- 11/2 cups sugar
- 4 large eggs
- ½ cup fresh lemon juice
- 1 teaspoon kosher salt

Cream butter and sugar together; add eggs one at a time, mixing well after each one. Add lemon juice and salt; mix well Warm mixture in saucepan over medium-low heat till thickened and thermometer reads 170 degrees; cool completely. Pour curd over chilled pie and refrigerate an additional 3 hours.

Blackberry-lavender compote

In a saucepan, combine 6 cups fresh blackberries with 1/3 cup sugar, 1/4 cup lemon juice, 1/2 cup water, 2 teaspoons honey and 1 teaspoon dried lavender. Stirring constantly over medium-high heat, bring to low boil for 5 minutes, till berries pop and mixture thickens. Remove from heat. Puree half of mixture in blender and transfer all to cool completely in separate bowl.

To serve, slice pie and drizzle with compote and reserved pretzel crunch. Add whipped cream, if desired.



Doors open and close, chefs come and go. We do our best to try to keep up.



She had us at sherbet

For years Kerrie Thome has cranked out homemade ice cream for her family. "They're kind of tired of it," she says, "but I love to make it; it's magic." She put her dream of making ice cream full time on the back burner for a year, then quit her retail job to enroll in ice cream school at the University of Wisconsin last year. Under the name Starry Ice Cream, she sells to-go pints on Fridays in the space next to the popular gogo gumbo! restaurant in Boyd. Sherbet and sorbet are on the menu, too. Kerrie's brother, Kraig, owns the restaurant and a has commercial ice cream maker. During the week, Kerrie tinkers with different flavors and recipes. Her raspberry lemon sherbet is a keeper, inspired by the memories of her grandmother growing raspberries in her backyard. Other flavors include a brownie and walnut-studded chocolate, fresh mint ice cream with dark chocolate chips and a refreshing watermelon lime sorbet. "I love to experiment," says Kerrie. 118 Rock Island Ave., Boyd, starryicecream.com. For catering or special orders, reach her at info@starryicecream.com.

Photo by Aaron Dougherty



es of beer-battered onion rings and cre nied flat iron steak at one of the first Local Foods Kitchen dinners.

Dinner, family style

If you've been lucky enough to snag a reservation at Local Foods Kitchen's Thursday-Saturday family dinner service, you might have enjoyed a refreshing salad, platters of fried chicken with corn on the cob and mashed potatoes and a meal-ender of blueberry buckle. Or maybe you went the following night and had the flat iron steak with onion rings and creamed spinach. We think the \$34 prix fixe meal (\$27 if you want to skip dessert) is a sweet deal, especially served in the low-key dining room, which is spiffed up with flowers on the table and glass carafes of ice water. Use Open Table (opentable.com) to make a reservation. Chef-owner Katie Schma posts the menus earlier in the week, and seating is limited. Best of all? They bag up the leftovers for you to take home. 4548 Hartwood Drive, Fort Worth, 817-238-3464, localfoodskitchen.com.





Doors open and close, chefs come and go. We do our best to try to keep up.

Texas Live! goes live in Arlington

They had us at **Lockhart Smokehouse** barbecue. Adington's mega antertainment complex, nestled between AT&T Stadium and Globe Life Park, celebrates its opening this month, and the promise by Lockhart Smokehouse owners Jeff and Jill Bergus to replicate standouts from their barbecue joint and cocktail bar in Dallas' Bishop Arts District is reason enough to rejoice. If you're tired of driving to Waco to sample the wares at **Balcones Distilling**, you can now look forward to lifting a glass at the newest incarnation of the signature bar. Other destinations within the \$250 million, 200,000-square-foot venue include **Pudge's Pizza** from

Texas Rangers Hall of Fame catcher Ivan Rodríguez and Troy's, the namesake margaritas-burgers-live-music offering from NFL Hall of Famer Troy Aikman. Look also for Sports & Social Arlington, serving bar-friendly food after you work up an appetite playing skeeball, table tennis, shuffle puck and air hockey. Another watering hole on the horizon is Granbury's Revolver Brewing. Check out the opening party weekend, Aug. 9-12, with musical entertainment including the Toadies and Eleven Hundred Springs playing at the Arlington Backyard, the Texas Livel pavilion accommodating 5,000 guests. Find all details at texas-live.com.



Rendering courtesy of Balcones Distilling

A new look at Bonnell's Fine Texas Cuisine

"After 17 years, it's time," says restaurant owner-chef Jon Bonnell. He is talking face lifts. Not his own, of course, but one that is freshening his well-established Cowtown fine-dining establishment. Bonnell's Fine Texas Cuisine reopens just in time for Restaurant Week on Aug. 6 after a two-week shuttering for renovations. Bonnell says the work-in-progress started slowly in early summer with installations of larger reproductions of his wildlife photography collection - on acoustic panels, the better to absorb noise - and new seating. Major tweaks include upgrading the host desk and wait stations and an expansion of the wine cellar that allows an additional 100 labels to join the existing 400. With help from designer Lucy lves at Hahnfeld Hoffer Stanford, the dining room features new fabrics, colors and flooring within the familiar framework of dark wood partitions that create the feel of intimate spaces. Private dining rooms get modernized AV equipment, and exterior renovations - to be completed gradually include gas lanterns and a new entrance with a covered walkway from parking lot to door. 4259 Bryant Irvin Road, Fort Worth, 817-738-5489, bonnellstexas.com

