

RETAIL THERAPY

BY MARIESSA TERRELL

Arctic blasts notwithstanding, I decided on Feb. 1, to step away from the MacBook Pro and support an independent Mid-City retailer in person. My gumption was rewarded. I snagged a handful of butterflies, black salted confections, and an icebreaker for use in any DC neighborhood. I'm so ready to share. V-Day can't come soon enough.

Butterflies by the Handful

Though DC temperatures have dipped drastically, I remain optimistic that a change is going to come sooner than later. Hoping against hope requires so much more than an internal dialogue. It helps to have a tangible reminder to coax me into disregarding the status quo in favor of a yet undisclosed future. I found my talisman to herald spring hanging on the wall at And Beige. Numerous pressed-decor butterflies framed under glass by Nature's Curiosity resonated with me immediately. As did the two giant monarchs poised for flight in a makeshift terrarium. I chose the butterfly dome, snagged from a local estate sale, to serve as my beacon! And Beige, 1789 Florida Ave. NW

Icebreakers

I heart all DC neighborhoods, especially those that continue to swell with new residents and their pets, hailing from all over the United States. One of the best ways to get to know my MidCity DC neighbors is to meet them at Planet Pet on a Saturday. Best known for their cageless boarding and doggie daycare serv-

es, Planet Pet is also a fabulous place to break the ice without the usual queries of "What do you do?" Of course having a pet to check in helps when initiating a conversation. Yet I discovered early that making new friends like Satish Iyer and Pepper, an Australian cattle-dog mix, is super easy when you have a few Planet Pet iced doggy cookies in your pocket. Planet Pet, 1711 Florida Ave. NW

Black, Caramel, & Salted All Over

Because there are never enough caramels in any box of Valentine's Day chocolates gifted by friend or foe, I have made an executive decision. From now on I will take charge of my own confectionary requirements. Having long ago outgrown Sugar Daddy caramel lollies, I bypassed 7-Eleven and headed to MidCity's most sophisticated confectioner shop and bakery, Hans Pedr' Kaffe. Named after celebrated local skateboarder Hans Pedr', the revamped and modernized "kaffe" offers chocolates, pastries, and breads baked on site. When I politely asked for caramels, the proprietor and baker, Jessica Knudsen, selected a golden caramel dark chocolate with Hawaiian black sea salt tucked inside. Don't leave your V-Day treats to amateurs. Find ambrosia for yourself in the U Street corridor. Hans Pedr' Kaffe (formerly Locolat Cafe), 1781 Florida Ave. NW

Mariessa Terrell, aka Simone Butterfly, Fashion Investigator, does her sleuthing at www.simonebutterfly.com and @SimoneBtrfly. ♦



Butterflies for sale at And Beige. Photo: Angela Heath



Meet Satish Iyer and Pepper. Photo: Angela Heath



Salted confection, before and after, at Hans Pedr'. Photo: Angela Heath