



TEXAS TWO-STEP

J. Randall Powers, who designed the Houston house featured on page 156, shares his favorite shops, restaurants, and art galleries around his hometown:

- The Menil Collection: “One of the most well-curated museums in the country. Its gallery devoted to the works of Cy Twombly is my go-to happy place.” [menil.org](http://menil.org)
- Tiny Boxwoods and Tinys No. 5: “Two restaurants by chef Barron Doke, who serves clean, concise cuisine that is absolutely delicious. The chocolate-chip cookie is a life-changing experience.” [tinyboxwoods.com](http://tinyboxwoods.com)
- W. Gardner Ltd.: “Bill Gardner has one of the best-trained eyes in the South. Everything in his antiques shop is swoon-worthy.” [wgardnerltd.com](http://wgardnerltd.com)
- Found: “Proprietor Aaron Rambo always keeps his store fresh and hip.” [foundforthehome.com](http://foundforthehome.com)



- Da Marco: “Among the tastiest Italian fare outside of Rome.” [damarcohouston.com](http://damarcohouston.com)
- Area: “A constantly changing mix of über-cool things for the home.” [area-houston.com](http://area-houston.com)
- McClain Gallery: “From Picasso to Julian Opie, Robert McClain has one of the best selections of art on the planet.” [mcclaingallery.com](http://mcclaingallery.com)
- David Lackey: “One-of-a-kind objects from the *Antiques Roadshow* regular.” [david-lackey.com](http://david-lackey.com)



CLOCKWISE FROM FAR LEFT: The Menil Collection. Area, a home-goods boutique. Tinys No. 5 restaurant. W. Gardner Ltd. antiques. An exhibition of work by David Row at the McClain Gallery.



MAILBOX

Ken Fulk’s design for a San Francisco home (“The Grand Finale,” March) has an interesting and illustrious history. The dining room chairs were influenced by a suite of six straight-back English chairs purchased by Celia Tobin Clark, an heiress to the Hibernia banking fortune. During the 1920s, Clark and architect David Adler scoured Europe, assembling a collection of 18th-century French and English furniture and rare objects, including the chairs, for the Cotswold-style manor south of San Francisco that Adler was designing for her. Nearly 50 years later, Dodie Rosekrans, the Bay Area civic and social leader, purchased the chairs when she and Michael Taylor, who was decorating her San Francisco house, attended the three-day auction of the estate of Mrs. Clark. Taylor had an additional pair made, and Rosekrans used the set in her dining room. *Stephen M. Salny, Baltimore*

PUCKER UP

When Julia Reed, whose story about a Houston home begins on page 156, wants to cool down in the warm months, she stirs up a vodka-infused lemonade. “You can leave out the booze for toddlers and teetotalers,” she advises. The recipe appears in her new cookbook, *Julia Reed’s South* (Rizzoli).

Lavender Mint Lemonade

Serves 8–10

- 1 cup lavender sugar
- 8½ cups water
- bunch mint, plus more for garnish
- Juice of 4 lemons, plus lemon slices for garnish

- ¼ cups vodka
- Fresh lavender sprigs for garnish

Combine the lavender sugar and ½ cup water in a small saucepan. Bring to a boil over medium heat and cook until the sugar has dissolved—do not let the mixture color. Remove from the heat and submerge the mint in the mixture. When the mixture has cooled, strain it through a fine-mesh strainer into a large pitcher. (If your sugar contains lavender flowers, line the strainer with cheesecloth.) Add enough ice to fill the pitcher halfway, along with the remaining 8 cups water, lemon juice, and vodka, and stir. Pour into glasses and garnish with a lemon slice and a sprig each of lavender and mint.

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ABOVE: Julia Reed’s go-to summer cocktail. LEFT: Reed at her New Orleans home.