Friday night bites at the Kimbell

Put the Kimbell Art Museum down for Friday date night with dinner and a show. The Buffet Restaurant now stays open until 9 p.m. and the galleries until 8 with a special menu by chef Peter Kreidler, in addition to the traditional offerings of soup, salads and quiche. Early efforts included pork tenderloin with a fresh blackberrybalsamic reduction and shrimp and cheese riddled grits. Inspired by the current "Lands of Asia" exhibit, Kreidler prepared salmon in Thai sweet chile sauce with snow peas and sesame noodles. Watch for new dishes to feature filet mignon, rack of lamb and duck, along with an invigorated wine list to complement the new menus. As always, there's a live music duo or trio playing at the entrance to The Buffet. Reservations available at 817-332-8451, ext. 251. 3333 Camp Bowie Blvd., kimbellart.org.



It's nachos till midnight — and bar beverages — i Dutch's new Locker Room expansion.

Dutch's puts on its game face

Dutch's Hamburgers' expansion means more space, expanded seating and a bigger bar (with the addition of liquor) in the popular TCU restaurant's newly opened Locker Room. Owner Lou Lambert promises, "The two rooms have their own personalities," with the restaurant retaining its family-friendly feel and the Locker Room taking on a true

lounge vibe with a garage door opening onto University Drive in good weather. Lou's dad, Hal Lambert, played football across the street for legendary TCU coach Dutch Meyer, inspiring the name. The expansive central bar, accessed both from the restaurant side



Cocktails on tap? Yes, three selections, and 13-plus beers

Room, boasts three specialty cocktails and 13 beer taps, with more craft brands in the mix. Frozen drinks include margaritas and swints. If you're into Fireball cinnamon whisky, there's Fire & Ice, ice cream with a shot of the spicy liquor. When Dutch's closes for the evening, the Locker Room stays open till midnight nightly and serves drink-friendly snacks like nachos and chips plus queso and salsa. 3009 S. University Drive, Fort Worth, 817-927-5522, dutchshamburgers.com.

Photos by Ralph Lauer

DALLAS

The Statler finally breaks out the Fine China

The Statler Hotel continues to fill out its restaurant offerings with the recent opening of Fine China, chef Angela Hernandez's take

Hernandez's take on new American-Chinese cuisine. With a menu that romps from dim sum to noodles to Cantonese roast duck, the former Too Knot chef seems



Fine China, now open at The Statler, offers tweaked merican-Chinese cuisine in a chic, streamlined setting.

Photos by Michael Hiller

chef Matt Ford

(Americano, CBD

Provisions, Craft

Dallas) would hope you think

otherwise. Early

visits were uneven,

even setting aside the silly backstory

about a fictitious

Billy Can Can.

But Ford's menu

- a mashup of

bon vivant named

laser focused on delivering Chinese-inspired dishes with Texas twists such as duck confit croquettes, A Bar N Ranch wagyu strip steaks with Sichuan steak sauce and smoked beef fat, and excellent xiao long bao — soup dumplings — served with an umami-rich black vinegar. Traditional and modern tea drinks feature prominently on the beverage menu, which includes formal high tea service to loose-leaf cold brews. Tea-spiked cocktails such as the "Hidden Gem" blends green tea, lime and vodka. 1914 Commerce St. in The Statler Hotel, Dallas, 469-320-8996, finechinadallas.com.

Victory Park hopes for a pair of winners with Im to and Billy Can Can

Kent Rathbun, the founding chef and former co-owner of Abacus, is back in the kitchen with a new restaurant he says will "make you feel like you're somewhere that you've never been." That's easy given that Imōto, Rathbun's new Asian-influenced restaurant, is located in Victory Park, the development anchored by American Airlines Center but lacking a culinary draw. Imito ("little sister" in Japanese) draws on Rathbun's travels through Thailand, India, China and Korea. The menu consists of mostly shareable courses, such as Sriracha butter-roasted king crab and honey-glazed Korean fried chicken, and a full sushi bar's offerings. 2400 Victory Park Lane, Dallas, 214-257-7777 or imotodallas.com. Victory Park developer Tristan Simon once ruled Henderson Avenue, creating and operating such notable spots as Hibiscus, The Porch, Victor Tangos and Fireside Pies. Now he's trying his hand at awakening sleepy Victory Park with last month's debut of Billy Can Can, the first of several food and drink concepts he has planned for the development. Ornate mirrors, reclaimed wood floor planks and retro fixtures telegraph that Billy Can Can is more modern saloon than upscale restaurant, though



Texas venison tartare, with cherries, fried shallots and egg yolk, is served with rosemary bread at Billy Can Can.

egg yolk, is served with rosemary bread at Billy Can Can. Texan, French and Mexican cuisines — has strong appeal. Settle into a corner booth, order a Gristmill (wheated bourbon, blue corn whiskey, sweet vermouth and lemon oil) and keep your fingers crossed that the crudo of red snapper, Texas peaches and citrus-basil vinaigrette is still on the menu when you visit. If it's not? Order a second Gristmill. 2386 Victory Park Lane, Dallas, 214-272-9082, billycancan.com.

Michael Hiller is a Dallas-based travel and dining correspondent for 360 West.

