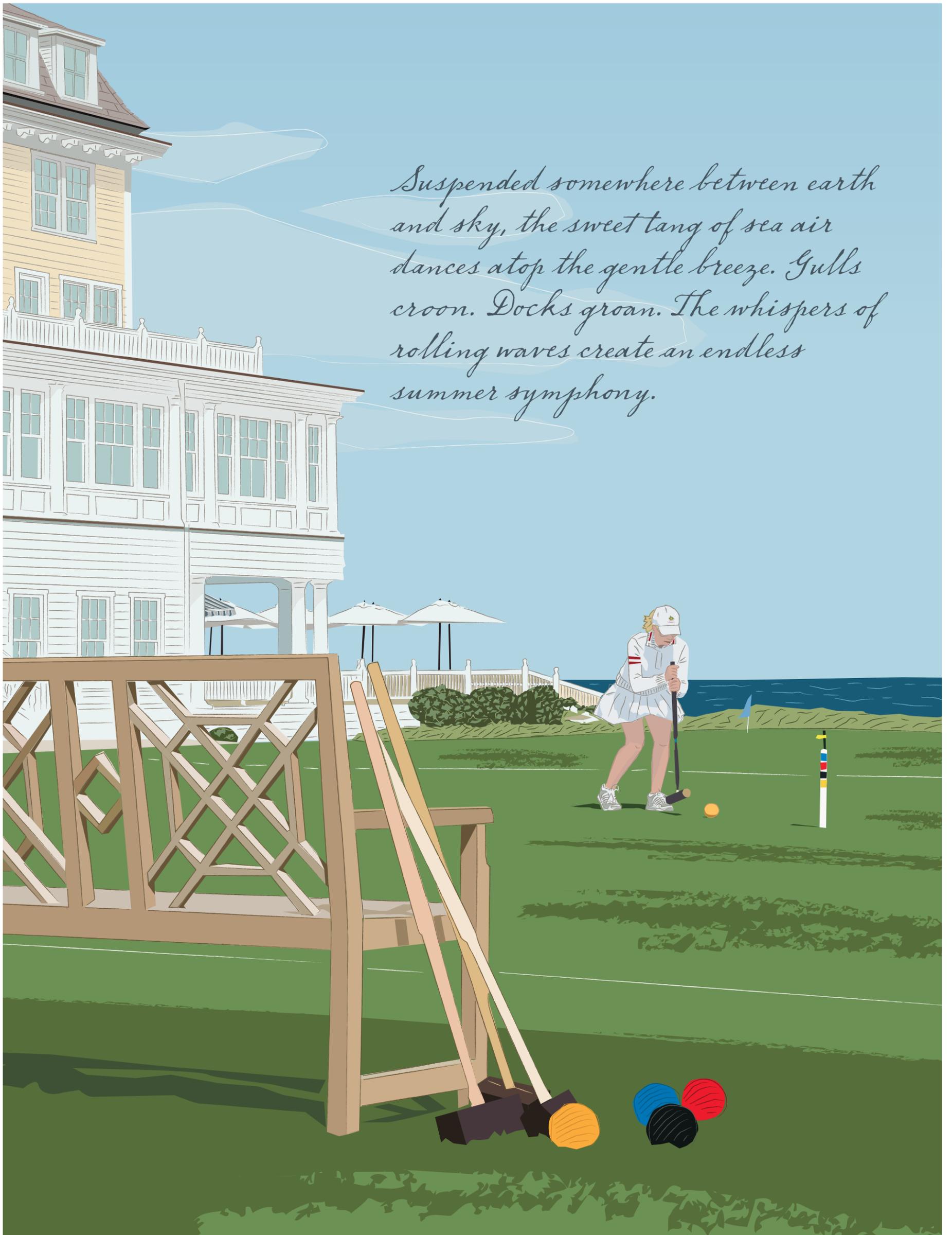


OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

Suspended somewhere between earth and sky, the sweet tang of sea air dances atop the gentle breeze. Gulls croon. Docks groan. The whispers of rolling waves create an endless summer symphony.



July / August / September 20-13

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Daniel Hostettler with Governor Lincoln Chafee
PHOTO BY SETH JACOBSON

Dear Friends,

Another beautiful summer is upon us and we have lots to share with you! In conjunction with our sister property, Weekapaug Inn, we recently launched our new events website (*OceanHouseEvents.com*). We hope you will find the new site visually appealing and the online booking system easy to use.

We are also excited to introduce our redesigned Dune Cottage. Like many of our neighbors affected by Superstorm Sandy, our beach was torn up and the deck of Dune Cottage destroyed. Luckily, the cottage survived and we rebuilt the deck to be better than ever, complete with outdoor kitchen and pizza oven, under a shaded pergola.

