



A Swing and A Prayer
Golf is back on the summer agenda...sort of **D5**

OFF DUTY

Unkind Cuts
Beware the pitfalls of DIY barbering **D2**



FASHION | FOOD | DESIGN | TRAVEL | GEAR

THE WALL STREET JOURNAL.

Saturday/Sunday, May 16 - 17, 2020 | **D1**



Suddenly, *it's the* Summer *of the* RV

BY MATTHEW KRONBERG

FOR R.T. RYBAK and his wife Megan O'Hara of Minneapolis, the spring and summer calendar was packed with travel plans. They were all ready to fly to the Norwegian Arctic, then visit their children in the Bay Area, detour down to the Channel Islands near Santa Barbara and finally swing through Yosemite with the educational travel group Road Scholar—the last two spots ticking off numbers 16 and 17 on their bucket-list quest to visit all 62 of America's national parks.

"When the pandemic hit, we had to cancel," said Mr. Rybak, CEO of the Minneapolis Foundation, which supports civic initiatives in the city where he served 12 years as mayor. But as a spring of hunkering down wore on, he began searching for ways to travel confidently again once state and local authorities gave residents the green light.

His prime concern was safety. "[We] felt stuck because even if we were isolated in a car and brought our own food, we would still have the challenge of what to do in a hotel," he said, a common sentiment among quarantiners yearning to be free. Only 14% of travelers feel safe taking a domestic flight, and 17% feel safe at a hotel or resort according to a late-April survey by MMGY Global for the U.S. Travel Association. The couple ultimately decided that when they can again ven-

Planes are grounded. Hotels shut. After a spring spent cooped-up, many Americans are renting recreational vehicles to take the vacations they've long been denied. Tempted? Here's a guide

ture into the world, they'll do so in a nostalgic way they'd "never" considered: aboard an RV.

During his research, Mr. Rybak signed up with Outdoorsy, a peer-to-peer RV rental platform which is to recreational vehicles what Airbnb is to homes. He has his eye on a one-of-a-kind 1940s teardrop-style camper which was built on an Arizona Air Force Base and, according to its listing, "used to fetch hot air balloon baskets after flights." It rents for \$90 per night. A mere 12-feet long, the pale-green air-conditioned trailer still fits a full-size bed and a library in its cedar-lined interior. From beneath its rear hatch emerges a compact kitchen outfitted with a Coleman camp stove and an AeroPress coffee maker. To pull the thing, the RV's owner will even rent you a 2019 Toyota Tacoma TRD Off Road pickup truck, outfitted with a

roof tent, for an extra \$155 per night.

Other American travelers, too, have decided that classic Airstreams and pop-top camper vans, Winnebago-style motor homes and even deluxe coaches are uniquely well suited to the current situation. Although Outdoorsy saw a quick spike in cancellations when stay-at-home orders and travel restrictions initially went into effect, said co-founder and CEO Jeff Cavins, daily bookings have since rebounded by 450%.

Jon Gray, the CEO of RVShare, a similar peer-to-peer platform boasting more than 100,000 recreational vehicles among its nationwide listings, has noticed that a lot of people don't want to risk hopping on airplanes to get where they're going: "We're seeing our drive-to markets doing particularly well right now." The site has seen a 650% rise in RV rental bookings since early April.

Not every RV has been snapped up. Michael Smalley, executive vice president of Cruise America, which has more than 4,500 vehicles across the U.S. and Canada, said his company was on pace to record all-time highs for rental days, rental revenue growth and sales of retired vehicles until Covid scared away inbound international RV travelers, which represent almost 40% of its annual rental business in North America.

But those cancellations have translated into availability and flexibility for the RV-curious.

Please turn to page D9

Inside



TENTS SITUATIONS

Offer kids more stylish refuge than a quarantine blanket fort **D8**



DEMANDING MACHINES

Smart home-fitness gear with artificial intelligence and real attitude **D10**



GREEN WITH ENVY?

Worry not. We'll share the recipe for this spring-pea and mint salad **D7**



LEGGINGS THAT TOP THE LIST

Author Stephanie Danler on the stretchy companion of her dreams **D3**

STYLE & FASHION



BLUES BROTHER
Photographer Scott Sousa has been practicing Japanese shibori tie-dye and drying the results in his backyard.



College student Patrick Spychalski has been learning how to sew on his grandmother's decades-old machine.



Passing the time at home, college student Travis Varnedoe painstakingly hand-stitches patches onto his pants.



While sheltering in place, marketing executive Tim Rush has gotten really into the Japanese art of shibori.

ON TREND / JACOB GALLAGHER



As Fashion Slows, a DIY Brigade Gets Crafty

TIM RUSH HAS spent a lot of time recently with his hands submerged in a vat of inky blue dye. While sheltering in place, Mr. Rush, 52, who is doing his marketing job from home in Santa Monica, Calif., has started practicing shibori, an ancient Japanese indigo-dyeing technique. "I have more time to do things," he said. "Shibori is something I really wanted to do for a while."

He's stained his formerly white T-shirts and button-ups with artful blots of sumptuous cobalt blue and dyed some linen handkerchiefs to use as

DIY masks. The tinting can take hours, but Mr. Rush welcomes the creative distraction right now. "It is just enough to feel like you've accomplished something."

As the coronavirus pandemic has left much of the world on lockdown, those like Mr. Rush are filling hollow hours with clothing-centric crafts like embroidery, patchworking and tie-dyeing. These analog pastimes hark back to a quainter pre-internet time, before streaming programs and Zoom calls. These part-time tinkerers are finding the simple satisfaction

in creating something—anything—with their hands.

Patrick Spychalski, 19, a college student living in Charleston, S.C., "wanted something else to do" after his rigid class schedule suddenly lost shape in March, so he dusted off his grandmother's decades-old sewing machine. Like many neophyte hobbyists, he turned to YouTube for guidance on how to stitch a straight line. "It was kind of trial and error for a few hours until I got the hang of it," he said. Mr. Spychalski, an avid thrift-store shopper, owned many seen-better-days garments to chop up and sew together into new threads. One of his more curious creations is a crewneck sweatshirt with pockets stitched along the front like a wearable shoe rack.

Though Mr. Spychalski's crafty streak was spontaneous, others have long dreamed of having time to explore artisanal pursuits. Gage Oliver, 21, dabbled in sewing before but didn't have the bandwidth to master it. With the print shop that employs him in Saskatchewan, Canada, temporarily closed, he's finally had an opportunity to side up to the sewing machine. His first project involved stitching a snippet from an old pair of Patagonia shorts onto a favorite T-shirt as a pocket. "It was a super simple little project," said Mr. Oliver, whose aims have since grown more ambitious: "I'm trying to make an upcycled camera bag out of an old backpack."

His pocket project took a mere 20 minutes, but complex creations can helpfully eat up vacant hours. Travis Varnedoe, 19, a college student in Atlanta, sews intricate patches onto jeans, devoting up to 12 hours to

each pair. "Any chance that I have I'm just sitting down on my couch, putting on a podcast and just going to town with hand stitching," he said.

With his work schedule largely cleared out, 27-year-old photographer Scott Sousa of Signal Hill, Calif., has also turned to shibori dyeing to fill an idle afternoon. For years, shibori has "kind of been in the back of my mind," he said. A few weeks ago, he and his wife finally had a chance to scratch the indigo itch and spent hours staining shirts, a scarf and a set of bath towels. On top of being fodder for a charming step-by-step photo shoot that he posted to Instagram, the dyeing process offered relief from the persistent boredom of self-isolation.

These pastimes hark back to a quaint pre-internet time.

Crafting is becoming so common that some at-home artisans are struggling to track down supplies. Neil De La Cruz, 30, has been a semiprofessional tie-dyer since before the pandemic, but last month he noticed that people were "panic buying" cerulean blue dye as if it were precious two-ply Charmin. Fortunately, he found a source online, and over the past two months, he too has been dedicating more hours each day to churning out swirled and stained shirts. He's even begun selling his tees for as much as \$100 on online marketplace Etsy, for those folks who'd rather spend an afternoon bingeing TV than drenching their hands in dye.

CRAFTING'S NOT FOR EVERYONE / GET THE LOOK, EASILY

ARTY APPAREL Clockwise from top left: Engineered Garments Embroidered Jacket, \$495, ssense.com; Naturally Dyed Shirt, \$305, storymfg.com; Tie-Dyed Shorts, \$88, gramicci.com; Patchwork Sneakers, \$120, converse.com

Sir, Your Haircut Is a Cry for Help

With many barbershops closed, men are ending up with goofy cuts thanks to ineptitude, misguided creativity or just boredom. A few key 'looks' to avoid.



The Grown-Man Bowl Cut

Putting an actual bowl on your head and cutting your hair around it kind of sounds like it should work—but then, so do trust falls and we know they're not a good idea.



The 'Losing the Plot' Shave

Trimming a maze into your hair might dramatically symbolize the confusion you're feeling right now, but we can promise you this: It will lead to a dead end.



The 'It Was OK Until the Ears' Chop

Much like sailing around Cape Horn, cutting the hair around your ears can be complicated. Even confident sailors—and trimmers—capsize when they reach this region.



The Tiny Tuft

Remember the soul patch, that chin protrusion favored by 1960s jazzmen and, less coolly, Colin Farrell? This is the forehead equivalent. We implore you to avoid both.



The 'No More Faux' Hawk

Perhaps you've admired how your hair looks slicked upward with shampoo, or you're a Mr. T fan. Whatever the reason, try and resist the siren call of the hawk.



The Tiger King

To anyone inspired by Joe Exotic to sport a mullet we say: Please move away from the couch and dust the Cheetos crumbs from your lap. Take a deep breath and turn off Netflix. —Rory Satran

DESIGN & DECORATING



BALANCING ACT(RESS)
Debbie Reynolds wears freeing-yet-constricting black leggings to dance in a 1965 studio portrait.

GETTY IMAGES

LOVE STORY

Quite a Stretch

Never a leggings fan, **Stephanie Danler**—the Los Angeles author of ‘Sweetbitter’ and the new memoir ‘Stray’—was surprised by her pregnancy-fueled passion for a certain Lululemon version

I DISLIKE DRESSING myself. During my childhood in the late 1980s and early ’90s, clothes were chosen by my mother. In college, I wore ripped jeans and a hoodie all four seasons (putting boys’ long underwear under said ripped jeans during the ruthless Ohio winters). When I got to New York City on the verge of adulthood, I started a job that required a uniform, thus

escaping the “professional” wardrobe all my friends were acquiring. At some point during my 20s, I bought four different black dresses and decided that was chic. Though I did eventually learn how to dress myself, to this day the second I walk into my home, I shed the polished accouterments of womanhood: the ankle boots, the earrings and rings, the matching socks. I resume my real life as a semi-slob

in whatever loosefitting house outfit I find on the floor next to my bed.

