Harvard^2
Cambridge, Boston, and beyond

12B Extracurriculars
Events on and off campus through October

12F A trip to the bog
Harvesting New England’s iconic berries

12L Science, art, and nature converge
The Bruce Museum

12P Sparking interest
Heartfelt artifacts at the Boston Fire Museum

12R Ethnic Markets
Asian, Armenian, Indian, African...and more

12J Innovation—Colonial Style
The Saugus Iron Works reveals roots of American industrialization

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nalist Judith D. Schwartz, author of the new Water in Plain Sight: Hope for a Thirsty World (September 19), guided explorations, like the fall bird walks (September 24 and October 8), and “Wild By Design,” a lecture by Margie Ruddick, M.L.A. ’88.

FILM
Harvard Film Archive
www.hcl.harvard.edu/hfa
Oliver Stone is scheduled to be on hand for a preview of his new film Snowden, part of a series on the politically minded director that also includes screenings of JFK and Nixon. (September 9-12)

Pam Grier! The 1970s star of blaxploitation and prison films, like Foxy Brown, will appear at Harvard to accept the Hutchins Center’s W.E.B. Du Bois Medal, and to discuss her influential roles as strong-willed black women. (September 23-October 8)

MUSIC
Blodgett Chamber Music Series
www.boxoffice.harvard.edu
Harvard’s music department offers an even-
Paddling on the water at night is among this season’s purest aesthetic pleasures. The sounds of birds, frogs, and crickets are magnified (because there is less to see) and shorelines, rocks, and trees morph into strange silhouettes. Perspectives on familiar landscapes, even within an urban environment, are thus gently refreshed during Charles River Canoe and Kayak’s guided Moonlight Canoe Tours, which leave from a boat ramp on Moody Street in Waltham. (Advance reservations are required.)

The rides, lasting from dusk through dark, are “relaxing group paddles suitable for folks” of all abilities. The pace also offers the best chance of spotting herons and river otters, along with other creatures that appear as the sunlight fades. A trip leader talks about regional history and efforts to keep the waterway clean and hospitable to wildlife. Light fare and soft drinks are served; paddlers should bring warm clothing in case it gets chilly.

Established in 1973, the boating organization still adheres to its original mission, helping Greater Boston’s residents get outside and on the water at affordable prices. Its rented boats are available at four locations through Columbus Day; the newest, a launch at Newton’s Nahanton Park, offers access to one of the longest untamed stretches of flatwater on the 80-mile river.

Charles River Canoe and Kayak
www.paddleboston.com
September 16 and 17
Staff Pick: Cranberry Harvest Celebration

Long before cranberries were corralled and canned to zest up roasted turkeys, Native Americans used the indigenous North American fruit for food, medicine, and dyes. European settlers followed suit, yet it was not until 1816 that wild cranberries were cultivated with an eye toward commercial use by Captain Henry Hall, of Dennis, Massachusetts. Today, the fruit is the state’s top agricultural food product. Some 13,500 acres of bogs in the southeast region and on Cape Cod produced about 2.2 million barrels of berries in 2015—roughly 22 percent of the world’s supply.

The kid-friendly Cranberry Harvest Celebration (October 8-9) honors this edible symbol of regional pride, and the pains taken to grow and harvest it locally. The finicky vines like careful shielding from extreme temperatures, acidic peat soil, and plenty of fresh water (at just the right moments), along with a homey mix of clay, sand, and gravel—conditions that originally developed naturally in “bogs” produced by glaciers 10,000 years ago. Once ripe, about 10 percent of the local berries are plucked mechanically from dry vines; the rest are “wet-harvested” from flooded bogs. Festival-goers gather at scenic Tihonet Pond, then walk or ride a hay wagon to the bogs of the A.D. Makepeace Company to watch machines whisk the water to loosen berries, which then float to the surface, creating massive pools of bobbing red balls. There are also paddleboat and pony rides back by the pond, along with plenty of craft-making booths, live music, cooking demonstrations, and food vendors.

