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## Editor's note

appy Holidays to all! We hope you will enjoy our roundup of all that we think is wonderful! To everyone who participated in our first ever shopping guide we appreciate you taking the time to entrust in us your brands and we hope that in the new year we can keep delivering what in a very short time you have come to appreciate. We would like to gratefully thank each and every one of you for embracing our endeavor. We want to wish all of you a happy holiday. Here's to a beautiful new year filled with never ending pony rides and loveliness to all.

Thank you.

Join the ride!



A big thanks to everyone! Shelli Wright & Christopher Bredesen Editors | Co-founders



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HUNTSEAT PAPER CO pony pin fall off club \$10.50 www.huntseatpaperco.com | PS of Sweden pioneer revolution bridle \$273 www.marystack.com

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## CATWALK TWOSTE

## EQ*l*uxe | W18 8











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EQluxe | W18 24

















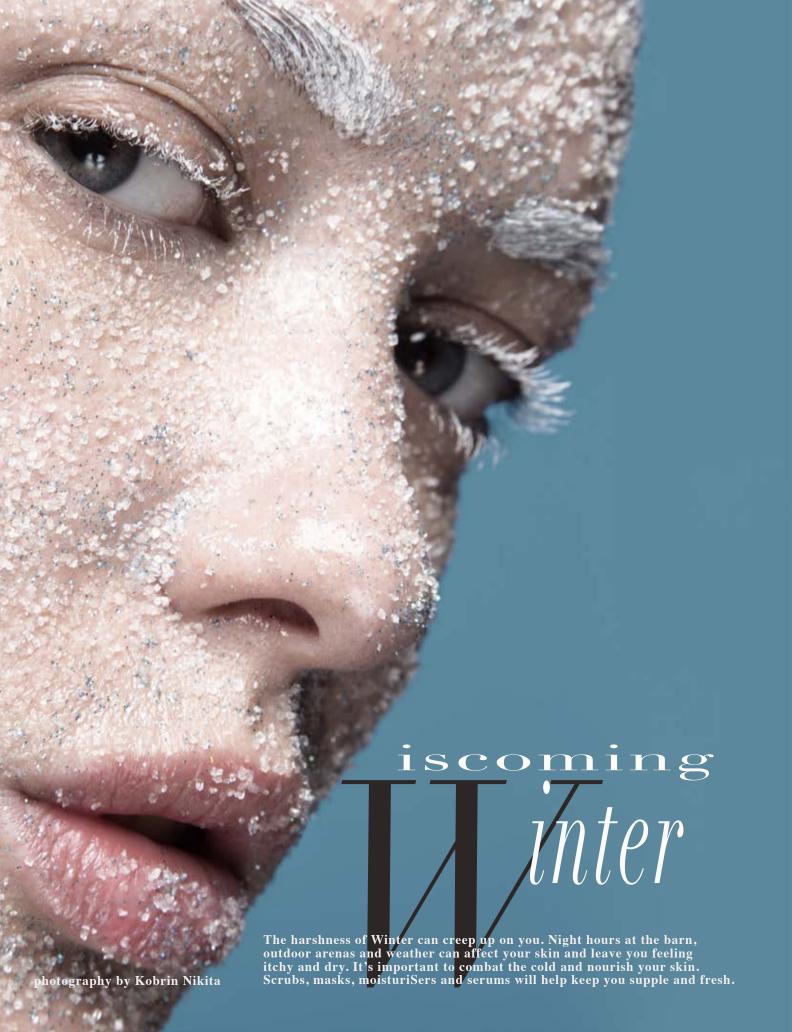












# **EQluxe** beauty

skin tone and boost radiance.

