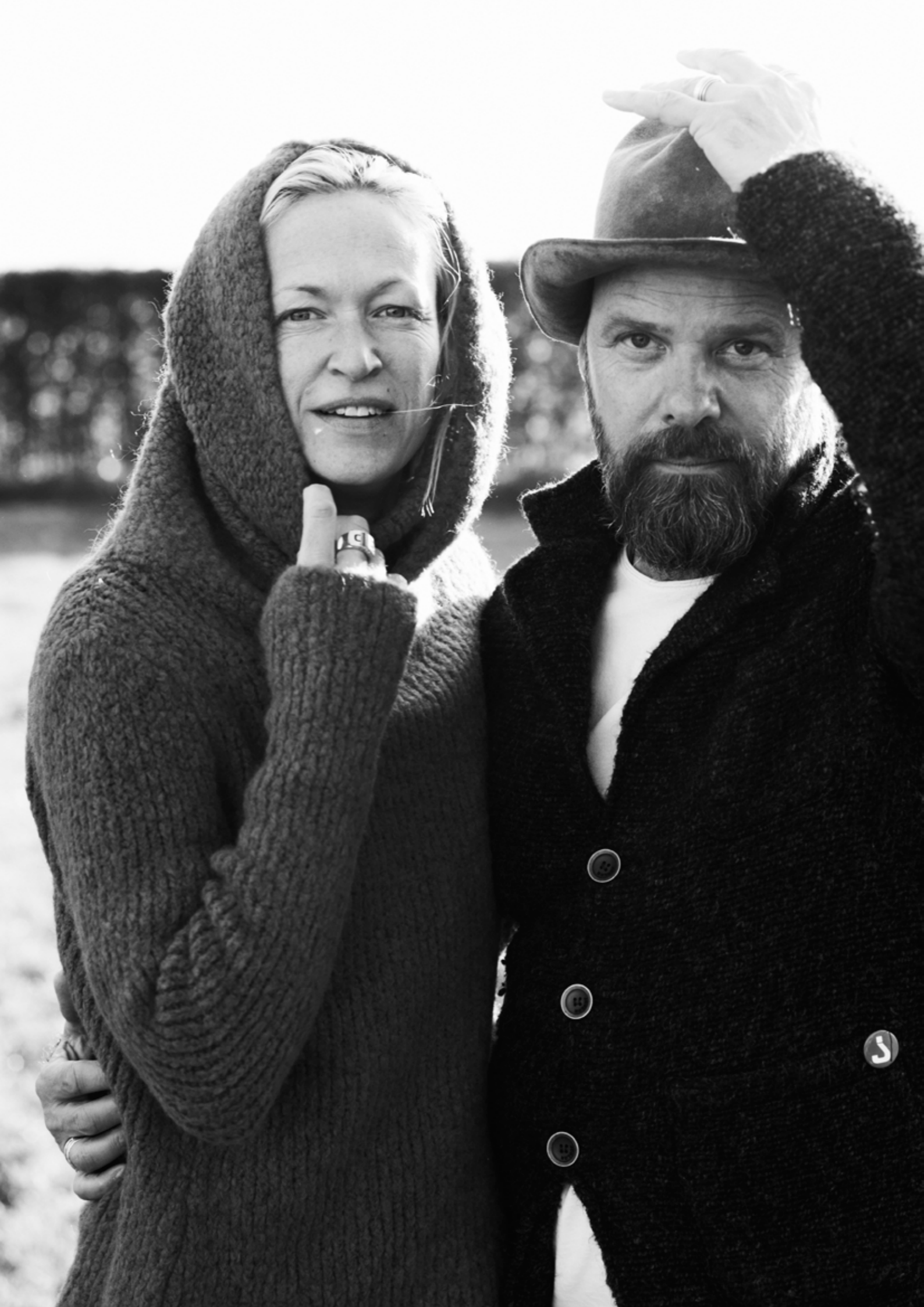




HE DESIGNS, SHE'S HIS MUSE, THEIR FAMILY IS AT THE CORE OF EVERYTHING THEY DO. TOGETHER, MARK AND FELICE DE LORME ARE THE FASHION LABEL PENN&INK NEW YORK. THEIR LIFE WITH DEAUPHINE (21), L'EAU (17), BLUFF (9) AND JOY (6) IS THEIR GREATEST SOURCE OF INSPIRATION. "WE DO WHAT MAKES US HAPPY."

