



# Here comes the sun issue

Okay, okay, we know: Officially it's still winter. But if you ask us, it's never too early to start thinking about sunny days and warm nights. Having designed some of the most luxurious resorts and spas on the West Coast, Jack and Jennifer Chandler know a thing or two about designing landscapes that make the most of a great climate.

Think swimming pools – from the most intimate private plunge pool hidden in a leafy green glade to infinity-edge pools grand enough to reflect the sky in all its azure glory. Think outdoor wood-fired ovens and family-sized tables under the dappled shade of a vine-covered arbor. Imagine a bubbly spa, just the right temperature for lazing and star-gazing. Or how about a bocce ball court for some spirited competition before an al fresco feast? Or a lawn big enough for a regulation game of croquet the whole family can take part in?

*“The Chandler name has always been synonymous with landscapes that make the most of a great climate.”*

Over the years, we've seen the way that good landscape design can influence the way families live on a daily basis. Remember “Field of Dreams” and that great line, “if you build it, they will come”? Well, it's kind of like that with landscape design: the better and more imaginative it is, the better the chance for pure enjoyment and, yes, pure fun.

Chandler & Chandler designs landscapes in a variety of styles, from the most traditional to cutting edge contemporary. If you're thinking about a new landscape – or revitalizing an existing one, there are several things you can do that will help us as designers. First, look through as many garden design books or magazines as you can and mark the photographs that catch your eye with Post-It Notes, with specific notations of what you liked (it's amazing how quickly you can forget what it was that originally liked!). Make a list of the outdoor activities you and your family and friends take part in on a regular basis – or would like to. Lastly, make a list of any special needs you might have, your favorite colors, or any pet peeves – anything that might help us create a landscape that's a true reflection of your best summer dreams.



*Easy to grow, and easy on the eye, Helleborus deserves wider popularity in home gardens.*

## *Our New Favorite Plant*

Not that many people know *Helleborus*, which also goes by the common name of Christmas rose or Lenten rose – which is apt, as this distinctive plant is often in full bloom during the winter holidays. Blossoms can last for a month or more, especially valued when there isn't another thing blooming in the garden. Flower color ranges from white to deep plum, sometimes blotched or speckled with darker spots. Plant in humus-rich soil in part shade.



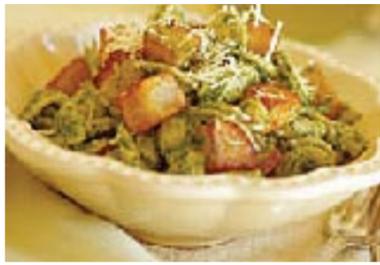
*A big table, a little protection from the elements, beautiful surroundings and a good cook lurking in the wings – all the elements you need for big outdoor fun!*

## HOT TIPS

Many of the folks for whom we've designed landscapes talk about them as “private resorts” – and we all know how popular luxury resorts have become. If you don't want guests to drop by, simply put the word out that you're spending the summer in Europe and won't be home until fall. Otherwise, you can pretty much expect your friends to drop by regularly and often. To keep the “summertime living easy,” keep plenty of beverages (adult and otherwise) on hand (we're talking a Costco trip here), lay in a supply of pre-made hamburger patties, buns, and good sausages in the freezer, buy a bunch of beach towels you don't really care about and couple of extra bathing suits and you should be in pretty good shape. Oh, and while you're at it, you might want to get a couple of extra toothbrushes, just in case.

## Jack's Television Debut with Michael Chiarello

Jack is a man of many talents, but did you know he could cook like the Dickens? Napa Valley neighbor Michael Chiarello heard word and invited Jack on his cooking show "NapaStyle" to make one of his spectacular pasta dishes. Michael originally gained fame as the chef of St. Helena's well-loved Tra Vigne restaurant. Since leaving, Michael has written eight books,



had three successful television series, and started a mailorder catalog, also called NapaStyle. He's one busy guy! Asked whether or not he was nervous appearing on national television, Jack said "no, I was more worried about the dish not turning out. I figured out, though, that I couldn't really go wrong with ingredients like pasta, garlic, basil and asparagus." And you won't go wrong either. Try it!

### Asparagus Pesto with Tiny Potatoes and Pasta

This recipe takes about 30 minutes to prepare and 30 minutes to cook. All you need to accompany it is a nice tossed salad and a bottle or two of Lazy Creek Vineyards Rosé of Pinot Noir (at right, below). Serves 4.