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Somerville Deep Tissue Repair am with Personal

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PARIS

















# EQ*luxe* BEAUTY



THE RIPPLE EFFECT
This trend is throwing it way, way back, to the 1920s. In a decade where the style of adorable sweetness courted a rebellious flapper alter ego, many women were left wondering if it was possible to have it all. Finger waves were the middle ground and they're back in all of their glorious duality. Add them to an up-do to soften a harsh look, or throw them into a more casual look to glam it up. A favorite runway-to-real-life interpretation is a deep side part, lots of gel (recommended: L'Oreal Studio Line Clean Gel), paired with a casual ponytail. It's a modern way of having it all, or at least looking like you do.

> 1. LEONORE GREYL èclat naturel  $$46\ {\rm www.nordstrom.com}$  2. KUSCO-MURPHY Setting Lotion

\$38 www.ariva.com 3. LORÈAL Studio Line Clean Gel \$4.99 www.lorealparisusa.com



Shapes & Silhouettes



By Simone McAlonen

Tracing the bold shapes and colors of the past is where we find inspiration for the future, and the hottest hairstyles this season are no exception! Whether it's the soft cloud of Marseille Waves or the stiff "S" shape of a gelled Finger Wave, unique and brave styles of the past were so impactful they defined an era. And yet, the truly vivid and strong styles can also define the individual. Identities can be found by reaction to a provocative echo from the past. Within the last century's most striking hairstyles, these looks shine the brightest in today's landscape and inspire our own bold expression!



There's nothing quite as seductive as effortless glamour, and big hair lives at the intersection between bed head and bombshell. The 8os was the decade for electrifying individuality, and taking cues from that era will always make you stand out in a crowd. The key to achieving this wild look- it's all about the tease! After curling large loose curls, tease with a backcomb and hairspray. Use Kerastase's Keratine Thermique to give edgy, underground vamp, but without weighing hair down to the dreaded Beauty Queen look. Every 8os Lady knows, the only thing wilder than your heart should be your hair!

1. KÉRASTASE Keratine Thermique \$43 www.kerastase-usa.com 2. L'ORÉAL Elnett hairspray \$12.99 www.target.com

\$44 www.neimanmarcus.com 3. JOICO Gold Dust Shimmer Finishing Spray

\$7.99 www.joico.com ISABEL MARANT



1. REDKEN Pillow Proof Two Day Extender \$20 www.ulta.com 2. ORIBE Dry Texturizing Spray \$44 www.neimanmarcus.com 3. KUSCO-MURPHY Dry Leave In \$39 www.ariva.com





# TREENA HALL

# **EQUINE PHOTOGRAPHY**

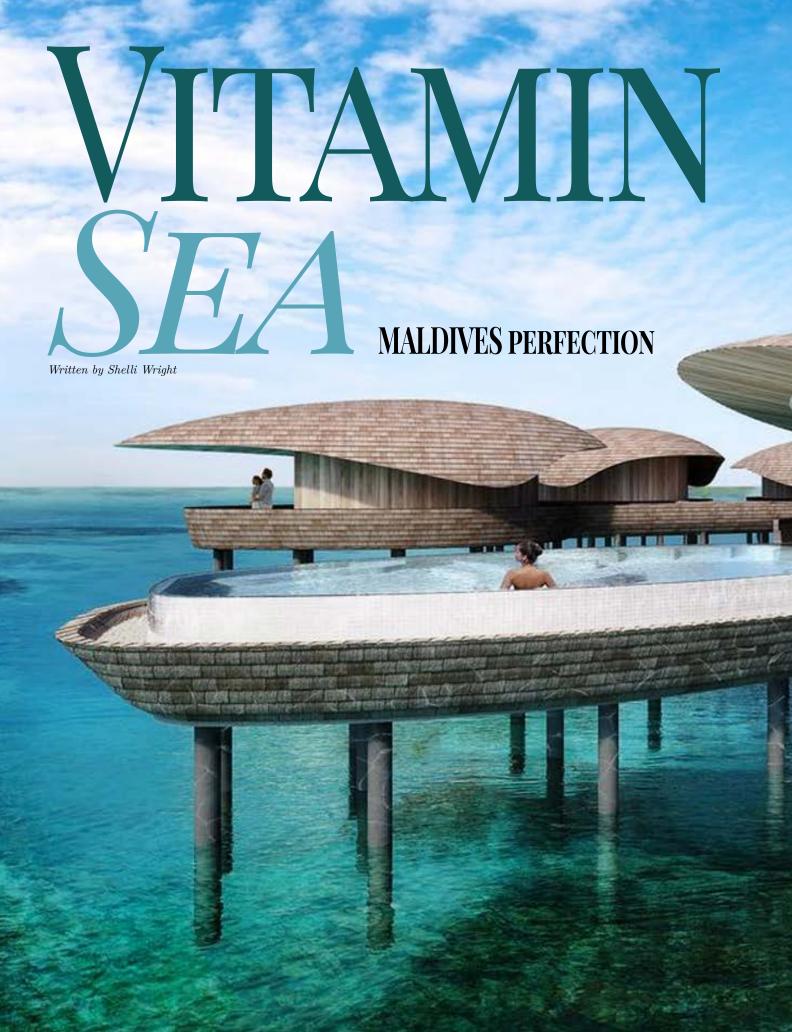
Horse Shows • Portraits Custom Photoshoots

