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

By Mela Keeter
Photos by Jeremy Eklund

If these walls could talk, we’d love to hear their conversation.

Miriam and Randy Reeves felt the same way about their 1964
country-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
gedesic 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
“Leu” Shidler. 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
architect is unknown.

The Reeves, who have been married since 2016, were starting
cover 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

Part of the renovation included bringing the terrazzo floors in the den back to life. Chevron counter stools with tripod shapes backs complement the paneling. The Sonneman Taski floor lamp adds color and functional light as the heads pivot and swivel. The sofa is from Mitchell Gold+Bob Williams; the pillows are from Contempo Designs in Dallas. The John Keal for Brown Saltman coffee table doubles as a magazine rack.

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 konstrukció studios, who specializes in modern and period homes, and to Ferris 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-buff terrazzo floors give off a subtle glow, 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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Competition among home buyers is fierce, so give yourself a head start. Sign up for new listing alerts at ColdwellBankerHomes.com and see available properties as soon as they hit the market.
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.

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 Bloomberry sofa from Mitchell Gold + Bob Williams.
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The Sold Standard
A Sonneman Tersa 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 Versa sofa in blue velvet, a pair of 70s-inspired Lucite-wrapped Luci 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 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.
Second Chances

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 oversized glass grape cluster for the coffee table.

The exterior and the landscaping were among the biggest projects designed to elevate the house's appearance. Originally, there was a wall of dense, squared-off boxwoods. Miriam wanted a more desert-like, Palm Springs look. Landscape architect Leslie Körber of Bedential'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 expanses 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 palo verde tree planted in the new beds. She also worked with Jull 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 Reeves have had it re-covered in a polyurethane foam, as the exterior

A spacious master bath was carved out of existing space, giving the couple a walk-in shower and a modern soaking tub. The Mosaic tiles and Nannelli fixture keep the look playful.
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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 Rodrigez

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 19th-century pattern by the U.K.’s Trustworth Studios, is an unexpected touch on the coved ceiling. The Craftsman foursquare is the first new build for 6th Ave Homes, a design and renovation company based in Fort Worth’s Near Southside. The wood exterior is a seamless fit with the Kilmount 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 6th Ave co-owner Jonay Too. “We were kicking around ideas when [interior designer] Gretchen Herbst 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 whirl.” With walls painted a soothing Benjamin Moore Knoxville Gray (beaded by White Dove trim), and a wood Monte Carlo fan with a Zin appeal, the space promises a good night’s sleep.

6th Ave Homes 6thavenomes.com

Photos by Ralph Laccey
The Wow of Wallpaper

UPLIFTING DETAIL

Fort Worth interior designer Staple McCann 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 anything-goes twist, the owner of Paxton Place Design uses patterns from stalwart firms like Osborne & Little, Brunschwig & Fils and Schumacher installed on ceilings. In the extensive redesign of Steve and Melika Schultz’s home in the Overton Woods neighborhood, she tapped a soft harbor in 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. Complimented with tile featuring a sandy texture, it’s a subtle nod to homeowner Melika’s Hawaiian roots. Who says doing the wash can’t be a day at the beach? Paxton Place Design 817-888-1947, paxtonplacedesign.com
Mix & Mingle

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

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, indistinguishable 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...
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 to zoo visitors.

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...

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 barn
1 Days it took giraffes to eat all the leaves in reach of native trees in the exhibit
18 Months from groundbreaking to grand opening of the exhibit
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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.

How do you plant a habitat...

landscapes would thrive on the Fort Worth savanna, the Fowikes 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 need for extensive screen planting. Dwarf magnolias filled the bill. “Nothing says ‘savanna’ like magnolias,” Harvey jokes. “But their motility 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 mashing distance — include “breeve” 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 Monterey cypress – a relative of bald cypress but with a more unique shape,” Harvey says. Zookeepers suggested plantings, too. The flamingos like was myrtle and swamp irises, 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.

THE DETAILS
Fort Worth Zoo African Savanna 1319 Colonial Parkway, Fort Worth, 817-758-7355, fortworthzoo.org

Planting and irrigation design and installation Fowikes, Norman & Associates, franklandscape.com Senior designer Angie Harvey
Project manager Nate Wimot Design support Arianna Repp
Site planning and hardscape design Dunaway Associates, dunawayassociates.com

General contractor Whiting Turner, www.whiting-turner.com
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It's too hot to garden, so why not cultivate your indoor jungle? Here are two of our favorite plants that never let us down. With nicknames including snake plant and devil's tongue, you'd think sansevierias would rank low in the plant world. Wrong. They don't need to be watered very often. They do best in medium light, but are fine in anything other than full sun. They're OK with both humid and dry air, and they thrive in a variety of temperatures. The upright growing habit suits nearly everyone's aesthetics, modern to bohemian (choice of planter is key).

