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+A FABULOUS LONDON TERRACE






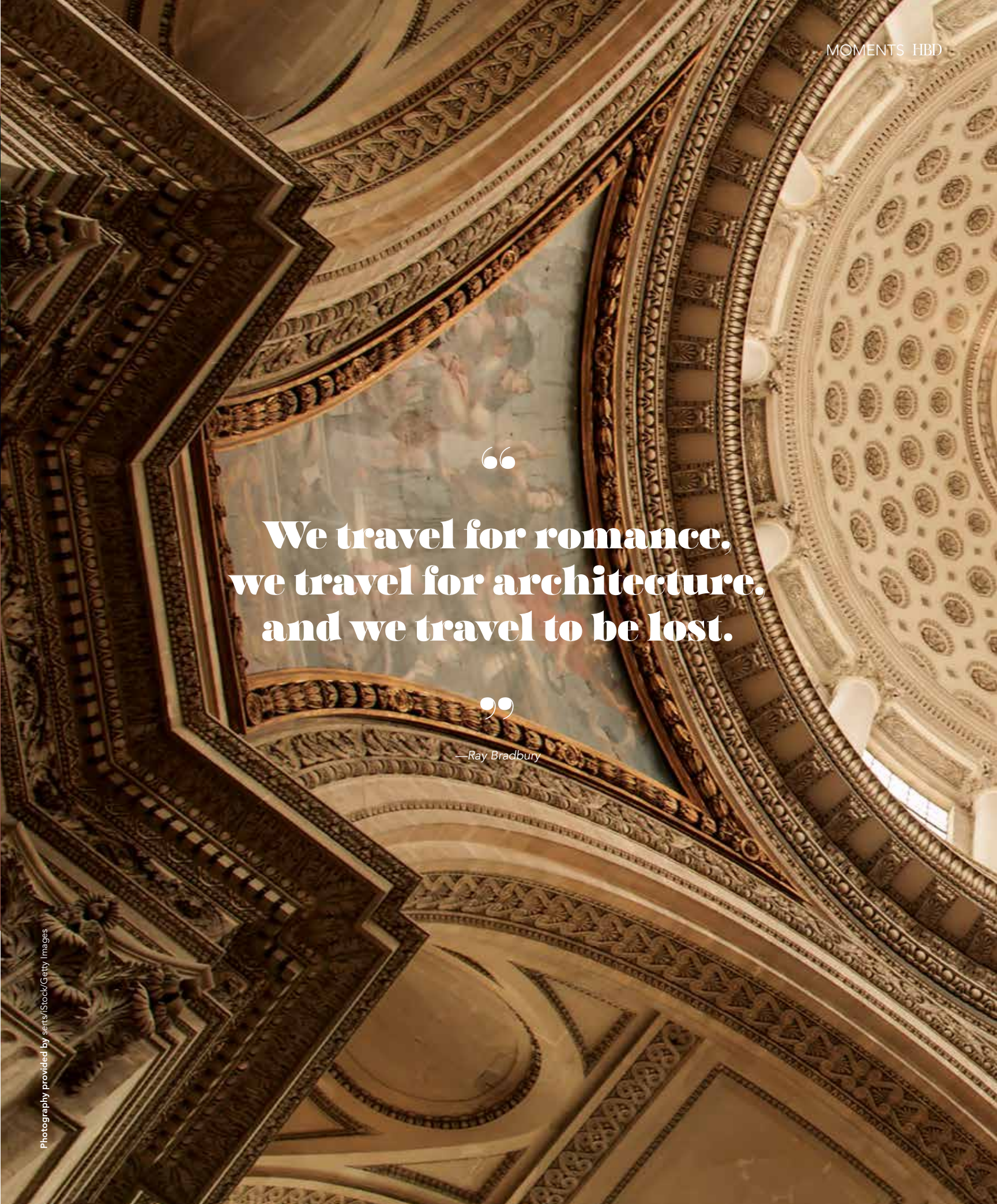
global dwellings

Whether your summer plans include a bucket-list international vacation or spending time and money closer to home, there are plenty of ways to get a taste of what the world has to offer.

In this issue, we celebrate global design influences. In our design department, we share four chic spaces around the world that speak slightly different design languages; from a rentable home in the Scottish Highlands to a petite studio on the beach in Australia, we take you on a worldwide tour. If you are inspired to do some traveling, turn to our lifestyle department for more about the slow-travel movement. If travel inspires your home-garden design, you might glean some helpful information from this issue’s garden department; there, we explore succulents, which can be used to create a vacation-destination vibe. Continue global inspiration at home with our menu that celebrates the flavors of Mexico. Or, hop across the pond and indulge in Spanish flavors with a trip to Barcelona, Spain; this issue’s featured destination article is chock-full of tips to maximize your time in the capital of Catalonia.

As always, thank you for your business, support, and friendship. If you are ever in need of professional assistance and advice, please do not hesitate to call. You can be assured that your needs will be met with the utmost integrity and professionalism. 

TRAVEL TIPS
If this issue puts international travel on your to-do list, turn to our design department for some must-visit locales. We highlight plenty of natural, historical, and modern stops in the UK’s Scottish Highlands and Yorkshire County.



“
**We travel for romance,
we travel for architecture.
and we travel to be lost.**

