

FOOD



« CAJUN CLASSIC COMFORT
Étouffée invites the cozy feel of home,
but allows for creative inspiration. C6

IT'S TIME FOR MOCKTAILS
Create non-alcoholic drinks for when you
want to indulge without consequence. C3

INSIDE

Tips for healthier eating in new year

BY BEN MIMS AND GENEVIEVE KO
LOS ANGELES TIMES

What “healthy” means to each of us is very different—and is what we often discuss when developing recipes for, or talking about, eating to feel good.

More often than not the meals we manage are a hodgepodge of random bits of leftovers from recipe testing, foraged edible bric-a-brac from people bringing food into the offices, or completely absent because we're too busy to stop and do what we write about every week: eat.

Recognizing the gulf between the aspiration to eat well and the reality of daily life, we're sharing a few of the course corrections we're hoping to effect for ourselves in 2020. Eating better means feeling better, we all know that, so here are our prescriptions to ourselves for the new year:

BEN'S TIPS:

Get over the stigma of frozen vegetables

I get it: We live in Southern California and the produce is unmatched. I go to the farmers market every weekend. But there still manages to be a couple of days I haven't planned for when I'm desperate for something green and the cupboard is barren (or wilted). That's where frozen vegetables come in. Not those depressing kaleidoscopic “medleys.” I mean a bag of broccoli, green beans or peas (Jacques Pepin cosigns!) that I can steam, sauté or roast instead of reaching for a takeout menu. With a bowl of warm rice, they're a meal.

Aim for a “healthy” breakfast at least three days a week

Knowing I should eat better and actually doing it are two separate things. I try to outsmart myself and eat a healthy-for-me breakfast at least three days a week—a small bowl of cashew yogurt with granola and a big dollop of jam; wilted spinach scrambled with an egg; good whole-grain toast with a banana and almond butter. Ideally, starting my morning this way will influence the rest of my day's meals, but I know at least I got my nutrition in first thing and if I eat not so well the rest of the day, I won't beat myself up over it.

There's no shame in shakes

I often find myself too busy for lunch, whether I'm deep in the zone writing or have just finished a morning of driving all over L.A. for groceries and I want to start cooking and not make extra dishes. In those situations I go for a shake—even, yes, easy-to-hate-on Soylent or green shakes from Moon Juice. Shakes are also my secret for staying satiated when I have an early flight, photo shoot or TV appearance that throws a wrench in my usual morning routine.

Keep nuts on hand everywhere, all the time

I'm one of those people who find themselves suddenly famished, and that's why I started keep mixed nuts everywhere:

SEE HEALTHIER, C3



NANTONOV / STOCKPHOTO

TEA UP ON PROPER TIMES AND TEMPERATURES Infuse yourself with clues for better brew

BY BECKY KRSTAL
THE WASHINGTON POST

I am quite the tea fanatic. The ritual of brewing tea and then savoring it sip by sip is one of the best things I do for myself, even if I'm just making a pot at my desk at the office.

What I find so great about tea—other than the self-care and beautiful flavor—is that the bar for entry is so low. While I find the advice and equipment for making good coffee absolutely head-spinning, really all you need for a nice cup of tea is some hot water, tea leaves and a way to strain out the leaves. Bliss in minutes.

Here are some tips to guarantee the perfect brew:

Use loose-leaf tea. This is the single best way to instantly improve your cuppa. I'd say I lived the first two-thirds of my life

indiscriminately gulping down cheap grocery store tea from bags only when I was sick and desperate. I also typically drowned those

murky brown mugs with milk and sugar (see below), because they were bitter.

As my former colleague Bonnie S. Benwick pointed out a few years ago, bitter tea can result from over-steeping, which is especially easy to do with a tea bag full of finely ground leaves. Who hasn't plopped a tea bag in a cup and forgotten about it for too long?

Moreover, say Emilie Holmes and Ben Benton in the recently released book “Good and Proper Tea,” low-quality teas in bags have higher levels of bitter tannins, the assertiveness

SEE TEA, C2



NATALIJA GRIGEL / STOCKPHOTO

TEA TYPES, TIMES AND TEMPERATURES

Here's a brief rundown, with flavor and color descriptions from “Good and Proper Tea” and brewing guidance from “Modern Tea: A Fresh Look at an Ancient Beverage,” by Lisa Boalt Richardson:

BLACK

- Fully oxidized for dark, robust flavor.
- Water at 205 to 212 degrees, look for a constant stream of large, swirling bubbles. (Note: Some electric kettles allow you to select a temperature.) Steep 3 to 5 minutes.
- For Darjeeling, water at 200 to 205 degrees, look for bubbles

that are connected to one another in a steady stream, and let rest for 1 minute. Steep 2 1/2 to 4 minutes.