Capturing the relationship between horses and their human partners with an emphasis on the unique bonds they share.





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**EQluxe JETSET** 

# ST REGIS MALDIVES VUMMULI RESORT

Are all those Starwood points burning a hole in your pocket? Well, if you want to splurge and take a break from the ponies this would be the place to do it. For roughly about 95,000 points or \$1,500.00 a night you can secure yourself a spot at the St. Regis Vommuli Resort in the Maldives, with its blue skies, sparkling waters and breathtaking beaches. Let's just say, it's a safe bet to call this one your dream vacation. This tropical island resort offers an architectural environment in a perfect secluded location. Float around its scrumptious purple reefs, relax with a massage at the over-water spa, dine in its sunken wine cellar, and pop some bottles at the bar that looks like a giant whale. Trust me, this will be a vacation you will not soon forget.









Each villa is assigned a personal butler who will attend to your every whim, from buggy runs to

the beach to drawing bedtime baths, and arranging a full itinerary of sunset cruises, wine-tasting and anti-gravity yoga - you'll barely know how to think for yourself by the end of your stay. Most exciting though, is the watersports centre, whose marine biologists are currently cataloging the biodiversity of this barely explored area. The 77 villas are split into three categories: entrylevel garden villas, peak roofed beach villas along the white shore; and vast overwater villas, the best of which face west towards the sunset and the expansive Indian Ocean. All are huge and every one comes with its own private swimming pool. Interiors are sophisticated and soothing. Easy-to-use tablets allows guests to control the curtains, lighting and air-conditioning, as well as Bluetooth music and stream from Netflix, among other things.



# **GET BOOKING**

Dhaalu Atoll, Maldives. +00 960 676 6333 starwoodhotels.com





WE ASKED OUR DEAR FRIENDS PART-OWNER JAN PETERSON AND HER FIANCÉ EXECUTIVE CHEF CHRISTOPHER TURKE OF THE RINGSIDE RESTAURANTS IN PORTLAND, OREGON TO PUT TOGETHER A LITTLE MENU FOR SUCH AN OCCASION. A MENU THEY PROMISE ANYONE CAN PERFORM WITH EASE. YES, EVEN THOSE OF YOU WHO ARE AFRAID OF THE KITCHEN. CHRIS AND JAN'S MOTTO IS THAT "EVEN THOUGH WE WORK A LOT IN THIS BUSINESS, YOU MUST STILL ENJOY YOUR LIFE AND THE COMPANY OF THE ONES YOU LOVE." WE COULDN'T AGREE MORE!

# HolidayDinnerPartyMenu

# **Starters**

Crudités with Chilled Prawns, Snap Peas, Red Bell Peppers, Radishes and Asparagus with Green Goddess dipping sauce.