”
—Ray Bradbury

Photography provided by [seris](#)/Stock/Getty Images



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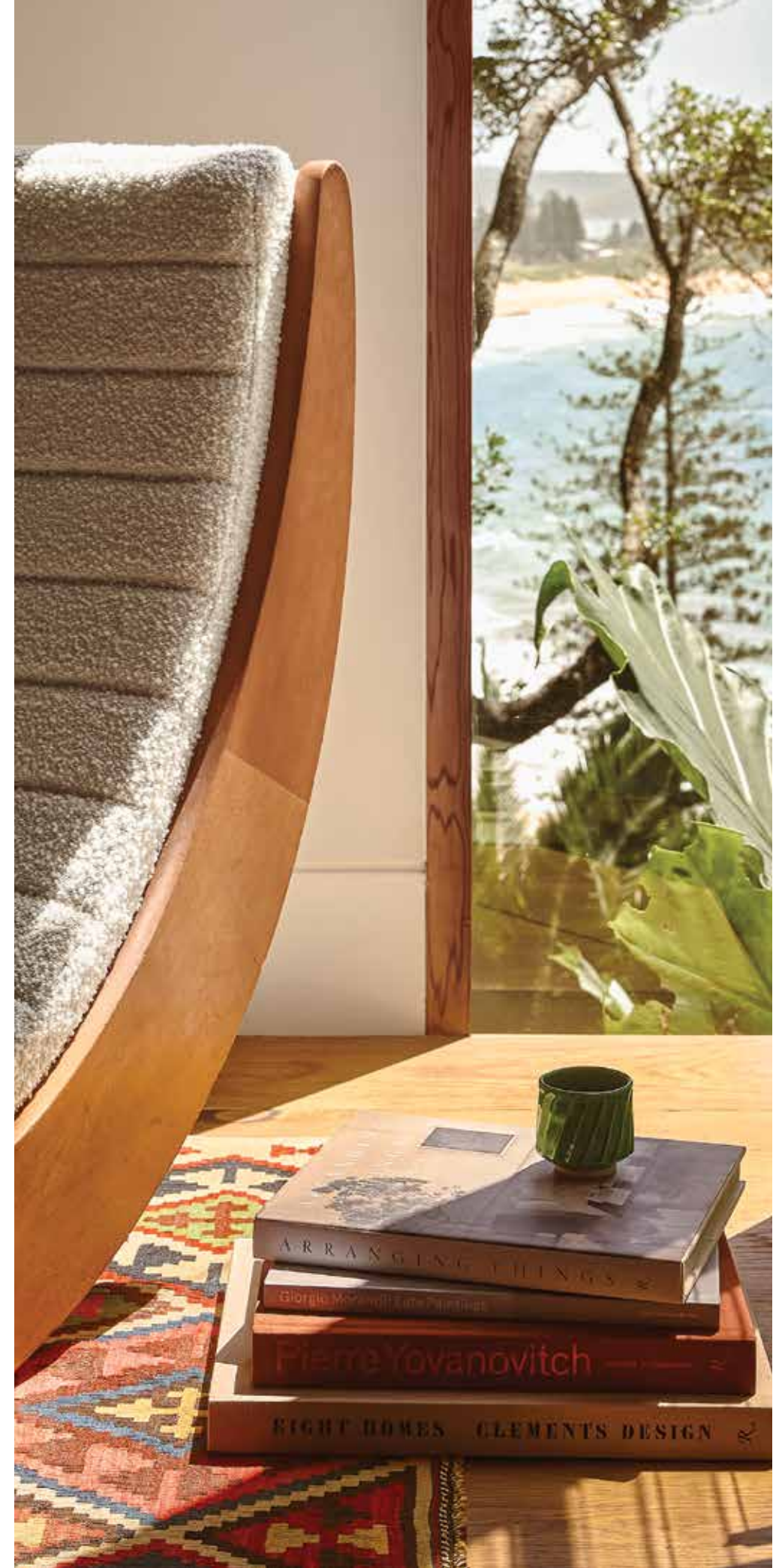
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A minimalist studio perched on the shores of Australia's Palm Beach.

Photography provided by (these pages) Felix Mooneeram



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slow & steady

ENJOY SLOW TRAVEL TO DISCOVER MORE

WRITTEN BY RONDA SWANEY

“
**Select a vacation spot
that feeds your soul.**
”

If you’ve ended a vacation feeling more exhausted than refreshed, then try slow travel to get more from your holiday time. It’s an experience designed to leave you invigorated rather than depleted. Like the slow-food, slow-fashion, and slow-living movements, the slow-travel philosophy advocates finding meaningful ways to consume your limited time and resources.


Slow travel asks vacationers to immerse deeply in a locale, to take the time to experience a single place for a longer stretch, and to come away truly recharged and enlightened. This method of travel forgoes turnstile experiences at chain hotels and restaurants in favor of connecting with the people who live in a community and supporting the small businesses run by them.

Some mistakenly believe that slow travel requires a week or longer and can only be done by digital nomads or retirees without work obligations. Instead, the philosophy recognizes that, for nearly everyone, vacation time is limited. Shorter excursions provide another benefit: they help you discover the pace you’re comfortable with and the things you like to do. Shorter trips help lay the groundwork for future, longer holidays.

Start with a good destination (see sidebar for more). Next, research the area. Pinpoint a few things you’d like to do or see while on your trip. Then comes the hard part for many—don’t plan every second of your journey. It’s okay to have an itinerary, but leave breathing room in your schedule for the unexpected.

Another potential benefit of slow travel is cost savings. A typical touristy trip often involves multiple modes of transportation—air, rail, cab, car—to get from place to place. By choosing to stay in one area, you may save money on transportation. When you choose to visit places off the beaten path, you might also spend less on accommodations and food than you would in more frequented areas.

Road trips are tops for slow-travel holidays, but if your goal is to simply rest and recharge, consider repositioning cruises. These one-way destination cruises are often less expensive and less crowded than others as they usually take place in between seasons and are meant for the cruise ship to “reposition” to a new location. Another idea is to revisit a destination you enjoyed previously. During your second visit, return to places you’d like to explore in-depth.

With slow travel, you might not see every must-visit site, but that’s a fair trade for a memorable and restful experience. 

plan your best slow-travel trip

It may be cliché, but slow travel truly is about the journey rather than the destination. Select a vacation spot that feeds your soul. Consider these three things to narrow down your list of next-visit locales.

Find activities you enjoy. Do you love museums and bustling cities or experiences where you are immersed in nature? Instead of selecting a location for its popularity, opt for a place that’s right up your alley; you are more likely to enjoy the nuances when you feel at home.

Make connections with residents. Slow travel is people centered. In your destination of choice, see if there are local guides who can dive deep into the character of the area, introduce you to other locals, and point you to the best restaurants and shops. See if the area you want to visit has a local newspaper or visitor’s center. Both are great resources for travelers.

Support locally owned businesses. Slow travel encourages supporting the place you visit and those who live there—not to be altruistic, but to truly find connection. Stay at a B&B, eat at a restaurant connected to area farmers, and shop at a boutique that supports regional artists.

Photography provided by sents/E+/Getty Images



sweet succulents

PLANTS THAT ARE EASY TO GROW AND EASY TO LOVE

WRITTEN BY CATRIONA TUDOR ERLER

“
**They won’t miss you when
you’re away. They look better
with regular water, but they
can get by without.**
”

Home gardeners have long had a love affair with succulents. This diverse group boasts more than 10,000 different types of plants whose assets are many. They are drought tolerant, low maintenance, and fire wise. They grow well in pots but can also grow in tough places where most plants won’t. And, succulents may produce eye-catching blooms and come in a rainbow of foliage colors. What’s not to love?

Succulents are the camels of the plant world. They store water in their fleshy leaves and live off that moisture through rainless months of dry heat. Their shallow roots may wither away during extreme periods of drought. But when rains return, usually in winter, roots regrow and fuel new growth in spring. Knowing their natural inclinations is essential to growing them successfully. “One of the worse things you can do to a succulent is overwater it,” says Debra Lee Baldwin. Known as the Queen of Succulents, Baldwin is an author, gardener, and award-winning photojournalist. Her helpful guides include *Designing with Succulents*, *Succulent Container Gardens: Design Eye-Catching Displays with 350 Easy-Care Plants*, and *Succulents Simplified: Growing, Designing, and Crafting with 100 Easy-Care Varieties*.


