

on a lark



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The Work of Art

on a lark

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from the nest
welcome!



You may not think the financial side of a hotel company has much to do with customer service, but I see things differently. My behind-the-scenes accounting team takes care of every last financial detail so that our guest services teams have even more time to focus on sharing the best of each locale with you.

Everyone at Lark Hotels, from the front desk to the back office, feels deeply connected to the communities that have welcomed and embraced our properties. We created the *On a Lark* magazine to curate and celebrate the unique nooks and crannies of what we consider our hometowns.

In this issue, we talk with artists whose work graces our halls and walls, trace the history of three very different equine attractions, and reveal the latest culinary trends—including our obsession with street food, craft hard cider, and cookies freshly baked at midnight.

I learned about quirky little museums I had no idea were tucked away near some of our hotels, as well as a summer baseball league that serves as a launching pad for some of Major League Baseball's brightest stars.

That kind of wonder is what larks are all about. We hope that these stories will help you find it during your next adventure in one of our hometowns.

Jeffrey Holihan,
Lark Hotels Controller

Please direct any ad sales inquiries to:
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Cover photo by Adam Policky

POLO: COURTESY NEWPORT POLO; WHITEHALL: ADAM POLICKY; MUSEUM: SOFIJA RAZGAITIS;
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Trip to the Tip

Known as P-Town, **1 Provincetown** perches on the Cape's northernmost tip. Although Plymouth claims all the credit as the Pilgrims' first landing spot, the intrepid travelers actually first came ashore on land that's now part of Provincetown. Today, it's a hub for travelers looking for everything from shops and nightclubs, to beaches and hiking trails.

Just Beach It

With 560 miles of coastline, Cape Cod offers a stretch of sand for everyone. From expansive stretches like **2 Sandy Neck** in Barnstable, to the warmer waters of **3 Old Silver** in Falmouth, to the ever-popular **4 Corporation Beach** in Dennis, choose from over 130 beaches.



Lark in Lavender

5 Cape Cod Lavender Farm (off Weston Woods Road, Harwich) is run by the Sutphin family, with three generations working on the farm. Sip a cold glass of homemade lavender lemonade while you roam through the fields of 14,000-plus plants and the Enchanted Garden designed by folk artist Eddie Foisy. Buy a lavender soy candle or Room Rain mist to bring the peaceful scent home with you.

Cape Cod, Massachusetts

NAMED BY: Englishman Bartholomew Gosnold (lawyer, explorer, and privateer)

RECORD REACH: This peninsula juts farther out into the Atlantic Ocean than any other part of the United States.

SIZE: 65 miles long, 1–20 miles wide

YEAR-ROUND POPULATION: 200,000

SUMMER POPULATION: 500,000

SLOGAN: "It's all here."



Crunchy Bunch

There's nothing like the distinct flavor and crunch of a **8 Cape Cod Potato Chip**. These legendary chips were first introduced on July 4, 1980, in a small storefront. Production moved to a factory in 1985. A guided tour gives you a glimpse into a potato's journey from farmers' fields to your backyard barbecue (100 Breeds Hill Road, Hyannis).



Watch the Whales

Hop aboard the **9 Hyannis Whale Watcher** in Barnstable Harbor (269 Millway) and commune with the ocean's gentle giants. Cruise the waters surrounding Cape Cod, which regularly rank among the world's top-10 whale-watching destinations. Keep your eyes on the horizon for a glimpse of a humpback, minke, or finback whale, as well as dolphins, porpoises, and seals.



Seek the Seafood Shack

Devour your way up the coastline, stopping at seafood shacks along the way. We recommend starting at the **6 Clam Shack of Falmouth** (227 Clinton Avenue) and working your way eastward to **7 The Lobster Pot** (321 Commercial Street) in Provincetown. Some shacks are seasonal, so be sure to check the hours before visiting.



Two-Wheeled Tour

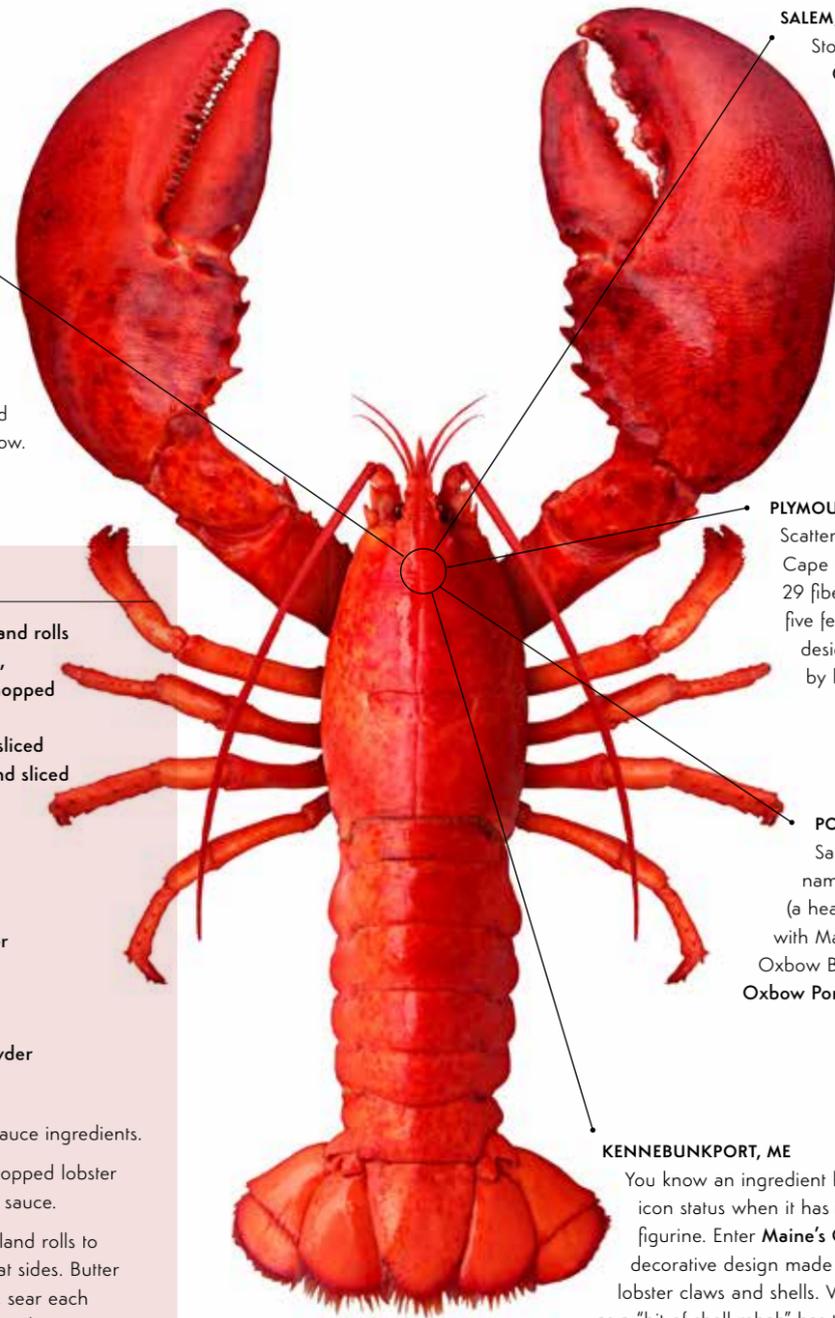
Take in the Cape's natural beauty by hitting the bike trails on one of our Solé cruisers while you're at The Coonamessett in Falmouth or AWOL in Provincetown. In Falmouth, you have direct access to the **10 Shining Sea Bikeway**, a former railroad line running through 11 miles of marshes and cranberry bogs.

DISCOVER more of Cape Cod:
larkhotels.com/travel/things-cape-cod

LIGHTHOUSE AND WHALE PHOTOS BY ADAM POLICKY; LAVENDER: COURTESY CAPE COD LAVENDER FARM; POTATO CHIPS: COURTESY CAPE COD POTATO CHIPS.

Lobster Love

The iconic red pincher—associated with salty New England air, summertime, and melted butter—will never go out of style. But the popular crustacean (or its likeness) is turning up in new places and ways.



LARK LOBSTER ROLL
Lark Hotels' Executive Chef Justin Perdue makes a mean lobster roll using his "special sauce," fresh avocado, and romaine lettuce. He was kind enough to share his recipe, below.

- LARK LOBSTER ROLL**
- 6 brioche split-top New England rolls
 - 2 whole lobsters, 1.5 lbs each, cooked, shelled, and chopped
 - Special Sauce (see below)
 - 1 head romaine lettuce, thin sliced
 - 2 avocados, peeled, pitted, and sliced
 - hot sauce, to taste

- SPECIAL SAUCE**
- 1 cup mayonnaise
 - ½ cup ketchup
 - ¼ cup chopped bread & butter pickles or sweet relish
 - ½ tsp Worcestershire sauce
 - 1 tsp sherry vinegar
 - 1 pinch Espelette pepper powder
 - juice of ½ lemon

In a bowl, mix all the special sauce ingredients.

In a separate bowl, mix the chopped lobster and desired amount of special sauce.

Trim the sides of the New England rolls to remove the crust and create flat sides. Butter the sides. In a small sauté pan, sear each outer side of the roll until golden brown.

Place the desired amount of lobster in the top slit of each lobster roll, followed by avocado, romaine, and your favorite hot sauce.

SALEM, MA
Stop by **Ye Olde Pepper Candy Companie**, America's oldest candy shop, and pick up a bag of the bestselling "Lobsters to Go" gummy candy for your stroll around this scenic harbor city.

PLYMOUTH, MA
Scattered throughout this Cape Cod town you'll find 29 fiberglass lobsters measuring five feet tall, each custom designed and hand-painted by local artisans.