For the pesto:

- 1 bunch asparagus, about 1 pound, trimmed and cooked for 5 minutes in boiling, salted water (reserve water for pasta)
- 1/2 cup packed coarsely chopped fresh basil
- 2 tablespoons pine nuts, toasted
- 8 cloves minced garlic
- Gray salt and freshly ground pepper
- About 1 cup pure olive oil
- 1/2 cup freshly grated Parmesan cheese
- 3/4 pound marble-size potatoes
- 2 tablespoons extra-virgin olive oil
- 1 1/2 cups uncut fresh basil leaves
- Gray salt and freshly ground pepper
- 3/4 pound dried orecchiette or other pasta the same size as potatoes
- About 1/2 cup freshly grated Parmesan cheese

Cut the cooked asparagus spears into thirds. Put in a food processor with the basil, pine nuts, garlic, and salt and pepper, to taste. Keep in mind you will add Parmesan as well, so be careful not to oversalt. With the machine running, slowly add the cup of olive oil. When the sauce is about the consistency of mayonnaise, it has enough oil. Pulse in the Parmesan. Thin with water if necessary to achieve a slick, saucy pesto. Scrape into a bowl or jar, cover, and refrigerate until needed. You should have about 3 cups. (Keeps about 2 to 3 days, refrigerated.) Put the potatoes in a pan of salted cold water to cover and bring to a boil. Cook until tender, about 10 minutes. Drain and let cool for a few minutes. If the potatoes are larger than about 1/2 inch in diameter, cut in half.

Heat the olive oil in a medium saute pan over medium-high heat until hot. Add the potatoes and cook until browned and crispy all over, about 5 minutes. Season, to taste, with salt and pepper. Keep warm. Add basil, toss with potatoes and set aside.

While the potatoes are browning, return the water used for cooking the asparagus, if reserved, to a boil or bring a new pot of water to a boil. Add more salt and the pasta and cook until al dente, about 12 minutes. Drain through a colander, reserving about 1/2 cup of the pasta cooking water. Pour the pasta into a warm serving bowl, add the potatoes, about 1 cup of the asparagus pesto, several twists of pepper, and 1/4 cup of the Parmesan. Toss well, thinning with the pasta cooking water as necessary.

Dust with a light grating of Parmesan (a microplane grater works well for this) before serving and pass the remaining cheese and a bowl of pesto at the table.

### Another Chandler Heard From

Josh Chandler, Jack's oldest son, along with his wife Mary Beth, are the owners/winemakers of Lazy Creek Vineyards in northern California's beautiful Anderson Valley. To go with Asparagus Pesto Pasta, Josh suggests his 2004 Rose of Pinot Noir – vital and fresh enough to complement the complexity of the dish. Available wherever fine wines are sold, or call Lazy Creek Vineyards directly at 707-895-3623.



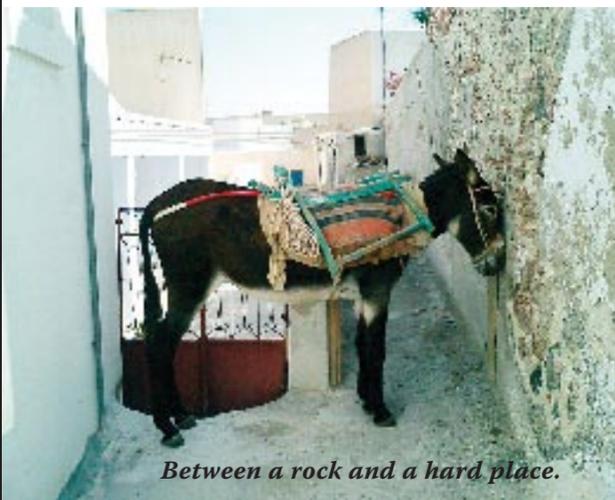
## Travels with Jack and Jennifer



Round and round they go, where they'll stop, nobody knows . . .