GREEN

- Not oxidized for fresh, vegetal flavor that can be sweet and floral or more savory.
- For Chinese green, water at 170 to 180 degrees, look for water bubbles the size of a peppercorn with vertical wisps of steam, and let rest for 3 minutes. Steep 2 to 3 minutes.
- For Japanese green, water at 160 to 170 degrees, look for pin-head-size bubbles with barely visible

steam, and let rest for 5 minutes. Steep 30 seconds to 1 minute.

WHITE

- Some natural oxidation that results in a fresh, delicate flavor and a champagne-colored tea.
- Water at 180 to 190 degrees, look for pearl-size bubbles with good amount of steam, and let rest 2 minutes. Steep 3 to 5 minutes.

OOLONG

- Semi-oxidized at levels that can vary, resulting in flavors that may include delicate floral and tropical from greener varieties to others

more similar to black teas.

- Water at 180 to 200 degrees, look for pearl-size bubbles with a good amount of steam, and let rest 1 to 2 minutes. Steep 3 to 5 minutes.

HERBAL

- Technically not tea, but tisane. They can come from a wide variety of plants, such as hibiscus, mint or chamomile.
- Water at 212 degrees, look for a constant stream of large, swirling bubbles, and no resting time. Steep 5 to 10 minutes.

Try russets for a baked potato that has texture and flavor

BY ELIZABETH KARMEL
ASSOCIATED PRESS

A fluffy baked potato is a glorious thing, but too often you slice into the potato and it is shiny and waxy, not light and creamy in texture.

Baking a potato is the easiest thing in the world, right? Then why are so many potatoes lacking in texture and flavor?

First, for the traditional baked potato that is going to be loaded with toppings,

you must buy a russet potato. Russets have a thicker skin and a beautiful starchy, snowy—almost meaty—interior that soaks up all your butter, cheese and sour cream. I love making smashed potatoes with red new potatoes or baby Yukon gold potatoes, but only a russet will do for a “baked potato.”

For my latest cookbook, “Steak and Cake,” I tested several popular ways of baking potatoes. I have friends who swear by

wrapping the potato in foil before baking. I have always baked the potato without the foil, but I tried both ways. I baked them at 350 degrees and at 400 degrees too. The potatoes took a bit longer to bake at 350 but they were fluffier, and had a better crust and interior texture. Generally, when you cook anything at a higher temperature, the outside gets done before the inside. That means you risk an overdone

SEE POTATOES, C2



ELIZABETH KARMEL VIA AP

Coat potatoes with oil, prick all over with a fork and bake for an hour or more until done.

GERMANNA COMMUNITY COLLEGE: A TIMELINE

1714

Gov. Alexander Spotswood establishes a frontier fort and settlement on the Rapidan River for the German miners and their families.



THE GERMANNA FOUNDATION

Fort Germanna was built by German colonists in Orange County in 1714.

1956

Descendants of the original settlers at Germanna Ford organize the Memorial Foundation of Germanna Colonies in Virginia, Inc.

1966

Virginia legislature creates a community college system. A site selection committee recommends the college be located in the center of its service region.

AUG. 24, 1968

State and Fredericksburg-area officials gather to view at least six area sites for a proposed community college to serve the region.

NOV. 21, 1968

The State Department of Community Colleges announces its decision on the site of the facility serving Fredericksburg-area students: a 100-acre tract along the Rapidan in Orange County donated by the Memorial Foundation of Germanna Colonies.

FEB. 11, 1969

Dr. Dana Hamel, state director of community colleges, outlines plans for the new college at Germanna to the local ad hoc committee. The committee, which met in Spotsylvania County, took the first steps toward local financing and planning for the school.

JUNE 5, 1969

The College Board unanimously

approves the local board's decision to name the facility Germanna Community College to recognize the foundation's gift and the history associated with the property.

JULY 20, 1969



FILE / LINDA RAYMOND / THE FREE LANCE-STAR

Gov. Godwin greets children during a Germanna Foundation event.

