

The Weekapaug Inn



November Newsletter



Fall has arrived in Weekapaug, Rhode Island. The Inn and the Pond are fringed by trees of yellow, red and gold. The boats in the harbor are dwindling. Summer has once again come and gone. A stillness has come over the community, yet it is anything but quiet at the Weekapaug Inn.

Update

If you have been in the area recently, you may have noticed that there are two large yellow shoots and many large green dumpsters in front of the Weekapaug Inn.

Interior demolition began just after Labor Day. This entailed removing the wallboard, carpets, electrical wire, plumbing fixtures and ventilation ductwork. During this process, our contractors sort and weigh the different debris items to prepare them for recycling.



The Front of the Inn

The Inn project from top to bottom is being approached in an environmentally friendly manner. Our goal is to be certified as a LEED (Leadership in Energy and Environmental Design) hotel under the U.S. Green Building Council's guidelines. With historic preservation always in mind, the contractors are careful to keep the site clean while protecting what we will be putting back into the restored Inn.

For example, the front desk will be preserved and the octagonal window too, of course. Our goal is to make changes for the better, but not make changes for change's sake.

We have found my grandparents built a very sturdy building that fortunately looks brand new behind the walls. Additionally, we have had no surprises during the process. As the walls have come down, we find ourselves in a new place, recognizable but very different than I have known it in my lifetime. As you can see in the picture below, the top floor known as the "Bridge" is being prepared for four double rooms with private baths! It is amazing to see through the whole row of bridge windows at once. What a view!



The Front Desk



The Octagonal Window



The "Bridge"



View from the "Bridge"

Ownership Opportunities at the Weekapaug Inn

In August, we held a Brokers' Open House and over 30 top real estate agents attended. We erected scaffolding to showcase the views from two of the proposed cottages and highlighted our plans. To date, our project has been well received and we hold sales deposits on three Inn Guest Suites and one Cottage.

Please contact us for an eBrochure to review ownership amenities, floor plans and pricing. Weekapaug will always be a great place to live or to vacation. To learn more please visit our website at www.WeekapaugInn.com.



Timeline

Our goal is to re-open the Inn as soon as possible. At this time, it is prudent for fiscal restraint while still keeping forward momentum. With that thought in mind, and a few hurdles behind us, we plan to re-open no later than the 2010 summer season. I know you look forward to returning to the Weekapaug Inn and we apologize for keeping you away for so long. We can assure you that we much prefer the life of innkeepers! Thank you for your calls, your visits, your letters and your continuing support.

Reasons To Visit other than the Summer!

2008 Silver Medalist Michelle Guerette visited the new National Rowing Foundation Hall of Fame at Mystic Seaport to sign autographs and talk about the Olympics during the Coastweeks Rowing Weekend in September.

Star Gazing at the Frosty Drew Observatory on Friday nights at Ninigret Park in Charlestown.

Visit the National Historic Landmark, B.F. Clyde's Cider Mill the only steam powered cider mill in the U.S. See their cider making demonstrations on Saturdays and Sundays.

Or try apple picking at Maple Lane Farms in Preston, CT and purchase a half gallon of their famous black currant juice.

Weekapaug Recipe

Chef Trevor Douglas Pumpkin Pancakes

Yield 20 servings

INGREDIENTS:

| | | |
|-------|-------|-------------------|
| 7 | cups | all-purpose flour |
| 1 | cup | light brown sugar |
| 3 | Tbs. | baking powder |
| 1 1/2 | Tbs. | baking soda |
| 1 1/4 | Tbs. | ground allspice |
| 1 1/4 | Tbs. | ground cinnamon |
| 2 | tsp. | ground ginger |
| 1 | tsp. | salt |
| 5 | cups | milk |
| 3 1/2 | cups | pumpkin puree |
| 4 | whole | eggs |
| 1/2 | cup | vegetable oil |

METHOD:

In a separate bowl, mix the milk, pumpkin, egg and oil. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt; stir into the pumpkin mixture just enough to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Trivia and History

After the Great Hurricane of 1938, and as the Weekapaug Inn neared completion on its new site, Arthur Willet chose to put his signature under the main staircase on June 3, 1939. Arthur seems to be the only person to have left a memento behind the walls. If anybody knows something about Arthur Willet, please let us know. Life certainly must have been hectic if they were finishing the construction of the main staircase on June 3, 1939! The debut of the new Weekapaug Inn was just days away.



Our new Website

Visit our new website, www.WeekapaugInn.com, for news and information. Reminisce in the Photo Gallery and dream about your next visit to Weekapaug. Most importantly, please register for our email contact list so we can keep in touch.

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Don't forget The Manasota Beach Club, our sister resort in Englewood, FL, is open and serving up Buffum hospitality. Contact them at 941-474-2614 or www.ManasotaBeachClub.com.



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Happy Thanksgiving