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The
Drinks
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Raising the Glass

A THOUSAND OAKS ARCHITECT AND HER HUSBAND TURN RECYCLED TREASURES INTO A PLACE WHERE THEY CAN GROW MINT AND SERVE A JULEP, TOO.

For architect Dulcie Horwitz (horwitzaandd.com), the creation of the stained-glass mobile greenhouse cum bar cart in her backyard was the result of a perfectly logical chain of events. To start with, there were the steel factory windows—each roughly 4 feet by 8 feet—that she'd had for 15 or 20 years and that were simply calling out to be made into something amazing. And then there were the visual inspirations: a lakeside home in Idaho, designed by Tom Kundig, with a glass wall that opened up by means of a hand track with gears; and artist Tom Fruin's New York City water towers covered in colorful panes of glass.

There was a practical rationale, too. Horwitz wanted to plant an herb garden, but her property in Thousand Oaks encompassed about a half-acre that sloped down to a wash, and the prospect of growing greens for local raccoons, coyotes, and rabbits to ravish was rather discouraging. Better, she thought, to build an enclosure that made use of some of the other interesting objects she and her husband, Howard, had salvaged: a factory hand wheel, a rooftop solar water tank, a motorcycle trailer, sprockets off of a kid's bicycle, and a chain from a retractable entry gate. Certainly these could be transformed into a greenhouse on wheels, punctuated by brilliantly hued stained glass.

"We had the elements in the backyard," she says, "and my husband is very handy. We have a forge, and he also does leatherwork, woodworking, and stained >

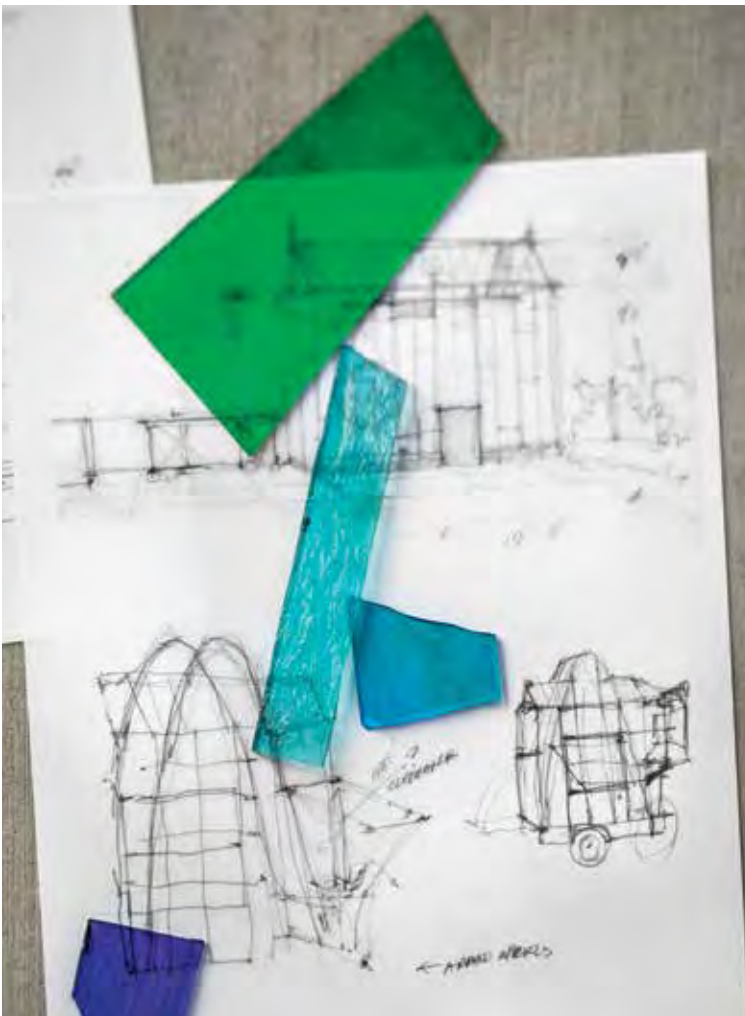


Architect Dulcie Horwitz and her multitasking "engineerish" husband, Howard, (left) initially conceived the unusual mobile greenhouse (top) as a stained-glass shed for growing herbs. When the couple entertains, it doubles as a convenient serving station for drinks (opposite), like the vodka-based Viking cocktail (above).





A sketch from the planning phase (below) delineates the distinctive parabolic arch that tops the greenhouse; samples of glass reflect some of the color choices for the panels. To safely hold the swinging door open, Howard Horwitz fashioned a sawtooth locking mechanism (left) based on a chaise longue feature.



On festive occasions, the mobile structure is equipped with an ice chest, bottles, and glassware and transformed into a place to serve cocktails and other libations.

glass. I have the ideas, and he is the problem-solver—very engineerish!”

Horwitz sketched out a basic design for a simple structure that included a parabolic arch on top. She measured the salvaged pieces and used 3D modeling to figure out the rest of the plan to accommodate them.

“My husband built the arch and the gear,” she says. “When we got it together, I did the colors [of blue and green glass] by number. We bought sheets [of them] and Howard cut them to fit. He also worked out a locking mechanism—like the sawtooth notches on a chaise longue”—to safely hold the door open.

It took almost a year, but Horwitz now has a place to grow herbs, irrigated by means of the onetime

solar water tank. On festive occasions, however, the mobile structure is equipped with an ice chest, bottles, and glassware and transformed into a place to serve cocktails and other libations. While she prefers a glass of pinot noir, one of her sons is an avid mixologist, and Howard’s drink of choice is The Viking (vodka, simple syrup, lime juice, and basil leaves), a staple at Mastro’s Steakhouse.

Horwitz admits that this is “the prettiest thing I’ve ever actually built,” though for architectural competition designs her imagination has run wild. “Architecture is the crossover between art and function,” she points out, and in this case the creation is extremely useful. “But really,” she adds, “the impetus was to make a piece of art!” ♦