

## Hemispheres

## THREE PERFECT DAYS EDINBURGH

THE HEMI Q&A: James Franco, 21st-century Renaissance man HOT STUFF
Meet Amanda Holt,
a smokejumper with
the U.S. Forest Service

PITCHING ON EMPTY

Nolan Ryan on
the problem with
today's hurlers



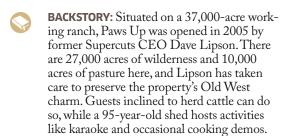


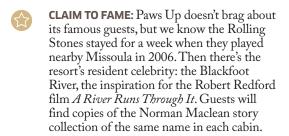
## The Resort at Paws Up

**GREENOUGH, MONTANA** 



**DESIGN NOTES:** If Davy Crockett had taken it upon himself to build a luxury resort, he'd have made something like Paws Up. The resort's 28 cabins, dotted among trees and pastures, combine seclusion, ruggedness and the kind of leathery, burnished plushness associated with old money. Equally elegant are the creekside tents, which have wooden floors, king-size beds and decks overlooking the water. Oh, and a personal butler.





with its own chef, who will happily cook up a steak or a rainbow trout. Executive chef Ben Jones (formerly of the Peninsula Chicago) caters to more adventurous carnivores with an elk short loin prepared with a spice berry rub and sourced from a ranch 200 miles east—which, for this part of the world, is right next door.

## The Lodhi

**NEW DELHI** 



**DESIGN NOTES:** The aesthetic at this trendy property combines traditional Mughal intricacy with Modernist simplicity. Sandstone columns bring order to sweeping courtyards and pools, while *jaalis* (latticed screens) cast patterns on private, peaceful spaces. The lobby, flooded with natural light, contains a collection of colorful contemporary Indian art.

ROOM WITH A VIEW: Premier rooms on floors six to eight are prized for their spectacular views. Step onto your veranda and look out at the immaculate hotel gardens, and beyond these the stunning 16th-century Humayun's Tomb—New Delhi's answer to the Taj Mahal. The rooms are the most spacious in town, and many have private plunge pools.

HOT DISH: The menu at torch-lit restaurant On the Waterfront comprises Indian, European and Japanese cuisine. Embrace the diversity and order plump chicken dumplings to start, followed by the *dal makhani*—a decadent Punjabi curry served in an earthenware pot with fluffy naan and papaya chutney—then round it all off with a sticky toffee pudding and butterscotch sauce.





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