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THE WALL STREET JOURNAL.

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Into the Woods

Germany's storied Black Forest is finally updating its tourist offerings, but the old traditions and offbeat charms remain rooted in place

By **MATTHEW KRONBERG**

THE FAIRY tale version of Germany still exists, more than anywhere else, in the Black Forest. Villages of half-timbered houses dot deep valleys in the shadow of mountainsides thick with spruce and fir trees. Hilltop castles loom above sprawling vineyards and orchards. The traditional finery is ornate and the souvenir cuckoo clocks even more so. Then there's the namesake cake, tempting enough to lure even the most resolute weight-watcher into a witch's cottage. That's the Black Forest most visitors come for. It's the one I expected to indulge in when I tagged along with my wife, who was attending a springtime seminar in the region, at the Schwarzwälder Pilzlehrschau, Germany's oldest mushroom school. Over the course of a week—a mix of day trips and overnights—we found great hikes, plenty of cake and unexpectedly, a clutch of local, young chefs, hoteliers and artists who are finding compelling new ways to build on old traditions.

The namesake cake is tempting enough to lure even the most resolute weight-watcher into a witch's cottage.

The region covers the far southwest corner of Germany, spanning, in its most expansive interpretation, from the cities of Karlsruhe and Pforzheim, down about 100 miles to the Swiss border, and west from the A81 Autobahn to the Rhine river. While the heart of the region is marked by dense, dark forests, the Upper Rhine Plain in the west is wine and agriculture country, with a climate to match. The city of Freiburg im Breisgau is considered the sunniest in the country.

In the southern Black Forest, at the Mühle Schluchsee, a 10-room inn with a Michelin-starred restaurant, owner Marius Tröndle and his partner Anika Cabraja view hospitality in the Schwarzwald through a fairy tale lens. But not the one I was expecting. "It's like Dornroschen—Sleeping Beauty—the story where the whole village falls asleep," said Ms. Cabraja. Hoteliers, she added, didn't generally feel the need to invest or innovate, because they "know that the guests are coming anyway, because of the nature."

They hope that the Mühle Schluchsee, which opened just before the pandemic, will serve as a beacon for what's possible. Occupying a hipped-roof, Black Forest-style farmhouse built in 1603 (it was a flour mill for the St. Blasien monastery), it strikes a balance between the traditional and contemporary now. The cozy lounge, where guests laze on plush powder-blue sofas for welcome drinks and afternoon coffee and cake, still features the low-timbered ceilings from when the ground floor housed livestock. The



JAMES GULLIVER HANCOCK

20-seat restaurant, meanwhile, feels utterly modern, with pale, minimalist woodwork and dishes like a tartare of local beef wrapped in crisp nori and topped with a dab of Marsala cream. Mr. Tröndle, who was born nearby, aims to turn the area around the Schluchsee into a southern Black Forest counterweight to the Michelin-star-studded town of

Baiersbronn, near the Schwarzwald National Park in the northern part of the region. This winter, he plans to reopen the Auerhahn, a 64-room lakeside hotel, which his grandparents founded in 1990. There he aims to have a restaurant which will largely limit itself to ingredients sourced from within about 30 miles, and an aesthetic that eschews

cuckoo clocks, Black Forest cakes and red pom-pommed bollenhut hats. "You can still show what the Black Forest is without just using these three things to promote it everywhere," he said. Others, though, employ those symbols in updated or subverted form. Even at bastions of traditional culture like Gutach's Black

Forest Open Air Museum Vogtsbauernhof, a sprawling collection of centuries-old buildings, you'll see examples. The railway underpass between the parking lot and the museum entrance, for instance, features artist Stefan Strumbel's pop-art takes on local symbols, like a slice of Black Forest cake. *Please turn to page D4*

Inside



RUN AWAY WITH THE SPOON BREAD
This soufflé-like cornbread is the low-key but luxurious recipe summer demands **D6**



POINT TAKEN
How to steal the King of Rock 'n' Roll's snazzy strong-collar look **D3**



FLYING COLORS
In varying shades of vivid blue, turquoise jewelry is surging this season **D2**



THE WILDER WEST
A day trip to the remarkably pristine Blake Island, just off the coast of Seattle **D5**

STYLE & FASHION

20 ODD QUESTIONS

Chloe Fineman

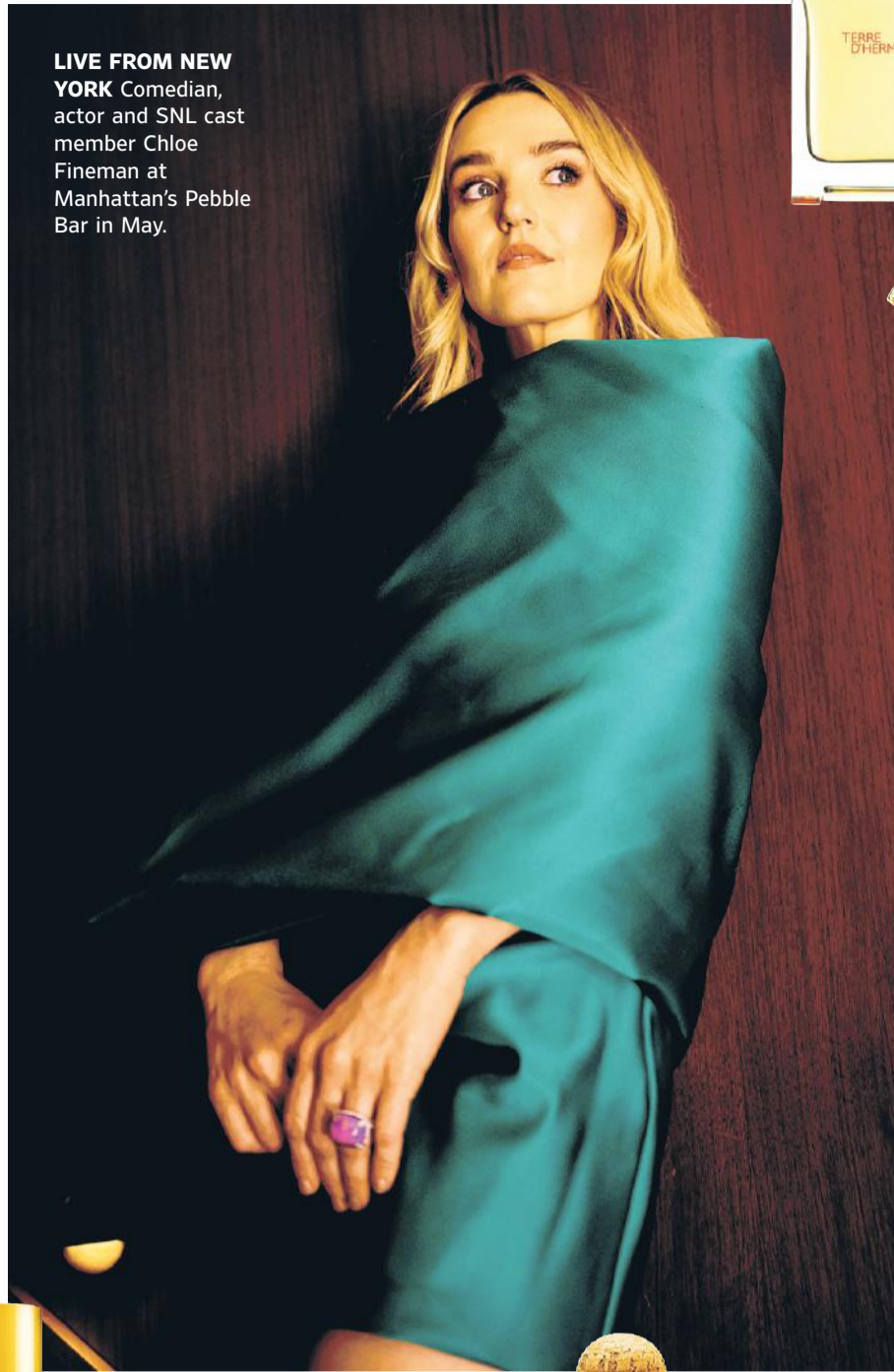
The 'Father of the Bride' actor unpacks her unabashed, over-the-top tendencies

CHLOE FINEMAN tends to go big. The New York-based actor, born in Berkeley, Calif., has overdressed since elementary school. Now 33, she has 10 pairs of the same Gucci sunglasses, just in case she loses one. Her comedy, too, is defiantly over-the-top. A secret to being funny, Ms. Fineman said, is "over-sharing, overtalking, being unfiltered and not taking yourself too seriously."