Despite all this, I never got into leggings. Maybe I always felt envious of the confidence of women in leggings who were comfortable showing the contours of their anatomy while brunching or grocery shopping. When I moved to Los Angeles from New York in 2015, I was shocked at the ubiquity

of stretchy clothes as street clothes. I assumed the implied message of these outfits was, “I’m so healthy that even picking up this smoothie counts as exercise,” or “I’m so at ease in my body, I just might do some yoga in the aisle of this CVS.” This all seemed aspirational. Athleisure looked great on other people, but it wasn’t for me. When I did wear leggings (to actually exercise) I did not enjoy them. At home I want to feel unencumbered. I was devoted to baggy sweats, loose ripped jeans that barely held together, cutoff shorts that were basically shreds and an array of bathrobes. Leggings were sausage casings in comparison (my thighs were the sausages in this instance).

Then I got pregnant. Then I got pregnant again. I’m currently enjoying the distinct pleasure of being pregnant twice in two years. If I disliked dressing myself in regular life, that dislike tipped into hatred during my pregnancies. My body was a moving target I could rarely clothe well. I hated spending money on clothes—most of them, frankly, hideous—that I hadn’t quite developed into, or that were immediately too small. There are few things as uncomfortable as putting on a bunch of weight in a relatively short amount of time, coupled with the expectation from the rest of the world that you will, somehow, still look like your former self.

One answer to that challenge is leggings. The need for leggings while pregnant is multifaceted: Maternity jeans and pants are a tough game, sliding off, rarely expanding as you’re expanding. Then, I found new parts of my body jiggling, other parts heavy. After weeks of research, online orders and returns, I came across the Lululemon Aligns. Though they have a cult following among expectant mothers, they are emphatically not maternity leggings. They don’t come with an extra meter of fabric that you have to constantly readjust over your stomach. The texture of the fabric—they call it “Nulu,” whatever that means—felt like whipped butter in my hands, and as I slid into the leggings, they felt like...nothing.

But a supportive kind of nothing. Like the reassuring presence of invisible scaffolding that will keep you contained, despite all the chaos in the world. These leggings did not leave me with an angry red lash across my stomach or redistribute my organs when I had to bend over, did not cause my hips to overflow or my thighs to itch from being bound. They sat like a forgotten second skin, thoughtlessly bending and stretching as new parts of my body swelled.

These leggings lasted me from my fifth month of pregnancy (the first time) to five days past my due date when I walked laps around the Silver Lake Reservoir, trying to get my labor going. Back at home with an infant, confused about every facet of existence, not least the fact that my ballooned

stomach was deflated but still very prominent, I put my leggings on to hold me during the turbulent postpartum period.

A few months later, back down to my pre-pregnancy weight (or close enough), I was relearning how to grocery shop, wondering if I was going to leak milk all over my shirt, and I realized that I was still wearing my leggings. I looked at them, expecting to be embarrassed at how they were sagging or pilled or covered in spit-up, the manifestation of a woman who has given up trying to maintain her physical appearance. The result wasn’t as bad as I expected. Yes, there was spit-up, but the pants didn’t seem particularly faded or worn, or show a trace of the 30-pounds-heavier woman who had just been inhabiting them. Though I’m positive I wasn’t radiating health and discipline as I shopped, I do think I probably looked more together and saner than I actually was.

They feel like invisible scaffolding that will keep you contained despite all the chaos in the world.

Six months later, a week of what I thought was the flu revealed a surprise pregnancy. I had a lot of feelings as I brought the test out to show my husband and my 10-month-old son. Shock, panic, fear, giddiness. And maybe a touch of relief that I still had my leggings and had no doubt they would take me there (wherever that is) and back again (wherever that will be).



LEGGINGS OF THE JOURNEY
Stephanie Danler, photographed at her Silver Lake home, where she is sheltering in place.

JUSTIN CHUNG FOR THE WALL STREET JOURNAL

FAST FIVE

You Make a Fair Point

Once a marginal detail, collars have assumed new importance in the video-call era—especially prominent, pointy ones that recall 1970s disco blouses without slavishly aping them

For a Prairie Princess Who’s a Litigator
Shirt, \$1,035, erdem.com

For a VC Who Favors G&Ts
Shirt, \$590, [Michael Kors Collection](http://MichaelKorsCollection.com), 866-709-5677

For an Ice Queen (in a Good Way)
Shirt, about \$342, awake-mode.com

For an Idealistic Mama Cass Type
Shirt, \$695, [Marc Jacobs](http://MarcJacobs.com), 877-707-6272

For a Danish CEO and Mom of Six
Victoria Beckham Shirt, \$706, matchesfashion.com

You’re two feet away from the perfect fit and one step away from ultimate comfort.

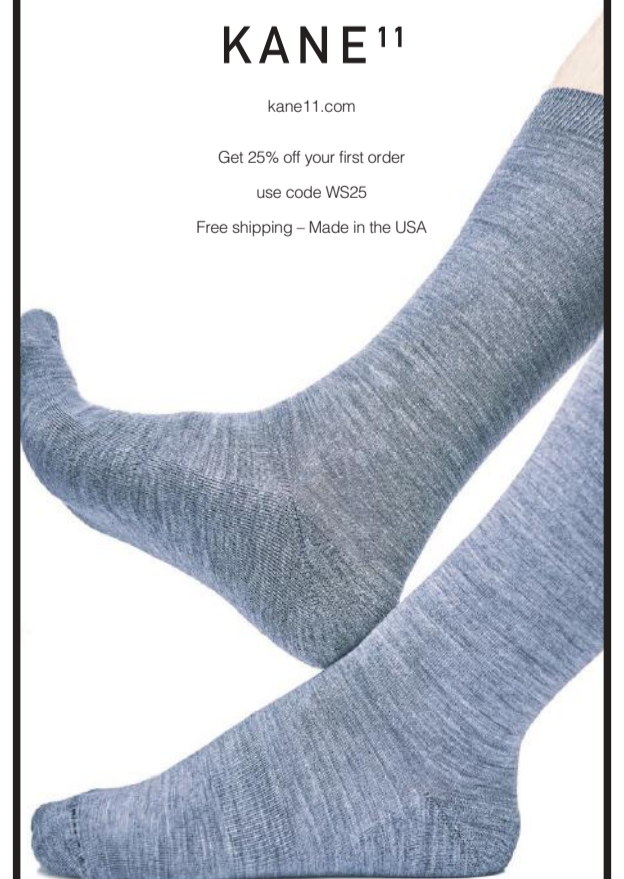
We have your shoe size – in a sock

KANE¹¹

kane11.com

Get 25% off your first order
use code WS25

Free shipping – Made in the USA



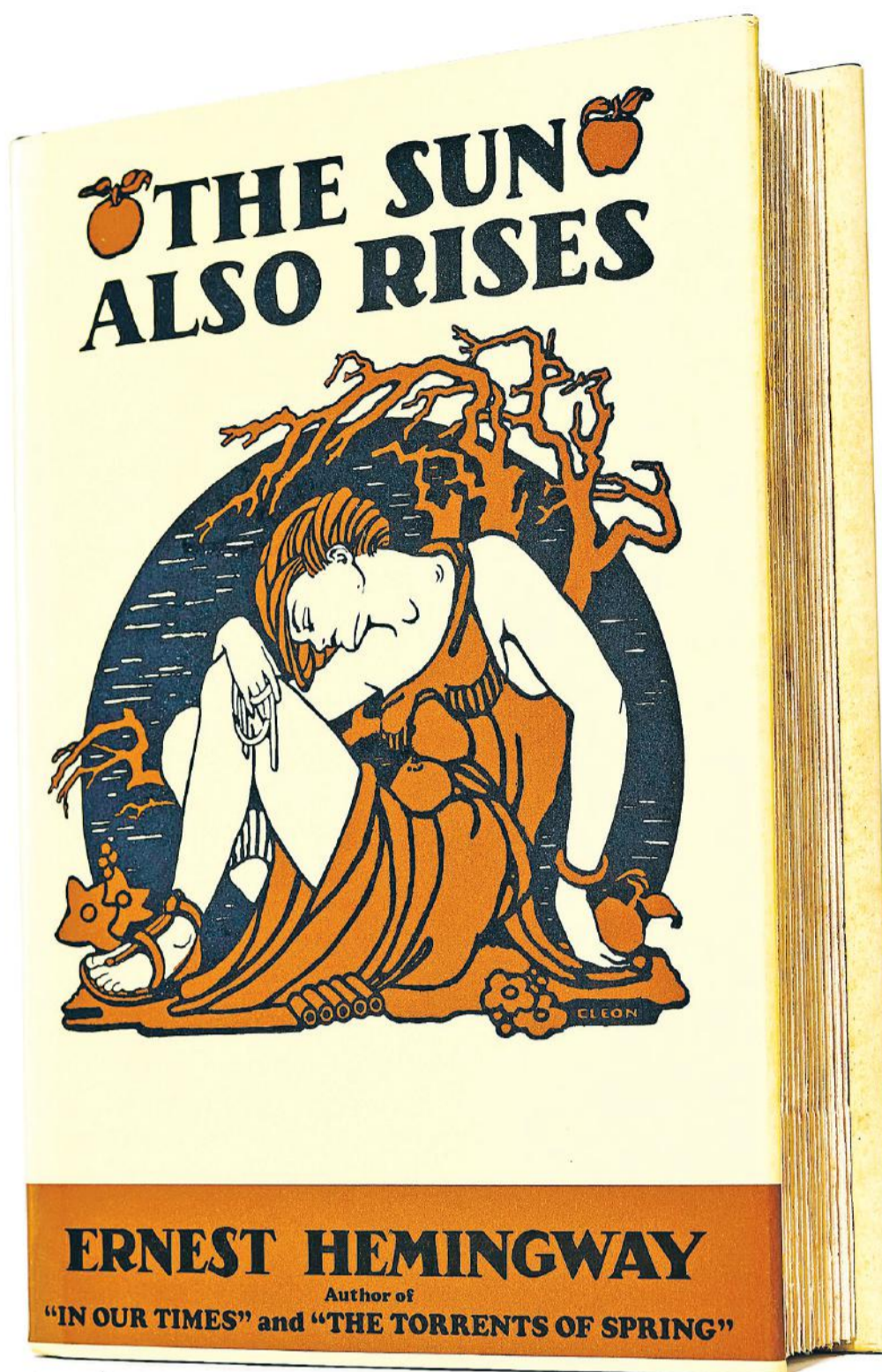
READING & RETREATING

By TARA ISABELLA BURTON

FEW NOVELS evoke our current mix of frustrated wanderlust and existential crisis quite like those of Ernest Hemingway. He chronicled the “lost generation” that had come of age against the chaotic backdrop of the first World War, capturing their restlessness and malaise. His masterpiece might be 1926’s “The Sun Also Rises,” whose action moves between the cafe terraces and smoky nightclubs of Paris and the swarming Spanish summers at the bullfights, or *corrida*. The story of alcoholic American expat Jake Barnes, whose war wounds have left him impotent, and his failed love affair with the independent, brash Lady Brett Ashley, the novel won’t satisfy everyone’s definition of comforting. But it’s the ideal companion for troubled times: equal parts Continental escape and serious grappling with the question of what it means to be, and feel, lost.