“Often people overwater their plants without even realizing it. It can take weeks for a dying succulent to look dead, then all of it sudden it turns to mush.” If you’ve found yourself in a similar dilemma, heed Baldwin’s advice. “Water them about once a week spring through fall, but don’t worry if you skip a time or two,” she says. “They won’t miss you when you’re away. They look better with regular water, but they can get by without.”

Whether planted in the ground or in containers, make sure the set-ups have good drainage and good air circulation. Most of the succulent genera are adapted to arid climates and have no natural defenses against pests such as mealybugs, mold, and mildew.

Succulents, for the most part, are light-loving plants, needing at least six hours of sun exposure daily. If you overwinter them indoors, make sure they are in a bright window or keep them under grow lights for at least six hours daily.

While winter-hardy succulents do exist, most of this diverse group of plants is frost-tender. “Succulents from the New World and northern climes, such as sempervivums and some sedums, agaves, cacti, and echeverias, have inbuilt antifreeze so they can tolerate low temperatures,” says Baldwin. “But most from South Africa and Madagascar don’t have that protection. If the water in their leaves freezes, the moisture expands and bursts through cell walls, which can kill them.”

Tender plants will overwinter indoors as long as they have enough light, but Baldwin also suggests that there’s nothing wrong with growing succulents as annuals. “Enjoy them in the warm months as you would pansies and petunias, and then throw them away,” she says.

Given the right environment and care, succulents can thrive. And it’s simple, according to Baldwin’s summation: Grow them in well-draining soil, water infrequently and mainly during the growing season, protect tender varieties from freezing, and grow them in a sunny location with good air circulation. Visit Baldwin’s website (www.debraleebaldwin.com) for helpful how-to articles and videos and more information on her books. 

Photography provided by miss.j/iStock/Getty Images

flavors of mexico

RICH FLAVORS, AROMATIC SPICES, AND VIVID INGREDIENTS

RECIPES & PHOTOGRAPHY BY
KRISTEL MATOUSEK / www.photoricalfood.com

Mexican cuisine is a vibrant blend of ancient traditions and diverse influences, from the Aztec and Mayan civilizations through the Spanish colonial period to modern times. This culinary heritage combines rich flavors, aromatic spices, and vivid ingredients into an extraordinary tapestry. In this menu, experience the diverse flavors of Mexico with beloved dishes such as hearty pozole, smoky pollo asada tacos, and customizable black bean tostadas. Indulge in the cheesy goodness of chiles rellenos, savor the rich taste of birria tacos served with consommé, and toast with a zesty paloma cocktail. Each recipe showcases the true artistry of Mexican cuisine. Join us on this culinary journey, and infuse your kitchen with authentic Mexican flavors.



black bean tostada

Makes 6

- 1 can black beans
- 2 tablespoons oil or lard
- ¼ cup finely minced onion
- 2 cloves garlic, pressed
- ½ teaspoon smoked paprika
- ½ teaspoon cumin
- 6 tostada shells
- 1 cup shredded romaine lettuce
- 1 tomato, small diced
- 1 avocado, sliced
- ¼ cup cotija cheese
- Chopped cilantro as needed, for garnish
- 1 lime cut into wedges, sour cream, and salsa, for serving

Strain the can of black beans, reserving the liquid. Place a saucepan over medium heat. Add the oil and onions. Sauté the onions until translucent. Add the garlic, paprika, cumin, strained black beans, and ¼ of the reserved liquid. Bring to a simmer and cook for an additional 2 minutes. Remove from heat and mash the beans with a fork or pass through a food mill for a smoother consistency. Return the puree to medium heat and simmer until the desired consistency is reached.

Spread refried beans across the surface of each tostada shell. Top with lettuce, tomato, avocado, cotija cheese, and cilantro. Serve with lime wedges, sour cream, and salsa.

PROTEIN.
This dish tastes great with the addition of grilled chicken.



pozole verde

Serves 8

- ¼ cup pepitas (shelled pumpkin seeds)
- 1 tablespoon lard or oil
- 1 whole chicken (4 pounds), fabricated
- 2 cups (8 ounces) small diced yellow onion
- 2 poblano peppers, seeded, medium diced
- 2 jalapeño peppers, seeded, medium diced
- 9 tomatillos (12 ounces), husk removed, quartered
- 6 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 tablespoon dried Mexican oregano
- 1 tablespoon salt
- 2 quarts chicken stock
- 2 cups water
- 6 cilantro stems with leaves
- 6 epazote leaves (optional)
- 1 (25-ounce) can hominy, strained
- Shredded cabbage, sliced radishes, chopped cilantro, diced onions, and lime wedges, for garnish

In a large stockpot over low heat, toast the pepitas until browned then set aside. Coat the bottom of the pot in 1 tablespoon oil, then brown the chicken on all sides. Remove from pot and set aside. In the same pot, sauté the onion, peppers, and tomatillos over moderate heat until the peppers are slightly charred. Add garlic, cumin, oregano, and salt. Cook until aromatic, 1 to 2 minutes. Deglaze the pan with chicken stock and water. Arrange the chicken in the pot to be fully submerged, then add the cilantro stems and epazote leaves. Cover with a lid and cook for 1 hour.

Carefully remove the cooked chicken so no bones or meat are left in the liquid. Blend the liquid until smooth. Return the liquid to the pot. Remove the chicken from the bone. Discard the skin and shred the chicken. Add the hominy and chicken to the liquid and cook for an additional 15 minutes. Serve warm with garnishes.

LEFTOVERS.
The pozole and birria taco recipes are best prepared as directed. Leftovers can be stored in the fridge; they taste delicious reheated.



chiles rellenos

Makes 4

- 4 poblano peppers
- 1 cup shredded Oaxaca- or Chihuahua-style cheese
- 4 eggs
- ¼ cup flour
- ½ teaspoon salt
- Oil as needed for frying

Salsa

- ½ onion (4 ounces), small diced
- 1 jalapeño, deseeded, small diced
- 1 pound tomatoes, small diced
- 6 cloves garlic, minced
- 1 tablespoon oregano
- ½ teaspoon salt
- 1 cup water or chicken stock
- Cilantro and cotija cheese, for garnish

Roast the peppers over an open flame until the skin is blacked on all sides. Remove the blackened outer skin. Make a slit in the side of each pepper and remove the placenta and seeds. For a little spice, leave a few of the seeds in the pepper. Stuff each pepper with ¼ cup of shredded cheese.

Preheat 1 inch of oil in a frying pan to 350 degrees F.

To create a batter, separate the egg yolks from the egg whites. Beat the egg whites in a bowl to stiff peaks. Gently mix in the egg yolks and flour, then season with salt.

Dip a stuffed pepper in the batter to coat and immediately transfer to preheated oil in frying pan. Fry until golden brown, then flip over to brown the other side. Repeat

this process until all stuffed peppers are fried. (This process is easier if stem is still attached to pepper; grab the stem with tongs to flip.)

