

Andrew Harper's Hideaway Report[®]

FEBRUARY 2015 | OUR 36TH YEAR

AndrewHarper.com

TRAVELING THE WORLD IN SEARCH OF TRULY ENCHANTING PLACES

IN THE NEWS

Bordeaux Sensation

OCCASIONALLY, a new hideaway fills me with a thrill of expectation. Wine magnate Bernard Magrez owns 22 estates in the Bordelais region. His latest project, however, is a six-bedroom hotel in the city of Bordeaux itself. A venture with chef Joël Robuchon — 28 Michelin stars — **La Grande Maison** debuted in December. Located opposite L'Institut Culturel Bernard Magrez, where its owner displays his modern art collection, the hotel is housed within an 18th-century mansion. Although the rooms are lavish, the restaurant and cellar will be the principal attractions. Robuchon makes little secret that his aim is to acquire another three Michelin stars at the earliest opportunity. LAGRANDE-MAISON-BORDEAUX.COM

This Month

Portugal Journey

The Alentejo and the Algarve

Ultimate Pebble Beach

Incomparable golf resorts

Carmel-by-the-Sea

A fresh look at a favorite haunt

Online This Month

See dramatic photography of my trip through central/southern Portugal, plus five new restaurants not to miss in Madrid.

INSPIRING LANDSCAPES, DELICIOUS FOOD, MEMORABLE WINES

Portugal: Charming Small Hotels



Convento do Espinheiro, Evora

© MATTHEW SHAW / WWW.MATTHEWSHAW.CO.UK

PORTUGAL NAVIGATED SOME EXTREMELY ROUGH SEAS DURING THE RECENT GLOBAL recession, but now, a new generation of savvy hoteliers has made the country a favorite of sophisticated travelers once again. Many hotel debuts are in the Alentejo, the majestic swathe of the country from Lisbon south to the Algarve. On the Mediterranean, the Algarve has also gone upscale, with several charming new properties. Last summer, I took a delightful 10-day driving tour on well-maintained roads, savoring fine cooking and good but little-known wines along the way.

After a weekend in Lisbon — a city I appreciate more and more as a European capital not homogenized by global brand names — we headed south over the spectacular Vasco da Gama suspension bridge, which crosses the broad estuary of the Tagus River from Lisbon to Samouco. On the far side of the bay, emerald fields of rice dotted by white cranes soon gave way to vineyards and a biscuit-colored landscape

baking under the summer sun. After 90 minutes, we arrived at the 22-room **L'AND Vineyards** resort, set in countryside just outside of Montemor-o-Novo and about 20 miles from Evora, the best-known town in the Alentejo.

Designed by Brazilian architect Marcio Kogan, it comprises a striking modern main building and independent villa rooms situated around the adjacent

For personalized trip-planning assistance, call (800) 375-4685 or email reservations@andrewharper.com.

AndrewHarper.com | For comments and inquiries concerning *The Hideaway Report*, please email aharper@andrewharper.com.



L'AND Vineyards main building and Sky View Suite
PHOTOS BY FERNANDO GUERRA



Wines of the Alentejo

WINEMAKING in the Alentejo region predates the Roman Empire and is now in the midst of a renaissance as farmers switch from growing wheat, once encouraged by the government, to planting vineyards again. The wines are made from local grape varieties — Touriga Nacional, Aragonez, Alicante Bouschet, Trincadeira and Periquita for reds, and Antão Vaz, Arinto and Roupeiro for whites — that give them real character. Many wineries welcome visitors, and the best place to arrange a wine tour is at the office of the **Rota dos Vinhos do Alentejo** (Alentejo Wine Route) in Evora. Among recommended estates are Esporão; Quinta do Carmo, part-owned by the Lafite Rothschild group; and Adega Mayor. VINHOSDOALENTEJO.PT

swimming pool and among the vineyards. Popular with Lisboans as a weekend getaway because of its Caudalie spa and Michelin-starred restaurant, it has also become a destination favored by discerning northern Europeans.

Arriving at our Sky View Suite, we found a gas fireplace on the front terrace next to a pair of wood-and-leather armchairs. This turned out to be a pleasant place to sit after dinner, since nights can be chilly in the Alentejo even in the middle of summer. On a hot afternoon, however, the shadowy coolness of our spacious accommodations was very welcome. The comfortable set of rooms came with white walls and locally woven wool rugs. A wonderful bedroom had an electrically operated roof over the bed. This delightful feature enabled us to gaze up at the stars and to breathe cool, clean country air. A spacious bath with black slate walls was equipped with an enormous soaking tub and a separate shower.

At the excellent restaurant, you can dine outside on a sheltered terrace with fine views over the surrounding countryside. Chef Miguel Laffan has a talent for using Portugal's superb produce in appetizing and original dishes such as a game pie accompanied by a warm salad of cep mushrooms, a starter; and roasted Alentejo pork tenderloin with cauliflower and asparagus gratin, peas and black blood sausage.

After a hearty and well-served breakfast, we headed to Evora, the UNESCO-listed walled city developed as a garrison post by the Romans. At its heart stands the imposing Temple of Diana, constructed in the first century A.D. Evora hasn't been emptied out by shopping malls or misconceived modernization schemes. Instead, its cobbled streets are a pleasure to walk, perhaps stopping for a coffee

on a shady terrace after an excellent lunch at an honest, old-fashioned place such as *Restaurante 1/4 Prás 9*, where we enjoyed a superb meal of pork and clams cooked with coriander, a classic of the Portuguese kitchen.

After lunch, we drove three miles to the 92-room **Convento do Espinheiro**, a Starwood Luxury Collection property, which the American group created from a 15th-century convent nine years ago. The rooms include those in the old building — which I prefer for their authenticity — and newer ones, which are smaller and mostly located in a wing just upstairs from the spa. Our Heritage room, a former nun's cell, came with tea-colored plank floors, oil paintings on whitewashed walls, and dark wood furniture. Nearby, we discovered the most spectacular feature of the hotel: a gorgeous *azulejo*-tiled chapel. The Convento is an excellent base from which to tour, but it is also a fine place in which to relax, since in addition to a huge outdoor pool and courts for tennis and paddle tennis, there is a sizeable

Indoor pool, and bath at Convento do Espinheiro



PHOTO BY NIAL CLUTTON

indoor saltwater pool, plus the spa, which uses ESPA products. Quiet and private, this is a perfect place to rest and to be pampered. While LAND Vineyards expresses the energy and creativity of contemporary Portugal, the Convento do Espinheiro embodies the country's long history. The service is better at the Convento, but the restaurant at LAND is superior, and the Sky View Suites are very special. So you might wish to spend a night or two at each.