Is it chile in here?

Do we ever get tired of green chile season?

Nope. And, one of our favorite imports from

New Mexico definitely makes the hot summer-fall

more palatable.

GROCERS

Central Market roasts, bakes, slices, clices and stocks its shelves with chiles and chile-spiked goods Aug. 8-21. The specialty grocery store brings in more than 330,000 pounds of Hatch peppers for its annual festival. Follow your nose to the roaster for fresh-fired peppers.

Eatzi's, the takout emporium, rolls out 20 items for August including Fried Hatch Chile Mac 'N Cheese and Red Velvet Hatch Cupcakes.

Whole Foods Market holds its Hatch happenings Aug. 8-28 with lots of chile-spiked



prepared items including cinnamon rolls. Hoxie, the dry wine spritzer made of sustainably grown American grapes and sold in cans, is making a Hatch chile version for Whole Foods.

RESTAURANTS

Hatch chiles make an appearance everywhere from burger emporiums to, of course, Mexican food eateries. Blue Mesa Southwest Grill

Fort Worth hosts its 22nd annual Hatch chile festival, which runs from the first of August through mid- to late-September, depending on the harvest. Chuy's in Fort Worth and Southlake offer specialty items such as chile-stuffed burritos and enchiladas, or you can add a side of green chiles to any menu item during the 29nd annual

Green Chile Festival Aug. 28-Sept. 3.







The cocktail hour, **Texas** style

Texas Cocktails: An Elegant Collection of More Than 100 Recipes Inspired by the Lone Star State (Cider Mill Press, \$19.95), new from Dallas author Nico Martini, is more than a recipe book. The thick, compact, 368-page book is fun to read. But the drinks, and particularly the history of libations made with hard liquor in Texas, are most appealing. Martini — that's his real name — is a Fort Worth native, a part-time lecturer at the University of Texas-Dallas and an entertaining guy, if his writing is any indication. On Texas drinking history: "...we built the frozen margarita machine, for which we are both sorry and not sorry." On Texas drinking culture and celebrations: "If it's a tailgate or a baptism, odds are there's a keg ... and a surly uncle with a handle of whiskey." Martini is pleased that today it's easy to find a proper cocktail - an old fashioned, for instance - in bars in Midland, Webster and College Station, not just in Dallas, Austin and Houston, as was the case only a decade ago. He supplies useful information, too, such as a Texas drinking playlist, including everything from Waylon Jennings' Sunday Morning Coming Down (we'll assert that it was both written and also recorded by Kris Kristofferson) to Please Don't Take the Baby to the Liquor Store by the Reverend Horton Heat. In researching cocktails original to Texas, he says, he found both. The Chilton, a vodka-sodalemon cocktail, is credited to a doctor in Lubbock who had his favorite country club bartender whip it up. The Ranch Water, a simple 1960s elixir now with a cult following, was birthed at the Gage Hotel in Marathon. The latter's our favorite sipper, especially if made with an icy-cold bottle of Topo Chico. Icy cold are the key words here. Pour over a tall glass filled with ice as an option.

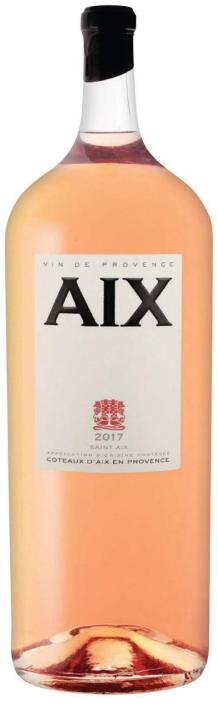
"It's the tequila-based equivalent of the light beer you drink while working in the yard or lounging by the river," Martini writes. "Plenty of bars in Texas have tried to fancy or sweeten up the Ranch Water by adding simple syrup or clarifying lime juice or even swapping the tequila for a different agave spirit, but simplicity is best, my friends."

THE RANCH WATER

Serves 1

- o 1 (12-ounce) bottle Topo Chico, chilled
- 1½ ounces blanco tequila
- 1½ teaspoons fresh lime juice
- Lime wedge for garnish

Start by pouring out (or drinking) 2 ounces of the Topo Chico. Add the tequila and lime juice to the bottle. Garnish with lime wedge.





Hail the Nebuchadnezzar

When it comes to celebrations, Fort Worth's Kent & Co. does not mess around. The popular Magnolia Avenue wine bar marked its fourth anniversary this summer in a really cool way. They popped the cork (no, it's not a screw top) on a really big bottle of AIX, a popular rosé from Provence. The rarely seen 15-liter bottle that stands 31 inches tall is called a Nebuchadnezzar and holds the equivalent of 20 bottles. It's the largest format bottle of wine made, typically by Champagne house but almost any winery will produce them by special request. Jasmine Luna, brand manager at Favorite Brands which distributes AIX wines, says that most are made for auction or special occasions - like Kent's anniversary or your 50th birthday bash. With planning, the bottle named for the king of Babylonia can be acquired by anyone. Chris Keel, owner at Fort Worth's Put a Cork In It. will order 6- and 15-liter bottles for clients, as will Chester Cox at Ellerbe Fine Foods, J.R. Clark at Central Market Fort Worth and most any retailer with whom customers have cultivated relationships. Clare Gillette, director of sales at Classic Wine Storage in Fort Worth and Southlake, notes that long-term planning is essential if you have a specific wine in mind: "Harvest happens in the fall but bottling may not happen for another two years."And how does one chill such a huge bottle of wine? Very carefully, of course. "I'd get a long cooler of ice and put it on its side," savs Keel. Plan on spending a minimum of \$600 or \$700 for a Nebuchadnezzar.

