



**ZOEY DEUTCH**  
HOLLYWOOD'S  
NEW INGENUE  
STORMS  
THE SCREEN

**TRAILBLAZING**  
THE GOSPEL  
OF ONE GUN  
RANCH

CALIFORNIA STYLE

*In Focus*  
THE DESIGN TALENTS  
SHAPING THE NEW CALIFORNIA  
AESTHETIC



# Bounty Hunters

At Malibu's ONE GUN RANCH, owners ALICE BAMFORD and ANN EYSENRING yield a tremendous array from their sprawling land—due in no small part to their GROWING TOGETHER



ALICE BAMFORD and ANN EYSENRING with their vintage Land Rover and a few of their rescue animals: dogs Maude, Smokey and Bandit, and Waffle the donkey.

Photography by SAM FROST  
Written by MARTHA McCULLY





> Imagine a place—a nature lover’s dream, a healthy eater’s paradise, a biodynamic farmer’s fantasy—where every pesticide-free mizuna leaf is planted according to the lunar cycle and grown in pure composted soil made of alfalfa sprouts, yarrow and chamomile (and yes, dairy manure from the farm, too). Where the pepper grows on trees and the rescued dogs, horses, goats, sheep and pigs have names like Hamlet, Othello and Lady Gaga. Where daily workouts are synchronized only to the rhythms of nature. Envision a 25-acre slice of heaven nestled into the Santa Monica Mountains overlooking the Pacific, a heaven that’s harvested and ingested with every breath and every bite, daily.

Welcome to One Gun Ranch, an entirely real wonderland set high above the Pacific Coast Highway in Malibu. Owned and created by Alice Bamford and Ann Eysenring, One Gun Ranch (named by the property’s previous owner, Matt Sorum, formerly of Guns N’ Roses) exists on multiple levels that include a horse barn, riding trails, a creek, a main house, and an office where you can buy salad mix seeds, 25-pound bags of Super-soil, gardening gear, scented Bamford candles and Nohmad chocolate made with the ranch’s very own dried Meyer lemons. All this among beds and beds of the healthiest-looking radishes, carrots, arugula, lettuce and kale you’ve ever seen.

You may have already experienced a morsel of One Gun Ranch when savoring its biodynamic salad mix at Nobu or its vegetables at Spago—perhaps you’ve even purchased its arugula seeds or branded DIY farm box at Bamford and Eysenring’s Ranch at the Pier shop in Malibu.

The roots of the duo’s biodynamic sanctuary run deep. Bamford comes from “generations and generations of farmers”; her family owns JCB, a U.K.-based agricultural and farming equipment manufacturer founded by her grandfather Joseph Cyril Bamford in 1945. About 40 years ago, the company pioneered Daylesford Organic in Gloucestershire, England, a farm which Bamford refers to as “the Mother Ship,” as it produces and sells organic and sustainably farmed food, gardening accessories and housewares, in addition to creating restaurants and cafes. There Bamford learned about organic everything from her mother, Lady Carole Bamford. Eysenring, mean-



Inspired by Japanese design cues, Bamford and Eysenring developed the living space to blend with the environment. *Below:* Bamford in the kitchen with her son, Otis; biodynamic vegetables on the grill. *Left (from top):* Eysenring brands **ONE GUN RANCH**’s DIY farm boxes; Bamford at the grill.



while, is a real estate broker whose clients include bold-faced A-listers in the film and fashion industries. She grew up in the farmland near Camarillo when crop dusting was popular—before people realized how completely dangerous pesticides are to our food supply, and where her mother developed thyroid cancer, likely because of it. (She recovered.) When Bamford and Eysenring met eight years ago, they bonded over horses, motorbikes and their love for eating “really, really, really healthy food,” says Bamford. “We both truly believe we eat our medicine.”

Just before the women crossed paths, Bamford, who was a producer for film





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director Wes Anderson, had decided to attempt to create a version of Daylesford here in the U.S. When she Googled “farm” and “Malibu” she found spectacular photos of the ocean and horses on One Gun Ranch, for sale at the time. She couldn’t resist. Once there, she wanted to cultivate the heritage seeds and veggies she had grown up with in the U.K. She consulted the Malibu Agricultural Society, where she met a biodynamic compost guru named “Farmer Jack” McAndrew, who introduced her to his nutrient-rich soil. She became obsessed with creating biodynamic soil, composting layers in an almost spiritual five-day ceremony to create what is now, in certain circles, the stuff of legend: the Supersoil compost that is the basis of the ranch’s biodynamic approach. It’s “the gift that keeps on giving,” she says of the fertile mix, which has fans like Pierce Brosnan ordering it by the truckload. (For the uninitiated, biodynamic agriculture revolves around planting crops according to lunar and zodiac cycles, much the way the Old Farmer’s Almanac has instructed for decades. It’s based on the teachings of Rudolf Steiner.) This “closed loop” practice also incorporates everything from the rescue animals that protect the ranch and provide the manure, to the left-over vegetation, which the animals are fed.