Jake and Brett’s on-again-off-again relationship takes them across the Europe of the 1920s, a place of both unbridled hedonism and deep cynicism, lasting scars of the war. Other dissolute expatriates—most of whom also carry a flame for Brett—people the novel, from the romantically tormented writer Robert Cohn to the dubious Greek count Mippi-popoulos to the young, pure-hearted bullfighter Romero.

Hemingway’s detailed descriptions of Parisian cafe society and the running of the bulls at Pamplona are sufficiently compelling to whisk us away, at least briefly, from our cloistered homes. But the far darker themes he touches on—how to make sense of a time in crisis, how to find authenticity and meaning out of upheaval—are as pertinent as they’ve ever been. At its core, the book is about confusion: young people asking the question *what now*. As we make sense of our own loss, Hemingway’s “The Sun Also Rises” reminds us that so many have felt this before.



SPORT

A boxer at a bullfight

Different forms of sport—and masculine sport at that—suffuse the novel. Through physical action, men find various ways to prove their strength, both inner and outer. Robert Cohn, a “middleweight boxing champion of Princeton,” doesn’t like boxing, but “learned it painfully and thoroughly to counteract the feeling of inferiority and shyness he had felt on being treated as a Jew at Princeton.” Meanwhile, the bullfight, with its displays of grace and force, is one of the novel’s most abiding motifs. Of the bullfighter Romero, for example, we learn that he “never made any contortions, always it was straight and pure and natural in line.” For Jake, this purity makes the death of the bull “beautiful” rather than “ridiculous.”



DESIGN

Continental comforts

In Paris, the novel favors interiors of nightclubs and cafes where Jake and his friends eat and (mostly) drink at marble tables or zinc bars. In Spain, Jake is moved by the beauty of churches and the bullfight alike. Of one Spanish church, he says, “It was dim and dark and the pillars went high up...and there were some wonderful big windows. I knelt and started to pray and prayed for everybody I thought of.” But it’s the bullfighters’ *afición*—passion—that affects Jake most. The interiors of one Pamplona hotel are most lovingly rendered: “The photographs of bull-fighters Montoya had really believed in were framed. Photographs of bull-fighters who had been without *afición* Montoya kept in a drawer of his desk... One day Montoya took them all out and dropped them in the waste-basket.”

COMFORT READS

A Sunlit Interlude

Ernest Hemingway’s most glamorous novel paints irresistible scenes of Paris and summertime Spain in the 1920s, while its darker themes parallel our current predicament in uncanny ways



FOOD & DRINK

A bottomless bottle

Hemingway does his fair share of food writing in “The Sun Also Rises.” He recounts the staggering amounts of grub served in Spanish inns and gives the workingmen’s lunches at the bull run their due (“bowl of tuna fish, chopped onions and vinegar. They were all drinking wine and mopping up the oil and vinegar with pieces of bread.”) But it’s the refreshments that Hemingway finds most riveting. The Lost Generation are boozers. Sometimes, they drink “not good” beer and “worse cognac,” and sometimes they squeeze wine out of Basque leather bags (shown). They slurp “amazing” Champagne and expensive wine that’s “too good” for toasting. It’s clear drink also fuels the characters’ efforts to numb themselves to pain. In one of Brett’s final exchanges with Jake, she begs him not to get drunk.



FASHION

A sensibly adventurous flapper

It’s 1926, and all across Europe, the liberated flapper look is coming into fashion. Lady Brett Ashley, with her close-cut bobbed hair, her masculine aesthetic and her comfortable fashion choices (all the better to go adventuring) embodies the ultimate New Woman. She’s sexually free, unrestricted by society and her outfit choices showcase it. Hemingway introduces her with his typical flair: “She wore a slip-over jersey sweater and a tweed skirt, and her hair was brushed

back like a boy’s. She started all that. She was built with curves like the hull of a racing yacht, and you missed none of it with that wool jersey.” Meanwhile, we learn that Robert Cohn’s fashion sense skews utterly ordinary, which Hemingway uses to convey his perturbing sonality. “He had a funny sort of undergraduate quality about him. If he were in a crowd nothing he said stood out. He wore what used to be called polo shirts at school, and may be called that still, but he was not professionally youthful.”

LOCALES

Basking in the Basque Country

Paris, usually seen by night, is seedy and dark. (All the better for our protagonists to pursue secret assignments). In one scene, Brett and Jake kiss in a taxi traveling through the bohemian Latin Quarter. The interplay of light and dark as the car rolls past open bars and streetlights adds a frisson to their sexual tension.

Summertime Spain, meanwhile, is bathed in light: a place where our characters explore their various

passions against the backdrop of the *corrida*. It’s a place of natural beauty and buzzing life: “The fields were rolling and grassy and the grass was short from the sheep grazing.” While the streets of Paris often feel deserted, or at least a bit illicit, energy fills Spain’s Basque region: “You could not move in the crowd,” we learn. “The fiesta was going on. The drums pounded and

the pipe music was shrill, and everywhere the flow of the crowd was broken by patches of dancers.”



POP THE QUESTION

What’s Your Favorite Historical Novel Set in Europe?

A television director, fashion veteran and bestselling novelist on the books that conjure up vanished worlds



Alan Poul

Executive producer and a director of two episodes of the new Netflix series ‘The Eddy.’

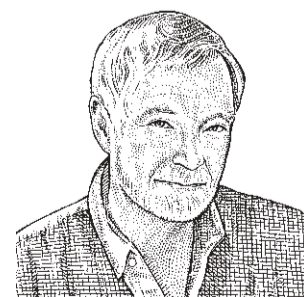
“‘Cloud Atlas’ by David Mitchell took the concept of historical fiction and transcended it. I sound star-struck, but it is incredibly rewarding to read! ‘The Red and The Black’ is a classic [of the genre]. Stendhal takes a vain young man from humble beginnings and creates the kind of anti-hero that is popular on TV today. The book is a big bite, but for me, it’s the antidote to Victor Hugo’s Paris, which is so self-important. Stendhal was interested in puncturing pretension; he was a cynic, and I’m a cynic, so we get along.”



André Leon Talley

Author of the memoir ‘The Chiffon Trenches,’ recounting his years as a fashion reporter at Women’s Wear Daily and creative director at Vogue

“‘Now, this will sound pretentious, but to reread Marcel Proust’s ‘In Search of Lost Time’ gives you a definitive view of Paris society at the turn of the century. There are no better descriptions than his about the elitist beau monde. Before silent films or Sensurround, historical epics like ‘War and Peace’ were visions of another world, the wonder of Natasha going to her first society ball. I love how they depict ritual and deportment in a world so insulated and structured.”



Erik Larson

Author of ‘The Splendid and the Vile: A Saga of Churchill, Family, and Defiance During the Blitz’

“‘Perfume’ by Patrick Süskind is a pleasantly creepy book, set in 18th-century France, about a perfumer who takes his obsession to extraordinary lengths including murder. It’s my kind of book. Alan Furst’s spy novels, like ‘The World at Night,’ make me feel like I’ve lived in a particular place and time. The action is terrific, and Furst dwells on details, like the bullet hole in the mirror in a bistro. How do we classify ‘A Moveable Feast’? After all, Hemingway said readers might regard it as fiction.” —Edited from interviews by Donna Bulseco

READING & RETREATING

By DAVID WEISS

Back in the Swing? Not Exactly.

SWIRLING FRESH air? Gatherings no bigger than a foursome? And a capital way to eat up a half-day otherwise lost to Netflix and navel-gazing? Golfing in the great outdoors during these fraught times seems like the last refuge from the ravages of the coronavirus. Across the nation, over 90% of the golf courses that were closed in March and April have now reopened (though some counties' courses and private clubs remain off-limits).

The return to fairways and water hazards alike didn't come a moment too soon for the 24 million Americans addicted to the game. Golf lives on, albeit with hand sanitizers at the ready and fingers strictly on the club, nowhere near your face. Even borrowing a tee seems a bit risky, so come prepared and bring your own Gatorade—no beverage carts will be buzzing about.

Golfers are now required to keep their social distance, though a renegade few continue high-fiving.

As with most other pre-pandemic pastimes, the ground rules have changed considerably. Those used to sharing a power cart and loading it up with contraband beer must now walk or ride solo. Some courses won't have proper flagsticks, and ball-washers and water dispensers are hooded with plastic bags. Pro shops are mostly locked down—and golfers forced to book and pay for tee-times online. And the proverbial 19th-hole bar is likely closed, but look at the bright side: At least postgame lying and petty arguments will hit a new low.

Though it seems trifling at a time like this, golf holes themselves have been half-stuffed with foam inserts so you needn't reach 4 inches deep to retrieve your ball.

Golf courses around the country are mostly open again, but the ground rules have changed. And if you'd rather not return to the links just yet, homebound golfers score a few new advantages



A VERY EXCLUSIVE CLUB Even with new distancing protocols in place at golf courses, some might prefer a more intimate playing field.

Gone is the aural satisfaction of hearing your putt clank into the metallic cylinder. Some courses have even raised the cup above the surface of the green—you can bang into it, but won't see your ball fall.

None of the new protocols alone

guarantees a virus-free walk in the park. Like hiking, biking and grocery shopping, much depends on your fellow travelers and their regard for your health and welfare. Some golfers are now required to don masks and all must keep their social distance, though a renegade

few continue high-fiving and shouting their aerosolized glee or frustration with abandon. Last week, while playing a round at Soule Park in Ojai, Calif., a guy in my foursome even offered me a swig of hooch from his flask as a recent round ended. I passed.