For a twist on the spiky plant, try bird's nest sansevierias. These are suited to saucer-style planters, as they spread out rather than up. Or cluster them in a long and narrow planter for a striking display of greenery. Our other option for easy-to-grow plants that make a design statement is the ZZ (Zamioculcas zamifolia) plant. The high-gloss leaves grow on stems that arch beautifully as the plant grows. (We covet those large pots filled with ZZ plants under the stairwell at the Modern Art Museum of Fort Worth.) Avoid direct sunlight and overwatering, and ZZ plants will thrive even with some neglect. Keep them away from kids and pets, as they're toxic to both.

It's Grow Time
Kitchen & Bath Directory

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SEE DIRECTORY ON PAGES 74-75

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

**Coffee Klatch**

By Meda Kessler  Photos by Jeremy Gander

With its sleek black finish and oversized 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 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 Spell’s Cafe in Portland,
Coffee Klatch

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 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.

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define different areas low-maintenance plants and trees edge the seating areas, which have been landscaped 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.

**THE DETAILS**

Coffee Folk, 1467 Meadowbrook Drive, Fort Worth. Open Thursday-Sunday; hours typically change seasonally. Follow them on Facebook and Instagram @coffeefolkfc.
When 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: HornerLaughlin dinnerware and a flea-market-find 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 Dethour is a freelance food, design and travel writer based in Dallas who recognizes cool when she sees it.
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 live from Fort Worth, Texas. It's so self-contained. 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 Chas? 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 Beauceron 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? Skarnna from Puglia. Their clothing is done by hand and fits like a glove. They're perfect for dressing in a relaxed andcasual way. I get it through Hadley's.

The Design District: Who knew? Two things. First, Nick Badovinac 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-of-the-house guy. My goal was to get a rock star chef, which I did in ] Chastain (Flora Street Cafe, The Manson, Second Floor).

Speaking of rock stars, you've had some high-profile jobs, including general manager at Nick and 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 5:30 to 10:30 or 11. We're not perfect, but close. And that's damn cool.

The Chars 1832 Market Center Blvd., Dallas, 469-991-8000, thecharlesdallas.com
The icebox pie satisfies our sweet tooth and our keep-the-kitchen-cool rule.

Icebox pies shut 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 Collierville. 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 Maylor

Chill Out

LEMON ICEBOX PIE WITH BLACKBERRY-LAVENDER COMPOTE
Makes 1 pie
Pretzel crust and topping
Crush 2 cups mini pretzels in food processor and transfer to a bowl; add 1 cup dark brown sugar, 1½ cup powdered milk and 2 sticks (1 cup) melted butter. Mix until 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
• 1½ 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 over chilled pie and refrigerate an additional 3 hours.

Blackberry-lavender compote
In a saucepan, combine 6 cups fresh blackberries with ½ cup sugar, ½ cup lemon juice, ½ cup water, 2 teaspoons honey and 1 teaspoon dried lavender. Bring 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.
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 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 $24.99 prix fixe meal (or if you want to skip dessert) is a sweet deal, especially served in the low-key dining room, which is filled up with flowers on the table and glass carafes of iced water. Use Open Table (opentable.com) to make a reservation. Chef-owner Katie Schraa 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.

She had us at sherbet

For years Kerrie Thorne 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 quit her day 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 gypsy burrito restaurant in Boyd. She sells the sorbet and sherbet at the same price as the ice cream, but to-go orders must be placed by 4 p.m. the day before pickup. 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 mini ice cream with dark chocolate chips, and a refreshing watermelon lime sorbet. “I love to experiment,” says Kerrie. 1811 Rock Island Ave., Boyd, starryicecream.com. For catering or special orders, reach her at info@starryicecream.com.
Texas Live! goes live in Arlington
They took us at Lockhart Smokehouse barbecue-Arlington's mega entertainment complex, nestled between AT&T Stadium and Globe Life Park, celebrates its opening this month, and the promise by Lockhart Smokehouse owners Jeff and Jul 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 sitting 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 Rodriguez and Troy's, the neighborhood gastropub 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 Grantucky's Revolver Brewing. Check out the opening party weekend, Aug. 9-12, with musical entertainment including the Toasties and Eleven Hundred Springs playing at the Arlington Backyard, the Texas Live! pavilion accommodating 5,000 guests. Find all details at texaslive.com.

