

theDigest

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A Rural Retreat in Bucks County

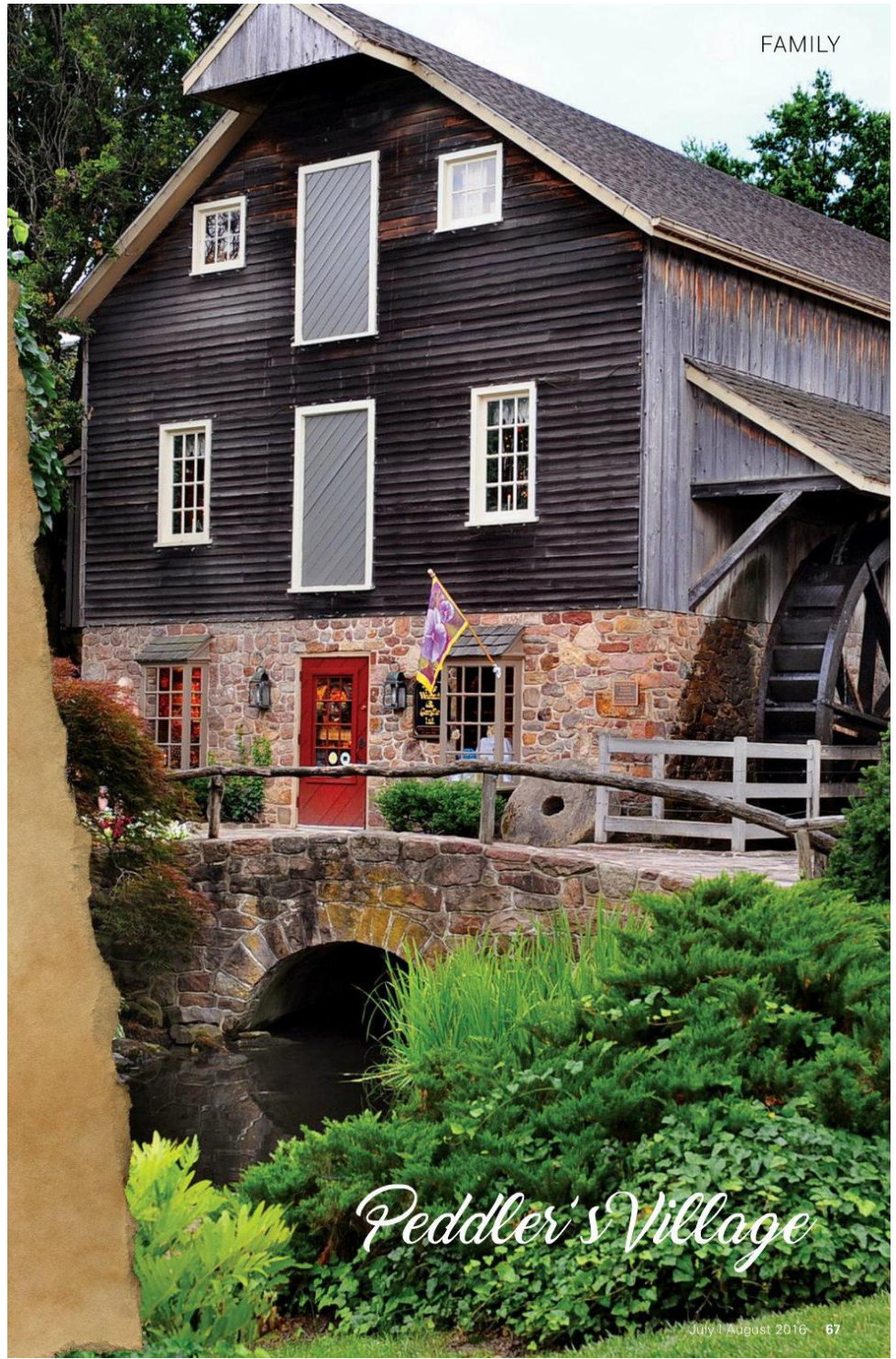
By Abby Montanez

Nestled away in Pennsylvania's countryside, Bucks County is an antique paradise filled with old-fashioned charm and lively art scene. A drastic change from its industrial history, this quaint tourist town is the perfect spot to get away, relax, and explore both the busy streets and scenic surroundings.