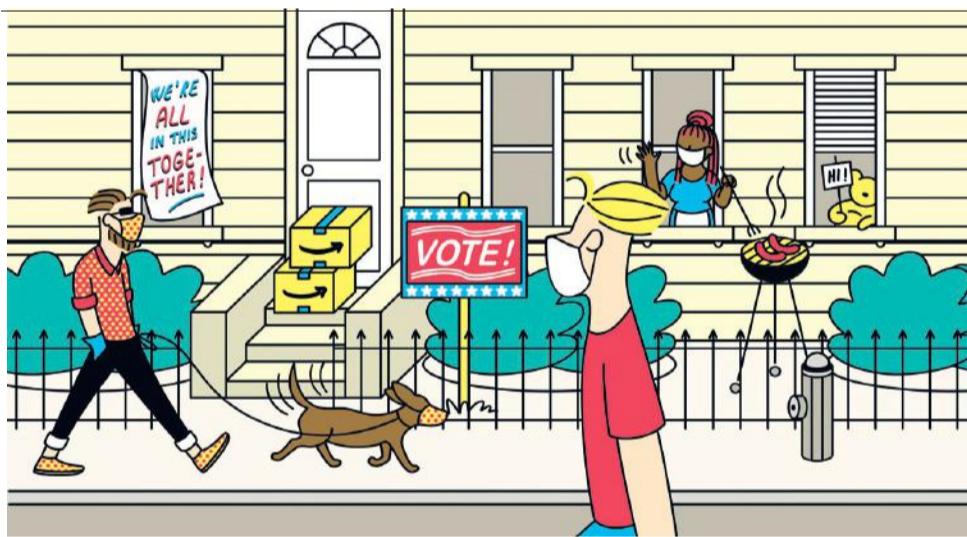
When the Clubhouse Is Your House

With online coaching, putting at home beats puttering around

Even with all the precautions in place, some golfers might still prefer to stay at home and enjoy the game vicariously. Though televised professional golf is currently suspended, European Tour players including Lee Westwood and Martin Kaymer are competing "virtually" in the BMW Indoor Invitational, using sophisticated TrackMan golf simulators. For \$20,000, you could install the same ritzy rig in your living room or garage.

An easier way to improve your game at home is found—where else?—on YouTube, where you can absorb short-game tips from Phil Mickelson or putting wisdom from Gary Player. And plenty of instructors offer online coaching when you provide them with a video clip of your inimitable swing. My personal favorite waste of time? The 1960s-vintage "Shell's Wonderful World of Golf" series, also on YouTube. Arnold Palmer head-to-head versus Jack Nicklaus is about as good as it gets.

GETTY IMAGES (ARCHIVAL); ISTOCK (CLUBS)



I Spy a Sequin Face-Mask

Turn your daily constitutionals into a social-distancing scavenger hunt

NOW THAT TAKING a walk is among the few alternatives to sitting at home growing increasingly annoyed by your family, it's amazing how interesting the two-block radius around your house can seem, no? And yet, after your 50th tour of the neighborhood, perhaps it, too, is growing wearisome. Liven up your stroll by keeping your eyes peeled for the items listed here, each unique to our social-distancing moment. Play solo to keep the mind sharp or split the family into teams—whichever finds the most items first, wins.

Pile of Amazon boxes left out on a front stoop while the owner waits for any coronavirus on the cardboard to die. Bonus point for rare Amazon Fresh boxes—how the heck did your neighbor manage to score a de-

livery window?

Hipster, in hipster face mask spangled with midcentury patterns, Hello Kitty characters, and/or the Ramones logo. Bonus point for sequins.

Wordless but meaningful exchange with a neighbor you've heretofore ignored—e.g., wave, world-weary shrug or raised eyebrows indicating "Crazy times, right?" Bonus point if she attempts actual conversation with you from the other side of the street.

Yard sign for political candidate Oh yeah. This is still an election year, isn't it?

Passenger jet in flight Formerly ubiquitous, now rare as bald eagles.

Once mundane, now jealousy-inducing accessory on neighbor's property E.g., bicycle, driveway basketball hoop, outdoor grill. What you wouldn't give for the distractions.

More than three cars waiting at a stop light. Whoa, rush hour!

Encouraging message posted in neighbor's window (e.g., "We're all in this together."). It isn't quarantined Italians poignantly singing together from their balconies, but you'll take it.

—Rico Gagliano

Your Move, Wolfgang

Scrabble too snoozy? Try one of these board games from abroad



TILE ONE ON The German board game Azul.

TILE STYLE Nearly as popular in Germany as David Hasselhoff, Azul turns two to four players into tile-laying artisans who compete to decorate the walls of a Portuguese royal palace. \$40, barne-sandnoble.com

COVERT OP The goal of Spyfall, a Russian party game for three to eight players, is to identify the spy in the group by asking creative and pointed

questions, while the spy concocts his own story to evade detection. \$20, crypto-zoic.com

SET SAIL Designed by an Austrian, Maracaibo is a hit from Poland to Malaysia because who doesn't want to sail around the 17th-century Caribbean, collecting coins and fighting the French? \$70, cardhaus.com

—Christian L. Wright





Pure Linen Suits

\$299

The perfect choice for warm weather comfort. Our lightweight, 100% pure linen suits will keep you looking cool and crisp all summer long. In your choice of navy, khaki or natural.

When we first opened on the Upper West Side in 1976, the world was a different place. We've been through a lot together as a city, but New Yorkers are resilient, and as a small business our community is everything to us. From afar, we will get through this together.

Reg. \$395 ea. **Sale \$299**

Please visit us online:
www.frankstellanyc.com

FREE SHIPPING!

NEW YORK LOCATIONS
 (TEMPORARILY CLOSED)
 921 7th Ave. (cor. 58 st.)
 440 Columbus Ave. (cor. 81 st.)

Our stores are temporarily closed due to the evolving situation with the novel coronavirus (COVID-19)
 For information regarding online orders, please contact customer service @ 212-957-1600, M-Sat 10-5, Sun 12-5

 Find Us on Facebook.com/frankstellanyc

 Find Us on Instagram.com/frankstellanyc

Phone Orders Accepted

EATING & DRINKING

Time to Think Inside the Box

The care package has a fascinating history. Now, with so many in need of a meal or simply a diversion, it's back in a big way

BY JANE BLACK

HOMEMADE chocolate-chip cookies, microwave popcorn, maybe a jar of Cheez Whiz: These were the staples of summer-camp and college care packages for those of us of a certain age. The boxes contained more treats than necessities, though I do recall my grandmother sending several cans of tuna to my sister who had just moved to New York City—in case she couldn't find any there.

My grandmother, a card-carrying member of the Greatest Generation, apparently had an originalist view of the care package. It was created in 1945, when 22 U.S. organizations came together under the umbrella CARE (Cooperative for American Remittances to Europe) to deliver lifesaving food to survivors of World War II. The

first care packages, 15,000 of which arrived in the French port of Le Havre in May 1946, included surplus army food. Later, the boxes introduced items such as soap and baby clothes. For \$10, Americans could buy an official care package with a guarantee that its addressee would receive it within four months.

Though 84% of Americans have heard the term “care package,” according to a 2016 poll conducted by CARE (which now stands for Cooperative for Assistance and Relief Everywhere) in connection with its 70th anniversary, only 13% knew how the term originated. In the midst of a global pandemic, the idea has new urgency—and appeal. We've rounded up ways to help people in need, whether that means feeding front-line medical workers, getting toilet paper to a relative who can't get out to shop, or delivering a delicious treat to a friend who just needs a pick-me-up.

PACKAGE DEAL
Christina Michael with boxed meals at a Lee Initiative relief center in Louisville.



JOSH MERIDETH



Feed Those in Need

In the spirit of the original care packages, organizations are mobilizing donations to feed medical workers, laid-off restaurant employees, the elderly and children who normally rely on school-based meal programs. Leading the pack is **World Central Kitchen** (*wck.org*), founded by chef José Andrés in 2010 to organize chefs to feed people in the aftermath of natural disasters. When the coronavirus hit, WCK sprang into action, delivering meals to travelers trapped on cruise ships and, now, food-insecure people around the country.

A WCK partner, **Off Their Plate** (*offtheirplate.org*), started in Boston and now operates in nine cities to keep restaurant staff employed

making food for hospital workers. **Everytable** (*everytable.com*), which launched three years ago to sell fresh, prepared food in underserved areas of L.A., has a pay-it-forward program to purchase meals for seniors, students and the homeless. **The Lee Initiative** (*leeinitiative.org*), a Louisville nonprofit, partners with chefs across the U.S. to provide dinners and pantry items to laid-off restaurant workers and has launched a program to support small farmers. D.C.-based **Power of 10** (*powerof10initiative.com*) is building a network of independent restaurants, now in eight cities, to keep workers employed, providing meals to hospitals, youth centers and first responders.



Dinner's on You

Just procuring food, let alone cooking it, can be a challenge these days. But alternative ways to provision are emerging, and the gift of a kitchen restock will spare its recipient significant stress. Restaurant suppliers that lost clientele now deliver to consumers. In the New York City area, **Baldor** has all the staples, plus dry-aged rib roasts, cheese plates, even cheffy herbs like Asian chive buds (\$250 minimum order, *baldorfood.com*). **Chef's Warehouse**, in 12 metro areas, delivers everything from latex gloves and 25-pound bags of flour to fresh salmon (\$250 minimum order for free delivery, *shop.chefswarehouse.com*). Weekly farm boxes, aka CSAs, are seeing a surge in subscrip-

tions. Find one in your area or, if you're in New York, Boston or Philly, have a box delivered ASAP by the fast-casual chain **Dig** (\$24, *diginn.com*), with vegetables from Dig's own farm and others nearby, plus the option to add eggs, milk and kits to make mac and cheese. Speaking of meal kits, now might be the time to revisit the concept. **Blue Apron** and **Hello Fresh** both supply three meals for two people for \$60 per week (*blueapron.com*, *hellofresh.com*). In New York, **Ipsa Provisions** delivers high-quality frozen food—no subscription required. Don't miss the charred pineapple chicken pibil stew and a luxe tuna noodle casserole with wild skipjack and cremini mushrooms (*eatipsa.com*).