PORTLAND, ME
Saison Dell'Aragosta, whose name translates to lobster saison (a hearty farmhouse ale), is brewed with Maine lobster and sea salt by Oxbow Brewery. Taste it seasonally at Oxbow Portland Blending & Bottling.

KENNEBUNKPORT, ME
You know an ingredient has reached icon status when it has its own figurine. Enter **Maine's Crusty**, a decorative design made out of dried lobster claws and shells. What began as a "bit of shell rehab" has taken on a life of its own up and down the coast.



INSTA-LOVE: We love this photo-centric platform, and so do our properties. Here's a quick snapshot of a day in the life of our hotels (clockwise from top left): Apparently you can wear white after April Fool's Day at [@thehotelporstmouth](#) | A petal-lined path to the front door at [@themerchantsalem](#) | Guests [@theattwater](#) score first dibs at First Beach | The golden girls are BACK, a short bike ride from [@21broad](#) & [@76main](#) | An après-ski soak at [@fieldguidestowe](#) | Lovely breakfast for our honeymooners at [@pomegranate_inn](#) | An enchanted garden alongside JD House, one of the inns of [@bluedoorgroup](#) | Snowed in at [@thesydneyhotel](#) | Rock on [@whitehallmaine](#) | Apple cinnamon baked goodness at [@captainfairfieldinn](#) | A sneak peek of the view from [@theroofofsalem](#), Salem's first rooftop bar, while under construction. For more inside looks and photo gems, find all of our properties' handles starting on p. 33, and don't forget to follow [@larkhotels](#).

stay in touch: larkhotels.com/travel

For up-to-date information on where to sip, shop, sightsee, and so much more, visit our travel blog, which we update regularly with the latest insider info to help you plan your next lark.

PUP-CATION GETAWAYS

With its wealth of hiking trails, woods, and mountains, Stowe is a haven for both human and dog outdoor enthusiasts. After you and your canine companion have had enough fresh air, take a break at one of the many pet-friendly restaurants and breweries before returning to your pet-friendly room at **Field Guide**.

larkhotels.com/travel/dog-friendly-activities-stowe

OYSTERS GALORE

On the hunt for fresh seafood near **Blue – Inn on the Beach**? The small seaside city of Newburyport has a thriving dining scene, including several top-notch spots for local oysters.

larkhotels.com/travel/find-best-oysters-newburyport



MAINE WINERIES

Maine may not be the first place that comes to mind when you think of wine country, but the state's climate and rocky soil make the perfect breeding ground for white varietals. Visit one of Camden's vineyards during your next stay at **Whitehall**.

larkhotels.com/travel/visit-wineries-near-camden

PLAY BALL!

BY CLAIRE JEFFERS
& ELIZABETH DOUGHERTY

ILLUSTRATION BY KEN ORVIDAS

IF you caught a Cape Cod Baseball League game in the summer of 2008, you might have seen Boston Red Sox pitcher Joe Kelly pitch for the Yarmouth-Dennis Red Sox. This premier collegiate league has the most alumni (over 300) currently playing in Major League Baseball. If you're a baseball fan, that's reason enough to seek out their match-ups. And even if you're not, we recommend the games because they're classic Cape Cod fun.

LIVING WITH A LOCAL LEGEND

Each of the ten teams represents a town on the Cape. The communities turn up in numbers to cheer their players. Because the players can't be paid and keep their academic eligibility, they stay with local families. Kelly and three teammates billeted with the legendary "Mrs. E" (Barbara Ellsworth) now 89, who has hosted more than 160 players over 40 years.

"She's an old Irish lady" Kelly says. "I get in the house and she said, 'Joe Kelly? Wow, I wasn't expecting that.' I asked, 'What do you mean?' and she said, 'I thought you'd be this big strong Irish guy, and you're just this little dweeb.' From then on we clicked." He adds, "Obviously, the competition was fun, but my host mom made it great because of her attitude and personality."

BEACH CHAIR PARKING ONLY!

Summer collegiate baseball is designed to give student-athletes with pro potential a training opportunity similar to playing in the MLB minor leagues—complete with daily games, road trips, and hands-on experience with wooden bats vs. the aluminum bats colleges use. Aside from recruiting the best of the best (only the Alaska League is considered near the same tier), the Cape Cod league is special because of the way the communities embrace the players.

"The thing that stands out to me the most was having all the fans there," recalls Boston Red Sox pitcher Brian Johnson, who played in the league in 2011. "There were probably 40 bleacher seats, but everyone brought their lawn chairs and towels and blankets. Going from big college stadiums to a high-school ballpark, and then having 1,000 people there, was really cool."

Each field has its own vibe. The Falmouth Commodores park, close to The Coonamessett in downtown Falmouth, has a family of osprey that nest in center field, occasionally letting out a high-pitched squawk when the ball gets a little too close for comfort. The snack shack at the Yarmouth-Dennis field features a sought-after doughnut burger—a burger with a glazed donut in place of the traditional bun.

WHERE STARS ARE BORN

Celebrating 133 consecutive years of operating, the Cape Cod League is a nonprofit organization with only a handful of part-time employees. Hundreds of volunteers put in countless hours to make the season possible.

"We offer something different both for serious players and the Cape Cod community, helping bring everyone together in the summer," says Chuck Sturtevant, the league's president.

The season lasts from early June to early August. The games typically start between 5 p.m. and 7 p.m. depending on whether or not the field has lights, and you can make an evening out of hopping from one game to the next. All Cape League games are free and family-oriented (no alcohol permitted).

To see where and when you can catch a game, visit capecodbaseball.org. If you're in the area, don't miss the All Star game in August at the Harwich field. You might spy the next big MLB player.



ORVIDAS

Buy Local

Some of our favorite finds in our hotels' hometowns.



CAMDEN, ME Hand-potted perfection. *Camden Clay Noodle Bowl in Sky*; \$36 at *Camden Clay Company* (42A East Fork Road, Camden)



NEWPORT, RI The modern art of handcrafted cookware. *Duparquet Copper Cookware 5½-inch sauce pan*; \$290 at *Duparquet* (5 Division Street, Building G, East Greenwich; call ahead)



MARTHA'S VINEYARD, MA Locally harvested seasoning. *Martha's Vineyard Premium Sea Salt*; \$15 (two ounces) at *West Tisbury Farmers' Market* (1067 State Road, West Tisbury)



PORTLAND, ME From sea to shining. *DMG Designs Simple Mussel Shell Pendant*; \$40 at *Edgecomb Potters* (145 Commercial Street, Portland)



PORTSMOUTH, NH Because your yoga mat deserves a little bit of zen, too. *Bailey Works yoga duffel*; \$109 at *Off Piste* (37 Congress Street, Portsmouth)



CAPE COD, MA Support for your beach bum. *Cape Cod Beach Chair Company Surfside Recliner*; \$160 at *Cape Cod Beach Chair Company* (1150 Old Queen Anne Road, Harwich)



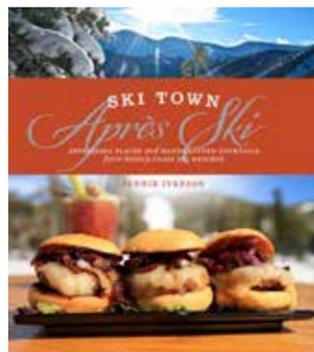
NEWBURYPORT, MA We dare you to eat just one of these refreshing treats. *Seacoast Sweets Peppermint Patty*; \$3.50 at *Port Plums* (50 Water Street, Mill #4, Newburyport)



MENDOCINO, CA The cream of the crop. *Pennyroyal Farmstead Boont Corners Vintage Tomme*; from \$15 for six ounces at *Pennyroyal Farm* (14930 Highway 128, Boonville)



KENNEBUNKPORT, ME A stylish remake of an authentic beachside basic. *The Ropes Portland bracelet*; \$80 at *Spaces* (127 Ocean Avenue, Kennebunkport)



SARATOGA SPRINGS, NY Good to the last crunch. *Original Saratoga Chips*; \$4 for an 18-ounce bag at *The Fresh Market* (52 Marion Avenue, Saratoga Springs)

STOWE, VT Warm up après-anything with favorites from world-class ski resorts. *Ski Town Après-Ski* cookbook; \$35 at *Stowe Kitchen Bath & Linens* (1813 Mountain Road, Stowe)



SALEM, MA Bewitchingly cozy knit caps. *SalemStyle Boyfriend Beanie*; \$36 each at *Ocean Chic Boutique* (9 Wharf Street, Salem)



NANTUCKET, MA Cruise the island in style. *Nantucket Bike Basket Cisco Adult Classic*; \$60 at *Young's Bicycle Shop* (6 Broad Street, Nantucket)



FROM MUNDANE TO MYSTICAL

SMALL MUSEUMS ENLIVEN LOCAL LANDSCAPES

BY DAWN HAGIN



FROM AN EVERYDAY ITEM TO THE RAREST OF MYSTERIES, SOMEWHERE IN THE WORLD THERE IS A MUSEUM CELEBRATING IT.



Human beings love collecting and categorizing things. We celebrate both the ordinary and the oddity by researching it, gathering it into groups, and putting it on display. And that's okay. More than okay, really. This fascination with everything from mundane to mystical demonstrates the endless curiosity of humanity—and that's downright beautiful.

Lucky for you, a few Lark Hotels just happen to reside near some of the coolest and weirdest small museums in the country. These tiny troves provide outsized amusement and—fair to say—unrivaled learning experiences. Tap into your own curiosity and put them on your list for your next visit.

EXHIBITING THE UNEXPLAINED IN PORTLAND

Squeezed between a brewery and a distillery, and set behind a burrito spot, the International Cryptozoology Museum is a bizarre addition to the hipster haven that is Portland's up-and-coming Thompson's Point. Showcasing the curiosities of renowned cryptid expert Loren Coleman, the museum is the only brick-and-mortar in the world dedicated to this offbeat field of study.

And it's the only place you'll see the 1960's-era air rifle that was intended to drop Bigfoot.