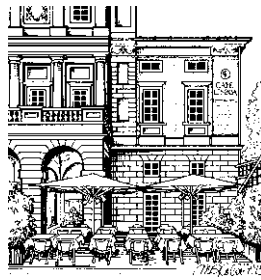
One of the many pleasures of traveling in Portugal is that it is somehow impossible to rush. So the following day, after a leisurely breakfast, we took quiet back roads to our next destination. The Alentejo landscape shimmered in the midday heat. Golden grass covered the rolling savannah, which was strewn with huge round bales of hay and dotted with silvery-green cork oaks. (Portuguese trees supply more than half of the world's annual requirement of wine corks.) While Alentejo estates once produced mostly wheat and cattle, many have recently taken to planting vineyards, and the quality of the wines is making this one of the most interesting up-and-coming wine regions in Europe. Many travelers now visit the Alentejo out of oenological curiosity, just as they might Burgundy or Tuscany.

After wandering around the pretty little town of Beja, we headed south for 20 miles to the enchanting 10-room **Herdade da Malhadinha Nova**. *Herdade* means "homestead" in Portuguese, but in this case, a more accurate term might be *latifundio*, the Spanish word for a vast estate that has been handed down from generation to generation. Driving past the manor house, winery and restaurant, we came to a low hill with the traditional white stucco farm building that the wealthy Soares family converted into a hotel in 1998. To be sure, this is not a true luxury property, but rather a delightful country



© MATTHEW SHAW / WWW.MATTHEWSHAW.CO.UK

RESTAURANT NEWS



Lisbon Dining Options

Belcanto Talented Lisbon-based José Avillez has emerged as the most influential chef in Portugal. He won a second Michelin star this year at his restaurant *Belcanto* (making reservations here essential). His menu evolves constantly, but runs to dishes such as grilled red shrimp with chestnut, fennel and cardamom purée; and roasted suckling pig with fried potato and orange. LARGO DE SÃO CARLOS 10. TEL. (351) 213-420-607. BELCANTO.PT

Café Lisboa Avillez has also recently taken over the charming *Café Lisboa* at the Teatro Nacional de São Carlos, which now has a wonderful all-day menu of small-plate dishes such as cod nuggets with garlic-chive mayonnaise, smoked salmon salad, and excellent hamburgers. LARGO DE SÃO CARLOS 23. TEL. (351) 211-914-498. CAFELISBOA.PT

Taberna da Baixa Located downtown, this stylish contemporary take on a traditional Portuguese tavern is a great spot for lunch. An interesting menu of soups, salads, cod and other fish is complimented by *petiscos*, or Portuguese-style tapas. A good selection of wines is available by the glass. RUA DOS FANQUEIROS 161-163. TEL. (351) 218-870-290. TABERNADABAIXA.PT

hotel with friendly service, beautifully decorated accommodations and public spaces, a small spa, a swimming pool surrounded by lush lawns and olive trees, and gorgeous views over the surrounding countryside.

After settling into our room, which had a door that opened directly onto a veranda running the length of the house, we inquired somewhat hesitantly if an afternoon snack might be possible. "Of course!" came the reply, and a half-hour later, we were enjoying a salad and a bottle of the estate's



Entrance and pool at Herdade da Malhadinha Nova
PHOTOS BY ANDREW HARPER



rosé while relaxing in the shade. We had been keen to visit the Roman ruins north of Beja, but were soon overcome by the hypnotic peace of the place and instead spent a blissful afternoon reading in a handsome lounge filled with bouquets of fresh flowers, low tables heaped with art books, and overstuffed furniture with white canvas slipcovers.

At dinnertime, a Range Rover transferred us from the lodge to the winery, where the hotel's main restaurant is located. There, we enjoyed an excellent meal of contemporary Portuguese cooking, including delicious grilled pork (from pigs raised on the property) with a bottle of the estate's superb Menino António 2012 wine. The little purple footprint on the label told a story, too, since this wine is still made according to the old tradition of crushing the grapes underfoot. We left Herdade da Malhadinha Nova with real regret and fully intend to return.



Attractive lunch presentation, and dining terrace, Vila Joya
PHOTOS BY ANDREW HARPER



“Austrian-born chef Dieter Koschina has created a remarkable kitchen at Vila Joya that applies the refined gastronomic techniques of northern Europe to outstanding Portuguese produce.



Beach Suite terrace at Martinhal Beach Resort & Hotel



Coastline near Martinhal Beach Resort & Hotel
PHOTO: © MICHAEL REUSSE PHOTO DESIGN

The Algarve

Driving south the next day, we traded the immense oat-colored plains of the Alentejo for the whitewashed, bougainvillea-smothered villages of the Algarve, the southernmost region of Portugal. Rather like the French Riviera, the Algarve is heavily developed in places — notably the stretch of coastline from Faro to Portimão — but yields up its charms after some careful editing. Our first night in the area was spent at the 21-room **Vila Joya**, a hideaway set in landscaped gardens overlooking the sea just outside the city of Albufeira. Originally a private house, the building has been remodeled and expanded through the years to encompass additional rooms, a spa and a Michelin two-star restaurant. From the dining room, we could enjoy fine views of the Atlantic breakers on the beach below. Austrian-born chef Dieter Koschina has created a remarkable kitchen that applies the refined gastronomic techniques of northern Europe to outstanding Portuguese produce. Among the dishes we particularly enjoyed during a long and impeccably served lunch were monkfish with smoked tuna belly, and pigeon with lentils, smoked eel and duck foie gras.

Later in the day, we took a swim in the hotel's small oval outdoor pool, enjoyed a massage in the spa, then relaxed on the large seaview terrace of our comfortable and elaborately furnished Deluxe Double room to enjoy the sunset. Because it contains one of the great restaurants of Europe, the Vila Joya should not be missed during a trip to southern Portugal, and since no one even thinks of driving after an indulgent meal here, an overnight stay is highly recommended.

Ever since I first read about him many years ago in a high school history book, I've been fascinated by Henry the Navigator (1394-1460), the seafaring prince who established one of the world's earliest schools of maritime navigation and mapmaking at Sagres, the town at the westernmost point of the Algarve, in the 15th century. The caravel, the small, highly maneuverable sailing ship that made Portuguese exploration of the coast of Africa possible, is also said to have been designed by Sagres shipbuilders with Henry's encouragement.