Ms. Fineman's mastery of impressions has made her an attraction on "Saturday Night Live," where she's been a cast member since 2019. She can jump, remarkably, from mimicking Meryl Streep to Timothée Chalamet to notorious swindler Anna Delvey in (almost) the same breath.

Ms. Fineman's latest feat is a role in HBO Max's "Father of the Bride" remake, co-starring Andy García and Gloria Estefan, which begins streaming June 16. Ms. Fineman plays a wedding planner and, like Martin Short in the 1990s version, leans toward the theatrical. The project made her realize "what a waste of money" weddings can be, but she's not deterred. "I'll probably have a disgusting wedding," she said, "but not for a very long time."

Here, Ms. Fineman discusses her earring obsession, her affinity for kitsch and the only thing she's capable of cooking.



LIVE FROM NEW YORK Comedian, actor and SNL cast member Chloe Fineman at Manhattan's Pebble Bar in May.



LASTING IMPRESSIONS From top: Terre d'Hermès, the fragrance Ms. Fineman's dad and boyfriend wear; a peach earring from the Last Line; 6397's Skater jeans; an Instagram snap of @TurtleCreekLane's joyful but 'insane' interior design.



Overdressing is a way to feel like a million bucks and also really uncomfortable. I thought the gold lamé Altuzarra gown I wore to the SNL season finale afterparty was subtle, but I stood out like a sore thumb.

If I'm into something, I go really hard. I've had more phases than the moon. When I was into dogs in second grade, I got a vest embroidered with dog breeds at a convention at the Cow Palace near San Francisco. I still have it. I recently got another dog jacket by Bode. I guess I'm back in a dog phase.



I have a horrific sunglasses problem. I keep them in a Lucite storage cabinet. I don't think I have 100 pairs. Well, I might. Ten to 15 of those are a pair of Gucci sunglasses from 2010 I found on eBay. I ordered all of them because I was scared I'd lose them. I wanted to look like Sienna Miller, who I saw wearing them. The glasses are thin and beautiful, and I thought they would make me feel a certain way. They didn't.

I also have a perfume problem. I prefer men's scents. They smell really good on women—fancy but earthy and clean. Growing up, my dad wore Terre d'Hermès Parfum. Now my boyfriend wears it. I don't want to look into the psychology of that.

I don't have taste. I just have credit cards.

Even though I own more clothing than ever, I wear a lot of sweatpants. I recently got two Pangaia pairs in rose quartz. I also like the sweatshirts from Harry Styles's brand, Pleasing. The material is thick and the colors are joyful.

I keep a woven basket in my closet for all my sweatpants. My closet is like the show "Get Organized With the Home Edit" if you failed at doing the home edit.

Color doesn't scare me. I went to NYU and we had to wear stage black every day, so I'd add a bright lipstick to feel a little bit San Francisco.

My skin-care regime is inconsistent. When I want to go fancy, I love Tracie Martyn's Amla Purifying Cleanser and Augustinus Bader's cream and face oil. I also use Weleda, which is a fraction of the price. It's fun to be high-low.

A cocktail I like is a skinny margarita with Patrón Silver, lime juice and soda water. Sometimes I'll add grapefruit juice to make it a Paloma.



FUNNY STUFF From top left: The Bode jacket that reignited Ms. Fineman's dog phase; a yam—the only thing the actor can cook; Tracie Martyn's 'fancy' Amla Purifying Cleanser; a flouncy Döen top; Patrón Silver for skinny margaritas.

I love weird porcelain objects. My favorites are my Marie Antoinette salt-and-pepper shakers. Her head pops off with Velcro. I got them in Montana at Western Outdoor. They have a lot of vintage kitsch.

On Instagram I'm invested in @TurtleCreekLane. She's from Dallas and decorates her house joyfully, but it's insane. People with a lot of money make really interesting decisions.

The reason I downloaded Discovery+ was to watch "Queen of Versailles

Reigns Again." [Jackie Siegel] is sweet and tacky in the best way. We both love big gold mirrors.

I wear a lot of wide jeans. 6397 makes a Skater jean I wear all the time, and I have three pairs of Rachel Comey's Elkin jeans. I'll wear a sweater vest with them at work. Alexa Chung used to make great ones. I also like a flouncy little top. Döen's are comfortable and feel nice.

I have seven ear piercings. At the Last Line in the West Village, you can buy

one earring instead of a set. It's less of an investment and gives you more creative freedom. I have a peach earring from them because my dog is named Peach.

The most expensive thing I own is an earring from Maria Tash that I lost at work and am trying to replace, so I don't know if I own it anymore.

I'd love to have dinner with Molly Shannon, Jennifer Coolidge, Mike White, RuPaul, my friend Casey and Jeremy O. Harris. We'd have a Moroccan feast. I can only cook yams, but they're really good. —*Edited from an interview by Marshall Heyman*



SASHA ARUTYUNOVA FOR THE WALL STREET JOURNAL (FINEMAN); GETTY IMAGES (POTATO); JENNIFER HOUGHTON (TURTLE CREEK LANE)

The Blue Stone Age

Turquoise is seeing a resurgence. Here, the gem's hefty history and glamorous modern incarnations.

HOW DID TIFFANY & CO. arrive at its signature shade of blue, a robin's-egg hue the jewelry brand uses for everything from its stores to its packaging? The company's chief gemologist, Victoria Wirth Reynolds, isn't certain, but she suspects that turquoise's popularity when the company first used the color for its boxes in 1878 had something to do with it.

Today, Tiffany & Co. offers a slew of turquoise-centric styles, including a version of its Elsa Peretti Bone cuff and opulent high-jewelry pieces like the one pictured at right. This summer, Van Cleef & Arpels will also put turquoise front-and-center with its high-jewelry collection. Once associated with laid-back summer looks, the gem is enjoying a luxury resurgence, and considering its distinguished past, it's about time.

Historically, turquoise has been a stone of kings and Shahs. In 17th-century Persia, turquoise was so valuable it was synonymous with wealth and power, said Courtney Stewart, a senior research assistant in the Metropolitan Museum of Art's Islamic art department.

Many Native American communities—including the Pueblo, Navajo and Hopi tribes—consider the stone sacred rather than merely

lavish, its color representing water and sky. "We are meant to wear turquoise and silver every day for protection and so the yeii [spirit deities] can spot us from the sky," said Liz Wallace, a Santa Fe-based Nisenan/Washo/Navajo jewelry designer and activist.

Speaking strictly from a fashion standpoint, turquoise is often considered a warm-weather stone—one that emerges from the jewelry box when temperatures and hemlines rise. "Turquoise is the white jeans of jewelry," said Jennifer Shanker, owner of Manhattan jewelry store Muse Shop. Come summer, she usually sees increased interest in the stone.

Ms. Wallace, who made the moth pin at right, urges the turquoise-curious to buy from Native designers. "You can find so many artists directly through Facebook now," she said. Mahnaz Ispahani Bartos, founder of New York City vintage jewelry gallery Mahnaz Collection, sells work by influential Native artists like the late Frank Patania Sr. and Verma Nequatewa (who designs under the name Sonwai) alongside vintage Boucheron and Tiffany. "They deserve greater reputations than they've received," she said. "The craftsmanship is unparalleled."