Bamford and Eysenring live with their son, Otis, in a house on the property they rebuilt with architect Michael Kovac of L.A.-based Kovac Design Studio, and whose style Eysenring describes as “modern barn.” It’s light-drenched and airy, composed entirely of reclaimed wood (much of it from an old barn in Fort Bragg, complete with original lichen and moss). Metal and glass doors open to the views—and the residents, including miniature horses Luna and Blue, as well as donkey Waffle, who wander in and out. “It’s very organic,” says Bamford. “We wanted it to blend into the environment, so there’s lots of wood, stone and glass.” **Continued on p.126**

“It feels like a cathedral of nature here,” says Bamford. “The combination of the air, the views and the proximity to these majestic mountains all nestled in this incredible canyon overlooking the Pacific—everything is so special about this place.”



Ranch manager **BALTHAZAR PEREZ** tends to Freddy, one of the rescue horses. While Bamford was in the hospital giving birth to her son, Perez orchestrated a soil compost process, "almost like a prayer ceremony," Bamford says. *Right:* Bamford and Eysenring at the entrance of One Gun Ranch.





## BURN NOTICE

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throughout the property. "The food will be delicious, accessible, irreverent, but also responsible, carrying all the same sensibilities as what we do at Taco María," the James Beard Award-nominated, Orange County-based chef explains. The architecturally themed **Draughtsman** restaurant (1501 N. Palm Canyon Dr.; draughtsmanpalmsprings.com), with roomy seating and an impressive craft beer list to go with its elevated comfort food, is open next to the Arrive hotel compound in the Uptown Design District. Nearby, focusing on locally sourced ingredients, Workshop Kitchen + Bar chef and co-owner Michael Beckman brings more of his small bites and exciting cocktails to the area at **Truss & Twine** (800 N. Palm Canyon Dr.; trussandtwine.com). In between beverages and meals, peruse exhibitions from local creative talent at architect and designer Chris Pardo's **Art Pop** gallery space (1566 N. Palm Canyon Dr.; @artpopmodern). • **JESSICA RITZ**

## MASTERS OF SPACE

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new entry lobby and adjacent club rooms.

With more than 160 years in the industry between the five principals, Babey notes that "experience does pay off. The way that we approach projects today, we can settle on a concept or direction faster. In a short period of time, we can accomplish more than what we used to be able to." As for the end result, the goal is surprisingly uncomplicated: "Charlie [Pfister] used to always say, 'Well, is it pretty?'" recounts Babey. "And it's a really good way to judge a space. It sounds simple and cutesy, but it is to the point. When you walk into one of our rooms, I want you to smile, to feel comfortable and relaxed. But know that there's been a plan for the space that you're walking into." **bamo.com**. •

## BOUNTY HUNTERS

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They designed the interiors themselves, and decorative and functional elements alike are thoughtfully sourced: An office table is made from trunk of an old NorCal redwood, the floorboards were created from the scaffolding used to



**ONE GUN RANCH, MALIBU: BIODYNAMIC RECIPES FOR VIBRANT LIVING** (Regan Arts, \$40).

construct the house, and even the welcoming sea horse sculpture by the front door is composed of found Malibu driftwood, carved by a local artist. The main living/dining area features artwork by their friend Wes Lang and photographer and explorer Sebastian Copeland, who ventures to Alaska, the North Pole and other remote destinations, camera in mitt.

The idyllic atmosphere is one that begs to be bottled—and in effect, Bamford and Eysenring have done just that: They're sharing their Malibu biodynamic lifestyle in *One Gun Ranch, Malibu: Biodynamic Recipes for Vibrant Living*, a new user-friendly, lifestyle-focused cookbook (printed on lightweight recycled paper, naturally), published this month by Regan Arts. The book provides recipes for everything from turmeric tonic to watermelon gazpacho and also gives suggestions on how to make your own compost, plant a garden of any size and shop a farmer's market.

In composing the book, the women hope to show the accessibility of living a biodynamic lifestyle and growing vegetables the way they do. "Anyone can have a green thumb," Bamford says. "Plant seeds wherever you are, whether it's on your balcony or fire escape, in whatever you have—an old watering can, a bucket or a boot." She suggests planting the way they grow their salad

mix; tossing the lettuce seeds together and sprinkling them over soil. "You can work with the rhythms of nature and really create something astonishing," she says. "It's all about love, care and alchemy." **1gunranch.com**. •

## SHOPPING GUIDE

### COVER

Gucci black satin short-sleeve gown with flounce details, wrinkle finishing, green silk leaves and sequin pineapple embroideries on the sleeves and jeweled parrot patches with feathers on the front, \$19,000, Gucci, B.H., 310-278-3451; gucci.com. David Yurman Continuance large drop earrings with diamonds in 18-karat gold, \$3,500, David Yurman, B.H., 310-888-8618; davidyurman.com.

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p.30 Staud Monte Pants in sky blue, \$250, staud.clothing. Furla 90th Anniversary My Play Flap, \$198, and Metropolis Base, \$278, furla.com.

### WHITE HOT

p.54 Bally Lisina patent leather block-heel pumps, \$675, Bally, B.H., 310-247-1012. Dolce & Gabbana white leather DG slides, \$395, Dolce & Gabbana, B.H., 310-888-8701. Michael Kors Collection Hadley Bermuda bag, \$990, Michael Kors, B.H., 310-777-8862; michaelkors.com. Prada necklace, \$1,665, Prada, B.H., 310-278-8661. Balenciaga hotel slippers, \$755, Neiman Marcus, B.H., 310-550-5900. Tudor Glamour Date watch, \$5,400, tudorwatch.com. Bottega Veneta Beverly handbag in mist intrecciato nappa,