



**Great Necks?**  
Why bow-tie wearers are an exclusive club  
**D2**

# OFF DUTY

**Dorky But Slick**  
The split-personality of Subaru's new Outback XT  
**D10**



FASHION | FOOD | DESIGN | TRAVEL | GEAR

THE WALL STREET JOURNAL.

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Saturday/Sunday, January 11 - 12, 2020 | **D1**



TAKE MONDAY OFF

## The Balm of Palm Springs

With mild temperatures and boozy brunches, this California desert town easily takes the wince out of winter. Here's how to maximize a long weekend—poolside cat naps and all



**READY FOR DESERT?** Clockwise from top left: Cheeky's, a popular brunch spot; Taib Lotfi at Soukie Modern, a Moroccan home décor store; the cactus garden at Sunnylands; the Shops at Thirteen Forty Five, a fixture in the Uptown Design District that occupies a 1955 real estate and insurance office, built by modernist architect E. Stewart Williams.

BY SARA CLEMENCE

**T**HE AVERAGE age is deceased," novelist Sidney Sheldon said of Palm Springs, Calif., two decades ago. Back then, the city's renaissance had only just begun. Settled by the Agua Caliente Band of Cahuilla Indians and rendered a resort town by the Southern Pacific Railroad, Palm Springs blossomed in the middle of the 20th century. Starting in the 1940s, Hollywood celebrities flocked there to enjoy the weather—and to heed studio contracts stipulating they travel no more than two hours from Los Angeles. In Palm Springs, Liberace and Elvis Presley were unlikely neighbors, and Marilyn Monroe was discovered at a local racquet club. Inspired by the desert's drama, architects

such as Richard Neutra, William Cody and Albert Frey designed hundreds of stark modernist buildings, from banks to gas stations to celebrity estates.

Thank sheer neglect for the buildings' survival. Tastes changed, money migrated, and for decades Palm Springs was a retiree backwater.



**A REAL KICK** The spicy Bloody Mary at Cheeky's arrives in a glass boot.

More recently, the town has become an oasis of creative energy, inspired by midcentury style but not trapped by it. You can just as easily find an exceptional vintage clothing store as a trendsetting boutique. Barry Manilow still has a home here, as does Leonardo DiCaprio. Winter is peak season, with daytime temperatures that linger in the 60s and 70s and a string of major events. The Palm Springs International Film Festival finishes up on Jan. 13; in February comes Modernism Week and the Tour de Palm Springs, followed by the BNP Paribas Open, then Coachella Valley Music & Arts Festival and the Stagecoach Country Music Festival. Pick almost any weekend for your escape: It's almost guaranteed to be sunny.

### Day 1: Friday

**6 p.m.** Arrive in Palm Springs. If you've come by air, pick up a rental car at the airport; the city is small and ride-shares are available, but you'll appreciate the convenience.

Palm Springs offers an abundance of design-minded hotels. Among the newest is the 11-room Dive, named for a neon sign of a swimmer that the owners stumbled upon last year while transforming the western-themed motel into a quirky boutique property (from \$275 a night, 1586 E Palm Canyon Dr., [divepalmsprings.com](http://divepalmsprings.com)). A classic alternative, the Colony Palms treats you to suzani fabric headboards, marble vanities and a large pool surrounded by fluttering umbrellas (from \$160 a night, 572 N. Indian Canyon Dr., [colonypalmsotel.com](http://colonypalmsotel.com)).

**7:30 p.m.** For dinner, drive to the mid-century Holiday House hotel, designed by Herbert W. Burns. It was renovated in 2017, and every Friday night chef Gabriel Woo hosts a fried chicken feast (it's crucial to call ahead to reserve a spot). The menu changes slightly from week to week but includes a welcome cocktail and plat-

ters of moist, golden-crusted chicken served at communal tables (\$55 per person, 200 W Arenas Rd., [holidayhouseps.com](http://holidayhouseps.com)).

**9:30 p.m.** If you have an ounce of appetite left—including for socializing—head to the Parker Palm Springs. Hand the car keys to the valet and ask for directions to Counter Reformation. You'll never find the entrance, tucked among the hedges in the back, on your own. Belly up to the zinc bar and order a glass of wine from the small but global selection. The truly gluttonous can pair it with *Jamón Ibérico pan con tomate*. Afterward, stroll the 13-acre hotel grounds. Shrubbery acts as architecture here, framing fountains, sculptures and fire pits. Relax in a hammock strung between towering palms before heading back to your hotel (4200 E Palm Canyon Dr., [parkerpalmsprings.com](http://parkerpalmsprings.com)).

