

New England Travel

We've got your spot to catch the eclipse



By Laurie Wilson
GLOBE CORRESPONDENT

The first total solar eclipse in almost 40 years will happen on Aug. 21. And while New England isn't in the "path of totality," the region will experience a significant partial eclipse.

This summer's event is historic: It will be the first total solar eclipse to cross the country from coast to coast since 1918, and the first eclipse to cross the territory of the United States exclusively since the nation was founded. "This might be the most watched eclipse in human history — that is the claim being made in astronomy circles anyway," says Edward Gleason, manager of the Southworth Planetarium at the University of Southern Maine in Portland.

In New England, you'll witness a partial eclipse anywhere in the region, says Gleason, but some areas will see a better show than others. "The farther south you venture, the greater the magnitude of the eclipse," he says. Hartford will experience a 70-percent obscuration (or the percentage of the sun blocked); Providence, 65 percent; Boston, 63 percent; Portland, 59 percent; Burlington, Vt., 60 percent; and Manchester, N.H., 62 percent.

Here are some packages to consider when making your eclipse viewing plans.

Rockport

The Emerson Inn has taken care of all the details for eclipse viewing. Book the Dark Side of the Moon package and you'll get a one night stay, \$100 dinner voucher for two at the inn's farm-to-table Pigeon Cove restaurant, two blankets, "hipster eclipsers" viewing glasses, and two craft brews from Cape Ann Brewing Co. to sip on the inn's lawn. Double room rates start at \$459 per night. emersoninn-

AP

ECLIPSE, Page M6

RHODE ISLAND

Nothing beats a real diner, and R.I. has lots of them

By Jon Mael

GLOBE CORRESPONDENT

For many, the diner represents pure Americana. Few things carry a nostalgic punch like piling into a corner booth for eggs the way you want them, a patty melt for lunch, or a thick shake. With their gleaming countertops, fast service, retro music, generous portions, and affordability, diners are ingrained in our weekend routines. However, few diners meeting that archetypal image remain.

"Nowadays, there are lots of counter restaurants that call themselves diners," says Richard J. S. Gutman, former director of the Culinary Arts Museum at Johnson & Wales University and the author of four books on diners. "Most of those are not actual diners. Diners are prefabricated buildings, which you could pick up and move to a new location. They serve diverse fare with a reasonable price and a fun atmosphere."

"Now that the spotlight is on diners, every restaurant wants to be a diner," Gutman adds.

Rhode Island is the exception to that trend. The Ocean State is dotted with historical prefabricated diners that serve top notch food.

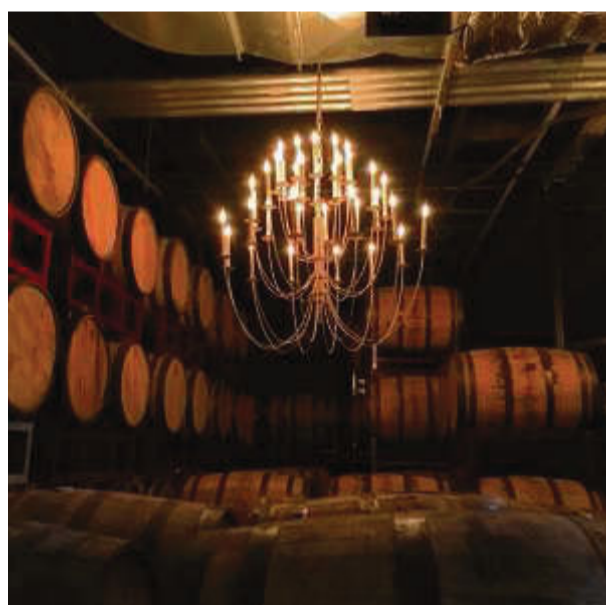
While other parts of the country have shifted toward strip mall chains to satisfy their breakfast and lunch needs, Rhode Island remains a stronghold for retro food done right, and some diners are even innovating and making cuisine relevant to the 21st century foodie.

DINERS, Page M6



Diner food in Rhode Island is worth the drive.