In April, the Rhode Island State Senate presented us with a Resolution congratulating the Ocean House on earning the first **FORBES FIVE-STAR AWARD** in the state's history. In addition, *Forbes Magazine* voted us as one of its Top 10 Beach Resorts in the world!

Come and share the sunshine with us.

Warm regards,

DANIEL A. HOSTETTLER
President & Managing Director



RELAIS & CHATEAUX

Social Notes

EASTER March 31, 2013

FARM + VINE DINNER WITH CHEF JAKE ROJAS May 1, 2013



RONALD MCDONALD HOUSE CHARITY FERRARI EVENT May 10, 2013

MOTHER'S DAY May 12, 2013



Comedy Night

The Ocean House brings Comedy Night to Watch Hill. This summer features hilarious comedians of national popularity who will have you bursting with laughter!

26 July - Ken Rogerson & Tony V.

23 August - Joe DeVito & Paul D'Angelo

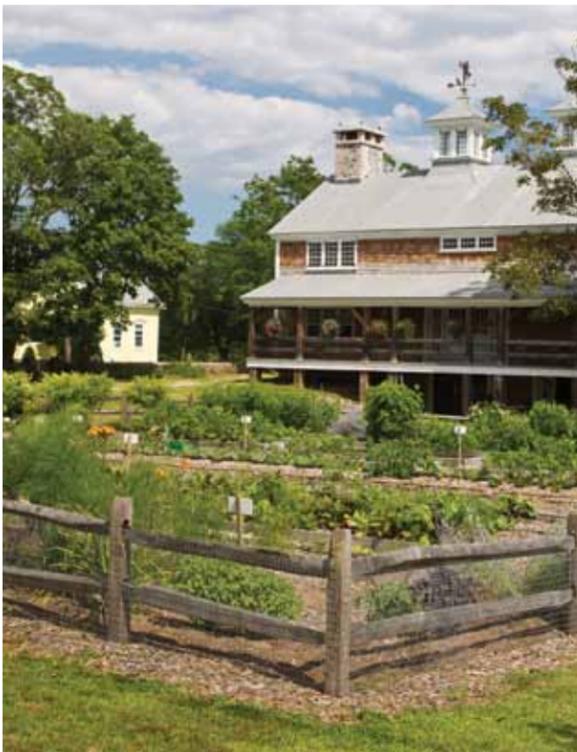
8:30 p.m. to 10:30 p.m.; \$30/adult (21+), \$105 with Friday Night Clambake (plus tax & gratuity)

Friday Night Clambakes

July 19, 26 & August 2, 16, 23, 30

Kick off your shoes and tie on that bib because summer's here and the best place to be is on the beach at the Ocean House. Each Friday night throughout the summer, join us for our popular Clambakes on our beach. Live music and family-style seating provide a fun, social atmosphere to enjoy the delicious clambake fare. Friday Night Clambakes are the best way to end the week and kick off a leisurely weekend seaside.

6:00 p.m. to 9:00 p.m.; \$95/adult, \$45/child (plus tax & gratuity)



THE AVONDALE FARM

Our food forager, Janice McEachen, has been pretty busy recently, helping coordinate the expansion of Avondale Farm to further enhance the resort's farm-to-table food offerings. The four-acre farm will serve as a resource for our five dining outlets, a learning tool for guests and a sustainable way to give back to the community.

In April, a small orchard of apple trees took root and will be ready for picking this fall with Ida Red, Pink Lady, Jonagold, Empire, Razor Russet, Braeburn and Winesap varieties. Adjacent to the orchard, four new copper-topped beehives debuted at the farm, with hopes to have Avondale Farm honey available to guests later this summer. A coop will also be built and will house several chickens later this fall.

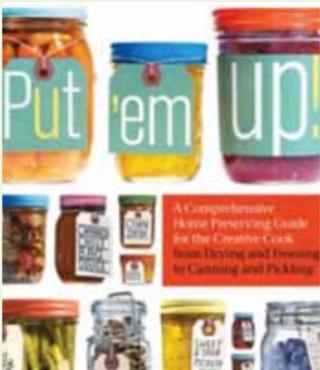
Of course, the farm would not be complete without a garden. Ocean House's resident farmer, Judy Sciro, has been planning crops for the growing season together with our chefs. While the garden at Avondale Farm is not large enough to provide all the produce served at Ocean House, the abundant variety of plants will be the foundation of our menus. The garden provides the opportunity to harvest varieties of produce that our chefs have found challenging to procure locally. In addition to supporting our local Rhode Island and Connecticut farmers, we are proud to be able to fill our kitchen with a colorful bounty of produce, while greatly reducing our carbon footprint.