Cryptozoology is literally "the study of hidden animals" and involves

CLOCKWISE FROM BOTTOM LEFT: An artist's interpretation of Bigfoot in front of the International Cryptozoology Museum; a display on Bigfoot; the Bigfoot replica at the entrance; Madame Chinchilla and Mr. G of the Triangle Tattoo and Museum.

the search for unverified creatures, like the Loch Ness Monster or the Yeti. Filled with artwork, monster models, plush toys, and pop culture mementos, as well as hair samples, fecal matter, plaster footprint casts, and other potential evidence, the museum teeters on a tightrope between hokey fun and a sincere presentation of possibilities.

One section takes great pains to display and document hoaxes and folklore, such as the fur-bearing trout and the popular antlered bunny, the jackalope. But other sections urge guests to open their minds, consider data and documentation, and remember the past when many animals known today were once considered fantastical creatures.

In fact, a video of Coleman shown on a repeating loop reminds visitors (over and over) that the okapi and the giant panda both were unknown to the Western world until the 20th century and widely discounted as legend for decades. The Coelacanth (pronounced see-luh-kanth), a massive, hinged-jawed fish featured in the museum's logo, was thought extinct until a squirming specimen was hauled from the depths in 1938—and again in 1997. In recent years, new species of lizards popped up seemingly overnight, and a previously unseen giant crayfish crawled from the mud of a Tennessee creek in 2009.

So why not believe in Bigfoot?

Coleman stresses that it's not a matter of belief but rather sifting through the evidence and hoaxes and determining what is most probable. "Bigfoot is our biggest draw because he is the most well known and the most like a human of all the cryptids we profile here," he says.



"People are generally very self-involved, and the idea of a big, hairy, human-like being is something that fascinates most everyone."

Hence the air rifle, the lifesize Bigfoot replica, and the mounds of Bigfoot expedition paraphernalia on display. "I don't try to persuade. I'm simply sharing my passion and the reams of material I and others have collected over the years," he says. "I simply hope people open their minds to consider."

And admit it—pondering the existence of Bigfoot is a wicked cool way to spend an afternoon.

go: International Cryptozoology Museum
4 Thompson's Point #106, Portland, ME
cryptozoologymuseum.com

stay: Pomegranate Inn
Portland, ME
pomegranateinn.com

TRACING THE TATTOO NEAR MENDOCINO

Across the country on the counterculture coast, California's Mendocino County is home to one of the world's only tattoo museums. Even today, when many millennials sport ink and special tattoo exhibits are sprouting up at art galleries nationwide, none can compete with the longevity and depth of the pint-sized Triangle Tattoo and Museum in Fort Bragg.

"Tattooing is one of the richest and most varied examples of human decoration and

ritual," says Madame Chinchilla, a tattoo artist and historian who founded Triangle in 1986 with her husband and business partner, Mr. G. "It dates back thousands of years and spans almost every culture."

And Triangle strives to document it all.

As you climb the flight of scarlet-painted stairs that lead to the museum's main space, the walls display colorful military-inspired body art from U.S. conflicts spanning World War I to the Iraq War. Eagles, near-naked women, and the phrase "death before dishonor" pervade what Chinchilla calls the American Patriotic Exhibit.

In the main museum and active tattoo studio, every wall is plastered with eye-popping posters, flash sheets, and general ephemera; every shelf laden with framed photos and

"Tattooing requires two people with the same intention and precise footing. It is a short-term relationship with lasting results."



INTERNATIONAL CRYPTOZOOLOGY MUSEUM: DAWN HAGIN; TRIANGLE TATTOO: COURTESY TRIANGLE TATTOO



FROM BOTTOM LEFT TO TOP: The entrance of the Triangle Tattoo and Museum; the ramshackle barn that houses the Museum of Everyday Life; a display of vintage matchbooks at the Museum of Everyday Life.

historical equipment from a mind-boggling array of places.

Portraits of New Zealand's Maori with traditional Moko tattoos dating from the 1800's to the present hang in one corner. Stacked glass cases overflow with antique hand-tool instruments from Asia. A celebration of tattooing in the circus sideshow culture highlights photos and costumes of the last circus sword swallower, Captain Don Leslie.

By far the most disturbing exhibit is Tattoos Without Consent—a photo display of tattoos forced upon individuals during the Holocaust or political imprisonment in Russia and China. “We didn’t want to ignore the devastating histories of some tattoos,” Chinchilla says.

And while she admits that “tattoo regrets” are a part of the culture, she stresses that most tattoos are the result of a positive and empowering decision: “There is no canvas more sensual, more beautiful, or more intriguing than the human skin.”

Chinchilla appears in the seminal book about women and tattoos, *Bodies of Subversion*, (published in 1997) and has herself penned six books on tattoos. She’s also sought out for her skill transforming mastectomy scars into beautiful body art.

“Tattooing is a synergistic dance,” she says. “It requires two people with the same intention

and precise footing. It is a short-term relationship with lasting results.”

And as long as she and Mr G. are around, they will showcase those results to the world.

go: Triangle Tattoo and Museum
356B North Main Street, Fort Bragg, CA
triangletattoo.com

stay: Blue Door Group
Mendocino, CA
bluedoorgroup.com

CURATING THE COMMONPLACE NEAR STOWE

You’re convinced you’re lost on the back roads of Vermont, when suddenly it appears—a ramshackle barn with a bedraggled metal toothbrush sculpture jutting skyward from the front lawn. It’s almost impossible to not burst out laughing at this sight and at the wording on the sign hanging on the front facade: “embarking on our mission of glorious obscurity.”

You’ve arrived at the Museum of Everyday Life, located a 45-minute winding drive from Stowe on the outskirts of the wee hamlet of Glover, Vermont.

An anteroom welcomes you with a mish-mash of aged items tagged as the New England Barns Found Objects Collection. But lest you think the entire museum represents detritus from a long-ago garage sale, one step into the main part of the barn immediately sets you straight.

There, gathered in groups or displayed in unusual forms, are the true heroes of everyday life. An elaborate safety pin dress clings tightly to a mannequin towering above a menagerie of safety pin animal sculptures. Matchbooks, splayed open to expose colorful front and back covers, hang in artistic twosomes between the grates of antique metal posts. Underneath, a life-size violin crafted of coffee-stained matchsticks adorns a shelf next to an elaborate

“I want to help people deeply experience the things they touch and use every day, and to revel in the artistry of simple things.”

doll-size matchstick roller coaster. Nearby, a mid-century modern medicine cabinet houses travel toothbrushes from days past.

Framed beside a tube of partially used Ipana toothpaste, a Toothbrush Meditation reads, in part, “Its one end shaped to cradle in the grip of the hand, the other to fit neatly into the dark spaces of the mouth, the toothbrush connects these parts of the body that most define us as human: the opposable thumb and the seat of human speech. This object grooms and massages and maintains in good working order the parts of the mouth that articulate our desires and dreams, the key to our agency.” Well then.

The combined effect of all of this is to kick-start your sense of wonder at the oft-overlooked pieces and parts of life. And that’s exactly what the curator and Chief Operating Philosopher, Clare Dolan, intends. “Consider the sewing needle or the button,” she says. “They are such incredible, and beautifully formed, inventions.

“I want to help people deeply experience the things they touch and use every day, and to revel in the artistry of simple things. Simple things are part of our lives in a way that the Mona Lisa will never be.” She has a point.

Dolan spent the better part of her childhood

making dioramas and crafting special environments for her dolls. “I was that kind of kid,” she says. As an adult she dreamed of curating a museum that chronicled the banal bits and simple pleasures of life but could never find the time in her busy schedule as an intensive-care nurse. Then, in 2010, she cleaned out her barn to make room for the 200-year anniversary celebration of the infamous incident known as the “runaway pond of Glover, Vermont.” (Google it. You won’t be sorry.)

Once she cleared away the vestiges of that three-day party, she looked around her spotless and spacious barn and thought to herself, “Well, I can do my museum now.” Dolan founded the Museum of Everyday Life the following spring with a special exhibit on matches. The highlights of that exhibit now rest with the permanent collection in the front section of the barn. In the rear, a special exhibit launches at the start of every summer. Since 2012, exhibits have covered safety pins, pencils, toothbrushes, dust (yeah, really), mirrors, and bells and whistles. As of press time, the 2018 exhibit on locks and keys is well underway.

Open every day, the self-guided museum is a “turn the lights on and off yourself” enterprise. Donations are voluntary, and the museum barely covers its own costs. Another challenge: sticky fingers. “I’ve had tiny, shiny, and illicit little gems stolen now and again,” Dolan says, ticking off a Russian whistle in the shape of gun, a hummingbird safety pin, and a vintage soft-porn matchbox as examples of pilfered items.

But on the whole she’s had many more people give to the museum than take. Contributions flow in from people all over the country and even the world. “It’s heartening to open my mail to these pieces of people’s lives. I even received a portion of a young man’s ashes,” she says. “He died of brain cancer and wanted his ashes to be split among the states he visited in his lifetime. His mom thought the perfect place in Vermont was as part of our dust exhibit.”

And that is anything but mundane. 🌟

go: Museum of Everyday Life
3482 Dry Pond Road, Glover, VT
museumofeverydaylife.org

stay: Field Guide
Stowe, VT
fieldguidestowe.com



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HORSE PLAY

BY EMILY GOLIN

Having cashed his final winning ticket, the old horse player finds himself at the pearly gates of heaven, where he is met by St. Peter and shown around paradise. "How do you like it?"

St. Peter asks at the end of the tour. "It's nice," says the fellow, looking at his surroundings, "but it ain't Saratoga."

NYBA PHOTOS



CLOCKWISE FROM TOP LEFT: a rider sits atop his horse at the Saratoga Race Course; a race in action; the path to the course.

