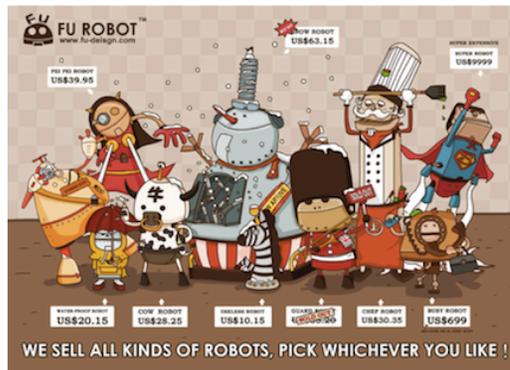


FAB BANNERS



FAB BLOG: FU FOR THOUGHT

FU FOR THOUGHT: THE MAN BEHIND FU-DESIGN



I was taken at first glance by the designs of Taiwanese artist [Keng-Fu Chu \(Fu\)](#). They were captivating, smile-inducing, and incredibly imaginative. Novel yet strangely familiar, they called to mind the bizarre otherworldliness and hand-drawn charm of Tim Burton and Gorillaz co-creator [Jamie Hewlett](#); the pared-down innocence of [Yoshimoto Nara](#); and the cheerful simplicity of Goodnight Moon and Monsters Inc.

What's more, they came with the kind of narrative detail that I can relish in. Take Fu's introduction to Screamer the robot, for instance:

"Screamer was born in a high-tech city, longing for freedom. He was launched into outer space but landed upside down. He looked like an exclamation point when he landed in a beautiful grassy field, and was named accordingly...."

Needless to say, I jumped at the chance to learn more about this now-New Yorker and his enchanting work.

How do you describe your design style?

I see my style as "Retrofuturism." The main subject usually contains robots and mechanical worlds. They do, however, have a hand-drawn feeling and warm colors. I want to present an art style that combines new and old.

FAB BLOG: BORN IN BROOKLYN

BORN IN BROOKLYN

[Brewed, Stuffed, Rolled & Sliced There, Too]

From the 17th-century, when Dutch farmers grew pickling cucumbers throughout present-day Brooklyn, to the late 1800s, when Wallabout Market (now the Navy Yard) bustled with horses, carriages, and produce, to today, as Brooklyn enjoys a renaissance of wineries, rooftop farms, chocolate makers, and food purveyors of all stripes—Brooklyn has always been a multicultural food mecca.

Eager to pay tribute to the borough's hardworking food artisans, we nibbled and we sipped. We Smorbasburg'd and we brought the smorgasbord to the office. And we loved what we found. We hope you're as excited as we are (trust us, you should be) for Fab's very first Made in Brooklyn food event. From local stalwarts to neighborhood newbies this collection is downright droolworthy.

Here's a look at a few of our featured artisans to whet your appetite.

Brooklyn Bangers.



If you're from New York, or a follower of all things Michelin, the name Saul Bolton probably rings a bell. The chef behind a host of borough mainstays including the Michelin-starred Saul, The Vanderbilt, and a forthcoming restaurant in the Brooklyn Museum, this guy's no joke. Determined to master the art of sausage making, he started a small operation out of The Vanderbilt: [Brooklyn Bangers](#). From hot dogs classic and smoky, to the cheddar bratwurst and juicy kielbasa, these bangers will be the best thing that ever happened to your grill.

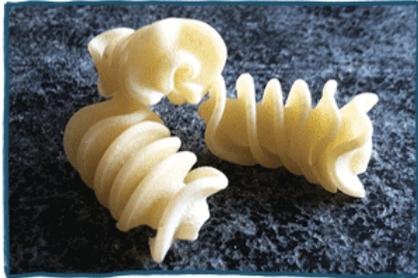
FAB BLOG: BORN IN BROOKLYN

Mombucha.

Having learned the craft from his mom, [Mombucha](#) founder Rich Awn is an avid advocate of kombucha's health benefits—and delicious potential. Incorporating organic ingredients and natural sweeteners like maple syrup, Awn develops a changing cast of flavors like Pumpkin, Gingermint, and Jasmine Dragon. He brews, bottles, and labels each bottle by hand in Greenpoint. More pungent than your average store-bought booch, Mombucha is best enjoyed diluted, in portions of 4 ounces or less. And with drinks this delicious, that's not as simple as it sounds....