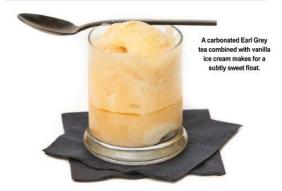
Photo courtesy of AIX

Compiled by June Naylor

What's old is new again

While everyone loves rosé, you'll earn major cool points by pouring dinner guests a glass of pétillant naturel. This naturally sparkling wine is bottled before primary fermentation, which means no added yeasts or sugars are introduced. Pét-nat (as it's called by its devotees) has been around since before the method for making Champagne was perfected. Fizzy but a bit less effervescent than the usual sparkling wine, pét-nats often come from France and Italy - and now from much closer to home. William Chris Vineyards at the Texas Hill Country burg of Hye (also home to Garrison Brothers, makers of fine bourbon), crafts an award-winning pét-nat blending merlot, mourvèdre, malbec, grenache and moscato giallo with grapes grown in the Hill Country and in the High Plains near Lubbock. This particular pétillant naturel is even found in a prize-winning recipe at this year's Tales of the Cocktail French 75 competition in New Orleans, blending the red bubbles with gin, gin liqueur, Key lime juice and honey-sage syrup. By itself, the 2017 release of William Chris' pét-nat - with its hints of strawberry, raspberry and light citrus - pairs well with salty charcuterie, Thai dishes VINTAGE 2017 and pork belly, along with oysters and lobster. Look for William + Chris it in limited release at Whole PETILLANT NATUREL Foods Market, or order it from the website (it sells for \$25 a bottle) for next-day delivery: williamchriswines.com.

Photos by Aaron Dougherty



Tea time: A little "sparkle" adds a lot of pizazz

While **Tina Howard** has been overseeing the buildout of her **Leaves Book & Tea Shop** in Fort Worth, friends from neighboring **HopFusion Ale Works** asked for something to serve as a nonalcoholic option at the brewery. Tina, in response, created and kegged up some sparkling tea. It's now offered also at Local Pint in Flower Mound. She makes the lightly carbonated brews for special occasions such as baby showers as well as for Three Danes Inn and Baking Company's high tea service. Popular flavors include honey-lemon-ginger green tea, coconut chai, a ruby-red lemon hibiscus, sweet clementine and sarsaparilla. They're also compatible with ice cream and make a unique float. Find them on tap at HopFusion, 200 E. Broadway Ave., Fort Worth, hopfusionaleworks.com, and at the forthcoming Leaves in Dickson-Jenkins Lofts and Plaza, 120 St. Louis Ave., Suite 101, Fort Worth. Check leavesbookandteashop.com for shop-opening updates.







CheersEvents

PAIRINGS Organic wines and a veggie feast at the Modern's cafe Fried chicken and bubbles at Central Market Cool down at Grace's wine and dine

Cadillac Wines 3500 W. Loop 820 South, Fort Worth, 817-989-4433 or 817-989-4435, cadillacwines.com

 Aug. 1-31, Special Summer Sale The Cadillac wine specialists feature favorite wines to sip on the patio and pair with your cookout feasts. Drop by to taste and discuss.

Café Modern Modern Art Museum of Fort Worth, 3200 Darnell St., 817-840-2157, themodern.org

 Aug. 30, Vegetarian Wine Dinner Chef Denise Shavandy and her team prepare a five-course feast. The foods are paired with six small-production, organically grown wines from around the world chosen by Chris Keel at Put a Cork In It wine boutique. Menu, price to be announced. 6:30 p.m.

The Capital Grille 800 Main St., Fort Worth, 817-348-9200, thecapitalgrille.com

Through Sept. 2 The Generous Pour The annual summer wine event brings the opportunity to taste a list of eitle California and Washington wines from Dan Duckhorn. Among these is Duckhorn Vineyards sauvignon blanc, Goldeneye pinot noir rosé, Migration pinot noir and Canvasback cabernet sauvignon. \$28.

-RONGE PHS

Cast Iron Restaurant Omni Fort Worth Hotel, 1300 Houston St., 817-350-4106, omnihotels.com

• Aug. 9, Revolver Beer

Dinner Enjoy appetizers and four courses paired with pours from the Granbury brewery. Sample blue masa fried sweetbreads and compressed watermelon shots with Long-Range Pis; poached lobster tail with Sidewinder; and braised short rib and white hominy stew



Cat City Grill 1208 W. Magnolia Ave., Fort Worth, 817-916-5333, catcitygrill.com

 Aug. 21, Wine Flights and Bites Banshee Wines are featured at a pairings tasting. Enjoy a selection of Sonoma wines with plates prepared by chef Osman Suarez. Reserve by calling 817-360-4471. 6 p.m., \$25.

