

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

OCEAN HOUSE
2010 5th 2015
ANNIVERSARY
ORIGINALLY EST. 1868



Warmed by the sunlight of early afternoon, walkers stroll lazily across an alabaster bridge and down to the Atlantic Ocean. Here, time seems to vanish with the wind.

A dusting of white over the freckled sand dissolves beneath the foamy reach of the waves as an American flag snaps in the breeze. I pull my scarf a little tighter and inhale a little deeper. This now forgotten paradise is my winter secret.

January/February/March 20-15

LETTER FROM THE PRESIDENT AND GROUP MANAGING DIRECTOR



Dear Friends,

The new year marks the beginning of many wonderful things to come in 2015. First and foremost we celebrate the fifth anniversary of the reopening of Ocean House. I am never quite certain what I enjoy more: looking back on all our achievements or looking

toward what's ahead. As we recall some of our proudest accomplishments from the first five years in this issue of Waves, we are also preparing for some exciting new changes.

As we make our resolutions for the new year (some harder to keep than others!), I would like to share with you some we've set here at Ocean House. With each passing year we realize more and more how important our community is to us and to our success, and in 2015 we look forward to celebrating that connection with our neighbors, starting with our annual Black & White Masquerade Ball, which will benefit the Westerly Land Trust. Secondly, we resolve to encourage a healthy new year for our guests, through our spa wellness tips and some healthy eating

suggestions from our Food Forager. And finally, we hope to have as many successes and accomplishments to celebrate in the next five years as we've had in the first five.

I look forward to welcoming you to Ocean House in the new year and to your celebrating this milestone with us.

Best Wishes,

DANIEL A. HOSTETTTLER
President & Group Managing Director,
Ocean House Management LLC



Social Notes

RELAIS & CHÂTEAUX 60TH ANNIVERSARY DINNER *October 24, 2014*



FIFTH ANNUAL TREE LIGHTING AND COMMUNITY OPEN HOUSE *November 29, 2014*





WELLNESS TIPS FOR THE NEW YEAR

It's official—2015 is upon us. And, as with any new year, we're all bound to have made a few resolutions improve our minds and our bodies. Maybe you've sworn to exercise more or eat better. Perhaps you've vowed to slow down and take more time for yourself. Regardless of the goals you've set, we're here (with some help from our friends at the **OH! Spa**) to make this your healthiest year yet!

POUR YOURSELF A GLASS ... of green tea, that is! This tasty little drink is known the world over for its health benefits. It's the catechins (wonderful antioxidants) found in green tea that are so good for you. Green tea can be brewed in minutes and is delicious hot or cold. We suggest adding a squeeze of lemon juice to your mug or glass, as the catechins are absorbed into the body better when combined with vitamin C.

TAKE A BREAK. Getting a massage is more than just an excuse to pamper yourself; it's also therapeutic. Not only do massages boost circulation, but the kneading motion relaxes muscles, and reduces stress and tension. At the OH! Spa we have a full menu of massages, updated seasonally, to enhance your well-being.

CHANGE YOUR 'SWEAT-ITUDE.' Instead of forcing yourself to log endless hours on a treadmill, why not adopt a new attitude toward fitness and engage in activities you actually enjoy? Whether it's lacing up a pair of skates at the Westerly skating rink, enjoying an afternoon of sledding at Wilcox Park or taking one of our virtual Zumba classes here at OH! Spa, there are endless ways to keep yourself fit without dreading your workout.

DRAW A BATH. Here's a recipe for a wonderful detoxifying treatment you can make yourself: Add two cups of Epsom salt to warm water to create a detoxifying bath, then soak for about 40 minutes. The Epsom salt not only helps to soothe aching muscles, but the skin also absorbs the minerals and releases toxins.

EMPLOYEE

Spotlight

SAM FUSARO

BEACH SERVICES, OCEAN HOUSE

The beach at Ocean House, with its air of peace and tranquility, is a magical place at any time of the year. Perhaps no one knows this better than Sam Fusaro, who has spent nearly 50 years around and about our treasured waterfront. If you've spent a summer day basking in the sun at Ocean House, chances are you've had the pleasure of meeting Sam.