—Rebecca Malinsky



Native artist Ray Lovato finished this three-strand turquoise tab necklace with a traditional wrap. \$9,900, Wheelright.org



This delicate mariner charm combines turquoise, diamonds and yellow gold. \$2,400, JennaBlake.com



Hopi jeweler Verma Nequatewa (Sonwai) designed this turquoise, ebony, sugilite and gold ring. \$6,600, MahnazCollection.com

Asymmetrical earrings in turquoise, danburite and white gold. \$16,800, MajaDuBrul.com



Turquoise adds texture to this elaborate Tiffany & Co. Schlumberger Plum brooch, which features pink sapphires and a whopping tanzanite that's over 53 carats. \$265,000, [Tiffany & Co.](http://Tiffany.com), 800-518-5555



A moth pin of turquoise and precious stones by Native designer Liz Wallace. \$4,500, LizWallaceArt@yahoo.com



STYLE & FASHION

By TODD PLUMMER

ELVIS HAS re-entered the building. Some may say that the King never really left the fashion conversation (or this life, for that matter), but with the release of Baz Luhrmann's new "Elvis" biopic on June 24, and a groundswell of retro references pervading menswear of late, Elvis Presley's trailblazing style feels especially relevant. The musician's career—which spanned country fairs, the birth of rock 'n' roll and the inception of Las Vegas glam—was dappled with standout style signatures ranging from his early slick hair and blue-jeans to his later glitzy jumpsuits and metal sunglasses. But it's his statement collars that are particularly in step with the subtly emboldened menswear look of 2022. Snazy shirts from brands such as Casablanca and Gucci, the latter of which sells a white button-up with a snake- and UFO-embroidered collar, are bolstering the trend.

"Collars were a very important part of Elvis's sartorial language," said Catherine Martin, the co-producer and costume designer behind "Elvis." Oversize shirt collars layered on the outside of suits, embellished collars, be-dazzled collars—actor and

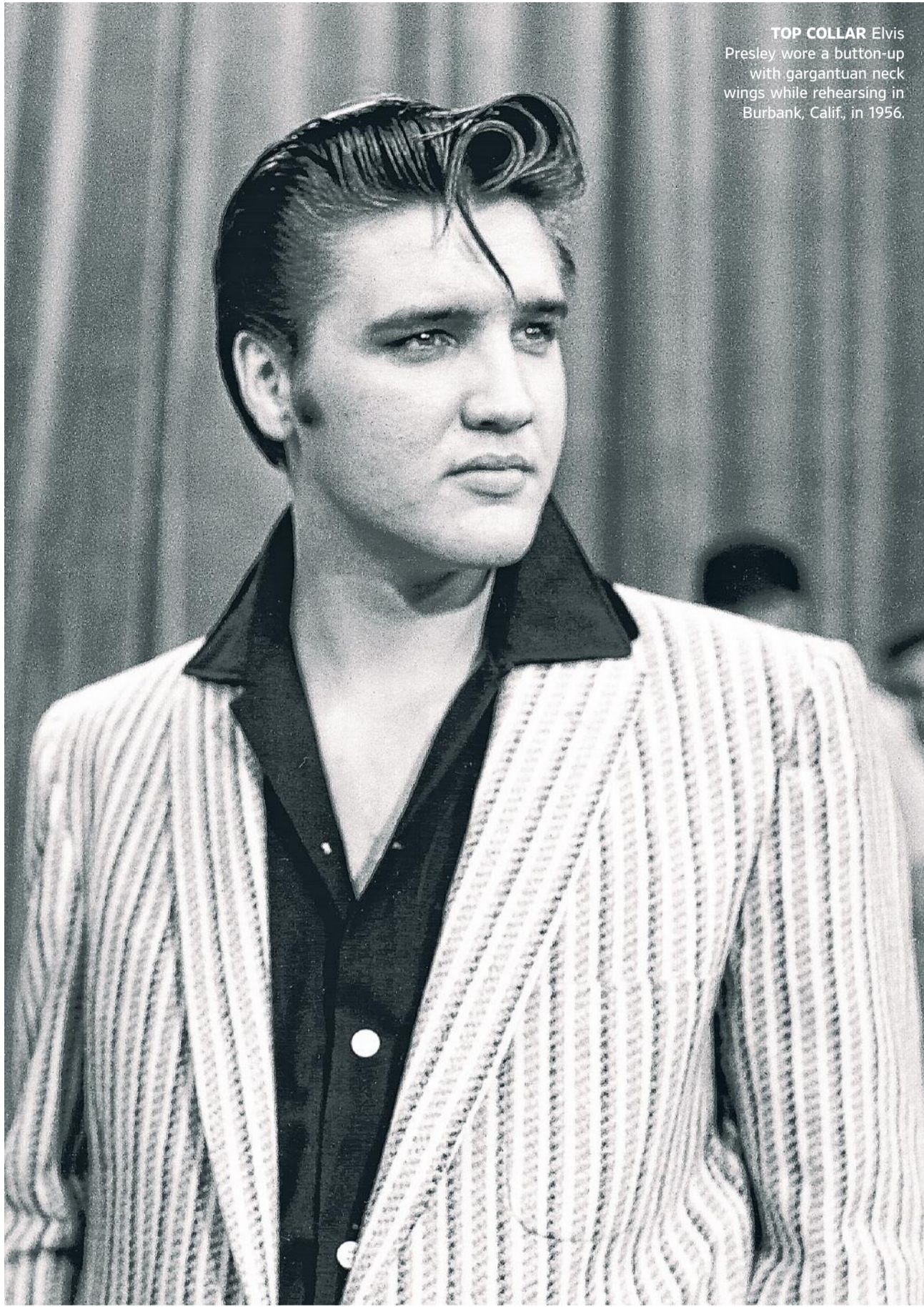
'The statement collar came from this idea of heroic or Napoleonic male dressing.'

Elvis doppelgänger Austin Butler dons each of these conspicuous options in the upcoming movie. "It came from the idea of heroic male dressing, of Napoleonic dressing," said Ms. Martin. She argues such potentially scene-stealing styles don't distract from an actor's performance but rather enhance it by drawing attention to his face.

Pop singer-songwriter Jesse McCartney has adopted Elvisish collars for precisely that reason. On social media, a key tool in his profession, he's found that chest-up photos drive the most engagement. "You want that little...image to have as much going on as possible," he said. A strong collar makes that happen. Mr. McCartney, who cited Presley as "a huge inspiration," has a vast collection of onstage shirts with striking collars, some of which he wears over his jacket's lapels, as Elvis does in the 1956 photo above.

New York stylist Michael Fisher takes a similar approach with his celebrity clients. He recently put actor Sebastian Stan in a Givenchy tuxedo and grommet-collar shirt for the BAFTAs and dressed Bowen Yang in a

Ahead of Baz Luhrmann's 'Elvis,' we revisit the King of Rock 'n' Roll's most enduring style signature—the bold collar—and why you might want to cop his ultra-sharp look



TOP COLLAR Elvis Presley wore a button-up with gargantuan neck wings while rehearsing in Burbank, Calif., in 1956.

beaded-collar Bode top for one of the actor's appearances promoting his new film "Fire Island." Neither wore ties so that the collars could do their thing, said Mr. Fisher.

Statement collars are not reserved for rock stars and celebrities. New York advertising professional Kevin Milian-Falba, 28, has a white shirt from H&M with faux-pearl embellishments on the

collar. He feels the design detail goes with his personality yet isn't too over the top. Those pearly points are appropriate for his creative workplace, he said. And whether worn on its own or under a sweater, the shirt possesses pizzazz without having to be gussied up with a stifling tie or full suit. "It's business-casual, but it's fun," said Mr. Milian-Falba.

Pearls as business casual might be a stretch, but unembellished statement collars could work for the average workplace. "You might as well try it for the office since all the traditional office-dressing rules have gone out the window," reasoned Mr. Fisher. But if sporting a flashy collar—with or without pearls—for your 9-to-5 seems daunting, Mr. Fisher

proposed date night as a less-risky test site. "That's an amazing place to try it out, to make a good first impression," he said.

You needn't embrace exceedingly elaborate collars to conquer this trend. For a more conservative approach, take a cue from Presley and try a light sport coat with a dark, broad-collared shirt whose points will pop when

Shook-Up Shirts

Four splashy styles with collars even the King would admire.



Pointed Pick

This Cupid-print version's shark collar is sharp as an arrow. \$890, YSL.com



All Tie-Dyed Up

A pastel option with a relaxed fit and spread collar. \$48, Zara.com



Burning Button-Down

Set staid blazers ablaze with this fiery cotton style. \$950, Prada.com



Dapper Diamonds

Make a subtle statement in two-tone terry cloth. \$120, OASCompany.com

layered over the jacket's lapels. Leave the top button undone, à la Elvis, to telegraph a confident nonchalance. Mr. Fisher suggests trying a casual camp-collar shirt over a blazer for a summer-Friday look. Just remember to skip that tie. "A statement collar frames the face and it's best not to overdo it," he said. Not even the King could pull off a combo that fussy.