Central Market Cooking School Chapel Hill Shopping Center, 4651 West Freeway, Fort Worth, 817-377-9005, centralmarket.com

- Aug. 24, Fried Chicken and Bubbles This hands-on cooking class teaches you to make renditions of fried chicken that pair with favorite beers and sparkling wines.
 Recipes include those for oven-fried buffalo wings, Korean fried chicken with Asian slaw; Southern-style fried chicken with biscuits; and Nashville hot chicken with sweet potato fries, 6:30 p.m., \$65.
- Aug. 30, Sushi & Sake Learn to make the perfect sushirice and rolls. Sake pairings go along with instruction for preparing a tuna thin roll, eel-avocado thick roll, heart attack roll, California roll and shrimp-asparagus-shitake roll.
 6:30 p.m., \$65.

Central Market Cooking School Shops of Southlake, 1425 E. Southlake Blvd., 817-310-5665, centralmarket.com

 Aug. 24, Food & Wine of France Watch how to prepare a French menu paired with just the right wines. The menu includes blue cheese puffs with rosé; leeks vinaigrette with white Burgundy; pan-roasted chicken grande-mere with mushrooms, pearl onions, bacon and tarragon with Bordeaux; and pear tarte tatin with sparkling wine.
 6:30 p.m., \$50. The Classic at Roanoke 504 N. Oak St., Roanoke, 817-430-8185, the classic cafe.com

- Aug. 6, Spirits with Joe The Classic's manager Joe Leszko takes guests on a monthly tasting of specially selected spirits. After sampling a selection of cordials, you'll craft a cocktail and enjoy appetizers prepared by chef Charles Youts. The chef also prepares an entree designed with cordials in mind; you can order the entree for dinner, if desired. Either way, you take home food and drink recipes. 6:30 p.m., \$50.
- Aug. 28, Wine with Francis The Classic's own sommelier and general manager, Francis Silmon, tours guests through a selection of wine blends from around the world for this month's tasting. The wines are paired with appetizers from chef Youts' kitchen. 6:30 p.m., \$65.

Grace 777 Main St., Fort Worth, 817-877-3388, gracefortworth.com

• Aug. 10, Cool Wine Dinner Sommeliers Daniel Miller and Lioneel Peñacerrada present wines they've selected to pair with chef Blaine Staniford's menu. Courses include white gazpacho with frozen grapes, marcona almonds and Texas olive oil, alongside Morgadio Rias Baixas Albariño 2016; marinated watermelon salad with Brazos Valley feta, olives and tomatoes, with Wind Gap Trousseau Gris from Russian River Valley 2016; and A Bar N Banch Texas wagyu flat iron steak with Eberle Steinbeck Vineyard syrah from Paso Robles 2015. 6:30 p.m., \$100.

Grand Cru Wine Bar & Boutique 1257 W. Magnolia Ave., Fort Worth, 817-923-1717, grandcrumagnolia.com

 Aug. 24, Rosé Tasting Enjoy a seated tasting of five dry rosés, including one bubbly, paired with small plates.
 Importer Ed Proctor from La Cigale Wines, discusses the wines. Pricing to be announced; tickets purchased at eventbrite.com.

Messina Hof Winery 201 S. Main St., Grapevine, 817-442-8463, messinahof.com/grapevine

Aug. 26, Truffles and Wine Learn how to make chocolate truffles with instruction from Sue Williams, chocolatier and owner of Dr. Sue's Chocolate in Grapevine. Wines are expertly paired with the chocolate, and you'll take recipes and truffles to enjoy at home. 2-4 p.m., \$39,99.

Silver Fox Steakhouse 1651 S. University Drive, Fort Worth, 817-332-9060, silverfoxcafe.com

- Aug. 1, Sommelier for a Day Each month, guests have an evening in which to sample selected wines and choose which will be featured the next month. Enjoy six wines from Burgundy, served with passed appetizers, to determine September's wine of the month. 5-7 p.m., \$25.
- Through Oct. 2, Mediterranean G&T An interactive, build-your-own gin-and-tonic program lets you create your own refreshing gin cocktail. Choose from gins like Hendricks, Plymouth, the Botanist and Zephyr Black, along with various craft tonics and such gamishes as dill, rosemary, mint, cracked pepper, cucumber, raspberry, pineapple, lemon, lime and strawberry. You keep the balloon glass. From 4 p.m., Monday through Saturday, \$13.

The Wine Thief Omni Hotel Fort Worth, 1300 Houston St., 817-350-4108. cmnihotels.com

 Aug. 15, Wine Tasting This month's tasting features a special selection of Italian wines paired with appetizers. Guests opting for dinner afterward at Bob's Steak & Chop House may buy a bottle of wine from the tasting at half-price. Email reservation to helen.eckelbecker@ bobs-steakandchop.com. 6:30 p.m., \$55.

What A Dish



TASTE COMMUNITY RESTAURANT

Panna cotta with melon gelee

By June Naylor Photo by Ralph Lauer

When chef Jeff Williams rolled out his

new menu at Taste Community Restaurant, we exhaled a collective "ahhh" at the first bite of the panna cotta layered with pureed sweet cantaloupe. Smooth, cool and refreshing, it is everything we want in a hot-weather dessert.