### Our Man in Morocco

"Morocco has been on my list of places to visit for a long time," says Jack. "Basically I wanted to see the colors I've heard and seen so much of over the years." So last spring Jack packed up and spent 10 days in Morocco, dividing the time between Fez and Marrakesh. "To tell you the truth, my first impressions of Fez were fairly disappointing," reports Jack. "It's a pretty barren place, with a minimum of trees. Everything is baked by the sun – including the architecture – looking as if it



Between a rock and a hard place.

simply grew out of the dry desert. Once we got into the medina, however, it was definitely a visual feast. Believe it or not, it took over four hours to walk from one end to the other, and we probably only saw a quarter of what was there. Of course we had to buy a couple of rugs, but I think my favorite stalls were the spice dealers . . . talk about colors and scents and smells!" After Fez, Jack hired a car and driver to transport them to Marrakesh, thinking they'd be able to see more than going by train. Too bad he spent the entire trip curled up in the back seat, owing to an adverse reaction to the previous night's meal. "Arriving in Marrakesh, with the palm trees silhouetted against a purple evening sky is something I'll never forget," says Jack, "but I don't feel like I've got to return tomorrow."



Classic Moroccan maritime.

### Kayaking in Baja

Last March, Jennifer headed south of the border for a kayaking experience on the Sea of Cortez, organized by Blue Waters Kayaking out of Tomales Bay. The tours are described as "an 8-day self-supported expedition . . . we provide the camping equipment, fabulous Mexican homestyle food, kayak equipment and expert naturalist-trained guides and instructors, who are all certified in advanced wilderness first aid. All you need to bring is your sleeping bag, personal gear, enthusiasm, and willingness to learn and have fun."

Was it fun? "Most definitely," says Jennifer, "the guides were excellent, the scenery spellbinding, and the act of gliding across perfect blue water, with osprey, pelicans, and frigate birds overhead and dolphins swimming alongside my kayak were more than memorable."

Alaska Airlines flies directly into Loreto; then it's a 45-minute trip south to a camping spot directly on the Sea of Cortez, across from the Loreto Islands. "Even inexperienced kayakers should consider a trip like this," says Jennifer. "Except for one day of extremely windy conditions and four foot swells, we were basically paddling in Paradise."



Clear yellow blossoms of native Opuntia.



Good morning sunshine! Camping on Isla Dan Zante.



*Down by the river, the new offices of Chandler & Chandler.*

## Last summer when Jack and Jennifer

merged their two practices, they moved into new quarters in the Sawyer-Tannery Complex on the Napa River. Jack, having recently returned from a trip to Morocco (see page 2), had visions of intense color and Bedouin tents in his head. And then there was that boat thing he's got going on . . .

One thing lead to another and ultimately resulted in yet another unique Chandler space, this one very cozy and intimate. It's a good example of the power of color and its ability to influence the mood of an interior space. For the record, the paint was from Ralph Lauren which, after some initial hesitation of "what's a fashion designer doing in the paint business?," we've decided is the best paint we've ever used.

All of the work stations and bookcases were custom-built of lacquered particle board and aluminum trim. The existing concrete floor was masked and painted to mimic a terra cotta tile floor. The light-fixtures are from the venerable Holophane firm which has been manufacturing their unique industrial light fixtures for more than a century. Each is outfitted with a 300-watt lightbulb which, unexpectedly, doubles as a very effective source of heat!



### WHAT A DIFFERENCE A DAY MAKES

At left is the beautiful view of the Napa River we look out upon on a daily basis. In yet another reminder of the power of the natural world, New Year's Eve brought nine inches – yes, nine inches! – of rain in just twelve hours, resulting in the photograph on the right. And you wondered why we have all those boats nailed to the walls . . .



## The Chandler Clan

### *A Creative Streak Runs Through It*

Just about everyone knows that certain traits seem to run in families, but the phenomenon is usually associated with things like high cholesterol, baldness, or flat feet.

But what about something positive, like creativity? Looking at the Chandler clan, one would definitely say something was going on in that family. Jack Chandler is the patriarch and known, far and wide, as a gifted landscape architect, designer, sculptor, cook and . . . well, the list goes on. There are three children: Jennifer, 43, also a landscape architect and photographer, Josh, 40, owner and winemaker of Lazy Creek Vineyard in Andersen Valley, but also a landscape architect, building designer, farmer, and chef, and Jared, 39, surfing enthusiast, but also a professional photographer and book designer. So where did all the creativity come from? Nature? Nurture? Or both?

