

INNSIGHTS

WEEKAPAUG INN NEWSLETTER

SPRING / SUMMER 2013



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND



THE JOYS OF A SPLENDID BEACH, A BUCKET AND A SHOVEL
ARE THE SAME FOR EVERY GENERATION.

ROBERT BUFFUM, THE WEEKAPAUG INN / THE BEST OF ALL POSSIBLE WORLDS, 1899-1999



WELCOME

I've been asked my impressions of the Inn's recent opening, and I would say it's like a vision, coming into focus. After the process of construction of the huge floor plan in all its details—all the swatches of fabric and materials, a million meetings to figure everything out together—we now have this beautiful product. It's our new/old Inn, coming back to life, or rather, waking up, almost magically, like Sleeping Beauty. ≈ We are in a very exciting phase for the spring and summer, as we put all the pieces in place for the things we dreamed of offering to our guests. From clambakes to brunch, paddle boat to clamming in the pond with Mark the naturalist, yoga at sunrise, outdoor movies at sunset, a kite competition, the possibilities are endless, limited only by our imaginations. We've received many calls about the Inn and its offerings, and the details are coming together, as you will see on these pages, and on our website. Reservations are flowing in, and we look forward to greeting our guests, both new and returning. ≈ We are also thrilled to report that the Weekapaug Inn has been welcomed into the **Relais & Chateaux** family, a distinction given to only 40 properties in the U.S., and just two (and with us, just three) in Rhode Island, including our sister property the Ocean House. We are honored to be recognized among this group of outstanding properties, each with a unique character and dedication to the art of hospitality. On a personal note, I am French, where Relais & Chateaux began, and as far back as I can remember, as a child traveling with my parents, we always had the R&C guide in our car, and that is where we would stay. I am so proud that the Inn is part of this group, truly a home away from home.



Antonia Kovosec
INNKEEPER

COMMUNITY OPEN HOUSE SEPTEMBER 1, 2012

NEW YEAR'S EVE DECEMBER 31, 2012



ON THE POND

WARM WEATHER and holidays create many occasions to gather, and the Inn will make food and fun part of our signature high season offerings. We've got a variety of tempting feasts coming to the table, giving you the opportunity to savor our unforgettable meals, exceptional service and unsurpassed location. Come celebrate in good company—as a couple, as a family, as friends and colleagues—at Weekapaug.

SUNDAY BRUNCH

On its way to becoming a Weekapaug institution, the first and third courses for our three-course brunch grace the table and are served family style in *The Restaurant*; the second course of tempting entrees is a la carte. Expect an ever-evolving selection of dishes made with seasonal and local ingredients. Coffee and juice included.

Every Sunday (except Easter and Mother's Day), 8 a.m. to 2:30 p.m.; \$44/person, \$22/children 6-12; children 5 & under, free (plus tax & gratuity)

EASTER MEAL:

SUNDAY, MARCH 31

Three courses of delectable, locally sourced dishes are on the menu for a memorable Easter meal, served family style in *The Restaurant*. Start with a selection of crudités and canapés, enjoy seasonal carved meats—spring lamb and ham—and an array of sides, topped off with some fabulous dessert choices. **Special Event:** Enjoy Bingo—a big tradition here—with Naturalist Mark Bullinger at 4 p.m. and 6 p.m. Easter evening.

Seatings: 11:30 a.m. to 6 p.m.; \$52/person; \$22/children 6-12; children 5 & under, free (plus tax & gratuity)

MOTHER'S DAY

CELEBRATION:

SUNDAY, MAY 12

Give the special woman in your life a day to remember and celebrate with a spectacular three-course dinner. The special menu designed for the occasion features the seasonal gifts from our local farms, seas and skies.

Seatings: 11 a.m. to 6 p.m.; \$54/person, \$25/children 6-12; children 5 & under, free (plus tax and gratuity)

THURSDAY EVENING

FAMILY STYLE CLAMBAKES AND S'MORES

Long a Weekapaug Inn tradition, Thursday evening Clambakes are back! Between Memorial Day and Labor Day feast on our abundant Clambake fare served family style. After dinner, gather at the firepit on the Lawn for delicious s'mores, under the stars.