IN THE KITCHEN: CULINARY EDUCATION SERIES

Join Ocean House Food Forager Janice McEachen for our *In the Kitchen* culinary education series, offered one Saturday each month. She covers a variety of topics in these fun and informative sessions. You will have the opportunity to work hands-on with Janice and members of our outstanding culinary team to learn the secrets of our top-notch kitchen. Take home an Ocean House apron and recipes from your class.

Saturday, September 28

PUT 'EM UP: INTRODUCTION TO PRESERVING THE SEASONS' BOUNTY:



Along with *Edible Rhody*, the Ocean House is excited to welcome back Sherri Brooks Vinton, author of *Put 'Em Up: A Comprehensive Home Preserving Guide for the Creative Cook*. Using produce from local farms, Vinton will demonstrate the boiling water method and help you learn how to preserve the best of the harvest in this hands-on class. Each year this popular class sells out, so book early! Guests will take home a copy of Vinton's book and proceeds from this very special event will benefit the Jonnycake Center of Westerly.

10:00 a.m. to 3:00 p.m.; \$95/person (plus tax and gratuity).

For reservations, please call 401.584.7000 or visit OceanHouseEvents.com.



OH!

THE SPA AT THE OCEAN HOUSE

OH! SPA CABANA

Relax... revitalize... recharge. Experience our private, spa beach cabana and enjoy the bliss of an OH! Spa massage, as the smell of the salt air and the sound of gently rolling waves deepen your escape. This year, we offer a full menu of specialty services, from the *Couples Beach Retreat* to the thirty-minute *Sun Saver*, a quick full-body massage with an application of mineral sun protection, perfect for spending a day in the sun. Available from 9 a.m. to 5 p.m. by appointment, the treatments are weather permitting and some restrictions may apply.

For reservations, please call 401.584.7070.



Movie Night

Once a month, we pair one of our favorite movies with a delicious dinner buffet inspired by the film. In July and August, *Movie Night* moves to the beach. We screen two classic films that will touch your heart and make you laugh. As the evenings cool, *Movie Night* moves back inside in September, with a classic comedy. During the films, enjoy freshly popped popcorn and candy.

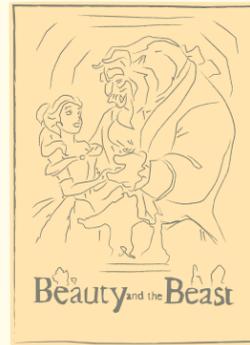
LOCAL FAVORITE

PADDLE SURF RI

Owned and operated by husband and wife team Brian and Lisa Kodzis, Paddle Surf RI is southern Rhode Island and southeastern Connecticut's premier mobile surf school, offering surfing and stand up paddleboard (SUP) lessons, clinics and rentals from Mystic to Weekapaug.

Brian has been surfing the local waves his entire life and his love for surfing has taken him all over the globe to surf the waves of the world. Lisa is an accomplished yogi and certified Dharma Yoga instructor at Heart of Avondale, as well as an expert in stand up paddling. The two spend their winters in Hawaii, where they first fell in love with the sport of stand up paddling in 2006 and conjured up the vision that today is Paddle Surf RI.

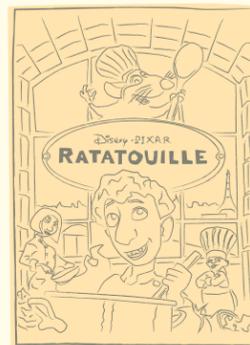
Traveling allows them not only to enjoy the sport year round in a warm environment, but to stay skilled and knowledgeable with latest and greatest in surfing and stand up paddleboard. They keep their instruction safe, simple and of course fun! Using area ponds, coves, inlets and bays for flat-water paddleboarding and the Atlantic for surfing, Brian and Lisa teach students the fundamentals of the sports as well as safety and ocean knowledge.



Sunday, July 28: *On the Beach*

BEAUTY AND THE BEAST
Belle, whose father is imprisoned by the Beast, offers herself instead and discovers her captor to be an enchanted prince.

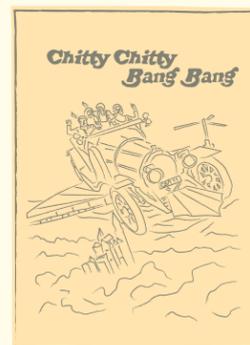
7:00 p.m.; \$38/ adult; \$20/ child
(plus tax & gratuity)



Sunday, August 25: *On the Beach*

RATATOUILLE
With dreams of becoming a chef, a culinary genius in the form of a rat makes an unusual alliance with a young kitchen worker at a famed restaurant.