For our Digest team trip, we arrived at Buttonwood Grill, a Peddler's Village hotspot known for their burgers. The meat is ground daily in-house, and is the chef's special blend of short rib, brisket and chuck. Say no more, we were quick

to order our share of burgers and apps which included their signature Frisco fries with truffle aioli, crabby spinach dip, and roasted mushroom pizza. We were off to a delicious start.

A tasting at Crossing Vineyards and Winery was next on our list. The 20-acre property was originally built in 1830, and was formerly known as the David Barton Taylor House. Once a cattle farm with rural surroundings, the land was purchased a final time in 1986 by the Carroll family, who have since turned this location into the vineyard and winery it is today.



Peddler's Village



The patio included stunning bucolic views and tables neatly set with cheese and charcuterie. We were greeted by our wine aficionado who started us off with a taste of their floral Chardonnay. Other standouts were the Viognier, paired with a dill havarti cheese, the Cabernet Sauvignon-Merlot blend, and their fortified dessert wine, made from Zinfandel grapes that are fermented with bittersweet chocolate and cherry brandy. With a chance to explore the grounds, we were shown just how much actually goes into the wine-making process.

At Washington Crossing Historic Park, we met up with our tour guide Tom Maddock, who turned out to be one of the highlights of our trip. Born and raised in Bucks County, Maddock took us on a trip down memory lane of George Washington's conquests and his own personal history with the park. "It's very special to me to be able to share my home and my story with the people who visit. I'm retired now, and I can't think of anything else I'd rather be doing," said Maddock. We

walked through what's known as "the village", a site adjacent to The Delaware River where you can get a sense of the living conditions during the Revolutionary War era. We were even able to see the exact location in which Maddock himself grew up, however the house has been torn down since. Just a block away is the Washington Crossing Inn, and after the tour, make sure to stop by the patio where Maddock might even join you for a drink.

For dinner, we had a true farm-to-table experience at The Inn at Barley Sheaf. Built in 1740, the inn itself sits on 100-acres of farmland and forest and the restaurant uses only locally sourced ingredients. We sat in their private dining room, one of the most romantic spots in Bucks County. Enticed by their seasonally-inspired menu, we started off with their chopped salad and beef tartare served with a side of crusty bread. Notable entrées included the halibut with mango and green curry, creamy risotto with spring vegetables, and tender beef bavette with mustard seed, all of which

came to the table beautifully presented. The dessert was no exception, from the chocolate pudding cake to the coffee-infused pot de crème. The chef also provided us with a tasting of his homemade confections, and as if that wasn't enough, we were also gifted with a baked cinnamon-sugar doughnut to take home (which we may have eaten on the spot).

Arriving at our final destination, we pulled up to a blue colonial-style house known as the Wedgwood Inn. A Bed and Breakfast named after historical figure Josiah Wedgwood, we were greeted with open arms, literally, by innkeeper's Carl Glassman and Nadine Silnutzer. Little did we know, this warm welcoming was just a small example of the kindness and hospitality we'd be shown during our stay. The property also includes two other renovated 19th century homes, known as the Aaron Burr House and the Umpleby. Each home has a parlor area complete with a fireplace, and six guest rooms with their own individual look and feel. We were given a brief tour of the property upon arrival and then shown to our rooms where we found a bottle of Glassman's homemade amaretto, an appreciated and unique surprise. It was those mindful and meaningful touches that made our stay truly memorable, including waking up to a homemade breakfast to be enjoyed in the dining room, or outside by the gazebo. ■

