thetech.com



WEATHER, p. 2 Sunny and Windy. FRI: 47°F | 36°F Sunny. SAT: 60°F | 35°F Rainy and Windy.

Volume 142, Number 28 Thursday, December 1, 2022



Students practice lightsaber duelling at Splash, a weekend-long teaching and learning extravaganza organized by MIT Educational Studies Program, 19 and 20 November. The first in-person Splash in three years attracted over one thousand participants and featured a wide variety of classes.

Building access for the general public will be exapnded Dec 1 Access to the libraries and "Main Group" of campus

buildings, Lobby 7, and the Infinite will be restored

By Srinidhi Narayanan

Provost Cynthia Barnhart PhD '88 shared changes to building access policy in an email to the MIT community Nov. 29.

Barnhart wrote that building access for the general public will be expanded, with access to the libraries and "Main Group of campus buildings, including Lobby 7 and the Infinite Corridor" being restored.

Effective Thursday, Dec. 1, "many buildings" will be open to the public on weekdays; "other buildings" will be open to the public during stated public access hours; the turnstiles in Lobby 7 will be opened to enable easy access to the Infinite Corridor. The buildings in question are marked with orange and blue dots respectively on this map.

MIT announced in August that restrictions on access to some campus buildings, instituted during the COVID-19 pandemic, would remain in place. Following backlash to the initial policy announcement. MIT Administration stated that they would proceed with the approach for the fall semester, but would "continue the conversation" for the spring semester "and

Barnhart and Executive Vice President and Treasurer Glen Shor sent students a survey Oct. 4 to "assess and calibrate the Institute's approach to building access." Responses were collected for ten days.

Barnhart wrote about the survey results in her Nov. 29 email, stating that "we learned that members of our community place different priorities on campus safety, ease of access, and a welcoming environment for visitors, and that any successful solution must balance all of these

She included a link to the complete survey results as well. Of the 22,687 invited participants, 7044 (31%) responded. Included in the survey were some basic access statistics: questions like "In the past week, how many days were you on campus?" and "What times are you usually on campus?"

Respondents were about their feelings on various elements pertaining to campus access and could rate each aspect on a scale of 1 (not a priority) to 5 (essential). In particular, they were asked about the importance of various aspects of building policy - easy access to buildings or facilities of work and study, safety of buildings or facilities of work and study, a campus that feels welcoming to visitors, and easy access of buildings and facilities for personal visitors. The average ratings were 4.5, 4.2, 3.8, and 3.5, respectively.

Respondents were asked if they felt that they could arrange building access for their visitors with ease (rating ease from 1 to 5), to which they responded with an average of 4.5 for an alternative daytime hours approach.

Finally, they were asked whether they would prefer a pre-COVID conditions approach to the current (restricted access) approach, and whether they would prefer an alternative daytime hours approach to the current approach. 53% and 71% of respondents indicated strong agreement (rating of 4 or 5) for the two questions, respectively. 32% and 25% indicated strong disagreement (rating of 1 or 2).

The August announcement about continuing restrictions saw organized activity from students and alumni - prominent among them was Cambridge City Cour cillor Burhan Azeem '19. Azeem tweeted about the decision to expand public access, writing "Over the last few months, I've been engaging with MIT about reopening their campus. Today, I'm excited to say main campus will fully reopen to the public on weekdays & the turnstiles will be fully removed! It's not everything but it's a huge step, thank you @MIT!"

Barnhart concluded the email by sharing that the Institute would launch a working group charged with assessing potential security enhancements at the Main Group and along the Infinite Corridor, also linking some additional details.



Lion Dance performance at the annual Nightmarket, November

IN SHORT

Pre-registration for spring term and Independent Activities Period (IAP) begins Dec. 1.

PE registration for IAP is Dec. 7.

Assignments for classes with final exams are due by Dec. 9.

Interested in **joining** *The* **Tech?** Email join@tech.mit.edu.

Send news and tips to news@ tech.mit.edu.