Located less than two miles northeast of Sagres, the **Martinhal Beach Resort & Hotel** bills itself as Europe's "Finest Luxury Family Resort" and has become a favorite of several English friends since it opened in 2011. The property is surrounded

by Portugal's Costa Vicentina national park, and on arrival, I was reminded of wild and beautiful places such as Montauk and Big Sur. The majority of the resort's 153 accommodations are in villas and Village Houses, with 37 rooms and suites comprising the Hotel Martinhal. Our Beach Room, located in a clapboard-sided bungalow weathered gray by the salty air, had an appealing California sea-shack ambience. Inside, we discovered teak floors, modern oak furniture and retro touches provided by the turquoise, orange, cobalt-blue and lime-green throws and accessories. Sliding French doors led to a spacious private deck with a pair of chairs and a table, as well as fine views over the long golden beach beyond a stand of pines. The bath, with separate tub and shower, was stocked with piles of fluffy Portuguese-made cotton towels and Irish seaweed-based VOYA toiletries.

Watching teenagers windsurfing and children and their parents splashing in the pool, it was easy to see how this property would appeal to families. For two days, we enjoyed beachcombing and treatments at the hotel's excellent spa. The resort also offers a large, well-equipped gym; tennis; horseback riding; and a range of boating activities. Regrettably, the cooking at the resort's three restaurants proved uninspired, and service was slow and disorganized, so we went out for meals aside from breakfast. This didn't pose a problem, however, since there are many reasonably priced seafood places nearby. The hotel would also be improved by having a proper adults-only bar. Otherwise, it's a pleasant place to spend a few days during a family trip to Portugal, or as a base from which to explore Sagres and the magnificent coastline.

Like neighboring Andalusia in Spain, the Algarve was ruled by the Moors for many centuries — its name derives from Al-Gharb, or “The West” in Arabic — and their imprint on the region is still visible in the architecture of many towns. On our way to the eastern Algarve, we stopped to visit Silves, the old



Cathedral in Silves

THE NEXT PLACE

Portugal's Chic New Beach Destination

ABOUT AN HOUR SOUTH of Lisbon, **Comporta**, a stretch of wild beach and pine forest hemmed in between rice paddies and the Atlantic, has long been the summer destination for many of Portugal's grandest families. Recently, this sand-in-your-shoes type of place has started attracting fashion designers and other arty types from London and Paris. They come for the magnificent beaches, the simple lifestyle and the privacy, staying in renovated rice farmers' houses and eating in beach-shack restaurants. But as word gets out, Comporta is becoming more sophisticated. The best place to sample the scene is the *Museu do Arroz* (ALCÁÇER DO SAL. TEL. [351] 265-497-555), a stylish restaurant serving great seafood dishes in a former rice-husking factory. Amanresorts was said to be planning a hotel at Comporta, but for now, the only place to stay is the pleasant Sublime Comporta hotel (SUBLIMECOMPORTA.PT).



View of the beach, and John Dory at *Restaurante Raposo* PHOTOS BY ANDREW HARPER

Cuisine in the Alentejo and the Algarve

Restaurante Afonso Located in the attractive little village of Mora, this simple restaurant is a fine place to discover the hearty country cooking of the Alentejo. It opened in 1954 and specializes in dishes such as partridge cooked with rice, grilled local pork with garlic sauce, and the delicious little almond cookies known as *queijinho do céu de Mora*. RUA DE PAVIA 1, MORA. TEL. (351) 266-403-166. RESTAURANTEAFONSO.PT

L'AND Even if you're not staying at this dramatically modern hotel in the countryside near Evora, its excellent restaurant is open to the public for lunch and dinner from Wednesday to Sunday (Monday and Tuesday are for hotel guests only). Chef Miguel Laffan worked at several restaurants in France before returning to Portugal, and his cooking is refined, original and beautifully presented. Laffan is especially talented at inventing modern takes on traditional Portuguese dishes, such as wild bass with summer vegetables, and chorizo with an oyster vichyssoise. ESTRADA NACIONAL 4, HERDADE DAS VALADAS, MONTEMOR-O-NOVO. TEL. (351) 266-242-400. L-ANDVINEYARDS.COM

Restaurante 1/4 Prás 9 Hidden in a side street in Evora, this pleasant, old-fashioned establishment with a vaulted white ceiling serves excellent and very reasonably priced Portuguese comfort food. Start with some melon and Chaves ham, then try the *arroz de tamboril* (rice with monkfish) or pork stewed with clams, before flan or homemade semolina cake for dessert. The wine list is small but well-chosen. RUA PEDRO SIMÕES 9-A, EVORA. TEL. (351) 266-706-774. RESTAURANTE14PRAS9.PT

Restaurante Raposo Overlooking the Praia (Beach) de Mareta in Sagres, this simple seafood restaurant has fine views of the sea and is as good for lunch — maybe a salad — as it is for dinner, when you can order dishes such as sautéed squid, grilled sardines or grilled lobster. PRAIA DA MARETA, SAGRÉS. TEL. (351) 282-624-168.

O Bote This popular seafood restaurant just across the street from the main market in the busy fishing port of Olhão offers huge portions of freshly caught shellfish and fish, and also has a pleasant sidewalk terrace for outdoor dining. Try the grilled octopus, monkfish skewers, grilled squid and John Dory. The service can be slow. Excellent value for the money. AVENIDA 5 DE OUTUBRO 122, OLHÃO. TEL. (351) 289-721-183.



Moorish capital. It is one of those quiet, dreamy places where time seems to have stood still, and on a sunny morning, we had the little town almost to ourselves as we inspected its still-formidable red ramparts and the spectacular castle that finally fell to the Portuguese in 1249.

The eastern Algarve begins at Faro — the region’s largest city and the location of its principal airport — and extends for 40 miles to the Spanish border. This is where the Portuguese themselves come on holiday, because they love its charming old towns and the miles of empty beaches on offshore barrier islands reached by ferries and water taxis. We stopped for a wonderful lunch in Olhão, a fishing port that is just starting to see itself as a resort town. Across the street from the handsome old waterfront market, a row of fish restaurants displayed their wares on trays of crushed ice. We chose *O Bote* and ordered fresh shrimp cocktails and grilled John Dory accompanied by French fries, rice and salad. These arrived in such generous portions that we almost panicked. The bill for two with wine amounted to a princely \$35.