A new look at Bonnell's Fine Texas Cuisine
"After 17 years, it's time," says restaurant owner-chef Jon Bonnell. He's taking face lifts. Not his own, of course, but one that is refreshing his well-established Cantonese fine dining establishment. Bonnell's Fine Texas Cuisine reopening just in time for Restaurant Week on Aug. 6 after a two-week shut down 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 twiddles include upgrading the host desk and wait stations and an expansion of the wine cellar that allows an additional 100 labels to per the waiting 400. Help from designer Lucy Ives at Hamfield Hoff Sr. Brandt, 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. 4501 Bryant Inn Road, Fort Worth, 817-735-5450, bonnellsfine.com.

Friday night bites at the Kimbell
Put the Kimbell Art Museum downtown 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 Krvidel, in addition to the traditional offerings of soups, salads and quiche. Early efforts included pork tenderloin with a fresh blackberry-balsamic reduction and shrimp and cheese-ricotta grits. Inspired by the current "Lands of Asia" exhibit, Krvidel prepared salmon in Thai sweet chili sauce with bamboo and sesame noodles. Watch for new dishes to feature fig mignon, rack of lamb and duck, along with an imitated wine list to complement the new menu. As always, there's a live music duo or trio playing by the entrance to The Buffet. Reservations available at 817-334-1055, ext. 251, 3335 Camp Bowie Blvd, kimbellart.org.

It's nachos till midnight — and bar beverages — in 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 and the Locker Room, boasts three specialty cocktails and 13 beer taps, with more craft brands in the mix. Frozen drinks include margaritas and mules. If you're into Fireside-cinnamon whipped, Fireside Fire & Ice, or 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. 3330 E. University Drive, Fort Worth, 817-927-5552, dutchshamburgers.com.

Cocktails on tap! Yes, three selections, and 13-plus beers
Fine China, now open at The Statler, offers tweaked American-Chinese cuisine in a chic, streamlined setting.

Photo: Courtesy Michael Miller

**Is it chile in here?**

Do we ever get tired of green chile season? No. And, one of our favorite imports from New Mexico definitely makes the hot summer days more palatable.

**GROCERS**

Central Market roasts, bakes, slices, dices and stocks its shelves with chiles and chile-splashed goods Aug. 8-21. The specialty grocery store brings in more than 300,000 pounds of Hatch peppers for its annual festival. Follow your nose to the roaster for fresh-fried peppers.

Eat’is, the takoyaki 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. 8-20 with lots of chile-splashed prepared items including cinnamon rolls. Hookie, 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 establishments. Blue Mesa Southwest Grill

**Our followers. Your message. @360west.**

Fort Worth: host 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 chile to any menu item during the 29th annual Green Chile Festival Aug. 28-Sept. 3.

**Texas version tastes, with tortilla, fried shishitos and egg yolk, is served with rosemary bread at Billy Can Can.**

Photo: Courtesy Michael Miller

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

Kent Routhaus, 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 Imoto, Routhaus’s new Asian-influenced restaurant, is located in Victory Park, the development anchored by American Airlines Center but lacking a culinary draw. Imo, to “little sister” in Japanese, draws on Routhaus’s travels through Thailand, China and Korea. The menu consists of mostly shareable courses, such as Smashed butter-roasted king crab and honey-glazed Korean fried chicken, and a full sushi bar’s offerings.

2400 Victory Park Lane, Dallas, 214-207-7777 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 French Pie. Now he’s trying his hand at opening a classy 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. On the menu, reclaimed wood floors and retro turquoise telephones that Billy Can Can’s more modern salon than upscale restaurant, though chef Matt Ford (American, OXO Provisions, Craft, Dallas) would hope you think otherwise. Early visits were uneven, even setting aside the silly backstory about a fictitious bon vivant named Billy Can Can. But Ford’s menu — a mashup of Texan, French and Mexican cuisines — has strong appeal. Settle into a corner booth, order a Grilled (烟-trusted) bourbon, blue corn whiskey, sweet-vermouth and lemon soda and keep your fingers crossed that the snail of red snapper, Texas peaches and citrus-boat vinaigrette is still on the menu when you visit. If not? Order a second Grilled, 2386 Victory Park Lane, Dallas, 214-272-3062, billycancan.com.