BRUNCH

Delicious food, great customer service. ARTS, p. 4





BUBBLE TEA

Refusing to take shortcuts. ARTS, p. 4



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Thursday, December 1, 2022



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WEATHER

Watch for winds and rainy weather

By Amena Khatun

Did you enjoy Wednesday afternoon's dose of winds? Hopefully so, since more are on the way today and Saturday. A storm system is blowing in from the west, along with another one a couple days behind, giving us two doses of wind and rain in the same week. Make sure you stay prepared with a raincoat or jacket. Friday will act as somewhat of a reprieve, however, giving us a day of mild sun

before the storm on Saturday.

In other weather news, winter weather has been throttling the Pacific northwest. The combination of snowfall and below average temperatures caused widespread power outages and school closures. The southern United States has also been experiencing severe weather, with severe thunderstorms and tornadoes rocking Louisiana, Mississippi, and Alabama along with neighboring states.

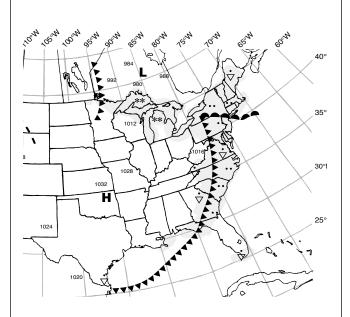
Extended Forecast

Today: Sunny. High around 42°F (6°C). West winds around 11-20 mph with gusts reaching 44 mph.

Tonight: Mostly clear. Low around 29°F (-2°C). West winds around 6-11 mph with gusts reaching 28 mph.

Friday: Sunny with clouds moving in at night. High around 47°F (8°C) and low around 36°F (2°C). South winds around 3-9 mph. Saturday: Rainy, clearing up in the late evening. High around 60°F (16°C) and low around 35°F (2°C). South winds around 15-21 mph with gusts reaching 41 mph.

Sunday: Sunny. High around 45°F (7°C) and low around 30°F (-1°C). West winds around 6-10 mph with gusts reaching 21 mph.



Situation for Noon Eastern Time, Thursday, December 1, 2022

eather Systems	Weather Fronts	Precipitation Symbols			Other Symbols	
_			Snow	Rain		Fog
High Pressure	Trough Warm Front	Showers	*	$ \dot{\diamond} $	ス	Thunderstorm
Low Pressure	warm Front	Light	*	•	ကြ	Haze
Hurricane	▲▲▲▲ Cold Front	Moderate	**	••		oiled by MIT
	Stationary Front	Heavy	**	:.	Meteorology Staff and The Tech	



MAXWELL YUN —THE TECH

Grad student Sarah Weiss cycles down the course at the ECCC Cyclocross Championships in Raynham, MA, Saturday.

Do you like **telling stories** about your life?



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Join **Campus Life @ The Tech** and share your stories with our 15,000+ readers!



E-mail join@tech.mit.edu

2 1 7 6 5 3 4 8 9 5 4 1 7 8 2 3

Solution to Crunch

8 4 2 3 7 5 9 6

7 2 5

5 1 6 7 9 2 3 4

6 4 3 1 5 2 9 7 8

Solution to So Close

3 8 2 6 1 9 4 7

6 2 4 9 7 3 5 8

7 1 4

5 8 6

9 8 4 6 3

7 9 8 3 5

8 1 4 3 2 7

5 9 6 4 8 1





JNFUNFUNFUNFUN**FU**NFUNFUNFUNFUNFUNFUNFUNFUNFUNFUNFU UNFUNFUNFUNFUNFUN

Crunch time

			8					7
		4		3		5		
2			5		6		8	
		5	9		1			3
	1	6				8	4	
7			4		3	1		
	7		3		8			5
		1		7		2		
6					2			

Instructions: Fill in the grid so that each column, row, and 3 by 3 grid contains exactly one of each of the digits 1 through 9.

So close

Solution, page 2

	3	8		1			
4	7			5	6		
1			4				8
7	4						1
8		6			5		3
3 6						2	4
6				2			5
		7	6			8	9
			1		2	3	

Instructions: Fill in the grid so that each column and row contains exactly one of each of the numbers 1–6. Follow the mathematical operations for each box.