HOTELS AT A GLANCE

L'AND Vineyards 95 MAP REF. 1

LIKE The screened sleep-under-the-stars skylight is one of the best hotel amenities I’ve found in a long time; excellent restaurant; spacious, attractive rooms. **DISLIKE** Service needs fine-tuning. A rural property of this caliber needs a charming, omnipresent general manager to oversee staff and interact with guests. **GOOD TO KNOW** L’AND Vineyards wines are exceptional. SKY VIEW SUITE, \$305. ESTRADA NACIONAL 4, HERDADE DAS VALADAS, MONTEMOR-O-NOVO. TEL. (351) 266-242-400. L-ANDVINEYARDS.COM

Convento do Espinheiro 94 MAP REF. 2

LIKE Historic charm; friendly, professional service; terrific swimming pool. **DISLIKE** The food is slightly prosaic, and the wine list is dull. **GOOD TO KNOW** Some of the most interesting wines in the Alentejo are made at nearby Cartuxa; ask for directions at the front desk. HERITAGE DELUXE ROOM, \$330; DELUXE SUITE, \$505. CONVENTO DO ESPINHEIRO, ÉVORA. TEL. (351) 266-788-200. CONVENTODOESPINHEIRO.COM

Herdade da Malhadinha Nova 93 MAP REF. 3

LIKE Magnificent setting; peace and quiet; patrician hospitality. **DISLIKE** The lack of screened windows in bedrooms; it would be nice to enjoy the cool night air in the countryside. **GOOD TO KNOW** It is well worth buying a bottle or two of the wines made on the estate, especially the Menino António 2012, which will beg for a steak back home, or the Monte da Peceguina, a rosé that’s ideal with grilled salmon. JUNIOR SUITE, \$365; SUITE, \$425. ALBERNOA. TEL. (351) 284-965-432. MALHADINHANOVA.PT

Vila Joya 95 MAP REF. 4

LIKE Superb restaurant; fine views of the Atlantic; garden setting. **DISLIKE** Though rooms are pleasant and comfortable, they don’t quite justify the hefty rates. **GOOD TO KNOW** The villa was built by descendants of the psychotherapist Carl Jung and is still owned by the Jung family. The splendid Royal Suite Joia features a sundeck with an ocean-facing whirlpool. DELUXE TERRACE ROOM, \$890; JUNIOR SUITE, \$1,070. ESTRADA DA GALÉ, ALBUFEIRA. TEL. (351) 289-591-795. VILAJOYA.COM

Martinhal Beach Resort & Hotel 90 MAP REF. 5

LIKE Well-designed rooms with spectacular ocean views. **DISLIKE** Lackluster restaurants. **GOOD TO KNOW** There is great dolphin-viewing in the waters off of Sagres. TERRACE ROOM WITH FULL SEA VIEW, \$485. QUINTA DO MARTINHAL, SAGRES. TEL. (351) 282-240-200. MARTINHAL.COM

Fazenda Nova Country House 90 MAP REF. 6

LIKE Peaceful rural setting; the eclectic rustic-chic of the décor in the rooms and public spaces. **DISLIKE** The breakfast buffet is unimaginative. **GOOD TO KNOW** The Algarve is extremely crowded in July and August; June and September are preferable. GARDEN SUITE OR TERRACE SUITE, \$305. ESTIRAMANTENS, SANTO ESTEVÃO, TAVIRA. TEL. (351) 281-961-913. FAZENDANOVA.EU

preceding a rating, denotes an officially recommended hotel. Visit AndrewHarper.com for more information on these and one additional recommendation in the Alentejo and the Algarve.

Halfway between Olhão and the delightful port of Tavira, the 10-room **Fazenda Nova Country House** opened two years ago, having been the dream of a successful London couple, Tim and Hallie Robinson — he was in construction, she ran a high-powered public relations company — who wanted to give up the rat race and start a new life on the Algarve. They found an abandoned 19th-century farmhouse on a 20-acre estate with its own orchard and vegetable and herb gardens, and decided to renovate it. Their ambition, according to Tim, was to create “a small, friendly hotel with a lot of authenticity and a point of view.” This explains the chic public rooms furnished with antiques, piles of art books and comfortable furniture, as well as the exceptionally warm welcome we



Garden Suite at Fazenda Nova Country House
PHOTO BY BILLIE SCHEEPERS

received from a delightful Portuguese woman (who, it turned out, had previously lived in Colorado). Having served us a welcome iced tea, she showed us the honor bar, the rooftop terrace and the pool. “The idea of this hotel,” she said, “is that it’s like a quiet, well-behaved house party. We want you to feel really at home. After all, we’re in the Algarve countryside, not on Park Avenue, so being here is all about relaxation.”

Although Fazenda Nova is a lovely property, the key to happiness is getting the right room. So avoid the apartments with their superfluous kitchenettes and book a Garden Suite or, ideally, the Terrace Suite, which has a large private patio and a staircase that leads directly down to the hotel’s saltwater swimming pool. This is very much a hotel for couples — children are only welcome three weeks of the year — which means it is often quiet during the day, since many guests head to the beach or to Tavira, nine miles away. A buffet dinner is offered five nights a week. Otherwise, there are numerous restaurants in Tavira, as well as in Moncarapacho, just four miles away.

Fazenda Nova seems to attract an especially pleasant international clientele. One evening before dinner, we shared a bottle of wine in the garden with a delightful Cape Town banker and his amusing wife, and it was thanks to them that we discovered Cacula Velha. A tiny seaside village of whitewashed fishermen’s houses with a ruined 18th-century fort perched on a cliff overlooking a shallow azure lagoon, it faces a barrier island of white sand. Following their instructions, we packed towels, a beach blanket, an umbrella and plenty of water, and found a boatman to row us across the lagoon. On the island, the only thing that broke the Robinson Crusoe fantasy was a bamboo-and-driftwood café that served us a lunch of grilled fresh lobster accompanied by a bottle of chilled white wine. There are times when simplicity lies at the heart of true luxury. **HR**



Madrid Hotel Discovery

ALTHOUGH THE USUAL INSTINCT WHEN CHOOSING A HOTEL IN A European capital is to opt for a central location, sometimes a city is best discovered from a real-people neighborhood instead.

The handsome new 78-room **URSO Hotel & Spa** is located in the up-and-coming Salesas district, which has much in common with New York City’s Greenwich Village or London’s Notting Hill. An arty and atmospheric area with lots of one-of-a-kind boutiques and excellent restaurants, it is nonetheless just 15 minutes from the Prado museum, ground zero for most visitors to Madrid.

The hotel occupies an elegant early 20th-century limestone palace that was renovated by Spanish hotelier Pablo Carrington, who also owns several properties in the Balearic Islands. He hired designer Antonio Obrador to create a look that highlights the original features of the building — wrought-iron balconies, stained glass, an original Otis elevator — as a foil to modern rooms that feature hardwood floors, earth-tone color schemes, grasscloth-covered headboards, white cotton duvets and parchment lamp shades. This contrast between the traditional and the contemporary is even more successful in the hotel’s public spaces, including a very attractive lobby with chinoiserie-style wallpaper and overstuffed chairs and sofas. Overall, the feeling is that of a patrician private house rather than a hotel.


