



CLOSET CASE

LET IT SNOW

New York visual artist Maxwell Snow had trouble finding the perfect motorcycle vest. Then it was black roper boots, so he had both items made. Now he's launched a self-named clothing line to outfit men head to toe in such covetable pieces, including black Japanese selvedge jeans and cashmere-cotton blend sweatshirts. "Everything serves a purpose," says Snow, 29, of linings with RF shielding to limit smartphone radiation and pockets for cameras and other "contraband." His stylist wife, Vanessa Traina, is an advisor. "When she steals something, it's the ultimate barometer," he says. Thefts thus far? Snow's sleek black tees and hoodie.



PAPER TRAIL

This month, French fragrance house Diptyque debuts the 34 Collection, a range of personal perfumes, scented candles and *objets*. Highlights include a limited-edition collaboration with stationer Papier Tigre that features textile-inspired graphic notebooks, postcards and a calendar. Left: Notebooks, \$25, diptyqueparis.com.



SO WRITE

For the first pen from French house Hermèsthe sleek, one-piece Nautilus, manufactured by Pilot-artistic director Pierre-Alexis Dumas tapped designer Marc Newson. "We share a fascination for simple shapes," says Dumas, who prizes the journals of his late father, Jean-Louis Dumas. "He used to say, 'If Hermès makes a pen, it must be capless.' When I met Newson, he took a capless pen out of his pocket. It was a sign." For details, see Sources, page 142.

THE CAUSE

VISUAL FEAST

It's said that we eat with our eyes first, our sight conditioning our taste. The relationship between these two senses is exactly what Philadelphia middle school teacher Deva Watson explores with her innovative arts education program, Fresh Palates to Palettes, which coaches students in both visual and culinary appreciation. An instructor at the city's Wissahickon Charter School, Watson brings her class, largely hailing from low-income neighborhoods, into the kitchens of acclaimed local chefs such as Top Chef winner Kevin Sbraga. The students sketch still lifes of dishes the chefs cook for them and then share the meals. After, they develop their sketches into fully realized paintings, which are then sold to benefit arts programming in the region. As Fresh Palates to Palettes enters its third year this September, schools beyond Philadelphia are beginning to take notice: Pilots in Denver and Santa Fe are in the works. -Drew Lazor



MEALS TO MEASURE Students in Fresh Palates to Palettes enjoy rabbit and polenta with James Beard Award-winning chef Jeff Michaud at his restaurant, Osteria.