14

17

39

48

55

58

61

22

24 | 25 | 26

In the Aisles by Doug Peterson

Solution, page 2

ACROSS

- 1 Coffee holders made of
- 5 Drag from behind, as a car
- 8 Much-admired celebrities
- 13 Well-qualified
- 14 Ankle-length skirt
- 15 Unusual knickknack 16 Appear to be
- 17 Eve's son after Cain
- 18 Opinion piece
- 19 Person collecting tickets on a railroad
- 22 Taunter's shout
- 23 Negative vote
- 24 Houston baseball player
- 27 Vacation excursion
- 29 Six-point football scores: Abbr.
- 32 Parcel out
- 33 Man's "three-piece" attire
- 34 A Great Lake
- 35 Person serving meals on an airplane
- 38 Italy's capital, to Italians 39 Color that also means "sad"

- 40 Office assistants
- 41 Have a debt to pay
- 42 Soil-chopping tools
- 43 Performed in a movie
- 44 2.000 pounds
- 45 Suffix meaning "sort of"
- 46 Person pushing a cart in a supermarket
- 54 Open and close one's eyes quickly
- 55 Make less difficult
- 56 Tip of an ear 57 Traditional Native American
- tent 58 What "+" means
- 59 Actor Alda
- 60 Filled with unwanted plants, as a lawn
- 61 Get a look at
- 62 Round toy on a string

DOWN

- 1 Group of a film's performers
- 2 Lyft's ridesharing rival
- 3 "Not guilty," for example
- 4 "Half" prefix for circle 5 Something forbidden

- 6 Plow-pulling animals

 - 9 Coated with powdery dirt
 - 10 Approximately

 - 12 __ sauce (Asian condiment)
 - 14 Very manly
 - 21 Join forces

 - 25 Sticky mud

 - 28 Any solemn ceremony

 - 31 Full collections
 - 32 Spherical hairstyle
 - 33 Reduced-price event
 - 34 Revise, as a manuscript
 - 36 Hyphenated steak order

 - 42 Sport with a puck
 - 44 Having firm muscles
 - 45 Magazine edition

- 7 Untamed
- 8 South Pole's frozen covering

- 11 Person telling fibs

- 20 Toward the Arctic
- 24 Grant permission for
- 26 Garment for Julius Caesar
- 27 Ballerinas' skirts
- 29 Make a swap
- 30 Had a fine meal

- 37 Tortilla chip
- 43 Fireplace residues
- 46 Great joy

16

35

38

60

- 47 Ready to be harvested
- 48 Sales agents, for short
- 49 Connecticut Ivy League school
- 50 Theatrical production

15

18

29 |30 |31

21

27 | 28

51 Sport played on horseback 52 Auction website

56

59

62

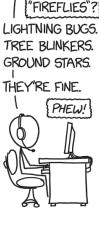
53 Nevada casino city 54 Texter's "Incidentally . . ."

[2633] Astronomer Hotline









AHA! FIREFLIES!

WE DON'T KNOW MUCH ABOUT THEM SINCE THEY'RE TOO FAST FOR OUR TELESCOPES. BUT I CAN TRANSFER YOU TO THE WEIRD BUG HOTLINE. SURE, THANKS. *CLICK* HI, WEIRD BUG HOTLINE, 15 IT CURRENTLY BITING YOU?

every 17 years.

4 The Tech
Thursday, December 1, 2022

Feeling brunch-ish at Faccia a Faccia

A classy Italian restaurant on Newbury Street delivers an exquisite, flavorful experience

★★★☆
Faccia a Faccia
278 Newbury Street
Boston, MA 02116
Open daily

By Eunice Zhang

On a chilly November Saturday, I made the trek across the river to have brunch at Faccia a Faccia, a "new coastal Italian restaurant from award-winning chefs and restaurateurs Ken Oringer and Jamie Bissonnette," according to their website. Oringer and Bissonnette are also the masterminds behind other Boston classics, such as Coppa, Toro, and Little Donkey.

As Faccia a Faccia recently opened for lunch with a brunch-inspired menu, I was invited for a complimentary visit to the restaurant to sample their latest items. The brunch menu includes classics like breakfast sandwiches and fruit plates, along with more unique items like a cacio e pepe scramble.

I arrived at the restaurant at noon, just as the lunch rush was starting to pick up, which gave me ample opportunity to absorb the environment. The atmosphere was relaxed yet classy, with chill Italian music in the background.