Dinner seatings: 5 p.m. to 8 p.m.;
S'mores at the firepit: 8 p.m. to 10 p.m.; \$65/person; \$25/children 6-12; children 5 & under, free (plus tax and gratuity)



All special meals open to guests and the public by reservation, which may be made as noted.

Sunday Brunch, Easter Meal & Mother's Day Celebration reservations may be made via Open Table or Destination Services 401.637.7600. Cancellations made within 48 hours of arrival incur a fee of \$25/person. See our website for special Easter and Mother's Day weekend stay packages.

Thursday Evening Clambake reservations may be made through Destination Services: 401.637.7600; not available for online booking.

Cancellation fee of \$25 per person within 72 hours of arrival.



INN NATURE & RECREATION

RECREATION PREVIEW



With our setting on the shores of a tidal salt pond, and with miles of beach just beyond, the possibilities for recreation and observing the natural world will soon begin to blossom, just like the wild beach roses that adorn the dunes. Here's a sample of what's planned by our naturalist Mark Bullinger.

WEEKEND OF THE SPAWNING MOON: MAY 24-26

HORSESHOE CRAB FESTIVAL

Experience the age of the dinosaurs under the full moon, as horseshoe crabs by the thousands stream into our protected estuaries for an annual spawning ritual that stretches back 450 million years. Utilizing boats and boots, we will watch these creatures glide across the sandy shallows by the light of the moon and our headlamps. Those who prefer the Inn's 21st century comforts can view live crabs and a slide/video presentation in the Sea Room.

Slideshow: Friday and Saturday, 5 p.m.;
Moonlight Outing: Saturday, 9:30 p.m.;
\$50/person includes all equipment

CINDER WORM HATCH

Cinder worm hatches occur from mid-April to late June and are often brought on by the full moon. While there's no predicting the hatch dates exactly, it's fun to seek them out via kayak and canoe. Striped bass love these worms, so fishing in the pond can be at its best.

SIGHTINGS: SPRING / SUMMER

AS THE WINTER DUCKS that have been with us since fall fly north, a great variety of migratory birds settle in or pass through. By April and May, the songbirds arrive, and by June you will see osprey nesting and fishing off the backyard. Great blue herons and egrets frequent the pond, as do many wading and shore birds, not to mention terns and gulls. There's also

a boom in the salt pond's population of small fish and countless creatures that reproduce and grow in its warm sheltered waters. May and June bring major game fish; it's not uncommon to see schools of striped bass or bluefish churning the water right off the beach as they feed. We'll offer many opportunities to see the local wildlife firsthand and up close this season.

We'll host fly-tying seminars on Saturday and guests can join in evening fishing.

Seminar: Saturday, 9:30 a.m. to noon

Fishing: Saturday, 7:30 p.m. to 9 p.m.
\$75/person includes all equipment

SALTWATER FISHING BOOT CAMP: JUNE 8 & 9

Our boot camp is the perfect way to learn the fundamentals of fly casting and surfcasting along the coast. Seminars will cover basic fly-fishing gear along with casting and retrieval methods; we'll even tie a few flies to use when we go out on the water. If surfcasting is more your game, we'll go deep into lure selection and the when, where and how of catching game fish.

Slideshow: Friday, 5 p.m.; **Seminars:** Saturday, 9:30 a.m. to 12:30 p.m. and 4 p.m. to 6 p.m.; **Group Fishing:** Saturday, 7:30 p.m. to 9 p.m.;
\$250/person includes the use of gear

PADDLE FEST: JUNE 22

Snug on the shore of Quonochontaug Pond, the Inn is perfectly sited for paddle sports. Join us for a day of demos and clinics; you can learn new skills or try standup paddle boarding. Professional instructors and a fleet of paddle craft will be on site; enjoy guided tours along the pond and its hidden waterways. If skies are clear, take part in a nighttime paddle beneath the full Strawberry moon.

Guided Paddle: Saturday, 9 a.m. to 10:30 a.m.; **Demos & Clinics:** Saturday, 10 a.m. to 1 p.m.; **Moonlight Paddle:** Saturday, 9:30 p.m. to 10:30 p.m.;
\$25 for a pass to use boats, attend basic seminars and participate in paddles; \$25 to participate in clinic on how to rescue self and others when a kayak tips over.



LAND, SEA & SKY



EXECUTIVE CHEF JENNIFER

BACKMAN has earned praise far and wide for her locally sourced menus. Here's what she's planning as the restored Inn's first peak season approaches.

