KING DAVID Big Papi Rules the City
It’s been a big year for Janet Echelman. At the 30th anniversary TED Conference in March, the Brookline-based artist gave her second main-stage talk and unveiled her largest sculpture yet: *Skies Painted with Unnumbered Sparks*, a woven wonder stretching 745 feet between Vancouver skyscrapers. But she’s already starting work on another milestone project—a major Boston commission, a first for an artist whose work has wowed crowds in Sydney and Singapore, Phoenix and Philadelphia, but not on her own home turf. “I’ve never had a chance to create a monumental work for my own community,” Echelman says, “so it’s very exciting to create a piece for the Boston Greenway.”
Looking Skyward

(continued from page 25) “I’m interested in knitting together the fabric of the city,” says Echelman, whose proposal was recently selected by the Greenway Conservancy from an international pool of nearly 100 submissions. “Part of the impulse of the Big Dig and the creation of the Greenway was to offer the potential to bring the city back together. And my work will be a physical reconnection through ropes and twine.”

Echelman first turned to such materials in 1997 during a Fulbright lectureship in India, where her painting supplies fatefully failed to arrive. She wound up drawing inspiration from the nets of village fishermen, who helped her construct her first fibrous sculptures; now she collaborates with engineers, fabricators, architects and lighting designers on massive works like the one that will grace the center of the city.” / Jacqueline Houton

In the heat of summer, nothing caps off a meal of pizza quite like a scoop or two of ice cream. If the pizza is an authentic Neapolitan, you might want to switch up the ice cream for gelato... especially if it’s homemade, as it is at Crush Pizza on State Street. Owner Tony Naser is whipping up 18 flavors of the cool treat, ranging from blackberry lemon basil to avocado to lemon Grisbi (flavored with the Italian cookie of the same name). Quality is top-notch and prices are reasonable, topping out at $5.25 for four scoops, enough for two to share. That cold, sweet creaminess is the perfect balance to a hot, spicy pizza.

TREES COMPANY
El Centro Tres recently opened in Belmont, completing the Mexican threesome started by El Centro in the South End and continued by El Centro Dos in Brookline. It’s the biggest restaurant to date for chef/owner Allan Rodriguez, seating 60-70 in the dining room and 12 at the bar. The bar is a big deal, as El Centro Tres is only the second restaurant in Belmont to be awarded a full liquor license. While you’re there, be sure to sample the many sangria flavors.

TRAFFIC TIMEOUT
If you’re driving down Route 3 while heading to the Cape, and the traffic’s got you down, here’s a suggestion: Take a timeout at Orta in Pembroke, only a few miles off the highway. Unimpressively set in a strip mall, this Italian eatery features some delicious pizzas (including the “drunken mushroom,” with arugula, Madeira and truffle essence), beautifully balanced cocktails (try the blue basil gimlet or the aviation) and a sumptuous, flavorful lobster bisque that’s a deal at $12. “There’s a ton ofSci-tuate lobster in each bowl, so we don’t make a profit on it,” says chef/owner Brett Williams. You’ll arrive at the Cape well fed, the first step to a relaxing getaway.