PHOTOS BY JON MAEL FOR THE BOSTON GLOBE



PHOTOS BY NECEE REGIS FOR THE BOSTON GLOBE

Craft cocktails in Roxbury

BY NECEE REGIS | GLOBE CORRESPONDENT

Tucked in a warren of streets lined with unmarked warehouses and vacant lots — in Roxbury's industrial Newmarket District — may be the hippest new spot for craft cocktails in the city. Six years after launching Bully Boy Distillers, brothers Will and Dave Willis have added a new 8,000-square-foot production facility and tasting room across the street from their original distillery.

The intimate, 26-seat tasting room evokes a Prohibition-era speakeasy — minus the need for a password or secret knock. As eyes adjust in the dimly-lit space, retro-inspired floral wallpaper and reclaimed wood paneling come into focus along with small tables, banquette booths, and a 20-foot black marble-top bar.

The distillery produces rum, gin, vodka, whiskey, and more, all handcrafted in small, limited-run batches. Visible through an enormous window behind the bar, a custom-made 750-gallon copper pot still from Germany glistens amidst stainless steel tanks in a pristine production area that also operates as a laboratory housing more than 200 bottles of test spirits accessible by a rolling library ladder. Depending on what is being produced, patrons can enjoy a "still to glass" cocktail program featuring test-batch spirits available only at the distillery. Each day, bartenders create a changing menu of cocktails with house made syrups, fresh juices, house-made tinctures and infusions.

And who doesn't love chandeliers in a barrel room? The elegant beauties hover above more than 100 barrels of aging whiskeys and rums, providing a backdrop for a

Adrian Navarro mixes cocktails.

Bottles in the lab at Bully Boy Distillers in Roxbury.

The barrel room is lit by a chandelier.