We will continue to highlight and focus on products from nearby farms and growers. Foods you are sure to see as spring arrives, and then warms into summer, include a variety of clipped lettuces, fresh herbs and blossoms and young vegetables, such as carrots, turnips and beets. There will be spring onions and spring garlic, sweet onions and new potatoes. You'll also find fiddleheads, ramps, morel mushrooms, asparagus, rhubarb and strawberries as our high season progresses. Moving past midsummer, look for local corn and heirloom tomatoes—usually our bounty in August.

The menu will also reflect what is available from local waters at this time: lobsters, clams, mussels, bass, tautog, fluke, cod and other riches from the sea.

In spring and early summer, we like to keep the food a bit more playful, and reminiscent of New England traditions, with lighter sauces such as vinaigrettes and jus.

We're planning some special spreads for spring and summer holidays, served family style, to express the Inn's authentic personality. The Restaurant will be comfortable and inviting, encouraging our guests to feel at home, sharing memories together with their families, and with us.

FROM THE KITCHEN:

Dessert and warm weather go together. Here's a favorite from **CHEF JEN**:

LEMON TARTLET WITH STRAWBERRY AND MINT

Yield: 6 Tartlets

6 4" individual tartlet shells, baked
1 pint lemon curd (recipe on right)
1^{1/2} cups strawberries, sliced
1/4 cup powdered sugar
1/4 teaspoon vanilla extract
6 mint leaves, fine chiffonade
Pinch salt

1. In a bowl, combine strawberries, powdered sugar, vanilla, salt and mint together. Stir gently to combine. Let sit for 30 minutes. Reserve until ready to finish tartlets.

2. Heat water 2" deep in a medium saucepan to create a water bath; bring to simmer.

3. In a bowl, combine eggs, sugar, lemon juice, zest and salt. Whisk together.

4. Place bowl over simmering pot and stir mixture with a rubber spatula, stirring constantly though carefully so as not to create bubbles and air pockets.

5. When mixture lightens and becomes thick (8-10 minutes), remove from heat and pass through a chinoise. Mount in butter, piece by piece until evenly incorporated.

LEMON CURD

4 eggs, whole
1 cup granulated sugar
1/2 cup Meyer Lemon, juice
2 ounces butter
2 tablespoons Meyer lemon zest
Pinch salt



ASSEMBLY

6. Fill each tartlet with 2^{1/2} oz. of lemon curd, about 3/4 up the shell.

7. Stir the strawberries once more to make sure they are evenly mixed.

8. Layer the sliced strawberries in a circle slightly overlapping one another on the top of each tartlet, until all the lemon curd has been covered. You may serve with a dollop of fresh whipped cream, or garnish with local edible blossoms or an additional sprig of mint.

9. Serve immediately...with a tall glass of iced green tea! **ENJOY!**

Bon Appetit!



LIVING INN

THE BATHHOUSE

NEXT TO THE POND, AND STEPS FROM THE BEACH, our new bathhouse has the charming simplicity of its predecessor, which stood in the same spot, beside the rustic and venerable local yacht club. And, like the newly restored Inn, the structure has been transformed from the inside, offering service and amenities that reflect the barefoot luxury of the Weekapaug experience.

With its structure designed by the Pawtucket architectural firm of Lerner Ladds and Bartels, and its interior appointments designed by Nancy Taylor—who also executed the interiors of the Inn—the bathhouse is a comfortable stopover between the Inn and the

shore. Food service, attendants, beach gear and toys are all available here. Inn guests may store their belongings in personal lockers, gather in comfortable chairs around umbrella-sheltered tables for a snack and conversation, and shower in one of the four fully equipped changing rooms.

In recognition of the existing Weekapaug community that surrounds the Inn and provides its uniquely beautiful environment, lockers around the bathhouse perimeter are available for use by local community residents, reserved each summer season on a first-come basis.

And don't forget the alternative...
Guests who would prefer to swim and

recline in closer proximity to their rooms may take advantage of our outdoor pool, with its custom granite patio and sweeping views of the pond, beach and ocean. Just grab a fluffy towel and lean back in a cushioned lounge chair. No need to move a muscle.