7:00 p.m.; \$38/ adult; \$20/ child
(plus tax & gratuity)



Sunday, September 29

CHITTY CHITTY BANG BANG
A hapless inventor finally finds success with a flying car, which a dictator from a foreign government sets out to take for himself.

6:00 p.m.; \$32/ adult; \$18/ child
(plus tax & gratuity)

For reservations, please call 401.584.7000 or visit OceanHouseEvents.com.

Farm + Vine Dinner Series

Our Farm + Vine Dinner series returns in September with an incredible lineup of talented chefs, the best local farms and incredible wines. We invite regional culinary masters to prepare hors d'oeuvres and three-course dinner in Seasons, focusing on ingredients from an area farm. A guest wine expert pairs wines with the dishes.

WEDNESDAY, SEPTEMBER 11

Chef: NATHAN RICH OF LAKE PLACID LODGE



Executive Chef Nathan Rich started working at the Lake Placid Lodge in 2010. Prior to joining the Lodge, Rich was the chef de cuisine for the esteemed Asana Restaurant at the Mandarin Oriental in Boston. Since arriving at the Lodge, Rich has received the 2012 Relais and Châteaux Rising Chef Award, increased

relationships with local farmers and helped start the Lodge's first seasonal garden and teaching kitchen.

Farm: ARCADIAN FIELDS

Founded in 1998, Arcadian Fields is a four-acre farm run by Diana Kushner. Dedicated to organic farming, the farm is responsible for bearing highly sought-after produce, such as fragrant basil and plump heirloom tomatoes.



Vine: TARDIEU-LAURENT

Tardieu-Laurent is a niche winery located in the heart of the Rhône Valley in France and are known for their restrained, modern versions of old-vine Rhônes.

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

For reservations, please call 401.584.7000 or visit OceanHouseEvents.com.

FROM VINE TO WINE

Once a month, Ocean House Sommelier Jonathan Feiler hosts a weekend focused on wine.

Friday–Saturday, July 12–13

FROM VINE TO WINE: SENSORY ANALYSIS

Learn how to taste and analyze the smells, flavors, structure and origin of a wine. The Wine Director will show you how to taste like a Sommelier.

Friday–Saturday, August 16–17

FROM VINE TO WINE: ROSÉ

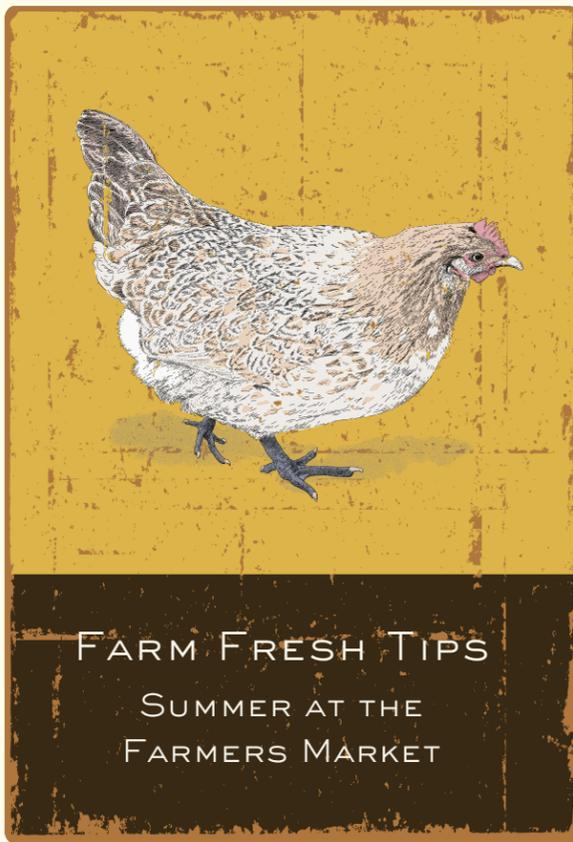
Compare and contrast Rosé wines from around the world. Discuss how climate, geography and wine making styles affect the flavor of the wine and why it's known as summer's perfect wine.

Friday–Saturday, September 20–21

FROM VINE TO WINE: LOCAL WINES

Discuss the spectrum of Connecticut and Rhode Island wines, and learn how geography, history, grape varieties and regions. Enjoy a tasting through a selection of local wines.

Friday Reception: 6:00 p.m. to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m. \$40/ adult (plus tax). For reservations, please call 401.584.7000 or visit OceanHouseEvents.com.