### Day 2: Saturday

**7:30 a.m.** Grab a water bottle, sunscreen, some layers and drive just south of the city to Indian Canyons. The ancestral lands of the Agua Cal-

*Please turn to page D4*

## Inside



### DINER REDUX

Elite chefs are opening luncheonettes—and swapping foie gras for flapjacks **D9**



### DROP DEAD

How the prospect of 100% tariffs on French wines is alarming the industry **D8**



### CLEARLY DIVISIVE

Glass-door refrigerators: chic or far too revealing? **D7**



### SWEAT-SOAKED SNAZZINESS

In which we question the fitness of high-fashion workout gear **D3**



DESIGN & DECORATING

THAT'S DEBATABLE

# Could You See Your Way Clear to a Glass-Door Refrigerator?

**YES** **IN THE** steady march to emulate pro-chef kitchens—see Viking stoves and magnetic-strip knife holders—glass-door fridges seem to be the latest footfall. “They engage the senses and show the owner truly loves food, cooking and entertaining,” said Chicago decorator Andrea Goldman of the peek-a-boo appliance. “I find them inviting.”

“They have a magnetic appeal,” agreed Andrew Shead, marketing manager at True Residential, an appliance manufacturer based in St. Louis, Mo. Its 30-inch glass-door column refrigerator, launched in 2017, now accounts for 58% of the brand’s sales. Kitchen designers note that the interior glow from such fridges brightens a dark space and, much like a window, visually expands a room’s footprint. Eco-conscious advocates argue that people who buy into the trend can save energy by taking grocery inventory without opening the door.

In the West Village home of cooking-school founder Alison Cayne, Los Angeles architect Martin Sosa punctuated the open concept space with a Sub-Zero glass-paneled refrigerator. Ms. Cayne, who regularly stocks the fridge for her five teenagers, relishes how it breaks up visual monotony. “It softens the otherwise monochromatic room with color and texture,” she said. “It’s the sweet spot where utility meets homey.”



**A LACK OF CLOSURE** Glass-door refrigerators—like this au courant example in a New York kitchen designed by architect Martin Sosa—reveal both your diet and your styling skills when it comes to Tupperware and pickle jars.

**NO** **“TRUST ME,** no one wants to see your half-eaten box of pizza rolls,” said bicoastal interior designer Kevin Isbell, summing up the main objection to glass-front refrigerators. We welcome transparency in political fundraising, but when it comes to fridge doors, solidity is salutary.

Ubiquitous in 1980s New York lofts, where commercial refrigerators fed a postmodern industrial aesthetic, clear panels lost favor around 2000, and many designers bemoan their return. “The neurotic part of me would want to buy only the best brands with the most interesting containers,” said Chicago designer Donna Mondì, who fears ugly packaging would mar a handsome décor. “You’d never find a French’s Mustard in mine.”

“They will hold you accountable,” warned Newton, Mass., interior designer Liz Caan of diet-displaying clear doors, conceding that they might make you a more thoughtful consumer.

Beyond revealing poor organizational strategies, glass shows every smudge and requires more upkeep than stainless steel, said the design pros. Add the loss of door storage and it’s hard to justify the often-five-figure price tag—especially if you have kids. Noted Jeffrey Weisman, of San Francisco’s Fisher Weisman: “Heavens help the zealous child who messes up the *mise en place* when reaching for the peanut butter.”

—Allison Duncan

FAST FIVE

## Set a New Standard

Why settle for a generic cake stand? These modern interpretations wittily elevate baking



**1.** John Derian Color Dictionary (Medium), \$340, [johnderian.com](http://johnderian.com) **2.** Lily Juliet Capri Cake Stand by Joel Levin, from \$375, [mecoxgardens.com](http://mecoxgardens.com), 212-249-5301 **3.** March SF Blue on Blue Splatterware Cake Stand, \$200, [marchsf.com](http://marchsf.com) **4.** Paola C Tellina Stand by Chiara Andreatti, \$290, [artemest.com](http://artemest.com) **5.** Georg Jensen Bernadotte Serving Plate, \$175, [georgjensen.com](http://georgjensen.com)

## dog•ged

/ˈdɒɡəd/

adjective

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