The Table by restaurant showcases a different Spanish chef every month, with an emphasis on bringing young talent from the provinces to the capital. And the delicious bread, croissants and pastries served at breakfast come from a renowned local shop that has been in business since 1914. The URSO also features Madrid’s first branded luxury hotel spa, which uses products from Spanish skin care specialist Natura Bissé and includes a wood-lined lap pool and steam room. A full treatment menu is offered, including Natura Bissé’s signature facial with diamond dust. **HR**



Our bath at Fazenda Nova
PHOTOS BY ANDREW HARPER

URSO Hotel & Spa 94

LIKE Well-designed rooms and public spaces; excellent bar and restaurant; location in an interesting, up-and-coming neighborhood. **DISLIKE** Some staff could be more efficient. **GOOD TO KNOW** Just across the street from the hotel, the Fundación Patrimonio Comunal Olivarero shop carries a fine assortment of rare olive oils from all over Spain; these bottles make useful souvenirs and great gifts. This stylish hotel is ideal for travelers who already know Madrid and who are eager to discover one of its more interesting neighborhoods. Excellent choice for couples and single travelers. DELUXE ROOM, \$345; JUNIOR SUITE, \$475. MEJÍA LEQUERICA 8. TEL. (34) 91-444-4458. HOTELURSO.COM

 preceding a rating, denotes an officially recommended hotel. Visit AndrewHarper.com for more information on this and three additional recommendations in Madrid.

Pebble Beach: Revisiting a Classic Golf Retreat



“Of course, most visitors to Pebble Beach come because it boasts the finest collection of golf courses in one zip code in America.

SET ON THE MONTEREY PENINSULA WHERE THE DEL MONTE FOREST MEETS THE PACIFIC Ocean, Pebble Beach is one of the most idyllic havens I know. It is a place of sweeping beaches and aquamarine waters, of sea lions draped on jagged rocks, sea otters floating peacefully on their backs, pods of migrating whales, and low-flying pelicans scanning the water for anchovies and squid. And the cool Pacific air keeps temperatures so delightfully moderate that golfers can wear slacks and sweater vests all year long.

The Pebble Beach Company was founded in 1919 and today owns three sumptuous resorts. **The Lodge at Pebble Beach** offers glorious views of Carmel Bay and the 18th green of the famed Pebble Beach Golf Links. Low-rise annexes contain 161 guest rooms and suites, most of which have fireplaces and outdoor patios or balconies. Five restaurants, a huge 22,000-square-foot spa complex, 12 tennis courts, a beach club and riding stables complement the incomparable golf facilities. Four miles to the north, **The Inn at Spanish Bay** is set among the

Monterey pine groves of the Del Monte Forest and is fronted by Scottish-inspired golf links and the Pacific Ocean. The rambling lodge contains 269 guest rooms with marble baths and gas-burning fireplaces. Guests enjoy complimentary access to facilities at the private Spanish Bay Club, including a 75-foot heated outdoor pool, a tennis pavilion with eight Plexipave courts, and a full-service spa.

On my recent trip, however, I opted to stay at the third property, **Casa Palmero at Pebble Beach**, a 24-room hideaway within a former mansion. Situated next to The Spa at Pebble Beach and overlooking the first and second fairways of the Golf Links, its cinnabar tile roofs and ochre-colored walls give the impression of a grand Mediterranean villa, as do the trellised walkways, shaded courtyards and gurgling fountains. Inside, we discovered an atmospheric living room, a billiard room and a library with rustic beams, hardwood floors and well-chosen artwork. Most of the property's unusually spacious rooms boast fireplaces and private patios with Jacuzzis, while the lavish baths feature radiant-heat floors and a wide selection of toiletries from The Spa next door. Cocktails are offered in a cozy bar each evening as part of the regular room rate, and there is a secluded swimming pool. Breakfast is served in the guest rooms, but other meals must be taken elsewhere, though given the variety of options, this is scarcely an inconvenience. Overall, Casa Palmero will appeal to those who prefer smaller hotels and who are in search of calm and seclusion. I cannot recommend this lovely place too highly.

Of course, most visitors to Pebble Beach come because it boasts perhaps the finest collection of golf courses in one zip code in America. The Pebble Beach Company owns several of those layouts, and the centerpiece is the venerable Pebble Beach Golf Links, a nearly century-old track that is regularly ranked among the top courses in the world. In 1916, as manager of the Pacific Improvement Company, Samuel F. B. Morse, a distant relative of the man



Spyglass Hill Golf Course, third hole
PHOTO BY EVAN SCHILLER



Casa Palmero
PHOTO BY SCOTT CAMPBELL

who invented the telegraph, convinced the board to build the Pebble Beach Golf Links on a prime parcel of real estate that included seven miles of oceanfront property. The track opened in 1919. Nearly five decades later, near the end of his long life, Morse added the Spyglass Hill Golf Course on land where author Robert Louis Stevenson used to stroll while writing “Treasure Island.” In 1987, the resort built The Links at Spanish Bay.

Pebble Beach’s stature as a golf destination grew exponentially after Bing Crosby began holding his annual pro-am golf tournament here in 1947. Known as the “Clambake,” it attracted the top touring professionals of the day, as well as many of Crosby’s Hollywood friends. Crosby ran it until his death in 1977, at which point his family took over. Today, it is called the AT&T Pebble Beach National Pro-Am, and it remains one of the best-attended competitions on the PGA Tour. In the early 1970s, the United States Golf Association burnished the resort’s reputation as a golf getaway when it started bringing the U.S. Open to Pebble on occasion. To date, the national championship has been held here five times, and this is slated to be the site of the 2019 Open, when Pebble Beach celebrates its centennial.

If you are a golfer, you must plan to play those three main courses: the Pebble Beach Golf Links, Spyglass Hill and The Links at Spanish Bay. For many, a round on the Golf Links is akin to a religious experience. The stretch of holes from six through 10 offers some of the most exciting shots in the game, such as the downhill wedge most people hit to a bunkered green backed by the Pacific on the short, par-3 seventh; and the breathtaking approach to the eighth, which forces most golfers to muscle a long iron over a gaping chasm to a cliffside green.

