

HOME & LIFESTYLE

by KONSTANTIN REGA

Small Batch **Fire Starters**

The Firestarter Co.

RICHMOND

You don't have to be a Boy Scout to start a fire for s'mores or a weenie roast. The Firestarter Co.'s kit of 18 fire starter sticks makes it as easy as lighting a match—and can make up to 36 fires. John Lyman and his wife, Leslie Hodgin, co-founded the brand in May. One of their inspirations was Lyman's father, who had been making firestarters since the 1980s. The couple says the idea was "born out of a desire to create an authentic everyday product with minimal waste." Made from natural wood fiber and unscented candle wax, they can be used with fireplaces, grills, and

\$14.99-\$26.99, The Firestarter Co.com

Knit Blankets Elite Hive Company CHESTERFIELD

Cuddle up in textile artist Jayla Johnson's chunky knitted blankets made from chenille yarns blended from cotton, silk, wool, and rayon. Super-soft and cozy, they come in a variety of sizes and colors. The smallest throws are perfect as baby blankets or lap throws, while Johnson's largest blanket fits a queen sized bed. Choose from all sorts of colors like Spiced Persimmon, Spa Blue, and French Lilac. or opt for rainbow stripes. Each blanket is custom made by hand. Elite Hive can be found on Etsy, and at Richmond Farmers Markets in Carytown and Capital Square. \$50-\$200, Etsy: EliteHiveCo





Pixie Chair

Alexander Brothers TIMBERVILLE

For the four Alexander Brothers, "learning traditional methods of artistry—blacksmithing, woodworking, and leather crafting—was never a chore." Coming from a long line of craftsmen, Drew, Shea, Josiah, and Gabriel grew up in a household that fostered an artisan spirit. The Pixie Chair features hand-cut mortise and tenon joinery, octagon-shaped spindles, a non-toxic oil finish, and comes in black walnut or maple. Lumber is milled on-site in Timberville from locally sourced trees. And like all of the Alexander Brothers' wood furniture, the Pixie Chair is made to withstand a journey through generations. \$255, AlexanderBrothers.com

"Precious and perfectly kid-sized!"



Georgian Outdoor Wall Light

Colonial Metalcrafts for Shades of Light

RICHMOND

For over 50 years, Colonial Metalcrafts has been handcrafting colonial-inspired light fixtures, in a painstaking effort to preserve a piece of Virginia's historic past. Favored by architects and homeowners as the authentic resource for period-correct lighting, each piece is benchmade to order and entirely hand-cut and hand-finished by skilled artisans at the company's Richmond

Colonial Metalcrafts can be seen in historic homes in Richmond and Williamsburg, at Monticello, and the Omni Homestead Resort. A collection of the brand's outdoor lighting is now available through home décor retailer Shades of

Light's catalog, and in both companies' Richmond showrooms.

In addition to historic lighting for traditional homes, Colonial Metalcrafts also collaborates with clients and designers to create custom light fixtures. One popular design began as an napkin sketch by an architect. The Georgian, an updated version of a classic historic design, has become a bestseller in the Colonial Metalcrafters' lineup. In addition to the double-light version shown here, it's available in single and triple light versions, and as a garage door sconce, hanging lantern, or outdoor post light. \$699, ShadesOfLight.com

-by Constance Costas

HOME & LIFESTYLE



5 Animal Portrait Greeting Cards

Cassandra L. Kim RIG

RICHMOND

"By taking inspiration from paintings of the past and replacing the people with animals, I seek to have my audience reconnect with the traditions of portraiture," says artist Cassandra L. Kim. From raccoons in brown boots to ducklings in dresses, it's as if Rembrandt collided with Beatrix Potter—classic 17th-century portraits with a modern wildlife twist. A Virginia native, Kim got her degree from VCU and worked as a muralist and graphic artist for Trader Joe's for 14 years. Currently a freelance artist, she has works in galleries in Charleston, Buffalo, San Francisco, and has transferred many of her paintings to the miniature as greeting cards. \$4.99, CassandraLoomisKim.com

"Sleek and super sharp blades."