Sam joined Ocean House in 1966 when he graduated from high school and took to the beach as a lifeguard. Summer after summer, he observed the familiar faces of repeat Ocean House visitors as they grew from children into adults. For more than 35 seasons he watched over the waterfront, earning the respect and friendship of countless guests.

"People flip out when they find out I'm still here," he says with a laugh. With his kindhearted demeanor and warm smile, Sam has long been considered an Ocean House icon down at the beach. (In fact, we still encounter guests who refer to Dune Cottage as "Sammy's Shack.")

Over time Ocean House has evolved and changed, but Sam's presence and his love of the sea are a constant. "We raised our kids on the beach," he says. "At just three days old, I took my son down there and brought him into the ocean." It remains his fondest memory at Ocean House.



LOCAL FAVORITE

WILCOX PARK

It may seem odd to feature a park in our winter newsletter, but Wilcox Park—in the heart of downtown Westerly—is a year-round destination for visitors and locals alike. The 15-acre park and arboretum is owned and maintained by the Memorial and Library Association of Westerly and is on the National Register of Historic Places. It was designed by Warren H. Manning, a former associate of Frederick Law Olmsted, who designed New York's Central Park.

The original parcel was donated in 1898 by Harriet Wilcox in memory of her husband, Stephen Wilcox, but increased significantly in size with another land acquisition in 1905. With her gift Harriet helped bring to life the vision of a walking park that would serve as an oasis for the residents of Westerly and nearby Pawcatuck, Connecticut.

Featuring winding paths, statuary, a fish pond, perennial gardens, a large open meadow and fountain, Wilcox Park is the site of a number of community-wide events including the Summer Pops Concert, Shakespeare in the Park, the Virtu Art Festival and the Garden Market Fair.

A lovely bronze sculpture of the Runaway Bunny, inspired by the children's book of the same name, is a favorite climbing spot for young children. Another hidden gem: A bench near the library commemorates Gladys Ormphby, a dowdy spinster on the 1960s TV show "Laugh-In" played by local actress and comedian Ruth Buzzi.

In 2002 he said goodbye to lifeguarding and took on his current role as Beach Attendant, working to ensure that everything on the beach is pristine and perfectly in order for guests.

If you asked Sam what the biggest difference is between Ocean House in the 1960s and now, he would say year-round service. For decades the old Ocean House operated as a seasonal retreat, affording guests what Sam calls "summertime joy" for just a few months out of the year. That all changed after the grand re-opening in 2010 when the hotel became a year-round seaside destination. He says, "They've really found a way to carry the magic of summer throughout the entire hotel for the whole year."



~ 1994 ~



~ 1983 ~

SUNDAY JAZZ BRUNCH



Before you say farewell to the weekend—a time to relax and regroup—join us on Sundays for the brunch that everybody is talking about. With musician Greg Piccolo performing a combination of jazz, blues and soul, unlimited sparkling wine, a made-to-order crepe station, and a “make your own” Bloody Mary bar with more than 30 ingredients to choose from, this epicurean affair is guaranteed to delight even the most discriminating breakfast buff. Seasons transforms into a food emporium with a raw bar featuring the freshest seafood, house-made pastries and desserts, and a selection of local artisanal cheeses and charcuterie. Enjoy classic breakfast staples like eggs Benedict, pancakes, country link sausage, and omelets with an imaginative twist, plus a variety of additional buffet items.

Brunch 8:00 a.m. to 2:30 p.m. in Seasons; Jazz Music 11:30 a.m. to 2:30 p.m.

\$54/ person includes unlimited sparkling wine, juice, coffee, buffet and à la carte selections;

\$25/ person includes one à la carte selection, pastry basket and water; \$25/ child (ages 6–12) includes full buffet and one à la carte selection. Children's menu available on request (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



Farm + Vine Dinner Series



WEDNESDAY, MARCH 4

Chef Truman Jones joins us from Lake Placid Lodge for this month's Farm + Vine Dinner. With his classical approach to letting fine ingredients speak for themselves and his commitment to the slow food movement, Chef Jones is sure to craft a gastronomic work of art.

7:00 p.m. in Seasons; \$95 / person (plus tax and gratuity).