THE 155-year-old Saratoga Race Course horse track in New York is often considered the country's mecca of horse racing. Built in the same era, the Newport Polo Club continues to delight players and spectators alike in Portsmouth, Rhode Island. To the north, horse-powered farming has made a comeback in Midcoast Maine. Let's take a look at why these three age-old equine pursuits, all situated near Lark locales, have stood the test of time—albeit with some accommodations to the modern age.

OFF TO THE RACES

Before horse racing, it was the spring waters that put Saratoga Springs on the map. Thanks to the advent of the railroad, wealthy city dwellers and historical figures, including George Washington, could soak in the magical springs and benefit from their supposed healing and restorative

properties. Casinos soon cropped up to occupy the visitors' evening hours.

John Morrissey, an enterprising Irish immigrant who made a name for himself in New York City politics, saw an opportunity to expand the afternoon entertainment options and is widely credited with bringing horse racing to Saratoga Springs.

"Morrissey was an infinitely interesting character," says Allan Carter, director of the Saratoga Springs-based National Museum of Racing and Hall of Fame. "A man of above-average intelligence and street smarts, his pursuits ranged from Tammany Hall strongman to bare knuckle heavyweight champ, gold prospector to casino operator."

Morrissey staged a four-day meet at the dirt Saratoga Harness Track in August 1863, just one month after the Civil War's Battle of Gettysburg. There was nowhere to sit and the track fell 800 yards short of the standard

mile, but still people came. Buoyed by his success, Morrissey opened the Saratoga Race Track in 1864 with the financial backing of Gilded Age notables, including the Vanderbilts. This track—generally recognized as America's oldest organized sporting venue—still anchors the course today.

The ticket price also reflects a bygone era—only \$5, up from \$1 in 1864, "making it one of the best deals in sports," says Patrick McKenna of the New York Racing Association.

One key modernization: separate seating and betting areas for men and women have long faded into memory, and families are welcome to make a day of it with their coolers and picnic blankets. A playground has been added to entertain the smaller set.

Many long-standing traditions remain, however. The horses walk right through the crowd on a white-fenced path to reach the paddock for their races, giving spectators an

up-close look at their beautifully groomed coats and taut muscles. The hand-rung bell, which sounds exactly 17 minutes before each post, reminds the horses and riders that it's time to go—a soothing throwback to the days before jumbotrons and audio systems.

And the lineage of the horses remains unchanged as well. The thoroughbreds you'll see racing on the track today are derived from three English bloodlines that originated in the 18th century from imported Arabian, Barb, and Turkoman stallions. Horses begin their racing careers at age two, and although some retire at four for breeding, others continue to run the course until eight or nine. "Nearly all of the great horses have raced on Saratoga's historic course, including nine of the twelve Triple Crown winners," says Carter.

While the action is at its liveliest during the six-week July–August season—which includes 11–12 races a day, six days a week—horse

racing is an indelible part of the community, much like the spring waters. Events throughout the year pay homage to its presence, and much of the coffee talk around town and in the lobby of The Downtowner hotel centers on the subject. It's a pastime shared by generations of families. Whether you're seeing a horse race for the first time or the sport is a lifelong passion, it's impossible not to get caught up in the excitement as the horses fly around that final turn toward the finish line.

POUNDING HOOVES, SWINGING MALLETS

Polo caught on with the high-flying Gilded Age class and quickly took root as the ideal gentlemen's pastime. Not wanting to miss the action while summering in Newport, Rhode Island, wealthy New York–based aristocrats established the Westchester Polo Club in this coastal enclave in 1876. They picked

NYRA PHOTOS



CLOCKWISE FROM TOP LEFT: A match between the USA and Mexico at the Newport Polo Club in Portsmouth, Rhode Island; Foxhall P. Keene, a member of the first U.S. International Polo Team; the audience lines the field on game day; the English polo team in 1909.

a site close to their “cottages” on Bellevue Avenue. Together with sailing and tennis, polo formed a sporting trifecta in what claims to be America’s first resort town.

The club staged its first international event against an English squad in 1886. The historical tournament, known as the Westchester Cup, was one of the first

we relish those rituals—such as players high-fiving spectators after a match—that make the Newport club unique.”

Because polo horses don’t hit their peak until eight or nine years of age, horses often come to the sport by way of the race track in Saratoga Springs. Primarily American and Argentinian thoroughbreds, the horses

“A STRONG SENSE OF TRADITION RUNS THROUGHOUT EVERYTHING WE DO, AND WE RELISH THOSE RITUALS.”

international sporting events in modern history, predating the revival of the Olympic games in 1896. The tournament continued at irregular intervals with the English taking top honors until 1909, when the American team celebrated its first victory.

Newport cemented its reputation as the polo capital of the world for nearly 40 years, until World War I and the Depression signaled the end of the heady days of that era. The Westchester Polo Club went dormant until it was resurrected in 1992, and today—often referred to as the Newport Polo Club—it is consistently ranked among the top clubs in the country, pulling in professionals, high-level amateurs, and enthusiasts.

Much like horse racing in Saratoga Springs, today’s game of polo bears a very strong and intentional resemblance to the matches played 145 years ago. Each team consists of four riders, who score by driving a small ball into the opposing team’s goal using a wooden mallet. Each match consists of six 7.5-minute periods, called chukkers.

“But for the introduction of safety helmets and switching from wood balls to plastic, very little has changed,” says Dan Keating of Newport Polo. “A strong sense of tradition runs throughout everything we do, and

have years of intensive training before ever setting foot on the field. Their specialized exercise and diet regimen prepares them for galloping at 40 miles per hour with frequent and sudden stops during matches that span a grass field of 300 by 160 yards.

Players might ride between three and six horses per match. “Players know these horses inside and out after riding them six days a week,” says Keating. “Not only do they have an innate understanding of the mechanics, but there’s a deep spiritual and family-like connection as well.”

Polo season begins on the first Saturday in June and ends on the last Saturday in September. General admission tickets are \$12 for adults (free for children). You’re welcome to roam the grounds, picnic, and sip adult beverages while the action unfolds right in front of you. During breaks between chukkers, children have the opportunity to pet the horses. And of course there’s the stomping of the divots, a ritual memorialized in the movie *Pretty Woman*.

If you’re staying at Gilded or The Attwater in February, catch the polo match on First Beach during Newport’s Winter Festival, weather permitting—and be sure to let us know (use #onalark).



NEWPORT POLO



FROM TOP TO BOTTOM: Buy local from Lee at the farmers' market; horse-drawn haymaking; Lamson examines the radish crop in the greenhouse; a spin on the sitting plow.



FARMING TO A SLOWER BEAT

Midcoast Maine is the site of a resurgence of horse-powered farming—using horses in place of conventional machinery to till the land. New Beat Farm in Knox, Maine—due west of Whitehall in Camden—is an example of the return to old-fashioned methods, but with a decidedly modern approach.

Co-owner Ken Lamson, who, by his own account, “grew up milking cows, stacking hay, and running wild on several Maine dairy farms,” had a childhood love of horses but never imagined he would find his calling in horse-powered vegetable farming. Enter Adrienne Lee, his then-girlfriend and now-wife, who was managing a vegetable farm when they met. Lamson entered into an apprenticeship in Southern Maine, and after reading an article about farming with work horses, he was sold on the concept. Today, the couple owns and lives on their 100-acre farm, considered a micro farm by conventional standards.

The property supports a range of business interests: four acres of vegetables and flowers, 15 acres of grass, 35 breeding ewes, cider pressing, and a floral-arranging service. The couple sells their organically produced goods through farmers' markets in locales like nearby Belfast, as well as through CSA (Community Supported Agriculture) in Portland with 90 families buying a share of the bounty. Their driving philosophy is that “food should be produced as close to home as possible,” says Lamson.

A day in the life of a horse-powered farmer is long but quietly contented. The pace is a fraction of what's possible with conventional machinery, but without diesel smoke and constant noise. “I can hear every little thing, and all of my senses are alert and awake,” says Lamson. “It's humbling to work with a living creature, and I have great empathy for these horses and the tremendous amounts of work they do. You're talking bones and muscle, not steel. You have to intentionally choose to do it the slower way.”

Just what makes a good workhorse is the antithesis of successful racing and polo

horses. Draft horses are bred to be calm “steady Eddies,” usually coming from Amish communities in the Midwest. “The best draft horse is a boring draft horse,” Lamson and Lee agree. The Belgian and Percheron breeds tend to be most successful and work into their early to mid-20's.

New Beat is part of a large and supportive network of horse-powered farms in the region, mostly helmed by young families embracing a more environmentally-friendly lifestyle at 3–5 miles per hour. Lamson laughingly referred to the area as a “little bubble of draft power.” Sure, there's some friendly competition and ribbing with conventional farmers—each side confidently asserting they couldn't be paid enough to try the other's approach—but the camaraderie within the broader agriculture community is strong.

While the farming methods themselves have changed very little, the internet provides a multitude of benefits, including sourcing parts and seeds (the couple is often scouring Craigslist just the like the rest of us) and marketing themselves to the outside world via their website and social media. Visit their Instagram handle, @newbeatfarm, for a look at farming to a new and slower beat. 🐾

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COURTESY NEW BEAT FARM

COURTESY STREET

THE NEXT BIG THING

From pop-ups to hidden gems, where those in-the-know dine in New England Lark locales

BY KATE MCCARTY

CLOCKWISE FROM FAR RIGHT: Goodnight Fatty owners Erik and Jennifer Sayce; a wood-fired bagel from Rover Bagel; the crispy rice bibimbap from Street; a tasty cemita from Street; Korean fried chicken from Street; a trio of Fattys; coffee Oreo Fatty.

Today's diners looking for a restaurant recommendation in a new city often want—and even expect—a novel experience, a quirky environment, or something that makes them feel clued in to the next big thing—and sometimes all three at once. Many of Lark's destinations deliver just that.

THINGS THAT POP UP IN THE NIGHT

Salem, Massachusetts, is known for its pop-ups and their offshoots.