GETTY IMAGES (ELVIS)

FAST FIVE

No Business Like Toe Business

Men's sandals may be widely reviled, but these five pairs will change minds and free your feet

IF YOU SEARCH "Should men wear sandals" online, you'll find a daunting scroll of articles and message-boards insisting that bare-it-all "mandals" are vile. One Reddit poster demands they be "outlawed." Seemingly fueled by a universal if unfair repulsion for men's nude feet, the anti-mandal movement is pervasive. However, in luxe leather or sporty nylon, these five improbably handsome sandals offer enough coverage to appease most podophobes, and they suit everything from city strolls to beach days. Still, we maintain that a pedicure isn't a bad idea.

FOOTLOOSE Clockwise from top left: Sandals, \$85, Merrell.com; Sandals, \$125, OliverClark.store; Sandals, \$138, ToddSnyder.com; Loro Piana Sandals, \$925, SaksFifthAvenue.com; Sandals, \$395, HereStudio.com



ADVENTURE & TRAVEL

Black Forest, Take Two

Continued from page D1

est cake topped with a skull in place of a cherry. Photographer Sebastian Wehrle has also mined icons of the region, particularly traditional Black Forest costumes. He presents them in highly stylized portraits of tattooed and pierced models, influenced, he said, by the work of the late British designer Alexander McQueen. His images were, at first, polarizing. "Because we're here in the Black Forest," said Mr. Wehrle, "most people are very traditional, very conservative. For them it was a little bit shocking." Shock has given way to ubiquity now, with his work hanging in hotel lobbies and restaurants, and sold as postcards in museum gift shops.

But for a gift-shop find that truly upends expectations of what the Black Forest has to offer, head 5 miles south to the town of Hornberg, home of the Schwarzwälder Pilzlehrschau mushroom school. Driving into town, beneath the hilltop ruins of an old castle, you'll see—gleaming white and two stories tall—a toilet embedded in the steel-paneled facade of high-end bathroom-fixture-maker Duravit's headquarters and design center, conceived by Philippe Starck: a waggish throne in a castle town. Inside, it's more showroom than museum, though you can peer over the rim of the toilet (it's also an observation deck) for a view of the valley. In their gift shop, you can buy a ceramic replica of the mega toilet for your desk.

The town of Schiltach, about half an hour's drive to the northeast, is something of a treasure—central enough to make anywhere a day trip, with a few small, interesting museums and a beautiful town center. The most striking of the town's half-timbered buildings is the Christmas-colored

A meal at the Adler 1604 restaurant is more likely to include jerk chicken than schnitzel, and can easily be capped off with a ti' punch.

Adler 1604 hotel. Like many lodgings in the region, it is family-run. The owners are Roger Meier, a Swiss chef, and his wife, Genevieve, who was raised in the Black Forest city of Lörrach, near the Swiss border. The couple managed luxury hotels across the Caribbean, most recently the Golden Rock Inn in Nevis. Naturally, they brought a little tropical flavor with them. A meal in the restaurant is more likely to include jerk chicken than schnitzel, and can just as easily be capped off with a Ti' Punch as with a pour of schnapps.

Another popular base for exploring the region is the Hotel Ritter in Durbach, particularly loved by the speedster set, who use the place as a base for zooming through the landscape. If you forgot to pack your Porsche, they'll rent you a brand new 911 Carrera 4 GTS, or something from their selection of "Old Timers," like a 1966 replica of a 1956 Porsche 356 Speedster, or even a 3 wheeled, 7 horsepower 1974 Piaggio Ape, best suited to trundling a picnic basket into the surrounding vineyards.

Adventurous drivers sometimes make it as far as pastoral Müntertal, about 60 miles south. For decades, its biggest attraction was the Bienenkundemuseum—the bee-keeping museum. These days, sisters Kristin and Viktoria Fuchs are making a buzz of their own at the hotel Spielweg, which has been in their family since 1861. In dining rooms like die Alte Stube, the oldest room, with woodwork darkened by a century of smoke, or in die Ungerer Stube, lined with the work of artist Tomi Ungerer, guests browse a menu which blends traditional favorites like sausage salad and schnitzel, with dishes that reflect chef Viktoria's world travel and facility with wild game, including dim sum-style wild boar dumplings.

Finally, about halfway between Durbach and Müntertal is the village of Freiamt, home of photographer Sebastian Wehrle's gallery. (Make an appointment to see his portrait series of flower-bedecked local cows.) Freiamt is also home to Glut & Späne, a fish smokery in a 400-year-old farm complex. Forelle (trout) raised in farm ponds is a Black Forest staple, on par with the famous ham. Owner Michael Wickert uses bespoke blends of local beech, fir, cherry and alder woods to smoke fish like trout, char and, particularly, salmon, which used to spawn in local rivers. Mr. Wickert is also determined to make the best fish sandwiches in Germany. Drop by early on a Saturday when he makes them and you can grab one, some wine from Danner's Weinkeller—the wine shop next door, which specializes in bottlings from local growing regions—and sit outside among the grape vines. Asked what the "new Black Forest" means to him, Mr. Wickert mentioned the influx of newcomers and the return of young locals who had moved away and have recently come back: "We have old traditions, but we also need new ideas—new people. That's what makes it exciting: to go a little off the beaten path, not to preserve the ashes but to carry the fire further."



FOREST BATHING DELUXE From top: The Black Forest region, in the far southwest corner of Germany, is marked by thick forests, vineyards, agriculture and small traditional villages; the old-meets-new dining room at Hotel Spielweg in Müntertal; Michael Wickert, owner of fish smokery Glut & Späne in the village of Freiamt.



Clockwise from above right : A neon sign at the popular Rothaus Brewery; Hotel Spielweg, now run by sisters Kristin and Viktoria Fuchs, the sixth generation of the same family to run the establishment; Café Goldene Krone in St. Margen serves a classic version of the region's signature dessert, made with locally distilled schnapps.



MAURICE HAAS FOR THE WALL STREET JOURNAL



WANDER LAND The Freiamt Panoramastrasse trail, among the 14,000 miles of Black Forest trails.

Nourishing Nature Walks

Black Forest hiking trails that lead to views, meals or a schnapps-filled fountain

With more than 14,000 miles of hiking trails in the Black Forest region, you're spoiled for choice. Above-average examples are designated by the German Hiking Institute as premium hiking trails, having been analyzed kilometer by kilometer based on 34 criteria. That's not the only designation that counts: Look for Schwarzwälder Genießerpfade, or Black Forest Gourmet Trails, which have at least one quality-checked restaurant or other stop on the path where you'll be able to refuel.

FOR HUNGRY HIKERS

The 7.3-mile **Schluchsee Jägersteig** loop, near the Mühle Schluchsee hotel, covers both the lakeshore—passing a few small restaurants—and spruce forests, accessing high vantage points with visibility all the way to the Alps on a clear day.

A BIRDS-EYE RAMBLE

With hilltop views to the Swiss and French Jura, as well as the Vosges mountain range, the 6.3-mile **Freiamt Panorama-Wanderweg** fully lives up to its "panorama" name.

PRIME TIME

As close as you can come to getting all of the Black Forest in one Premium and Gourmet trail, the 5.3 mile **U(h)rwaldpfad Rohrhards-**

berg path crosses moors, meadows, farmland and forest, where cuckoo clocks affixed to the trees serve as wildlife breeding and nesting sites. Along the way, stop at the Gasthaus Zur Schwedenschanze, with views, beer, blueberry wine and generous plates of local meats and cheese.