BULLY, Page M6

IN THE VIP LOUNGE | WITH ELLIS PAUL

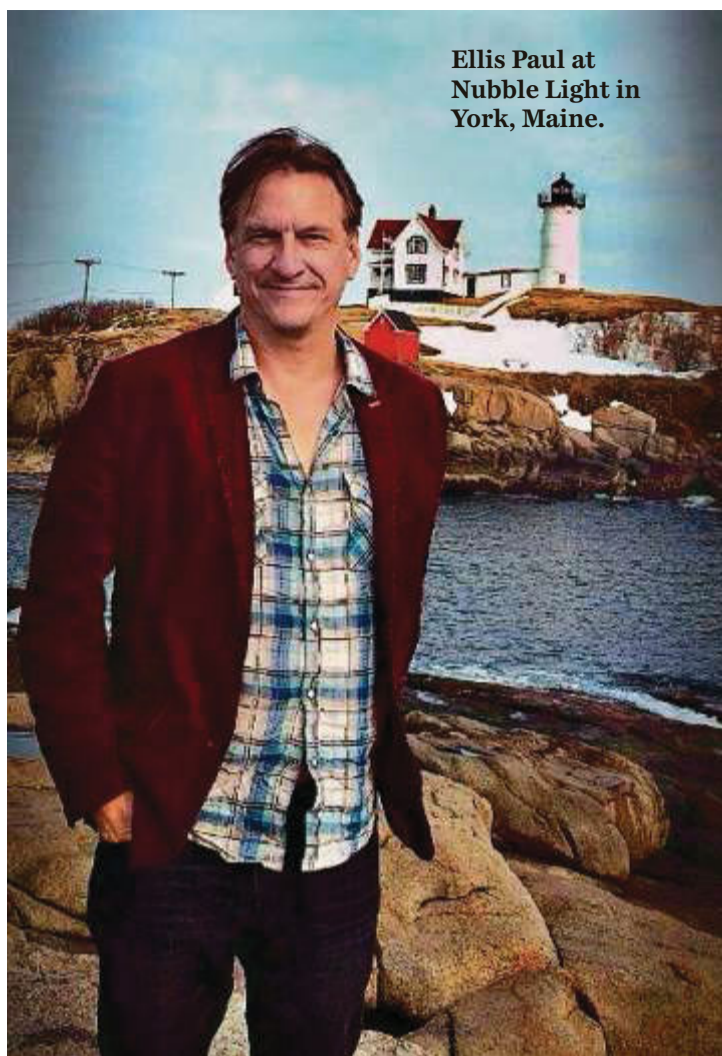
He will always be a Maine man first

If you ask Ellis Paul, he'll tell you that no place compares to Maine. The singer-songwriter, who is from Presque Isle, in Northern Maine, believes the Pine Tree State has it all, including an abundance of natural beauty. Paul, the recipient of 15 Boston Music Awards, is celebrating 25 years of touring by returning to Club Passim for seven shows July 20-23. "I'm looking forward to playing there," he said in a recent phone interview. "And the cool thing is I'll be doing highlights from every one of my albums, in the order they were released." We caught up with Paul, 52, who lives in Charlottesville, Va., and is a single dad with two daughters — ages 10 and 13 — to talk about all things travel.

Favorite vacation destination?

I'm from Maine, so rolling back there involves both a beautiful destination point and a return home. If you want woods and mountains, there is Baxter State Park with Mount Katahdin and lakes and waterfall hikes. I also love the Midcoast area with the ocean, lighthouses, and lobster rolls. You can take boats or ferries out to an island like Monhegan and feel like you're completely off the grid, surrounded by the ocean and salt box houses. If you want a city hang, Portland's waterfront is one of the best for shops and restaurants.

Favorite food or drink while vacationing? I was all over Maine [recently], and tried lobster rolls from a few spots. The best was at The Yardbird Canteen in Port Clyde, a tiny shack on a two-lane highway. They do 'em right. For drinks,



Ellis Paul at Nubble Light in York, Maine.

Maine has become one of the best places in the country for craft beer. I suggest the Bissell Brothers Swiss Double IPA, but you can't go wrong stopping by any of the breweries along the road up there.

Where would you like to travel to but haven't? There are so many places I have yet to go — Iceland for example. I'm not really into touristy places, and even avoid them in Maine. So there's something beautiful about isolation with a transformational view. Cheap flights there from Boston make it affordable.

One item you can't leave home without when traveling? My guitar. I like to play even on vacation, and it often becomes a conversation starter with people along the way. But the best is having a big window with a view, great food, and wine, and just sitting playing, talking. Music, wine, and friends on a vacation is the best.

Aisle or window? Window for me. I have a lot of early morning flights, and I can lean

against the plane and sleep till the next destination.

Favorite childhood travel memory? We would drive from the Midwest to Maine and cram five kids, two adults, and a cat in the car for the three-day drive. We'd stop sometimes along the way — Niagara Falls, Washington, D.C. . . . but the family memories were the best.

Guilty pleasure when traveling? Sushi. When it's great, it's the best food on earth — but it's always costly.

Best travel tip? I make my living traveling, so I have a few. Here's one for car renters — when you pull up to a gas station, there is a tiny little arrow next to the gas pump light on the dash that indicates what side of the car to use. If you lose a charger, ask the hotel desk if they have any in lost and found you can use. Ask local people where to go for the best food and drink — sometimes you get a better experience when you do what the locals do.

JULIET PENNINGTON

Plenty of perches for eclipse viewing

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bythesea.com/dark-side-of-the-moon-package.html

Woodstock, Vt.

This year marks the first summer Woodstock Inn & Resort's Suicide Six Ski Area will operate the chairlift in the off-season, and you can ride to the top of the mountain for mouth-gaping views of the darkening sky. Or, hike the ribbon of 60 miles of trails — off-road trails take you to the summits of Mount Peg and Mount Tom. Double room rates begin at \$319 per night. www.woodstockinn.com

Bethel, Maine

Watch the star-studded event while sipping a signature Solar Eclipse cocktail on the pool patio at the Bethel Inn Resort. For adults, head mixologist Lisa Deherrera will mix old-fashioned moonshine, Solerno Blood Orange Liqueur, and orange juice. For kids, there's the Partial Eclipse cocktail with orange juice, ginger ale, and a blood orange slice. Book the Solar Eclipse Day package for two, including breakfast. \$149. www.bethelinn.com