Michael Miller is a Dallas-based travel and dining correspondent for 360 West.
The cocktail hour, Texas style

Texas Cocktails: An Elegant Collection of More Than 100 Recipes Inspired by the Lone Star State (Sellers 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 recorded by Kris Kristofferson) to Pleese 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-soda-lemon 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 Gate 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.

“This is 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 clarified lime juice or even swapping the tequila for a different agave spirit, but simplicity is best, my friends.”

THE RANCH WATER
Serves 1
• 1 (12-ounce) bottle Topo Chico, chilled
• 1½ ounces blanco tequila
• ½ teaspoon 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 rose from Provence. The rarely seen 15-liter bottle that stands 31 inches tall is called a Nebuchadnezzar and holds the equivalent of 30 bottles. It’s the largest format bottle of wine made, typically by Champagne houses, 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 auctions 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 Coke in It, will order 6- and 15-liter bottles for clients, as will Chester Cox at Elberbe Fine Foods. J.R. Clark at Central Market Fort Worth and most any retailer with whom customers have cultivated relationships. Clare Gilette, 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: “I haven’t happened 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,” says Keel. Plan on spending a minimum of $600 or $1700 for a Nebuchadnezzar.

Compiled by Jane Neyler
What’s old is new again

While everyone loves rosé, you’ll learn 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 wines, pét-nat often comes 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 strawberries, raspberry and light citrus — pairs well with saty chicken, Thai dishes and pork belly, along with oysters and lobster. Look for it in limited release at Whole Foods Market, or order it from the website (it sells for $25 a bottle) for next-day delivery. williamchrisswines.com.

A carbonated Earl Grey tea combined with vanilla ice cream makes for a subtly sweet float.

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 andoggled up some sparkling tea. It’s now offered also at Local Print in Flower Mound. She makes the lightly carbonated brews for special occasions such as baby showers as well as for Three Dames Inn and Blazing Company’s high tea service. Popular flavors include honey-lemon-ginger green tea, coconut chai, a ruby-red lemon Hibiscus, sweet Clementine and strawberry. They’re also compatible with ice cream and make a unique float. Find them on tap at HopFusion, 200 E. Broadway Ave., Fort Worth, hopfusionsetworks.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.
Pairings Organic wines and a veggie feast at the Modern’s cafe
Fried chicken and bubble at Central Market
Cool down at Grace’s wine and dine

Cadillac Wines 3005 W. Loop 820 South, Fort Worth, 817-960-4333 or 817-889-4325, 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. Drink to taste and discuss.
• Aug. 10, Vegetable Wine Dinner: Chef Denise Shaver 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 Curtis Keel at Put a Cork. In his wine boutique, Menu, price to be announced, 6:30 p.m.
The Capital Grille 100 Main St., Fort Worth, 817-349-6200, thecapitalgrille.com
• Through Sept. 2, The Gourmet Pop: The annual summer wine event offers the opportunity to taste a list of elite California and Washington wines from David Duque. Among these is Duque Vineyards’ sauvignon blanc, Godello and pinot noir. Grilled shell stone and Cabernet Sauvignon. $28.

Cast Iron Restaurant Gram Fort Worth Hotel, 1300 Houston St., 817-520-4076, omini.com
• Aug. 9, Revolver Beer Dinner: Enjoy appetizers and four courses paired with beers from the Granbury brewery. Sample blue and milk steaks and fresh oysters with Cabernet sauvignon and white wine.

Cocktail City 1265 W. Magnolia Ave., Fort Worth, 817-915-5333, cocktailcity.com
• Aug. 11, Wine Flights and Bites: Barreto Wine is featured at a pairings tasting. Enjoy a selection of Sonoma wines with plates prepared by chef Omar Suarez. Reserve by calling 817-350-4471, 6 p.m., $25.

Central Market Cooking School Chapel Hill Shopping Center, 4571 West Freeway, Fort Worth, 817-377-9005, centralmarket.com
• Aug. 14, 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 these for oven-fried buffalo wings, Korean fried chicken with Asian sauce. 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 sushi rice and rolls. Sake pairings go along with instruction for preparing a tuna roll, uni-tahini roll, heart attack roll, California roll and shrimp-asparagus tempura roll. 6:30 p.m., $65.