Over moderate heat, sauté the onions, jalapenos, and tomatoes in a saucepan until the onions are translucent. Add the garlic, oregano, and salt and cook until aromatic, approximately 1 to 2 minutes. Deglaze pan with water or chicken stock. Cover and simmer for 15 to 20 minutes. Using a stand or immersion blender, blend smooth and serve warm as a sauce base for the peppers. Garnish with cilantro and cotija cheese.



birria tacos with consommé

Serves 8

- 3 pounds beef chuck roast
- 2 tablespoons lard or oil
- 2 roma tomatoes (8 ounces), small diced
- 1 (8-ounce) onion, small diced
- 6 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 tablespoon dried Mexican oregano
- 1 tablespoon dried marjoram
- 1 tablespoon salt
- 2 quarts beef stock
- 4 ancho chili peppers, deseeded, stems removed
- 4 guajillo peppers, deseeded, stems removed
- 2 cups water, additional as needed
- 2 bay leaves
- 1 Mexican cinnamon stick
- 24 street taco-style corn tortillas
- Chopped cilantro and onion, for garnish

Cut the roast into 3-inch chunks. Preheat a stockpot over moderately high heat. Oil the pot with 2 tablespoons oil and brown the meat on all sides, then set aside. Reduce heat to moderate, then add the tomatoes and cook to a paste. Add onions and cook until browned and translucent. Add garlic, cumin, oregano, marjoram, and salt. Cook until aromatic, approximately 1 to 2 minutes. Deglaze a pan with 1 quart beef stock. Add the peppers, cover with a lid, and cook for 5 minutes. Using a stand or immersion blender, blend smooth and return liquid to pot. Add remaining stock, water, bay leaves, cinnamon, and meat. Cover with a lid and simmer for 4 hours to develop the flavors of the consommé and tenderize the meat. If needed, add additional water to compensate for evaporation as it cooks.

Remove the beef from the liquid and shred. On a flat top or in a sauté pan, brown the shredded meat to lightly crisp and brown.

Make the tacos by dipping the taco shell in the oil on the surface of the consommé liquid, coating both sides. Cook each side of the tortilla in a frying pan or on a flat-top grill to lightly toast. Fill each tortilla with shredded beef and serve warm with a cup of consommé liquid. Garnish with chopped cilantro and onions if desired.



pollo asado street tacos

Serves 4

Marinade (recipe to follow)
1 pound boneless skinless chicken thighs
24 street taco–style corn tortillas
Chopped onions, cilantro, and lime wedges, for garnish

Marinade

1 jalapeño, diced
½ cup (2 ounces) onions, slivered
6 cloves garlic, minced
1 tablespoon chopped cilantro
¼ cup orange juice
1 tablespoon lemon juice
1 tablespoon lime juice
½ teaspoon ground cumin
1 tablespoon dried Mexican oregano
1 teaspoon salt

In a bag or bowl, mix all the marinade ingredients. Coat the chicken in the marinade and refrigerate for 4 hours, up to 24 hours for the best flavor.

Grill the chicken on both sides, cooking to an internal temperature of 165 degrees F. Grill the tortillas to soften. Small dice the cooked chicken and serve on top of 2 grilled tortillas per taco. Garnish with onions, cilantro, and fresh lime wedges.



paloma

Makes 1 cocktail

Ice as needed
1.5 fluid ounces tequila blanco
3 fluid ounces grapefruit juice
3 fluid ounces grapefruit soda
Juice from ¼ lime
Mint leaves and grapefruit wheels, for garnish

Fill a glass ¾ full of ice. Add tequila, grapefruit juice, soda, and a squeeze of lime. Stir.

Serve with a garnish of mint and grapefruit wheels.





global dwellings

ON THE FOLLOWING PAGES, WE SHARE FOUR DESIGNS
THAT SPEAK THEIR LOCAL VERNACULAR WHILE EXPERTLY
COMMUNICATING ON A GLOBAL SCALE.

An idyllic oceanfront perch designed by Cadence & Co.—with principal Michael Kilkeary and project architect Natasha Grice—and styled by Chloë McCarthy of Room on Fire.

design down under

A MINIMALIST RETREAT
ON THE SHORES OF
AUSTRALIA'S PALM BEACH

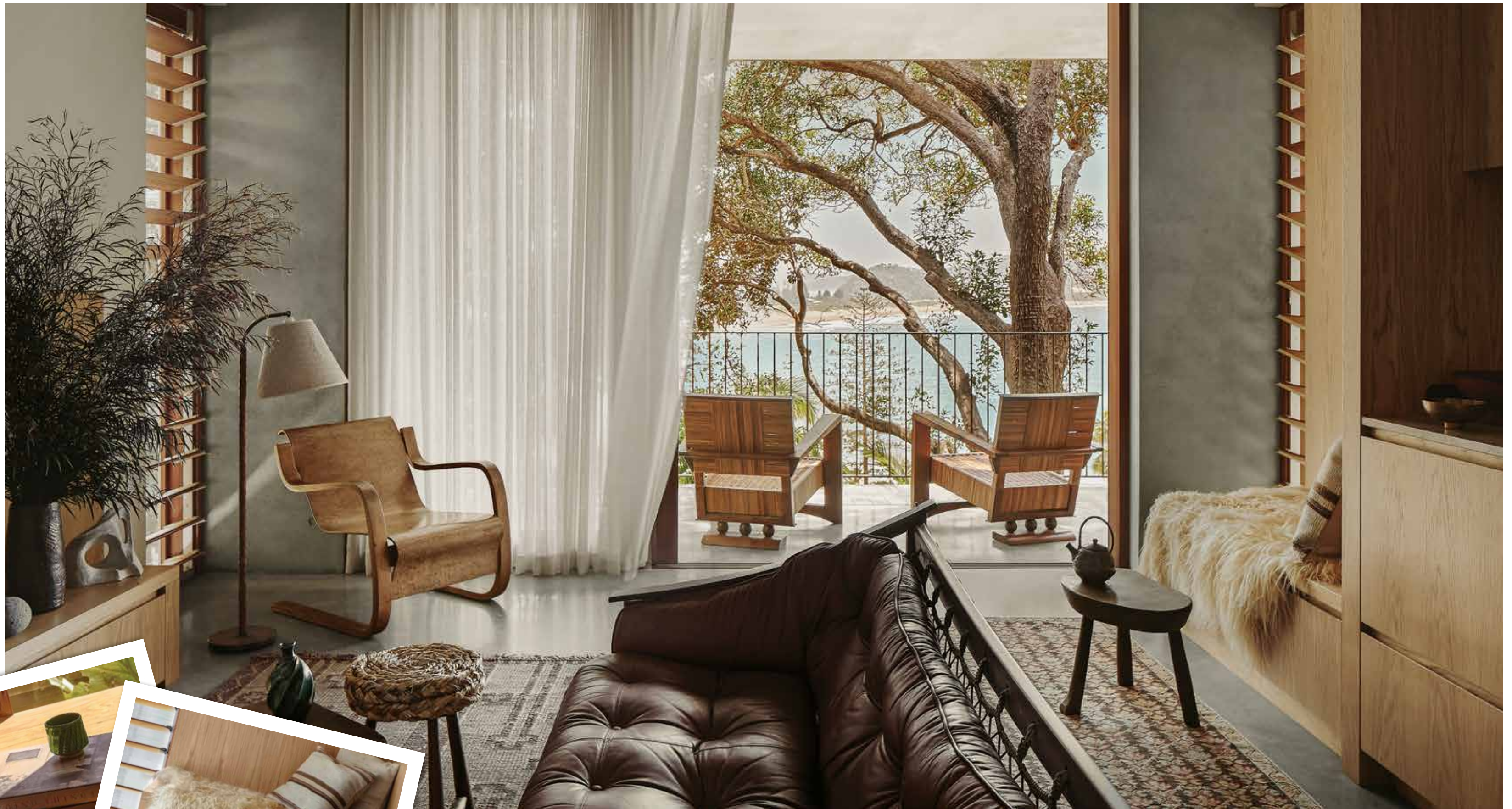
Anyone who has lived near the frothy seas knows that surfside weather can be hard on a home, with its salty air and frequent pounding winds. And yet—if you build it right—there may be no more restorative place for R&R. Case in point: this 699-square-foot studio in Palm Beach, Australia, with architecture, interiors, and construction by Cadence & Co. “In frontline coastal areas, the weather conditions can be extreme and punishing,” says the company’s principal Michael Kilkeary. To that end, the firm was careful to select materials and finishes that would go the distance for years to come for their clients’ jungly, steep property; concrete, copper, and hardwoods that will patina with time like a mollusk shell, plus hard-wearing fiberglass reinforced plastic stairs. “A robust palette of concrete and hardwood ensures the structure will weather the storms, sun, and salt,” says Kilkeary.

