

ELLE DECOR

SEPTEMBER 2021

READY, SET, SERVE!

BIG IDEAS FOR YOUR GRAND RETURN TO ENTERTAINING

HOUSE PARTY!

ROOMS WORTH
CELEBRATING IN

**REVENGE DRESSING
COMES HOME**

INSIDE THE
TABLECLOTH
RENAISSANCE

**LUCK BE A
LAUNDRY ROOM**

5 DESIGN TIPS TO AVOID
A CHORE BORE

PLUS

LEARNING HOW TO
PLAY HOST AGAIN

By Roxane Gay

HAUTE TAKES



“Talk about decorating your table—I have six wigs on there right now. They’ve been there for a couple of weeks. They’re like my babies.”

SUSANNE BARTSCH
Event producer



“I tend to gravitate toward textural tablecloths, as they will be seen but also felt by your guests. It’s important to consider it a sensory experience.”

LUTFI JANANIA
Botanical sculptor



“Tablecloths with the smallest of details stand out the most when seated, but I think you can never go wrong with a check, stripe, or gingham print.”

LULU LAFORTUNE
Furniture designer



The historic barn at Bank House. **RIGHT:** Natalie Marie Gehrels’s stoneware plate.

CHEW ON THIS

Dish Craft

Alex Tieghi-Walker, founder of the gallery Tiwa Select, turns the spotlight on the humble platter with **Big Plates**, an exhibition of serving dishes curated by business director Fiona Mackay and created by a roster of multidisciplinary makers including Minjae Kim, Vince Skelly, and Deborah Needleman. The platters speak to a variety of entertaining modes and materials—from rough-hewn wood to delicately woven straw—but are united in their functionality and idiosyncrasy (Kim’s contribution clocks in at four feet wide). The plates debuted last month at Bank House barn in Stone Ridge, New York; select pieces are available online. tiwa-select.com

This fall sees the launch of chef and artist Laila Gohar’s **Gohar**, a line of tableware created with her sister, Nadia, that pays homage to childhood memories of lovingly dressed dinner tables. The collection, manufactured primarily in their native Egypt, includes linens, serveware, and decorative accessories like a baguette carrying bag and a sheath for carafes. “Everything feels like a family heirloom,” says Laila. “A little old-world with a twist.” lailagohar.com



SHELF LIFE

Fall In

Autumn’s best books are homeward bound.

This season sees new releases from two ELLE DECOR A-List designers: **Shawn Henderson: Interiors in Context** (Monacelli)—his coffee-table debut—and Jacques Grange’s **Recent Work** (Flammarion). For a global (and historical) perspective, the **Atlas of Interior Design** (Phaidon) spans nine continents and 60-odd years. **Mickalene Thomas** (Phaidon) chronicles two decades’ worth of the artist’s output, while photographer Simon Upton’s **New York Interiors** (Vendome) gives us access to the homes of Gotham’s top tastemakers. —Bebe Howorth

SETTING INTENTIONS

Soiree, You Stay

Three companies with a focus on hosting took the pandemic in stride—and came out serving.

SOCIAL STUDIES NYC & the Hamptons

The brainchild of former *Vanity Fair* events director Jessica Latham and investor Amy Griffin, Social Studies delivers everything you could need for a ‘gram-friendly fete right to your front door (in a conveniently labeled custom cooler, no less). The 40-plus “looks” on offer, ranging from madcap to minimal, come with serveware, flatware, linens, and coordinated decorations to tie it all together. From \$278 per guest. social-studies.com

MISSETTE U.S. & Canada

Cofounders and sisters Amy Burstyn Fritz and Sarah Pecaut were inspired to launch Missette partly in tribute to their mother, an avid tableware collector who took her daughters on tours of glass and textile factories when they were young. The company offers a series of buildable, complementary tableware sets for hosting enthusiasts that reflect Fritz and Pecaut’s years in the events industry. From \$278 for set of two. missettetable.com



The Party by Numbers L’Artiste look.

PARTY BY NUMBERS NYC, Westchester & the Hamptons

Nicky Balestrieri and Luigi Tadini, cofounders of the high-end events company the Gathery, developed the idea for Party by Numbers (PxN) during lockdown. Working with and operated out of zero-waste catering

company Pinch Food Design, PxN sends hosts a custom-designed cart that the duo describe as “a Swiss army knife meets a Vuitton trunk,” full of everything it takes to throw down. Themed bites included; dishwashing discouraged. From \$110 per guest. partybynumbers.com