While the restaurant offers both indoor and outdoor seating options, I was seated indoors at a table next to the drinks bar. Unfortunately, it is still illegal for me to sample alcoholic beverages, so I instead enjoyed a fruity Italian soda.

The drink featured the ultimate sign of fanciness (at least by my standards), a slice of orange perched on top. The flavor was a bit too syrupy for my personal preference, but it served as a delicious counterpart to the food I ordered.

In the spirit of brunch, I ordered pancakes (with caramelized apples, fried walnuts, and whipped cream) and the cacio e pepe scramble, which featured "burgundy truffle, guanciale parm, and a side of locally baked sourdough toast."

Due to my nut allergy, I requested the pancakes be served without walnuts. The restaurant did so without a hitch, relieving my general anxiety around allergens and contamination while eating at restaurants.

Contrary to my expectations of a traditional American stack of pancakes, the pancake arrived in one, glorious, round circle, resembling an angel cake. Thick and doughy with an unexpected hint of a salty undertone, it was a delectable treat complemented well by the caramelized apple bits and whipped cream. When my waiter saw I had monched up all my whipped cream, she of-



EUNICE ZHANG—THE TEC

Interior seating at Faccia a Faccia, an Italian restaurant on Newbury Street.

fered me more. Great customer service!

Unfortunately, after the first few bites, the pancake's richness became overwhelming. However, this issue could be alleviated by sharing it with others — the large portion size is certainly enough to share with a party of two or three people. Pancakes, a solid 4/5.

What really blew me out of the park was the cacio e pepe scramble. Though the portion size was deceptively small, the creamy egg and flavorful guanciale — cured Italian pork meat from the jowl or cheek — provided an exquisite explosion of flavor inside my mouth. If I closed my eyes, I could imagine

myself transported to a peaceful seaside Italian villa. Scrumptious.

As a strong lover of bread and mild flavors, I could have used some more sourdough bread to complement the toppings on the toast. However, this scramble still receives a 5/5 rating as the highlight of my experience at Faccia a Faccia.

Overall, I had a great experience! Faccia a Faccia's new brunch menu left a strong impression. Coupling delicious food with great customer service, the restaurant is a lovely brunch spot positioned perfectly in the lively scenery of Newbury Street.

For the love of bubble tea!

Yi Fang makes bubble tea the real way: without milk powder, syrup, or fructose, but with tons of fresh fruit

Yi Fang Taiwan Fruit Tea 215 Newbury Street Boston, MA 02116 Open daily

By Teddy Schoenfeld

Bubble tea originated in Taiwan and was brought to the U.S. in the 1990s. Back then, bubble tea meant real, brewed tea with tapioca pearls and milk or fresh fruit. It was sold from streetside carts or night market stalls, and the drinks were simple, refreshing, and traditional. Today, bubble tea shops are ubiquitous in cities with large Taiwanese populations like Los Angeles, New York, and San Francisco. In recent years, its popularity has exploded in Boston too — there are now nine shops that sell bubble tea in the span of three blocks of Newbury Street in Back Bay — but most of today's drinks are different from the bubble tea of 30 years ago. Shops figured out that using milk powder, fructose, and syrups would keep their costs low and margins high, and most consumers couldn't actually taste the difference. In fact, many drinks sold by bubble tea shops today don't contain any tea at all and are full of ingredients designed to last on the shelf for weeks.

But one of Boston's shops takes a more traditional approach. Tucked away in a multiuse building set back from the bustling Newbury sidewalk, Yi Fang Taiwan Fruit Tea has a menu that's markedly different from the other shops in the area. Instead of blended drinks with gimmicky names, Yi Fang offers tea flavored with traditional Chinese fruits like green plum and wintermelon. Their small kitchen isn't cluttered with syrups and powders. Instead, the space is taken up by a refrigerator filled with colorful pre-cut fruit. Chinese ballads play from the speakers. The walls display a hand-painted depiction of the harvesting of Sun Moon Lake tea, which Yi Fang customers can either order by itself or in a number of milk teas.