Spread a Little Sunshine

Who doesn't need a mood booster these days? Coffee is always a good place to start. Cult roaster **Coava Coffee** out of Portland, Ore., packs its medium-roast beans into a customizable monthly subscription (from \$18 per month, *coavacoffee.com*). Coffee is also part of the **Russ & Daughters New York Brunch**, a box from the famed appetizing store packed with bagels, cream cheese, lox and chocolate babka for six (\$169; *goldbelly.com*). Or, present a housebound loved one with a virtual vacation to Italy via **Talia Di Napoli** frozen pizzas, made and shipped from Naples and as good as any you would find there (from \$13, *taliadinapoli.com*). Another great frozen-meal option for

those missing the wider world: ramen kits from startup **Ramen Hero**. Each component—broth, noodles, toppings—comes in its own vacuum-packed bag. All that's left to do is heat and eat (from \$70 for a four-pack with free shipping, *ramenhero.com*). And when you want to deliver joy with a force best measured in megatons, look no further than the **Flour Shop's Rainbow Explosion Cake Kit** (\$60, *williams-sonoma.com*). New York baker Amirah Kassem's multihued, multilayered cake, an Instagram icon, makes a great weekend baking project. And the payload of candy that comes tumbling out of the center when you slice it makes any day a celebration.



EITHER/ORB This recipe for bourbon balls adapts to accommodate the ingredients at hand.

A LITTLE SOMETHING SWEET

Get the Balls Rolling

These boozy, chocolaty, no-bake treats work for dessert or cocktail hour

THE KENTUCKY DERBY may be delayed until September, but the demand for bourbon, chocolate and quick, easy, no-bake desserts using pantry staples has probably never been higher. Bourbon balls have it all: the booze, the chocolate, the ease, plus the crunch of a sanding-sugar exterior and a luscious center. They are also adaptable, so keep reading even if you

currently lack some of the ingredients listed in the recipe at right. The point here is to have fun.

If you're out of bourbon, try a dark rum, Cognac or even a coffee liqueur. If you can't find golden syrup, use corn syrup, which is, in fact, the traditional binder. Honey would work, too. No pecans in the cupboard? Try walnuts or hazelnuts. If you don't

have Nilla Wafers, swap in ginger snaps or chocolate cookies. The flavor will not be traditional, but no matter. Versions made with these substitutions will still be good because the recipe is so very forgiving.

These balls are truly no more than crushed cookies and ground nuts, moistened with a generous glug of booze and coated in sugar

to make them less sticky and, according to many Southerners, to keep the alcohol from evaporating. This last point is less than scientific but full of hope.

With no raw egg in the mix, you can safely taste the dough as you build it and adjust it to your pleasure. But please don't tell anyone from Kentucky that I have said any of this. Some hold strict views on what should be allowed in these beloved balls and what additions or substitutions constitute sacrilege.

Bourbon balls were created in 1938 by Ruth Hanley Booe of Rebecca Ruth Candy in Frankfort, Ky. Ruth and her friend Rebecca Gooch were schoolteachers who, legend has it, received far greater praise for their chocolates than their teaching. So they opened a candy shop. If you'd like to taste the archetypal iteration before attempting the recipe, order a dozen from the store (*rebeccaruthonline.com*), still in the family.

After bourbon balls debuted in Kentucky, it didn't take long for them to become de rigueur on Derby Day and catch on all over the South as a boozy finish to most any gathering and a homemade holiday gift. Families cherish their recipes and many an argument has erupted over such critical questions as whether it's appropriate to encase the ball in chocolate, press a pecan half into the top, include orange zest in the dough or soak the pecans in bourbon. Ultimately, such fierce debates tell us that there's more than one good way to make a bourbon ball, so go ahead and join the fray.

—Aleksandra Crapanzano

Kentucky Bourbon Balls
Active Time 20 minutes **Total Time** 2½ hours **Makes** 2 dozen balls

1 cup pecans
¾ cup bourbon, divided
2 cups Nilla Wafers crumbs
½ teaspoon orange zests
1 tablespoon fresh orange juice
½ teaspoon vanilla extract
½ cup cocoa powder
½ cup confectioners' sugar
½ cup Lyle's Golden Syrup
1½ cups sanding sugar, turbinado or other coarse raw sugar

1. In a small bowl, combine pecans and ¼ cup bourbon. Let soak 2 hours. Drain, reserving bourbon. Pat pecans dry and spread on a baking sheet.
2. Preheat oven to 325 degrees. Toast nuts until you can smell them, about 13 minutes. Let cool to room temperature.
3. Once nuts are cool, finely chop and transfer them to a mixing bowl along with remaining bourbon, Nilla Wafers crumbs, ¼ cup cocoa powder, ¼ cup confectioners' sugar and golden syrup. Stir well to make sure all ingredients are thoroughly combined.
4. Roll dough into 1-inch balls. Combine remaining cocoa powder and confectioners' sugar in a wide bowl. Place sanding sugar in a second wide bowl. Roll each ball first in cocoa sugar, then in sanding sugar, pressing slightly to insure the coating sticks. Transfer balls to a parchment-lined rimmed baking sheet. Refrigerate until firm, 2 hours. These can be stored in a closed container in the refrigerator for 3 days. Serve chilled or at room temperature. Do not leave out in the heat or sun, or the bourbon balls will lose their shape.

EATING & DRINKING



PEPE SERRA (ILLUSTRATION)

ON WINE / LETTIE TEAGUE



Ripe for Rediscovery Or...Just Overripe?

"THERE IS NOTHING wrong with California Chardonnay—it's just what some people do to it that's wrong." This quote came from a winemaker who happens to be getting it right: Chris Brockway of Broc Cellars, based in Berkeley, Calif. I'd called him after tasting a group of California Chardonnays, of which at least half had been disappointing or worse.

Though Mr. Brockway's 2018 Brea Chard (\$20) was quite good, I couldn't say the same for many others I tasted. I'd set out to survey California Chardonnays in the \$12 to \$25 range with fairly high hopes: This category has grown in

popularity in recent years and also shifted stylistically, or so I'd been told. More winemakers are claiming to dial back the sweetness and the overuse of oak, promising fresher, brighter bottlings—more like a basic Bourgogne than the cocktail of wood and tropical fruit that a heavier hand can make of Chardonnay. I was also hoping to find some good wines from small producers who might be struggling financially and could use a bit of a boost.

Happily I did uncover a few good bottles from smaller wineries, but I was surprised to find so many other wines lacking in bal-

ance and varietal character—some overly sweet or heavily alcoholic, others tasting chiefly of wood.

"There are very few wines that deliver high quality at a reasonable price," said Central Coast producer Jim Varner. One such wine: his 2017 Foxglove Central Coast Chardonnay (\$17), a lithe bottling made from fruit sourced in Santa Barbara and Paso Robles.

The Foxglove label is the bargain sibling to Varner Wine, both of which are owned by Mr. Varner and his brother, Bob Varner. The Foxglove Chardonnay ferments in stainless-steel tanks. Jim Varner called excessive oak "a sign of self

doubt" in a winemaker. "We don't need to overdress our wine," he said; indeed, it simply showcased the fruit. Mr. Varner and his brother were far ahead on the unadorned Chardonnay curve: They've been making their Foxglove Chardonnays since 1996—perhaps the peak of the oaky-Chardonnay era.

The Brea Chard, on the other hand, debuted less than 10 years ago. The 2018 I tasted is just the third vintage from its current vineyard source. The wine is a collaborative effort between Mr. Brockway and Tim Elenteny, a wine importer based in New York. They produce the wine from a vineyard in the Santa Lucia Highlands that Mr. Brockway has long admired. "Tim had approached me in 2013 about starting something together," said Mr. Brockway. "I knew a grower, Erin Phillips, who took over her father's vineyard." Ms. Phillips's vineyard was planted to Chardonnay—a grape that didn't fit the Broc Cellars profile. "But I always wanted to work with Erin," Mr. Brockway said. He liked the acid profile of the Chardonnay from her vineyard, and the fruit was affordable too. "It's not like Napa or Sonoma," he said.

Winemaker Ryan Hodgins of FEL Wines, in the Anderson Valley region of Mendocino County, also credited his location for the high quality and reasonable price of his 2018 FEL Chardonnay (\$20). "It's easier to make a good wine where I do," he said. "Fruit costs are lower." Mr. Hodgins sources from two of the best Anderson Valley vineyards for Chardonnay and Pinot Noir: Savoy and Ferrington. The FEL Chardonnay is a very mineral wine with a long clean finish. "I often say that it's a Chardonnay for people who don't like California Chardonnay," said Mr. Hodgins. He likened his wine to that classic, affordable white Burgundy, Mâcon-Villages.

Some winemakers have managed to secure well priced, quality fruit in Sonoma. Jeff Stewart, the longtime winemaker at Hartford Court winery in Sonoma's Russian River Valley, has access to some great old-vine Chardonnay vineyards. His long history with established growers put him in a fortunate position, said Mr. Stewart, who made time for our chat between Zoom meetings and virtual tastings.

The lush, beautifully balanced 2018 Hartford Court Russian River Valley Chardonnay (\$25), one of the top wines in my group, tasted like a wine at a higher price point.

It's made from a mix of purchased and estate fruit, the latter sourced from Mr. Stewart's best Chardonnay vineyards.

Another wine that impressed me was the 2018 Union Sacré La Marianne Chardonnay (\$25) from Paso Robles. Although more tropical in style, with more new oak than the other wines I liked, it was also well balanced by a firm acidity. Like Mr. Brockway, Union Sacré winemaker Xavier Arnaudin found his way to Chardonnay by way of a specific vineyard—in this case, one belonging to his longtime friend Gary Burk, in the Santa Maria Valley. "I was focused on Alsace varieties like Riesling but Gary gave me the opportunity to buy his Chardonnay," he said.

I had set out to survey California Chardonnays in the \$12 to \$25 range with fairly high hopes.

Mr. Arnaudin blended fruit from Mr. Burk's Gold Coast Vineyard with fruit from the Jespersen Ranch in Edna Valley, in even quantities. The former is a warm site, the latter, much cooler. "It is Meursault meeting Chablis!" wrote an enthusiastic Mr. Arnaudin, a native of France.

The rest of the Chardonnays I tasted were a mixed bag of wines from large corporations and tiny family-owned properties whose names I'll refrain from citing. While the former were largely formulaic—dosed heavily with oak chips and redolent of tropical fruit—the latter group disappointed me even more. I had hoped that small would mean higher quality. Instead these wines tasted as if the winemakers didn't know quite what to do. One wine had fearsome levels of acidity, a mid palate of tropical fruit and a hot, alcoholic finish. Another had a chemical aroma I couldn't quite place until I recognized it as a dead ringer for Elmer's glue.

As Mr. Brockway observed, Chardonnay is a malleable grape—and all too easy to distort. It's clearly tempted far too many winemakers to leave their mark, through excessive oak or otherwise. To them I would suggest adopting a mantra credited to the architect Ludwig Mies Van der Rohe: Less is more.

► Email Lettie at wine@wsj.com.