—Virginia Living staff



6 Hand Forged Custom Cutlery

Pittman Knives

MONTPELIER

Beautifully crafted blades meet bespoke handles thanks to Ben Pittman's craftsmanship. From cow bones and mammoth ivory to woods like big leaf maple and ringed gidgee, Pittman pairs custom, handmade handles with the power and beauty of Damascus steel blades. Known as Persian watered steel for its unique wavy design, Damascus steel's hallmarks are its sleek look and beautiful aesthetics. Pittman's knives, designed for the "kitchen and the field," have quickly developed a following, with his bowie knife earning a 2022 "Best Damascus" win at Blade Show Texas. Keep an eye out for him at artisan shows like the Waterford Fair. \$600-\$3,000, BenPittmanKnives.com

CuratedGiftboxes

Bluebird Giftbox

RICHMOND

A wonderful surprise for your favorite someone—whether they love gardens, the beach, or even the color pink—Bluebird's stylish giftboxes are a joy to send and recieve. Themed boxes ship anywhere in the U.S. and include "By the Sea" which comes with a premium Turkish beach towel, Swedish Dream® sea salt soap and hand sanitizer, and sea salt and bay breeze candle by Sydney Hale Co. "A Little Something Blue" includes a pair of Chinoiserie blue dish towels, miniature greeting cards, and hyacinth-scented candle. For custom boxes, Bluebird will happily collaborate to find the right mix. Even the beautiful boxes, equipped with magnetic closures, feel like a gift. \$75-\$125, GiveBluebirdGiftbox.com

STYLE & BEAUTY

by MADELINE MAYHOOD







8 Showerspecs

Showerspecs

RICHMOND

Needing reading glasses is a part of life for many, and when it comes to taking a shower, blurry vision comes with the territory. Showerspecs is out to change that narrative. These nifty shower readers use hydrophobic lenses and anti-fog technology to keep steam and water droplets at bay. No more missing giant patches of hair while shaving your legs or washing your hair with skin exfoliators. Showerspecs give you clear vision while showering so you can read labels and shower with confidence—and in focus. Choose from a trio of spa-inspired colored frames: Pastel Blue, Misty Green, or Stone Gray. \$85, Showerspecs.com

Body Frosting

Essentially Zen

STAUNTON

Artisan soaps and natural bath and body products are Essentially Zen's specialties, and their body frosting is the brand's signature luxury product. Double-whipped and hand-piped into 2.5 oz. glass jars with a real pastry bag, these ultra-moisturizing marvels come in scents like Neroli & Shea, Lavender, Ocean Breeze, Bamboo Aloe, and Cocoa Cashmere. Body frosting is made in-house with thoughtfully curated ingredients, like phthalate-free fragrances and oils and natural skin-loving butters, that effectively nurture dry and damaged skin without being heavy or oily. This Staunton-based apothecary also offers gift box options, as well as maker workshops and demos. \$22, EssentiallyZen.shop

Shower Steamers **Taylor Made Organics**

PORT REPUBLIC

Transform a ho-hum shower into a spa experience with these sensational shower steamers. These bath bombs for the shower set are great for invigorating your mornings or relaxing and revitalizing after a long day. Made from skin-loving ingredients and blended with essential oils, these all natural, shower rounds morph into aromatherapy bombs when the hot water hits (but doesn't drench) them. Drop one on your shower floor to release a therapeutic blend of natural fragrances as it mingles with the steam from your shower. Available in five scents: Cold + Sinus, Lavender, Joyful Citrus, Stress Relief, and Sweet Dreams. \$12, TaylorMadeOrganics.com

Extra Strength **CBD** Salve

CBD Livity

VIRGINIA BEACH

"It was like magic," one Virginia Living staff member told us after she tested CBD Livity's salve. "I rub it on my knees, and I can climb stairs without pain." CBD ingredients relieve the aches and pains associated with inflammatory conditions like arthritis and sore joints. Her mobility has significantly improved, and she's no longer experiencing chronic pain. Cannabidiol (CBD) is an organic molecule that's found in hemp and the female cannabis plant. According to CBD Livity, all of their products are locally sourced and produced in Virginia and reputedly have anti-inflammatory, antibacterial, anti-nausea, and antipsychotic properties. **\$45-\$65**, CBDLivity.com

