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IRAVELE LEISURE

Island Getaways

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On the beach at Baha Mar, in the Bahamas



little town in the Lowcountry is becoming a city that never sleeps.

There is no better reflection of this changing city than the Dewberry Charleston hotel in a 1964 federal office building. I used to drop my kids off for preschool at the Presbyterian church across the street, and I barely noticed the monolithic Midcentury Modern structure that loomed over Marion Square. For years, cranky residents wanted it replaced with something more traditional. But in the eyes of former Georgia Tech quarterback and real estate magnate John Dewberry, it was a thing of beauty. "Most people wanted me to tear it down," he told me over coffee one morning in the lobby, which began welcoming guests two years ago. "But while a lot of people couldn't see it, a few of us could." Dewberry softened the building's façade with

35-year-old crepe myrtles, espaliered red maples, a walled garden, and gorgeous outdoor lighting that accentuates its vertical lines. More than any other hotel in town, the Dewberry is unapologetically modern, with Midcentury furniture that Dewberry and his wife, Jaimie, have curated from auctions all over Europe. The brass bar in the lobby (which they call "The Living Room") is the heartbeat of the hotel, always staffed by bartenders in white jackets who make a mean Old-Fashioned. If there's a better-looking bar anywhere in the South, I haven't seen it.

About a mile up the peninsula, the five-room 86 Cannon, the Poinsette House captures another side of the new Charleston. Modeled after other intimate properties in town, like Zero George and the Wentworth Mansion, the year-old hotel is set in a house \rightarrow

EVANS'S

The editor in chief of Southern Living and former Holy City resident shares his top picks on what to experience now.

STAY

The Dewberry Charleston

A hotel with Midcentury design elements off Marion Square. thedewberrycharleston.com; doubles from \$350.

86 Cannon, the Poinsette House Don't miss the nightly wine and cheese at this inn on Cannon Street. 86cannon.com; doubles from \$349.

Wentworth Mansion This downtown inn is classic Charleston, with its Tiffany windows and evening sherry service. wentworthmansion. com; doubles from \$400.

Zero George A cluster of 1804 homes and carriage houses make up this hotel in Ansonborough, zerogeorge. com; doubles from \$449.

EAT

Butcher & Bee Middle Eastern small plates reign at this creative restaurant in Half Mile North. butcherandbee. com; entrées \$19-\$28.

Goat Sheep Cow, North

The artisanal cheese shop's new outpost in Half Mile North doubles as a wine bar. aoatsheepcow.com.

Husk Chef Sean Brock's love letter to Southern cooking (shrimp and grits, wood-fired quail) focuses on local grains and meats. huskrestaurant. com; entrées \$30-\$34.

Leon's Oyster Shop A former auto-body shop is now a destination for fresh oysters and fried chicken. leonsoyster shop.com; entrées \$13-\$39.

Lewis Barbecue Try the "sancho loco" sandwich with pulled pork, chopped beef, and house-made sausage at this spot helmed by the pit master behind La Barbecue in Austin, Texas. lewisbarbecue.com; entrées \$10-\$20.

McCrady's Brock experiments with various flavors (uni, meet cucumber) at this tastingmenu-only dining room with 22 seats. mccradysrestaurant. com; tasting menus from \$115.

Rodney Scott's BBQ Scott got his start at his family's grocery in Hemingway, South Carolina; his excellent barbecue has now reached cult status. rodneyscottsbbg.com; entrées \$9-\$18.

Stella's This branch of the Richmond, Virginia, favorite began serving Greek fare last year. stellascharleston.com; entrées \$15-\$29.

Workshop An "exploratory food court" of rotating food and beverage areas. The venue also hosts culinary classes. workshopcharleston.com.

Xiao Bao Biscuit This casual restaurant dishes up "Asian soul food" plates like okonomiyaki and Vietnamese crêpes. xiaobaobiscuit.com; entrées \$12-\$18.

DRINK

Edmund's Oast Supplement the house beers (brewed a few blocks away at its sister taproom) with snacks like fried tripe. edmundsoast.com. Proof Known for its menu of nearly 40 refined cocktails. charlestonproof.com. South Seas Oasis A lively bar for tiki cocktails and pupu

Fritz Porter A design collective featuring curated antiques and contemporary art. fritzporter.com.

platters, southseasoasis.com.

SHOPPING TIP

THESE ONLY-IN-CHARLESTON **SOUVENIRS ARE WORTH THE SPLURGE**

For the ultimate keepsake that celebrates heritage and craftsmanship, look to these skilled artisans.

Charleston has been exporting its culture via the products of metalsmiths and basket weavers for hundreds of years. Two of the artisans taking those traditions into the 21st century are Marianna "Mini" Hay and Corey Alston. Hay is the youngest designer at Croghan's Jewel Box (croghansjewelbox. com), a King Street institution (her great-grandfather opened the shop in 1907). Looking to make her own mark, the 27-year-old took an unusual symbol-the palmetto bug, a.k.a. the humble cockroachand turned it into her signature totem, placing it on chunky cuffs and delicate pendants. Her Goldbug collection has grown to 40 core designs, from a \$25 napkin ring to a \$530 bib necklace. In Charleston's City Market, fifth-generation basket weaver Corey Alston is also injecting a dose of fresh thinking into his family business, Gullah

Sweetgrass Baskets (thecharlestoncitymarket.com). From traditional S-handle baskets and trays to one-of-akind caddies, the pieces, which range from \$35 to \$350, stand out for their meticulous construction-no surprise since Alston began weaving as a teenager. He also launched a Build Your Sweetgrass Basket app that lets customers design their own model and have Alston bring it to life.