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



IN THE KITCHEN: CULINARY EDUCATION SERIES

Saturday, February 7

CHOCOLATE CANDIES



Just in time for Valentine's Day, Chef Bill Collins, author of “How to Make Chocolate Candies,” will join us to present a three-hour, hands-on workshop. Chef Collins will show us how to temper chocolate, work with thickeners, boil sugar, use piping bags, shape and fill molded chocolates, dip chocolates and more. Guests will take home a copy of his book so they can continue to master the art of being a chocolatier in their own homes.

Saturday, March 7

STOCKS & SOUPS FROM SCRATCH



As winter nears its end in southern New England, begin the thawing process early as the Ocean House Food Forager demonstrates how to create several flavorful soups. We will make an assortment of stocks, both quick and long cooking. Learn how to utilize everyday ingredients to create a variety of homemade soups using your own stocks.

9:00 a.m. to noon; \$95/ person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



Another new year has arrived, and it's time for yet another New Year's resolution. Diet and exercise are the themes of most resolutions: Eat all the Christmas candy you want, but when January 1 arrives, everything is going to change! And maybe it does, but for how long? Dramatic changes in diet are seldom adhered to. But a slow shift toward a more healthy approach to dinner is more easily maintained.

By now most of us have heard of "Meatless Mondays," a trend almost as popular as "Wednesday is Prince Spaghetti Day" in the 1970s. But what about the other six nights of the week? How do you shift your family from a protein-centric dinner to a more healthy option?

Most of us know we should be eating more vegetables, but how about replacing that white rice, or plain pasta, with "ancient grains"? The earthy nuttiness and satisfying chew make many of these grains a great alternative to red meat. In general, these whole grains offer higher amounts of fiber and nutrients than the "modern wheat" that has taken over our diets since the 1960s.

So what are ancient grains? Ancient grain crops come from seeds that have been around for

millennia and as such are free of hybridization and GMO (genetically modified organism) manipulation. These delicious grains are just as nature designed them.

Though many grains like farro, Kamut, quinoa and spelt may be new to us, they were the basis of our predecessors' diets. In many parts of the world hearty grains are still diet staples. Here, then, is a brief introduction to a few ancient grains that are widely available:

Kamut (pronounced kah-MOOT), the brand name for Khorasan wheat, is a great substitute for rice. I love it for its hefty chew and buttery, nutty flavor. Plan ahead though—Kamut should be soaked overnight before cooking.

Quinoa (pronounced KEEN-wah) is the centerpiece of many gluten-free diets and is a wonderful and versatile grain-like seed. It is a complete protein, a rare find in the plant world. The Incas referred to it as the mother of all grains. Quinoa comes in a variety of colors; the most widely available are red and white.

Barley is an ancient grain that most of us are familiar with but in most cases only as the co-star of beef and barley soup. It has a nice chewy consistency and nutty flavor, and is an outstanding source of fiber.

Any of these grains can be used in place of rice as a side dish. They are all wonderful tossed with veggies and dressing for a hearty main or side salad, and of course they make a great addition to that snowy day pot of soup. So when January 1 rolls around and you're considering your resolution options, think about making vegetables and ancient grains the foundation of your dinner menus in 2015.

JANICE MCEACHEN

Food Forager / Director of Culinary Education

FROM OUR KITCHENS

KAMUT SALAD

A great side dish to go with chicken or served as a main course.

Kamut

2 cups water

1 cup Kamut, soaked overnight and drained

Dressing

2 tablespoons red wine vinegar

1 teaspoon honey

1 teaspoon Dijon mustard

¼ cup olive oil

Salt and pepper to taste

Salad

½ cup dried cranberries

½ cup toasted, chopped pecans

Garbanzo beans

3 ounces goat cheese, crumbled

To prepare the Kamut, bring the water and the Kamut to a boil in a medium saucepan. Reduce heat, cover and simmer, about 50 minutes or until Kamut is tender and slightly chewy. Remove from heat and drain remaining liquid. Cool to room temperature.

To make the dressing put all ingredients in a small jar with a screw top lid and shake to combine.