12 Ceramic Jewelry **Daily Magic**

In her studio on the Corrotoman River, master ceramicist Ally Childress has found her calling. As proprietress and creator of Daily Magic, she makes earrings and necklaces embellished with details like sparkly gems, metals, tassels, and glazes. Earring backer cards embedded with wildflower seeds are a nod to her love of the land. With designs inspired by Mother Nature and what she gleans from the Universe, she tosses in a bit of stardust ("we're all made of it," she says) and her inner creative North Star. Childress also offers immersive workshops, but book the weekend retreat for a longer adventure, where guests stay in their very own skoolie, a school bus converted into a tiny house, aka "the cutest Airbnb east of the Mississippi." \$18-\$98, DailyMagicShop.com, The WildPlaceVa.com



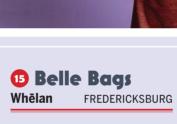
Wearable Art

Khadiia

Khadija Sareshwala creates wearable art and works of art. She's a textile artist, whose work is inspired from age-old Indian practices. "I treat my fabric as though I am painting on canvas," she says. Each of her one-of-a-kind, handpainted pieces can be worn as scarves, wraps, and saris, or framed and displayed as art. Sareshwala is a Mumbai native who's also lived in the U.K. and now calls Ashburn home. She's inspired by local flora and fauna, fused with traditional batik prints and images found throughout Indian culture. "I believe my work is a representation of contemporary meets traditionalism," she says, adding, "I want each of my pieces to represent tranquility, calmness, and beauty." \$120-\$600, KhadijaBrand.com

Ivy Ruston Stonewashed Jeans **Shockoe Atelier** RICHMOND

These wearable works of art are made of selvedge indigo denim sourced from Louisiana's Vidalia Mills, the first denim mill to open in the U.S. in 50 years. Selvedge denim is higher-quality, harder-to-produce, and typically sold and worn unwashed. More akin to "self-edge," selvedge refers to the self-finished edges on each side of fabric woven on shuttle looms. The edges don't fray or unravel, and the end product is usually more expensive because the process is slower and, according to denimheads, superior. Rustons are easy to break in, ultracomfortable, and score bonus points for features like leather backed rivets and buttons, plus free repairs for the life of the jean. \$248, ShockoeAtelier.com



There's nothing not to love about the

Whelan Collection. From bags and totes,

to wallets, clutches, and passport hold-

ers, Whēlan creates versatile, functional,

and beautiful leather goods.

The company's studio, near Chancellorsville, is a family-affair, with Cory as principal craftsperson working along with his wife, Kimberly, and daughter, Allison. "We wanted to provide an alternative to mass-produced leather products," says Cory, who founded the company in 2019 after decades working at the Department of Justice. Super-soft, vegetable tanned leathers, saddle-stitched by hand and finished with high-end hardware are Whēlan trademarks. To minimize waste, the

sources to upcycle hides. Every Whēlan piece is made to order by a dedicated craftsperson who follows the process exclusively. The Belle 30 shoulder bag is roomy enough for a mini tablet, wallet, and phone and features two interior gusseted pockets. Slightly smaller, the Belle 25 is perfect as a

company partners with food-industry

cross-body bag. Both feature Whēlan's integrated hinged flap opening, gusseted pockets, and magnetic closure.

This company's thoughtful approach extends to its name. Derived from the family surname, Wheeland, it gets an Irish twist from an added macron above the e: Whēlan. The logo, a W with a wolf silhouette, is a nod to their 10th-century family name, O'Faolin, or little wolf.

If you're lucky enough to receive a Whelan delivery, even the packaging is, quite simply, luxury in a box. \$595-\$695, WhelanCollection.com -by Madeline Maybood





SIDEBAR PHOTO COURTESY OF CORY WHEELAND

DRINK

by VAYDA PARRISH



Trapezium Brewing Co.

AMHERST/PETERSBURG

Trapezium Brewing Company's flagship Petersburg taproom has a new sister property in bucolic Amherst County. There, you'll find Camp Trapezium: a 76-acre farm brewery. Brewmaster James Frazer oversees production of the Orchard Series, a lineup of farmhouse style beers and wild ales—all made using locally grown fruit—that undergo spontaneous fermentation, activated when wild yeast carried on the farm-fresh air settles over a liquid grain mixture base. The series has featured blueberries from Nelson County, peaches plucked from Bedford, even watermelon and elderberries harvested directly from Camp Trapezium's on-site farm—with new flavors changing with the seasons. \$8/glass, \$18-24/bottle, TrapeziumBrewing.com

> "Punchy and refreshing, extra tasty ice cold from the glass bottle."