KINDRED SPIRITS

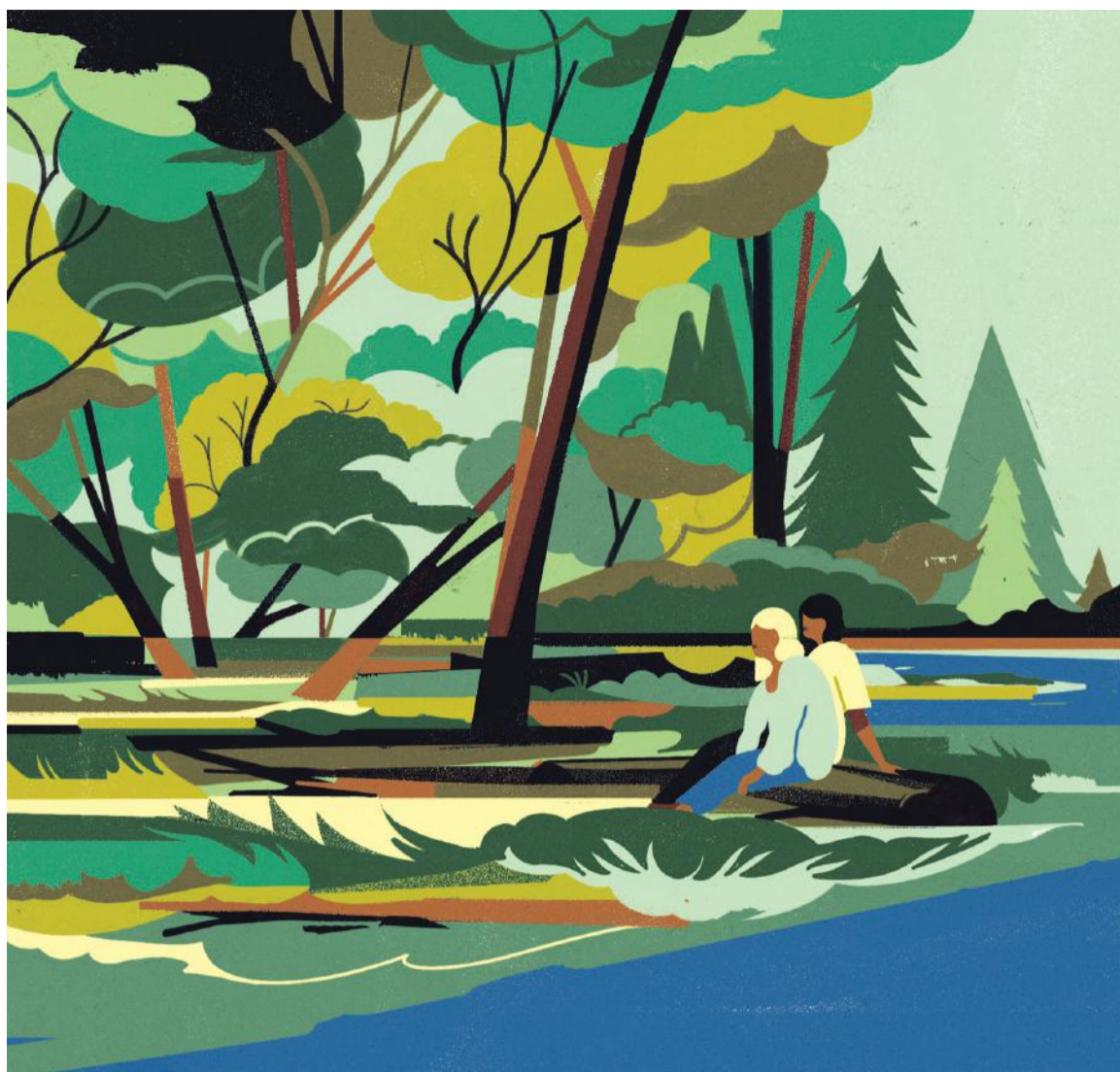
It can seem almost like a mirage at first—a trailside fountain with bottles of schnapps cooling in it, and a bin of small glasses for you to pour yourself a shot. The **Schnapsbrunnenwege**—a pair of Schnapps Fountain Trails in Sasbachwalden—pass by nearly a dozen farm distilleries, who only ask you to drop a euro or so in your pocket for your refreshment, or more to buy a bottle.

ADVENTURE & TRAVEL

WHEN I WAS in middle school, in the '90s, my family moved to Mercer Island, a Seattle suburb in Lake Washington. I remember finding its lush greenness almost impossibly beautiful. Before that, I'd spent most of my life in a couple of small, cold, yellowish towns in Saskatchewan, Canada. On Mercer Island, a lot of the kids at my school were bored with their surroundings; they couldn't wait to leave. But I thought of the place, all lakeshore and fern, as a dreamscape.

Decades later, I started writing a novel in which the narrator, a teenager named Athena, is being raised in the near future by her father, the tech mogul King Rao, on an otherwise uninhabited island in the Seattle area. But their home couldn't possibly be Mercer Island. My hometown was well-off in the '90s, but the tech boom has made it even more affluent—and more populous. I couldn't imagine its residents abandoning it anytime soon. Mercer Island's rising wealth is mirrored in the area's other residential islands, Bainbridge Island and Vashon Island, which sit in Puget Sound off the coast of Seattle. One day early in the pandemic, looking at Google Maps to try to figure out which island in the area might credibly be uninhabited, I noticed another one. Shaped a bit like a shark's tooth and measuring just over a mile wide, Blake Island is a lot smaller than Bainbridge, to its north, or Vashon Island, to its south. I'd seen it from West Seattle, where my mom now lived, and had idly wondered what it was. The island, I now learned, had been a campground of the Suquamish and Duwamish Tribes. Chief Seattle is believed to have been born there in the 1780s. Later, in the mid 1800s, white Seattleites logged the island for its timber.

Its most recent full-time inhabitants had been a wealthy family from Kentucky called the Trimbles—William Pitt Trimble, the patriarch, was a real-estate investor—but they had left in the 1920s after William's wife, Cannie, drowned in an accident. In 1959, the island became a state-owned park, and in recent years, Argosy Cruises, a private boat-tour operator, had been leading guided trips to the island, 4 miles from Seattle, though it wasn't



TRAVELER'S TALE / VAUHINI VARA ON EXPLORING PUGET SOUND'S PRISTINE BLAKE ISLAND



A Wild Island in a Tech Epicenter

a particularly popular tourist attraction. I decided Athena and King would make Blake Island their home, but first I'd have to see the island for myself.

So last summer, on a warm July morning, I boarded the boat—bringing my mom along—from a pier not far from the aquarium in downtown Seattle. We bore south, passing

West Seattle's Alki Beach, with its stout red-and-white lighthouse, on the left. About a half-hour later, we arrived in front of Blake Island's replica longhouse built in 1962 to stage a tourist attraction called the Tillicum Excursion. A meal-and-show event loosely connected to Native American tradition, the modern iteration of the "excursion" involved

dancing and holograms. We arrived too early to see the show, which was fine. The longhouse also houses a canteen that serves light refreshments, but the island's real draw is its 475 acres of little-disturbed Pacific Northwest gorgeousness. Seattle is known for its verdure, but that's under threat as the city grows: It lost 2% of its tree cover from 2007

to 2015. Blake Island, meanwhile, hasn't been logged for years and is free of major development.

With a guide, my mom and I walked along the north side of a trail that loops the entire island. Our guide lifted a frond of one of the sword ferns that flourish on the island and showed us the spores on the underside, which could be used to soothe the burn from the island's numerous stinging nettles. She showed us the bigleaf maples and red alders and explained how life thrives even in fallen trees, with fungi growing on the dead

Our guide pointed out the holly, a non-native plant and a rare sign of human influence on the island's landscape.

wood. She also pointed out the holly, a non-native plant; Cannie Trimble is thought to have brought it in, she said, allowing it to proliferate. It was a rare sign of human influence on the island's landscape—along with the longhouse and its offerings. Later, we ordered a glass of wine and sat outside on a bench, sharing it while we waited for the return ferry.

Not many other passengers shared the ride back to Seattle. Later that year, Argosy Cruises announced that it would no longer operate trips to Blake Island or run Tillicum Excursion, citing lost revenue due to the pandemic. It's still possible, though, to visit the island on one's own, by boat. With the dinner show having been shut down, there's little to do other than hike or bike the trails or go crabbing and clamming in summer. That's exactly what makes it worth visiting. In a region that has come to be best known for its human residents' transformation of the world—for companies like Amazon, Microsoft and the rest—Blake Island has, remarkably, managed to mostly keep us away.

Vauhini Vara, a former Wall Street Journal technology reporter, is the author of 'The Immortal King Rao.'

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EATING & DRINKING



WINE OPEN At A16 in San Francisco, Shelley Lindgren champions wines other sommeliers often overlook.

