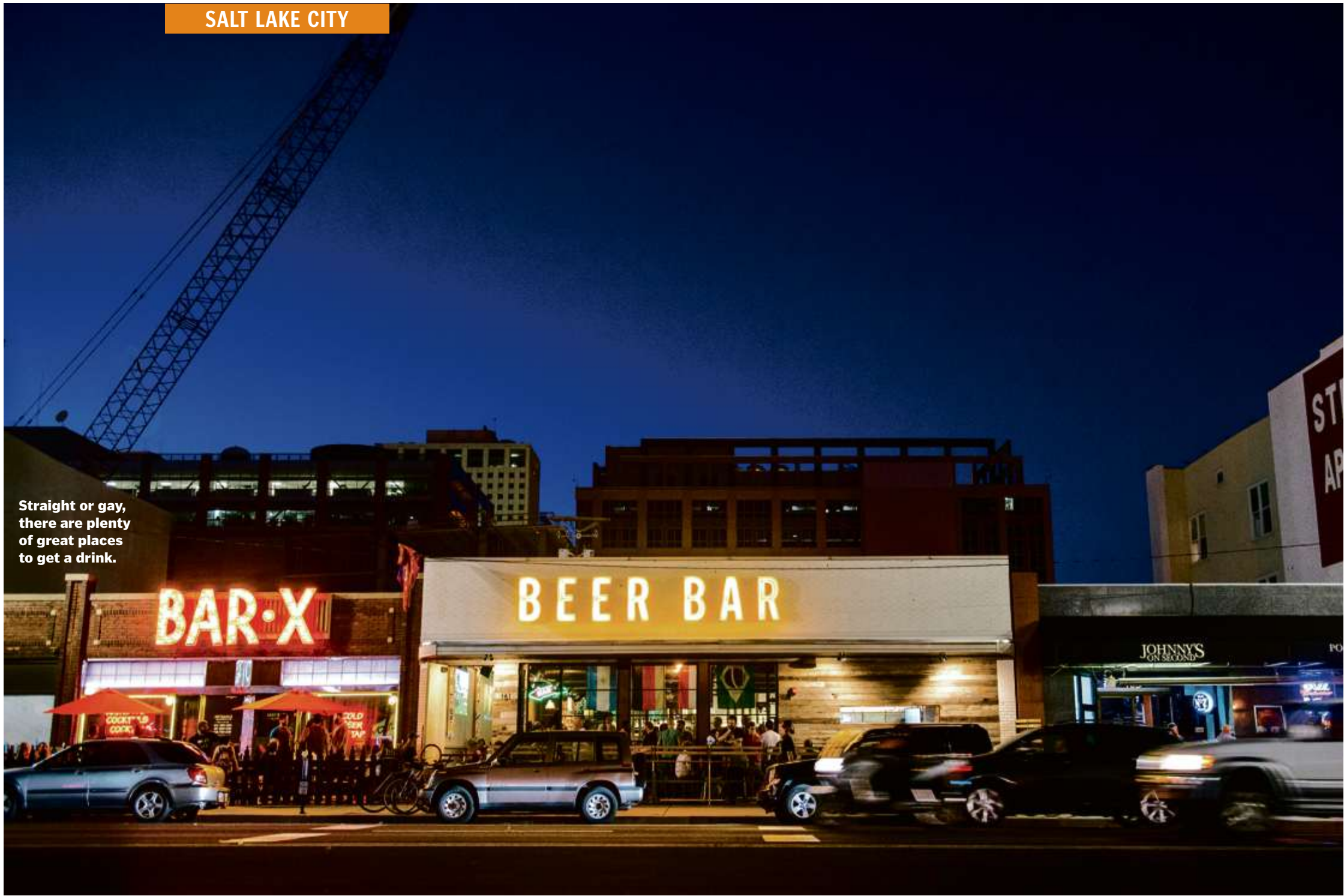


WITH: NEW ENGLAND DESTINATIONS

BOSTON SUNDAY GLOBE JULY 16, 2017 | BOSTONGLOBE.COM/TRAVEL

SALT LAKE CITY

Straight or gay, there are plenty of great places to get a drink.