One of the largest challenges of designing this studio came with the territory, quite literally. Not only did the lot have a narrow footprint that resulted in a building 52 feet wide, but it held a well-established cheese tree (*Glochidion ferdinandi*), which project architect Natasha Grice notes is “a valued species” in this particular region. Cadence & Co. opted to use it

as muse, roots and all. “While it presented a challenge in terms of limiting the potential siting of the studio, we chose from the outset to embrace the tree and integrate into the experience of the space,” Grice recalls. “As the photographs demonstrate, the tree is a dramatic presence from within the space, and a source of reference for the materials palette of the [design].”

WRITTEN BY KATHRYN O’SHEA-EVANS / PHOTOGRAPHY BY FELIX MOONEERAM





Custom furnishings by Composition Studio and joinery by NuSpace ensure every inch of this seaside studio is both beautiful and functional. Varying texture—with supple leather, woods, handwoven pieces and feathery animal hides—gives the neutral color palette of this home built by Cadence & Co., with engineering from NB Consulting and White Geo, a rich and welcoming tactility.



the northern beaches of sydney

Just an hour's drive north of Sydney, "the Northern Beaches of Sydney are an incredibly beautiful series of beach havens along the eastern coast," says Cadence & Co. project architect Natasha Grice. "Some feature surf breaks, while others offer calmer water. Dense tropical foliage provides sanctuary for an array of colorful and loud Australian birdlife." Here, we share some must-see spots in the Palm Beach, Australia area—or "Palmy," as the locals call it.

Barrenjoey House: An iconic waterside restaurant and hotel built in 1923, but reborn for today's stylistas. Order the lychee and elderflower Lunar Spritz cocktail.

Barrenjoey Lighthouse: A circa-1881 lighthouse hewn of local sandstone, and an idyllic place for a view.

Resolute Beach: This local go-to feels like a secret, shrouded in jungly hills—and only accessible by boat or a 1.6-kilometer hike. It's worth it.

When clean architectural lines play against lush plants and natural landscapes, the results are riveting—as seen in this project with landscape design by Adam Robinson Design, and landscaping by Terra Nova.

The interiors feel both sleek and modernist and as if they have arisen from the sand itself, like a piece of driftwood. Their chosen finishes—such as burnished concrete, quartzite stone, and natural oak timber veneers—go a long way to achieving that effect. And similar to a pearl born from grit, beauty has arisen in the details. "The vertical timber blades on the balcony were custom-made by our carpenters using Fijian Mahogany, a plantation-managed hardwood species known for its structural integrity and stable properties," says Grice.

Even the lighting is local: made by TOVO Lighting, which is also based on Sydney's Northern Beaches. "Beyond their visual appeal, copper lights are durable and resistant to the harsh elements of the coastal climate, offering long-term performance and requiring minimal maintenance," Kilkeary notes. "As the copper naturally weathers, it takes on a rich organic patina, adding character but also reflecting the passage of time." ¹¹

Featuring soft, organic and autumnal colors, these timeless interiors were inspired by the surrounding Yorkshire countryside.

character study

A PERSONALIZED, PLAYFUL RENOVATION IN THE YORKSHIRE COUNTRYSIDE

For the design team that turned a modern, red-brick residence in Yorkshire into a family home filled with character and warmth, the stars seemed to align. “Sometimes, you’re lucky enough to work with a dream client who really lets you run free with their brief, and this young couple fit the bill perfectly,” says Jojo Barr, founder and creative lead of London-based interior design studio House Nine.

“The exterior and interiors come together to create a soulful, romantic, and elegant family home, thoughtfully designed to balance timeless sophistication with warmth and charm,” says Barr. “Every detail is considered to make the space feel inviting and full of character, with a touch of whimsy sprinkled throughout to keep it playful and unexpected . . . refined and personal, blending comfort with a sense of story and individuality.”