PANNA COTTA WITH MELON GELEE

- Melon gelee
 1 fresh cantaloupe chopped and juiced
- 3 cups cold water
- 1 packet (1 tablespoon) unflavored gelatin powder

Panna cotta

- 1 packet (1 tablespoon) unflavored
- 1 cup plus 2 tablespoons whole milk
- 2 cups heavy whipping cream
- ½ cup sugar
- 1½ teaspoons vanilla
- Diced melon, for garnish

 Mint sprigs, for garnish
 To make the cantaloupe gelee, puree melon and water in a blender. Push mixture through fine sieve with back of wooden spoon into bowl, discarding solids, to make about 3 cups of juice. Transfer 2 tablespoons of juice into small saucepan and sprinkle with gelatin, letting stand 1 minute. In another pan over medium heat, simmer remaining cantaloupe juice.

Warm gelatin mixture until melted and add to cantaloupe juice; stir until combined. Pour mixture into square pan and refrigerate, covered, for one day. (Gelee can be stored in the refrigerator for up to 3 days.)

To make panna cotta, sprinkle gelatin over 2 tablespoons milk in a small saucepan; let stand 1 minute. In another pan, combine remaining milk, whipping cream, sugar and vanilla. Heat on low to a simmer, stirring occasionally, until sugar is fully dissolved. Melt milk-gelatin mixture over low heat; add to pudding mixture and stir until combined. (Panna cotta can be stored in the refrigerator for up to 2 days.)

Pour into individual serving dishes (about 6 to 8 ounces each) and chill until set, approximately 4 hours. An hour before serving, scoop chilled melon gelee into blender; process till smooth. Spoon gelee over panna cotta and chill for 1 hour.

Garnish with diced melon and mint sprigs



Taste Community Restaurant This pay-what-you-can restaurant aims to help feed the hungry. Those who can afford to are encouraged to pay what they would at comparable restaurants - and throw in a little extra, if possible. 1200 S. Main St., Fort Worth,



Have **Bus** Will Paint

By Laura Samuel Meyn Photos by Mark Graham



Niki Little (with second baby on board) found a way to take her artistic skills to others thanks to a former school bus that's been given a makeover inside and out. Below, daughter Elise is one of the biggest fans of The Little Art Bus.

An artist gets some street cred as a teacher by taking her brushes on the road.

N

iki Little is sitting in her studio. With clearframed glasses, silver rings and a quiet confidence, she looks every bit the art teacher. But she's been teaching less than a year and her studio is on wheels, a 32-foot school bus painted Tiffany blue.

The Little Art Bus hit the road in January, parking everywhere from day care centers to bars as events are designed for students ages 4 to adult. After all, painting classes have moved out of the studio into places such as pet boutiques and wine bars. Why not an air-conditioned school bus?

Climbing aboard triggers a flashback to our bus-riding days, although most of the bench seating is replaced by stools and long tables. Examples of student work



are everywhere. One acrylic on canvas shows leaping dolphins; another is a portrait of Frida Kahlo. All begin as pre-stenciled canvases, good news for those without a lot of art talent.

Little worked in retail management for 15 years and was doing pet portraits on the side when she decided to change gears. She got a job working in reception at a car dealership — three long days on, four days off — and gave herself one year

with the more flexible schedule to figure out how to make "the art thing" happen.



Plastic tubs stenciled with the silhouette of a bus hold supplies and are stored on shelves above the paint tables. Little pre-stencils canvases based on an event's theme, but allows kids and adults lots of creative freedom once they start painting.

Being married to Allen Little was a plus; his family runs Little Tyke Creative Child Care centers, an ideal outlet for art lessons. "The teachers really helped me, gave me tips, basically taught me how to teach," she says. One day, after hauling her supplies in, making a big mess with the kids, cleaning it up and hauling her supplies back out to the car, she noticed a gymnastics bus parked outside — the

Tumblebus — and her mission crystalized. "I'd been thinking about having my own studio, but then kids would have to come to me," she says. "When I saw the bus, I thought, 'That's perfect."

With a business loan from the day care, Little purchased a used Blue Bird school bus and had it painted a cheerful shade of blue. After the seats were removed, Kenny Kirk of Chopper Supply Co. replaced the original flooring with a subfloor,



making way for black and white checkerboard tiles. Mike Yates of Panther City Fabrication created art tables to line each side of the bus, with rims to contain spills. The Little Art Bus, which accommodates up to 18 students, made its debut in December 2017.

Private events include children's birthday parties, such as an upcoming "Ilama pajama" celebration. Little still teaches classes at the day care centers, now from her bus, and is passionate about helping children see themselves as artists — and develop fine motor skills along the way. She also does some therapeutic painting sessions, driving The Little Art Bus to a group of veterans once a month. Their most recent project was painting a red classic car on a green background. "I got in trouble because I said it was a Ford Fury; one of the men knew it was a Plymouth Fury," Little says with a laugh. "I got schooled on my cars."

For pop-up events for adults, Little and her assistant, Heather Foster, decide upon a painting, schedule the event at a local business and sell advance tickets. At Magnolia Motor Lounge's Paints and Pints nights, the second Tuesday of each month, participants carry on a beer from the bar and tackle subjects as disparate as the Mona Lisa or Saint Willie.





MULTITUDE, SOLITUDE

The Photographs of Dave Heath Through September 16, 2018

Explore the poetic images of one of the most original photographers of the last half of the twentieth century—Dave Heath.