ALL IN THE FAMILY

PHOTOGRAPHS PAUL BELLAART WORDS PAM VAN DER VEEN STYLING LINDA GÜMÜS GERRITSEN



**“IF IT
DOESN'T
LOOK
GOOD
ON HER,
I WON'T
MAKE IT”**

Mark: “When Felice walks down the stairs in the morning, I can honestly say I get enjoyment just by looking at what she’s wearing. A slightly oversized white blouse with good tights. Exactly the right boots, her hair just right. Looking at her gives me energy, enough inspiration to make an entire collection. A collection that fits Felice perfectly. If it doesn’t look good on her, I won’t make it. And she tries everything on.”

Felice: “It’s challenging to think of new combinations. But sometimes all it takes is a piece I’ve had hanging around for ten years that I suddenly think of. Then Mark will cry out: ‘Why did we stop making that?’”

Mark: “It’s not only me she inspires either. When she goes out, you see other people looking: What *is* she wearing?”

Felice: “It’s a compliment. But sometimes I go shopping in an old hat and coat. Then the florist will berate me: ‘Felice, How can you go into town dressed like *this*?’”

THE LOVE

Felice: “I’ve been a model for ten years, Mark did hair and make-up. When we worked together we had such fun. He was funny and I felt at ease. He was the guy you wanted to sit next to when the crew went out for dinner. We were really good talkers. I thought he had a special approach to life, fearless and creative. I was 26, he was twelve years older.”

Mark: “I knew there was a click. As a make-up artist I was always encountering beautiful women, but this was totally different. I could feel we were soulmates. But we were both in relationships, and I had two daughters. It was very painful to destroy so much and to be so happy at the same time. During a gig on Palm Island we fell hopelessly in love. It was meant to be. We started a new life together, and my daughters immediately felt at home with us. The same goes for when Bluff and Joy were born. We are one family.”

Felice: “I always wanted four kids and now I have them. The big girls come over to hang out, to chill, stock up on sleep and food. Or sometimes just to talk things through. We have long dinners and we talk lots. About sex, drugs, rock and roll. About anything and everything. There’s love, warmth and team spirit, but coming from a Brabant family I don’t know otherwise. If your foundations are sturdy, if you feel secure, you can do great things. That’s what we try to get across to the kids. Our emphasis isn’t on getting high grades or doing everything correctly, but doing what makes you happy. Do that and everything will be ok!”

Mark: “Follow your heart. That’s what I always did and so I tell it to my kids. Trust in your own intuition. You have to make life better yourself. No one else will.”

THE INSPIRATION

Mark: “If I go somewhere without my kids I feel naked. So whenever we travel to get inspired for Penn&Ink, we try to take Bluff and Joy with us. They see things differently and are great conversation starters which can





HOME MADE
FRIES
Look for the
recipe at the
end of the
interview.







“IF YOU FEEL SECURE, YOU CAN DO GREAT THINGS”

make it easier to reach out to other people.”

Felice: “It’s inspiring and enriching to see the world through the eyes of a child. Unscrupulous and open, without prejudice or opinion. ‘Mama, do the animals in Tokyo also have slit eyes?’ Bluff asked recently. On a trip like this we show them what working can be like. I feel privileged for the work that I do. I love it, it makes me energetic. I try and pass this energy on to the kids.”

Mark: “During a city trip I’m looking for a certain feeling. What the buildings and people on the streets look like, how the stores are decorated. The dinner joints, coffee bars, the galleries, the greenery, the little streets where business people and creatives mingle. In LA we find our inspiration outside of the city, on the beach, rubbing shoulders with the surfers. I store this in my subconscious, and at home the ideas sprout.”