Maine coast

A windjammer sail is an optimal way to spy the sky. The four-day "red-headed" Ketch Angeliq departs Camden, Maine, on Aug. 20; rates start at \$845 per person. National Historic Landmark Schooner Lewis R. French (homeport Camden) and Victory Chimes (homeport Rockland) both sail Aug. 18-22; rates start at \$845 per person. Or reserve a bunk aboard the Mary Day's three-day cruise, departing from Camden Aug. 20-23; rates start at \$725 per person. Each of these cruises features six-hours of sailing daily, a new nightly anchorage, ccess to paddle boards, meals, and activities. www.sailmainecoast.com

Bretton Woods

The Omni Mount Washing-

ton Resort will host an exclusive eclipse event on Aug. 21 from noon to 3 p.m. Douglas Arion, professor of Physics and Astronomy at Carthage College, will simulcast the eclipse from his observing location in Stanley, Idaho. And, weather permitting, a telescope will also be set up to view the partial eclipse that will be visible over the skies of New Hampshire. Double room rates begin at \$439 per night. www.omnihotels.com/hotels/bretton-woods-mount-washington.

Block Island

The 1661 Inn in Old Harbor is partnering with Pond & Beyond Kayaks for eclipse viewing while kayaking on the Great Salt Pond. The inn is also home to a farm, with llamas and alpacas. Rates include a champagne buffet breakfast (including whole baked fish, homemade corned beef hash and, of course, bubbly) and daily wine and nibble hour. Double room rates begin at \$199 per night. www.blockislandresorts.com

Lenox

Canyon Ranch, a wellness spa destination in the Berkshires, will honor the celestial event with a Labyrinth Walk led by spiritual wellness director Sarah Vulgamore. The walk will take place from 2 to 3 p.m., as the height of the eclipse will occur at this location at 2:43 p.m. Participants will receive a crystal to hold during the walk ("which will gather energy along the labyrinth path") and this energy-charged crystal is for guests to keep. All-inclusive room rates begin at \$2,400 per person for a two-night minimum stay in a deluxe king room, including meals, snacks, 35-plus activities, classes and presentations, unlimited access to spa and fitness facilities, an allowance for spa, sports, and wellness activities (including the labyrinth walk) and airport transfers. www.canyon-ranch.com/lenox/

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NECEE REGIS

Bar manager Adrian Navarro mixes cocktails in the new Bully Boy tasting room.

Craft cocktails in Roxbury

►BULLY
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cedar table that hosts private events, dinners, and tastings with Dave Willis. As the head distiller, Dave manages all distillation and product innovation while Will, the director of operations, oversees all business, sales, and marketing.

The brothers began their love affair with distilling after discovering a cache of Prohibition-era spirits, belonging to their grandfather, hidden in a vault in the family's farmhouse basement in Sherborn. Their first project was apple jack brandy made from cider producers' great-grandfather riding his

years of distilling as a hobby while pursuing other careers. When Massachusetts laws on craft distillery changed to make it easier start a business, the brothers founded Bully Boy. Prominent in the newly-opened space, a mural by local artist Matt Perdoni depicts the brothers' great-grandfather riding his

favorite farm workhorse, Bully Boy. The moniker was inspired by his college friend, Teddy Roosevelt, who was known for shouting, "Bully!"

In addition to the expansion and tasting room, Bully Boy Distillers have partnered with The Langham Boston to create a just-released custom spirit, Reserve Gin, available only at the hotel and its restaurants. Gin aficionados can travel from one chandelied spot to another, from the cozy Roxbury digs to the opulent vaulted ceilings of Bond Restaurant/Lounge downtown, where The Langham's mixologists make cocktails to showcase this unique spirit, including a Ramos gin fizz, classic negroni, and series of snazzy G&Ts. Or enjoy a teabased cocktail that complements the hotel's Afternoon Tea with Wedgwood. www.langhamhotels.com/en/the-langham/boston/dining/bond-restaurant.