Lectures

Mahindra Humanities Center www.mahindrahumanities.fas.harvard.edu The Hauser Forum for the Arts hosts Anna Dauver Smith, University Professor at NYU’s Tisch School for the Arts and creator and star of Notes from the Field: Doing Time in Education, playing through September 17 at the A.R.T. (October 5)

Theater

American Repertory Theater www.americancanarytheater.org The Plough and Stars, first performed in Dublin in 1926, reflects idealism and ordinariness among residents of a Dublin tenement amid independence tumult and the Easter Rising of 1916. (September 29-October 9)

Exhibitions & Events

Harvard Museum of Natural History www.hmnh.harvard.edu Films focus on conservation efforts across the globe: Saving Eden (September 22) is followed by a discussion with Pellegrino University Professor emeritus E.O. Wilson; From Stratos (2016), by Jacqueline Rush Lee, at the Fuller Craft Museum’s exhibit on sculptures made of “altered books” and Sharing the Rough (October 12), about the mining, use, and beauty of colored gemstones, includes a talk by its director Orin Mazzani. A lecture by Carl Jones, chief scientist of the Durrell Wildlife Conservation Trust and author of Lessons from the Dodo: Saving Species and Rebuilding Ecosystems in Mauritius, sheds light on his various endeavors. (October 20).

Carpenter Center for the Visual Arts www.ccva.fas.harvard.edu Visiting Faculty 2016-17 highlights works by Lucas Blalock, Jennifer Bornstein, Paul Bush, Dru Donovan, Guy Maddin, and Anja Strobert. (Through October 1)

Embodied Absence: Chilean Art of the 1970s Now reflects images and reactions related to the coup d’état and its aftermath. (Through October 27)

Peabody Museum of Archaeology & Ethnology www.peabody.harvard.edu The museum kicks off its 150th anniversary celebration with an exhibit on Nasca Ceramics: Ancient Art from Peru’s South Coast. The vibrant, intricate objects provide insight into a culture that flourished 2,000 years ago. (Opens October 1)

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Harvard Art Museums
www.harvardartmuseums.org
Vision and Justice explores art, justice, and African-American culture through works by Gordon Parks, Kara Walker, and Bruce Davidson, among others.

Tangled Up in Words. Conceptual artist Mel Bochner talks about his move beyond abstract expressionism. (October 19)

Hull Lifesaving Museum
www.lifesavingmuseum.org
Shining Beacon, Island Home: Boston Lights, 1716-2016 celebrates the local icon through photographs, remembrances, and artifacts. (Through September 30)

The Clark Art Institute
www.clarkart.edu
Splendor, Myth, and Vision: Nudes from the Prado offers 28 masterworks by the likes of Diego Velázquez, Peter Paul Rubens, and Jan Brueghel the Elder. (Through October 10)

The Museum of Russian Icons
www.museumofrussianicons.org
In Company with Angels: Seven Rediscovered Tiffany Windows. The 1902 stained-glass panels were saved from a Swedeborgian church in Cincinnati that was razed in 1964 to make room for a highway. (Through October 16)

The Institute of Contemporary Art
www.icaboston.org
Nalini Malani: In Search of Vanished Blood. A multimedia installation (from Venus with an Organist and Cupid) by the Mumbai-based artist and women’s-rights activist. (Through October 16)

Fuller Craft Museum
www.fullercraft.org

RISD Museum
www.risdmuseum.org
Elaborate, handmade regalia from West Africa are on display in Whirling Return of the Ancestors: Egungun Masquerade Ensembles of the Yoruba.

Events listings are also available at www.harvardmagazine.edu.

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Harvard Squared

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Innovation—Colonial Style
The Saugus Iron Works reveals roots of American industrialization
by nell porter brown

Long before Home Depot, Target, and pizza places arrived on Route 1, the land was submerged under a 230-acre waterway that powered the Saugus Iron Works. That testament to early American ingenuity and hard labor opened in 1647, and throughout the next two decades produced pots and kettles, fire backs, salt pans, and all sorts of hardware—for ships, farms, and the military—that was crucial to the Massachusetts Bay Colony’s early survival and success, and even to the future industrialization of the entire region.

