



Sure, the dinosaur bones are cool. So are the exhibits on indigenous peoples. But of all the displays at the new **NATURAL HISTORY MUSEUM OF UTAH**, the most stunning might be the museum itself. Located in Salt Lake City along the Rocky Mountain foothills, the modernist structure blends seamlessly into its surroundings, almost as an homage to the earth. Its roof rises and falls with the slope of the peaks that loom behind it, while its concrete base emerges naturally from the craggy landscape. And the building's copper facade, composed of horizontal bands of varying heights, emulates the strata of geologic time. At the center of the museum, the two main wings appear to tear apart, creating a canyonlike public space. Response to the aesthetics has been so upbeat that the museum now offers guided architecture tours weekdays between 11 a.m. and 3 p.m. and Sundays at 1:30 p.m. and 3 p.m. *Cost of the tours is included in the \$9 adult admission, www.nhmu.utah.edu*



{ EAT }

To Market We Go

{ BY KATE PARHAM }

Seattle and Portland, Ore., may have started the trend, but epicurean markets are cropping up all over the country. First there was New York's Eataly, the 50,000-square-foot artisanal Italian food mecca complete with coffee bar, wineshop, bakery, panini and gelato stations, fish counter and butchery, and seven full-service restaurants. The brainchild of Oscar Farinetti, Mario Batali, and the mother-son team of Joe and Lidia Bastianich, Eataly's commitment to the slow-food movement connects visitors to the food they eat. Check out these three other venues hoping to inspire local eaters to do the same:

1 DALLAS

BOLSA MERCADO opened last December as an extension of the award-winning eatery Bolsa. A super chef-driven concept, the market has a general-store feel and is open every day serving breakfast, lunch (house-made pastries, breakfast sandwiches, beet salad) and prepared dinners for takeout. Aisles are filled with local honeys, homemade salsas, pickles and condiments, and there's also a butcher shop (think house-made sausages and brats) and a variety of Texas-produced cheese.

2 ALEXANDRIA, VA.

From the Eat Good Food Group comes the gastronomic emporium **SOCIETY FAIR**, a bakery, butchery, demo kitchen and wine bar (more than 150 bottles). Local goodies include eggs; honey, oils and mustards; and meat. Grab a sustainable sandwich made on an assortment of breads, baked in-house daily. In the demo kitchen a new dinner menu debuts every Tuesday through Saturday and rotates between themes like Ethnic and Comfort. Cooking and cocktail classes are also on offer.

3 NEW YORK

Known as a modern playground for food lovers, **FOODPARC**, a high-tech, 20,000-square-foot indoor/outdoor space on the first floor of Eventi, a Kimpton Hotel, offers three main eateries: 3 B's (for bacon, of which there are four artisanal varieties; burgers, made from a local hanger steak blend; and beer), Fornetti (an Italian deli turning out salads, pastas and sandwiches on brick-oven flatbreads) and the Press (a coffee shop serving La Colombe coffee, tea, pastries and gelato).

{ STYLE + CULTURE }

KEEPING THE CLASSICS ALIVE Not content to sit back and let literary masterpieces waste away on dusty bookshelves, **OUT OF PRINT CLOTHING** keeps the classics alive and merges literature with fashion by putting iconic out-of-print (hence the company name) book covers on products ranging from T-shirts and fleeces to iPhone/e-reader cases, drink coasters, stationery and tote bags. We're partial to the T-shirts and iPhone cases (especially the *Clockwork Orange* one), but from one bookworm to another, let's be honest — all the items are cool. Vintage book covers you might recognize from yesterday: F. Scott Fitzgerald's *The Great Gatsby*, Ray Bradbury's *Fahrenheit 451*, George Orwell's *Animal Farm*, Ernest Hemingway's *The Sun Also Rises* and Charles Darwin's *The Origin of Species*. In keeping with the literary theme and to spread a little reading cheer, for every purchase made, one book is donated to a community in need through Books for Africa. *Products range from \$13 to \$45, www.outofprintclothing.com —Anna Fialho*



THIS PAGE: MUSEUM: JEFF GOLDBERG/ESTO FOR ENNEAD ARCHITECTS; TOM SMART/NHMU; SOCIETY FAIR: KEN WYNER PHOTOGRAPHY; OPPOSITE PAGE: FROM LEFT: ALAN SILFEN; TIME & LIFE PICTURES/GETTY IMAGES