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in Gagliano del Capo, a small town in Salento, Italy, known for its wild beaches and groves of knotted olive trees. Then, after this trial run, the palazzo will be returned to its owner, and 700,000 Heures will move to northwestern Cambodia, where guests will stay in a series of locations, among them an ancient Buddhist temple. Most of the structures the company inhabits will be small — likely no more than eight rooms in any one location — and first priority will be given to its several hundred members, who'll pay an annual 500 euro fee and will be able to opt into destinations as they please. (Those wanting to join can apply through one of 700,000 Heures' 50 approved travel agents.) The company is the invention of a French hotelier named Thierry Teyssier, who over the years has operated small, exquisite hotels in Morocco, Portugal and Brazil. "I want to be able to spend real time with my guests," he says. "700,000 Heures is personal. It's the hotel I would like to find, if I were the traveler."

ALTHOUGH 700,000 Heures will be the first impermanent hotel, it finds its origins in a dining and hospitality culture that has become ever more attracted to the ephemeral, the rootless and the rare. The past decade or so has seen a proliferation of pop-up restaurants and shops — Teyssier made his own contribution to this trend in the form of a pop-up hotel in Paraty, in southern Brazil, which operated for six months in 2014 before shutting down. At the same time, there's been an embrace of what might be called subscription-based hospitality: In London, there's Carousel, a restaurant with a constantly rotating series of guest chefs and a set menu each night for which tickets must be purchased in advance, or the membership-based Soho House, which now has 18 locations worldwide. Teyssier's company speaks to a certain kind of traveler's desire for both novelty and consistency — the location might be different, but the mood must always feel familiar.

One of the ways 700,000 Heures plans to achieve this is through Teyssier's presence; indeed, he'll act less as hotelier and more as impresario, remaining on-site through each of the hotel's incarnations, and organizing excursions and events for all of the guests. In Salento, this might mean a fishing-boat ride through hidden coves along the Adriatic, or a sunset picnic at Santa Maria di Leuca, a little-known Roman sanctuary. In Cambodia, destinations will include Tonle Sap Lake, a biosphere reserve with a floating village of wooden houses, or the French colonial city of Battambang, where travelers can train with acrobats at the renowned Phare Circus. The goal, Teyssier says, is for the guest to feel like an actor in a theatrical production: the natural outgrowth of an age in which vacations are presented like biopics on social media. And, as for an actor, 700,000 Heures also provides props: Along with the physical spaces, Teyssier has created a series of leather trunks — each filled with objects to create a different mise-en-scène, from cocktail bar to art studio — that will appear at all of the hotels and will provide an aesthetic throughline. The hotel will also present members with a mock passport, which will be stamped after each trip. "Some people make sculpture," Teyssier says. "I'm in the business of creating memories." 70000heures.com — Gisela Williams



HIGH-LOW

The artist Andy Coolquitt is always searching through Austin, Tex.'s thrift stores and abandoned lots for eye-catching flotsam, which he then fashions into haute Minimalist sculptures: lamps made of odd loops of metal pipe, or a series of Snuggies, which, stretched across a frame, resemble Blinky Palermo's fuzzy color fields, but with sleeves. "There's not a lot of focus on craft, technique or finish fetish," says the 53-year-old artist, who studied at U.C.L.A. and the University of Texas at Austin. Rather, his aim is to poke fun at the imposed distinction between

art and life by highlighting an object's strange journey from useful tool to used-up trash to a thing of value defined by uselessness (art). He even lives inside his longest-running piece — a multi-building compound in the center of town that, over the course of two decades, he's filled with work and fellow artists. "Instead of making art about domesticity, I figured I'd just make a house," he says.

At an installation opening this spring at the Hotel Indigo in Santa Barbara, Calif. — a satellite space of the Santa Barbara Museum of Contemporary Art — visitors, too, can live among Coolquitt's work, about 25 pieces of which will fill the building's lobby and hallways. Coolquitt, who's shown everywhere from New York's Marianne Boesky Gallery to the Chinati Foundation in Marfa, believes a show should reflect its context. In this non-gallery setting, he saw an opportunity to be playful — "I'm not really into confronting people with difficult ideas while they're on vacation," he says. That means synthetic pink wigs draped over lamps, a canvas affixed with bathrobe belts arrayed in clean vertical stripes and rectilinear wall hangings made of colorful bathmats (shown above) — the rare study in geometric abstraction where the polygons are plush. — Sam Dean

The Cure

For Kirk Haworth, food is medicine. In 2016, after stints at the French Laundry and Northcote, his father's Michelin-starred restaurant in Lancashire, England, the now-30-year-old British chef was diagnosed with Lyme disease and forced to take a break from his work. After noticing that heavy, processed foods exacerbated his symptoms, he started experimenting with a vegan diet. "Now I treat myself through food and natural remedies alone; I don't take any pain medication," he says. With Plates, a plant-based restaurant he's opening with his sister Keeley in London's Shoreditch neighborhood, he'll share his findings with an increasingly wellness-minded public, though this is hardly another juice-and-avocado-toast joint. Haworth's complex, cerebral dishes are grounded in classic techniques: In one, beetroot is salt-baked like beef with juniper and thyme, and then topped with fermented berries, avocado and fennel pollen from the nearby Hackney Marshes. Other standouts include a radicchio salad flavored with agave and wild blackberry vinegar (shown above) and a wild mushroom broth with immune-boosting shiitake, kombu and baked celeriac. "It can take weeks to replicate the richness of a sauce without butter, or to balance acidity without sugar," he says. "You have to be intelligent with vegetables." plates-london.com — Aimee Farrell



RUNWAY REPORT

Logos a Go-Go



From left: Comme des Garçons Shirt Boys, \$275, (212) 604-9200. Martine Rose, about \$215, matchesfashion.com. Valentino, \$250, valentino.com. Versace, \$395, versace.com. J. W. Anderson, \$225, j-w-anderson.com.