

TOUCHER & RICH

MEET THE DUDES WHO
TOOK DOWN WEE!

MOMMY, WHAT'S PORN?

ARE SMARTPHONES AND SOCIAL MEDIA
SCREWING UP CHILDHOOD?

WHEN GEEKS ATTACK

THE BATTLE OVER WHO *REALLY*
INVENTED E-MAIL

Boston

PLUS
**ESCAPE
THE GYM!**

RUT-BUSTING OUTDOOR
WORKOUTS FOR
SUMMER

REDISCOVER THE CAPE

- FANTASTIC 48-HOUR ITINERARIES
FOR EVERY KIND OF TRAVELER
- THE MOST RELAXING BEACHES
- WHERE TO EAT, SHOP, AND STAY



GET THE LOOK

At Park, Old Meets New

PATRICK LEE wanted to make some changes to Redline, his subterranean Harvard Square spot. Changing the name—to Park—was easy. The hard part? “It’s not the space that a restaurant owner would say, ‘Oh, I want that basement with the low ceilings and the smaller kitchen,’” he says. So Lee set out to “take those negatives and turn them into positives.” He enlisted super-designer Peter Niemitz (the brains behind local hangouts Russell House Tavern and Toro) to create an inviting, masculine-meets-industrial interior. It’s accented with vintage objects from Cambridge Antiques, ’30s-inspired sconces, and barstools sporting custom upholstery. Use this cheat sheet to achieve the carefully crafted look in your own space.

—LEAH MENNIES



1 Vintage-inspired sconces create a 1930s atmosphere. 2 Antique books and finds such as retro typewriters and sewing machines reinforce the old-school feel. 3 Shallow brickwork turns the low ceiling into a dramatic element. 4 Clusters of framed retro catalog pages add visual interest to the walls. 5 Thanks to a variety of prints and textures, furniture is cohesive without being too matchy-matchy. 6 Barstools get a custom touch with Ralph Lauren upholstery.

HOW TO RE-CREATE THE SPACE



Antique books
\$95 PER YARD,
HUDSON



Black vintage globe
\$75, SAULT NEW ENGLAND



1930s-style adjustable pulley sconce
\$550, RESTORATION HARDWARE



Eric Cohler collection fabric
\$198 PER YARD, LEE JOFA SHOWROOM, BOSTON DESIGN CENTER



"Earl" tufted leather chair
\$2,390 (FOR GRADE "G" LEATHER), MITCHELL GOLD + BOB WILLIAMS



Lincrusta "Elizabeth" wall covering
PRICE VARIES, KRAVET FABRICS, BOSTON DESIGN CENTER



TRADE SECRET

CHANCACA

As the success of restaurants like La Mar Cebicheria in New York and Picca in L.A. demonstrates, Peruvian cuisine is on the upswing. And with the launch

of Somerville spots Mixtura and the forthcoming La Brasa, from Sel de la Terre alum Daniel Bojorquez, the trend is migrating north. Of course, Jose Duarte has been serving his hybrid of Peruvian and Italian fare at the North End restaurant Taranta for more than a decade. There, he relies on *chancaca*, a raw, unrefined South American cane sugar, to sweeten his food. "The specific

chancaca from Peru has really nice aroma and unique flavor," Duarte says. Thanks to notes of nutmeg and anise, the sugar works wonders as a glaze for pork chops. A bonus? *Chancaca* retains many of the nutrients that are typically stripped from granulated white sugar—a sweet deal, indeed. —L.M.
AVAILABLE AT FRIO RICO, A SHOP IN EAST BOSTON, OR ONLINE AT TARANTARIST.COM.