RHODY REFRESHMENTS

ASK ANY RHODE ISLAND NATIVE, and they will tell you that the world's best lemonade comes from Del's, an Ocean State institution that had its origins in Cranston, Rhode Island, in 1948, when Angelo De Lucia opened a small stand, and his great-grandfather's frozen lemonade recipe began its climb to local stardom.

Now served in its distinctive green and yellow paper cups throughout the state, the country and abroad, the Inn will feature Del's at the bathhouse. Grab a cup, let the sweet, slushy mixture melt as your hand warms it from the outside, and sip, or slurp.

If you love lemonade and haven't tried this one, you're in for a treat.

Also on hand is coffee milk, the state beverage (it narrowly beat out Del's for the honor when it came to a vote in the legislature in 1993). The Inn's version is made with Dave's Coffee Syrup, made in nearby Charlestown. More on Dave's, the Weekapaug Inn's official coffee roaster, in the next newsletter.



CALENDAR OF EVENTS

31 MARCH: EASTER MEAL SUNDAY

Three courses of delectable, locally sourced dishes are on this sumptuous menu for a memorable Easter meal, served family style.

Seatings: 11:30 a.m. to 6 p.m.; \$52/person; \$22/children 6-12; children 5 & under, free (plus tax and gratuity)

YEAR-ROUND: TOAST THE FULL MOON

The rise of a full moon in Weekapaug is something to experience. Join in for a champagne toast and a look through our telescope.

Friday, April 26, 8:59 p.m.; Saturday, May 25, 8:53 p.m.; Sunday, June 23, 8:33 p.m.; Monday, July 22, 7:56 p.m.; Tuesday, August 20, 7:07 p.m.

THURSDAY EVENING

FAMILY STYLE CLAMBAKES

On Thursday evenings in the summer, feast on our abundant Clambake fare, served family style. After dinner, enjoy s'mores, under the stars.

May 30; June 6, 13, 20, 27; July 4, 11, 18, 25; August 1, 8, 15, 22, 29

Dinner seatings: 5 p.m. to 8 p.m.; **S'mores at the firepit:** 8 p.m. to 10 p.m.; \$65/person; \$25/children 6-12; children 5 & under, free (plus tax and gratuity); Cancellation fee of \$25 per person within 72 hours of arrival.

FULL MOON PADDLES AND EXCURSIONS

There's nothing like being on the pond at night under a full moon! Join us for an hour-long, guided paddle.

June 23, 8:33 p.m.; July 22, 7:56 p.m.; August 20, 7:07 p.m.; September 20, 7:16 p.m.; \$25/person includes all equipment (Capacity 10 kayakers)

If you prefer to sit back and sip a glass of wine, our electric launch is the option for you. Two 45-minute runs per evening.
\$40/person includes wine and nibbles (Capacity 6 per trip, two trips per evening)

MAY 12: MOTHER'S DAY CELEBRATION

Join us for a spectacular three-course dinner in *The Restaurant*. It's a delightful way to express your gratitude for all she does.

Seatings: 11 a.m. to 6 p.m.; \$54/person, \$25/children 6-12; children 5 & under, free (plus tax and gratuity)

MAY 24-26: WEEKEND OF THE SPAWNING MOON (HORSESHOE CRAB FESTIVAL AND CINDER WORM HATCH)

HORSESHOE CRAB FESTIVAL

Under the full moon, horseshoe crabs flock to our pond to take part in a spawning ritual that stretches back 450 million years. It's as close as you will ever get to experiencing the age of dinosaurs first hand.

Slideshow: Friday and Saturday, 5 p.m.; **Moonlight Outing:** Saturday, 9:30 p.m.; \$50/person includes all equipment (Capacity 10 kayakers and 6 in launch)

CINDER WORM HATCH

We will host a fly-tying seminar on Saturday and guests can join in evening fishing utilizing their own gear or Inn fly rods.

Seminar: Saturday, 9:30 a.m. to noon; **Fishing:** Saturday, 7:30 p.m. to 9 p.m.; \$75/person includes all equipment (Capacity 12 people; 6 rods available)

JUNE 8 & 9:

SALTWATER FISHING BOOT CAMP

Our saltwater fishing boot camp is the perfect way to learn the fundamentals of fly casting and surfcasting along the coast.