—Virginia Living staff



Tart 31 Cherry Ale

Dirt Farm Brewing BLUEMONT

"No farms, no beer!" That's the fighting spirit of Dirt Farm Brewing, owned and operated by Loudoun County agritourism dynamos, the Zurschmeide family. The brewery's Home Grown Series features beers made with fresh ingredients grown at Great Country Farms, the Zurschmeide's home base since 1993, which they expanded in 2007 with the addition of Bluemont Vineyard. An original Home Grown flavor and star of the show is the Tart 31 Cherry Ale, a fruit-forward, bright red brew packed with 31 pounds of juicy Montmorency cherries per keg, all harvested on-site. "We call it a sour's first cousin," says owner Bruce Zurschmeide. \$9/pint, \$18/16oz. 4-pack, DirtFarmBrewing.com



18 Kombucha

Bitchin' Boucha

RICHMOND

From humble beginnings in Jason Smith's home "brew lab," Bitchin' Boucha was born. "I realized that due to its health-nut reputation, kombucha was a drink that many people were missing out on," says Smith. "It can be great for gut health, but it's also delicious, and an amazing alternative to soda." Now brewed commercially and sold at specialty retailers, like Stella's Grocery in Richmond and Windswept Experience & Supply Co. in Irvington, this "kombucha with 'tude," sporting its trademark tongue logo and comic book-colored labels, comes in five refreshing flavors: black cherry ginger, lavender lemonade, pineapple coconut, cran-lime sour, and blueberry mint. \$4.20, BitchinBoucha.com

DRINK





① Coffee Liqueur Virago Spirits RICHMOND

Add a dash of dark chocolate flavor and the electric buzz of espresso to any cocktail creation with this bold mix-in. Inspired by Blanchard's Coffee Roasting Company's popular Dark as Dark roast, Virago's liqueur makes a smoky-sweet addition to a bevy of beverages. Enjoy it in a specialty drink at Virago's Richmond tasting room, like the Russian Influence, a concoction of the distillery's Four-Port Rum, coffee liqueur, half & half, coffee, and simple syrup—served piping hot or chilled over ice. Feeling festive? Slip some in your Christmas morning eggnog mug to make the holiday season extra merry and bright. \$22.99, ViragoSpirits.com

20 Vidal Blanc Passito 868 Estate VinevardsHILLSBORO

Northern Virginia's 868 Estate Vineyards has a lot to be proud of, starting with the 2020 Virginia Governor's Cup-followed by a gold medal win at the 2021 competition. And, this year, 868 celebrates 10 years of producing world-class wine in the lush Loudoun County countryside. Vidal Blanc Passito is 868's signature dessert wine, fit for any celebration. Best served chilled, it's bright, fruity, and complex, bursting with flavors of honeysuckle, raisin, and apricot; and it pairs perfectly with cheesecake. "We like to serve it with dried apricots and blue cheese at the end of a fine meal," says Nancy Deliso, 868's owner and general manager. \$28, 868EstateVineyards.com



21 Chenin Blanc Hazy Mountain Vineyards AFTON

At the crossroads of two federally defined American Viticultural Areas (AVAs) lies Hazy Mountain Vineyards, where winemaker Luke Tranium and his team are out to "blow away any doubts that the finest wines in the world can be produced right here in Virginia." Grown at Hazy's production vineyard in Swoope, which is part of the Shenandoah Valley AVA, the 2020 Chenin Blanc grape, rare in Virginia, is fermented and aged exclusively in large format French oak puncheons, giving the wine a distinct texture, balanced with a vibrant acidity. It's light, crisp, smooth, and mild enough to suit a wide variety of palates. \$39, Hazy-Mountain.com

Creeper Honey & Hops Brew Works

FRONT ROYAL

What is mead, really? If you ask the Alaskan-born brothers behind Honey & Hops, it's a little bit beer and a little bit wine. But they'll also say it's neither of those things. "Mead is fermented with honey instead of grapes or sugars, but it can still taste sweet or dry, like wine," says oldest brother lan Rushing. "And like beer, it can be hoppy or fruity." Creeper is the brainchild of lead fermenter Adam Rushing. Made with chocolate Carolina reaper peppers—for a slow, slightly sweet burn—cinnamon, and cocoa nibs, it won silver at the 2021 Mazer Cup International Mead Competition. \$23, HoneyandHopsBrewWorks.com







23 High Rye **Lost Whiskey Club**

FAIRFAX

Drive an hour west of Washington D.C., into the hills along the Appalachian Trail, and you'll find Lost Whiskey Club, an off-the-grid experience that's all about people, place, and bourbon.