Virginia Gov. Mills E. Godwin touts the state's community college system in an address at the site of the future school during the Memorial Foundation of the Germanna Colonies in Virginia's annual meeting. After the speech, Godwin joins foundation members for a picnic, but leaves shortly after lunch. The governor, explains his wife, wanted to get back to Richmond in time to watch the Apollo 11 landing.

SEPT. 1, 1969

Arnold E. Wirtala becomes Germanna's first president. "I hope it will become a community center," he says of the new college. "It should bring people together to learn, to create a cultural environment." He would lead the college until 1980.

JAN. 8, 1970

Germanna Community College receives its first application just two days after college officials began distributing the forms. The first prospective student is John Caldwell,

17, of Stafford County.

AUG. 13, 1970

Although the school won't officially open for two months, Germanna starts its first classes: secretarial sciences instruction at the Dahlgren Naval Weapons Laboratory. The classes are taught by a Germanna faculty member under a contractual arrangement between the school and the Naval Weapons Lab.

OCT. 1, 1970

Over two days, prospective students visit the Locust Grove campus to register for classes. They gather in the room that would become the school library.



FILE / BARRY FITZGERALD / THE FREE LANCE-STAR

Prospective students line up to register at Germanna in fall 1970.

OCT. 5, 1970

Nearly 250 students meet at Camp Rapidan in Culpeper County for Germanna orientation and initial class assignments. Other students would attend the program the next day.

OCT. 13, 1970

Germanna holds its first classes in its partially completed building, serving more than 480 students. Gov. Linwood Holton visits the campus, where he and school President Arnold Wirtala tour the facility and greet some students.

Germanna Community College, one of the 23 community colleges in Virginia that comprise the Virginia Community College System, is a two-year public institution of higher education established in 1970. Germanna provides educational opportunities for the residents of the City of Fredericksburg and the counties of Caroline, Culpeper, King George, Madison, Orange, Spotsylvania and Stafford. In celebration of the school's 50th anniversary, here's a look back at just some of Germanna's milestones over five decades.



FILE / BARRY FITZGERALD / THE FREE LANCE-STAR

A crew does foundation work for Germanna Community College in January 1970 amid snow and freezing weather. The college opened eight months later.

1971

Enrollment doubles at the school, reaching 800.

FEB. 12, 1971

Germanna officially makes its colors burgundy and gold, and its crest a traditional shield design. The crest is designed by Marty Price of Fredericksburg, chairman of the school's Student Advisory Board. The shield bears 10 leaves on a vine, representing each college in the community college system. Adorning the shield are a lamp, representing learning and knowledge; a scroll designating achievement and scholarship; and a large "G" for Germanna.



FILE / FRANK DELANO / THE FREE LANCE-STAR

Maureen Newton receives her certificate from President Wirtala.

JUNE 9, 1971

The first graduate of Germanna Community College receives her certificate during an informal ceremony in the college library. Maureen Denise Newton, a 1970 graduate of Stafford High School, received her one-year certificate in clerical arts.

OCT. 17, 1971

One year after its opening, about 500 people gather in Germanna's library for the formal dedication of the college as the Region 16 campus of the State

Community College system. During the dedication, a memorial plaque is unveiled in the school's lobby by William Martin, then-president of the Memorial Foundation of the German Colonies in Virginia, the organization that donated the land for the campus.



FILE / MARY MANN / THE FREE LANCE-STAR

Germanna honors its first graduating class during an outdoor ceremony.

JUNE 11, 1972

Germanna's first graduating class is recognized during a ceremony on school grounds. A surprise is in store for 21 students who didn't know they would be recognized as the school's first honor graduates. There are 63 graduates in total, including 16 nursing majors. (Germanna's nursing program is the first in the region for registered nurses since the 1930s.) After the outdoor ceremony, a reception is held in the student lounge.

DECEMBER 1972

Germanna becomes fully accredited by the Southern Association of colleges and Schools.

1975

There are more than 1,000 students and 104 graduates. Tuition rises from \$6.25 to \$8.50 per credit hour.

JULY 1980

As Fredericksburg City Council members explore alternative uses

for Maury School, talks are held about using the downtown building as a satellite campus for Germanna. The college says it lacks the funds for renovation. Counties in the west dislike the idea.



FILE / JOHN PARASKEVAS / THE FREE LANCE-STAR

William Briley, Germanna's second president, attends a meeting.