Slideshow: Friday, 5 p.m.; **Seminars:** Saturday, 9:30 a.m. to 12:30 p.m. and 4 p.m. to 6 p.m.; **Group Fishing:** Saturday, 7:30 p.m. to 9 p.m.; \$250/person includes the use of gear (Capacity 12 people)

JUNE 22: PADDLE FEST

This is the perfect opportunity to learn new skills or try your hand at standup paddle boarding. Professional instructors will be on hand as well as a fleet of paddle craft to try out.

Guided Paddle: Saturday, 9 a.m. to 10:30 a.m.; **Demos & Clinics:** Saturday, 10 a.m. to 1 p.m.; **Moonlight Paddle:** Saturday, 9:30 p.m. to 10:30 p.m.; \$25/person for a pass to use boats, attend basic seminars and participate in paddles (Capacity 40 people); \$25/person to participate in clinic on how to rescue self and others when a kayak tips over (Capacity 8 people)

JUNE 30: KITE FLY-INN

Our first annual Fly-Inn will feature spectacular kite demonstrations, and a kite-making workshop.

noon to 3 p.m.; Admission and Lunch: \$10/person (Capacity 75 people)
Kite building workshop: \$15/person

JULY 11: STANDUP PADDLE BOARD DAY

Come try your hand at standup paddle boarding. We will have all the equipment on hand, along with expert instructors to teach you the basics.

Demos and Seminars: 9 a.m. to 1 p.m.; **Group Paddle:** noon to 1:30 p.m.; \$40/person includes all equipment (Capacity 30 people)

JULY 18 & AUGUST 15:

BEACH STONE WALK & TALK

Our adventure will start with a beach walk to collect the beautiful stones and then Dr. Jon Boothroyd, Rhode Island State Geologist, will tell us about them.

4 p.m. to 5:30 p.m.; \$15/person (no limit on participants)

AUGUST 25: MODEL YACHT REGATTA

You'll be on the edge of your seat watching the sailing action. You can even try your hand at piloting a radio controlled sailboat or a classic motor yacht.

4 p.m. to 6 p.m.; Admission and Grill: \$10/person (Capacity 75 people)
Drive the boats: Additional \$15/person (Capacity 24 people)

FOR RESERVATIONS TO ALL OF THE ABOVE EVENTS, PLEASE CALL DESTINATION SERVICES AT 888.813.7862.





WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

25 SPRAY ROCK ROAD, WESTERLY, RHODE ISLAND 02891



WEEKAPAUG INN

RELAIS AND CHATEAUX "THE ART OF LIVING"

THE WEEKAPAUG INN is proud to announce that we are the newest member of Relais and Chateaux. A commitment to creating a truer understanding of the "Art of Living" is a philosophy we both share. To celebrate this special union we invite you to experience our Pursuit of Perfection this winter.

Reserve a Cove View Deluxe or Pond

View Deluxe Room and receive a 20% Discount off of our Best Available Rates

- Spacious accommodations for two in our Cove View Deluxe or Pond View Deluxe Rooms
- Daily Breakfast for Two



Offer valid from

March 1 through May 23, 2013

General Package Restrictions

Packages are available seven (7) days a week. Limit two people per package. Not applicable to groups. Resort credit, if applicable, will be deducted from incidental charges upon check-out, not room rate. Cancellations must be received 7 days prior to arrival to avoid an administrative fee of \$100 and a penalty charge to your credit card equal to the first nights room and tax. Additional fees may apply. The property reserves the right to charge an early departure fee in the event a guest departs earlier than the original departure date. Based upon availability; date restrictions apply. Rates are subject to change without notice. Taxes and Resort Fee and Gratuities are not included unless otherwise noted. Alcoholic beverages are additional and not included in any package that includes Meals.

PEOPLE ARE TALKING

This notable publication has recently featured the Weekapaug Inn!

"... rebuilt after the hurricane of 1938 in a protected cove nearby and maintained by the heirs of original owners Frederick and Phebe Buffum until 2007, the Weekapaug Inn has been restored and then some by owners Lang Wheeler and Chuck Royce...they have left untouched the environment that inspired the Buffums and kept

generations of guests returning year after year – a natural surround of salt pond, salt marsh and barrier beach whose peace and quiet is broken only by the sounds of the myriad of birds that likewise flock here...watching the sun rise over the pond together is a memory you'll cherish."

The Connecticut Bride Magazine, Spring/Summer 2013