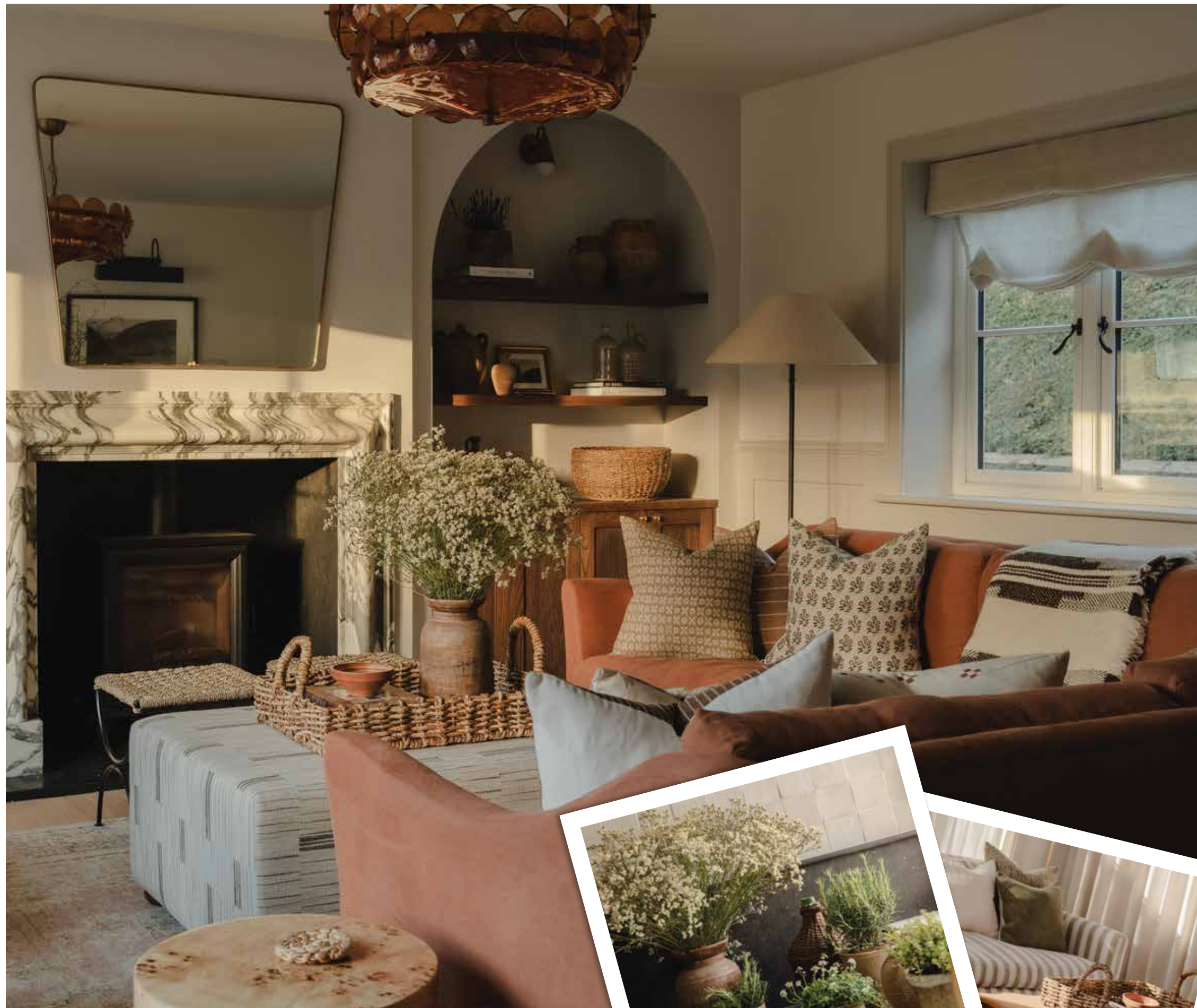
Inspiration for the color palette came from the serene Yorkshire countryside: soft, organic tones and warm autumnal shades like muted

terra-cottas, gentle greens, and earthy neutrals. “These timeless hues create a cozy, inviting home while adding depth and versatility, ensuring the design will be loved by the family for years to come,” she adds.

Fabrics—such as linens, cottons in muted chintz patterns, plain weaves, and stripes in varying widths—add subtle charm, says Barr, while sheer café-style curtains paired with Roman shades introduce soft, diffused light. Wavy, organic shapes on headboards, accented with playful ruffles and scallops, strike a balance between romantic and



WRITTEN BY JEANINE MATLOW / PHOTOGRAPHY BY HOUSE NINE



A new-build property was transformed into an elegant residence with whimsical touches. Following the clients' brief, a complete refresh yielded a soulful and romantic home that elevates everyday living for the family. The subtle palette blends muted terra-cottas, gentle greens, and earthy neutrals for a cozy abode filled with various colors and textures.



past with presence

Yorkshire is the largest historic county in England, well known for its scenic splendor and undeniable charm. If you plan to visit, consider these special stops during your stay.

Rich with history, the National Railway Museum and the York Castle Museum are among popular spots for tourists.

Nature lovers will appreciate Yorkshire Dales National Park filled with hills, villages, water features, and more.

The Cleveland Way National Trail in North Yorkshire covers 110 miles to meander through—complete with castles and ruins.

Quaint neighborhoods include The Shambles of York, a historic area with cobblestone streets, unique shops, and other attractions.

Head to Castle Howard, Wentworth Castle, and Wentworth Castle Gardens for some classic inspiration.

Leeds features the Royal Armouries Museum along with restaurants, music venues, luxury shopping, and more.

The classic kitchen was a highlight for this remodeled house that was designed to stand the test of time. Comfort was another consideration as seen in the upholstered pieces that beckon the family and their guests to linger.

whimsical. Carefully curated metals like antique brass and bronze enhance the overall warmth and cohesion.

“Ensuring our designs feel truly unique and client-centric is at the heart of what we do,” says Barr. “I always strive to think creatively and outside the box to design, create, and source bespoke pieces that reflect each client’s individuality. Every client deserves that level of attention and personalization.”

Comfort also comes into play. “I firmly believe a home should be lived in and feel inviting, especially for a young family who need spaces to relax and recharge. A beautiful space should look great, but also feel welcoming and functional,” she adds.

The final reveal was memorable for everyone. “We fully dressed and styled the house, allowing our clients to experience it unveiled properly for the first time—a truly special moment! Their reactions were unforgettable, filled with (the good kind of) swearing and plenty of happy tears!” Barr recalls. “The kitchen, in particular, was a real showstopper and a highlight of the design. This project is one I feel incredibly proud of, and it was such a joy to bring their dream home to life.” ¹¹

Homeowners Kevin and Vanessa Mackenzie first discovered this cozy Loch Lomond hideaway while on vacation themselves.

heart & heather

A SECLUDED HAVEN IN THE HIGHLANDS OF SCOTLAND

For generations, the “*bonnie banks o’ Loch Lomond*” have inspired songs, legends, and travelers. Carved out of the southern Highlands, the Scottish loch and its surrounding villages offer an almost magical blend of history, culture, and natural beauty.

In a stroke of what Kevin and Vanessa Mackenzie call “serendipity,” they stumbled upon and fell in love with this two-bedroom cottage along the loch, well before they were able to buy it. When an opportunity arrived years later, they purchased the property and renovated it into a self-catering holiday rental now known as Little Eden.

Built around 1800 as a grain mill, the cottage’s charm shines in historical features like the hearth, which is original to the structure. Earthy greens and grays echo natural hues found in the surrounding landscape, and artwork features local plant life. The Mackenzies worked with interior designers at PHI Concepts to work toward an aesthetic the couple calls “subtly Scottish.”

“We wanted a nod to both its Scottish roots and the wonderful natural setting, without covering everything in Tartan!”

