Hospitality is the Secret Ingredient at Wedgwood Inn

By Sigrid Hart







The picturesque river town of New Hope in Bucks County, PA is where you will find the historic 1870 Wedgwood Bed and Breakfast Inn. With its famed blue hue, it's a tribute to the romance of the Victorian era. Founded by Nadine and Carl Glassman in 1982, they purchased it as a wedding gift to each other. "We thought it would serve as a platform to share our talents and fulfill our desire to live and work together," says Carl. This year they are celebrating their 35th wedding anniversary and their inn's success.

Lovingly renovated to double its size, this casually sophisticated retreat, with flowering gardens, gazebo and lush shade trees combines 18th Century splendor with modern conveniences. "We are always available for our guests," says Carl. "We don't hover, but we are accessible." The inn's 18 luxurious suites feature Jacuzzis, private balconies, in-room fireplaces, claw-foot tubs and many more amenities. Details like lace canopy four-poster beds, original art, distinctive antiques and stylish décor make it the ideal destination for the leisure traveller.

Wedgwood Inn is also one of the few B&Bs, which welcome children, and well-behaved pets (dogs), in specific rooms. While the majority of their clientele is couples, they welcome many business travellers, families and 20-somethings. "We have a multi-generational client base. Guests who stayed with us 35 years ago as children, are coming to stay with us with their own families."

Take a stroll down to the small town with a big personality. Near New York and Philadelphia, New Hope offers multiple activities including a train ride, ferry excursions, horse drawn carriages, and Bucks County Playhouse, with live shows year-round. If hobnobbing with celebs is on your list-of-things-to-do, you might run into William Shatner, Marilu Henner or other theatre performers during your stay.

"Our guests stay with us because of our location, warmth and friendliness. We provide efficient service, but hospitality is our core ingredient." Carl explains that Nadine does all the cooking and is a master in

the kitchen. "All the recipes are hers. She makes everything from scratch." (See Lemon Zucchini Bread recipe, next page). Refreshments upon arrival – check, complimentary multi-course breakfast in bed – check, Saturday Afternoon Tea – check, guest refrigerator and pantry – check.

In addition to catering to guests, Carl is also a B&B consultant. He conducts innkeeping workshops, and wrote a book: **How to Start and Run Your Own Bed & Breakfast Inn** to help others achieve their innkeeping goals.

If you are looking for a memorable getaway, you won't find many places like Wedgwood Inn. This quintessential American B&B with nearby shops, galleries, trendy dining and vibrant night life, will make you ask yourself why you haven't visited before, and when you'll be back.

Wedgwood Inn Nadine and Carl Glassman, Proprietors <u>www.wedgwoodinn.com</u> 215-862-2570 New Hope, Bucks County, PA

Lemon Zucchini Bread from the Wedgwood Inn

Nadine has been wowing guests with this extra-delicious treat for 35 years.

- 1 cup (2 sticks) margarine
- 2 cups sugar

3 eggs

- 2 cups grated zucchini
- 3 cups flour
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 3 teaspoons vanilla
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup nuts, raisins, or both
- Squeeze juice of 1 lemon

Grate peel of 1 lemon

Preheat oven to 350 degrees. Cream together margarine, sugar and eggs in mixing bowl. Add in remaining ingredients and mix well.

Grease and flour 2 loaf pans; pour mixture into pans. Bake at 350 degrees for about 1 hour.