Farmers markets have returned to their outdoor venues and tables are stacked with pyramids of colorful produce. The atmosphere is celebratory as friends from previous summers recount their winter travels, all happy to be immersed in this season of warmth and sunshine. Each week, I visit the markets eagerly anticipating the arrival of another summer delicacy. With all the amazing produce it becomes easy to stroll past the protein, but as this is the peak of grilling season, don't pass it by. You're at the farmers markets for all the right reasons, supporting local agriculture and providing fresh, whole foods for your family. Take the next step and pick up a pound or two of ground lamb, or some locally raised free range chicken. To me, there is nothing better than a burger on the grill, and when you pick up a pound of local, grass-fed beef from a local farm, you are in for a real treat.

In this season of incredible bounty, I like to skip the planning and head to the market without a

menu in mind. I take a quick run through to explore the offerings then circle back around and gather what looks most appealing, constructing the menu plan as I go. Summer is a great season to cook without a book. If you have a well-stocked pantry, it's easy to skip a stop at the traditional grocery store. I always try to have a nice selection of spices, pasta, canned and dried beans, a jar or two of olives, olive oil and vinegars on hand, as well as a few lemons and limes. Partnered with my farmers market finds I can prepare countless meals.

A riff on tuna niçoise is one of my favorite farmers market dinners. In Rhode Island we are fortunate to see fresh Block Island swordfish offered quite frequently so I often substitute that, or even chicken, for the tuna. Green beans are usually abundant as well as tomatoes, baby potatoes and fresh herbs, and there are always plenty of farm-fresh eggs available. When boiling eggs for the salad, I always put a few extra in the pan for a quick healthy snack to have on hand. I parboil the potatoes before tossing them with some olive oil and salt and pepper. Next I put them on the grill alongside the fish. Salad dressing is easy to whip up, just remember the ratio of three parts oil to one part acid, which is most often lemon juice or vinegar. Mix in a few fresh chopped herbs, a squeeze of Dijon mustard and your dressing is complete. A fresh, crusty baguette from the local bakery completes this meal perfectly. This is a great family-style meal to enjoy with friends, and the platter is so colorful you don't need a centerpiece! The only thing missing now is that nice bottle of crisp summer rosé.

JANICE MCEACHEN
Food Forager / Director of Culinary Education

FROM OUR KITCHENS

CRISPY SQUASH BLOSSOMS AND SHAVED VEGETABLE SALAD

For the Crispy Squash Blossoms:

- 1 cup all-purpose flour, sifted
- 1 teaspoon baking powder
- 1½ cups club soda
- 2 each egg yolks
- 16 each squash blossoms

For the Shaved Vegetable Salad:

- 2 each baby red carrots
- 2 each baby yellow carrots
- 2 each baby white carrots
- 2 each baby zucchinis
- 2 each baby Gold Bar squash
- 4 each baby fennels



For the Basil Vinaigrette:

- 2 ounces basil leaves, washed
- 2 ounces Narragansett Creamery Atwell's Gold Cheese, finely grated
- ½ cup white balsamic vinegar
- Juice and zest of 1 Meyer lemon
- 1 each shallot, peeled and minced
- 1 cup extra virgin olive oil
- 4 cups baby arugula
- 4 ounces Atwell's Gold Cheese, grated
- Kosher salt and fresh cracked pepper, to taste

For the crispy squash blossoms, set up a deep fryer or deep sauce pot with canola oil, and bring temperature to 350°F. Combine flour, salt and baking powder in a small bowl. Whisk in club soda and egg yolks until incorporated (do not over mix). Set aside. When you are ready to plate the dish, dip squash blossoms in batter and fry until they float and become crispy. Drain on paper towels and season with salt.

For the shaved vegetable salad, shave all vegetables on a mandolin, soak in ice water and set aside.

For the basil vinaigrette, combine all ingredients except extra virgin olive oil in a blender. With blender running, drizzle in all oil to create an emulsion. Season with salt and pepper, and refrigerate.

To plate, drain vegetables on a paper towel to absorb excess water. Combine shaved vegetables and arugula in a large bowl. Dress with basil vinaigrette to taste (you will have left over vinaigrette). Divide between eight salad bowls and garnish each plate with two crispy squash blossoms and grated Atwell's Gold Cheese.

Cooking Through the Seasons ... Summer



Signed copies of the Ocean House cookbook "Living and Cooking Through the Seasons" will be available at a discount to guests joining us for any of these dinners.

Our popular *In the Kitchen Dinner* series returns in September. Enjoy a dining experience inspired by the Ocean House cookbook, *Living and Cooking Through the Seasons*. With New England traditions as the foundation, our talented culinary team draws from farm-to-table sustainability with both classic and innovative preparations.

A specialty local farm and vineyard are highlighted during a three-course meal after a meet-and-greet demonstration with our chefs. Celebrate life, season by season, at the Ocean House.

