Harvard^2
Cambridge, Boston, and beyond

12B Extracurriculars
Events on and off campus in September and October

12D Day of the Dead
Celebrate lost loved ones at the Peabody Museum

12H Hull's Lifesaving Legacy
Casting lifelines

12J Animating a New Species
Dutch Strandbeests

12N Diverse Caribbean Flavors
The Cambridge Carnival

I2F An Ipswich Idyll
Restorations revive the grand spirit of a North Shore estate.

NELL PORTER BROWN
Extracurriculars
Events on and off campus during September and October

SEASONAL
An Evening with Champions
www.aneveningwithchampions.org
The forty-fifth annual ice-skating exhibition features ice dancers, synchronized skating.
From left: Girl in White Dress with Black Cat (ca. 1830-35), by Zedekiah Belknap, at the Worcester Art Museum; examples of Josiah McElheny’s “Walking Mirrors” at the Carpenter Center; from Archangel, by visiting filmmaker Guy Maddin, at the Harvard Film Archive.

FILM
Harvard Film Archive
www.hcl.harvard.edu/hfa
A retrospective of the vintage-style films of Canadian artist (and current visiting lecturer) Guy Maddin includes Archangel and The Forbidden Room. (October 2-12)

NATURE AND SCIENCE
The Arnold Arboretum
www.arboretum.harvard.edu
Take the whole family for a walk through this

Where Glasses Clink
WEDDING CELEBRATIONS • CORPORATE EVENTS • SOCIAL GATHERINGS

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Hammond Residential
Real Estate

West Medford. Stately brick Colonial in Brooks Estate with 7 rooms, 3 bedrooms, 2½ bathrooms, 2-car garage. Near lake, train, Center, school. Price upon request


Cambridge. Campus, thoughtfully renovated 19th-century gambrel residence on very desirable Porter Square tree-lined side street. Family room or home office with separate entrance. $1,985,000

Watertown. Investment opportunity. Solid two-family home located in close proximity to the Charles River, public transportation, and shopping. Updated owner’s unit with 3 bedrooms. Fenced yard and off-street parking for 4 cars. $650,000

Belmont. Tudor-style Colonial. Classic details with thoughtful updates. 4 bedrooms, 2½ baths. Granite/stainless kitchen. Mahogany family room. 2-car garage. Near public transportation. $1,050,000

Somerville. Over 2,800 square feet of beautiful living space. End-unit townhouse with 4 bedrooms, 2½ bathrooms. Central AC. Fenced yard. 2-car parking. $1,095,000

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Cambridge. Built in 2002 employing timeless design and top-quality materials. Expansive chef’s kitchen, 3 bedrooms with soaring ceilings, large windows and skylights. 2-car garage. $1,950,000

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128 September - October 2015
STAFF PICK: Day of the Dead

Pan de muerto—snacks like (bread of the dead). Of particular note is the Dia de los Muertos family event featuring Mexican folk dances, live mariachi music, sugar-skull decorating, and traditional snacks like pan de muerto (bread of the dead).

Traditionally, the holiday is marked by visits to cemeteries to decorate graves and sometimes to sing, play music, and dance. In homes, families adorn altars with photographs of the deceased as well as with the objects and foods they loved, flowers, incense and candles, and religious imagery. The Peabody has its own permanent altar that holds items from the Melvin collection of Mexican folk art; visitors on November 1 may contribute to a separate communal altar that will remain on display for one month.

Harvard terrorists curse American Repertory Theatre

The Hauser Forum for the Arts presents “An Evening with David Grossman,” the Israeli author of Falling Out of Time and To the End of the Land. (October 1-10)

LECTURES

Mahinda Humanities Center

www.mahindahumanities.fas.harvard.edu

The Hauser Forum for the Arts presents “An Evening with David Grossman,” the Israeli author of Falling Out of Time and To the End of the Land. (October 1-10)

EXHIBITIONS & EVENTS

Harvard Art Museums

www.harvardartmuseums.org

The Institute of Contemporary Art, Boston: In Faye Driscoll’s Thank You for Coming: Attendance, five dancers embody the rigorous and often funny complexities of group dynamics. (October 8-10)