The people are the guys of GreenSpur, a Northern Virginia-based design firm led by owner and founder, Mark Turner. "We decided to start a whiskey company to combine our loves of architecture, nature, space, and gathering," says Turner. Lost is the culmination of the GreenSpur team's vision of harnessing human connection and the humility of nature to counter the demands of modern life.

The place "is a little bit 1920s speakeasy, mixed with a smidge of Teddy Roosevelt and a full dose of Virginia hunt and horse country," as GreenSpur describes it. Designed as a cozy mountain chalet meets traditional tobacco barn, Lost's lodge is the distillery's centerpiece, surrounded by 5,800 panoramic acres of protected public land.

Then there's the bourbon. "If you like the spice notes that rye gives you, but love the smoothness of an aged straight bourbon—this is it," says Zach Gasper, GreenSpur's vice president of design, describing Lost's High Rye varietal.

Each bottle is identified with a unique leather strap and story number, so you can always remember when, where—and with whom—you enjoyed it. "Drinking bourbon is all about the experience, the conversation, the story," says Gasper. "Giving or sharing a bottle of Lost Whiskey is precious to us, because time with the ones we love is our most priceless possession." \$29.99, LostWhiskey.com —by Vayda Parrish



FOOD

by VAYDA PARRISH





20 Wiltshire Plaits

The Salt Pot Kitchen LEESBURG

Le Cordon Bleu trained Wendy Salt's first catering gig was at a Scottish shooting lodge, making savory pies for lavish picnics to accompany guests on grousehunting trips. The British-born chef and her family now run The Salt Pot Kitchen, a mobile food trailer serving traditional British pastries, pies, sandwiches, and soups. Their signature Wiltshire Plait "is an elevation of the classic sausage roll," says Salt. "We add finely chopped onions, garlic, grated apple, and cheddar to pork sausage, then wrap it in homemade rough puff pastry, before plaiting (braiding) the top of the pastry and sprinkling it with fresh thyme." \$5, TheSaltPot.com

45 Homemade Fudge

The Southern Churn Ice Cream & Candy Shoppe BRISTO

Step into Southern Churn for a trip back in time, where you'll find vintage candies and bottled sodas, hand-dipped ice cream, and homemade gourmet fudge. Since 2014, the shop has produced over 170,000 pounds of fudge, offering a swath of mainstay and seasonal flavors, from classic chocolate to strawberry shortcake. The signature ingredients? "We make all of our fudge with real cream, butter, and lots of love," says shop owner Karen Hester. Treat yourself to a half dozen assortment, or to Southern Churn's decadent new offering: milkshakes, made thick and creamy with fudge pieces mixed throughout and sprinkled on top. \$15.99-**\$20.99/pound**, The Southern Churn.com

"Super tasty and unique. Great for dipping. Virginia's answer to Nutella."

-Virginia Living staff

26 Nut Butters

Davvero Gelato

RICHMOND

Layne Montgomery fell for gelato during a postgrad trip to Italy. In 2018, she left a teaching position in Turkey to attend a gelato-making course at Carpigiani Gelato University in Bologna, Italy. Back stateside, she started churning out homemade, vegan gelato and delivering to customers around Richmond as Davvero Gelato. Now a popular mainstay of area farmers markets, Davvero also offers a trio of nut butters, refined for 10+ hours in a stone chocolate maker for optimal smoothness: Gianduia, a chocolate hazelnut spread: Lemon Almond Cookie Butter; and Sweet Pistachio Cream—all perfect with toast, fruit, or straight from the jar. \$14, DavveroGelato.com

