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SPRING 2025

KEEPING IT FRESH!

Anyone else feeling the need for nourishment, inspiration, freshness...and a little bit of LIFE? March always hits us this way, but this year feels like a special demand for all the above. Mama Nature will lend a hand, once she casts off her robes of snow and slush to replace with them with greenery and blossoms. As we know, however, she will not be hurried. We need to get creative and take matters into our own hands.

Our twice-annual Design Issue gathers up new colors and textures and ideas in a smorgasbord of possibility. As if you were at one of the great restaurants in the region, pick what you like from this menu, combining flavors, and indulging as much as you wish. All of what we talk about is available at local boutiques, with an occasional sprinkling of faraway online delectables. It's in your hands to decide how to refresh wardrobes and interiors to suit your own personalities and needs.

Producer and stylist Meg van Dyke, with her colleagues Leah Hohman Esser and Katie Long, take the kids foraging...from April to October! Contributing Editor Anna Franklin cooks up farm to table greatness with the help of Buy Fresh Buy Local Western PA. Greater Pittsburgh Arts Council's CEO, Patrick Fisher, shares four of his regular visits to Pittsburgh artists. His writing is always a pleasure to read.

Local interior designers Colleen Simonds, Betsy Wentz and Seashal Belldina share recent projects. DeShantz Group Co-founder and COO Tolga Sevdik lets us visit his kitchen. Cruze Architects and Drury Cabinetry share a gorgeous and transformative kitchen. Local gardener, dyer, weaver, and artist Stephanie Zito gives a tour of her natural dye garden and weaving studio.

Join us in this deep, refreshing dive into the broad, inclusive world of international design and creativity. Its always evolving rainbow of color, texture, finish, and material continues to encourage us to find new ways to see the world...and be our very best selves.

Please join our exploration of good living and good food!

Photo by Laura Petrllla



Lisa Todd courtesy of Carabella



Photo by Katie Long



Photo by Dave Bryce

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Featured Articles

Delicious Weather: Meg van Dyke of *Yinz Getting Married* and her colleagues Katie Long and Leah Hohman Esser capture the joyful, light-hearted beauty of spring and summer in a series of foraging voyages. Across the arc of our good weather seasons, kids explore red bud lemonade, strawberry jam, blueberry Dutch babies, raspberry hand pies, and paw paw custard. Every one of these journeys into nature is an inspiration to follow suit: take a break from the phone and laptop, take a deep breath, and experience some joy.

These Old Houses: Designers Colleen Simonds, Betsy Wentz, and Seashal Belldina share recent projects which refresh homes with great old bones to make them both of our time, and for all time. Each interior will inspire you with colors, textures, and joyful combinations. Perhaps you'll tear out a page of this issue and run to the paint store. What's keeping you from refreshing your space with a touch of color?

On Trend: As always, our Design Issue dives into what's hot in fashion, home, arts, crafts, and design. Guest Editor Steven Treffinger takes us to Paris's recent and influential Dec Off and Maison et Object shows. Contributing Editor Danny Mankin scouts the 'Burgh for fashion. Correspondents Caroline Saunders and Abbey Cook explore, respectively, climate change cuisine and an array of 2025 colors of the year. Editor in Chief Keith Recker adds layers of locally and internationally available clothing, objects, and art, to complete a breath of fresh design air.

Farm to Table Great Plates: Stylist and recipe developer Anna Franklin takes spring seriously. Peas, mushrooms, and sprouts are her companions as she contemplates the delicious farm-grown possibilities of these still chilly, but ever brighter months. Her most beautiful exploration: a Rhubarb Frangipane topped with woven strips of pink rhubarb. It looks difficult, but once you've sliced the rhubarb with a mandoline, it's a piece of cake. Ummm.. pie.

Plus: Multiple James Beard Award-winning cookbook author Cheryl Alters Jamison goes pea-crazy; Contributing Editor Stephen Treffinger talks about flatware; Our esteemed colleague Dave Bryce is principal photographer of a new book from *Fallingwater*; Five local mixologists shake a leg with Easter cocktails; Our Venetian contributor Sara Ghedina delivers vegetarian versions of Italian classics; Greater Pittsburgh Arts Council's CEO, Patrick Fisher, profiles four Pittsburgh artists; and MUCH more.