

Arena

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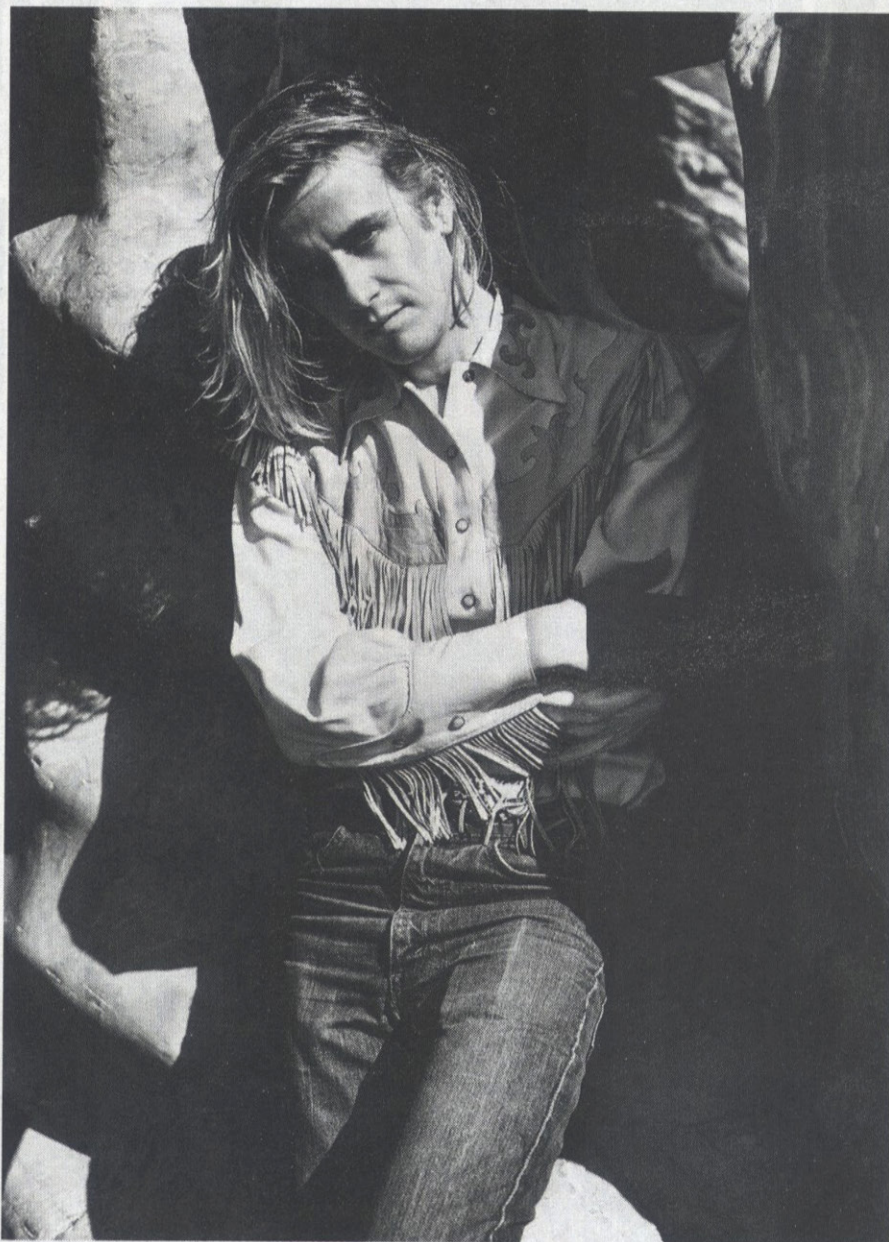
LISTEN UP

An Unlikely Icon

Of all the paths to indie-rock stardom, Christopher Owens's has been one of the most unlikely. He spent most of his childhood as a member of the cult Children of God. After escaping, he became the personal assistant to the eccentric oil millionaire Stanley Marsh. That unconventional background didn't stifle Mr. Owens's songwriting gifts, which were first revealed in his group Girls, now defunct.

To fans, Girls wasn't just a band, it was a lifestyle, with a bacchanalian road show that suggested a photograph by Ryan McGinley (a friend of Mr. Owens's). That's why the calm, folksy confessionals of Mr. Owens's solo debut, last year's "Lysandre," earned a mixed reaction. He went on to risk his indie cred with modeling campaigns for Saint Laurent and H&M.

Now, Mr. Owens has returned with a second solo album, "A New Testament," that is, again, pointedly different from his past work. At tmagazine.com, he discusses its genesis. **ROB LEDONNE**



PERFECT PAIRING

Carry On

The new collaboration between Laurel Conuelo Broughton of the Los Angeles-based handbag line Welcome Companions and the artist Miranda July is more than a bag: It also involves the actual contents of Ms. July's purse. The deeply personal items housed inside the compartments of the limited-edition red-and-pink "Miranda," which was introduced last week at Opening Ceremony in Los Angeles, feel like advice from a smart friend: a bottle of homeopathic stress aids, an almond for low blood sugar, a hidden slot containing an emergency \$20 bill. And in case of an argument with that friend, a set of cards for navigating awkward situations includes the line, "On a scale of 1 to 10, how angry are you at me right now?"

SU WIT



FOOD MATTERS

New English

When the Fat Radish opened four years ago on the Lower East Side, it was a harbinger of change for that neighborhood and an indication of New York's evolving food preferences. It was the brainchild of Ben Towill and Phil Winsor, childhood friends in England and the duo behind the catering concern Silkstone, and it featured a menu with a British tilt. But it worshiped at the altar of the vegetable and prized seasonal cooking above all else. In short order, they opened the East Pole on the Upper East Side and the Leadbelly, an oyster bar across the street from the Fat Radish.

Now, Mr. Towill and Mr. Winsor, along with their talented chef, Nick Wilber, are publishing the inevitable cookbook, "The Fat Radish Kitchen Diaries," a set of 100 cheerfully presented seasonal recipes. One, for brussels sprout bubble and squeak, a re-worked British classic, is at tmagazine.com.

JESSE ASHLOCK

ON WELLNESS

Natural Wonders

The Moon Juice founder Amanda Chantal Bacon has developed a cult following in Los Angeles and beyond for raw juices and organic vegan foods that promise good health. And Ms. Bacon (oh, the irony) may be her own best advertisement. Standing in her Silver Lake shop, which opened last year at a spot between the nearly three-year-old original location in Venice and the month-old kiosk at the Ace Hotel Downtown, Ms. Bacon, the mother of one, is all shiny chestnut hair and glowing good looks. And that's at least in part because of the new products on the shelves across from the juice bar: flower remedies, nutritional herbal powders, house shea butter and body balms. These and other items are now available on Moon Juice's new web store at moonjuiceshop.com — a platform that functions as "a curation of my medicine cabinet, drawer of bathroom goodies and kitchen cabinet," Ms. Bacon said. "It is the best way I can answer the thousands of questions we get about what toothpaste to use and why, or more effective options for skin care that are edible." **CRYSTAL MEERS**



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