Sfoglini.



Since earning his culinary degree in Colorado, chef Steve Gonzalez learned the art of handmade pasta at Philadelphia's Vetri and honed his craft around the world, opening his own restaurant in Philadelphia, and eventually landing in NYC, adding Insieme, Roberta's, and more to his resume. Now you can find him in the [Sfoglini](#) kitchen, turning organic semolina flour into delicately twisted wonders like Cuttlefish Fusilli, Saffron Malloreddus, and Organic Spaccatelli.

ACME Smoked Fish.

Founded in 1906 by Russian emigrant Harry Brownstein, who first distributed smoked fish via horse-drawn wagon, ACME Smoked fish has been at its current Greenpoint location since 1954. Now a fourth-generation family business, ACME keeps old tradition alive with a natural smoke process and age-old family recipe. They've also added a few new innovations to their lineup, like Ruby Bay jerky. Infused with flavors like orange ginger and teriyaki, ACME's salmon jerky takes noshing to a whole new, protein-packed level.

Thank you, Brooklyn. Check it all out in this afternoon's Brooklyn infused Food Shop.

—Jaclyn Einis



FAB BLOG: STRING TINKERS

TUNING IN WITH THE STRING TINKERS

Tonight, Fab's Vintage Shop features a [sale](#) with our favorite band of string theorists: The resourceful and creative [String Tinkers](#).

When life gives you a shortbread tin, do you make cookies? Or do you make a ukelele? This extraordinary vision—and a mutual infatuation with music and crafts—drove George Brin, Anthony Foronda, and Don Spaeth to found String Tinkers.

The three friends and business partners bring their Appalachian spirit to Connecticut's Quiet Corner, where they transform vintage tins and cigar boxes into stunning guitars, ukes, banjos—aka canjos—and dulcitaras (dulcimer + citar). The results are one-of-a-kind works of art, as fascinating to look at as they are to listen to or play.

George and Don took a break from all that tinkering to talk flea markets, reverberation, WWI canteens, and more.

How did String Tinkers begin? What inspired the type of instruments you make, and how you make them?

George: String Tinkers is a melding of the things we practice and love: music, antiquity and craft. We want to create innovative instruments from remnants of the past.

How would you describe the different sounds of the instruments you sell?

George: Every instrument has its own sound. The smaller dulcitaras tend to have “bright tinny” voices. The six-string electric, on the other hand, can be light and bright or dark and gritty. The mystery is half the fun. (*Listen to a String Tinkers six-string guitar in action right over [here](#). -Ed.*)

How do the pieces you select for their bodies shape the sound?

Don: The sound of a wood box is more suitable to the guitar/ukulele sound. Tin cans are perfect for canjos and dulcitaras. The round shape references the banjo head and the high, reverberation-filled sound of a tin suits the expected sound of a canjo. Then there's also the type of pickup and the choice of fret-scale we build, which have their own effects on the sound. Each String Tinkers instrument is unique in most aspects—from overall design to sound quality.



FAB EVENTS: FASHION & ACCESSORIES

♥ **Hand Woven Moc Oak Melon** The giraffe spends her whole life on its feet, and if she had the chance to give her hooves some shelter, we think she'd opt for a pair of **giraffe WALKs**.
by [giraffe WALK](#)

These **Hand Woven Mocs** have traveled the world over for your feet, and they're not about to let up. Hand-woven in India with vegetable-tanned goat leather, these **breathable, NYC-finished slip-ons** feature a padded leather innersole and a premium Italian leather outsole that's expertly stitched to the upper. **Flexible, fashionable, and eco-friendly from hide to box**, giraffe WALKs are natural beauty at its finest.

More Details

Arrives in a box covered with bright Nepalese paper handmade in the Katmandu mountains from the sustainably harvested lokta plant. Whereas most shoes are woven flat, these are woven on the last (foot form), enabling them to maintain the foot's shape and contours. Naked leather upper allows for extra breathability and movement. Leather sock lining with soft, absorbent, flexible foam padding. Shoes are handmade; expect charming, inevitable, small irregularities.