1980

William P. Briley becomes president of Germanna in August. Two key administrators, including the college dean, resign in the wake of Briley's appointment. At his first meeting with the local college board in September, Briley proposes the establishment of a local foundation in support of the college. At the end of October, the new college leader is hospitalized with a possible heart attack, and his associates say Briley was suffering from heavy job-related stress. Enrollment at the school reaches 1,251, but the productivity of programs is challenged by the State Council for Higher Education. Also in 1980, rumors begin circulating that the college would close or be merged with Northern Virginia Community College. The rumors continue into the mid-1980s.

1983

Germanna Educational Foundation is formed, with members including representatives from each of the localities served by Germanna. Its first members are approved by the college board in November.

JANUARY 1985

Alabama transplant Marshall W. Smith—a historian, outdoorsman, pianist and teacher—becomes president of Germanna. "The strange thing about Germanna," he says, "is that it is a rural college, serving middle

TIMELINE

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America, yet on its eastern side is a fast-growing suburban area.” Smith is installed as president in a May ceremony, but remains in the position only 19 months. (He leaves to take a post with the Virginia Community College System.) Also during that May ceremony, biology professor Robert A. Hodge receives the school’s first award for an outstanding faculty member.

OCTOBER 1986

Frank S. Turnage, dean of instructional and student services at Blue Ridge Community College, is named president of Germanna. “I’m planning and expecting to be there for a number of years,” Turnage tells *The FreeLance–Star*. Turnage immediately has a fight on his hands to keep GCC open. He says only the highly regarded nursing program convinced the state to keep it open despite stagnant enrollment, before rapid growth, particularly in the Fredericksburg area, causes enrollment to begin to increase, rocketing past 2,500. Turnage would serve as the school’s president until 2007.

1986-MID 1990s

Germanna is the fastest growing community college in the state.

SEPT. 11, 1989

Germanna College Board selects a 70-acre site, donated by the John T. Hazel Family, for a Fredericksburg area campus in Spotsylvania County. State funding for Phase I is acquired mainly through the efforts of Del. V. Earl Dickinson. Additional support is received from the local governments in the Germanna service region and from private donations.

JULY 1995

The new campus begins to take shape at the Lee’s Hill site, as the new building’s steel beam framework is erected. The building under construction would be three stories and 76,000 square feet, containing classrooms, a library, offices, a cafeteria and computer and science labs.

JAN. 8, 1997

Students begin registering for classes at the new Fredericksburg area campus in Spotsylvania.

JUNE 7, 1997

The Fredericksburg area campus building is dedicated to Del. V. Earl Dickinson for his efforts toward and support of the new campus.

OCT. 29, 2004



GERMANNA COMMUNITY COLLEGE

The Workforce Development and Technology Center opens in 2004.

Germanna holds a “wire-cutting” ceremony for its new, \$7.7 million Workforce Development and Technology Center. The sleek two-story, 40,000-square-foot brick building is the second facility to be built at the college’s campus in Spotsylvania. “The center will certainly be a major cornerstone in our ability to market the region to businesses,” said Gene Bailey, then-president of the Fredericksburg Regional Alliance and the keynote speaker at the event.

2006

The Joseph R. Daniel Technology Center opens in Culpeper. The Germanna Educational Foundation had received its largest single gift to date: 100 acres donated by Rose Bente Lee, Kaye and Marie Andrus, Nicholas and Flora Tomasetti, and Philip and Susan DeSiato.

2007

David A. Sam, vice president for academic affairs at Pensacola Junior College in Florida, becomes president of Germanna. “Germanna has doubled in size in last 10 years, and it looks like there’s lots of opportunities to grow in the next 10 years or more,” Sam says in an interview after being named to the post. “The school has a good reputation of providing service and quality. It’s an opportunity to help make a difference in the seven-county area.”

2007-12

Expansion, continued population growth and the Great Recession cause Germanna enrollment to boom, reaching about 12,000, including noncredit workforce students, as well as transfer students.

JULY 29, 2009

Germanna opens a Stafford County Center at Aquia with the support of the Stafford Economic Development Authority. Gov. Tim Kaine is on hand—wielding super-size scissors—to cut the ribbon and officially open the new facility. The four new classrooms were expected to hold 52 classes—from accounting to religion—and serve 1,000 students.