Today, a meticulous recreation of the original buildings and ironworks, based on an archaeological dig begun in the late 1940s, sits along a bucolic stretch of the Saugus River. Visitors can roam the nine-acre national historic site and explore the blast furnace, which has two leather and wood bellows, each the size of an SUV, powered by a 16-foot waterwheel. There’s also a forge with three hearths, where cast iron was refined and shaped, along with a rolling and slitting mill that produced iron bars used by local blacksmiths. “The industries we know New England for, fishing, timbering, shipbuilding,” supervisory park ranger Curtis White said, “were all possible because of the ability to make iron.”

A museum explains the ironworks’ history, displays artifacts, and highlights the 1948-1953 excavation by a private group that ran the site as a museum until it became a national park in 1968.

At its peak, the ironworks utilized at least 600 acres, including dammed sections of the Saugus River, which runs 13 miles from Lake Quannapowitt in Wakefield, Massachusetts, out to Broad Bay and Lynn, not far from Nahant. Critical was a large holding pond above the works, from which water was funneled by gravity to propel as many as 10 waterwheels working simultaneously.

“This was a massive undertaking,” rang er Paul Kenworthy noted during a recent tour. About 100 people worked there; most were non-Puritans and lived in nearby Hammersmith village, which was developed by the ironworks’ owners, making it perhaps the first “factory town” in the country. Skilled ironworkers recruited from England eventually started families in the community; by 1651, they’d been joined by about 35 indentured servants: Scottish soldiers defeated and captured during the Battle of Dunbar in the English Civil War, who were sent to the new colony to work as wood-cutters, colliers, and general laborers.

Iron-making was, and still is, a dangerous, dirty, and grueling process. The first step was to gather tons of raw materials...
ALL IN A DAY: The Bruce Museum

Science and art collide in photographs by Harold “Doc” Edgerton, on display this fall in an exhibit at the Bruce Museum in Greenwich, Connecticut. In the 1930s, Edgerton, an MIT professor of electrical engineering, developed technology that used strobe lights to capture images of moving objects, like the blades of a fan and a bullet striking an apple. The Bruce exhibition, “Science in Motion” (through October 16), features images taken by Edgerton and two artists: Eadweard Muybridge (below) and Harold Edgerton, who used stop-motion photography to create a sort of early “motion picture” for Leland Stanford (founder of Stanford University) in the 1870s, and Berenice Abbott, a photography editor for Science Illustrated.

The Bruce opened in 1912, in what was once the mansion of merchant Robert Bruce, with a unique mission: to serve as an all-in-one natural-history, historical, and art museum. Its permanent collection consists primarily of natural-history dioramas, but its galleries have recently featured paintings and drawings by the likes of Edgar Degas and Mary Cassatt. Also on display this fall are exquisite pen-and-ink illustrations in “Flora and Fauna: Drawings by Francisco de Goya” (through October 30), and a kid-friendly, interactive exhibit on electricity developed by the Franklin Institute in Philadelphia (through November 6).

The museum is a five-minute walk from the Greenwich Metro-North station and the town center, where shops range from local boutiques to Brooks Brothers and Hermès. Grab lunch at Melt, a crêperie and juice bar, or stop at Brooks Brothers and Hermès. Grab lunch at Meli Melo, a crêperie and juice bar, or stop at the Elm Street Oyster House for some of its celebrated seafood.

Clockwise from above: the Bruce Museum in Greenwich, shops on Greenwich Avenue, and photographs by Eadweard Muybridge (below) and Harold Edgerton.

HARRISON-LEE SCRODA/THE BRUCE MUSEUM


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Iron Works House
Open for guided tours, The Iron Works House is the only original seventeenth-century building at the Saugus Iron Works National Historic Site. Many of its underlying structural elements have survived, ranger Paul Kenworthy says, and visitors can see rooms furnished with period reproductions, artwork, and household items. But they also learn there’s no proof that the Colonial-era home looked like what’s there now.