ON WINE / LETTIE TEAGUE



The Sommelier Who Put Southern Italy on the Map

GREAT WINE CITIES are the work of great wine professionals. San Francisco is one of the world's great wine cities, and Shelley Lindgren helped make it so.

Ms. Lindgren would likely eschew such a credit, but I've found plenty of proof. She's the co-owner and wine director of the A16 restaurants in San Francisco and Oakland, and a pop-up shop in San Francisco's Ferry Building; co-author of two, soon to be three, wine books; partner in the Tansy wine brand; creator of a restaurant wine club; and the recipient of numerous awards, including a knighthood, bestowed by the Consul General of Italy. And there's more. Indeed, after cataloging Ms. Lindgren's achievements, I felt like a real slouch.

Of all Ms. Lindgren's accomplishments, her early championing of southern Italian wines may have had the widest impact. When Ms. Lindgren, her husband, Greg Lindgren, and their then-partners, Victoria Libin and chef Christophe Hille, founded A16 in San Francisco in 2004, that's what they focused on, along with Neapolitan pizza.

It was an unusual, even daring move on the part of Ms. Lindgren at a time when wines produced any-

where south of Rome were virtually unknown. Ms. Lindgren became an ambassador for wines like Aglianico, Fiano di Avellino and Greco di Tufo whose noble histories had been obscured by decades of neglect or overproduction but whose reputations were being slowly rebuilt.

These wines might have been a hard sell, but they were also well-priced—far more affordable than their counterparts from the north, such as Barolo, Barbaresco or even Chianti Classico, Ms. Lindgren noted when we sat down together at A16 recently. Great Barolos, Barbarescos and Super Tuscans were incredibly pricey even two decades ago, she said, whereas great red wines from southern Italy, such as Campania's Taurasi, were affordable in part because there was low demand. Indeed, there was so little interest then that when Ms. Lindgren began contacting wholesale wine sales reps about purchasing bottles, she often found that she knew more about the wines than the salespeople did.

Ms. Lindgren passed the low prices she paid along to her customers. "Our first wine list was so inexpensive people told us we were practically giving them the

wine for free," Ms. Lindgren said. There were \$18 bottles of Primitivo from Puglia and Coda di Volpe, a distinctive white grape grown in Campania that almost disappeared a few decades ago but is now enjoying a renaissance.

I remember visiting A16 in those early years, when the wines were cheap and Ms. Lindgren was a one-

Campania and Basilicata. Today she features a number of California wines on her list as well. She originally featured only those made from Italian grapes, but when the restaurant opened, the Cal-Ital movement was a bit of a bust. "There weren't as many out there as I hoped," Ms. Lindgren lamented. Part of the problem was the unsuitability of certain

She became an ambassador for wines whose noble histories had been obscured by decades of neglect.

woman sales tour de force on the restaurant floor, beguiling diners who didn't know Falanghina from Fiano. Her passion coupled with the low prices made many a convert to such wines, including me.

Ms. Lindgren also knew how to convert lovers of California Chardonnay and Cabernet to their Italian counterparts, an important skill in the Bay area, close to regions famous for those grapes. What was her answer to Chardonnay? "I would go to a richer Carricante or Verdicchio," Ms. Lindgren said. What about Cabernet? Aglianico, a red grape grown in the southern regions of

grapes to the climate. "I think Sangiovese is a tough one in California. It wants to be higher in acidity than California will let it," she said.

The wine list at A16 today is more expensive than the original; as the wines have become better-known, the prices have risen. There is also fierce competition for the best bottles. The list is now divided by regions, such as Campania and Sicily, and by subregions as well. There are multiple pages of Sicilian wine; the red wines from the Etna subregion alone claim a page and a half. But Ms. Lindgren can still be found on the floor, talking to customers.

SLOW FOOD FAST / SATISFYING AND SEASONAL FOOD IN ABOUT 30 MINUTES



The Chef
Tiffany Derry

Her Restaurants
Roots Chicken Shak, in Dallas and Austin, Texas; Roots Southern Table, outside Dallas

What She's Known For Serving the Southern food she grew up eating alongside new dishes she has created. Showcasing the seasonality and nuance in Southern food.

Southern Spoon Bread With Fresh Corn and Cheddar

SOME DISHES ARE best served at home—this spoon bread, for instance, the second Slow Food Fast recipe from chef Tiffany Derry. It contains more dairy and fat than a standard cornbread, creating a custardy interior more suited to spooning than slicing. Ms. Derry used to make a version at Roots Southern Table, her restaurant outside Dallas. "Now we only do cornbread," she said. "It's hard to get this to the table on time. I like to serve spoon bread straight out of the oven, when it's big and puffy, like a soufflé."

So, you've been warned: Like most spoon breads, this one deflates quickly once it's out of the oven. Otherwise it's a simple recipe, tested to the point of perfection through generations of Ms. Derry's family. "My grandmother taught my mom how to make this, and my mom taught me," the chef said. She emphasized that she has remained true

to the character of the original—that lofty, soft texture in particular—give or take a tweak or two over the years. "I made it more savory by cutting down on the sugar and adding cheese," she said. "Sometimes, I'll add fresh jalapeño for heat."

The recipe below calls for a muffin tin, to save on baking time. But you can use a cast-iron skillet, if you like; just add 15 minutes or so to the baking time. "The result is the same, but your cooking time will vary depending on the size of the pan," Ms. Derry advised. "Whatever you use, be sure to fill the vessel up only two-thirds of the way so the batter has room to expand."

A generous dollop of spoon bread makes a nice light meal alongside a green salad. For a family gathering, Ms. Derry might serve it as the starch for, say, oxtails and gravy. Either way, it's a treat.

—Kitty Greenwald

Total Time 35 minutes
Serves 4-6

1 stick unsalted butter, melted, plus more for greasing pan
½ cup yellow cornmeal
½ cup all-purpose flour
1 tablespoon baking powder
1½ cups sugar
Kosher salt and freshly ground black pepper
2 cups fresh corn kernels
¾ cup milk
1 cup sour cream

2 large eggs, beaten
¾ cup shredded Cheddar or Monterey Jack cheese

1. Preheat oven to 375 degrees. Butter a heavy muffin pan with cups about 2½ inches in diameter.
2. In a medium mixing bowl, combine cornmeal, flour, baking powder and sugar. Season with salt and pepper.
3. In a blender, pulse corn and milk together until combined. (It's OK if it's not completely

smooth.) Pour liquid mixture into bowl with dry ingredients. Fold in sour cream, melted butter, eggs and cheese. Do not overmix.
4. Pour batter into prepared muffin pan and bake until a toothpick inserted into the center of a muffin comes out clean, about 20 minutes. Turn on broiler and slide pan just below. Broil until top browns in spots, 1-2 minutes. Serve right away with a green salad or as a side for a larger meal.



HERE'S THE SCOOP Bake this spoon bread in a muffin tin or a cast-iron pan. Either way, the texture will be light, custardy and spoonable.

EATING & DRINKING

Enter Caesar

The classic salad is showing its range in dramatic and delicious new variations

By KATHLEEN SQUIRES

THE CAESAR salad is a great character actor. It's a team player, never upstaging the main course; a reliable crowd-pleaser; reliable, too, made of familiar ingredients, accessible year round. It was even born out of improvisation.

As the (sometimes disputed) legend goes, the Caesar salad was "invented" in 1924 by Italian-born, Tijuana-based restaurateur Caesar Cardini. Mr. Cardini found himself quickly running out of menu items on a busy holiday weekend. On the fly he added a special salad of romaine lettuce and croutons, tossed in a dressing of olive oil, garlic, egg, lemon juice, Worcestershire sauce and Parmesan cheese. (Legend also has it that anchovies were not an original ingredient, though Worcestershire does contain them.) He served the simple salad with a side of theatrics, elaborately tossing it table-side. The Caesar soon became the signature of its namesake restaurant and arguably the



► Find a recipe for sweetbread tacos with gem lettuce and Caesar dressing at [wsj.com/food](https://www.wsj.com/food).

world's most popular salad.

Nearly a century later, the salad continues its long run on restaurant menus, surely due, at least in part, to its simplicity. Still, it displays remarkable range in the hands of chefs such as Kevin O'Donnell. Memories of his great grandfather tossing it table-side inspired Mr. O'Donnell to add a Caesar to the menu at Giusto in Newport, R.I. There, the salad becomes seasonal, replacing the usual romaine with a variety of vegetables depending on time of year.