Free Admission

#DaveHeath

Above (detail): Dave Heath (1931-2016), *Kansas City, Missouri, 1967*, gelatin silver print, The Nelson-Atkins Museum of Art, Kansas City, Missouri, gift of the Hall Family Foundation 2011.67.23

This exhibition has been organized by The Nelson-Atkins Museum of Art, Kansas City, Missouri. In Fort Worth, the exhibition is supported by The Pangburn Foundation and in part by a grant from the Arts Council of Fort Worth.

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Work stations line each side of the bus, replacing the bench seats.

Have Bus Will Paint

Nelson. The pre-stenciled canvases, from 11 by 14 inches to 16 by 20 inches, make good results easy. Paint Your Pet events at Pet Supplies Plus have also proven popular.

Little has learned through experience that, while giving instructions is important, there's also a time to let participants do their own thing. "People stop listening and start painting," she says. "It's a lot more fun that way because the paintings all come out different."

While some might be intimidated by the thought of driving a 32-foot bus, Little enjoys it; a view from the top and multiple mirrors make it easy to see everything — and she has even used it to drop her young daughter, Elise, off at school. While she's expecting her second child this month and anticipates that her husband and assistant will be running the show for a few weeks, Little is already making plans to partner with Ephemera Terrariums and Some Fancy Nonsense. Who knows what else might pop up? Little is game for all of it.

"Now I'm doing art full time; I never thought in a million years I'd be doing that — or driving a bus. It is always rewarding; as soon as people step onto the bus, their mouths drop open." 15

THE DETAILS The Little Art Bus

Available for private parties and public pop-ups, The Little Art Bus serves ages 4 and up with painting projects on pre-drawn canvases. For upcoming events, follow @thelittleartbus on Facebook or Instagram; for more information, thelittleartbus.com. Visit the website to find out more about a macrame planter workshop planned in coordination with Ephemera Terrariums and Some Fancy Nonsense, Aug. 5. A Paints and Pints night is planned for Aug. 14 at Magnolia Motor Lounge.





Hot Tickets August





Delbert McClinton, above, and Boz Scaggs are part of the August



Delbert McClinton Americana artist Delbert McClinton, whose early career developed in Fort Worth roadhouses along Jacksboro Highway, is on tour in support of his 19th studio album, Prick of the Litter. Expect a show filled with the blues- and jazz-tinged R&B, with a little help from McClinton's road band, Self-Made Men. Joe Ely Band and Casey James open. 8 p.m. Aug. 3. Verizon Theatre at Grand Prairie, 1001 Performance Place, 972-854-5050, axs.com.

Lyle Lovett & His Large Band The Texas singer-songwriter plays Bass Performance Hall every August, and fans welcome him back. Go for an enviable evening of music with country, jazz, folk and pop influences and entertaining between-songs banter. 7:30 p.m. Aug. 18. Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-212-4280, basshall.com.

Boz Scaggs Another Texan (we claim him as he spent his formative years in Dallas), the singer songwriter's Silk Degrees from 1976 remains in our top 50 album list. Scaggs' Out of the Blues. with tributes to early influences Bobby "Blue" Bland and Jimmy Reed, debuts July 27; the tour brings him to North Texas 8 p.m. Aug. 29. Verizon Theatre at Grand Prairie, 1001 Performance Place, 972-854-5050, axs.com.

Dwight Yoakam The country singer-songwriter is featured this fall on UNT Health Science Center's Legends Concert Series, a fundraiser for student scholarships. We're hoping the set list includes some selections from Swimmin' Pools, Movie Stars, his recent bluegrass-shaded album, which includes a tribute to Prince. The VIP package - \$1,500, with a pair of concert tickets, VIP reception tickets, a parking pass and drinks — is only available

through UNTHSC website. 7:30 p.m. Nov. 5. Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-735-0204, unthsc.edu/legends or basshall.com/legends.



Laugh it up with Aparna Nanch

as part of the Phibs Comedy Series. Photo courtesy of Amphibian Stage Production

Dwight Yoakam is this ear's featured attraction at UNTHSC's Legends fundraiser.



BROADWAY

Bass Performance Hall Lovers of Broadway have two Andrew Lloyd Webber musicals to look forward to this month. 4th and Calhoun streets, Sundance Square, Fort Worth, 817-212-4280, basshall.com.

- Love Never Dies It's the sequel to The Phantom of the Opera. Ten years later, the Phantom has installed himself among the attractions of Coney Island. When Christine, now a famous soprano, travels to New York with her family to sing, he lures her closer. Aledo-born Mary Michael Patterson is in the leading role of Meg Giry, while Southlake native Alyssa Giannetti is in the ensemble. Aug. 7-12.
- School of Rock The 2003 film starring Jack Black inspired this Broadway take on the tale of a substitute teacher who brings his rock-star dreams to a class of straight-laced students. The children in School of Rock play their own instruments onstage. Aug. 28-Sept. 2.



Gardar Thor Cortes is the Phantom and Meghan Picerno is Christine Daaé in Love Never Dies.

Photo by Joan Marcus



Theodora Silverman and Rob Colletti star in School of Rock.