Toss the cooled Kamut with cranberries, pecans, garbanzo beans and goat cheese.

Pour the dressing over the salad and toss. Add salt and pepper to taste.



VALENTINE'S DAY DINNER

Saturday, February 14

It's the most romantic time of the year at Ocean House, and there's no better way to celebrate than with a performance of classic love songs by members of the Salt Marsh Opera. Lean close to your sweetheart as you enjoy a tempting menu of five palate-enticing courses, including dessert.

7:00 to 10:00 p.m.; \$125/person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



Black & White Masquerade

Saturday, February 21

Join us as Ocean House transforms into an enchanted forest for our third annual Black & White Masquerade Ball, the proceeds of which will benefit the Westerly Land Trust. For this night our seaside resort will become a wooded retreat, featuring delectable food stations, live music and dancing. Come dressed in your best black or white attire and accessorize with an air of intrigue in the form of a mask.

7:00 to 11:00 p.m.; \$150/person (includes tax and gratuity).
For reservations, please visit WesterlyLandTrust.org or visit OceanHouseEvents.com for more information.



DID YOU KNOW?

THE NEW HOTEL IS AN EXACT REPLICA OF THE OLD FROM THE FRONT EXTERIOR



When the Royces purchased Ocean House in 2003, they intended to restore the original building that dated back to 1868. Unfortunately the structure was too far beyond repair and needed to be torn down. In an effort to preserve as much of the historic hotel as possible, the new Ocean House was rebuilt so that from the outside, the front is an exact replica of the original building. In fact, every window in the first Ocean House was laser-measured and rebuilt in its precise location.

“During our first year, a guest came in and requested a birthday cake. When I went up to the restaurant to make sure she was enjoying the cake, I realized she was there celebrating her birthday alone. I sat down and joined her, we spoke for quite a while, and I had a slice of cake with her. Every year since, this has been our tradition—I make a special cake that is my gift to her, I join her in the restaurant to celebrate her birthday and we catch up on the past year.”

~Adam Young, Executive Pastry Chef
employed since April 5, 2010



“My best memories of Ocean House come from the hundreds of guests I’ve had the pleasure of getting to know. For many of them, I am the first Ocean House employee they meet when I pick them up from the train station or airport, and it’s truly special to be able to introduce guests who have never visited the hotel before to Westerly and the village in Watch Hill. I especially have enjoyed being able to bring those guests back to the airport or train station after their visit and getting to hear about the memories they made during their vacation.”

~Pat Volpe, Hotel Driver
employed since July 26, 2010

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Five MEMORIES

Employees look back at the first five years

“My favorite memory of Ocean House has to be before it re-opened. I was fortunate enough to watch the final stages of completion from across the street in our temporary office trailers. Being able to enter (with a hard hat) the new, and almost completed, Ocean House was a privilege—I literally saw her come to life again.”

~Kerry Carlini, Destination Services Agent
employed since March 16, 2010



“The memories that I will always take with me from Ocean House are those of the guests I’ve had in my How to Make a Mean Martini class who were really inspired by the class. I’ve had return guests come looking for me, wanting to share with me the story of a recent party they had where they made one of my drinks and how it was such a hit. It really reinforces how important our roles are in creating memories for our guests and makes me feel great about what I do.”

~Dean Gardiner, Head Bartender
employed since April 26, 2010

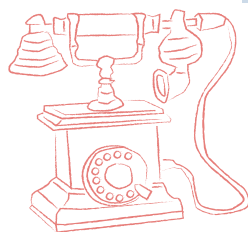
“My fondest memory at Ocean House goes back to our first few weeks. It was incredible how everyone worked so hard together to get everything functioning so well. My greatest pleasure working here is being connected to so many wonderful people and making many great friends.”

~Bob Kirkland, Steward
employed since April 26, 2010

1868

Ocean House opens shortly after the Civil War; built by George Nash, whose father, Jonathan Nash, was the first lighthouse keeper in Watch Hill.

1888



Electricity reaches Watch Hill; Ocean House installs the village's first telephone line.

1903

Two massive east wings are added facing the beach. This increases the number of guests the hotel can accommodate, and the dining room can now seat up to 500 guests.