On the savory side, for example, we just can't resist the open secret that is [Back Alley Bacon](#) with its pork-centric street food (look on Facebook for its Wednesday night menu).

Feel the need for sweets instead? On weekend nights, get directions to [Goodnight Fatty](#) and snack on what some consider the best type of cookies around—ones with crispy edges and gooey centers fresh from the oven—aka "fatties." Owners Erik and Jennifer Sayce say the idea for their business was born out of their own craving for warm cookies on their walk home from dinner one night.

Flavors change each week and range from fruity to decadent, with the signature flavor Midnight Fatty, a chocolate cookie with chocolate chips, pecans, and toffee bits, always a bestseller. And naturally, a bottomless glass of milk is available.

Goodnight Fatty began popping up in coffee shops and breweries in 2016, while Erik and Jennifer got a feel for consumer demand and searched for retail space. In 2017, they found their own space. The unexpected and somewhat hard-to-find location—an unassuming conference room rented from a media company in a building down an alley behind Rockafellas and Ledge restaurants—maintains the in-the-know pop-up vibe.

Customers love pop-ups partly because of that feeling of being in on a secret, according to Jennifer. "They also know that they are supporting a fledgling business and getting a unique experience," she adds.

Another popular pop-up, [Rover Bagel](#) outgrew borrowed spaces in Salem as well and found a permanent home in Biddeford, Maine. The bakery is known for its crackly Montreal-style bagels, which are baked in wood-fired ovens. Before moving, the owners had used Bamboлина's ovens in the mornings when the restaurant wasn't open.

What will the next pop-up sensation be? Check in at Notch Brewery, the Far From The Tree Cider tasting room, and Deacon Giles Distillery, which often host new pop-ups, and you might be one of the first to discover it.

- [Back Alley Bacon](#): backalleybacon.com
- [Goodnight Fatty](#): 18 Higginson Square, Salem, MA; goodnightfatty.com
- [Rover Bagel](#): 111 Elm Street, Biddeford, ME; roverwoodfired.com

THE WORLD AT YOUR FINGERTIPS

You might think it's hard to execute food from all over the world well, but [Street](#) does just that. This casual eatery's menu of global street fare reflects influences ranging from Thai and Korean, to Italian and Mexican, served up as what Chef Joshua Lanahan describes as "simple food of the people."

To find this hidden gem, don't worry when your GPS guides you to the back of a nondescript strip mall in Portsmouth, New Hampshire. Inside, owners Joshua and his wife, Michelle Lozuaway, who handles the front of the house, have transformed the space into a cozy bar and restaurant with spray-painted graffiti and colorful murals.

DON'T MISS THIS SUMMER

New restaurants and a food festival in a few of Lark's Massachusetts locales serve up new culinary adventures.

SANDBAR AT JETTIES BEACH

NANTUCKET

The new owners of the restaurant at Jetties Beach went all-in on the summertime vibe with this beachfront bar and restaurant. Its casual menu and frozen cocktails are a hit with those looking to maximize beach time. Plus: *frosé*. Need we say more?

COUNTER & THE ROOF

SALEM

With the opening of The Hotel Salem comes two new restaurants: Counter, a modern take on a lunch counter, and The Roof, Salem's first rooftop bar. Enjoy tacos and a raw bar with a spectacular view of downtown Salem.

CAPE COD FOOD TRUCK AND CRAFT BEER FESTIVAL

FALMOUTH

Don't waste time tracking down your favorite food trucks—find them all at the Cape Cod Fairgrounds during this sixth annual festival in August. Sample eclectic menus and local craft beers from dozens of Greater Boston food trucks and breweries.



COOKIE PHOTOS: GOODNIGHT FATTY; BAGEL PHOTO: ABIGAIL JOHNSON-RUSCANSKY; STREET PHOTOS: BRIAN SMESTAD.



CLOCKWISE FROM TOP LEFT: A trio of cocktails from Street; pork belly ribs from Metzy's Cantina; the cantina's commuter rail digs; oceanside eats at The Spirit of Massachusetts restaurant; the schooner-turned-restaurant on a clear day; a pulled-pork taco special at Metzy's.



With crispy, sticky sweet Korean fried chicken, lacquered Thai ribs, spicy pork dumplings, and a cast-iron skillet of crispy rice bibimbap, Street nails these popular Asian street food dishes. Empanadas, tacos, and yucca fries represent the Southern hemisphere, with the cemita—an overstuffed Mexican sandwich with a slab of fried cheese and your choice of a fried chicken thigh or a veggie burger—frequently stealing the show.

On the inventive cocktails menu, the Unbeetable is a customer favorite: beet infused vodka with muddled cucumber and mint, chili simple syrup, and lemon, topped with ginger beer. In short, the perfect combination of earthy and spicy.

And don't skip dessert—the Italian zeppole are expertly fried, dusted with powdered sugar, and served in a brown paper bag.

• **Street:** 801 Islington Street, Portsmouth, NH; streetfood360.com



KEEP ON TRUCKIN'

Metzy's Taqueria—the first food truck in Newburyport, Massachusetts—was an instant hit when the truck parked near the beach on Plum Island in 2014. (The route is expanding to include the nearby beaches of Salisbury and Amesbury.) Owner Erik Metzdorf quickly realized he needed to expand his commissary kitchen space to handle the demand for Chef Brad DeLibero's take on Mexican street food.

Metzdorf found space at the town's train station and launched **Metzy's Cantina**, which allowed for year-round dining. This is not some quaint historical train station turned hipster hangout—this is an active, commuter rail station. Metzdorf has worked hard to transform the industrial space into a bright and warm cantina. "We took a blighted piece of public property and turned it into something the community can be proud of," says Metzdorf. "We created an engaging gateway to the city."

The cantina's ample kitchen space allows

the restaurant to augment tacos and burritos with soups, salads, and daily specials. Start with sweet potato and black bean hush puppies served with chipotle sour cream or the slow-cooked pork belly ribs finished with maple bourbon sauce and served with sweet potato fries. Wash down a pork belly taco, lined with shredded cabbage and piled high with crispy cubes of fried meat and a mango habanero salsa, with Melt Away Session IPA from Newburyport Brewing Co.

• **Metzy's Cantina:** 4067, 5 Boston Way, Newburyport, MA; metzys.com

THIS WILL FLOAT YOUR BOAT

Everyone who visits Kennebunk, Maine, expects two things: lobster and a good view of the ocean. While many restaurants serve up both, one in particular takes waterfront dining to the next level—**The Spirit of Massachusetts Restaurant**, a historical schooner turned floating restaurant.

Once an educational nonprofit's training vessel, The Spirit of Massachusetts languished in Portland, Maine for a few years until it was discovered by Dwight Raymond, the owner of The Pilot House, a local favorite in Kennebunk's Lower Village. Dwight acquired the dilapidated schooner and worked with his son, Nick, to retrofit it into a restaurant, which took about a year and a half.

Docked behind The Pilot House and next to First Chance Whale Watch, The Spirit opened in the summer of 2016. Its tall masts rise above all others, a beacon for thirsty sailors and hungry travelers alike.

You enter the restaurant via the metal gangway, sometimes a steep descent when the tide is low. The boat's masts, booms, and rigging are all still in place but now support a tent that provides shade. Sloped to follow the curve of the boat's deck, a polished wood bar runs the length of the deck. Descend a wooden staircase to the main cabin, which serves as the dining room. Choose from cushioned banquette or wooden bench

seating around tables that are bolted to the floor. The aft cabin is a fully functional kitchen, with steamed lobsters passed up through the hatch when an order's up.

The Spirit's menu is primarily seafood, with a raw bar selection of local oysters and clams on the half shell, shrimp cocktail, and chilled lobster tails. Some diners go casual with a pound of peel and eat shrimp, liberally dusted with Old Bay, and slices of Andouille sausage. Others channel Kennebunk chic with ahi tuna poke and seaweed salad.

Maine craft beers, like Sebago Simmer Down Session Ale, are on tap, and the cocktail menu sports beachy options like Painkillers and Dark and Stormys. Owner Kylie Raymond says, "There's really nothing like sitting on the deck of a boat in the summer—the sea breeze, having a cocktail. It's the number-one reason people visit us."