BULLY BOY DISTILLERS AND TASTING ROOM 44 Cedric St., Roxbury. Open Thursday and Friday, 5-10 p.m.; Saturday, 12-10 p.m.; Sunday, 12-7 p.m. Sign up online for free tours on the hour, 1-5 p.m., Saturdays only. 617-442-6000, www.bullyboy-distillers.com.

Necce Regis can be reached at necceeregis@gmail.com.

Rhode Island home to old-school diners

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According to Gutman, diners in Rhode Island date back more than 100 years. Since the first diner was established by Walter Scott in 1872 to sell food out of a horse drawn wagon to night shift employees in Providence, the industry grew, eventually shifting to permanent rail car-like structures. Wood gave way to chrome and stainless steel. The counter (which in some cases is the only seating a diner offers) has been a constant, with a marble or Formica top. When determining a diner's authenticity, it's important to look for tile floors or walls, and some food preparation should be done behind the counter.

While a diner's aesthetics have remained relatively unchanged for the last 75 years. The same can't be said for the food. "There were things like asparagus tips on toast that might've gone out of fashion but are primed for a revival," Gutman says. "Lamb's tongues aren't the most popular thing on any diner's menu nowadays." Gutman stressed that some of today's staples, like eggs cooked to the customer's specifications and lunch sandwiches, have remained since the early days.

Modern Diner (364 East Ave., Pawtucket, 401-726-8390, www.moderndiner.com) has been delivering that fare since 1941. The local institution is so well known that it became the first diner listed on the National Register of Historic Places in 1978. Ac-



JON MAEL FOR THE BOSTON GLOBE

ording to owner Nick Demou, the 85 seat diner had fallen on hard times when he acquired it in 1986. "There were homeless people living in the basement, it was a mess when we took it over," Demou says. "It took a year to build up the kitchen and the building next to (the diner)."

Nowadays, Modern serves college students and Pawtucket residents. Customers can indulge in fluffy oversized pancakes, decadent lobster eggs benedict, and custard French toast, all of which leave the kitchen at lightning speed. Demou loves to innovate and maintains a board with 25-30 unique specials.

Elmwood Diner (777 Elmwood Ave., Providence, 401-781-0777, www.elmwooddiner.com) dates back to 1947.

The Elmwood Diner in Providence and the Modern Diner in Pawtucket never go out of style.

The eatery has had multiple locations (and names) over the years, and has been owned by Zoe Neves since 2014. The small counter area oozes nostalgia with its tile counter, metal ceiling, antique light fixtures, and oversized booths in the dining room. The menu has nostalgic favorites as well, like patty melts on toasted rye loaded with caramelized onions. Chicken and waffles and breakfast burritos are also popular. According to Neves, however, her top seller remains coffee. The mother of five only

opens Elmwood Friday-Sunday to keep up with family responsibilities during the week. "I never really wanted to own a restaurant," says the former graphic designer. "I liked cooking, and there was just something about the diner, it was so beautiful, and the previous owners did a lot of work to restore it, I felt like I could do something with the menu."

Jigger's Diner (145 Main St., East Greenwich, 401-884-6060, www.jiggersdiner.com) seats 32, which seems miraculous given the tiny impression it leaves on the street. There has been a diner in the same location since 1917, with the current car originating in 1950. Like many diners, nostalgia is a main factor driving business. Owner Karie Myers plays '50s music over the speakers and tries to keep things as authentic as possible in the dining room. "It's so important to have an atmosphere of an old diner even though it's 2017," Myers says. "When you walk in, it brings you back a little bit." Jigger's does the classics well, like a Reuben piled high with corned beef, fresh baked muffins, corned beef hash, or perfectly cooked eggs. Myers, however, likes to get creative with her food and offers BBQ pork eggs benedict on cornbread, or a Reuben eggs benedict around St. Patrick's Day. Be warned that Jigger's is often packed, and there's no room to wait inside, so bundle up on a cold day!

Jon Mael can be reached at jmael2014@gmail.com.

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