1938



Photo from the book, "Watch Hill—Then and Now," Watch Hill Preservation Society

SEPTEMBER: A deadly hurricane rips through New England, heavily damaging Watch Hill. Ocean House is one of two hotels left standing in the village.

2005

MARCH: Charles and Deborah Royce buy Ocean House from a developer who planned to tear it down and build homes on the property.



DECEMBER: Demolition begins after the structure is deemed unsalvageable.

2008

The foundation begins to take shape.



JANUARY: OH! Spa at Ocean House is recognized as a Five-Star spa by Forbes.

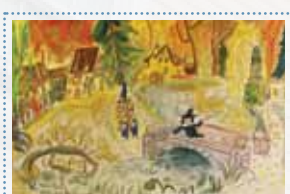
OCTOBER: Ocean House introduces its sister property, Weekapaug Inn.

OCTOBER: *Ocean House: Living and Cooking Through the Seasons* is released.

NOVEMBER: Ocean House becomes a member of Relais & Châteaux.



JUNE: Watch Hill Inn, an Ocean House Villa Property, opens after months of renovations.



JULY: Ocean House lends its collection of Ludwig Bemelmans artwork to the New-York Historical Society for a four-month exhibit in celebration of the 75th anniversary of the publication of *Madeline*.

1900

A mansard roof wing is added to the north side of the building, as is a tower to accommodate an elevator.



1916



American Aristocracy

Ocean House is immortalized in the silent movie "American Aristocracy," starring Douglas Fairbanks.

2003

Ocean House closes after 135 years of service.

2006



Centerbrook Architects devises a plan for the replication of the hotel. Its design is intended to re-create the hotel in its 1908 heyday.

2010

JUNE: Ocean House reopens. The new hotel includes more than 5,000 artifacts from the original structure.



2013

FEBRUARY: Ocean House becomes first Five-Star hotel in Rhode Island history.



Ocean House



SEPTEMBER: Ocean House debuts its new Cottage Collection.



JULY: Ocean House appears on the cover of *Condé Nast Traveler* magazine.

JULY: Ocean House is ranked the No. 1 Resort in the Continental U.S. by *Travel + Leisure* magazine.

JUNE

2015

OCEAN HOUSE CELEBRATES 5TH ANNIVERSARY OF ITS REOPENING

EVENTS AT OCEAN HOUSE

16–17 JAN – *From Vine to Wine: New World vs. Old World Syrah*

Compare and contrast Syrah from around the world with the Ocean House Sommelier.
Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person

7 FEB – *In the Kitchen: How to Make Chocolate Candies*

The perfect Valentine’s Day gift for a loved one should either be made from the heart or made of chocolate...and this year it can be both! Make your own chocolate candies in this hands-on class and give them as a gift to the one you love the most. 9:00 a.m. to noon; \$95/ person

14 FEB – *Valentine’s Dinner and Salt Marsh Opera in Seasons*

This year, say “I love you” to your special someone with Valentine’s Day in Seasons. Enjoy an intimate evening with a thoughtfully crafted, four-course meal and romantic melodies sung by the Salt Marsh Opera. 7:00 to 10:00 p.m.; \$125/ person

20–21 FEB – *From Vine to Wine: Whiskeys of the World*

Learn the fundamental differences between the production methods, ingredients and flavor profiles of whiskeys from around the world. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person

21 FEB – *Black & White Masquerade Ball*

Don your best black and white cocktail attire and join us for an evening of dancing, dining and festivities at the *Black & White Masquerade: A Benefit for the Westerly Land Trust*. 7:00 to 11:00 p.m.; \$150/ person; For reservations, please visit WesterlyLandTrust.org or visit OceanHouseEvents.com for more information.

4 MAR – *Farm + Vine Dinner with Chef Truman Jones*

Chef Truman Jones joins us from Lake Placid Lodge for this month’s Farm + Vine Dinner. With his classical approach to letting fine ingredients speak for themselves and his commitment to the slow food movement, Chef Jones is sure to craft a gastronomic work of art. 7:00 p.m. in Seasons; \$95/ person.

