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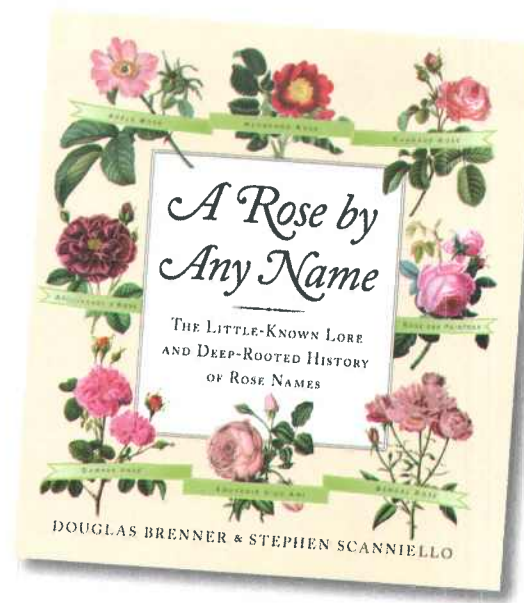


The mkSolaire, one of six prefab homes designed by architect Michelle Kaufmann.

Prefabulous

The Oakland, California-based architect Michelle Kaufmann is making a valiant effort to change the way we think about—and live in—prefabricated housing. “Trailer homes give prefab housing a bad name,” says Kaufmann, whose previous architectural experience includes work with Frank Gehry and Michael Graves. An advocate of modern, sustainable living, Kaufmann founded **Michelle Kaufmann Designs** to pave the way for eco-luxury in the housing industry with sleek, predesigned modules made entirely of eco-friendly materials. In countries like Japan, she argues, many homes are factory made, resulting in 50 to 75 percent less waste than is generated by building the typical American house. “When you think about custom homes built on-site, it doesn’t make any sense,” Kaufmann says. “It’s like asking to have a car built in your driveway.” After she and her husband searched for an affordable green home, to no avail, they decided to

build their own. Kaufmann then purchased a factory outside Seattle, where her creations are produced. Clients can choose from any of her six exclusive models, some of which are particularly suitable as second homes; three examples are the diminutive 725-square-foot mkLotus (which emphasizes a direct link to the outdoors), the Sidebreeze (a 2,400-square-foot home specially configured for sloped sites) and the three-story, 2,050-square-foot mkSolaire (a tall and narrow loftlike home). With an average concept-to-construction timeline of twelve to fourteen months, the prefabs range in price from \$250 to \$300 per square foot, which includes all construction costs, apart from the price of the land (custom homes typically begin at \$400 per square foot). Factoring in the use of alternative energy resources and recycled elements, clients end up saving money and time, but, more important, what they are giving back is priceless. 510-271-8015; michellekaufmann.com. **KIMBERLY MILLER**



THE NAME OF THE ROSE

It’s not so unlikely that you would find mingling together in a garden ‘Dolly Parton’ and ‘Herbert Hoover,’ ‘Maria Callas’ and ‘Judy Garland,’ ‘Peggy Lee’ and ‘Adonis.’ Douglas Brenner, the former editor of *Garden Design* and *Martha Stewart Living*, and coauthor Stephen Scanniello, a noted horticulturist, tell the naming stories of some 1,200 varieties of roses—among the more than 15,000 registered rose species and cultivars—in their highly entertaining new book, *A Rose by Any Name* (Algonquin; \$19.95). Each of its illuminating chapters reads almost like a mini biography, albeit of a plant. Best of all, the authors even reveal how you can name a rose after yourself. **D.M.**

VIM AND VINEGAR

Last year, vinegar evangelist and former chef Albert Katz experimented with the cider of the Gravenstein apple, a vanishing fruit found mainly in California’s Sonoma County. The vinegar sold out instantly. So Katz increased production of his spicy-sweet **Katz Gravenstein Apple Cider Vinegar**, which he makes in an 1865 carriage house in Solano County. Katz is now one of the few commercial vinegar makers to use the French Orleans method, a process that involves rotating the cider among wooden barrels for months. Available in a lustrous 375-milliliter bottle (\$10), it’s a brew that adds depth to dishes like braised pork loin or wilted red cabbage with currants. 800-676-7176; katzandco.com. Also at *Dean & DeLuca* stores, 800-221-7714. **SUZANNE GANNON**



PHOTOGRAPHS: COURTESY JOHN SWAIN/MICHELLE KAUFMANN (TOP LEFT); SAM SARGENT (BOTTOM)