• **The Spirit of Massachusetts Restaurant:** 4 Western Avenue, Kennebunk, ME

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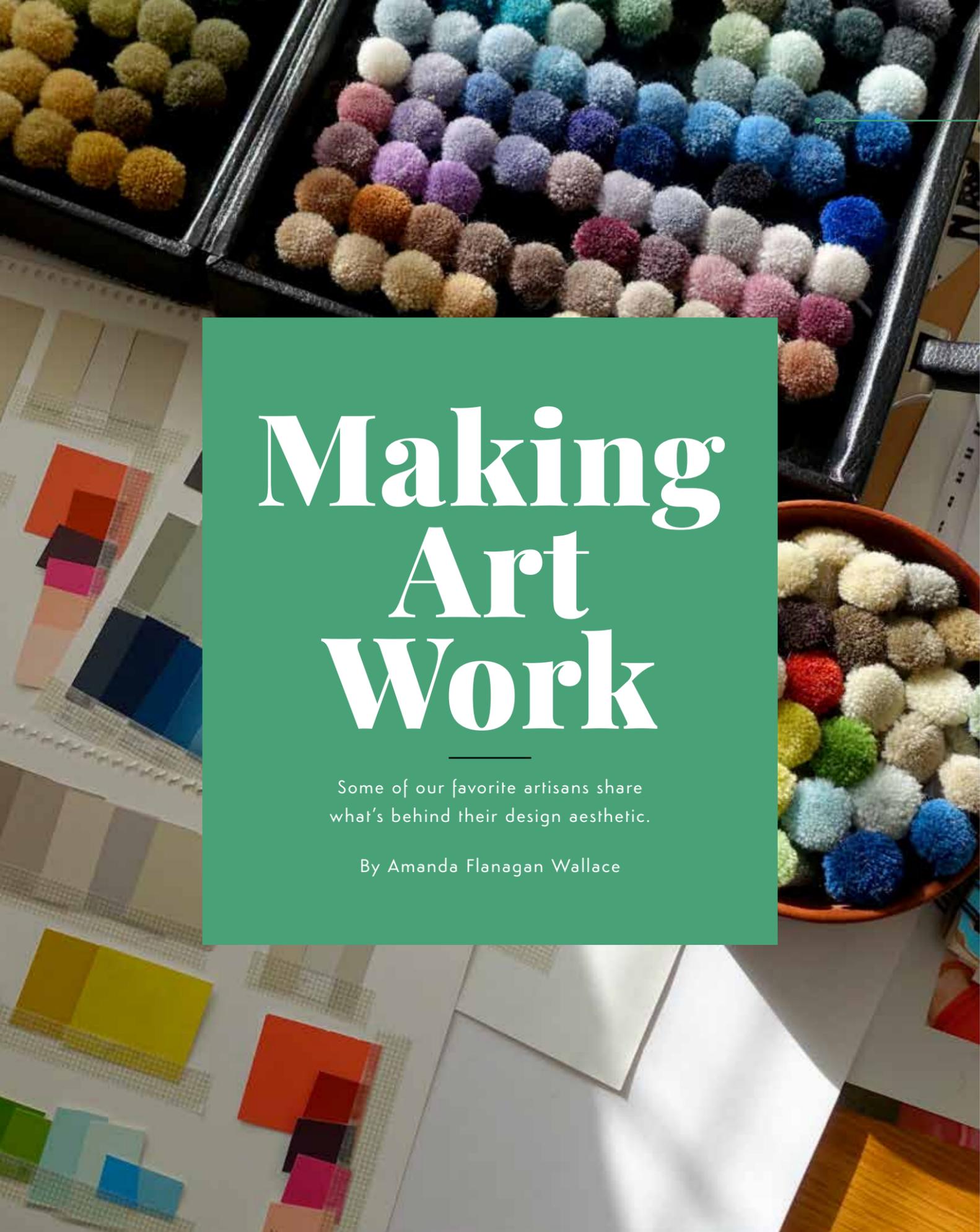
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DRINKS: BRIAN SMESTAD; RIBS AND TACOS: COURTESY METZY'S CANTINA; METZY'S INTERIOR: JENNIFER MENERY; THE SPIRIT OF MASSACHUSETTS PHOTOS: COURTESY THE SPIRIT OF MASSACHUSETTS.



Making Art Work

Some of our favorite artisans share what's behind their design aesthetic.

By Amanda Flanagan Wallace

A peek into Angela Adams' rug design process.

“One of my favorite parts of the design process is seeking out and working with local artisans who can bring rooms to life through the work they create. It’s the hand-made elements and craftsmanship details that really make a space.”

– **Rachel Reider** of Boston’s Rachel Reider Interiors and the design mastermind behind 13 Lark Hotels

When we’re designing hotels, we talk a lot about creating a “sense of place.” We’re looking to connect the space to the community, capture each hotel’s quirky personality, and make sure our guests feel like they’re in a very special home-away-from-home. And since we’re all about shopping local, we’ve discovered many talented regional artists and artisans to help us do just that.

From a self-taught painter discovered in a florist shop, to a rug designer who taps into the energy of a living space, to a pair of custom builders who craft playful touches, some of our favorite New England-based design partners talked to me about their work, what inspires them, and what connects them to the place where they choose to make their art.

COURTESY OF ANGELA ADAMS

Watson seals his artwork with an epoxy finish.



One of 32 colorful, contemporary paintings Watson created specifically for 21 Broad.

Watson's more traditional landscape style at The Merchant.



Trevor Watson

ARTIST

A self-taught painter, Trevor Watson had only just branched out from hand-painting furniture when Rachel Reider stumbled upon his artwork in a Boston florist, and their relationship—and Watson's relationship with Lark Hotels—grew exponentially from there. You'll find his studio and shop, Trevor's Design, in Onset, Massachusetts—known as the gateway to Cape Cod. Trevor also co-owns the Old Red Farm Inn, an 18th-century farmhouse turned inn and events facility, in nearby Wareham.

FIND HIS WORK

ON INSTAGRAM

@coastalartbytrevor

IN HIS SHOP

144 Onset Avenue
Onset, MA

IN A LARK HOTEL

21 Broad's lobby
and guest rooms

The lobby of
The Hotel Salem

The Merchant
guest rooms

How did you get started as a painter?

I didn't start creating art until I was 30 [after spending years in the newspaper industry]. At that time, no one was buying paintings, so I started out doing artwork on furniture. I just turned 55, and I started making paintings only three or four years ago, and now I create about five paintings a day. I sell more paintings now out of my shop than furniture, but that could always change. The art market is always changing.

How did you meet Rachel and come to be so connected to Lark?

I was experimenting with epoxy on some paintings—it's a cool, contemporary look. Rachel saw them in the florist on Albany Street [in Boston] near her shop, and she bought some on the spot. She called and asked me if I would do 32 paintings for a Nantucket property Lark was opening [21 Broad]. She needed them in two months, so it was a very quick turnaround. It was fun.

What a nice mutually beneficial relationship you've developed—has your painting business expanded since then?

The hotel [21 Broad] was in *The Boston Globe* when they opened, and then the Boston Design Center took some of my stuff after seeing it in that article. Lark really helped kick off my painting career. Rachel didn't have to help

me, she could have found another artist, and I'm eternally grateful she didn't. I don't even consider myself an established artist or painter.

Is the work at 21 Broad representative of the other painting you do?

The stuff I did there is much more contemporary. It's pretty different from what I do on a daily basis. You can see that in the comparison to the work I have in the rooms at The Merchant—those are more traditional landscape paintings, and a much better fit for that property. Then I have a triptych in the lounge at The Hotel Salem that is another thing altogether—really funky—it was a new thing for me to try when she commissioned it.

What inspires you in your work? Are you inspired by nature and your surroundings?

Not necessarily. Everyday I just do it. I just paint. I have to make money, and it's how I make my living. What inspires me are visuals—maybe other people's art, photographs I see flipping through a magazine. I'm not a big traveler, it just kind of comes out of my head. I am from this part of the Cape—my family has been here for over 100 years.

Well it sounds like you sure must be inspired by that area then!

Well, yeah, I guess so—it's so beautiful here. The ocean just gets into your soul.



An Angela Adams rug runner graces the stairs and hallways of Whitehall.



Adams in her studio.

Angela Adams

DESIGNER

Most New England craftspeople and artisans are all too familiar with the challenge of how to make a living doing what they love to do. Portland, Maine-based rug designer Angela Adams and her husband, furniture designer Sherwood Hamill, make it look easy.

They both grew up in Maine and wanted to stay and "live lives full of creativity and natural beauty," Angela said. In 1998, the couple launched a business designing and making modern handmade rugs and furniture. This homegrown venture was an instant hit with designers and now sells to customers all over the world.

FIND HER WORK

ON INSTAGRAM

@angelaadamsdesign

IN HER SHOWROOM

71 Cove Street
Portland, ME

IN A LARK HOTEL

Whitehall's lobby
and hallways

What inspired you to become an artist and craftsperson, and how did you choose your medium?

Creative work is what drives me in life in general. I'm motivated to figure out all the other stuff in life so I can get back to the studio with the focus and peace of mind to do good work.

I've always been a doodler, and doodling led me to pattern design. The area rugs, furniture, fabrics, textiles, and art have all been a result of doodling and the exploration of a concept. They've become the vehicles for those ideas and inspirations.

Are you inspired by nature, the place you live, your surroundings?

My inspirations are evolving, actually. I used to lazily answer this question, but I think differently about the idea of inspiration now. Like most people, I'm in awe of natural beauty, but what inspires me personally now has more to do with energy than any one thing. How the simple act of looking at something can make us feel is very interesting to me.

It's a strange thing to articulate, but when you allow or train yourself to notice how things make you feel, you get a better sense of what makes you feel good, or happy, or mellow. Because most of what I design is for living spaces, I try to consider how things will feel in a living environment. Considering different moods and energies when I design is a valuable part of the process.

(continued)

HOTEL PHOTOS: ADAM POLICKY; TREVOR WATSON; COURTESY OF TREVOR WATSON; ANGELA ADAMS; COURTESY OF ANGELA ADAMS

A colorful sampling of rugs.



When you're creating a custom design for a specific location, what is your process and how do you weave a sense of place into your work?

This is where the energy of a space comes in. We do custom work regularly—both rugs and furniture. It's an important part of what we do. Very often, our customers know exactly what look and feel they want for a space, and they can select the colors, pattern, textures, and materials that will create the environment they are working toward. When a customer is unsure of how to articulate their goals, we try to ask the right questions and share the best examples of solutions for them. It's a fun, collaborative experience.

As a Portlander, I am personally very familiar with your work, and it's such a pleasure to see those rugs at Whitehall. Rachel Reider designed the interior there to reflect her version of "where the mountains meet the sea" and pay homage to Whitehall's location between Mount Battie and Penobscot Bay. Can you speak to what you think of your rug's design in that space and how it fits into that scheme?

I don't think there is a better place for that design than right there surrounded by Penobscot Bay, the body of water I grew up surrounded by. I grew up on the island of North Haven in Maine, 12 miles off the coast from where Whitehall is. Rachel did an incredible job bringing the natural beauty of coastal Maine throughout that interior.

Does it mean more to have your work in places near where you live?

It seems totally natural that our work would live comfortably here in Maine. So many of the shapes in the patterns and also in Sherwood's furniture feel so familiar to the coast. We love being surprised when we travel and stumble upon a hotel or other business that has our work in it. It's like running into an old friend.

Adams transforming her doodles into design.



Is there a difference between how you think about designing textiles for a commercial as opposed to a residential space?

