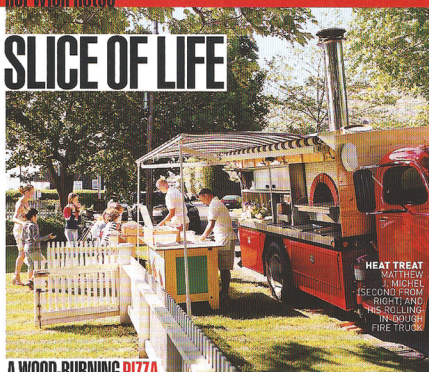


TALKING FASHION
SEEING RED AT CFDADIANE KRUGER
IN
MASON WU.BEHATI PRINSLOO
IN
JESSIE AZZOUREDOUTZEN KROES
IN
ZAC POSEN

norwich notes

SLICE OF LIFE

HEAT TREAT
MATTHEW J. MICHEL
ECONOMIZING (RIGHT) AND
THE SOLLING-IN-DOUGH
FIRE TRUCKA WOOD-BURNING PIZZA
OVEN ON WHEELS IS MAKING
ROUNDS ON THE NORTH
FORK. WILLIAM NORWICH
GETS A PIECE OF THE ACTION.

On a recent afternoon, a fire truck pulled up in front of the three-room cottage **Yvonne Force Villareal** and her husband, the artist **Leo Villareal**, rent every summer in Orient on Long Island's non-Hampton, the North Fork. It was a surprising sight coming down the peaceful village lane. But because the 1943 tomato-red International with signage that read **ROLLING-IN-DOUGH** was purring, not roaring, like an old lion, it was cause for curiosity rather than alarm. In fact, when two young men in white polo shirts and khakis hopped out of the cab and began deconstructing the sides of the truck, producing two wooden tables and a striped cotton awning, the neighbors on their waterfront porches assumed, perhaps, that some kind of performance art was afoot.

Yvonne is famously off-duty when she is at home here, wearing old evening gowns like catfans, letting her hair go naturally curly by mid-August,

and wearing heels (platform espadrilles are her summer favorites) only when she goes into nearby Greenport to the movies or dinner at the Frisky Oyster, a popular restaurant. But as a cofounder of the Art Production Fund, Yvonne has initiated the installation of such pieces as a large minimalist sculpture that looks like a Prada boutique on ranch land near Marfa, Texas, and artist **Aaron Young's** 9.25-square-foot homage to Jackson Pollock's *Greeting Card* at the Park Avenue Warehouse in New York, which included twelve motorcycles running a pattern of rubber burnouts. More recent, in June, the nonprofit organization coordinated the artists who showed works at the Proenza Schouler pre-collection that **Jack McCollough** and **Lazaro Hernandez** unveiled at the Villa Medici de Petraia in Florence during the Pitti Women fashion fair.

"Mommy, it's here!" Yvonne's six-year-old son, **Quattro**, exclaimed when he saw the fire truck. Artful, if not art, it was not a curatorial performance, but what a concept! Combining two of the greatest inventions ever—automobiles and pizza—Rolling-in-Dough, a wood-burning pizza oven on wheels, was out on only its second run, for a pizza party for Quattro's friends, due to arrive any minute. *norwich notes* >87

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PIE AND THE SKY
YVONNE FORCE
VILLAREAL, IN
EROTIC, WITH FERRO
LEFT; LEO FLEISSIG,
EDITH ASTLEY, AND
ZACARIUS BLOOM

"I got the idea from the Big Green Truck Pizza up near New Haven, Connecticut, close to where I grew up," explained founder **Matthew J. Michel**, lighting the oven and setting up rounds of 30 different pizza toppings, as many local farm ingredients as possible, on his portable prep table. "When my sister got married two years ago, the Big Green Truck Pizza did the rehearsal dinner." The career foodie was living near Greenport at the time and still

does, bartending at the aforementioned Frisky Oyster. Could a roving pizza oven be the height of recessionista chic on Long Island or, for any remaining high rollers, the perfect thank-you present for the host who has everything?

Amanda Brooks, one of Yvonne's guests, certainly thinks so. Entertaining on the North Fork, compared with the so-close-yet-so-far Hamptons, is about pizza, pie, not caviar pie. "Here, it is potluck," Amanda said. "When you ask

someone what you can bring, they tell you, 'I don't know how much potluck there is in the Hamptons.'"

Having asked the owner of the Big Green Truck Pizza if he would help him get a truck going on Long Island, Michel found **Rolling-in-Dough's** vintage body in Maryland last year, and the intricate process of renovating and building the truck began. "Not cheap," Michel said, laughing, as he showed Quattro how to roll crusts from a ball of dough.

Once fired up, the oven reaches about 750°, and a pizza bakes in less than three minutes. As soon as a half dozen pizzas were ready, with many more to come, the party officially began. Neighbors also came round for a delicious slice; favorites included the arguria and mozzarella and, for hearty eaters, a pie topped with mashed potato, bacon, and caramelized onion. "Mashed potato is very big in New Haven," Michel said.

Also offering salads, espresso and cappuccino, and gelato for dessert, the pizza truck was a big hit. Ultimately, the goal is a minimum of 50 guests, charging \$30 each for all the pizza one can eat. Yvonne's much smaller group today was still practicing for the new venture. Where was the Rolling-in-Dough pizza truck headed tonight? "I'm going to work," Michel said, cautious not to give up his night job quite yet. "Rolling-in-Dough will be home in my garage." □

TALKING FASHION GOING SOLO

AT THE CFDA Fashion Awards, held in Lincoln Center's recently renovated Alice Tully Hall, a parade of subtly sexy exposed shoulders was on full (or would that be partial?) view. **Kirsten Dunst**, muse to the Mulleavy sisters (who won Womenswear Designer of the Year), chose a hand-marbled silk-chiffon-and-tulle Rodarte teamed up with Nicholas Kirkwood buckler sandals. Vision in white **Lauren Santo Domingo** opted for minimalism in Michael Kors's column cinched with a metallic belt. **Hana Soukupova** went futuristic in a gunmetal lame Altuzarra top and draped asymmetric skirt with lace-up Alexander McQueen heels. And **Alexis Bryan Morgan** chose a Prabal Gurung LBD lashed with diagonal ivory stripes for—like the one-shoulder twist itself—a touch of off-kilter chic. □

KIRSTEN DUNST
IN
RODARTEALEXIS BRYAN MORGAN
IN PRABAL GURUNGLAUREN SANTO DOMINGO
IN MICHAEL KORS.HANA SOUKUPOVA
IN ALTUZARRA

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