25
SEPT

FEATURED RECIPE: Sautéed Filet of New England Cod with Pickled Hungarian Wax Chili, Japanese Eggplant, Sun Gold Tomatoes and Spanish Caper Vinaigrette

Farm: Manfredi Farms

Vine: Burgess Cellars



7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity).
For reservations, please call 401.584.7000 or visit OceanHouseEvents.com.

OCEAN HOUSE ANNOUNCES THE COTTAGE COLLECTION

Renting a cottage is a treasured tradition for Watch Hill visitors. Cottages afford the spaciousness, convenience and privacy of a personal residence, along with complete access to dining, golf, spa and resort privileges at the Ocean House and the Weekapaug Inn. Cottage rental is ideal for families or groups desiring intimate, self-contained and expansive appointments.

Currently, our collection includes two options (with more to come) including our two-bedroom Old Schoolhouse Cottage and the luxurious six-bedroom Pink House, which has its own private swimming pool.

COTTAGE NO. 1—THE PINK HOUSE

Set on six manicured acres, this expansive 1950s oceanfront home with 300 feet of private beach includes a beautiful open deck, covered terrace and terraced pool area for outdoor entertaining and family cookouts. It sits in a quiet Watch Hill neighborhood and is just a short bicycle ride away from the Ocean House.

COTTAGE DETAILS

- Size: 6,500 square feet
- Bedrooms: six
- Baths: five and one half
- Sleeps: twelve
- Entertains: seventy-five
- Pool (heated upon pre-arrival request)
- Billiards room
- Screened porch
- Gas fireplaces: six
- Complete kitchen remodel in 2013



Renting a cottage is a treasured tradition for Watch Hill visitors and is ideal for families or groups desiring intimate, self-contained and expansive appointments.



COTTAGE NO. 2—THE OLD SCHOOLHOUSE

Located directly next to the Ocean House, this charming beach bungalow offers direct oceanfront views overlooking Block Island Sound. The cottage's open-plan layout features a living room area with fireplace, a full kitchen and a lofted ceiling with recovered beam accents. Balcony doors off the living room open wide to an expansive porch overlooking the ocean.

COTTAGE DETAILS

- Size: 800 square feet
- Bedrooms: two
- Baths: two
- Sleeps: two adults and two children
- Entertains: eight
- Fireplace: one
- Complete renovation in 2013*

**at the time of printing this issue, renovation still in progress—please check website for images when complete*

Guests staying in any of our cottages have full privileges at the Ocean House and sister property, the Weekapaug Inn. The privileges include dining, beach use, cabana rental, OH! Spa, fitness equipment and classes, daily resort activities and our Guest Relations Manager will be pleased to recommend and help arrange any off-site activities such as golf or tennis.

For full details about each cottage please visit OceanHouseRI.com and click on the Accommodations tab at the top. Call Destination Services at 401.584.7000 to reserve a cottage today!

EMPLOYEE SPOTLIGHT



ALICIA PICCOLO

GRAPHIC DESIGNER AND ARTIST

With more than 12 years of design experience, Alicia Piccolo, brings to life the Ocean House and Weekapaug Inn brands through published, printed and electronic media (she designed this newsletter).

A native Rhode Islander, growing up Alicia designed and created presents for holidays, perfectly duplicating characters and animals that she discovered in books. She decided to pursue this creative track and earned a Bachelor of Fine Arts from the University of Rhode Island in 1994.

Her truest passion is abstract painting. Alicia works with acrylics on large canvases and the OH! Spa has three of her pieces on display. Her technique results in beautifully muted colors that appear to be a woven tapestry of paint. Upon seeing her work, the general manager of the Ocean House purchased a piece for his own home.

To see her work, please visit AliciaPiccolo.com



DUNE COTTAGE RENOVATED

Always adored by hotel guests and members as an ideal spot for a casual lunch or a refreshing cocktail, this beachfront outlet took a beating from Superstorm Sandy last October. Specifically, a tree trunk carried in by the powerful ocean surges demolished the sitting/deck area at Dune Cottage. The building itself fared better, but lots of work had to be done to ensure guests could once again enjoy this favorite spot.

We hope you enjoy the reconfigured deck space and our eye-catching and very functional sail coverings, which will provide great shade and are architecturally beautiful to look at.

MUSIC AND ENTERTAINMENT

AMERICAN SONGBOOK: MARION MARKHAM Friday, July 19 / Friday, August 16

With our Drawing Room transformed into an intimate club harkening back to the 1920s you will enjoy our favorite cabaret performer Marion Markham as she entertains you with her smooth voice, energetic performance, stunning costumes and wonderful musical ensemble.