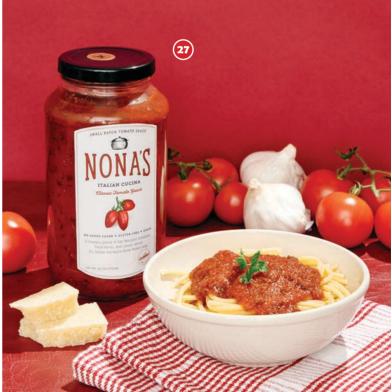
27 Classic Tomato Sauce

Nona's Italian Cucina

CHARLOTTESVILLE

While living in Italy during her husband Jesse's naval deployment in the 1990s, Yvonne Cunningham, then just 24, met Nona, her 78-year-old upstairs neighbor and landlord. They kindled a friendship, learned each other's languages, shopped for fresh produce together, and did lots of cooking. Nona's tomato sauce recipe inspired Nona's Italian Cucina, the Cunninghams' small business and tribute to their time abroad as a young family. "Our sauce is a timeless blend of imported San Marzano tomatoes, fresh herbs, and classic spices," says Yvonne. "It's influenced by Nona's kitchen in Milan, and is the perfect addition to a family dinner." \$14/24 oz. jar, NonasCucina.com









"Fantastic flavor variety. Trendy and upbeat packaging." -Virginia Living staff

28 BBQ Sauces

Bristol Gardens & Grill BRISTOL

Just north of State Street is a working farm and deli, Bristol Gardens & Grill (BGG), where fresh meats are slowsmoked on-site, and visitors can chow down inside a converted greenhouse. Homegrown produce and herbs are key ingredients in BGG's lineup of savory condiments. A quartet of barbecue sauces "reflect our favorite Southern flavors and are perfect complements to our smoked meats," says BGG owner Matt Shy. Try all four varieties: the Signature, sweet and tangy with just a touch of spice; the Alabama White, creamy, sweet, and spicy; the Western Carolina, vinegarbased and ketchup-infused; and the mustard-based South Carolina. \$9/jar, BristolGardensandGrill.com

29 Classic Crab Cakes

Graham & Rollins

HAMPTON

Four generations and 80 years strong, Graham & Rollins (G&R) seafood is the stuff of Virginia legend, known nationwide as one of the largest crab processors on the East Coast. Crispy and convenient, G&R's classic crab cakes come frozen but cook to juicy, flavor-packed perfection. Lightly blended with special sauce (a mixture of salt, spices, and paprika) and dusted with cracker crumbs for just the right amount of crunch, the cakes are made with Old Point Comfort Brand crab, a combination of jumbo lump and lump blue crab meat developed by G&R and fresh from the Chesapeake Bay. \$85-\$270, GrahamandRollins.com





ARTISAN GOODS

We launched our Made in Virginia awards in 2012. Throughout its 10-year history, this prestigious honor has gone to 250 Virginia-made brands.



Doriginal Black Garlic Worcestershire Squce

Black Garlic Shire Co.

VIRGINIA BEACH

In the food world, black garlic is culinary gold—sweet meets savory, with a molasses-like richness and tangy, mellow undertones. It's like balsamic vinegar had a fling with soy sauce. Black garlic doesn't grow in the ground, it's made through a weeks-long fermentation process that tames the garlicky bite and produces inky black cloves with a soft, date-like texture. It's been a staple in Asian cuisine for centuries, and thankfully, for the rest of us, it's finally catching on here.

Based in Virginia Beach, Clint Barca tinkered with black garlic during his decades in the restaurant business, before he stumbled on a plan: "One of my buddies said, 'You should bottle that, you don't see it here that often," Barca says. So he did. His Black Garlic Worcestershire Sauce goes with just about everything: "I love to hear people tell me that they use it on burgers, steak, as a marinade, even in salad dressings or in Bloody Marys." His two other saucy creations include a Worcestershire infused with smoked chipotle and a black garlic hot honey steak sauce.

"This is the first year of getting it out there," Barca notes. For the time being, he's focused on getting the product in front of people—sampling and selling at farmers markets in the Norfolk and Virginia Beach areas. All in all, he says he's "having a good time talking to customers," and excited to see where his black garlic sauces will go from here. \$8, BlackGarlicShire.com —by Konstantin Rega

