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SATURDAY, APRIL 20, 2013
FINAL EDITION

BOSTON MARATHON BOMBINGS

THE H

Brothers' portrait at odds with horror of events

THE TSARNAEV BROTHERS: Tamerlan, left, and Dzhokhar became the nation's most wanted.

BY LESLEY CLARK
McClatchy News Service

BOSTON — Friends say Dzhokhar Tsarnaev was a funny kid, an enthusiastic wrestler and a popular graduate of Cambridge's prestigious Cambridge Rindge & Latin School. His elder brother, Tamerlan, took a break from classes at a community college to pursue the sport of boxing — and said he'd represent the U.S. over Russia in the Olympics if his native Chechnya didn't yet have its independence.

Interviews with friends, teachers, coaches and fellow students Friday painted a portrait deeply at odds with events as a massive manhunt closed down Boston in search of Dzhokhar Tsarnaev, 19, who was captured in a suburban backyard and taken into custody late Friday, suspected of carrying out the Boston Marathon bombings Monday with his brother.

Tamerlan Tsarnaev, 26, died early Friday after a spectacular overnight crime spree that included the shooting of two police officers and a carjacking.

"This has absolutely floored me," said Thomas Lee, the president of the South Boston Boxing Club, where Tamerlan Tsarnaev trained in 2009 and 2010.

He told McClatchy that the only thing that had set Tsarnaev apart from his fellow boxers was a propensity for offbeat training habits, such as walking around the gym on his hands.

But there was evidence that Tamerlan was a corro-

•TURN TO BROTHERS, 17A

•From Beantown to ghost town: Transit halted, people told to stay indoors as city is put on lockdown, 16A

VENEZUELA

Maduro: I'm the first 'ch

New Venezuelan President Nicolás Maduro ended his inaugural address with a call for unity in a nation split by a bitterly contested election.

BY ANDREW ROSATI
Special to The Miami Herald

CARACAS — The sounds of salsa and fireworks echoed through the capital as Nicolás Maduro was sworn in as president of Venezuela Friday following a week of protests over his razor-thin victory.

Throngs of red-clad Maduro supporters crammed the city center for the swearing-in ceremony of Hugo Chávez's handpicked successor. But the cacophony of celebration competed with the sounds of protest from supporters of losing candidate Henrique Capriles.

"I swear to God, Christ the Redeemer, in him and through him, for the people of Venezuela, by the eternal memory of the supreme co-*mandante*," said Maduro, 50, with his right hand on the Venezuelan constitution as he took the oath of office.

The one-time union organizer and former foreign minister and vice president

•TURN TO MADURO, 2A

COMPILED BY MADELEINE MARR FROM MIAMI HERALD STAFF AND WIRE REPORTS

people

Lesley Abravanel
lank@aol.com

SCENE IN THE TROPICS

Girls' night out at Gale, Regent Cocktail

Actresses **Sophia Bush** and **Maggie Grace** were spotted enjoying drinks with friends Tuesday night at the **Regent Cocktail Club**. Bush and Grace were both in town for the Learnist Slumber party at the **Gale Hotel**. Learnist, by the way, is an education-focused free media and resource sharing site.

BUSH

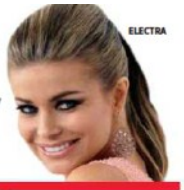
Casting agents for *Dancing with the Stars* should have spent last Saturday night at Prime 112 when a random crowd of celebrities convened for dinner. Among them: **Ivana Trump, Vivica A. Fox, Chad "Ocho Cinco" Johnson** and Philadelphia Phillies player **Ryan Howard**. Not too long after they all left, **Lil Wayne** and friends stopped in for a late dinner, leaving the restaurant well after 1 a.m.

FOX

The celeb-studded steakhouse was hopping on Wednesday night, too, as Miami Heat player **Chris "Birdman" Andersen** was seen enjoying a meal with a friend. At another table, fresh off his national championship, Louisville head basketball coach **Rick Pitino** was seen dining with friends for the second time this week. Retired basketball player **Dikembe Mutombo** was also there. Both **Flo Rida** and **Fat Joe** had tables and dined with friends as they enjoyed late dinners.

birthdays

Actor **George Takei** is 76. Actor **Ryan O'Neal** is 72. Actor **Gregory Itzin** ("24") is 65. Actress **Jessica Lange** is 64. Actor **Clint Howard** is 54. Actor **Crispin Glover** is 49. Actor **Andy Serkis** is 49. Country singer **Wade Hayes** is 44. Actress **Carmen Electra** is 41. Actor **Joey Lawrence** is 37. Multi-instrumentalist **Clay Cook** of the Zac Brown Band is 35.