His "Caesar of the season" might feature Brussels sprouts, broccoli, artichokes, cauliflower, fava beans, asparagus, leeks or ramps. Mr. O'Donnell makes the dressing

His chicken Caesar croquetas have a creamy interior of Parmesan-anchovy béchamel.

with lemon juice, pecorino cheese, anchovy, garlic, egg yolk, olive oil and colatura di alici, the southern Italian anchovy sauce. Toasted breadcrumbs enhance the texture. For home cooks looking to ad-lib with the seasons, he recommends tweaking the dressing accordingly: For firm, crisp vegetables, keep it creamy; for delicate vegetables, lighten it by adding water or scaling back the oil.

Chef Alex Stupak takes the tweaking even further at New York's Empellón. In a nod to the Caesar's Mexican roots, he gives sweetbread tacos a



THE BITE STUFF
Replace the romaine with bitter chicory and make your Caesar sing.

garnish of gem lettuce and Caesar dressing. In what he calls a "plausible reimagination" of the dressing, cotija cheese stands in for Parmesan; Maggi seasoning subs for Worcestershire; and hot sauce provides kick. Breaded, fried sweetbreads assume the textural role of the crouton.

At Bar Pintxo in Miami, chef Fabian Di Paolo incorporates Caesar flavoring into a classic Spanish snack. His chicken Caesar croquetas have a creamy interior of Parmesan-anchovy béchamel. Served on crisp lettuce, the croqueta becomes a crouton, with Caesar dressing doubling as a dip.

Mr. Di Paolo recently received the full Caesar treatment near the salad's point of origin, at a restaurant in Baja California. "It really was a show, from breaking the egg on the side of the bowl to mashing the yolk, anchovy and cheese with a spoon, adding the oil, little by little," he recalled. His croqueta recipe hits all those notes: crunchy, creamy, savory and fresh, with a good dash of drama.

Chicory Caesar

Use escarole, endive, radicchio or, best of all, a mix of chicories to bring a pleasing bitter edge to the familiar salad. Lemony parsley brightens the mix and toasted breadcrumbs bring a subtle crunch. The dressing will keep in the refrigerator for up to one week.

Total Time 20 minutes
Serves 4-6

For the dressing:

1 small clove garlic, peeled
3 salted anchovies, rinsed
1 tablespoon colatura di alici or other fish sauce
2 tablespoons fresh lemon juice
1½ ounces pasteurized egg yolks (or yolks of 2-3 large eggs)
1 teaspoon freshly ground black pepper
3 ounces grapeseed oil
2 ounces extra-virgin olive oil
2 tablespoons grated pecorino Romano
2 tablespoons grated

Parmigiano Reggiano

For the salad:

1 tablespoon vegetable oil
¼ cup breadcrumbs
1 clove garlic, minced
2 heads escarole, endive radicchio or a mix of chicories
2 cups flat-leaf parsley leaves
2 tablespoons fresh lemon juice
1 tablespoon lemon zest
2 tablespoons extra-virgin olive oil
1 cup shaved Parmigiano Reggiano

1. Make the Caesar dressing: In a food processor, combine garlic, anchovies, colatura di alici, lemon juice, egg yolks and black pepper and blend until smooth. With food processor running, slowly drizzle in grapeseed and olive oil until mixture is emulsified. Add grated cheeses and mix to combine. Refrigerate until ready to use.

2. Make the salad: Heat vegetable oil in a sauté pan over medium. Add breadcrumbs,

garlic, salt and pepper, and lightly toast until golden brown, 1-2 minutes. Drain on a paper towel and reserve.
3. Toss chicory with Caesar dressing and adjust seasoning to taste with salt and pepper. In a second bowl, combine parsley leaves, lemon juice and zest, olive oil and shaved Parmigiano Reggiano. Season to taste with salt and pepper, and toss gently so cheese does not break apart too much.
4. Top dressed chicory with parsley salad. Sprinkle on toasted breadcrumbs. Serve immediately.

—Adapted from Kevin O'Donnell



► Find a recipe for chicken Caesar croquetas at [wsj.com/food](https://www.wsj.com/food).

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DESIGN & DECORATING



ROPE THAT'S DOPE Designers are loving the lightness and brightness of cord upholstery, like that seen in Paola Lenti's new Jardin line.

What's Hot, What's Not, This Summer

We asked hundreds of design pros for the latest trends in al fresco living. Their forecast? Say hello to playful umbrellas and luxe upholstery—and wave farewell to uninspired planters and bulky plastic-weave furniture.

OUT



Staid Stools

If you can get something next-day delivery from Amazon, it's probably not au courant. "While there will always be a place for the iconic garden stool, that classic, cookie-cutter aesthetic"—most commonly drum-shaped and rendered in preppy blue-and-white chinoiserie—"has definitely become seen as a 'one trick pony,'" said Manhattan interior designer Daun Curry. Added designer Kristen Rivoli, of Boston, "People are tired of the 'everyman' look...that you can get at any big box store, and they want more unique, artistic pieces."

IN



Spirited Ceramics

As more people approach outdoor spaces as personally curated sculpture gardens, one-of-a-kind glazed ceramic furnishings in offbeat silhouettes is adding a welcome artsy flourish. "[They] are durable and weather well...while still creating a look that has soul," said Ms. Rivoli. Favorites among pros we polled include the earthy pressed pieces from Dutch designer Floris Wubben and the trippy Cloud side tables (pictured) from Sun Valley, Calif., artist Bari Zipperstein's BZippy & Co. Said Ms. Curry, "They're a great modern [take] on a traditional shape."



Blah Upholstery

According to our experts, conservative colors like white, tan and navy are on the way out. "Last year's spaces had a lot of neutrals, but homeowners are ready to break free and are increasingly asking for a more distinctive ambience," said designer Michael Tavano of New York City. Also losing their luster: matchy-matchy cushions, said Manhattan designer Brendan Kwinter-Schwartz. How to pull off this layered look? "Use colors that reflect nature's hues—like sky, sun, water tones," said Mr. Tavano, "and you can still go for a very bold pattern or delicious texture."

Next-Gen Performance Fabrics

Gone are the days when "indoor-outdoor" meant canvas duck, period. Thanks to strides in fiber technology, nearly every high-end fabric house—from Pierre Frey to Liberty (pictured)—now carries luxe outdoor offerings. "It's a full palette, from fabulous woven options to towel-soft fabrics that feel like a beach blanket," explained San Francisco designer Noz Nozawa. Even in small doses, they have an impact, said Mr. Tavano, who recently brought in an "outrageous" velvet from Mokum to refresh a client's outdoor seating area.



All-Angles Shades

As interest in hard-edge design has begun to wane, minimalist linear umbrellas, which offer little in the form of congeniality, are losing their allure. "We've been leaning toward more of an intimate indoor feeling for outdoor spaces," said Baltimore-based designer Laura Hodges, and that includes decorating overhead. "Designers often [talk about] the fifth wall—referring to ceilings," explained Melinda James of the Beaumont, Texas, firm M. James Design Group. "Awnings, arbors and umbrellas are just as effective, adding comfort, drama and coziness."

Resort-Style Umbrellas

Scalloped, fringed and layered umbrellas in playful stripes and sherbet colors—the pros say today they're all fair game. "I'm seeing a lot of requests for fun shapes and vibrant colors that feel like you're at the beach," said New York City-based designer Elisa Baran. When Houston designer Mary Patton needs to create shade for clients, which she acknowledges is crucial, she turns to Santa Barbara Designs' iconic and super-customizable umbrellas (pictured), available in dozens of colors and trims and bench-made on the California coast.



Plain-Jane Planters

Unless you want your space to look like a soulless condo vestibule, just say no to the sort of "modern" monolithic planters that seem to be de rigueur in office lobbies and other institutional locales. Los Angeles designer Rydhima Brar is eschewing boring gray floor planters for sculptural varieties "that instantly uplift an entire patio," she said. Ms. Nozawa agrees that outdoor planters have been homogeneous for too long and she is seeing "more silhouettes and surfaces that come from nature."