"It's almost like there was something genetic," says Josh, laughingly. "But I don't think that's it. It must have more to do with the way we were all raised." It's been said that every child has different parents, even if they were raised in the same family. The story each of the Chandler siblings tell, however, is remarkably consistent: being raised in unique physical surroundings, a mandate from above not to follow the norm, a lot of hard farm and garden work, and perhaps most interestingly, no television.

When Jack and his former wife, Pat, moved from Southern California to St. Helena in the late 1960's, they were determined to immerse their three children in country living. Jack designed and built a remarkable "mineshaft modern" house on Whitehall Lane. Pat had a creative flair for interior design and became talented home chef; Jack had vision for the landscape, and together, they created a uniquely modern, yet traditional approach to life in the country.

The kids were introduced to 4-H in a big way: Jennifer raised Chester White pigs, sheep, and rode her horses in the combined training division; Josh raised angus cattle – a herd of 24 of them, in fact; Jared had Jersey cows. Along with 4-H there was the extensive vegetable garden which eventually became the "model garden" for the hugely successful line of gardening books published by Ortho Books. All of which, according to Jared, demanded "massive chores." "If I wanted to see my friends," he says, "I'd have to coerce them over to our place and get them to help weed the garden, milk the cows, or clean the stalls."

"All of our friends had more or less suburban lives," says Jennifer. "They'd come over to our place and see the house, see the way it was decorated,

take a look around at all the animals we were raising and the first thing out of their mouths was usually a big 'Wow.'" "We were definitely different," claims Josh. "But that was part of being in our family. Dad encouraged all of us to try something different, to follow our own paths. He was very non-judgemental that way. He didn't care so much what you did, but whatever you did, you better do it well."

And then there was the fact that there wasn't a television in the house.

Did the Chandler kids feel deprived? "Not at all" is the response from all three Chandlers. "If anything, I think it made us feel special – different from other kids," says Jennifer. "Boredom was a very bad word in our family," says Jared. "There was always the library – we definitely got used to carrying stacks of books home. And if we couldn't find something to do, we'd be assigned more chores . . . so we had an incentive to keep ourselves amused."

All three Chandler kids agree the farm and garden instilled in them a work ethic that persists to this day. "We may not have liked it at the time, but it's served us in good stead in the long run," says Jennifer. Witness the fact that Jennifer and her father have recently merged their two respective landscape design firms into Chandler & Chandler Landscape Architects. The seven-person firm, lo-

cated in the Tannery Complex in Napa, is staffed with a multi-

national group of talented young people – a deliberate move, as Jack puts it, "to keep our work fresh and at the cutting edge of design." Josh is not only the winemaker at his Lazy Creek Vineyards, but continues to design and build houses and landscapes (his recent effort, an extensive remodel, just commanded the highest price ever paid for a house in the city of St. Helena), raise livestock, make his own prosciutto and pancetta and find time, incidentally, to make award-winning wines. Jared, who lives in Santa Cruz, is putting the finishing touches on two photographic books: one on hand-painted wave signs painted on surf shops the world over and the other, a look the color red in Denmark (his wife's native country).

When asked whether fostering such creativity was intentional, Jack responds "I don't think so. A life in the country, and all it entails, was something that interested us as parents. And if parents are interested in something, it's likely that your kids will be too. What about the decision not to have a television? "At the time it wasn't really a big deal. But in the long run, it's probably the best thing we ever did."



*Jack, Josh, Jared and Jennifer Chandler.*

## *"Boredom was a very bad word in our family."*

## JACK CHANDLER, SCULPTOR

Jack has been creating sculpture for more than thirty years, many pieces of which have been incorporated into landscapes across the country. Shown below is wall piece above an outdoor fireplace composed of hundreds of alloy nails Jack found at a Naval yard in Alameda. Whether it's in the Bay Area, Europe, or some-