Aside from the obvious considerations, such as high-traffic areas, it really is the same approach. It's about creating an energy in that space that feels good and is comforting. Hospitality projects are always a lot of fun. To create a space that inspires travelers and makes their stay comforting and rejuvenating—where just being there sets your mind at ease and allows you to think clearly—that's hospitality design done right.

What have been the challenges of being an artist/craftsperson and starting your own business?

The business part is always the challenge. It's what gets in the way of the creativity, but it's also what allows us to do what we love. So we try and compartmentalize the business and the design work. They both require a different brain channel, so it's easier to do each with focused attention.

What was your "I knew I made it when" moment?

That hasn't happened yet. I hope it never does, because I want to keep things moving in the right direction.

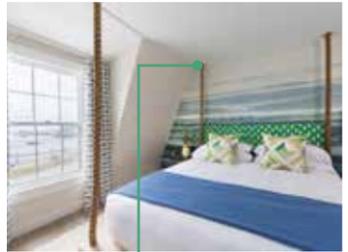
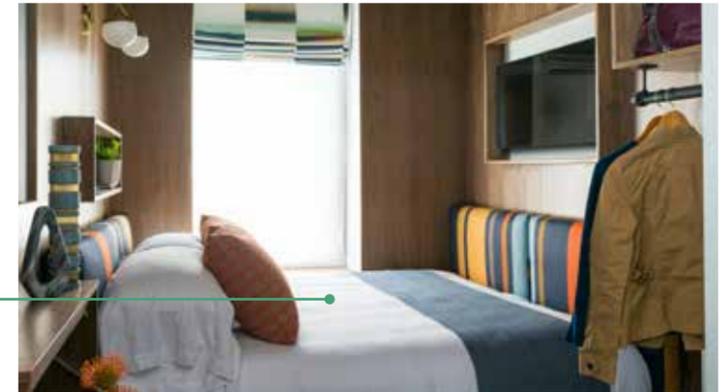
“To create a space that inspires travelers and makes their stay comforting and rejuvenating... that's hospitality design done right.”
—Angela Adams, rug designer

HOTEL PHOTOS: ADAM POLICKY; ANGELA ADAMS; COURTESY OF ANGELA ADAMS; COONAMESSETT DESK: RICH COOPER

Building the front desk at The Coonamessett from locally sourced wood.



The micro-king rooms at The Hotel Salem required precise craftsmanship to make efficient use of tight quarters.



Hanging the Lark Suite bed at Summercamp required anchoring the ropes to the rafters.

Alan Northcott & Duane Vought

CONTRACTORS AND BUILDERS

Speaking to Alan Northcott and Duane Vought by phone, I was expecting two island (or at least New England) natives and was surprised when Northcott's voice came out with a distinctly New Zealand accent. "One big island to a smaller one, I guess," he said. "The thing about islands: it's always easy to find yourself, because you'll always eventually hit water."

His business partner of over 25 years, Vought, is originally from San Diego and landed on Martha's Vineyard after hitchhiking across the country 43 years ago. Year-round island residents, the pair build custom homes in addition to their commercial projects—including more than a few for Lark Hotels.

Northcott has settled on Hops Farm Road in West Tisbury, where he grows and harvests hops. He sells them to Offshore Ale Co. on the Vineyard, which makes a hyper-local beer that's so popular it sells out in just a few days.

FIND THEIR WORK

BY PHONE
508-280-4983

IN A LARK HOTEL
Summercamp's lobby,
Canteen, and Lark Suite

The micro-king rooms
at The Hotel Salem

The Coonamessett

I understand you're hard at work on renovation at The Coonamessett for us as we speak?

Yes, we're living at the hotel in Falmouth all week while we work and then go home to the island on the weekends. That's what happens sometimes when you live on an island.

What's your favorite Lark Hotels project so far? Do you have a specialty in the woodworking biz that you like the most?

Not really, we like to do it all. Summercamp in Oak Bluffs on the island is our largest restoration project to date—that was just a huge undertaking. Our crew did all the carpentry in the whole place.

The custom work we got to do there is great. Have you seen the rope bed in the Lark Suite? We had to anchor those ropes to the roof rafters!

The wood on the countertop of the reception desk we sourced from a local guy who cuts trees on the island. He sold us an English elm that he rough-cut and then we fashioned into a four-inch thick countertop. There are various things in the lobby, like the banquette benches, made out of oak plywood that look like they're floating—that was interesting to figure out. For the tables in the Canteen, we employed a local steelworker.

What is your process when you're designing or building for a client, particularly when you're building something for a specific location?

One of the first houses we built together about 25 years ago on Martha's Vineyard we drew on

a napkin and hired a 12-year-old kid to design it on the computer. We always tell people if there's something about a house you like, take a picture or cut a photo out of a magazine, and we'll incorporate it. There's a home we built in Chilmark out of timbers that were taken down from an old barn in Maine and brought here to have us erect into a post-and-beam house.

Being island locals, do you prefer Martha's Vineyard in the high season or the offseason?

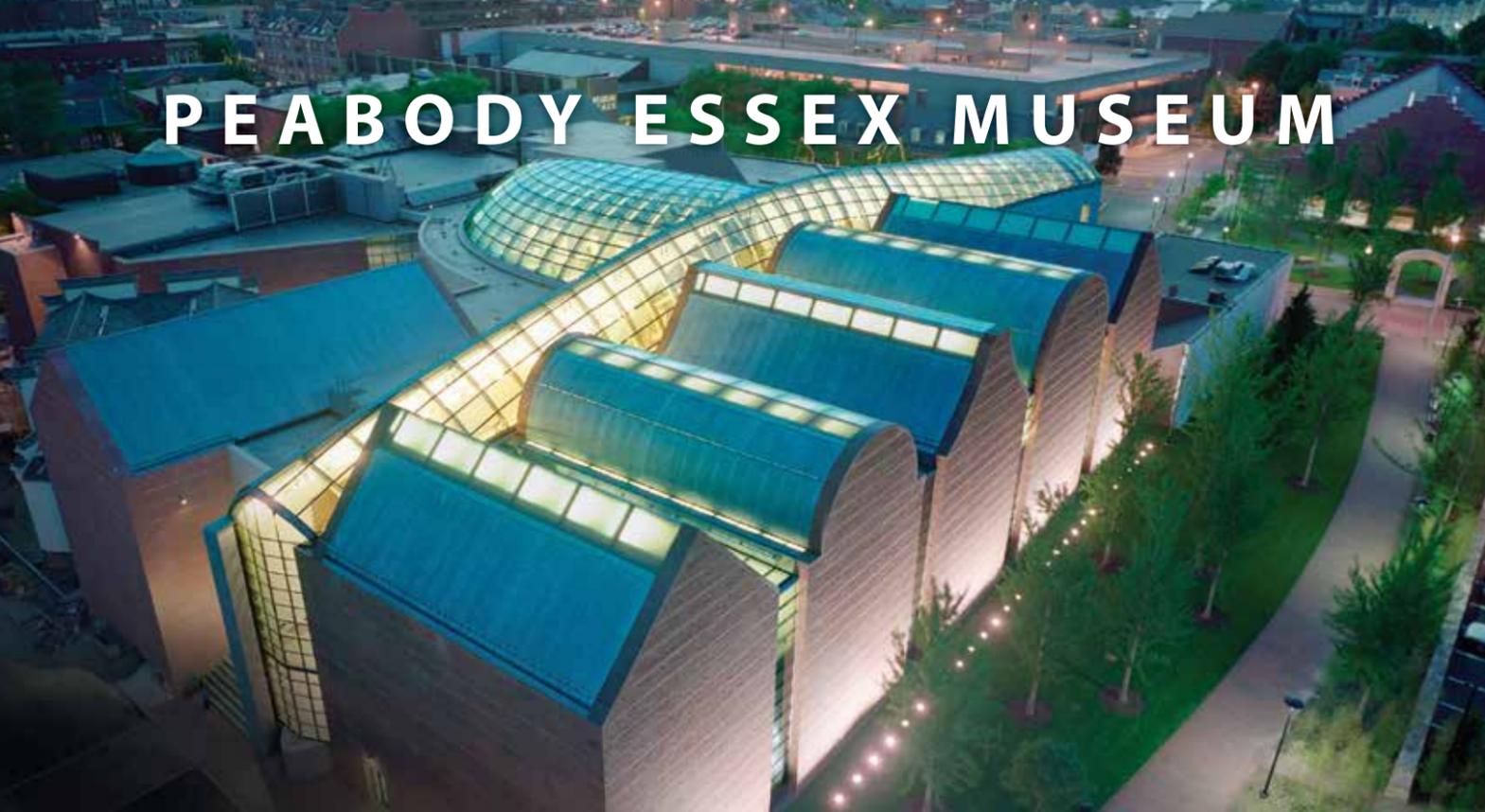
When people show up at the start of the season, that's when the island comes alive. It's so exciting in the summer—as long as you know all the back roads! The spring, summer, and fall are also amazing here—you can't go wrong.

Do you think you'll live on the island forever?

Duane: I have four children and eight grandchildren born on the island, and all but one still live here. I have a house in Edgartown paid off. So I'm not going anywhere.

Alan: My goal is to be warm all the time. I'd like to live here in 10 months and maybe go home to New Zealand for a couple months to visit family.

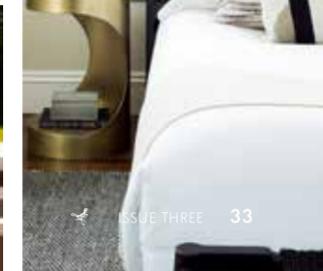
PEABODY ESSEX MUSEUM



Lark Hotels embrace the locations they are in—but in playful, unexpected ways. Think “sense of place” with imagination and a touch of mischief. As our guest, you are invited to experience modern luxury in the heart of iconic destinations. To feel the pull of a nostalgic getaway while surrounded by today’s amenities. To find attentive service when you want it and privacy when you don’t.