JAN. 8, 2011



FILE / ROBERT A. MARTIN / THE FREE LANCE-STAR

Elected officials and school leaders break ground on a new building.

Virginia Gov. Bob McDonnell and Rep. Rob Wittman help Germanna officials celebrate the groundbreaking of a new academic building, a \$25 million Science and Engineering Building and Information Commons at the school’s Fredericksburg area campus. The facility would open in 2012.

AUG. 23, 2011

An earthquake centered in Louisa County damages the structure of the Earl V. Dickinson Building at the Fredericksburg area campus. The building would be restored and ready for classes for the fall 2012 semester.

AUGUST 2012

Classes begin at a 15,000-square-foot Automotive Technology Center off U.S. 1 just north of Centreport Parkway in Stafford County. The center includes a classroom, a 24-station computer lab and two automotive labs with four bays each. Germanna opens the new facility with the help of Stafford EDA.

2015

Caroline Center, which provides a variety of professional development programs and services, opens in Caroline County.

JULY 2017

Janet Gullickson, leaving a position as president of Spokane Falls Community College in Washington State, is named the sixth president of Germanna. She is the first woman in the position. “My husband and I are so excited. Germanna is a fabulous [community] college to take over and take forward based on all of the successes and stable leadership [it has] had already for years,” Gullickson says in an interview after the announcement.

AUGUST 2017

The Fredericksburg Center for Advanced Technology opens in Central Park, expanding accessibility to noncredit workforce training.

OCTOBER 2017

Germanna is selected as one of 150 community colleges in the U.S. by the Aspen Institute, an educational and policy studies organization. It would make Aspen’s top 150 again in 2019.

JUNE 2, 2018



GERMANNA COMMUNITY COLLEGE

Barbara Fried cuts the ribbon at the Germanna building named for her.

A celebration is held for the Germanna’s Barbara J. Fried Center in Stafford County. The facility opens with support from Barbara, Adam and Rhonda Fried, who help cut the ribbon at the site’s grand opening. This larger Stafford center is a step toward building a permanent campus in Stafford. “We are extremely excited that we are finally in a position to serve the Stafford community better,” Germanna President Janet Gullickson says at the time.

TRAVEL

GEOQUIZ

Five Central American countries have coasts on both the Caribbean Sea and Pacific Ocean. Name the two countries that don't.

Answer: Belize and El Salvador. Belize is on the Caribbean and El Salvador is on the Pacific.

PROVIDE A LUXURY EXPERIENCE AT HOME

The perfect hotel gifts for anyone who misses traveling

BY NATALIE B. COMPTON
THE WASHINGTON POST

It's the job of a good hotel to curate lovely items for guests to enjoy during their visit. Hotel designers and consultants scour the globe for the right linens, paint colors and fragrances to make a guest's stay just right—and some offer those items for sale in gift shops and online stores.

At the end of a year that kept most would-be travelers at home dreaming about travel instead of actually doing it, gifts from hotels may make the holiday season a little brighter. Here are gifts that bring the glamour, comfort and hospitality of a hotel experience home.

FOOD AND DRINK

The DoubleTree Cookie, \$15.50
doubletreecookies.com/shop

The free cookie on arrival at a DoubleTree hotel is a great American tradition, and you can enjoy it at home this holiday season. DoubleTree by Hilton sells them online (all year, for the record) in tins of six for \$15.50.

And if you're feeling ambitious, you can bake them yourself—the hotel revealed its secret recipe earlier this year.

Bar Hemingway cocktail glasses, \$113
ritzparisboutique.com

It's going to be a long winter. Embrace it Ernest Hemingway-style with the right accessory: a perfectly made martini in iconic glassware. Bar Hemingway at the Ritz Paris sells cocktail glasses in sets of two, so you and your pandemic drinking partner can toast accordingly.



CLARIDGES

The Breakfast Edition from Claridge's Hotel, \$200
shop.claridges.co.uk/collections

There's breakfast, and there's a 5-star luxury hotel breakfast. Without a highly trained chef and access to the best ingredients, replicating a Claridge's Hotel breakfast at home is a challenge. Luckily, this breakfast hamper can help. Start your day like royalty with loose-leaf tea, coffee, preserves and elegant tableware.