The Spyglass Hill Golf Course, designed by celebrated architect Robert Trent Jones, opened for play in 1966. Though it is not nearly as spectacular



Pebble Beach Golf Links, eighth hole
PHOTO BY EVAN SCHILLER

Major Upcoming Events

ASIDE FROM GOLF, Pebble Beach serves as a venue for notable events. Every spring, the Pebble Beach resorts are home to **Pebble Beach Food & Wine** (April 9-12, 2015), a four-day celebration that features notable chefs such as Thomas Keller, Jacques Pépin and Daniel Boulud, and more than 250 vintners. Open to the public, it offers cooking demonstrations, wine and spirits tastings, and the chance to sample some of the most interesting dishes during special dinners. PBFW.COM

The **Pebble Beach Concours d’Elegance** (August 12-16, 2015) is more than 60 years old and is widely regarded as the best display of historic and unique automobiles in the world. The 2014 event featured 218 cars, and the Best of Show trophy went to a silver 1954 Ferrari Scaglietti coupe that was originally designed for filmmaker Roberto Rossellini. Runners-up included a 1934 Packard, a 1934 Hispano-Suiza and a 1937 Rolls-Royce. For those who love cars as much as golf, it is hard not to be overwhelmed by the sight of classic automobiles arrayed on the 18th fairway of the Golf Links, overlooking Carmel Bay. PEBBLEBEACHCONCOURS.NET

HOTELS AT A GLANCE

The Lodge at Pebble Beach 97


LIKE The oceanside setting and sweeping views of the Pacific. **DISLIKE** Although the lodge has only 161 rooms and suites, the public areas can feel busy on occasion. **GOOD TO KNOW** The magnificent Deluxe Ocean View Suites overlook the iconic 18th hole and boast panoramic views of Stillwater Cove and the Pacific Ocean. OCEAN VIEW ROOM, \$1,030; SUITE, \$2,130. 1700 17-MILE DRIVE, PEBBLE BEACH. TEL. (831) 647-7500. PEBBLEBEACH.COM

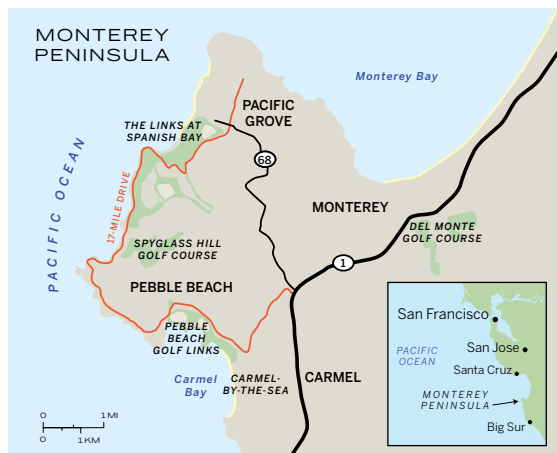
The Inn at Spanish Bay 91

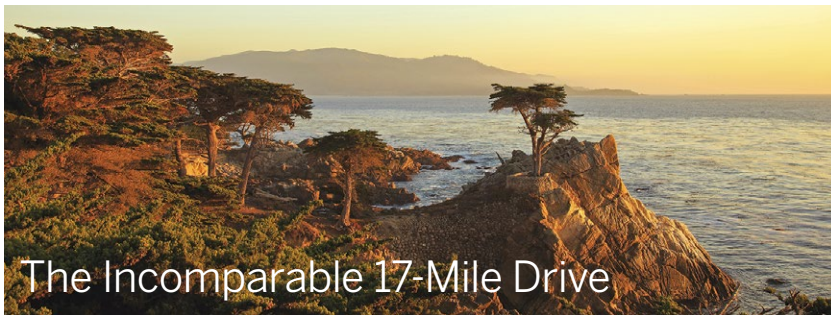
LIKE The short game practice area outside the hotel, which is a wonderful place to work on your chipping and putting as the sun drops into the Pacific Ocean. **DISLIKE** As comfortable and accommodating as it may be, there is nothing remarkable about the building, inside or out. **GOOD TO KNOW** Efficient shuttle service makes it easy to commute between the hotel and the lodge, as well as the various golf courses. GARDEN VIEW ROOM, \$650; OCEAN VIEW ROOM, \$965. 2700 17-MILE DRIVE, PEBBLE BEACH. TEL. (831) 647-7500. PEBBLEBEACH.COM

Casa Palmero at Pebble Beach 98

LIKE The quiet and privacy of this intimate retreat. **DISLIKE** The property does not have the water views that one can enjoy at the other Pebble Beach hotels. **GOOD TO KNOW** The hotel adjoins the 22,000-square-foot Spa at Pebble Beach, which means it is a quick and easy walk to the superb facility. ESTATE ROOM, \$945; SPA ROOM, \$1,200. 1518 CYPRESS DRIVE, PEBBLE BEACH. TEL. (831) 622-6666. PEBBLEBEACH.COM

 preceding a rating, denotes an officially recommended hotel. Visit AndrewHarper.com for more information on this and six additional recommendations in the Monterey/Carmel area.





FOR MANY YEARS, the Pebble Beach Company has enjoyed a relationship with Lexus whereby hotel guests are able to borrow automobiles from the luxury carmaker for a complimentary two hours during their stays. I seldom pass up the opportunity, in order to take a spin around the magnificent 17-Mile Drive, a scenic loop that is truly one of the most remarkable in the world. The road was laid out in 1892 by the Pacific Improvement Company, a consortium of the Big Four railroad barons: Charles Crocker, Mark Hopkins, Collis Huntington and Leland Stanford. Its original purpose was to provide an excursion for guests from the Hotel Del Monte — now Herrmann Hall, part of the Naval Postgraduate School of the United States Navy — in the hope that they would be induced to purchase one of the residential plots on PIC land. The drive first runs inland, then along the coast before heading up into the hills. Scenic viewpoints, some of which are more than 600 feet above sea level, provide a succession of astonishing vistas. The most iconic attraction is the Lone Cypress, a Monterey cypress tree that is the official symbol of Pebble Beach. Invariably, I stop so frequently that the 17-mile trip takes well over an hour.

Notable Nearby Restaurants

TWO MILES SOUTH OF PEBBLE BEACH lies the charming town of Carmel-by-the-Sea. There, you will find a wide variety of dining options. Here are some personal favorites.

Andre's Bouchée Focusing on authentic bistro cuisine, this charming establishment also features one of the best wine stores in the village. Classics such as lobster bisque, duck confit and veal tenderloin are served with sunny California attitudes. A chef's table is available. MISSION STREET BETWEEN OCEAN AND SEVENTH AVENUES. TEL. (831) 626-7880. ANDRESBOUCHEE.COM

Anton & Michel After an extensive renovation a few years ago, this inviting 30-year-old restaurant continues to gather plaudits as one of the finest on the Monterey Peninsula. Dapper proprietor Tony Salameh offers contemporary favorites such as beef brochette, prawns and angel hair, barramundi salad, and Hawaiian tuna tartare. Children's menu available. IN THE COURT OF FOUNTAINS, MISSION STREET BETWEEN OCEAN AND SEVENTH AVENUES. TEL. (831) 624-2406. ANTONANDMICHEL.COM

Hog's Breath Inn This cheery local institution, once owned by Carmel's most famous resident/mayor, actor/director Clint Eastwood, features plenty of hearty gastropub fare, an extensive beer selection and sun-splashed patio dining. Note the homage to its former proprietor in the barroom. SAN CARLOS STREET BETWEEN FIFTH AND SIXTH AVENUES. TEL. (831) 625-1044. HOGSBREATHINN.NET