ELECTRA

THE CULINARY SCENE

Dishing with chef Michael Schwartz

Design District celeb chef **Michael Schwartz** is branching out from the mainland with the opening of Restaurant Michael Schwartz at The Raleigh. Miami.com spoke with Schwartz about the restaurant, which opens Monday.

So what can we expect at the Raleigh?

The idea for the place is ... the hotel. I feel like the hotel really sets the tone. We wanted to bring some of the elements of Michael's Genuine so it's not so formal — the small, medium and large plates — and people can share if they want to. The approach mimics Michael's Genuine, but the ambience and the vibe are dictated by the space.

What is it about the Raleigh that you love?

It's iconic. People are rooting for that property. There's something magical about that place. It's elegant in its simplicity — that's what attracted me to it. It's Miami from a different era.

How much involvement has SBE group had since they came on to the project?

Lots of involvement, which we love. They are seasoned operators and their people are passionate and enthusiastic. So we, as a hospitality company, have learned a lot from them and we've enjoyed working with them.

Talk a bit about the menu.

The "snacks" in particular are where you'll see a lot of crossover with Michael's Genuine. I think it gives people a first sight of something familiar. We've got the hominy, the chips, the falafel. But we've got some news ones — a shrimp toast, charred shishito peppers, beef jerky with grass-fed beef. And our smoked fish dip with saltine crackers should become a Raleigh standard.

And what about some new things?

The menu will change every day, especially the dinner menu based on the growing season in South Florida and the rest of the country. But there will be lots of throwback dishes as well, like Clams Casino, Oysters Rockerfeller and classic steak tartare — things that we think represent the Raleigh in its heyday.

How has it been to transition the Raleigh staff to the MGFD approach?

We've been working with chef Danny Ganem (formerly of Kane Steakhouse) and his team in anticipation of this new opening. We've been ramping up to it and starting to influence the supply chain and starting to introduce our farmers to the property. And coaching Danny and his team on the culture so that he understands the mission and message and he can relay that to the staff.

Are you finding it's harder now as you expand to new restaurants and increase your demand that it's hard to source from local farms?

We have been such proponents of these farms, which we call our partners, that we're a priority for them. We supported them back before it was popular to use local agriculture. So they've stepped up and supply us with the best product they grow. And I'm proud of them because it's what we believe in. So we're in a good place with our farmers.

What if you get tourists coming in demanding Caesar salad and Fettucine Alfredo?

We're in the hospitality business, and it's our job to make the guest happy. So if that means we have to heat up baby food in the middle of dinner service or make pasta Carbonara or a Caesar salad, we'll do it. That's our job. Especially at a hotel where you have families traveling together. We try to innovate and be clever and stay ahead of the trends, but we also try to make people feel comfortable by offering things that are simple and easy to understand. We've always done that at Michael's Genuine. A Caesar salad could be the best thing you ever ate or it could be uninspired.

Explain the family-night meal.

That was inspired by the pop-up dinners we do at Harry's Pizzeria. So it'll be communal tables and family-style menus and wine bottles on the tables. A much more relaxed feeling, the way you'd eat with your family.

How will the Martini Bar change?

It's this great classic, comfortable place, so we just wanted to enhance it. But nothing crazy. There won't be 10-minute cocktails with seven different tinctures, but they'll be interesting cocktails thoughtfully created and carefully crafted. On Tuesday nights, we'll do "Martini Culture," where we'll bring in mixologists in from around town to do guest bartending and create a specialty cocktail of the night.

SARA LISS

calendar

BBQ
2 P.M.
Stuff your face with succulent BBQ and wash it down with your choice of more than 100 craft beers while grooving to the bluesy sounds of Reverend Peyton's Big Damn Band, Albert Cummings, Bonerama, Tab Benoit and the North Mississippi All Stars. **Seminole Coconut Creek Casino**, 5550 NW 40th St., Coconut Creek; Ticketmaster; $25.

DINE
6 P.M.
Celebrate 4-20 with a stoner themed menu at **Eating House** with seven different dishes served family style as classic movies are projected and your favorite pro-herb songs are played. 804 Ponce de Leon, Coral Gables; 305-448-6524; $42 per person.

CONCERT
9 P.M.
Grammy-winning Puerto Rican merengue singer **Elvis Crespo**, best known for his hit "Suavemente," performs in support of his latest album "Los Monsters." **Congas Nightclub**, 2079 N. University Dr., Sunrise; www.wantickets.com; $35-$50.

To get listed visit www.miami.com/events.

"You do get very unglam for that show."
— 'The Walking Dead' star Danai Gurira to People

The Miami Herald April 20, 2013

HARRISON & SHRIFTMAN