The Many Faces of Boston

The ancestors of most Bostonians may have hailed from Ireland and Italy, but the current top two immigrant groups are from China and the Dominican Republic, according to City of Neighborhoods: The Changing Face of Boston, an exhibit at the Boston Public Library. Overall, about 27 percent of city residents were born abroad, a quarter of them in Asia. Nearly half of East Boston’s inhabitants are foreign-born, the majority from Latin and South America. Boston also has the third-largest Haitian population in the country (after New York City and Florida), and a growing Cape Verdean community. These dramatic trends are illustrated through maps, U.S. Census data, photographs, and drawings that make clear that this ever-changing population in the city’s physical landscapes and culture in countless ways—and always has.

Hot buffets that include the ubiquitous chicharrón (deep-fried chunks of pork and skins). La Topacio (no website; 617-567-9523). Try the Salvadoran pupusas with pickled slaw, or the picado—chunks of chicken, beef, chicharrón, and sausage served over French fries, often in a sauce with peppers and onions.

**Rincon Limeño** (www.rinconlimeno.com). The Peruvian alfajores can be bought at the register, or dine in on shrimp ceviche, grilled steak with fried plantains, or the Colombian montañero (flank steak, fried pork rinds, and runny eggs over rice).

**Lolly’s Bakery** (www.lollysbakery.com). Dense, warm bread puddings (a Colombian favorite), Dominican cake dribbled with dulce de leche, rice pudding with a cinnamon kick, and yellow cake filled with flan.

**Que Padre** (www.quepadretaqueria.com). The Mexican and Bolivian specialties include silpancho and saltenas (pastry pockets filled with a juicy blend of chicken or beef, with potatoes, eggs, and peas).

~N.P.B.