Still no decision on Foundry

By Erin Baldassari
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With dozens of eyes keenly focused on the same pie, and as many ideas on how to slice it, the Cambridge City Council is short on making a vote that would determine just who gets to take a bite.

At two meetings held Wednesday, July 31, and Monday, Aug. 5, councilors mulled their options, including six concrete options City Manager Richard Rossi and his administrative team laid out for the policy makers and many that the councilors concocted themselves.

Alexandria Real Estate Equities Inc. deeded the 52,000-square-foot Foundry Building at 117 Rogers St. to the city in 2011 as part of a development deal for its life science campus in Kendall Square. The agreement came with a deed restriction requiring at least 10,000 square feet be set aside for community use. Since the city acquired the building, councilors have yet to make a determination for just what qualifies as community use and how to pay for the $11 million in renovations that consultant HMFH Architects determined would be needed to bring the building up to code. Councilors also questioned the figures produced by HMFH Architects that were much lower in terms of revenue produced by the building, and higher in terms of renovation costs, than they anticipated.

SEE BUILDING, A2
Cardboard cop decreases theft

By Erin Baldassari
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A new cop in town has dramatically decreased bike thefts at Alewife Station. The only caveat? He’s made out of cardboard.

MBTA Transit Police Deputy Chief Robert Lenehan said that since the cutout of real-life Officer David Slen was placed in the back of a bike cage at Alewife Station on July 5, bike thefts have decreased 67 percent over five weeks compared to the same period last year.

The idea came from England; Lenehan said District Commander Kenneth Berg read articles related to success with similar programs across the pond.

“It’s a psychological impact,” Lenehan said. “The idea is that when you’re looking in and you’re thinking about doing something illegal then all of the sudden you look and there’s a cop staring at you. Even though it’s a cutout, in the short term it seems

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DON’T Get a second lock. Susman: “One is better than having none, two is better than one, three is just silly.”

BROADWAY

MOOS AND AHHS

Sounds of the farm accompany diners at Bondir’s “Food Opera”

By Allison DeAngelis
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Flute ostinatos accompany chicken galantine au foin; a detuned triangle bursts into the air as a patron bites into crisp dandelion leaves coated in licorice powder.

Last Tuesday’s Food Opera at Bondir — the third of its kind at this restaurant — is not a typical Cambridge event. A collaboration between composer Ben Hogue and Chef Jason Bond, the event offered a unique opportunity for diners to experience a five-course meal with a customized soundtrack.

Twenty-six speakers projected music, of sorts, from recordings Hogue and event producer Jutta Friederichs made on several of the Concord-area farms that provided the organic produce and poultry for the meal. Hogue

Composer Ben Hogue, left, and audio assistant Stephan Moore prepare their custom computer system for Food Opera July 30 at Bondir. COURTESY PHOTO

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OPERA
From Page A1

and Friederichs recorded a range of sounds from chickens clucking to clarinet swells, and viola zings to feet tromping through a field.

From a station of three computers near the entrance of Bondir, Houge and audio assistant Stephan Moore kept an eagle's eye on the servers, inputting diners' course choices into the custom-made computer program and fixing minor audio glitches that occurred throughout the night.

"The last couple of days have been pretty nonstop," Houge said. "I think I went to bed last night at 6:30 or 7 a.m."

Houge and Bond started working three months ago on the menu and music, which were developed to play off one another to enhance the diners' experience. Bond was a computer major in college, and said he tried to host different kinds of events at his restaurants.

"We try and do fun dinners here and there, things sort of outside the typical line of dining," Bond said.

The different sounds for each dish were composed to work harmoniously with one another. Each piece was composed with a common tone, and a program created by Houge allows the chords to change to blend better with the sounds coming from other diners' speakers.

"Ben composes almost a library of textures," Friederichs said.

The result, guests said, was exceptionally uncommon, a dining experience that forced them to use all of their senses in a way they said they had never experienced before.

"I had this moment where I had a bite of mushroom pate, and I put that bite in my mouth and heard cellos and I thought 'Oh!" said Watertown resident Pam Wernitz during her meal. "It was like a sensory explosion."

"It's like they've invited us into a parallel universe where everything is very carefully considered and thought out," said Joy Howard of Watertown.

While none of them had any idea of what to expect ahead of time, and Wernitz questioned the $125 per plate cost, they said the experience was truly unique.

"I can't quite imagine things living up to this. It's just one of a kind," said Margaret Johnson.

But Cambridge residents may have to wait to experience this opera again soon.

Houge will be moving to Spain to develop and teach in the new Music Technology Innovation master's program at Berklee College of Music's campus in Valencia.

BUILDING
From Page A2

recalled the estimated value to be around $16 million.

"I assume the value has just gone up," Toomey said. "That's why we thought we were getting such a good deal."

According to the assessor's database, as of 2012, the time of the last assessment, the building was valued at nearly $13,764,400. It was not being leased at the time of its last assessment.

"At that time it was a fully leased building with a number of tenants and now it's a vacant building," Reardon said. "If we were to release the space now, there are some costs associated with likely draw the $40-$50 per square foot monthly rent that other buildings in Kendall Square see, but offered little explanation, other than the cost of renovations, for why the building wouldn't generate as much revenue.

Rossi repeatedly returned to a calculation of dollars and cents, maintaining the building wouldn't generate enough revenue to make a profit for the city; while councilors were adamant that a deal could be reached to "creatively finance" a community use in at least the 10,000 square-foot parcel, if not a larger portion of the building.

The overwhelming sentiment coming from residents vocal at the public hearings has been to allow art-based market rate. Rossi said allowing some tenants to pay below market rate means other tenants would have to pay more to compensate.

Councilors have rallied around that idea, with suggestions ranging from letting start-ups subside some of the space to partnering with MIT or the yet-to-be-built Constellation Center for performing arts. Councilor Le- land Cheung asked if they could draft their ideas for the use and ask developers or the city to figure out how to finance it.

"There are a lot of creative ideas out there, but it's figuring out what we want to do with it," Rossi said. "We need a clearer path from the council, and then we will figure out a path to get it done."

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