THE PLACE

Felice: “The best thing about travelling is that you always get back home to the same place, our house in Olst. Here we can recharge, refresh, let our impressions settle. For me it helps to run. Mark loves his gardening, putting his hands in the ground.”

Mark: “We have 10.000 square meters of land so it takes up a lot of time. But I find the space and freedom very relaxing. If I could, I’d garden barefoot.”

Felice: “We have chickens and a dog and we’re a shelter for retired sheep. I really love the animals. So do the kids. Mucking about with a boat on the river, walking through the floodplains, cutting potatoes and baking fries with Mark. We live here in accordance with the seasons. And our door is always open. If someone stops by we put something in the oven and crack open a bottle. Everyone can stay over in the guesthouse.”

Mark: “When it gets colder, we light the fire, play games and cook. Meat from the butcher, seasonal vegetables fresh from the land, bread from the mill, we love it all so much.”

Felice: “House and family are number one. It’s what I work for and with.”

THE DRIVE

Felice: “Mark has a thousand ideas in his head. He has an enormous drive and it’s simply fantastic to work with him. But everything makes him enthusiastic and so it’s my role to rein him in a bit. I give him ample room to be creative but I also offer structure.”

Mark: “Felice is a very caring person with high standards. She keeps everything running, and is always ready for the kids and me. With someone like her on your side...”

Felice: “Without me we would have a men and children’s collection and six stores. Mark probably would’ve been an interior decorator and landscape artist and ice skating champion on the side. He’s unstoppable. So I guard family life, the weekends, our time together. Because that’s what life is about. The real things. Love and authenticity are the source of everything of value.” ■





PORTUGUESE
MUSSELS
Look for the
recipe on the
following page.

*“THE
WEEKENDS,
OUR TIME
TOGETHER,
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WHAT LIFE
IS ABOUT.
THE REAL
THINGS”*

HOME MADE FRIES

1 kilo crumbly large potatoes such as the Dutch breed ‘Bintje’
2 liters sunflower oil
Sea salt

Peel the potatoes and cut them lengthwise so the fries will be long and straight. Wash them in ample water to rinse them of their starch. This is important: starchy fries are not crispy fries. Pat dry with a towel. You will fry them in two steps, the pre-fry and the final baking. Put the oil in a large pan or deep fryer but take care not to fill it more than a third of the space available. The oil will expand when heated and it is dangerous for it to overflow. To pre-fry: heat the oil to 160°C. Fry in small batches for 5-6 minutes. The fries will cook but not change color. Take the fries from the oil with a skimmer and place in a colander lined with baking paper. Give them a shake so that the excess oil drains off into the paper. For the final baking: re-heat the oil to 190°C. Bake the pre-fried fries in small batches for 3 minutes so that they turn golden brown. Use the skimmer to lift them from the oil, pat dry and salt.

PORTUGUESE MUSSEL DISH WITH CHORIZO AND CILANTRO

For 4
25 minutes
3 kg fresh mussels
2 tbsp extra virgin olive oil
300 g chorizo
1 large onion
4 cloves of garlic
15 g cilantro leaves
½ chili pepper
½ tsp paprika powder
200 ml white wine
800 g peeled tomatoes

Rinse the mussels and discard any that have broken shells. Roughly chop the onion and garlic and cut the chorizo into cubes. Gently brown the onion and garlic in the oil. Add the chili pepper and paprika powder. Give it a stir, throw in the chorizo and cook until the sausage turns golden brown. Add the wine and reduce it. Add the tomatoes. Let simmer for 10 minutes. Add the mussels and let them cook for 5 minutes or until they’ve opened. Give the pan a shake couple of times to make sure they’re evenly distributed. Pour into large soup bowls and sprinkle with the cilantro. Serve with a good sourdough bread to mop up the sauce.





