

Wallpaper*

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*THE STUFF THAT REFINES YOU

Peep show!
Gucci's dramatic new
direction revealed

Artist's model
In the studio with
Marc Quinn and muse

Wave theory
Setting sail with
Konstantin Grcic

Cut above

A sharp-edged slice
of new fashion, design,
art and architecture

Making shapes

Hussein Chalayan
is lord of the dance

Spring action

Inside NYC's new
creative hyperspace

+
Elie Saab goes up a gear
on Avenue George V

Radical retail in
Athens, Berlin and Tokyo

Ralph Lauren's
chocolate brownie





Available at
WallpaperSTORE*

Sterling work

Silver inside, iron outside, these super-efficient pans show their metal

In 1992, Italian silverware specialist San Lorenzo began researching the possible health benefits, and practicalities, of cooking using silver, particularly its own patented Pure Silver. It turned out the latter is not only bactericidal, virucidal and fungicidal, it also contains no copper, lead, aluminium, nickel, chrome, cadmium, cobalt or similar nasties often found in other utensils. Silver is also a champion heat conductor, so you can cook quickly and at low temperatures in a silver pan, preserving the nutrients and antioxidants in many ingredients. In 1999, pleased with all these positives, San Lorenzo launched the Cooking with Pure Silver collection, designed by Afra and Tobia Scarpa. Now, again working with Tobia Scarpa, it has updated the collection, tagging it PAN 999. By electroforming Pure Silver onto Pure Iron, it has created pans that are silver on the inside but iron on the outside, making them a far more robust addition to your culinary arsenal.

ABOVE LEFT, FROM TOP, LONG-HANDLED PAN, €680; SMALL SAUCEPAN, €280; PAN LID, €80; PAN, €650. ALL PART OF PAN 999 RANGE, BY SAN LORENZO, FROM WALLPAPERSTORE*. 'FORTE' PLATTER, £85, 'FORTE' BOWL, £168, BOTH FROM SCP. BOTTLE BRUSH, £5, FROM NOOK
ABOVE RIGHT, 'CONE', PART OF THE FLOATING FOREST SERIES, £48, BY MICHAEL ANASTASSIADES



SEEDS OF CHANGE

Green fingers are becoming essential to interiors honing, and the design world is taking note. Cultivation from cuttings was behind one of Fabrica's projects during its link-up with Airbnb at Salone. The theme of housewarming was interpreted by Australian designer Aaron Gillett as the offer of a garden cutting as a parting gift - snipped, dipped and sealed in water, ready to nurture once back home. And while working with Svenskt Tenn in Stockholm, London-based designer Michael Anastassiades picked up on the Scandinavian habit of germinating large seeds, such as acorns and avocados, decoratively. He has developed a line of brass cradles and hooks that sit atop a jar, glass or vase, and hold a germinating shoot above the water level, while the roots develop downwards. His Floating Forest range is both ornamental and functional, making the process of propagation as design-friendly as could be.



TREE HOUSE

The location for our Newspaper photography shoot, Pear Tree House, was built on a former orchard in Dulwich, London, and designed around its 100-year-old namesake. 'The tree forced me to split the house into two,' says architect Jake Edgley, director of Edgley Design, who created an internal courtyard to house the tree, flanked by two volumes. 'The courtyard brings light and air into the centre of the plan, and a natural sculpture that is part of the daily experience of the ground floor.' The building's concrete base and external walls are complemented by a timber top-level frame that nods to its surroundings, while eco credentials include thermodynamic panels for hot water production and green roofs. For full story and floor plan, see Wallpaper.com ✦