Although a previous renovation in the 1980s added updated elements—most notably the hanging landing staircase—the Mackenzies added further touches of comfort like underfloor heating, new bathroom and kitchen units, and modern musts like Wi-Fi and satellite television.

The true amenities of the cottage, of course, lie outside its walls. Located within Loch Lomond and Trossachs National Park, Little Eden sits within 720 square miles of protected lochs, mountains, and forestland.

WRITTEN BY VICTORIA HITTNER / PHOTOGRAPHY BY © UNIQUE HOMESTAYS / www.uniquehomestays.com





"The cottage had last been refurbished in the 1980s and so whilst charming, [it] needed some freshening up," say the homeowners. A little bit of TLC transformed existing features of the cottage into enchanting favorites. A padded seat and cushions turned the large window overlooking the gardens into the perfect spot to curl up with a book or mug. A replacement range returned the original hearth to working order, while underfloor heating helps the wood-burning stove keep things cozy.



plan your stay

Enjoy your time in the Highlands like a local with these recommendations from Little Eden's homeowners.

Hit the water and book a boat trip on Loch Lomond with family-owned Sweeney's Cruise Co. or explore Loch Katrine on the Steamship Sir Walter Scott. From land, a trek up Ben Lomond offers unforgettable views.

After a day of adventuring, visit The Clachan Inn, Scotland's oldest licensed pub for hearty fare and local libations. For a selection of award-winning Highland whisky, try the Glengoyne Distillery, in operation since 1833.

Venture north to experience Glencoe, famous for its mountain vistas and historical sites, or head south to see what Glasgow has to offer. Some of the Mackenzies' best bets include the Kelvinside Art Gallery and Museum, The Tall Ship, Hampden Park, and Glasgow Cathedral.

Book your own stay at Little Eden through Unique Homestays:
www.uniquehomestays.com
+44 (0) 1637 881183

OPPOSITE: The interior's calming neutrals and botanical prints echo the serene landscape outside. **THIS PAGE:** Little Eden is an outdoor enthusiast's dream, with loch access for kayaking or paddleboarding and miles of nature trails to explore.

"We see ourselves as caretakers of both the cottage and in particular, the wonderful nature that exists outside," say the homeowners. "[We] seek to ensure that both our two- and four-legged guests enjoy the cottage and its surroundings, but also respect the wonderful environment."

And there's certainly plenty to enjoy. Guests can fetch a kayak, paddleboard, or dinghy directly from the cottage's garden and explore the rest of the loch. The West Highland Way runs just behind the property, leading south toward Balmaha or north toward Rowardennan. (For an extra bit of magic, keep an eye out for the Faerie Trails.) Bird-watchers will delight in the many sightings of herons, kingfishers, and owls, while hikers won't want to miss the views atop vantage points like Ben Lomond. At any of time of year, the colors of the garden's Japanese maples and surrounding ferns and woodland invite a moment of respite and admiration.

Tucked away on a quiet inlet of the loch, it's easy to see why the Mackenzies and Unique Homestays named this cozy cottage after a little piece of paradise. **H**

Landscape designer Georgia Lindsay sectioned off this rooftop garden into living spaces such as this intimate dining area.

tree of heaven

A PIECE OF PARADISE ON A LONDON TERRACE

Landscape designer Georgia Lindsay has worked on all types of projects, from sprawling suburban estates to urban gardens. But when her clients reached out about designing a rooftop terrace atop their London, England home, she was awestruck. Growing up through the home's atrium to the rooftop terrace was a majestic *Ailanthus altissima* tree. "You don't often get to work on a project this unique," says the designer. "There's a glass staircase that circles the trunk of the tree that leads up to the terrace. It's a very dramatic entrance to the home. The tree is named a tree of heaven, which is quite apt because you almost feel like it's heaven on earth up there. We wanted the tree to be the hero of this unusual space."

Located on the longest mews in historic Camden, North London, the home boasted one of the largest rooftop terraces in the city. It was also a blank canvas for Lindsay, whose directive from her clients was to create a space where they could seamlessly entertain a few friends or larger parties, tap into their love of food, and simply gather as a couple.

Lindsay sectioned off the existing patinaed wood deck into four living sections. "They were quite keen for the space to be flexible," she says. Lindsay designed a luxury outdoor kitchen (with a cedar shingle-clad tower concealing the dumbwaiter to the kitchen below), reading nook, living rooms, kids' craft area, and herb garden. "Georgia created the perfect private spots to enjoy a book and a glass of chilled rosé," says the homeowner.

WRITTEN BY BLAKE MILLER / PHOTOGRAPHY BY NATHALIE PRIEM PHOTOGRAPHY





THESE PAGES, CLOCKWISE FROM LEFT: An outdoor kitchen and dining area was a priority for the avid foodies. Lindsay installed wild plantings to attract pollinators like honeybees and butterflies. The designer also utilized natural materials in her furnishings to complement the existing patinaed decking.



rooftop garden checklist

Landscape designer Georgia Lindsay weighs in on her rooftop garden dos.

DO find out how much weight the roof can handle. “Large containers full of compost, plants, and trees weigh a lot! It quickly adds up,” she says. “Employing a chartered surveyor is a good investment from the outset.”


DO try to create zoned areas to break up the wind factor. “Roof terraces will feel a lot windier than at ground level; so, add windbreaks such as trees to create natural screening,” suggests Lindsay. “*Pinus mugo* is a very wind-resistant pine that will help create sheltered nooks.”

DO raise planters off the ground. “Containers should be raised off the ground and excess water should flow directly to a drainpipe outlet to avoid them getting waterlogged,” she says.

THESE PAGES: To maximize space, Lindsay designed custom, built-in seating. To soften the planters, Lindsay incorporated trailing plants amongst flowering pollinators.

Lindsay filled the planters with an abundance of wild plantings to attract pollinators like honeybees and butterflies. The clients also have another home in the countryside, which had an expansive garden. “They have a real love of plants and they wanted to bring an element of that wildness of pollinators and being as abundant as possible to this space. The homeowners really have an appreciation of nature; the circular element of life, seeing that plants aren’t just here for beauty but to promote life,” she explains of incorporating pollinating plants such as Geranium ‘Rozanne’ and Agastache ‘Blue Fortune’.

The tree of heaven, though, remains the centerpiece of the terrace. Its mature limbs and leaves throw shade over the dining table where the couple hosts dinner parties. At night, the uplit tree canopy casts moody shadows that transform the space into a dreamy escape from the urban cityscape below.

“Georgia delivered on all fronts, along with creating a fabulous outdoor kitchen and lovely seating nooks surrounded by burgeoning planting,” says the homeowner. “Our rooftop terrace brings constant joy throughout the year with her clever planting and design ideas.” 

artistic soul

BARCELONA, SPAIN

WRITTEN BY
HEIDI SIEFKAS

Barcelona, the dazzling capital of Catalonia, is a city that blends medieval charm with avant-garde creativity. Whether you're strolling through the Gothic Quarter, admiring Gaudí's surrealist architecture, or indulging in fresh seafood at the harbor, Barcelona pulses with life at every corner.





when to visit & top tips

Best Time to Visit:
Spring (April through May) and fall (September through October) offer pleasant weather and fewer crowds.