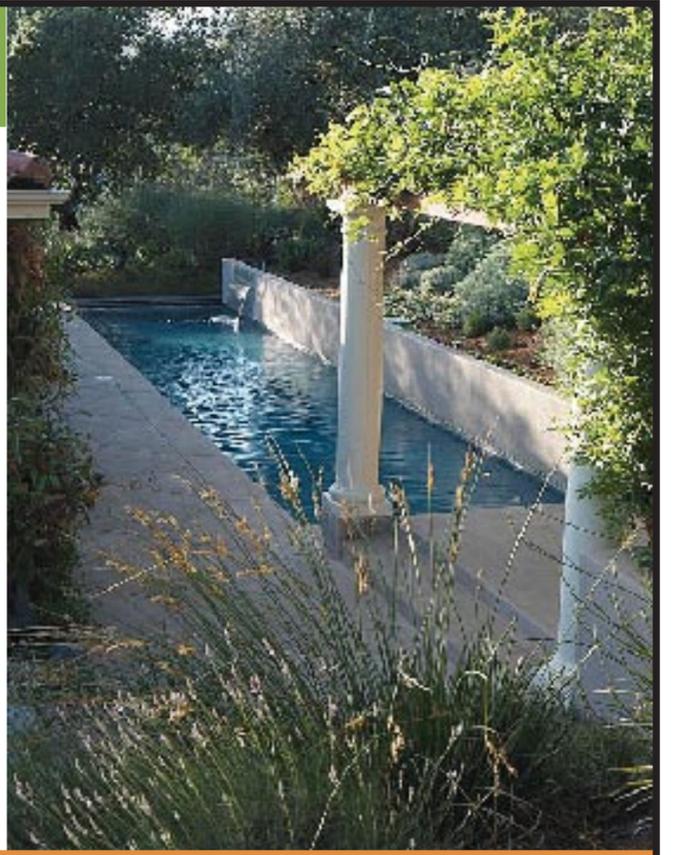
where in the southern hemisphere, you'll often find Mr. Chandler rummaging backroads for objects to transform into art.



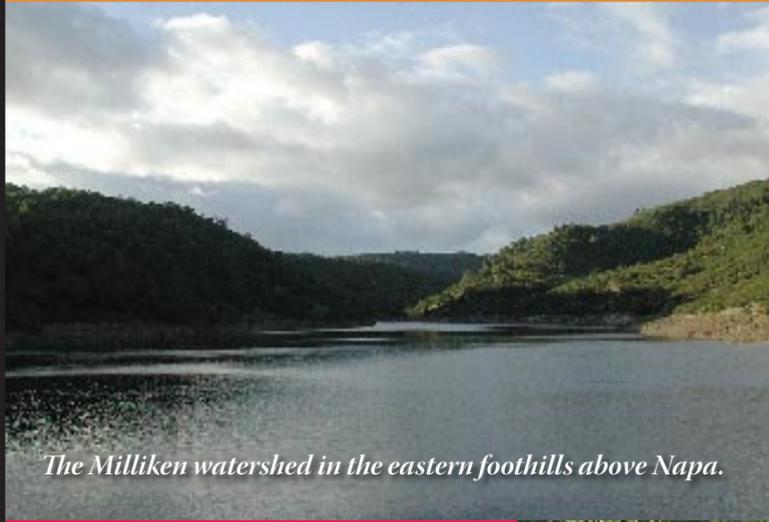
## IS IT A SWIMMING POOL OR A FOUNTAIN?

Sometimes it's possible to combine both a swimming pool – or in this case a lap pool – with a fountain. This relatively small space is the sideyard of a larger landscape Chandler & Chandler designed in San Ramon. There's a lot of pleasure packed into this narrow space: the lap pool, a ribbon of falling water from the wall fountain, a wisteria-covered pergola and, off to the left and unfortunately out of view, an outdoor dining area with a large, family-sized table and chairs positioned to take maximum advantage of the view. All in all, it's a very pleasant place to enjoy the al fresco lifestyle we Californians crave.

Taking advantage of every bit of available space and putting it to creative use is a hallmark of good landscape design. And contrary to popular thought, there's really no thing as a garden that's "too small." No matter what the size, we're here to help you make your landscape live large.



## BAY AREA RIDGE TRAIL



*The Milliken watershed in the eastern foothills above Napa.*

For the past ten years, Jennifer has been donating her time in an effort to promote the larger landscape, namely, Napa County. One her favorite projects is the ambitious Bay Area Ridge Trail which, when completed, will connect open space in nine Bay Area counties with over 500 miles of continuous trail around the Bay for use by hikers, bikers and equestrians. An important link in the trail skirts around Napa's Millikan watershed. Napers will vote this fall on the Open Space District, which will include provisions for opening this land for public use. Interested? Visit [www.ridgetrail.org](http://www.ridgetrail.org) for more information.



## GOT LUNCH?

*Many Fridays you'll find us whipping up something tasty for a communal midday meal. Give us a call and let us know you're coming; we'll save you a place at the table!*

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