American Repertory Theater

www.americanrepertorytheater.org

Waitress, a stage adaptation of the eponymous film, a young woman has the chance to escape her small town and loveless marriage. Music and lyrics by Sara Bareilles. (September 12)

Theater

Theater at the Mahindra Humanities Center

The Mahindra Humanities Center presents “The Blackwell Family: Resilience and Change,” an exploration of the transformative power of family, community, and culture in the context of climate change. (October 2)

Theater at the Carpenter Center

Carpenter Center for the Visual Arts

Multimedia artist Josiah McElheny has created Two Walking Mirrors for the Carpenter Center—to be worn by performers who interact with (willing) gallery visitors, perhaps revealing the changeable nature of mental reflections and corporeal perceptions. (October 1-12; check the center’s website for show times)

Schlesinger Library

www.radcliffe.harvard.edu

Letters, diary excerpts, photographs, and other artifacts on display in The Women of the Blackwell Family: Resilience and Change highlight Elizabeth Blackwell, the first woman in the United States to earn a medical degree, and her industrious relatives. (Opens October 5)

Worcester Art Museum

www.worcesterart.org

Choir Boy, originated with the Catholic traditions, especially those enacted on All Saints’ Day. The Peabody Museum of Archaeology & Ethnology highlights the holiday on November 1 with its own Dia de las Muertas family event featuring Mexican folk dances, live mariachi music, sugar-skull decorating, and traditional snacks like pan de muerto (bread of the dead).

The Peabody Museum of Archaeology & Ethnology is an annual spiritual celebration in Mexico and parts of Latin America. The concept originated with the Aztecs and now combines aspects of Mesoamerican beliefs and rituals with Catholic traditions, especially those enacted on All Saints’ Day. The Peabody Museum of Archaeology & Ethnology highlights the holiday on November 1 with its own Dia de las Muertas family event featuring Mexican folk dances, live mariachi music, sugar-skull decorating, and traditional snacks like pan de muerto (bread of the dead).

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Harvard Art Museums

Wedding Celebrations

Corporate Events

The Catered Affair

www.cateredaffair.com/events/harvardartmuseums

The Catered Affair is the Caterer for the Harvard Art Museums. The Catered Affair is a proud sponsor of the Harvard Art Museums. (781.741.2133)

Spotlight

The Harvard-Smithsonian Center for Astrophysics (CfA) plans to open late on September 27 for a “Lunar Eclipse Party”—because “It’s an astronomical party for us,” quips public-affairs specialist Christine Pulliam. (Any real lunatic celebrants must leave their drinks and dancing outside the observatory.) A total eclipse occurs when the sun, earth, and full moon align and block the sun’s rays from being reflected off the moon. Rarely—but very dramatically—the moon turns blood-red. (The next one isn’t until January 31, 2018.) On September 27 visitors will go straight up to the telescopes on the roof, totality starts at 10:11 p.m. But check the sky or call 617-495-7461 before heading over: “Clouds or rain!” says Pulliam. “No event.”

The Harvard-Smithsonian Center for Astrophysics

www.cfa.harvard.edu
An Ipswich Idyll

Restorations revive the grand spirit of a North Shore estate.

by NELL PORTER BROWN

Behind the “Great House” on the Crane Estate in Ipswich, Massachusetts, a vast lawn rolls out half a mile to a bluff overlooking the Atlantic Ocean.

Few New England landscapes are as majestic as this “Grand Allée”—and far fewer are open, year-round, to the public. Even better, visitors to the site are encouraged to picnic, read, lounge, and play games on the grassy slopes, and explore easy walking trails, including one leading down to Crane Beach. Or they may tour the 59-room mansion, a rare survivor of America’s early twentieth-century country-estate era.

“We want people to gather here and enjoy this unique place,” says Bob Murray, regional manager of Trustees (previously The Trustees of Reservations), which has owned the property since 1949. “Pictures and words don’t do the landscape justice: people just have to come see it.”