OAKY DOKEY / THESE CALIFORNIA CHARDONNAYS DO NOT DISAPPOINT

2018 FEL Chardonnay Anderson Valley \$20
Primarily sourced from two iconic Anderson Valley vineyards, Savoy and Ferrington, this is a zippy, zesty Chardonnay—made, according to winemaker Ryan Hodgins, to recall a good Mâcon-Villages from Burgundy.

2018 Brea Chard \$20
The name is as snappy as the wine itself: a crisp, clean, Chablis-style Chardonnay from a vineyard in the cool Santa Lucia Highlands. Highly regarded winemaker Chris Brockway of Broc Cellars produces this in collaboration with importer Tim Elenteny.

2018 Union Sacré La Marianne Chardonnay \$25
Named after Marianne, the personification of the French republic, this is a richer style of Chardonnay with a bit of new French oak and showing a bit of tropical fruit. It's all kept in balance by a corresponding bright acidity.

2018 Hartford Court Russian River Valley Chardonnay \$25
This lush, creamy wine could pass for a much pricier bottling. Marked by floral and citrus aromas and a firm mineral edge, it's aged in French oak and sourced from some of the winery's top Chardonnay vineyards.

2017 Foxglove Central Coast Chardonnay \$17
The second label of Varner Wine, Foxglove has long delivered good quality at very good prices. This Chardonnay is a straightforward, unadorned, mineral wine sourced from Santa Barbara and Paso Robles fruit.

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



The Chef
Will Mester

His Restaurant
Le Comptoir du Vin, in Baltimore

What He's Known For
Robust, wine-friendly dishes. Translating his love of traditional bistro cooking into vital new recipes.

Spring Pea Salad With Mint, Chile and Ricotta Salata

WHEN PEAS ARE IN SEASON, as sweet and vital as they can be, you might as well go all out. This salad, the third Slow Food Fast recipe from Baltimore chef Will Mester, includes three types—English peas, snow peas and sugar snaps—tossed with mint, scallions, lemon juice, a flurry of shaved ricotta salata and minced chiles. "I'm craving salads like this," Mr. Mester said. "It's an explosion of spring flavors."

Healthy and refreshing, this dish also has the virtue of keeping very well in the refrigerator. Have some on hand to serve with multiple meals, or make the salad the main attraction, served with good bread or alongside a cooked grain such as farro or barley.

Either frozen or fresh English peas will work well here. If you don't have both snow peas and sugar snaps, simply use more of

one to compensate. Taste as you go and adjust the seasoning to get the balance right.

If your sugar snaps and/or snow peas are just picked and lively, do as Mr. Mester suggests and toss them in raw; the lemon juice and salt will soften them slightly and coax out their flavor. But if they're looking a bit tired, just blanch them along with the English peas until they acquire that signal electric-green hue, then shock them in ice water.

There's wiggle room when it comes to the cheese, too. Another tangy, salty sort—Pecorino Romano, for example—can stand in for the ricotta salata. Go with what tastes good to you. "I cook what I want to eat," Mr. Mester said. "And that really comes down to earthy, simple, common ingredients done in the best way I can." —*Kitty Greenwald*



GREEN, LIGHT Mint and peas are a classic combination. Salty cheese, lemon and just a hint of chile heat balance out this salad beautifully.

- Total Time** 35 minutes
- Serves** 4-6
- Kosher salt and freshly ground black pepper**
- 1½ cup fresh or frozen English peas**
- 1½ cup sugar snap peas, thinly sliced on the diagonal**
- 1½ cup snow peas, thinly sliced on the diagonal**
- 2 scallions, trimmed and thinly sliced**
- 1 teaspoon minced oil-packed Calabrian chiles or**

- fresh red chile**
 - 1 lemon, juiced**
 - ¼ cup olive oil, plus extra**
 - ½ cup torn mint leaves**
 - 2 ounces ricotta salata, grated or shaved**
1. Fill a medium pot with salted water and set over high heat. Bring water to a boil. Fill a large bowl with ice water and set next to stove.
 2. Once water is boiling, add peas and blanch until bright green and plump, about 1 minute. Use a slotted spoon

- to transfer peas to ice water. Once cool, strain peas and toss well to dry.
3. Place dried peas in a large bowl and toss in sugar snap peas, snow peas, scallions, minced chiles, half the lemon juice, salt and pepper. Toss in olive oil and mint until well combined. Adjust seasoning with more salt, lemon juice and olive oil, to taste.
4. Spoon salad onto a platter or individual plates. Top with cheese and more olive oil, and season with black pepper.

ALPHA SMOOT FOR THE WALL STREET JOURNAL; FOOD STYLING BY PEARL JONES; MICHAEL HOEWELER (PORTRAIT)

DESIGN & DECORATING

The Shelter Game

Upgrade your kids' quarantine forts with eminently playful tents

By KATHRYN O'SHEA-EVANS

EVEN BEFORE Covid-19 had parents and siblings sharing quarters all day every day, children delighted in the security and no-adults-allowed independence of a makeshift room of one's own: a blanket thrown over a table or a fort constructed from couch cushions.

Throw in a pandemic and these DIY bolt-holes take on added import and, for better or worse, can become semi-permanent. "My older son, who's 11, had a virtual camp-out with his Boy Scouts troop, so in their bedroom, he and his brother built a fort made of army-camo sheets and blankets," said Chapel Hill, N.C., designer Leslie May. "They're bored and wanted a change of scenery, and they kept it up for five days, to my chagrin."

With social distancing likely to endure for weeks or months, parents are seeing the wisdom of a ready-made tent or teepee. Retailers offer options as imaginative as kids themselves, and a lot more stylish than a teetering belfry of commandeered sofa pillows. For \$249, RH Baby & Child sells a canvas pitched-roof hut that evokes a vintage army tent bivouacked on a battlefield. At the other end of the fantasy spectrum, Wayfair's \$585 six-sided Pavilion Play Tent, in green or pink gingham and stripes, features decorative tassels and swagged curtains that are decidedly postwar.

Textile designer John Robshaw has seen sales of his organic cotton kids' teepee-like tents tick up this spring. In December 2019, he sold just eight, but he moved 22 in March; sales doubled again to 45 in April. Is anyone surprised?

In the best of times, kids crave the almost-primal sense of safety a pee-wee hideout confers. That desire seems to have spiked exponentially under quarantine. "Even if children don't understand the Covid-19 situation, they know things are different. They can feel stress in the household; they know people are sort of on top of each other," said Sandra L. Calvert a child psychology professor at



PERFECT PITCH From left, designer Courtney Barton's creation; a serviceable DIY version

creatures and carrack ships, then had a canvas teepee custom-painted with steely blue trim to match.

The selection of ready-made structures means finding one that blends amiably with existing décor is easy. For a family in Venice, Calif., Ms. Price supplied a salt-white canvas teepee found on Amazon. It sits on the exterior patio of a 1,000-square-foot cottage, offering a shady respite in the same palette as the outdoor benches. Jessica

The selection of ready-made structures means finding one that blends amiably with existing décor is easy.

Geller of Englewood, N.J., design firm Toledo Geller plunked a Pottery Barn Kids teepee in the upstairs landing of her client's 1950s Cape Cod house. Its neutral colors, beige with navy trim, sat discreetly in the common space of the home, "and we didn't want the landing to be like walking into a playroom," Ms. Geller said.

For her own 5- and 8-year-old boys, Houston textile designer Courtney Barton designed a scalloped-edged, oatmeal-colored canvas tent that aligns with the aesthetic of nearly any room. In her family room (shown above), it sits between her grandmother's century-old secretary and a carved-wood elephant saddle. At its entry, she hung the sort of tassels more often seen dangling from the rearview mirrors of trucks on Indian highways. Inside the 3-foot-by-5-foot space, a mirrorwork lining recalls Jodhpur's famously blue cityscape. "The tent has had a whole new life with quarantine, because they'll take turns on who gets it," said Ms. Barton, who's creation can be preordered for \$795 from shopcourtneybarton.com. The interior is often strewn with Magna-Tiles and little army men, tucked out of her sight line, she said. "It's their own little lair."

HAPPY CAMPERS / FROM SIMPLE TEEPEES TO FANTASTIC PAVILIONS



Yata Lapis Organic Tent, \$249, johnrobshaw.com



Camp Indoor Playhouse, \$249, rhbabyandchild.com



Ferm Living Thin Striped Play Tent, \$145, 2modern.com



Win Green The Pavilion Play Tent with Carrying Bag, \$585, wayfair.com



Numero 74 Cotton Teepee Mellow Yellow, about \$188, smallable.com

Georgetown University, in Washington, D.C. Tents and teepees let kids have total dominion over a world. Prof. Calvert finds them analogous to a "man cave," but on a smaller scale. "Children have control of that space and it's theirs; it's not something other people can intrude upon, and it's small just like they are."

These rooms within rooms don't

merely benefit little kids. Los Angeles designer Tammy Price of Fragments Identity installed two teepees in the Beverly Hills home of actor James Van Der Beek and his five children—a 7-foot-tall version for the older kids and a 5-foot one for the fledglings. And these days, the shelters play a utilitarian role. "With everyone doing school from home, [parents] say to their

kids, 'Go do your homework in the teepee,'" Ms. Price said.

In life B.C. (before Covid-19), interior designers were already thoughtfully integrating these pop-up play areas into décor schemes. On the Upper East Side, Manhattan design team Cullman & Kravis sheathed a 6-year-old boy's room in a medieval-themed wallcovering that depicts turreted towers, sea

THAT'S DEBATABLE

Are Pot Racks Best Left Hanging in the 1980s?

We weigh the pros and cons of the highly visible, highly clanky kitchen-storage solution

NO

THEY WERE THE VANGUARD of a trend that still dominates today: home kitchens that emulate those in professional restaurants. In a retrospective for the National Kitchen and Bath Association, designer and kitchen historian Ellen Cheever noted that, by the status-craving 1980s, manufacturers were catering to "gourmet cooks." Chef Wolfgang Puck became a celebrity. The word "foodie" was born.

In our more minimalist times, cookware has again retreated neatly under counters, but lately some folks are appreciating anew the spatial economy and convenience of pot racks. "I can't imagine why they would have gone out of style to begin with," said Genevieve Lawson, a lawyer in Albuquerque, N.M. "Installing one above the sink made it possible to hang cookware right after washing."

By drawing the eye up, the racks can make a room seem loftier. "I think of them the way I think of hanging glass-holders over a bar," said Róisín Lafferty, founder and creative director of Dublin's Kingston Lafferty Design. "It is a great way to add vertically to a space." How large a rack works best? She tut-tuts timidity: "Go bigger than you'd think. If possible, align with the footprint of the island so that the shapes and lines are maintained for a considered and seamless look."

