

MY CITY

Kassie's DC

Kassie Rempel may be a sweet Southern girl from North Carolina, but DC is where she built her shoe empire. The redhead behind the successful *Simply Soles* sold her company in December and, this month, just in time for back-to-school season, she's launching a new venture. *Lillybee University*, a shoe line aimed at college game-day fans, features a collection of ballet flats available in school colors. "I loved going to games," says the UNC grad. "But there was never anything to wear. I'm not the sweatshirt kind of girl." Neither are most fashion-forward fans. Here, Rempel shares where you can find her in DC when she's not busy designing—and buying—more shoes. —KW



Pretty Purple ←

I always go to the Alexandria location of **Periwinkle** (1557 Potomac Greens Drive, 703.519.5242, periwinkleshop.com). I can find parking, love their dress collection and have a valid excuse to grab a cupcake from **Buzz Bakery** (901 Slaters Lane, 703.600.2899, buzzbakery.com).

Drink Up ↓

I had the most amazing masquerade ball for my 40th birthday at **Sax** (734 11th St. NW, 202.737.0101, saxwdc.com). I don't want to spoil it if you haven't been, so I'll just say the entertainment is bar none.



Dive In ←

I could live off the bread at **Pearl Dive Oyster Palace** (1612 14th St. NW, 202.319.1612, pearldivedc.com)

Mane Event

"Murat at **Salon Upstairs** (1620 Wisconsin Ave. NW, 202.944.5050, salonupstairs.com) knows how to tame tresses like my wild mane. I tease that I have animal hair because it's so thick. He's the ultimate ringmaster."

FAB 5

Kitchen Confidential

SCHOOL IS IN SESSION WITH THESE FIVE DELICIOUS DINNER DEMOS.

—KW

1

DC Coast

Explore the culinary offerings of the Chesapeake Bay with an demonstrative cooking class led by Executive Chef Miles Vaden. **Sept. 14, 11AM-1PM.** \$85, 1401 K St. NW, 202.408.0201, passionfoodhospitality.com

2

The Source

Inspired by his recent trip to Thailand, Executive Chef Scott Drewno demos three of his favorite recipes, followed by a communal luncheon with sparkling wine. **Sept. 21, 11AM-1PM.** \$75 (\$25 of each ticket goes to *Fit for Hope*), 575 Pennsylvania Ave. NW, 202.637.6100, erica.frank@wolfgangpuck.com

3

1789

Fresh off his cooking engagement at the James Beard House, chef Anthony Lombardo gives his DC fans a demo of his famous lamb dishes. **Sept. 21, 11AM-1PM.** \$100, 1226 36th St. NW, 202.965.1789, 1789restaurant.com

4

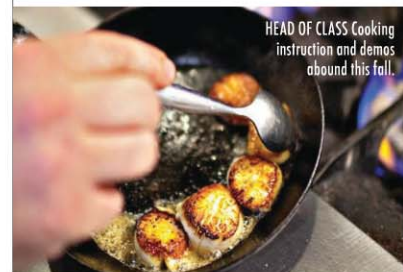
Ceiba

Learn how to create your own celebratory Peruvian tasting menu—then sit down to feast on the fare with wine and pisco pairings. **Sept. 28, 11AM-1PM.** \$85, 701 14th St. NW, 202.408.0201, passionfoodhospitality.com

5

Society Fair

The swank spot hosts 10 guests for an interactive meal prep with both chefs and sommeliers. **Friday evenings, 7:30PM.** \$75 (add \$50 for wine pairings), 277 South Washington St., 703.683.3247, societyfair.net



KASSIE REMPEL PHOTO BY NICOLE WOLF

MODERN LUXURY

DC

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FASHION
ISSUE

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