♥ **Ilse Jacobsen Hornbaek**

On the Danish island of Zealand, **Ilse Jacobsen Hornbaek** channels the coast's raw, serene beauty into lovely, **down-to-earth summer footwear**. From suede espadrilles and feminine ballet flats to glittery flip flops, these comfy kicks will set you **breezing from dock to dune, day to night**—trading restless time for maritime.

♥ = Sale/Designer Description ♥ = Product Description

FAB EVENTS: FASHION & ACCESSORIES



♥ RoviMoss

Carry-Everywhere Couture

Fashion and finance vets **Betty Hsu** and **Cathy Lee** banded together in 2012 to make their dream brand come true: **RoviMoss**, a line of fresh but familiar **leather handbags**. They've reinvigorated the modern luxury landscape with **functional twists on classic styles**, from take-anywhere totes to convertible clutches.



♥ Deco Necklace Purple

by Wolf & Moon

Londoner **Hannah Davis** imbues her festive, glittery designs with memories from her South American travels and a **glint of Art Deco flair**. Hung from a thin, elegant chain, the **Deco Necklace** has an acrylic pendant with an inventive shape and striking contrast of angles and colors. At once **retro and modern**, this **geometric knockout** will make most any outfit second glance-worthy, but show it off with a sleek, monochromatic ensemble for an extra dose of drama.

FAB EVENTS: VINTAGE

♥ Aurora Mills Home

Industrial American Salvage

Based in Oregon, **Aurora Mills** mines through historical objects for **architectural treasures** bursting with one-of-a-kind charm. From Victorian allure to Deco flair and mid-century mod, **home accessories to furniture and quirky costume**, this coast-to-coast collection catapults the past into your tastefully retro present.



♥ Cast & Crew

Wares With Tales, For The Trails

A lovebird crew of two, **Cast & Crew** revives an endless cast of **characters from the past**, sharing its seasoned stars with vintage lovers. Gaze into history and up the mountain with this collection of **modern housewares, trek-ready accessories, and adventurous reads**—perfect for campouts in the woods and urban cabin alike.

FAB EVENTS: FOOD

♥ Sugarfina

Adorably Fine Confections

Wonka's set up shop in big kid land, and **Sugarfina** has your golden ticket. From **boozy bears** and **honey-filled jellybeans** to pucker-in-delight sweet 'n' sours, these **chocolaty and chewy confections** are party ready—be it for gifting, entertaining, or the most exclusive events (population: one). Bad eggs need not apply.



♥ The Gefilteria

Gefilte & Horseradish Get Fresh

Recognizable to many Jewish revelers as a mystery ball in fishy jelly, gefilte fish is loved by few, passed by many. But a few brave Brooklynites dubbed **The Gefilteria** are bringing new allure to the meatloaf of fish with **fresh, sustainably sourced** and **tasty gefilte, plus specialty horseradish** sure to make a splash.



♥ = Sale/Designer Description ♥ = Product Description

FAB EVENTS: NOVELTY

FCTRY

'Staches To Pacify Your Love

♥ **Youthful yet dignified.** It's a hard look to pull off, but Baby makes it happen. A natural cutie, when he's sucking on **FCTRY's BPA-free, mustache-topped silicone**, it's the ladies who need to be pacified. Whether he's flaunting a cowboy **Mustachifier** or rocking out Tom Selleck-style, that's one fine gentlebaby.

♥ Baby plays well with others, but he also commands respect around the sandbox. Perhaps it's his no b.s. attitude—he's been known to toss subpar snacks clear across the kitchen—or maybe it's his look: eyes that sear right into the soul and **the mustache of a lone rider**. BPA-free with a **natural orthodontic shape**, The **Cowboy Mustachifier** lets Baby trade tears for flair.



♥ Furrybones

Drop Dead Cute Plushies & Stuff



After getting comfy with cadavers at art school in LA, Tokyo native **Misaki Sawada** started sketching **baby skeletons in animals costumes**. Sawada turned this celebration of the living, the dead, & the in-between into **Furrybones**: a line of **lightly dark wares** like these adorable plushies, cookie jars, boxes, & figurines.