Prosciutto Wrapped Dates stuffed with Marcona Almonds and Gorgonzola (you may omit prosciutto)

# Salad

Apple, Spinach, and Pomegranate Salad with Warm Bacon Vinaigrette

# Entrées

Caramelized Brussels sprouts with Balsamic

Yukon Gold mash with sour cream and chives

Prime Rib roast served with horseradish cream and herb infused Au Jus.

Vegetarian option for entrée:HolidayLentil Loaf (recipe provided by our resident vegetarian editor) She warns it's a large yield.

# Dessert

HotChocolate with Rumple Minze whipped cream and candy cane stirrer.



# **CRUDITÉS**

Pick up 1-lb 16-20 tiger prawns from your local fish market and blanch in salt water for 5 minutes until done; stop blanching process by placing in ice water when done

Trim asparagus before blanching in salt water for 2 minutes until bright green. Stop blanching process by shocking in ice water when done.

Wash and trim radishes and cut into wedges.

Wash and slice bell peppers into strips removing seeds.

Wash and prep snap peas.

# GREEN GODDESS DRESSING

Juice of one lemon

1 shallot

2 anchovies filets

2 tsp. champagne vinegar

1 garlic clove

1 ripe avocado

1/2 cup sour cream

1 bunch flat leaf Parsley

3 tsp. tarragon

3 tsp. basil

1/4 cup extra virgin olive oil

salt and pepper

Combined lemon juice, anchovies, shallot and champagne vinegar in a processor. Blend until you get a paste. Add avocado, parsley, tarragon and basil blend until smooth. Add sour cream blend again until smooth. Add salt and pepper to taste and slowly add EVOO while machine is running.

# STUFFED DATES

Pit 20 dates, once pitted stuff 2 marcona almonds in half your dates and stuff the remainder of you dates with a chunk of

Take 10 thin slices of prosciutto and slice in half long ways. Wrap stuffed dates with prosciutto slices.

# APPLE, SPINACH & POMEGRANITE SALAD

3 ripe seasonal apples of your choice (I prefer Pink Lady's)

2-lbs baby spinach

1 large pomegranate

3 slices apple wood smoked bacon (1/4lb)

1 shallot, diced

1 tsp. dijon mustard

1/4 cup apple cider vinegar

2 tsp. brown sugar

1/4 cup extra virgin olive oil

salt and pepper

(cont.)



salad (cont.)

Wash and dry spinach fully Wash and slice apples into thin wedges Pick the pomegranate for the seeds

For the dressing, dice the bacon and render until crispy, add diced shallots, sauté for one minute. Add cider to deglaze the pan and finish with Dijon Mustard and brown sugar and drizzle with olive oil. Taste and add salt and pepper (you may need more olive oil to balance the vinegar). For the salad toss the warm dressing with the spinach and arrange the apples and pomegranate seeds to look pretty.

# CARAMALIZED BRUSSELS SPROUTS

- 3-lbs brussels sprouts cut in half lengthwise
- 2 Tbls. butter
- 4 Tbls. balsmic vinegar
- 2 Tbls. olive oil
- salt and pepper

First step you need to blanch the brussels sprouts (preferably the same time you blanch the other veggies for the crudités, for about 2 minutes in boiling salted water then shock in an ice bath).

Add butter and oil to a large sauté pan and place the brussels sprouts flat side down onto the pan and cook on low temp to caramelize may need add more butter or oil once the brussels get caramelized on the one side turn them over and cook until soft, add balsamic just before serving to deglaze the pan. Salt and pepper to taste.

# YUKON GOLD MASHED POTATOES

- $\hbox{\it 7-lbs large yukon gold potatoes, peeled}$
- 1-pint sour cream (low-fat if you like)
- 4 tsp. butter
- 1-bunch chives chopped finely (or green onions) salt and pepper to taste

Peel potatoes and place in a large pot filled with cold water and a large pinch of salt. Boil until done about 30 minutes. Prick with a knife or a pick to check doneness, if it comes out cleanly your good. Strain and let sit for a minute or two in a colander to get all of the water out. Either use a potato "ricer" the mash the potatoes or mash by hand if you want them a little chunky. Add your butter, sour cream and chives and keep mashing. Add salt and pepper and taste until you are happy. Keep warm until you serve. A crock-pot works well in this situation.