In its heyday, the estate on Castle Hill was an opulent showpiece and summer playtime paradise. An Italianate “Casino

Clockwise, from top left: the Crane Estate’s palatial abode and hillside Casino Complex; Florence Crane’s marble bathroom; the Grand Allée undulates out to the bluff; and the family living room with wood-paneled walls recycled from an eighteenth-century London townhouse

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The museum features the surfboat he and his brother designed, used from the “Great Storm” of 1888 until 1927, along with a 1930s “breeches buoy” cart with a cannon and ropes used until 1952). The museum also hosts the sobering bostonshipwrecks.org, which maps vessels lost in the harbor.

The nation’s Life-Saving Service (1878) and Revenue Cutter Service (1790) were joined as the U.S. Coast Guard in 1915. “Coast Guard, 1915-2015” on the grounds (which includes a ten-foot image of the Boston Lightship and a 44-foot motor lifeboat, and a four-foot image of the former sign) celebrates the centennial with models of the town bus and jaunts to Jo’s Nautical Bar. The Coast Guard, with its new global-security mission, may be less of a community lifeline, but the museum’s special exhibit, The Point Allerton, was a true lifeboat. Survivors were hauled in by a rope-pulley system that included wooden paddles inscribed with instructions in Portuguese, French, Spanish, or English.

Other artifacts and oral histories reflect the integral role lifesavers have played in local life and lore. Take Roger: in 1958, she wandered into the station, ate a steak off the counter, and never left, inheriting sociability and extending aspects of the sea. Roger, like many dogs that served in the sea. Roger, like many dogs that served in the sea. Roger, like many dogs that served in the sea. Roger, like many dogs that served in the sea.

The museum, and (clockwise) surfmen with their craft; the boat designed by the James brothers and a “breeches buoy” cart; Joshua James (left), s. 1899; Roger in 1949; the station’s former sign.

The Point Allerton
Coast Guard, 1915-2015
Life-Saving Museum
http://www.lifesavingmuseum.org

Corita Kent, the juiciest tomato of all
Corita Kent and the Language of Pop
Harvard Art Museums

The Allens Bay of Allerton
The Atlantic House
The Allens Bay of Allerton
The Atlantic House

The Allens Bay of Allerton
The Atlantic House

Richard Crane’s master bath features white marble, soothing blue and cream tones set a bedroom with ocean views.
“beau,” trimming with tidbits on family history and the eclectic décor. The story is that Richard Crane, a fanatical sailor, was on a yacht in Ipswich Bay when he first saw Castle Hill and decided to buy it. He snapped up the first parcel in 1910 and would amass a total of 3,500 acres before his death in 1931—including what’s now Crane Beach. (Privatizing it earned him no friends in town.)

The imposing, Stuart-style English manor—a patchwork of architectural styles such as Baroque and Palladian—was designed by David Adler and completed in 1928. The side facing the allée features a main building with an inset terrace buttressed by two symmetrical wings. Second-floor porches and bay-windowed bedrooms offer stunning views of the water. The interior has a surprisingly rustic and homey feel for a mansion, perhaps due to the hodgepodge of decorating styles—ornate Georgian (Adler salvaged and installed wood-paneled rooms from a 1732 London townhouse, for example), along with Greek Revival, Italian Renaissance, and Art Deco.

Most impressive, however, are the bathrooms—befitting a plumbing millionaire. Each of the seven bedrooms has its own, many outfitted with then-cutting edge Art Deco fixtures and one decorated almost entirely in Delft tiles. Richard Crane’s features a large tub with gleaming silver-plated piping and faucets, a shower with 12 nozzles, a white marble floor, and heated towel rack. His wife’s is pale green with delicate glass shelving and loads of gray-veined marble providing an archway over the sink, the tub-surround, and flooring accents.

The Crane Company manufactured iron and steel pipes, valves, and fittings, but starting in 1914, when Richard Crane inherited the top post, he expanded into modern bathroom fixtures; the company’s exhibit at the 1933-34 Chicago World’s Fair featured the “world’s largest shower.”