Doors open at 8:00 p.m., show starts at 8:30 p.m.; Complimentary for Ocean House guests and members; \$10/ person for outside guests (plus tax and gratuity)



LOVE SONGS ON THE BEACH WITH THE SALT MARSH OPERA Friday, July 12

Enjoy a delicious dessert buffet on our beach while the Salt Marsh Opera performs classic love songs under the stars.

8:30 p.m. to 10:30 p.m.; \$45/ adult (plus tax & gratuity), includes dessert buffet

DINNER AND DISNEY TUNES Sunday, July 14

Join us for this family-friendly event and share childhood memories with your children and grandchildren. Enjoy a live musical journey of all your favorite Disney songs, past and present. We invite you and your family to "be our guest" for the magic of Disney. A delicious buffet, including a special children's menu, will be served.

6:00 p.m. to 8:00 p.m.; \$38/ adult, \$18/ child 2+ years (plus tax & gratuity)



BROADWAY ON THE LAWN Friday, August 9

We again invite the Salt Marsh Opera to bring Broadway to Watch Hill. This year, we will provide chairs for everyone's comfort. With the Atlantic in the background, and the stars glimmering above, sit back, relax and enjoy the show!

VIP Reception 6:00 p.m. to 7:00 p.m.; Dinner 7:00 p.m.; Concert 7:30 p.m.; \$125/ person VIP Reception, dinner and concert, \$60/ person boxed dinner and concert, \$30/ person concert only

SALON SERIES: LOVE LETTERS Thursday, August 29

In *Love Letters*, a Pulitzer Prize-nominated play by A. R. Gurney, husband and wife team Edward and Joan Franklin tell the enduring love story of dutiful lawyer Andrew Makepeace Ladd III and spirited artist Melissa Gardner through a lifelong collection of intimate letters.

8:00 p.m. to 10:00 p.m.; \$65/ adult, \$125/ adult includes pre-fixe dinner in Seasons (plus tax & gratuity)



CABARET ON THE LAWN Friday, August 30

The South Lawn transforms into the stage for an intimate cabaret performance. A cocktail hour with passed hors d'oeuvres welcomes guests, as they are escorted to their tables surrounding the stage. Enjoy a delicious buffet as the sun sets and the music rises.

7:00 p.m. to 10:00 p.m.; \$95/ adult (plus tax & gratuity); Family-style seating – tables cannot be reserved.

For reservations to any of these events, please call 401.584.7000 or book online at OceanHouseEvents.com.

EVENTS AT THE OCEAN HOUSE

12 JULY - *Love Songs on the Beach with the Salt Marsh Opera*

Enjoy a delicious dessert buffet on our beach while the Salt Marsh Opera performs classic love songs under the stars. 8:30 p.m.; \$45/ person includes dessert buffet, entertainment, beer, wine and soda.

12-13 JULY - *From Vine to Wine: Sensory Analysis*

Learn how to taste wine using your different senses and analyze the smells, flavors, structure and origin of a wine. Friday 6:00 p.m. to 7:00 p.m.; Saturday 11:00 a.m. to 1:00 p.m.; \$40/ person

14 JULY - *Dinner and Disney Tunes*

Relive your childhood during a live performance of your favorite songs and a delicious buffet which includes a special children's menu. A portion of the proceeds from the event will benefit St. Pius X School in Westerly. 6:00 p.m.; \$38/ adult, \$18/ child

19, 26 JULY & 2, 16, 23, 30 AUG - *Friday Night Clambakes*

Throughout the summer, we host our popular clambakes on the beach. 6:00 p.m.; \$95/ adult, \$45/ child 12 years of age and younger; children under 4 are free; includes buffet, cocktails, beer and wine

19 JULY & 16 AUG - *American Songbook Featuring Marion Markham*

The Drawing Room transforms into an intimate club with dim lights and songs performed by New York talent Marion Markham. Doors at 8:00 p.m., show 8:30 p.m.; Complimentary for Ocean House guests and members, \$10/ person for outside guests

26 JULY - *Comedy Night*

An evening of comedy featuring Ken Rogerson and Tony V. 8:30 p.m.; \$30/ person (21+)

28 JULY - *Movie Night on the Beach: "Beauty and the Beast"*

Enjoy the classic animated film with a delicious dinner buffet on the beach. 7:00 p.m.; \$38/ adult, \$20 child

9 AUG - *Broadway on the Lawn*

For the fourth year in a row, the Salt Marsh Opera takes over the South Lawn for its popular performance of Broadway show tunes. VIP Reception 6:00 p.m. to 7:00 p.m.; Dinner 7:00 p.m.; Concert 7:30 p.m.; \$125/ person VIP Reception, dinner and concert, \$60/ person boxed dinner and concert, \$30/ person concert only

13 AUG - *Literacy Volunteers Author Talk & Book Signing*

Dr. Eben Alexander, author of the *New York Times* Best Seller *Proof of Heaven*, discusses his near-death experience at the Watch Hill Chapel and signs books at a reception at Ocean House. Space is limited. For tickets please visit LiteracyWashingtonCounty.org or call 401.596.9411; 6:30 p.m. to 7:30 p.m. Presentation at Chapel, reception to follow; \$50/ person chapel only, \$125/ person chapel & reception.