Il Fornaio Part of a well-regarded West Coast-based restaurant group, this airy trattoria offers antipasti, wood-fired pizza, house-made pastas and rotisserie roasted meats. There is also a children's menu for a casual early dinner with the family. OCEAN AVENUE AT MONTE VERDE STREET. TEL. (831) 622-5100. ILFORNAIO.COM

Katy's Place The most popular brunch spot in Carmel offers relaxed patio dining and a warm, family-friendly atmosphere. The house specialties are the omelets, the waffles and the eggs Benedict, of which there are a staggering 20 varieties. MISSION STREET BETWEEN FIFTH AND SIXTH AVENUES. TEL. (831) 624-0199. KATYSPLACECARMEL.COM

La Bicyclette This casually chic café, whose artful bric-a-brac interior seems modeled after a Keith McNally restaurant, is an excellent all-purpose option for breakfast, lunch or dinner. Specialties include brioche French toast, fresh fisherman's stew and thin-crust pizzas from a wood-fired Mugnaini oven. DOLORES STREET AT SEVENTH AVENUE. TEL. (831) 622-9899. LABICYCLETTERESTAURANT.COM

as the Golf Links, it is still regularly ranked among the top 100 layouts in America. A round there begins on an elevated tee in the midst of the Del Monte Forest, then quickly leads players toward the ocean and a quartet of holes routed through a series of sand dunes. The course then returns to the woods and a succession of formidable 3-, 4- and 5-pars.

As for The Links at Spanish Bay, it is a charming, Old World-style layout designed in part by Trent Jones' son Bobby and five-time British Open winner Tom Watson. The course came on line in 1987 on dunes land overlooking the scenic loop known as 17-Mile Drive and a beach where Spanish explorer Gaspar de Portolá arrived in 1769. It puts a premium on accuracy.

A visiting golfer would be remiss if he or she did not also visit the fourth piece of the Pebble Beach portfolio, the Del Monte Golf Course. Founded in 1897, it is the oldest continuously operating course west of the Mississippi, and perhaps the most compelling argument for including it on a golf itinerary is that many of the caddies at the Pebble Beach Company play their golf here. It's the sporting equivalent of a restaurant frequented by locals.

Pebble Beach has a robust caddie program at its courses. The best of the bunch is Casey Boyns — and yes, you can request him ahead of time. He grew up on the Monterey Peninsula and has caddied for Pebble Beach for more than 30 years. He knows every blade of grass on the Golf Links, and he is also a terrific player, having won two California State Amateur Championships and qualified for more than a dozen United States Golf Association Championships. (One note about the caddies at Pebble Beach: They are very particular about the size and weight of the bags they carry, and they will not hesitate to “change out” a player, in other words, put his or her clubs in a lighter carry bag from the resort. Those playing any of the Pebble Beach courses would be wise to strip down their bags as much as possible.)

Of course, Pebble Beach also caters to non-golfers. They can embark on half-day trail rides from the Pebble Beach stables, surf, kayak, fish, sail and cycle. All the activity can wear out even the heartiest soul, which is why my final recommendation for the ultimate Pebble Beach experience is to treat oneself to a visit to the magnificent spa. While there is much to choose from on the treatment menu, I have a particular affection for the golfer's massage, in no small part because shortly after enjoying one some years ago, I proceeded to birdie the first two holes of the Golf Links! [HR](#)

L'Auberge Carmel: A Captivating Inn

THOUGH IT CAN BE OVERRUN IN SUMMER, CARMEL-BY-THE-SEA STILL PROVIDES A WONDERFUL escape for much of the year. The pedestrian-friendly central shopping and dining district along Ocean Avenue comprises no more than 10 square blocks; the coastal hamlet atmosphere remains enchanting; and the beach is sublime.

The former artists' colony of Jack London, Ambrose Bierce and Mary Hunter Austin — it was inundated with rootless young aesthetes after the 1906 San Francisco earthquake — still clings strongly to its cultured history, hosting a variety of concerts, performances and openings throughout the year.

L'Auberge Carmel is a fetching stucco-clad inn of 20 guest rooms arrayed around an intimate tile courtyard. The property is located at the western edge of town four blocks from the beach, and was its first apartment building. A local entrepreneur named Allen Knight, who would later become mayor during the 1940s, was inspired by a visit to Prague to commission an Old World Czech-style structure on his family's property on Monte Verde Street. In 1929, The Carmel Pine Cone noted approvingly of the new Sundial Court that “the architecture is European, probably more Bohemian than of any other national type, and fits in well with Carmel's general scheme.”

In 2004, a local hospitality partnership headed by David Fink, the former general manager of The Lodge at Pebble Beach, purchased the property and turned it into a full-service luxury inn. Visitors are welcomed with a smile and a glass of wine in a simple but well-appointed reception alcove featuring little more than a fireplace, a love seat, a couple of reading chairs and an honor bar. The rooms are equally snug but felicitous, with dark wood furniture, reading tables, generous tubs, and arresting black-and-white landscape photography. In the late afternoons, after a walk around town, we often found ourselves relaxing outside in the serene vine-clad courtyard with a book and a glass of crisp white wine.

The property is probably best known for its excellent 12-table restaurant, *Aubergine*, a relaxing and subdued space managed by Executive Chef



“ L'Auberge Carmel is probably best known for its excellent 12-table restaurant, *Aubergine*.”

Justin Cogley. Featuring inspired pairings of local seafood with seasonal produce, dishes can include Dungeness crab with young coconut, diver scallops with lemon balm, or rib eye with yellow beets and tonka beans. Breakfast is complimentary, and a thoughtfully prepared room service menu features an array of flavorful small dishes including potted eggplant with confit garlic, duck rilette with fermented carrot, and an antipasti plate.

Those desiring lavish golf, spa and pool amenities should look north to Pebble Beach. L'Auberge Carmel is an intimate and distinguished hideaway for couples seeking notable cuisine and proximity to this storied village of just 4,000 permanent residents. And it is precisely the kind of charming small escape that continues to inspire the *Hideaway Report*. **HR**

Gallery Highlights

Carmel Art Association Gallery Founded in 1927, the oldest gallery in Carmel is dedicated solely to presenting the work of artists living on the Monterey Peninsula. This airy and welcoming space also hosts a variety of films, concerts and guest lectures. A local treasure. DOLORES STREET BETWEEN FIFTH AND SIXTH AVENUES.

Photography West Gallery This snug warren of rooms featuring handprinted original film stock images of the West Coast is a browser's delight. The institution also publishes its own monographs and sells a variety of first-edition photography books. DOLORES STREET - ONE SOUTH OF OCEAN AVENUE.