Subsequent owners made architectural changes, and then in 1916 pioneering Colonial Revival preservationist Wallace Nutting, A.B. 1887, “restored” it. He built an addition, a front porch, and the gables; he also installed diamond-paned windows and enlarged the hearths—all of which might have existed in the 1680s, but which also simply appealed to him. Descended from the earliest English settlers, Nutting opened a separate Colonial reproduction furniture-making business and photography studio on the property, Nutting adds, using the house as a showroom where he took pictures of women in period costumes doing traditional tasks among his furnishings. (His creations are now collectors’ items.) Serendipitously, it was William Sumner Appleton, A.B. 1892, a descendant of Samuel Appleton and founder of what is now known as Historic New England, who encouraged Nutting to buy the house, and who, nearly 30 years later, was instrumental in both keeping it in Saugus (new owners wanted to move it to Michigan), and in forming a non-profit organization to acquire the property and spearhead the process of preserving the ironworks site as a national artifact.
In 1891, firefighters at the Congress Street station house typically worked nine days straight, then got a day off to “go home and get a change of clothes and more food,” says William Warnock, director of the Boston Fire Museum, now occupying the historic building. Horses were also on hand, he adds, to pull hose wagons and a coal-fired, steam-powered pumper akin to the shiny Manchester, New Hampshire-made Amoskeag model from 1882 that’s on display.

The eclectic, one-room museum has hundreds of artifacts—including a hand-operated, hand-drawn Ephraim Thayer pumper from 1792—that date to the Colonial-era bucket brigades, and help convey “a sense of history and the dangers of fire, and how firefighting has evolved,” notes Warnock, the deputy fire chief in Hampstead, New Hampshire, and a member of the all-volunteer Boston Sparks Association that runs the place. Visitors are free to climb the 1926 American LeFrance fire engine, used when firefighters entered smoke and flames protected by little more than rubber coats and boots, and a leather old station house is also packed with helmets, badges, uniforms, hoses, buckets, speaking trumpets, and hydrants. There are memorabilia from some of Boston’s worst conflagrations, and vestiges of the world’s first alarm telephone system, which debuted in Boston in 1852, along with heartfelt tributes to those who have died in the line of duty, most recently Lieutenant Edward J. Walsh Jr. and firefighter Michael R. Kennedy, who were trapped in a Back Bay apartment fire in 2014.

Boston was the first town in the 13 colonies to organize a paid fire department—in 1678, well before the landmark 1760 blaze that destroyed nearly 350 structures around Beacon Hill. “As the buildings got taller, and the fires bigger,” Warnock notes, “they started to introduce career firefighters, in fire wards.” Steam-powered apparatus appeared in the 1850s. Even so, the “Great Fire of 1872” burned for 12 hours, destroyed 776 buildings, and led to the deaths of at least 30 people in what’s now the financial district. Sturker still in recent memory—Warnock has been on the fire department since 1997—was the Cocoanut Grove disaster of 1942. The fire was doused “within an hour,” he recalls, “before a glass case commemorating the event, “but the smoke and flames only took minutes to kill 492 people.”

Figureheads, like this 1970s reproduction, often adorned fire stations in the 1800s; two American LeFrance trucks (from 1926 and 1946); and the historic Fort Point station, surrounded by what were once manufacturing warehouses.

Harvard Squared er—October 2016

Curiosities: Boston Fire Museum

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Global Groceries

Greater Boston's ethnic markets speak the universal language of good food.

by NELL PORTER BROWN

SEVAN BAKERT (www.sevanboston.com), named for Armenia's largest lake, sits at the epicenter of Watertown's Armenian community. The family-owned business carries imported fare—halva, pomegranate syrup, lava, beans, Turkish delight—and serves its own homemade sweet and savory treats. Try the baklava, or tahini bread laced with cinnamon, or kadayif (Turkish caramelized milk pudding). Or the buttery börek or lavash, or tahini bread laced with cinnamon, or “walnuts on a string.”

Murat and Nuran Chavushian, who were boys in ąşşat when their parents took over the business, are now behind the counters almost every day. They gab, often in Armenian, with friends and steady customers, and answer questions from newbies—“What’s rojik?” “Walnuts on a string”?—in English, Armenian, and Turkish.