For her partner, Mia Jung, director of interiors at Ike Kligerman Barkley in New York, regards a rack as a worthy kitchen focal point. "Especially with good-looking copper pots."



RACK STEADY A fairly simple rig in a Greenwich, Conn., kitchen by Ike Kligerman Barkley.

YES

IN AN ERA of open floor plans, do we really want to see the nuts and bolts of meal prep from the living-room sofa? Lighting fixtures, unless thoughtfully chosen, only add to the visual cacophony. Pot racks of the '80s shared ceilings with recessed lighting, which blessedly stayed out of the way. Plus, few of us own pots and pans worthy of exhibition. Motley arrays and warring colors can feel "bustling and exposed," said Ms. Lafferty.

If the two chefs of a kitchen differ considerably in height, what's reachable for Jeff will clutter the sight lines of a more statuesque Mutt. Stylistically, pot racks can clash with the rest of the kitchen design. "It definitely adds a more casual look to the kitchen," said Ms. Jung, warning that the prosaic setup would look out of place in, say, "a sleek and sparse modern Italian kitchen that has a lot of stainless steel." She noted that "it works for both industrial and 'chic modern country' kitchen styles." As an example of the latter, see the Greenwich, Conn., home (pictured) by Ike Kligerman Barkley where flat-panel hickory-wood cabinets surround a phalanx of stainless-steel pots.

"[1980s] racks had a crafty look," said Ms. Jung, with "hammered metal and curly motifs." The best contemporary racks focus on functionality: For a kitchen of mint-green cabinets and subway tile, Ms. Lafferty polished up copper pipe that might have come from a plumber's kit.

GEAR & GADGETS

A Picnic
In Park

Continued from page D1

Jake Goble, a creative director and singer-songwriter in Venice, Calif., and his girlfriend, Krizia Vega, wanted to get a dose of nature and pay a visit to his mother, who lives in Shasta County, about 600 miles north of Los Angeles. For the trip, they rented a 20-foot long “compact” motor home from Cruise America, equipped with a refrigerator and stove, a queen-size bunk above the vehicle’s cab, a tank that holds 17 gallons of fresh water for cooking and showering and an additional 17-gallon tank for sewage. They decked out the utilitarian interior with tapestries, Mexican blankets, color-changing Philips Hue smart lights and a scented oil diffuser, as well as the season’s hottest accessories: disinfecting spray, masks and a big box of gloves. Cruise America RVs rent for an average of between \$50 and \$150 per night.

“Originally, we were going to make it a six-day trip,” said Mr. Goble, “but we were honestly having such a good time we extended it four times into an 11-day trip.” Normally, rental companies’ full calendars preclude such spontaneity. Thanks to the motorhome’s self-sustainable features, they stayed overnight at a campground just twice on the trip. Most of the time they’d “boondock”—that is, stop at places without water or electrical hookups, or nightly fees. Say, creekside clearings off fire roads deep in the forest.

But boondockers needn’t choose between a remote forest or a Walmart parking lot. Harvest Hosts, an app that helps road-weary travelers find pastoral plots to pull in, offers members no-charge access to more than 1,400 wineries, breweries, farms, museums and even golf courses that will let them put up for a night (from \$79/year, harvesthosts.com). The rules require that your RV has its own bathroom and not need external power or water—a standard most recreational vehicles meet. And Harvest Hosts requests that you patronize the place you’re staying, buying whatever is on offer in the way of wine, beer or produce.

Novice boondockers with mega-RVs are often surprised they have access to even more places. Spots like Mountain Falls Luxury Motorcoach Resort (mtn-falls.com, from \$115) in the Blue Ridge Mountains, about an hour south of Asheville,



STEVE SCOTT



MOBILE MOTELS From left: The Winnebago Solis sleeps two and fits dinette seating, two-burner range, a stainless-steel fridge and a spice rack; Goss RV’s top-of-the-line rental models are outfitted with a ‘master suite’ and king-size bed, a full-size Subzero refrigerator, DirecTV, Wi-Fi and iPads to control it all.



N.C., or the Polson Motorcoach Resort on Flathead Lake (polsonrvresort.com, from \$90) in Montana cater exclusively to tourbus, or “Class A”-style motor coaches, offering guests spacious landscaped lots, often outfitted with outdoor kitchens, gazebos and the kind of concierge service typical of five-star hotels.

If you’re not ready to pony up more than \$2 million for a top-of-the-line luxury land yacht, talk to Goss RV of Atlanta, a travel specialist and coach brokerage who maintains a nationwide fleet of vehicles for their owners and rents

them out while they’re not in use, with models starting at about \$15,000 per week (gossrv.com). In a more typical year, one would find Goss’s inventory parked at mega-events where the well-heeled congregate, like the IMSA Series of auto races, airshows like the EAA AirVenture Oshkosh and cultural happenings like Burning Man, where upward of 15 of high-end Goss coaches rolled in last year.

“The folks who are renting these vehicles are professional athletes, celebrities—we’ve had maybe 10 or 15 billionaires this

year,” says CEO Jer Goss. Take, for instance, the unnamed entrepreneur who had planned to celebrate the sale of his company with a whirlwind six-week European jaunt this summer. When that got scuttled, he reached out to Mr. Goss. The 45-footer he’s taking on a month-long amble is built by Marathon Coach on a Prevost chassis, and outfitted with a master suite including a king-size bed, two bunks in a slide-out compartment, a kitchen that includes a full-size Subzero refrigerator, DirecTV, Wi-Fi from a Verizon Wireless Jetpack

and iPad controls for all of its major functions including the full-length awnings.

Once the RV is parked, an outdoor entertainment system that tucks into the luggage bays under the carriage can be unleashed. Though Goss also offers drivers, the entrepreneur has chosen to take the wheel himself, with the company guaranteeing 24/7 support. The month’s bill? In the neighborhood of \$130,000.

Depending on your chosen adventure, Goss will even deliver your coach to you wherever you live (or wherever your jet lands), fresh from a cleaning and maintenance process that takes about five days, fully stocked with whatever groceries and supplies you request. But long duration travel isn’t reserved for the 1%, nor is it only doable in something the size of a brownstone, said Bill Ward owner of Livmobil (livmobil.com), which rents silver-skinned Airstreams from locations in San Francisco, Denver and Washington, D.C. Livmobil largely stocks recently built models like the 22-

NOTES ON CAMPERS / THESE ‘WEEKENDERS’ ARE PERFECT FOR A COUPLE’S COZY GETAWAY



WHAT’S THE BUZZ?

VW’s all-electric ID Buzz camper will bring back the brand’s uber-popular microbus; Inset: Its roomy, throwback interior.

IN MORE CAREFREE times, camper vans were merely funky and bohemian, the sort of vehicle you’d take to outdoor bluegrass festivals and Wiccan weddings. But in the Summer of Corona, they represent what amounts to mobile quarantine units for apartment-mad millennials. Smaller than a motor coach and easier to park, these boxy havens support up to two days of socially distanced travel, apart from hotels, restaurants and even campgrounds. You might have to stop for gas.

And yet, in this hour of need, where is VW’s camper van? Elsewhere, alas. The company sells a version in Europe, called the T6 California, which is not available in the U.S., even in California. That hurts.

VW has, however, broadly hinted that its new all-electric ID Buzz microvan, due in the U.S. in 2023, will have a glamping configuration. That would be pretty granola. But if you can’t wait, I’ve pulled together a



summary of camper-van options, for getting away from it/them all.

Mercedes-Benz announced in February it would import a version of the Metris Pop Top Camper, with bunks for up to four. Mercedes has partnered with one of its “master upfitters,” Driveverge, to convert the vans at its facility in North Charleston, S.C. Prices will start in the low \$70,000. Another of Mercedes’s collaborators, Peace Vans of Seattle,

offers Metris conversion—including cabinetry of dovetailed plywood, stove, fridge, sink—for \$47,995, not including the Metris itself. Allow 90 days from order to delivery.

Winnebago hasn’t made a pop-top camper van since 2003. That product white space was filled in with the new Solis, which smartly packages dinette seating with three-point safety belts, two-burner range top, a pull-out counter and stainless-steel sink and fridge. Plumbing includes a hot water shower, toilet and exterior wash stations, with a 21-gallon freshwater tank. Starting at \$100,667.

The trouble with camper vans, as anyone who’s shopped them knows, is the exorbitant prices. But Cascade Campers of Grass Valley, Calif., will convert a Ram ProMaster City utility van (about \$28,000) into a tiny bit of glamping heaven, with fully equipped versions starting around \$7,000. The company holds down

costs by pre-assembling components in batches, including quarantine-friendly options such as birch paneling, a fridge and solar-backed onboard battery. Once delivered to Cascade Campers’s door, the conversion takes only one day to complete.

If you’re handy with a table saw you can do what thousands of vagabonds have done over the decades: build your own camper-van interior, typically out of marine plywood.

The #vanlife industry has spawned dozens of conversion-kit manufacturers who will ship cabinetry, galley fixtures and appliances to be installed DIY. Zenvanz in Portland, Oregon, for example, has designed its modular bamboo interior to be easily installed or removed using the original bolt-holes of Mercedes-Benz Sprinter vans. This leaves DIYers easy access if they want to upgrade systems, or return the van to normal whenever the carpoils kick off again —Dan Neil