# EQ*luxe* LIFESTYLE

# PRIME RIB ROAST

3 bone 8-10-lb rib-eye roast

3 Tbls. kosher salt

1 Tbls. smoked paprika

1 Tbls. garlic powder

1 Tbls. dried thyme

2 Tbls. fresh ground black pepper

2 Tbls. olive oil

Horseradish cream

2 cups sour cream

1 cup prepared horseradish

2 tsp. white wine vinegar

1 tsp. sugar

salt and pepper to taste

Whisk all ingredients together.

Buy a powdered mix and add one bay leaf and a small amount of fresh rosemary and thyme with water and bring to a boil and simmer until needed, the smell will perfume the whole house/apartment.

Preheat your oven to 425 degrees, rub oil onto the roast, and mix your seasonings together inn a small dish and rub all over roast. You may not need all of the seasoning but you want to fully cover the monster meat. Place in a rack and on a pan laced with aluminum foil (It helps with cleanup). Roast for 20 minutes, then turn the oven down to 250 degrees and cook for another 30-45 minutes checking the temperature every 15 minutes. You want the interior temperature to reach 108-110 then pull out of oven an led rest under a aluminum foil "tent" for 10-15 minutes. Slice thin with a sharp knife. The middle of the roast will be rare to medium rare; the outside ends will be medium well to well but crispy and salty. Arrange on a platter or leave on the cutting board to let your guests pick their doneness. Serve with the horseradish cream and au jus, and extra seasoning.

# HOLIDAY LENTIL LOAF

nonstick spray

1 small onion, chopped finely

1 clove garlic, crushed

2 stalks celery, chopped finely

2 tsp. sage

3 cups cooked lentils

3 cups cooked wild rice (or a wild rice/brown rice mix here)

1/2 cup chopped walnuts

1/4 cup whole wheat breadcrumbs

2 Tbls. vinegar

2 egg equivalents

2 Tbls. whole wheat flour

fresh ground black pepper and sea salt, to taste

(cont.)



lentil loaf (cont.)

Preheat oven to 350 degrees. Spray a frying pan with nonstick spray, and saute the onion, garlic and celery until onion is translucent. Add the sage. Combine all ingredients in a large bowl and mix well.

Spray a loaf pan with nonstick spray and fill the loaf pan with the mixture. Press down.

Bake 30 minutes covered, 10 minutes uncovered. Let stand for 5-10 minutes before cutting and serving.

# HOT CHOCOLATE WITH RUMPLE MINZE

Find your favorite hot chocolate mix and follow directions, add some Rumple Minze to each cup. In a clean bowl add 1-1/2 cups heavy whipping cream and 3 Tbsp. Rumple Minze and 2 tsp. sugar, and whisk vigorously until you achieve "stiff peaks" (when your cream will stick to a spoon). Top your cocoa with the cream and add a cute little candy cane.

WINE PAIRINGS

Black Ridge Vineyards, Santa Cruz Mountain Bill Brosseau, Wine Maker

2010 Viognier, Hints of floral aromas and tastes of Mango and Peach and silky texture will pair perfectly with the Crudités as your guests arrive.

For Dinner enjoy BRV San Andres Red 2008. It's beautiful blend of 63% Cabernet Sauvignon, 24% Cab Frank, 8% Merlot, & 5% Petit Verdot pairs perfectly with Roasted Beef. Aromas of black pepper and cherry transfer to the palate along with dark fruit flavors. Your guests will enjoy the rich, smooth, and vibrant end.

BLACKRIDGEVINEYARDS.COM RINGSIDERESTAURANTS.COM





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# The Art of Donna B