Sevan’s Murat and Nuran Chavushian hold up a batch of feta. The store also sells dried fruits (the apricots are especially good) and the asides that’s dipped and coated in grape molasses, like a candle. “Bastılıg” “Squished grapes that are smashed and dried. It’s like a homemade fruit roll-up.”

The family is Armenian “by way of Turkey,” Murat reports, and still has “loads of” relatives in the region. Sevan reflects that diaspora, with products from Turkey, Greece, Lebanon, Macedonia, Bosnia, and Serbia, among other places. Bins of pista-chios, walnuts, and dried fruits (the apricots are especially good) line the aisles.

There are stacks of Middle Eastern breads, and a corner for seeds and seasonings (try the isit pepper for a sweet, smoky heat). There’s also an olive bar and a popular deli stocked with house-made falafels, grape leaves, kibbeh, babaganoush, hummus, tabouli, stuffed eggplants, lentil pilaf, and thick jajek (a dip made of labne, cucumbers, mint, and garlic).

A salad of chopped artichoke hearts “with olive oil, some cumin, fresh lemon, coriander, parsley, red onion” was introduced this summer. Murat points out. When they’re hungry for inspiration, Nuran adds, he often calls “a cousin over there in Turkey, and I ask him, ‘Hey, you got anything new we can cook here?’” The answer is always yes.

From Sevan, it’s worth a 10-minute walk across the Belmont town line to Sophia’s Greek Pantry (www.sophiasgreekpantry.com) for a tab of her phenomenal homemade yogurt (the secret is in the straining) and a slab of galaktoboureko, a gently sweet melange of baked phyllo and custard.

Indian desserts, like the colorful Haji lalwah, which contains pulvedered cashews and nuts, looks like a palm-sized sliced watermelon wrapped in edible silver paint, fill a refrigerator at India Market (781-899-6018) on Waltham’s Moody Street. Spices alone take up an aisle; one
Harvard Squared

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Tropical Foods (www.tropicalfoods.net), near Boston’s Dudley Square, opened an expanded general grocery store last year but still offers ingredients and/or products found in Africa, Central and South America, and the Caribbean. Those include bacalao (dried salted cod), hominy grits and samp (crushed corn kernels), ginger beer, and yautia (the root vegetable is cooked like potatoes; the leaves are used to make the Jamaican specialty callaloo). On a recent walk through the market, eight different languages were heard.

For eastern European delicacies, head to the Bazaar Gourmet markets (www.bazaar-boston.com) in Allston or Brookline. At each, there are deli and bakery sections—offering a wide array of fish and sausages (fresh, fried, smoked, and boiled) and pickles, jams, breads and rolls, chocolates, liqueurs, cakes, and candies—as well as a freezer full of pierogi/varenyky (filled dumplings).

Not that long ago, America’s “China-towns” were the only place to get Asian foodstuffs. Now, there’s H Mart (www.hmart.com), the pan-Asian grocery chain that has seamlessly assimilated mainstream shoppers in Cambridge’s Central Square. (For a truer ethnic experience, Asian food hounds might try the suburban-sized Kam Man Food in Quincy.)

At H Mart, piles of produce greet shoppers: hairy bulbs of rambutan (related to the lychee), lotus root, and sesame leaves are displayed alongside grapes and apples. There are nine varieties of mushrooms, and nearly as many types of tofu. Wander to the rear for dried shrimp and squid, boiled pork hocks, and rows of mochi and noodles, along with prepared foods. (Try the Korean bibimbap vegetables or seafood pancakes with hot sauce.) Be prepared for loud pop music overhead and a TV at every turn. H Mart is a young person’s game, and a lot of fun. For a slightly quieter and quicker trip, just go to the store’s food court for fresh sushi, a bowl of ramen spiced with scallions and pork—or a curry-flavored donut, just one of the items at the Korean/French bakery, Paris Baguette. It’s not Paris, but H Mart is a global experience nonetheless.