Photo by Matthew Murphy



FVFNTS

Poppin With Ronnie Birthday Celebration Musician and DJ

Ronnie Heart joins Art Tooth to host a birthday party that supports the art project, which is dedicated to bolstering local emerging and midcareer artists through pop-up gallery exhibitions, grants and career workshops. Join artists and musicians for the horoscopethemed party - and pick up a work of original horoscopethemed art; the event features performances by Heart and Milwaukee band GGOOLLDD. 8 p.m. Aug. 30. M.A.S.S. (Main at South Side), 1002 S. Main St. Fort Worth, arttooth.com.

Photo by All Fae

Hot Tickets August



Panda! Go, Panda!, from filmmakers Isao Takahata and Hayao Miyazaki, follows two pandas who escape from the zoo and befriend a girl; it screens as part of Modern Kids Summer Flicks.

Image courtesy of Toho Studios

The Modern Art Museum of Fort Worth In August, the weather's right for chilling in a cool, dark movie theater; the Modern enhances the experience with an interesting lineup for all ages showing in its auditorium. Make a day of it with a stroll through the Takashi Murakami exhibition before or after a screening. 3200 Darnell St., Fort Worth, 817-738-9215,

- Modern Kids Summer Flicks: Selected Short Films Innovative films that entertain kids while making them think, and free gallery admission for both child and chaperone the day of the film: What's not to like? The festival draws from the animated shorts of the Children's Film Festival Seattle 2018. Free. Aug. 7-8.
- Anime at the Modern You know you need to see a film about a mermaid who joins a middle-school rock band. Masaaki Yuasa's Lu Over the Wall is among the features lined up by scientist and anime scholar Marc Hairston for the three-day festival of anime movies. He will introduce and lead discussions at each screening. There's also a program of shorts selected by the Japan Society of New York. Individual tickets are available: full festival passes, \$210-\$225, offer access to all films. two dinner events and additional perks. Aug. 31-Sept. 2.

Fort Worth Community Arts Cente This annual exhibition by the Texas Artists Coalition is a chance to see a wide range of works - no theme any medium — by local artists. Fort Works Art co-founder and artist Lauren Childs juries the show with the winner featured in a solo exhibition at the Fort Worth Community Arts Center during Fall Gallery Night in September. Opening reception, 6-9 p.m. Aug. 3; exhibit, Aug. 3-26. 1300 Gendy St., Fort Worth, 817-738-1938, fwcac.com.



nage courtesy of Fort Worth Community Arts Center



atre's production of Blues in the Night stars from left, Chelsea Bridgman, Jamaal Houston, Cherish Robinson and Natalie King.

Circle Theatre It's a play within a play - a 1930s melodrama fit into a modern romantic comedy. In Sarah Ruhl's Stage Kiss, the line between acting and real life is blurred when two actors who have to buss onstage begin to have feelings that follow them into the wings. Aug. 16-Sept. 15. 230 W. 4th St., Fort Worth, 817-877-3040, circletheatre.com

Jubilee Theatre Sheldon Epps' Blues in the Night is a Tony-nominated musical about the experiences three women have had with lying, cheating men. The story is built around songs like "When a Woman Loves a Man," "Lover Man" and the title song, "Blues in the Night." July 27-Aug. 26. 506 Main St., Fort Worth, 817-338-4411, jubileetheatre.org.

Stage West Theatre Don't Dress for Dinner, adapted by Robin Hawdon from the French play by Marc Camoletti, is a grown-up farce filled with cheating spouses, mistaken identities and laugh-out-loud situations. Through Aug. 12. 821/823 W. Vickery Blvd., Fort Worth, 817-784-9378, stagewest.org.

Mezzo-soprano Kelley O'Connor is a guest soloist on the Fort Worth Symphony at 100. A Remstein Centennial Festival, appearing Aug. 24 and 26.

Photo by Kristina Choe Jacinth



Fort Worth Symphony Orchestra Lenny at 100: A Bernstein Centennial Festival marks what would have been the 100th birthday of the beloved American composer. The three-day festival, conducted by Miguel Harth-Bedoya, also marks the return of the Fort Worth Symphony to Bass Hall in advance of the 2018-19 season. Among the programs is "Bernstein's Jeremiah Symphony," which also features "Symphonic Dances" from West Side Story (7:30 p.m. Aug. 24); "Bernstein on the Town," pulling together the composer's jazz, film and Broadway music (7:30 p.m. Aug. 25); and "Voices of Bernstein," with vocal music from Candide, Trouble in Tahiti and more (2 p.m. Aug. 26). Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-665-6000, fwsymphony.org.

CHECL

Face Time

AUSTIN HEISCH LEAD BREWER AND BARREL MASTER, RAHR & SONS BREWING COMPANY



The best thing about the barrel cooler at Rahr & Sons? The bourbon and wine barrels used by the Fort Worth brewery to make specialty brews such as the Winter Warmer and Midnight Cab. The second best thing? It's 40 degrees inside the cavernous room, which is colder even than the chiller where they keep the cans and kegs. But Austin Heisch, lead brewer and barrel master, doesn't mind. He, like other employees at Rahr, is happy for a cool place to escape to in the summer. The 31-year-old former homebrewer learned his craft from his University of North Texas roommate, who went on to become a neurosurgeon. Built a year ago, the cooler is part of Rahr's barrel-aging program, where it can take up to eight months to create the right mix to make select brews. What is Heisch working on now? Look in the new year for a chocolate milk stout made with maple syrup and blackberries. The syrup's already chilling.

Photo by Ralph Lauer











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