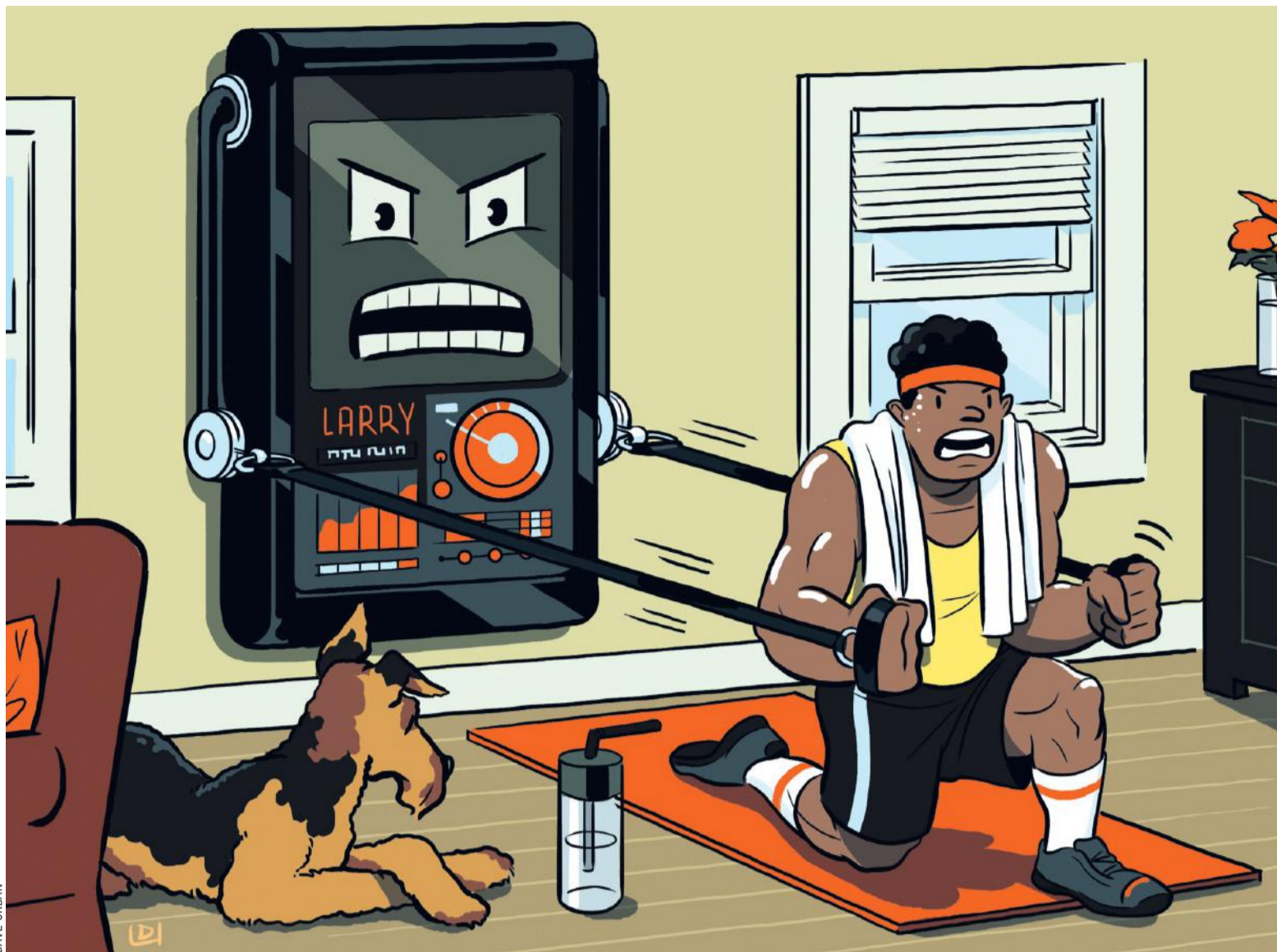
‘The folks that are
renting these RVs are
pro athletes, celebrities
—we’ve had 10 or 15
billionaires this year.’

foot Safari Sport, the Flying Cloud 23D and the International Signature 25, which start at \$260 per night, with a five-night minimum. They also offer tow vehicles, which range from Dodge Ram pickups to Cadillac Escalades and Range Rovers.

“We have been flooded with new inquiries, and an unusually high number of longer rentals (lasting from one to three months in duration),” said Mr. Ward. “I think this is going to be the trend for the remainder of 2020 and 2021, at a minimum.” One couple, he said, just booked their RV for a three-month loop around the deep South on short notice. “Neither have work to do right now due to the virus, so they’re like, ‘There’s no better time. We’ve always wanted to travel in an Airstream. This works for us now.’”

In a season when the urge to escape home will only be matched by the need to be flexible, getting lost in America in an RV works for a lot of people right now. Mr. Rybak and Ms. O’Hara are still hoping to tick at least one national park off their list in the next few months. They even have a campsite reserved. If you see them, say “Hi.” From a safe distance.

GEAR & GADGETS



Lean, Mean, Intelligent Machines

Using algorithms to craft efficient at-home workouts, these fitness gadgets put the A.I. in pain and gain

By Ashley Mateo

IMAGINE FURIOUSLY cranking your pedals in a dark, sweaty spin studio and hearing the instructor command you to ramp your resistance up one full turn. Do you do it, or cheat a little to avoid the burn? Consider a strength training move that calls for a “heavy” set of dumbbells. Do you interpret “heavy” as “not too taxing”?

It’s difficult to motivate yourself to push past your limits, especially when no one’s watching. But an assertive new breed of fitness devices uses artificial intelligence to take that decision out of your hands. Instead of meekly complying with what you think you’re capable of, these techie tools test your limits—and then propel you past them.

Adding A.I. to a workout might sound overly complex, but it just means “using a specific data set to map incoming data,” said Stephen Intille, Ph.D., an associate professor at Northeastern University specializing in health tech. These machines, he explained, examine your baseline fitness level to optimize the resistance you need and customize cues to help you hit your workout goals.

Tonal, a wall-mounted home gym with two arms that extend from its digital console—think a poster-size iPhone—can generate up to 200 pounds of resistance. You choose

from goals such as “Gain Strength,” “Get Lean” or “Boost Energy,” then perform an initial battery of moves at various weights to help Tonal find your ideal starting point. From there, it progressively increases the weights as you get stronger.

These new machines ingratiate themselves with the lazy by removing personal responsibility from the equation. The tech “objectively measures our performance in a way that couldn’t be done before,” said Renee J. Rogers, Ph.D., programming director at the Healthy Lifestyle Institute at the University of Pittsburgh.

Despite the perks, these futuristic fitness gadgets come with the typical caveats: They can be exceedingly pricey, take up valuable space in your home, and won’t actually move your limbs and muscles or promise a shredded superhero’s body by summer. Plus, argued Mr. Intille, people who like the routine, the camaraderie and the competitiveness of going to the gym won’t necessarily find the same satisfaction using machines that offer no scope for flirting, and can easily be shut off when the going gets a little rough.

Still, it’s nice that with the smart spin bike CAR.O.L., you needn’t be hectored by the live, grunting instructors associated with Peloton bikes. It instead asks you to hop on for three “calibration rides” to determine how hard you can push your legs. After that, its algorithms apply

the resistance needed to surpass that intensity for short cycling sprints, offering cardio and strength benefits similar to those of much longer moderate-intensity workouts.

“These machines gradually increase the resistance level at a rate that’s just enough for someone to handle without sending them over the edge,” said Mr. Intille. “Which is what a good coach would do in a gym: figure out what you’re capable

Instead of complying with what you think you’re capable of, these tools test your limits—and then propel you past them.

of then push you just a little harder.”

In some cases, the machines can challenge you more precisely than even a practiced, equally unsentimental coach. The Tempo home fitness studio uses a motion sensor camera to pinpoint 25 essential joints and create a skeletal 3-D model for the machine to assess. As you work out, the A.I. generates personalized coaching notes that pop up on the 42-inch HD screen to help improve your form. If you miss living, breathing humans, you can also join live classes during which

coaches use Tempo’s real-time analysis to adjust your approach as you move through various exercises.

Such adjustments, whether exacted by machine or man, can crucially prevent injuries, said Ms. Rogers. If you’re at home or at the gym, getting fit isn’t always about how much weight you can lift or how many reps you can do—but how well you perform the move. Safety is always a concern when a trainer can’t be with clients, she said. “If this is a way to help people with their form, it’s a really cool opportunity.”

But even without auto-resistance or 3-D models, the adaptive coaching that A.I. technology provides can almost approximate working with a trainer, said Ms. Rogers. Hyfit’s smart resistance bands use sensors to track more than 20 data points during a workout, from reps to rest time. The partner app downloaded to your smartphone then uses this data to deliver workouts customized to your fitness goals. Bowflex’s JRNY, a digital platform built in to the brand’s Max Total Elliptical machine, similarly assesses and tracks performance to provide coaching and personalized daily workouts.

If you warm to the A.I.’s demands, you can take simple things—selecting your regimen, slowly dialing up your resistance or counting your reps—for granted. And stay focused on what really matters: like how you look in the mirror.

SWEAT SMARTLY / AT-HOME A.I.-BASED FITNESS DEVICES



CAR.O.L. offers intense spin workouts in 9 minutes, maxing out your intensity in short bursts. \$2,995, carolfitai.com



On its 42-inch screen, **Tempo** helps suggest the right weight and fix your form during live classes. \$1,995, tempo.fit



JRNY smart workouts are built into Bowflex Max’s Total Elliptical. \$2,799 for elliptical; \$20/month JRNY, bowflex.com



The **Tonal** A.I. auto-adjusts the weight so you can finish the move even if it senses you’re struggling. \$2,995, tonal.com



Hyfit Gear 1 personalizes your workouts using smart bands that track acceleration, force and power. \$249, hyfitgear.com

MY TECH ESSENTIALS

Jason Hehir

The director of ‘The Last Dance,’ ESPN’s Michael Jordan docuseries, on racing through his podcasts and why a corkboard is his North Star



Stylistically, a big inspiration for “The Last Dance” was “**The Defiant Ones**,” an HBO documentary series about Jimmy Iovine and Dr. Dre. It used their unlikely friendship as the lens to examine their musical careers and the evolution of rock and hip-hop music during their lifetimes. The production value is A+. The storytelling is A+. I’ve watched it end-to-end several times. I can’t get enough of it.

I have two herniated discs in my lower back and that’s exacerbated by the fact that I’m sitting there in an edit room all day. When I started running, I wanted to be sure that I got the right shoes, so I went to a running shop in Manhattan called JackRabbit to get my feet and stride analyzed. I ended up with a pair of **Brooks Adrenaline GTS 19s**.



I listen to podcasts like “Conan O’Brien Needs a Friend” at 1.5x-speed. I’m so behind on episodes so I want to listen to everything as quickly as I can. Malcolm Gladwell’s and Rick Rubin’s music podcast, “**Broken Record**” and Hrishikesh Hirway’s “Song Exploder”—kind of an audio documentary about tunes—are two of the few shows that I listen to at regular speed.

I have the **Nike Run Club app** on my Apple Watch, so I don’t have to carry anything else. I just put in my headphones and select a run. If it’s a 22-minute course, the app can narrate exactly how hard to run for how long. It’s almost like having a coach run alongside you, but they’re just in your ear. That’s been hugely helpful to me.



When crafting the story of “The Last Dance,” the most important technology we had was a **huge corkboard**. It was our North Star: 10 columns of color-coded notecards, each column representing an episode. Every day, we’d meet at that board, move the cards, write new ones and figure out how to tell the story. When I realized I wasn’t going to be able to get back to the office, I took several pictures of that board so I could recreate it at home.—*Edited from an interview by Chris Kornelis*