7 MAR – *In the Kitchen: Stocks and Soups from Scratch*

Make it through the last of the cold winter months with your own homemade soups and stocks. Let the Ocean House Food Forager show you how to use everyday ingredients to warm your body and soul! 9:00 a.m. to noon; \$95/ person

20–21 MAR – *From Vine to Wine: Wines from the East Coast*

Taste your way down the East Coast. Our Sommelier discusses the geography, history, grape varieties and regions of a selection of wines from Massachusetts, Rhode Island, Connecticut, New York and beyond. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person

29 MAR – *Movie Night: Arthur Hailey’s “Hotel”*

Join us for dinner and a movie! In honor of our fifth anniversary, our film selections revolve around the theme of hospitality. 6:00 to 9:00 p.m.; \$38/ adult; \$20/ child (ages 4–12), children 3 and under are free

For reservations to any of the above events, please visit OceanHouseEvents.com or call 401.584.7000.
Tax and gratuity not included in prices.

GETAWAY PACKAGE

Epicurean Adventure



Indulge in an epicurean adventure designed to celebrate food and the community here in New England. Start your mornings with a delicious farm-to-table breakfast before embarking on a culinary journey at our sister property, Weekapaug Inn, for dinner in The Restaurant. On your second night, experience the local flavors of the Atlantic Northeast with a three-course dinner in Seasons restaurant at Ocean House. This Valentine’s Day rediscover the love that brought you together.

PACKAGE INCLUDES:

Spacious accommodations for two in one of our Deluxe or Terrace rooms

Daily breakfast featuring our signature farm-to-table cuisine of the Atlantic Northeast

One three-course dinner for two in Seasons restaurant at Ocean House

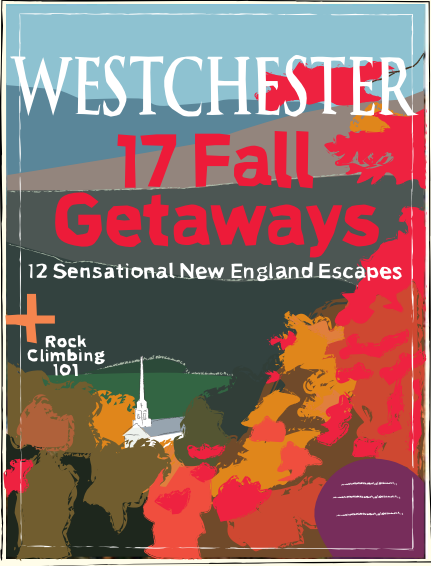
One three-course dinner for two in The Restaurant at Weekapaug Inn

*General Package Restrictions

Room rates inclusive of above based on double occupancy with a two (2) night minimum. Offer valid from September 4, 2014 through May 21, 2015 and September 8, 2015 through December 29, 2015, excluding holidays. **Please call 888.552.2588 for rates and availability.** Package is available seven (7) days a week and excludes alcohol, tax and gratuity. Limit two people per package. Not applicable to groups. Resort Credit, if applicable, will be deducted from incidental charges upon checkout and cannot be applied toward the room rate. All cancellations are subject to a \$100 administrative fee and cancellations must be received more than 7 days prior to arrival to avoid a penalty charge to your credit card equal to 50% of the full stay or 100% of a one night stay. Additional fees may apply.

What They’re Saying About Us ...

These notable media have recently featured Ocean House!



“It’s not that the Ocean House needs all these extra touches. The Victorian Relais & Châteaux property (frequently seen on “Best of” lists, including the Condé Nast Traveler’s Gold List, Travel + Leisure’s World’s Best Awards, and AAA Five–Diamond list), with its mansard roof, sunny yellow walls, and wrap-around porch, looks like the perfect New England coastal hotel, perched on a bluff overlooking 650 feet of private Rhode Island beach.”
WESTCHESTER MAGAZINE, September 2014

“While we can understand why many guests enjoy the pampered feel of the Ocean House proper, we’d certainly return to Watch Hill Inn on a long weekend with friends, select it for a more extended stay, or opt-in for this accommodation were we traveling with children. All in all, it’s a well thought-out experience and a welcome addition to the collection. We expected nothing less.”
PURSUITIST.COM July 2014



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