Central Market Cooking School Shops of Southlake, 1025 E. Southlake Blvd., 817-810-6690, 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 with red wine, beets vinagrette with white Burgundy, pan-roasted chicken with mushrooms, pear, onion, bacon and tarragon wth Bordelais, and pear tarte tatin with sparkling wine. 6:30 p.m., $50.

The Classic on the letting 504 N. Oak St., Fort Worth, 817-303-8185, theclassicfort.com
• Aug. 6, Spirits with Joe: The Classic’s manager, Joe Leschko, 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 entire meal that is designed with cocktails in mind. You can order the spirits for dinner, if desired. Either way, you take home food and drink recipes, 6:30 p.m., $50.

Grace 777 Main St., Fort Worth, 817-377-3388, gracefortworth.com
• Aug. 10, Cool Wine Dinner: Sommeliers Daniel Miller and Lionel Perelarcere present wines they’ve selected to pair with chef Elaine Stanford’s menu. Courses include white gazpacho with frozen grapes, marcona almonds and Texas olive oil, alongside Margerita Pecorino Salami. A family-friendly Iron steak with Ebenezer Steinhilser Vineyard shish from Paso Robles, 6:30 p.m., $90.

Grand Cru Wine Bar & Bistro 1257 W. Magnolia Ave., Fort Worth, 817-623-1741, grandcruwine.com
• Aug. 24, Road Tasting: Enjoy a seated tasting of five dry rosés, including one bubbly, paired with small plates. Importer Ed Proctor from La Capiga Wines discusses the wines. Pricing to be announced; tickets purchased at eventbrite.com.

Messina Hof Winey 201 S. Main St., Grapevine, 817-442-8663, messinahof.com/grapevine
• Aug. 26, Truffles and Wine: Learn how to make chocolate truffles with instruction from Sue Williams, chocolatier and owner of Dr. Suri’s Chocolate in Grapevine. Wines are expertly paired with the chocolate, and you take home recipes and truffles to enjoy at home. 2-4 p.m., $29.95.

Silver Fox Steakhouse 1651 S. University Dr., Fort Worth, 817-332-9696, silverfoxcow.com
• Aug. 1, Sommener 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 own0 ratatouille gin cocktail. Choose from gins like Hendrick’s, Plymouth, the Botanist and Negroni Black, along with various craft tonics and such garnishes as olives, rosemary, mint, cracked pepper, cucumber, raspberry, pineapple, lemon, lime and strawberry. You keep the balloon glass. From 4 p.m., Monday through Saturday, $10.

The Wine Thief Omni Hotel Fort Worth, 1300 Houston St., 817-350-4408, omninhotels.com
• Aug. 15, Wine Tasting: This month’s tasting features a special selection of Italian wines. Guest sommelier for dinner at Bob’s Steak & Chop House may buy a bottle of wine from the tasting at half price. Email reservation to Helen@eacrew.com. 6:30 p.m., $50.
**Panna cotta with melon gelee**

**Serves 4**

**Melon gelee**
- 1 cup cantaloupe, diced and juiced
- 3 cups cold water
- 1 packet (1 tablespoon) unflavored gelatin powder

**Panna cotta**
- 1 packet (1 tablespoon) unflavored gelatin powder
- 1 cup plus 2 tablespoons whole milk
- 2 cups heavy whipping cream
- ⅛ 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. (Gelée 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 pooling 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 gelée over panna cotta and chill for 1 hour.

Garnish with diced melon and mint sprigs before serving.
Have Bus Will Paint

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

Niki Little is sitting in her studio. With clear-framed 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-stretched 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.
Being married to Allen Little was a plus; his family runs Little Yale 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 crystallized. “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 16 students, made its debut in December 2012.

Private events include children’s birthday parties, such as an upcoming “llama 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
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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
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This exhibition has been organized by The Nelson-Atkins Museum of Art, Kansas City, Missouri. In Fort Worth, the exhibition is supported by The Pewable Foundation and in part by a grant from the Arts Council of Fort Worth.

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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?

“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.”

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 @littleartbus on Facebook or Instagram for more information.

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 Prints night is planned for Aug. 14 at Magnolia Motor Lounge.