“We like to joke,” says the butler during one tour, “that this is the house that toilets built.” In fact, it was the second one. The Cranes initially built (between 1910 and 1912) a lavish Italian Renaissance Revival mansion designed by the Boston architect Curiosities: Animating a New Species

PVC tubing and zip ties form the essential “bones” of Dutch artist Theo Jansen’s other-worldly yet mobile strandbeests (“beach animals”), eight of which are on display at the Peabody Essex Museum (PEM) starting September 19. Included is his latest and never-before-seen Animaris Umerus Segundus, along with sketches that offer insight into Jansen’s creative process during the last 25 years; “fossils” of creatures no longer “alive”; and video of some “beasts” traveling in gangly equine elegance along a sandy seascape in The Netherlands. Also on view are original photographs by Lena Herzog (published last year in Strandbeest: The Dream Machines of Theo Jansen) who spent seven years documenting the origins and inner workings of this new kinetic species. This marks the first major American show of Jansen’s large-scale works; it moves on to the Chicago Cultural Center and San Francisco’s Exploratorium. Jansen himself will visit the Greater Boston area for a few events, such as a panel discussion (to be webcast) with Trevor Smith, PEM’s curator of the present tense, and MIT associate professor of media arts and sciences Neri Oxman, taking place on September 10 (3-5 P.M.) at the MIT Media Lab—followed by a live, outdoor demonstration of a walking strandbeest (5:30-7 P.M.)

Photographs courtesy of Theo Jansen

OYSTER PERPETUAL MILGAUSS

ROLEX

LUX BOND & GREEN

416 Boylston Street BOSTON 617.266.4747
60 Central Street WELESLEY 781.235.9119
West Hartford Glencoraory Michigan Sun Greenwich Westport

ROLEX & OYSTER PERPETUAL AND MILGAUSS ARE TRADEMARKS.
The Harvard alumni who chose Cadbury Commons may have retired from work, but not from life. I feel that Cadbury Commons provides a "stable and gentle atmosphere" where the emphasis is on living. "There is a stable and gentle atmosphere, as there are others, as there are of mine," Murray says, "as someplace we can say that," as someplace we can say that, as someplace we can say that. "I feel assured that I am part of a community," Murray adds, "and that Craner Crane didn't want that. But we don't know for certain what the reasons were." Shurcliff (a mentee of Olmsted firm partner Charles Eliot, A.B. 1882, the son of Harvard president Charles William Eliot and the primary founder of The Trustees of Reservations in 1891) lived down the road from the Cranes. He certainly shared the Olmsteds' naturalist aesthetic. "But one aspect of his genius," Bob Murray notes, "as he took this European aesthetic and adapted it to the New England landscape." Shurcliff enhanced the inherent hilliness and dramatized the approach to the Ipswich Bay and ocean vistas: benches on the bluff overlook Ipswich’s Little Neck Harbor, Plum Island, and several beaches as well. He seamlessly tied the landscape to the formidable hilltop home by ensuring that the land was sheared down to a lawn (echoing the aristocratic grounds in English country homes) and installing a rigorously spare and symmetrical planting structure. Florence Crane reportedly loved her new "English manor" and spent extended summers there until she died in 1949, having previously bequeathed the estate to the Trustees. Parts of the property have been open to the public ever since, according to Murray. Within the last 15 years, about $6 million has been invested in capital improvements, starting in 2000 with the wholesale renovation of a shingle cottage (the estate, where the Cranes lived while the "Great House" was being built). The Trustees now run it as The Inn at Castle Hill. Murray is now overseeing the first phase of the Italian garden restoration. Plans include reviving the water features and replicating the original Rainbow Fountain sculpture by Béla Lyon Pratt, restoring the wooden pergola that links the tea houses, and replanting the flowerbeds. By next spring, the sanctuary is slated to open for walkers, gardeners, and sun-lovers—everyone seeking a quiet and beautiful spot. Florence Crane’s former rose garden, however, will be left as "We envision that," Murray says, "as someplace we can enjoy...as a romantic ruin."
Diverse Caribbean Flavors

The Cambridge Carnival celebrates food and culture.

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The Cambridge Carnival celebrates food and culture. Paul Byran, president of the Cambridge Carnival, says the 2015 event will feature a wide range of Caribbean-inspired dishes, including peppers and pineapple dessert, jerk chicken, and Caribbean-style flan. The carnival, which takes place on September 13, attracts people from all over the region.