Getting Around:
The metro is fast and efficient; buy a T-casual ticket for multiple rides.

Beware of Pickpockets:
Keep your valuables secure, especially on La Rambla.

Cultural Etiquette:
Dinner starts late (9:00 PM+), and tipping is minimal in Spain.



One of the most enchanting places in Barcelona is UNESCO Heritage Site Park Güell—a vibrant, mosaic-laden park designed by Antoni Gaudí. Wander past the undulating ceramic benches, marvel at the whimsical columns of the Hypostyle Hall, and enjoy the panoramic view of the city, including Gaudí’s other feat La Sagrada Família Cathedral.

No visit to Barcelona is complete without walking the lively, albeit touristy, avenue of La Rambla. It’s the most iconic street in the city—a 1.2-kilometer pedestrian boulevard lined with historic buildings, street performers, and bustling cafés. Stop by La Boqueria, the famous food market, to sample local cheeses, Iberian ham, and seafood.

Step back into the medieval era in Barri Gòtic (the Gothic Quarter), where labyrinthine alleys lead to stunning squares and centuries-old churches. Highlights include Barcelona Cathedral, the Plaça Reial, and the hidden Roman ruins. There are myriad places to indulge in the tapas culture in the Gothic Quarter—you can’t go wrong. In between café stops, you might even stumble upon a spontaneous flamenco performance in a shadowed courtyard.

OPENING SPREAD: The golden Mediterranean sun shines on Antoni Gaudí’s La Sagrada Família. THESE PAGES, CLOCKWISE FROM LEFT: Biking through the mysterious, cobblestoned streets of the Gothic Quarter; an aerial view of La Sagrada Família and the surrounding streets; the facade of Gaudí’s home Casa Batlló, a UNESCO heritage site.

Photography provided by Getty Images, (opening spread) Maxim Morales/Stock, (these pages, left) Eloi Omella/E+, ASMR/E+, serts/Stock



what to eat & drink

Paella: Try this saffron rice dish, typically served with seafood and other hearty proteins, at Els Quatre Gats (also known as 4 Gats).

Tapas: Visit Gilda by Belgious for traditional tapas like patatas bravas (spicy potato wedges) and pan con tomate (rustic bread with fresh tomato and olive oil) alongside unique tapas with a global fusion flare.

Cava & Vermut: Sip cava (sparkling wine) or vermut (Spanish vermouth) at Bodega La Puntual.


Churros con Chocolate & Crema Catalana: Dunk churros in thick, hot chocolate or enjoy a Crema Catalana (like a crème brûlée with citrus and cinnamon essence) at Granja Dulcinea.



THESE PAGES, CLOCKWISE FROM LEFT: An idyllic view of Barcelona from Park Güell's terrace; the spires of La Sagrada Família; culinary arts displayed and served.

Barcelona's harbor, Port Vell, is the perfect place for a seaside escape. Walk along the Passeig de Colom, admire the superyachts, or visit the Barcelona Aquarium. Nearby, the modern Maremagnum shopping complex offers stylish boutiques with waterfront views.

If you are visiting for the art, you don't have to look far. Barcelona has long been a muse for artists, including Pablo Picasso, who lived here during his formative years. The Picasso Museum, nestled in the El Born district, houses an impressive collection of his early works. To eat where Picasso's first exhibit was held, stop into Els Quatre Gats in the Gothic Quarter. Meanwhile, Gaudi's influence is hard to miss all over town with Casa Batlló, La Pedrera, La Sagrada Família, and Park Güell showcasing his signature style.

Barcelona is a city that awakens the senses through the vibrancy of its streets, the boldness of its art, and the richness of its flavors. Prepare to be captivated! 

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Resources

18 Design Down Under
Cadence & Co.
Sydney, Australia
www.cadenceandco.com.au

24 Character Study
House Nine
London, England
www.housenine.co.uk

30 Heart & Heather
PHI Concepts
Barton-on-Sea &
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36 Tree of Heaven
Georgia Lindsay Landscape
& Garden Design
London, England
www.georgialindsay.co.uk

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book the trip

PLANNING INTERNATIONAL TRAVEL

The age-old saying by Saint Augustine—*the world is a book and those who do not travel read only one page*—holds true today. Although international travel has been more complicated in recent years, it's still a valuable investment for those who appreciate new and diverse experiences. Before you can enjoy those late-night dinners in Europe, there's a bit of planning to do. If visiting a country you've never been to before, start with a quick online search for top tips and information. Having a clear picture of current regulations, typical weather, and cultural expectations will minimize speed bumps and make you a thoughtful citizen of the world, too.

If you use social media to get fellow-traveler recommendations, pay close attention to the photos. There are many AI-created images circulating right now, so it is easy to be deceived. That said, social media

sites like Instagram can be great sources for visual inspiration as well as finding places to eat, drink, and explore.

Planning an itinerary is part of the thrill of travel for some and overwhelming for others. If you'd rather leave it to the pros, look to independent agents, book with a tour group, or utilize travel services through membership programs such as AAA. When deciding what type of trip you'd like to take, prioritize your personal travel style. It can be easy to get caught up in wanting to see as many sites as possible as you don't know when or if you'll return to that country. But, to get the most out of your trip, treat it similarly to local travel. If you prefer staying in one place and having daytime excursions, make the same plan for your international vacation. Or, if you are a go-go-go type of traveler, pack your itinerary full to the brim and enjoy! 

cottagecore

A COMFORTABLE, CLASSIC STYLE

One of the great things about interior design is that there's something for everyone. The aesthetic options and combinations are seemingly endless and can be updated or reimaged as your preferences change. Although we don't encourage fast home fashion, you can easily dip your toe into a style without selling everything and starting anew.

A design style that's all about collected, cozy simplicity is cottagecore. Think English cottage in the countryside with soft colors, vintage and floral patterns, overstuffed chairs, lace curtains, warm woods, trailing houseplants, and plenty of natural light. This revitalized "trend" is truly a classic that people still regularly gravitate to.

Cottagecore emphasizes things that are useful and lovely. A quick trip to the thrift store or a garage sale should yield on-theme additions such as dried or pressed flowers, grapevine baskets or wreaths, framed botanical or avian prints, and anything plaid or floral. Create cozy corners with lots of layers to help reinforce the comforts and safety of home.

This sweet style can bring you back to nature, too. If you are a reader in your fantasy-genre era, fairycore is an adjacent style with even more nature-inspired pieces and plenty of whimsy. Gone are the days of simply designing for resale (unless you are actually preparing your home for market). Today's trends are all about making your home work best for you—whether that's streamlined Japandi or warm and welcoming cottagecore. 