

ELLE

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FALL
FASHION
PREVIEW:
THE

NEW
SEXY

DO GENTLEMEN
REALLY PREFER
BLONDS?
(AND FAKE TANS AND LONG NAILS?)

THE ELLE TEST

LONG HAIR'S
SHINING
RETURN
HOW TO
GET IT FAST

DETOX
DIETS
MODERN
MIRACLE
OR LOSER'S
GAME?

LOVE MEN
HATE DATING?
E. JEAN FIXES IT

WEIGHT-LOSS
BREAKTHROUGH
THE CONTROVERSIAL
NEW INJECTIONS



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elle CONTRIBUTORS



Megan Deem

Sometimes, what goes around truly comes around. **Megan Deem**, ELLE's new senior editor of beauty and fitness, began her magazine career as an intern at ELLE in 1998. After three years as the beauty news editor at *Self*, the New York-based Deem is back to apply her wisdom. Her motto: "The same things that indicate beauty—shiny hair, bright eyes, clear skin—are also signs of good health, and ideals of health are applicable to everyone." For this issue, Deem talks to Beauty Insider Edris Nicholls ("Shear Elegance," page 78), the hairstylist to the stars who just opened a salon in New York City's fashionable Meatpacking District.



Eliot and Alexandra Angle

If you've ever attended a cocktail party and wound up sipping a ginger sunset instead of your usual gin and tonic, you might owe a debt of gratitude to **Eliot and Alexandra Angle**, owners of the niche party-planning cum interior-design company Aqua Vitae (www.aquavitae.com). The duo styled and wrote "Pop Goes the Table" (page 92), an entertaining homage to the influence of neopop Japanese designer Takashi Murakami. They are also the authors of *Cocktail Parties With a Twist* (Stewart, Tabori & Chang). "We started with cocktail soirees, then clients would ask us to [design] their whole house!" says Eliot. "We work out of the client's need to celebrate and enhance the experience of living." On the way is a new TV show on party planning for the Fine Living network, scheduled to debut this month.



Nigel Cox

"I let the products dictate the nature of what I'm shooting," says **Nigel Cox**, photographer of "Metallic Streak" (page 30) and "The Hours" (page 32), of his still-life technique. "I use a minimum amount of retouching and instead craft traditional lighting to give each picture an ethereal quality." Though Cox—who has shot for *GQ* and *Esquire*, among others—relocated to bustling New York City from Australia four years ago, he manages to keep his lifestyle as fresh as his photography by escaping the fast urban pace on weekends. "All you need," he says calmly, "is food, family, and good love to live well."



Gretchen Reynolds

"I first became interested in this story because Tabitha Pollock was born 30 miles from where I grew up," says **Gretchen Reynolds**, the author of "Bad Mother or Martyr?" (page 56). The Santa Fe-based writer and mother of six-year-old Max was surprised that such a nationally relevant story was garnering such a small amount of attention: "No one had sat down and enumerated these sorts of cases, in which mothers are being prosecuted for the murder and/or beating of their children by someone else." Reynolds, a former senior editor at *Outside* magazine and a contributor to *National Geographic Adventure* and *The New York Times Magazine*, among others, felt especially connected to the piece because she is a mother. "The big question is," she says, "what do we want the law to say about proper parenting?"—DANIELLE NUSSBAUM

LIVING

POP GOES THE TABLE

Westerners are gobbling up the latest Eastern import: Japanese neopop (*domo arigato*, Mr. Murakami). L.A.'s hot fete creators Eliot and Alexandra Angle think that's a splendid reason to throw a party

THE RISING SUN

1 1/2 oz. tequila
1/2 oz. Cointreau
1 1/2 oz. pomegranate juice
1/2 oz. orange juice
Dash of lemon juice
Lemon twist, for garnish
Shake ingredients with cracked ice. Strain into a chilled cocktail glass, and garnish with a twist of lemon.



ART OF EATING:

KleinReid ceramic vases; Kato Kogei octopus sake glass; Deborah Ehrlich petal-stand cocktail glasses and clear tumblers; Christofle silver platter; Rabex nut bowl; Anne Leaute plates; Blanche & Co. cake stand; Baccarat butterflies and candleholders; AV Design embroidered napkins; Kubrick To-Fu Oyako toys; Domokun shot glass; Nara ashtray; Louis Vuitton scarves; litata blue tumbler; Kartell chairs. For details, see Shopping Guide.

TOKYO ROSE

1½–2 oz. citrus vodka
½ tsp. grated ginger
½ oz. lemon juice
1 oz. fresh raspberry juice
1–2 tsp. superfine sugar
(If you don't have time to make fresh juice, replace the lemon juice, raspberry juice, and sugar with 5 oz. store-bought raspberry lemonade.)

Shake ingredients over ice. Strain into an ice-filled tumbler. Top with club soda if using fresh juice. Sip animatedly.



Go high-low: linen, silver, and cartoon faces.

Tired of oh-so-tasteful sage green linens and country white crockery? Consummate party throwers are being spirited away by the recent Japanese neopop explosion. Translated to the table, the bright, childlike colors of artists like Takashi Murakami (the man behind Vuitton's Eye Love bag) say happy with enough lurid edge to be intriguing, not cutesy. Take your cues from Murakami's own words: "In Japan there is no high and low—everything is on a level." Two-hundred-dollar Vuitton scarves? Now they're tablescarves. Even staid Baccarat has caught the bus, with candylike butterflies and candleholders—the perfect counterpoints to a sculptural display of lotus root snagged at the local Japanese grocery. Toast popped from a Hello Kitty toaster does wonders for the mumsy cucumber sandwich (as do wasabi butter and daikon radish); underscore the irony by using an ashtray reading *TOO YOUNG TO DIE*, by Yoshitomo Nara, father of the bad-tittle-good-girl aesthetic. Pulling the elements together will feel like a preparty. And the guests? They'll want to stay up until the Saturday-morning cartoons come on.