

Marty Walsh Declaws the BRA *p. 86*  
Why God Needs a Marketing Plan *p. 74*

2014  
HEALTH  
& BEAUTY  
GUIDE  
*p. 78*

# Boston

# Summer

# in the City

**75+** Ways  
to Take the  
Heat in Style

Urban Surfing  
Mini Golf  
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Take a dip  
with a view.

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the Charles.

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## THE RIGHT IDEA Bugging Out

**ENTOMOPHAGY**, or the practice of eating insects, is something you'll be hearing a lot more about—especially if the Cambridge-based snack company Six Foods has anything to do with it. The brainchild of three recent Harvard grads, the startup received Kickstarter funding last month to create “Chirp Chips” and “Chocolate Chirp Cricket Cookies,” pun-tastic snack foods made with protein-rich cricket flour.

The products aren't as far-fetched as you'd think: About 80 percent of the world already consumes insects, which are also a sustainable protein source. And when prepared by skilled chefs, they can bring exciting new flavors to the table. At Six Foods' Kickstarter launch party, for example, Sofra chef de cuisine Geoff Lukas (who consulted with the company) feted the crowd with cricket sushi, mealworm *arancini*, and waxworm tacos. Lukas isn't the only chef in town giving insects the restaurant treatment. Here, four more dishes you may see on a local menu in the not-so-distant future. —Leah Mennies



### TARANTULA “SPIDER ROLL,” O YA

The popular maki known as the “spider roll” gets its moniker from the spindly, tempura-fried soft-shell crab legs that poke out of it. O Ya chef Tim Cushman doesn't serve maki, but he's considering his own take on the roll, using tarantulas in lieu of the crustaceans.

### DEEP-FRIED MEALWORMS, MEI MEI STREET KITCHEN

Mei Mei's Max Hull and Irene Li are playing around with freeze-drying mealworms, flash-frying them to order, and dusting them with Old Bay for a crunchy snack.



### CHAPULINES, STRIP-T'S

A Strip-T's line cook who hails from Mexico gets his family to ship grasshoppers, known as *chapulines*, to the restaurant when they come into season during the summer. There, chef de cuisine Jared Forman fries them, finishes them with lime juice and salt, and serves them with cayenne-spiced sour cream.



### YAKITORI CRICKETS, UNI

At this Back Bay sashimi bar, chef Tony Messina is hoping to serve the critters up yakitori-style (skewered and grilled over hot charcoal) with a sweet soy glaze.

## TRADE SECRET: COLATURA



Chefs all over town have been using Thai *nam pla* and Vietnamese *nuoc mam* to add a uniquely funky kick to everything from roasted veggies to pork ribs. But these are just two of the many fish-based condiments out there. At Cambridge's **Alden & Harlow**, for example, chef Michael Scelfo punches up his three-onion dip with *colatura*, an anchovy-based Italian fish sauce. “It's like training wheels for fish sauce,” he says of its mellow character. At home, Scelfo suggests brushing it on meat just as it comes off the grill: “A drizzle in lieu of salt, with a squeeze of lemon, is a nice way to add another layer [of flavor].” —L.M.

\$20 for 100 milliliters, Bricco's Salumeria & Pasta Shop, [homemade-pasta.com](http://homemade-pasta.com).



## PIZZA PARTY!

2014 is shaping up to be a banner year for pie fiends in Boston.

By Panicha Imsomboon

### OPEN NOW

● **SCISSORS & PIE**  
The Newbury Street newcomer focuses on square, Roman-style pies that are sliced with scissors and weighed to order.

● **STOKED WOOD FIRED PIZZA CO.**  
This food truck houses a 6,000-pound, wood-fired oven that turns out Neapolitan pies with toppers like classic pepperoni and Buffalo-sauced chicken.

● **PASTORAL**  
See previous page.

### ON THE WAY

● **THE BREWER'S FORK**  
This collaboration between Michael Cooney, of the Public House, and John Paine, of Les Zygomates, will bring rare beers and wood-fired pizzas to Charlestown later this summer.

● **ERNESTO'S**  
The North End pizzeria is aiming to open an outpost in Somerville's Assembly Row by September; it'll keep its signature gigantic slices, but also offer smaller, kid-friendly slices and gluten-free crusts.

● **TO-BE-NAMED MICHAEL DULOCK PROJECT**  
Beginning in early fall, a space in Malden will operate as a commissary for Michael Dulock's Somerville butcher shop, M. F. Dulock, during the week. On weekends, however, it'll serve old-school pies.

● **BLAZE**  
The California-based chain told the *Boston Business Journal* that it wants to open 15 locations—serving their signature “fast-fire'd” pies—in the Boston area, starting in late fall.

● **FRANK PEPE PIZZERIA NAPOLETANA**  
In March, the cult-favorite New Haven pizza joint revealed that it will eventually bring its signature white-clam pizza and other coal-fired pies to Boston.