"The NoMad Cookbook," \$61
amazon.com

Savor 552 pages of recipes from NoMad Hotel's former chef Daniel Humm, his business partner Will Guidara and bar director Leo Robitschek in this cookbook that also doubles as a beautiful coffee table book. Recipes range from dishes, such as tagliatelle king crab with Meyer lemon and black pepper, to pandemic-soothing cocktails, including classic Pimm's Cup.

The Connaught cocktail shaker, \$147
shop.the-connaught.co.uk/collections

For the cocktail lover, visiting the Connaught Hotel in London can feel like a spiritual awakening. The award-winning Connaught Bar is one of the best places in the world to get a drink. Until you can travel to the martini paradise again, you can shop the Connaught bar collection online for bar cart staples, like this professional-grade cocktail shaker.

BEDS AND BEDDING

Wynn Resorts down pillow, \$100
wynnathome.com/collections

What happens in Vegas you can try to replicate at home thanks to the Wynn At Home collection. The hypoallergenic Wynn Resorts down pillow is made with 25 percent Centro-Clean down and 75 percent feathers.

Prefer an option to take on the road? The pillow also comes in a travel size.

The Westin Heavenly Bed, starting at \$1,395
westinstore.com

It took years of research before Westin Hotels & Resorts landed on the perfect formula for its signature bed. The resulting Heavenly Bed mattress and box spring was built to complement all body types and designed with pillow-top construction for comfort and support. Guests immediately took notice. Requests to purchase the Heavenly Bed poured in and haven't stopped since. Customers can buy the whole setup, or parts of it, online at the Westin Store.



FOUR SEASONS

Four Seasons Signature Sleep Collection, starting at \$3,800
shop.fourseasons.com

Not loving the mattress you bought online after hearing 30 ads for it on a podcast? For the ultimate upgrade, there is the Four Seasons Signature Sleep Collection, which includes the mattress and topper (with optional foundation), a sheet set, duvet cover set, duvet insert and two pillows. If the ultra luxurious, absolutely pricey full set is out of your budget, you can buy individual pieces to bring touches of a Four Seasons sleep into your bedroom.

CANDLES AND TOILETRIES

The Ritz-Carlton Antica Farmacista candle, \$23
ritzcarltonshops.com

The Ritz-Carlton creates signature scents for each of its properties. In New York, the hotel's candles nod to Central Park with scents of elderflower. For D.C., the sakura candle captures the city's springtime cherry

blossoms. You can give the gift of a Ritz hotel stay, or at least the smell of one, by choosing your preferred destination's candle.

The Fairmont's Le Labo Rose 31 Travel Kit, \$45
us.fairmontstore.com/collections

For when we can travel again, travel luxuriously with this Le Labo toiletry kit, which has shampoo, conditioner, hand wash and shower gel. Should your budget allow for it, there's also the much more extravagant \$355 Le Labo Experience that contains even more bathroom luxuries.

The Royal Hawaiian Malie candle, \$35
malie.com/collections/candles

The magical aromas enjoyed by guests at the Royal Hawaiian is courtesy of Malie, a local, organic beauty brand. The Waikiki hotel stocks Malie products in the rooms and gift shops, and it is partial to the fragrance Koke'e, which brings together scents of Hawaii's native maile vine, fresh pineapple and dewy jasmine.

EDITION candle, \$68
shopedition.com

Fans of the EDITION Hotels candle say it lasts forever. Made in France, it features notes of black tea, citrus, smoke, chocolate, pepper and Sicilian bergamot. Not a big candle person? Try the Edition fragrance diffuser set that lasts approximately 300 hours.

ROBES

Indian Springs Resort seersucker robe, \$90
indianspringscalistoga.com/shop

Slipping into this seersucker and terry spa robe from Indian Springs Calistoga feels like you just finished a massage treatment in California

wine country, even if you're actually watching Netflix on your couch.



HOTEL SAN JOSE

Hotel San Jose robe, \$190
sanjosehotelstore.com

The Hotel San Jose's robe captures the beauty of an Austin sunset. The robe is designed by hospitality organization Bunkhouse and is made of 100 percent cotton. Want one with pockets? The sister property Hotel Magdalena has you covered with a similar unisex option.

Kimpton Plush leopard robe, \$74.25
kimptonstyle.com

Fans of this leopard print robe made of 100 percent ring-spun Turkish cotton use words like "huge" and "plush" and "obviously cool looking" when describing this Kimpton Hotel amenity. For a terry version, Kimpton also sells one in zebra stripes.



MALERAPASO / ISTOCKPHOTO