16-17 AUG - *From Vine to Wine: Rosé*

Rosé is considered by many to be the quintessential warm-weather wine. Explore various vintages from around the world. Friday 6:00 p.m. to 7:00 p.m.; Saturday 11:00 a.m. to 1:00 p.m.; \$40/ person

17 AUG - *Book Signing Event- Greenwich Style: Inspired Family Homes*

Meet Cindy Rinfret, author of *Greenwich Style: Inspired Family Homes* at a cocktail reception and book signing event. Purchase your copy at the event. 6:00 p.m. to 8:00 p.m.; Complimentary

23 AUG - *Comedy Night*

An evening of comedy featuring Joe DeVito and Paul D'Angelo. 8:30 p.m.; \$30/ person (21+)

25 AUG - *Movie Night on the Beach: "Ratatouille"*

Relax on the beach and watch this great movie with a delicious dinner buffet. 7:00 p.m.; \$38/ adult, \$20/ child

29 AUG - *Salon Series: "Love Letters"*

In this Pulitzer Prize-nominated play by A. R. Gurney, husband and wife team Edward and Joan Franklin tell the enduring love story of dutiful lawyer Andrew Makepeace Ladd III and spirited artist Melissa Gardner. 8:00 p.m.; \$65/ person includes post-show reception with coffee and petite desserts, \$125/ person includes pre-fixe dinner in Seasons

30 AUG - *Cabaret on the Lawn*

Over Labor Day Weekend, the South Lawn transforms into the stage for an intimate cabaret performance, drawing inspiration from a past era, with a cocktail hour with passed hors d'oeuvres and a buffet dinner during the performance. 7:00 p.m.; \$95/ person

31 AUG & 1 SEPT - *Watercolor Sketchbook Workshop*

Create your own keepsake watercolor sketchbook filled with images of Ocean House. You'll learn fundamentals such as composition and color mixing. All levels welcome. Materials provided. 10:00 a.m. to 1:00 p.m. each day; \$195/ person (plus tax & gratuity)

7 SEPT - *Exploring New England Shellfish*

Indulge in the riches of the Rhode Island coastline. Spend a day kayaking on the pond with Weekapaug Inn's Naturalist, Mark Bullinger, before joining Food Forager Janice McEachen to prepare a classic Rhode Island clam boil. 10:00 a.m. to 3:00 p.m.; \$275/person and 20% off best available rate for accommodation.

11 SEPT - *Farm + Vine Dinner*

Chef Nathan Rich of Lake Placid Lodge prepares hors d'oeuvres and a three-course menu, highlighting produce from Arcadian Fields and a paired selection of Tardieu-Laurent wines. 7:00 p.m.; \$95/ person

20-21 SEPT - *From Vine to Wine: Local Wine*

Rhode Island and Connecticut have thriving wine industries that are worth discovering. Enjoy tasting a selection of local wines. Friday 6:00 p.m. to 7:00 p.m.; Saturday 11:00 a.m. to 1:00 p.m.; \$40/ person

25 SEPT - *Cooking Through the Seasons Dinner*

Our Chefs hold onto summer with a demonstration of a summer recipe from our cookbook followed by a three-course dinner paired with wines. 7:00 p.m. in Seasons; \$85/ person

28 SEPT - *Put 'Em Up*

Along with *Edible Rhody*, the Ocean House is excited to welcome back author Sherri Brooks Vinton. Using produce from local farms, Vinton will demonstrate the boiling water method and teach you how to preserve food in this hands-on class. 10:00 a.m. to 3:00 p.m.; \$95/ person

29 SEPT - *Movie Night: "Chitty Chitty Bang Bang"*

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$32/ adult, \$18/ child

For reservations to any of these events, please call 401.584.7000 or book online at OceanHouseEvents.com.

What They're Saying About Us...

10 Top Beach Resorts Around The World: "There's just something about feeling sand between your toes ... that simply can't be replicated at a lake house or pool. Our Forbes Travel Guide editors have scoured the globe for an ultimate list of 10 of the best beach resorts.

Coastal Rhode Island may not carry the same sun-drenched clout as Miami or the California Coast, but Ocean House is definitely worth a visit... Trust us when we say that this old beauty has never looked better."

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