NOVEMBER 2009 BUSE Beautitu GREAT HOUSES FOR NY NBRAM how to Dbest the



Everybody owns some version of this classic white china. Dress it up, dress it down, it will see you through life. Need a little inspiration for your holiday table? We sent this Pottery Barn PB White place setting to 15 tastemakers and said, Make it your own. And you can, too.

BASIC

13. MINNIE MURIER Fashion designer, Los Angeles **MINNIE MORTIMER**



"I like to mix masculine materials with feminine silhouettes, high- and low-priced pieces. It seems an odd combination, but I like the brown place mat with the busy plaid. Instead of matching brown napkins, I found embroidered white linens that make the setting feel fresh. The napkin rings are just garden twine. I filled my horn-handled silver mugs with hydrangeas from my garden, and one of my daughter's Tiffany silver baby cups with hard candy.

Silver creates a pleasing contrast to the white ceramic. The leaf charger is actually a serving platter. I would serve a winter soup in the teacup."





GRACE BONNEY Founder of designspongeonline.com, Brooklyn 4.



"I've always been someone who prefers old things to new ones. Design*Sponge editors Amy Merrick and Sarah Ryhanen of Saipua helped me mix the white dinnerware with antique blue and white china, vintage silver, and old lace doiling. We fell in love with the sort of Dutch still of vintage holiday origened in beam bytefor each of with blue

a series of holiday gifts we wrapped in brown butcher paper, tied with blue and white striped twine and small vintage doilies."







15. **MARTHA ANGUS** Interior designer, San Francisco



'I have an all-female office, so we're very into girly, pretty things. Our table started with scraps of de Gournay wallpaper left over from a showhouse project. I used them to cover a classic Parsons table, topped with Plexiglas to protect the surface. The green is seasonless, and it doesn't fall into the trap of old-hat red and green. Vermeil flatware seems fresh and different. I lived in

France for a few years, so I tend to set a table in the European style, with the flatware face-down. The napkin folded neatly on the plate is the darkest aubergine imaginable-a background for the individual menu."