Containers With Patina

Designers are noticing a surge of interest in planters and containers made of "live" metals and other surfaces that patina over time—a materials trend that has also been thriving in interiors. For his projects, Marblehead, Mass., landscape designer Adam Woodruff routinely installs artisan-made zinc and natural Italian terra cotta planters. Ms. Collarte called out the Corten-steel planters from Domani, shown here—a great option if you want to nod to nature while keeping an industrial edge. "I'm a big fan of materials that react with the elements," she said.



Bulky All-Weather Weaves

Bid goodbye to blocky chairs and sectional sofas the size of sedans. "We are definitely moving away from dark, heavy pieces," said Shaolin Low of the Honolulu-based firm Studio Shaolin. That goes double for those pieces made of the ubiquitous tightly woven synthetic wicker. The all-weather weave is conspicuously faux, doesn't lend itself to delicate design and will soon be in a landfill. "[Plastic furniture is] typically mass-produced, which encourages a wasteful 'throw away' attitude," said Toronto designer Jaclyn Genovesi.

Striking Cord

From polyester marine rope to cotton-fiber, "the cord has been rediscovered," said Los Angeles-based designer Darrin Varden. Janelle Burns, interior designer at Maestri Studio, in Dallas, noted that rope furniture "is soft without being a fully upholstered, high-maintenance outdoor piece." Constanza Collarte lauds their lightness, "always a plus during hurricane season!" The Miami designer has lately been mixing into her projects the easily-stowed pieces, like those from the Harp collection from Roda, shown at right.



—Sarah Karnasiewicz

GEAR & GADGETS

RUMBLE SEAT / DAN NEIL



Genesis, With Futuristic Flourish, Enters the EV Market



FACE OFF Built on Hyundai Motor Group's scalable EV platform, the GV60 targets aspirational buyers.

WHEN PEOPLE SEE the 2023 Genesis GV60—the first electric from Hyundai Motor Group's aspirational luxury brand—they will likely see a winsome little crossover in fashionably large footwear, with look-at-me headlamps, a chopped roofline and bewinged hatch. I see light at the end of a long tunnel.

Built on Hyundai Motor Group's E-GMP platform—the same skate, effectively, as the Kia EV6 and Hyundai Ioniq 5—the GV60 has nearly everything in common with its Group siblings, mechanically and functionally. The hard points include the liquid-cooled and -warmed, 77.4-kWh battery with fast-charging, 800-volt architecture; dual-motor all-wheel drive; and a front double-wishbone/rear multi-link suspension.

Yet the triplets look nothing alike. Or rather they look drastically unlike, inside and out, each with its own clearly marked emotional parking space at Group HQ. The rectilinear-themed Ioniq 5 looks like a notebook doodle from geometry class, with cubistic proportions, intersecting rays and improbable angles. In personality, the youngest of the bunch.

The EV6 is the longest and lowest of the three. It's more conventionally pretty, more mature and less peer-facing. But it too has its drama. I'm particularly fond of the upswept character line from the lower body to the integrated rear spoiler.

Draped over the same length of wheelbase as the EV6 (114.2 inches), the GV60

measures a whopping 6.5 inches shorter, nose to tail. It reads, and is meant to live, smaller—easier to park, more personal and intimate. The shape cares naught for line but is all about volume. The clamshell hood minimizes shut lines. The double-slit headlamps and tail lamps are flush-mounted, embedded in the creaseless bodywork. Dare I say plumpy?

My point is not to pick a styling winner (the EV6) but to marvel at the Group's en-

Genesis seems intent on bewitching buyers with tech.

ergy and extravagance in making these three cars so different above the waterline. Man, that's a lot of body-panel stampings.

I read the GV60 as a preview of coming attractions. On the far shore of disruption, vehicle designers will wield almost metamorphic powers, able to shape many types and styles of vehicles, in a range of prices, that will all discreetly share the same low-rise underthings.

But for now, the GV60—indeed, every vehicle relying on the E-GMP skate—suffers by comparison to the relevant Tesla model, in range and ease of charging. The GV60 posts an estimated range of 235 miles, according to the EPA; while the Tesla Model Y LR comes in at 330 miles.

Yes, the GV60 is capable

of fast-charging up to 220 kW, but first you must find a charger that big. Tesla has, like, a kajillion superchargers. (Note: GV60 buyers get a complimentary three years of 30-minute charging sessions from the Electrify America network).

The Tesla is also roughly 500 pounds lighter than the GV60 with almost a third more cargo capacity, so it's quite a bit more mass- and space-efficient. Haters gonna, but the global competitors will be chasing Tesla's numbers for quite some time.

However, in terms of sickening, falling-elevator acceleration, I found the GV60 to be surprisingly competitive. The Performance AWD (\$67,890) completes the 60-mph dash in 3.4 seconds, estimates Car and Driver. That sounds about right to my stomach.

Even in the default "Comfort" drive mode (429 hp max output), the GV60's tastefully upholstered torque can hit you in the back like breaking surf. Moreover, your honor, by pressing the Boost button on the steering wheel, defendants can access a total of 483 hp, lasting 10 exquisite seconds. This, and logic-optimized traction at all four 21-inch tires, means the GV60 can impose its will over Ford Mustangs and Dodge Challengers if it needs to. Obviously, only for the greater good.

Our Performance AWD was upfitted with the active-adaptive suspension system, which is supposed to read the road ahead with the forward-facing camera. Hard to tell, really. I

did give the GV60 a few hard licks out in the sticks. Due to its low center of gravity, the crossover's cornering and road-holding confidence are inherently and unsurprisingly high. The low-speed ride quality is more problematic, due to the 21-inch wheels and all-season tires. These typically have a tympanic effect going over uneven pavement.

But, daddio, dig those wheels. The etching effect looks like Widmanstätten patterns on meteorites.

That's cool.

The Performance AWD also includes an electronic limited-slip differential, through which, I'm told, the car can be made to freely fishtail under power—to drift, in other words.

Sure. That'll happen. Boss: Who's that ripping figure-eights in our parking lot? Employee: Your comptroller.

Speaking of hooning, the GV60's Active Sound Design (noise-canceling system) offers drivers the choice of

three polyphonic soundscapes to fill the sensory void left by combustion engines. There's Futuristic (think Pink Floyd, *The Dark Side of the Moon*); G-Engine ("gas" although it could also stand for "growl"); or the soft, current-infused whine of E-Motor. All of them make you feel like you are the hero of your own techno-thriller.

If as yet unable to offer class-leading range, Genesis seems intent on bewitching buyers with all manner of mind floss and interfacing. Compared to the emotionally chilly interactions one has with a Tesla, the Genesis UX practically craves your touch.

Leave the handsome little keyfob at home. Thanks to the facial recognition system (and a camera hidden in the door pillar), the GV60 becomes accustomed to your face, like Rex Harrison. A fingerprint reader in the center console identifies the driver and brings up driver preferences, from seat position to audio.

Inside, the broad curved dashboard display integrates a feature-rich center touchscreen. But there is also the rotary dial/selector in the center console, with handwriting recognition built into its shallow, dished surface, like a glass ashtray. This selector's many functions are almost entirely redundant to those in the touchscreen, but it did make me want a cigarette.

In either trim, the GV60's cabin is awash in glowy, charismatic details. The star of the show is what Genesis calls the "crystal sphere," a glass-like orb in the center console that illuminates when you get in the car. When you press the Start button on the dash, this orb turns over, revealing the illuminated rotary gear selector on its other hemisphere.

Which way? Forward, of course.



2023 GENESIS GV60 PERFORMANCE AWD

Price, as tested: \$69,560
Drivetrain: Battery electric, with temperature-controlled 77.4-kWh lithium-ion polymer battery pack; front and rear AC synchronous electric motors; electronically controlled rear diff; full-time AWD

Max power/torque: 429 hp (483 hp for 10 seconds, in Boost mode)/516 lb-ft
Length/wheelbase/width/height: 177.8/114.2/74.4/62.4 inches
0-60 mph: 3.4 seconds (Car and Driver)

Curb weight: 4,890 pounds
Minimum charge time: from 10% to 80% capacity, 73 minutes (at 50 kW)/18 minutes (>250 kW)
Cargo capacity: 54.7/24 cubic feet (behind 1st/2nd row seat backs)

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