Paper plates serve as disposable palettes for the acrylic paints.
Ballet
Texas Ballet Theater It’s not quite the original rags-to-riches fairytale. Cinderella’s title character does go from sweeping the hearth to marrying a prince. And there are helpful birds and a fairy godmother. But the ballet delivers laughs via the ugly stepisters’ antics portrayed by men in drag. And while there is a satisfying dose of poetic justice meted out, in this version, the selfish stepisters and their mom are ultimately forgiven. Choreographed by Ben Stevenson and set to the score by Sergei Prokofiev, this production is performed in Dallas only; TBT’s Cleopatra plays at Bass Hall in September, Aug. 24-26, Winspear Opera House, 2400 Flora St., Dallas, 817-329-9200, texasballettheater.org.

There’s a lot to see and do out there. Get up. Get out. Get going.

Comedy
Phibs Comedy Series: Apama Nancheria The malleable standup comedienne and writer finds the comedy in despair, incorporating her personal experiences with anxiety and depression into her act. She’s featured this month on Amphibian Stage Productions’ Phibs Comedy Series. While it’s likely you’ve already seen Nancheria on TV (her appearances include Netflix’s The Standups, Comedy Central’s Corporate and HBO’s Curb Your Enthusiasm, among others), she’s headed to the big screen soon: Her feature film debut, A Simple Favor, opens in September. This month, Nancheria becomes the latest in a series of rising stars to spend a week at Amphibian, workshops new material in a warm environment. 8 p.m., Aug. 13-17, 120 S. Main St., Fort Worth, 817-853-0215, amphibianstage.com.

Concerts
Lyle Lovett & His Large Band The Texas singer-songwriter plays Bass Performance Hall every August, and fans welcome him back. Go for an enjoyable evening of music with country, jazz, folk and pop influences and entertaining between-song banter. 7:30 p.m., Aug. 18, Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-227-4560, bassetthall.com.

Box Scaggs Another Texan (we claim him as he spent his formative years in Dallas), the singer-songwriter’s 1975 album In the Meantime is now on our top 50 album list. Scaggs’ Out of the Blues, with contributions from early influences Bobby “Blue” Bland and Jimmy Reed, debuts July 27; the tour brings him to North Texas 8 p.m., Aug. 28, Verizon Theatre at Grand Prairie, 1011 Performance Place, 972-854-0500, aces.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 Swingin’ Fools, Movie Stars, his recent bluegrass-inspired album, which includes a tribute to Prince. The VIP package — $1,000, with a pair of concert tickets, VIP reception tickets, a parking pass and drinks — is only available through UNTHSCL website. 7:30 p.m., Nov. 5, Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-731-0204, unt.edu/discounts or bassetthall.com/index.html.

Texicali The comedy of the week’s featured attraction at Amphibian Stage Productions. Photo courtesy of Amphibian Stage Productions.

Delbert McClinton Another Texan, Delbert McClinton, whose early career developed in Fort Worth roadhouses along Jackura Highway, is on tour in support of his 19th studio album, Pick 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 By Band and Cassie James open. 8 p.m., Aug. 3, Verizon Theatre at Grand Prairie, 1011 Performance Place, 972-854-0500, aces.com.
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, 817-212-4266, 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. Aedo-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.

EVENTS

Poppin With Ronnie Birthday Celebration: Musician and DJ Ronnie Heart joins Art:ooth 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 horoscope-themed party — and pick up a work of original horoscope-themed art; the event features performances by Heart and Mikey Jordaan, bgooolloodd. 8 p.m. Aug. 30. MASS (Main at South Side), 1000 S. Main St., Fort Worth, arttooth.com.
Hot Tickets August

FILM

The Modern Art Museum of Fort Worth In August, the weather’s right for drifting 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, themodern.org.

- 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 2016. 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. Masaki Yuasa’s Lu Over the Wall is among the features lined up by scientist and anime scholar Marc Harston 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.

GALLERIES

Fort Worth Community Arts Center

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 lectures the show with this year’s 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. 3-20, 1300 Gandy St., Fort Worth, 817-738-1930, fortart.com.

Theater

Circle Theatre It’s a play within a play — a 1900s 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 burst 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’s production of 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, 500 Main St., Fort Worth, 817-336-4411, 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.

CLASSICAL MUSIC

Fort Worth Symphony Orchestra Lenny at 101: A Bernstein Centennial Festival marks what would have been the 101st 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); “Symphony 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 (p.m., Aug. 26). Bass Performance Hall, 4th and Calhoun streets, Sundance Square, Fort Worth, 817-699-6000, twosymphony.org.
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 cellar 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 Levan
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