Trotter Galleries Specializing in early California and American paintings, Trotter Galleries exudes a stately, patrician charm. Owners Terry and Paula Trotter offer personal consultations with beginning and advanced collectors, and curate a variety of exhibitions across the country. PASEO SAN CARLOS COURT, ON SAN CARLOS STREET NEAR SEVENTH AVENUE.

Jones & Terwilliger Galleries This exquisite gallery has a broad portfolio of landscapes, figure studies, still lifes and bronzes, and also features a number of internationally recognized painters from Europe and Asia. It focuses on contemporary oil paintings, and has a sister gallery in Palm Desert. SIXTH AVENUE BETWEEN SAN CARLOS AND DOLORES STREETS.

L'Auberge Carmel 91

LIKE Attractive rooms; friendly staff; convenient location just a few blocks from Ocean Avenue and the beach. **DISLIKE** The public areas, with the exception of the delightful courtyard, are rather cramped. **GOOD TO KNOW** Less expensive rooms have views of a parking lot and should definitely be avoided. Most other accommodations overlook the courtyard; those on the third floor provide glimpses of the ocean. DELUXE COURTYARD KING, \$550; PREMIUM COURTYARD KING, \$690. MONTE VERDE STREET AT SEVENTH AVENUE, CARMEL-BY-THE-SEA. TEL. (831) 624-8578. LAUBERGECARMEL.COM

LAST LOOK

Sardines are a staple of menus in the Algarve. These were being prepared at O Bote in Olhão.

PHOTO BY ANDREW HARPER



LAST WORD

Website Reinvented

I AM DELIGHTED to draw your attention to a comprehensive redesign of the Andrew Harper website. Improvements include interactive maps, allowing you to explore recommended properties within a specific region, and to see at a glance which offer benefits to subscribers. We have improved our search engine so that it is easier to find related hotels, destinations, articles and travel partners. A Subscriber Feedback section has been restored, so you will now be able to rate your favorite Harper properties around the world. I encourage you to take the time to do so: I want to know what you think, and I am sure that your fellow subscribers will also find your candid opinions to be of great interest. We have also made it easier to make online reservations: Simply look for the "Book Online" button on individual hotel pages. Finally, our former blog is now "The Harper Way," a lifestyle-oriented section that will feature contributions from Andrew Harper staff, including travel tips, restaurant recommendations and interviews with travel industry insiders. I hope you will find that these changes have added to the value of your subscription. And I very much look forward to your comments, as well as your suggestions for future enhancements.

Online Exclusives

Find additional stories, my trip videos and more photography throughout the month on our website. Look for these symbols in print and visit *The Hideaway Report* at AndrewHarper.com.

= slideshow = video
 = additional stories

From My Notebook

Dramatic Patagonia Debut

The Chilean Tierra Hotels group is rapidly acquiring a reputation for startling modern architecture in settings of exceptional natural beauty. The latest addition to the portfolio is **Tierra Chiloé**, which opened in September. Located on an island in northern Patagonia, it is surrounded by the pristine Chiloé Archipelago. The 12-room resort has an avant-garde design intended to merge into the landscape. A team of guides takes guests boating, horseback riding, trekking and bird-watching. I intend to pay a visit in the next few months.

Indian River Journeys

The Indo-British company **Assam Bengal Navigation** offers cruises along the Brahmaputra and Ganges rivers in northeastern India. Its fleet of three boats has air-conditioned en suite cabins; dining rooms serve Continental and mildly spiced Indian cuisine. Two of the vessels accommodate 24 people. The latest craft, *ABN Rajmahal*, which came into service last February, operates on the Ganges as far upstream as Varanasi, and has room for 44 passengers. Such cruises enable travelers to visit remote areas and wildlife reserves that would otherwise be inaccessible.

Azura Comes to Tanzania

I first became aware of the Azura group on a visit to the stunning coastline of Mozambique, where the company operates two island retreats. The latest property, **Azura Selous**, is a safari lodge in Tanzania's vast Selous Game Reserve. This is a place to escape the crowds that now inundate the Ngorongoro Crater and Serengeti National Park. The lodge comprises 12 Tented Villas — part stone, part canvas — which overlook rapids on the Ruaha River. Judging by the quality of the Mozambique resorts, this will be a major draw for more adventurous travelers to East Africa.

Glamorous Venice Villa

Travelers now have the opportunity to stay in a restored palazzo exactly as though they were privileged Venetian residents. Francesca Bortolotto Possati, owner and CEO of THE BAUERs hotels, has recently renovated a 16th-century mansion, **Villa F**, which contains 11 residential suites and is set amid three acres of private gardens. As well as an exquisite interior, the property offers unforgettable views across the Giudecca Canal. As Villa F is located just steps from BAUERs II Palazzo, its fortunate occupants have access to the restaurant and spa there.

TRAVEL OFFICE NEWS

Make Your Cruise Reservations Now

THIS IS THE TIME OF YEAR when many subscribers call to book their annual cruises. We have excellent relationships with several small-ship luxury lines — including Silversea, Seabourn, Paul Gauguin, Un-Cruise and Hebridean Island Cruises — and we may be able to secure anything from a shipboard credit to a complimentary upgrade. Already, we are seeing huge demand for two new riverboats on the Irrawaddy River — the *Belmond Orcaella* and the *Sanctuary Ananda* — so if your travel plans include Myanmar (Burma), it would be wise to act immediately. Summer canal barge charters in France also have perennial appeal, and some flexibility with dates may be necessary. The 2016 world cruises will also fill up shortly. Regardless of the itinerary, the largest suites disappear first because there are so few of them.

Contact the Travel Office at (800) 375-4685 or reservations@andrewharper.com

Free of hotel advertising since its inception in June 1979, *Andrew Harper's Hideaway Report*® (ISSN 0884-7622) is a private publication for sophisticated travelers. The selection of hotels and restaurants for inclusion is made on a completely independent basis, with Andrew Harper, LLC paying full rate for all meals, lodging and related travel expenses. *The Hideaway Report* is published monthly by Andrew Harper at 1601 Rio Grande St., Suite 410, Austin, TX 78701. Periodicals Postage is paid at Austin, TX, and additional mailing offices. POSTMASTER: Send address changes to: Andrew Harper, P.O. Box 684368, Austin, TX 78768. Tel. (866) 831-4314 or (512) 904-7342. Fax (512) 904-7350. Copyright 2015 Andrew Harper, LLC. CST #2110806-40; IST #1096; WST #603248672. All rights reserved. Quotation, reproduction or transmission by any means is prohibited without written permission from the publisher.

Editor-in-Chief Andrew Harper Art Director Kristina Mitchell Photo Editor Kelly Zhu Illustrator Melissa Colson