The shop is co-owned by three business partners, but one in particular has an interesting story. Ivy, who asked not to be identified by last name, has never actually lived in Boston but was motivated to open the shop because of her own experience drinking Yi Fang's bubble tea — the New York shop impressed her so much that it inspired her to open a location of her own. She was struck by Yi Fang's devotion to both quality and tradition: "[Yi Fang is] more premium than the other brands that are

offered out there," Ivy says. The fact that New York already had a location didn't stop her. Instead, she set her sights on Boston, where she identified a young population with limited exposure to bubble tea. In 2019, she signed contracts authorizing construction to begin, but the Newbury location's opening was delayed almost two years due to the COVID-19 pandemic. Since its doors opened in June of last year, though, Ivy's Yi Fang has thrived.

Ivy visits Boston once every few months but corresponds with her managers daily. Most of her work concerns administrative duties like payroll, accounting, and forecasting and ordering ingredients, a complex process that takes place six months to a year in advance. She is also in charge of releasing new drinks and products to customers. "Yi Fang is more traditional than other brands," Ivy remarks. "I want to keep things simple — right on brand with what corporate is offering."

In reality, what Ivy is able to offer is already constrained. Any drink sold at a Yi Fang location must first go through an extensive vetting process in a Taiwanese tasting lab. A dedicated team invents, tinkers with, and tastes drinks, perfecting each one before it's approved for in-store sale. Drinks also need to pass Taiwanese food and beverage safety laws, which are generally much stricter than those in the States. As a result, every drink sold at a Yi Fang location around the world is made the same way, whether in Sweden or Singapore. Once a drink has been approved, Ivy's staff then tries each drink and deliberates, and if they give the go-ahead, it's released.

Many of Yi Fang's ingredients are grown and manufactured in Taiwan, but some are sourced from all around the world: matcha powder from Kyoto, passionfruit from Vietnam, cocoa from Spain. Sometimes, Yi Fang's use of real fruit is off-putting to customers who are so used to powders and purees. For example, instead of the usual taro powder or purée that's used to make taro milk tea, Yi Fang's taro latte comes full of chunks of real taro, causing some customers to assume that the drink isn't blended enough or was made incorrectly. "Most of the places you would go to, it would be powder-based," Ivy explained. Because of their devotion to quality ingredients and freshness, Yi Fang's prices are higher than almost all of their competitors. A medium drink with no toppings is usually between six and seven dollars, while prices for lowerend bubble tea can be two dollars cheaper. "Some customers come in and think Yi Fang is too expensive," says Ivy. "That's fine. I'm not really trying to compromise just because the other shops are."

Ivy's resolute mindset is reflected in everything Yi Fang sells. Their flagship product, Yi Fang Fruit Tea, is filled with tons of fresh fruit slices and purées, including passion fruit



Selection of fruit teas and egg pancakes.

purée and seeds, pineapple jam, and sliced oranges and apples. Instead of using generic green tea for the base of their fruit tea like most bubble tea shops, Yi Fang uses Songboling Mountain Tea, a cold-brewed oolong from central Taiwan, which gives the drink a more nuanced flavor. Their wintermelon latte offers an original spin on a normal milk tea, with tastes of the refreshing, mild melon accentuating but not overpowering the drink. Ivy notes that the drink is very nonular de spite customers' general unfamiliarity with wintermelon. The matcha latte, which uses high-end matcha from Uji, Kyoto, is rich and creamy. The drink pairs well with miniature pearls, which add a slight sweetness to the drink. And their peach fruit tea, filled with sliced peaches, is like taking a bite into a ripe peach itself. As of now, the only non-drink item on the menu is a bag of fluffy Taiwanese egg pancakes, which can be ordered filled with custard or miniature tapioca pearls. According to Ivy, just the smell of them gets people in the door. She said a new dessert should be coming out soon, but it's been hard to get approved — food items are under even tighter scrutiny than drinks.

In a world of powders, fake sugars, and bad bubble tea, Yi Fang Taiwan Fruit Tea refuses to take shortcuts. If you want a smoothie made with Oreo, prefer your drink topped with popping bubbles, or expect seasonal drinks to mean things like gingerbread smoothies and eggnog slush, look elsewhere. But if you want simple, traditional drinks made with intense attention to detail, then this is the place for you. When you come to Yi Fang Taiwan Fruit Tea, their website tells you exactly what to expect: "old-fashioned Taiwanese premium tea."