Singh’s Roti Shop in Boston serves traditional Indian flatbread with jerk chicken, curried goat, or chickpeas, as well as Jamaican-style beef patties and pholourie, spicy fried dough balls with an addictive, house-made tamarind chutney.

This hybrid Indian-Caribbean fare, found in the Republic of Trinidad and Tobago, reflects the high proportion of islanders who are, like restaurant owner Ricky Singh, descended from Indian immigrants. Singh and his wife, Kay, opened their Dorchester business more than five years ago to serve Greater Boston’s growing Caribbean population, which is heavily weighted toward Haitians and Dominicans, followed by Jamaicans. “But my base clientele,” he adds, “is now American-type individuals. I am so popular that I am getting people from all over Maine, Rhode Island, and New Hampshire.”

Singh, like many culinary entrepreneurs, still readily takes his food on the road. His roti, along with fresh coconut, pineapple, and sorrel juice, can be found at many regional festivals, including the twenty-third annual Cambridge Carnival on September 13. The Cambridge fete is a twenty-third annual Cambridge Carnival pineapple, and soursop juice, can be found

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Harvard Squared
Valentine Street, Cambridge
A renovated townhome that offers a private backyard and garage parking. Renovated in 2012 adding a 3rd floor with a spectacular master suite. Beautiful kitchen, gleaming hardwood floors, and central air. Two additional bedrooms and 2.5 baths. A landscaped yard and patio complete this home. Original List Price $1,050,000 - SOLD
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Tannery Brook Row, Somerville
Stunning corner loft in prime Davis Square location with two built-out bedrooms. This loft features corner exposure with over-sized windows. Spacious, open living, kitchen, dining is perfect for entertaining. High ceilings and gorgeous cherry hardwood floors throughout. Commuter’s paradise by the Red line T and the Minuteman Bike Trail. Easy access to Route 2 and the Davis Square T means quick commuting. $868,000  Lauren Holleran 617.913.2203

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H A R V A R D  S Q U A R E D
locations have been provided, where applicable.)

R & S Jamaican Restaurant owner Shernett Barrett cooks and sells her food at fairs all along the Eastern Seaboard. “People eat with their eyes,” she says of her open-grill style. “My motto is ‘Only the best is good enough.’” She typically offers jerk chicken and pork, curried chicken and goat, rice and peas, fried ripe plantains, and steamed vegetables.

The Irie Jamaican Restaurant also serves rice, peas, and steamed vegetables, but seasoned with an orange sauce that doubles as gravy in the chicken dishes.

At the Boston Jerk Festival in June, owner Donna Davis also dished out spicy seafood stew with mussels, shrimp, lobster, and fish “escovitch,” a seductive, pickled Scotch bonnet pepper sauce packed with strands of carrots and onions. Sides include roasted corn and a tough, chewy bun known as “festival.”

Flames Restaurant (flamesrestaurant.com) is a larger outfit with three locations in Boston that serve “Caribbean and American food.” That includes classic Jamaican dishes plus the occasional specialties (when available): curried conch and ackee. The latter is the island’s national fruit — although when cooked it looks and tastes like scrambled eggs. Careful harvesting is required: what’s eaten are actually the yellow arils that grow on the toxic black seeds found inside the ripe red fruit. (Unripened ackee is poisonous).

East Somerville’s Some Ting Nice (www.sometingnicesomerville.com) has an extensive menu, but co-owner Susan Puckerin plans to serve only jerk chicken and rice and beans, along with Jamaican-style roti, at the carnival. Dhal roti, she says, is a closed, or wrapped, roti stuffed with a mixture of split peas, garlic, and spices; aloo roti holds potatoes. The “buss-up-shut” roti (as in “busted up”) means the bread is pulled apart and used, like Ethiopian injera, to gather bites of goat stew, for example, and a dollop of mango kuchela. The Indian-Caribbean chutney is bold: unripe green mangoes, mustard oil, and hot peppers.

Visitors to Singh’s can try his own, handmade version of chutney—or take home a bottle of his more proprietary pepper sauce. As he notes: “It’s the hottest sauce in New England right now.”

~NELL PORTER BROWN