CHRISTOPHER MUTHER/GLOBE STAFF

THERE'S A MISCONCEPTION HERE

Also, the gay situation: This once Mormon-dominated city is much gayer, and much cooler, than I ever expected

BY CHRISTOPHER MUTHER | GLOBE STAFF



SALT LAKE CITY — Here are three short paragraphs I never thought I would write. Ever.

Paragraph one: I was nursing a rum and Diet Coke at a gay bar in Salt Lake City when a thunderbolt of excitement hit the room. I was told that Michael Sanders, the reigning Mr. Leather Slut of Utah, had arrived!

Paragraph two: I walked into a tiny Salt

Lake bar called Bodega — this one is not a gay bar — and a man in a tailored vest who looks like a refugee from Brooklyn escorted me downstairs to an expansive speakeasy and restaurant where diners were enjoying beer can chicken and beignets in a room that looked like a haunted museum of natural history.

Paragraph three: The once Mormon-dominated Salt Lake City is much gayer, and much cooler, than I ever expected.

By now you are likely scratching your head and thinking, “What in the name of Osmond is going on here?” I experienced the same reaction, although in my case I invoked the Romney moniker.

Regardless of your preferred interjection, a Gallup poll ranked Salt Lake as the seventh

gayest city in the country. That means 4.7 percent of Salt Lake’s population identified as LG-BT, making it slightly less gay than Boston (4.8 percent), but gayer than Los Angeles (4.6 percent). Salt Lake also made the top 10 list of Advocate magazine’s Queerest Cities in America in 2016. It missed the list this year, but I was assured that Salt Lake is still pretty darn gay. Brigham Young would probably have a panic attack if he saw all the rainbow flags.

“We have a really great gay community here in Salt Lake,” said city councilor Derek Kitchen. “I don’t know exactly how it happened, but I have a hunch. My feeling is that as the Mormons came through and dominated the region, it provided an opportunity for a strong coun-

MUTHER, Page M2

AND IT'S THE BOOZE SITUATION



Tentsile's Stingray tree tent.



Thermacell Backpacker mosquito repeller.



NEMO Hornet Elite tent.



Patagonia sleeping bag.



Primus portable fire pit.

No matter where you camp, take this gear along

By Kari Bodnarchuk
GLOBE CORRESPONDENT

Whether you're heading into the backcountry or hauling a carload of camping gear to a favorite spot, you'll find plenty of new or unique gear to take on your adventures. Some of this year's coolest products help you fend off bugs, illuminate your world, and prepare gourmet

camping cuisine. Others provide shelter, help you sleep well, or keep you warm and dry. Here are a few of our top picks for this camping season.

A portable leave-no-trace fire pit

Nothing beats cooking marshmallows and huddling around a warm campfire, but

Mother Nature can't always handle the impact of an open-flame fire on ground level. Primus's new Kamoto OpenFire Pit lets you take the campfire wherever you go on your car-camping adventures without affecting the environment. The portable steel campfire sets up quickly and easily: Just unfold it and set it up like a TV tray,

and then insert a metal tray for holding wood or coal and add two metal side pieces for wind protection. A grate for grilling food goes on top, providing a stable platform for cooking meals. The leave-no-trace grill packs up relatively flat, and stays together with a handy strap. Sleek and simple, it's the Ikea stove of car camping. The

Kamoto weighs 13.4 pounds (regular size) to 15.4 pounds (large). Buy the separate open-fire pan, which sits on top, for making anything from pancakes to stir-fry meals. \$129.95/\$149.95 (20.9-inch/25.6-inch fire pit); \$119.95/\$139.95 (regular/large pan). 800-443-4871, www.primus.us.

Gourmet meals to fuel your adventures

Talk on the trail always leads to food, yet it's unlikely the most creative and hungry hikers could dream up gourmet meals that top Jennifer Scism's. The award-winning chef, who co-founded New York's Annisa restaurant and has beaten iron

CAMPING GEAR, Page M3