We have a reputation for *extraordinary* exhibitions.

Visit pem.org/whats-on to discover more.



P | E | M Peabody Essex Museum

Just five steps from Boston's North Station!
161 Essex Street | Salem, Massachusetts

Open Tuesday–Sunday | 10 am–5 pm
Closed Mondays (except holidays)

CAPTAIN FAIRFIELD INN

8 Pleasant Street, Kennebunkport, ME
207-967-4454
captainfairfield.com

Classic and modern in equal measure, this boutique inn is Kennebunkport chic at its finest. Overlooking the river green and just one block from the harbor, Captain Fairfield Inn offers unexpected pleasures, such as a wine tasting room (with a carefully selected wine list) and an outdoor lounge with fire tables. Splurge-worthy sea salt chocolate chip cookies and masterfully prepared breakfasts satisfy even the pickiest chowhound.

ESTABLISHED: June 2004

ROOMS: 9

GET OUTSIDE: Hike to the top of Mount Agamenticus (near Ogunquit) and enjoy gorgeous views of the White Mountains, the Atlantic ocean, and uninterrupted forest.

INSTAGRAM: @captainfairfieldinn



WHITEHALL

52 High Street, Camden, ME
207-236-3391
whitehallmaine.com

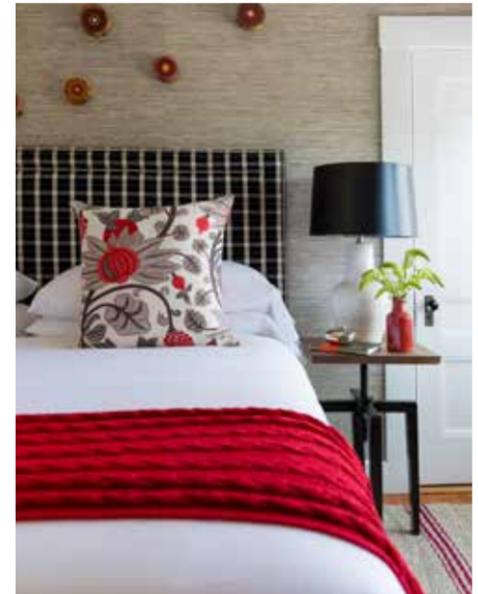
The completely renovated and rejuvenated Whitehall is an ideal spring, summer, and early fall destination for those in search of an artisanal, authentic Maine experience. The property boasts rambling front porches and a patio perfect for enjoying a glass of wine or fresh lemonade, a fire pit for late-night hangouts, and outside-of-the-box spaces for your unique, intimate wedding or other event.

ESTABLISHED: June 2015

ROOMS: 36

GET OUTSIDE: Lose yourself among the delicately scented gardens, stately birch groves, and rustic greenhouse at Merryspring Nature Center in Camden.

INSTAGRAM: @whitehallmaine



POMEGRANATE INN

49 Neal Street, Portland, ME
207-772-1006
pomegranateinn.com

This bold, bright pied-à-terre is a treat in the heart of Portland's distinctive West End. Hand-painted walls, sculptures, furniture, and fabrics combine in a brilliant play of color and texture that startle and amuse, then encourage you to kick back and unwind. Gourmet breakfasts and a fireplace lounge make the inn a perfect destination for a few days of art, dining, and shopping in New England's most vibrant city.

ESTABLISHED: March 2013

ROOMS: 8

GET OUTSIDE: Book a Sunset Lighthouse Cruise with Portland Discovery Land & Sea Tours and tool around the Casco Bay Islands. You'll see multiple lighthouses, learn the history of the area, and take in a gorgeous sunset view.

INSTAGRAM: @pomegranate_inn



BRIDE AND GROOM PHOTO BY LEAH FISHER PHOTOGRAPHY

FIELD GUIDE

433 Mountain Road, Stowe, VT
802-235-8088
fieldguidestowe.com

With ruggedly plush suites and rooms, a heated pool, and an on-site restaurant and bar, Field Guide provides the perfect backdrop to your Vermont retreat. Kick back or interact in the expansive guest lounge. Hit the slopes, leaf peep, practice mountaintop yoga, explore gorgeous hiking trails, or lounge by the pool. It's all within easy reach.

ESTABLISHED: May 2015

ROOMS: 30

GET OUTSIDE: The Stowe Land Trust maintains some easily accessible, yet well hidden hikes that lead you to lookouts with unexpected views.

INSTAGRAM: @fieldguidestowe



ALE HOUSE INN

121 Bow Street, Portsmouth, NH
603-431-7760
alehouseinn.com

A boutique urban inn with brick-walled spaces and a contemporary, loft-like feel, Ale House Inn is centrally located in Portsmouth's Market Square district—the hub of all things hip. Occupying one floor of a former brewery warehouse, guest rooms offer a blend of city chic and refined comfort.

ESTABLISHED: November 2013

ROOMS: 10

GET OUTSIDE: Portsmouth Harbor Lighthouse, located within Fort Constitution, is a little less than three miles from our front door and offers spectacular views straight out to the Isle of Shoals.

INSTAGRAM: @alehouseinn



THE HOTEL PORTSMOUTH

40 Court Street, Portsmouth, NH
603-433-1200
thehotelportsmouth.com

Located just steps from bustling Market Square, The Hotel Portsmouth is a short walk from all the shopping, restaurants, historical sites, and waterfront attractions that make Portsmouth so special. Guests have access to personalized service 24 hours a day, common-area spaces for relaxing or gathering, and meeting rooms to accommodate small functions and events.

ESTABLISHED: March 2013

ROOMS: 32

GET OUTSIDE: The Henderson-Swasey Town Forest in Exeter is considered one of the top mountain biking destinations on the Seacoast, with 220 acres to explore.

INSTAGRAM: @thehotelportsmouth

BLUE – INN ON THE BEACH

20 Fordham Way, Plum Island, Newbury, MA
978-465-7171
blueinn.com

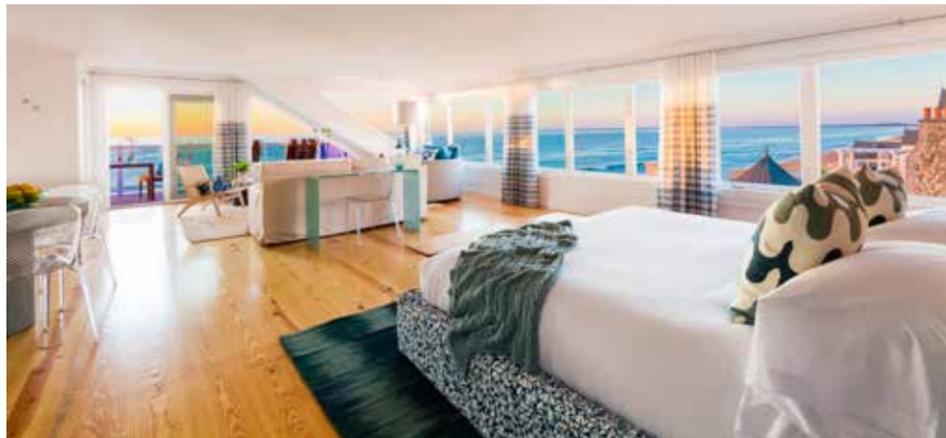
About as oceanfront as you can get, this property is set right on the beach on the northeastern Massachusetts hideaway of Plum Island. A stone's throw from the charming town of Newburyport, Blue – Inn on the Beach offers a luxury cottage experience with modern amenities. Discover rooms, suites, and private cottages dressed in crisp summer whites with pops of our signature color. Breakfast baskets and beach loungers will leave you feeling anything but blue.

ESTABLISHED: June 2016

ROOMS: 13

GET OUTSIDE: Head out to the southern tip of Plum Island to find Sandy Point State Reservation in Ipswich, MA, a beautiful, 77-acre beach great for swimming and sunbathing.

INSTAGRAM: @blueinnonthebeach



THE HOTEL SALEM

209 Essex Street, Salem, MA
978-451-4950
thehotelsalem.com

Housed in a former high-end department store, The Hotel Salem features mid-century modern decor with vintage, retail-inspired touches that hint at its stylish past. From micro-rooms to spacious loft-style suites, guests can find a room for any need or budget. Each guest room offers a private bath, vaulted ceilings, and all the amenities you expect from a Lark Hotel. Counter, a lobby-level restaurant; The Roof, a rooftop bar with casual dining; and various event spaces complete the property.

ESTABLISHED: November 2017

ROOMS: 44

GET OUTSIDE: The Salem Willows is a scenic, seaside public park with a video arcade, a picnic area, and the best popcorn in New England.

INSTAGRAM: @stayhotelsalem



THE MERCHANT

48 Washington Street, Salem, MA
978-745-8100
themerchantsalem.com

Built by acclaimed 18th-century architect Samuel McIntire, our intimately-sized hotel brings a stylish side to this historical North Shore enclave. With past lives as a home, a tavern, an office building, and a rare book shop, The Merchant has been restored as a luxurious boutique hotel. Located in the heart of downtown, the hotel offers large, elegant guest rooms that retain much of their original woodwork and exquisite detail, yet offer the best of today's amenities.

ESTABLISHED: November 2015

ROOMS: 11

GET OUTSIDE: Managed for both recreation and conservation, Crane Beach on the Crane Estate in Ipswich is a beautiful place to spend the day. Visitors can swim, sunbathe, play in the sand, or walk the more than five miles of shoreline trails that traverse coastal dunes.

INSTAGRAM: @themerchantsalem



ON-SITE DINING

COUNTER & THE ROOF

Fresh, simple, modern food at Counter. Cocktails and casual fare at The Roof, open seasonally.

INSTAGRAMS: @countersalem and @theroofsalem



THE COONAMESSETT

311 Gifford Street, Falmouth, MA
508-548-2300
thecoonamessett.com

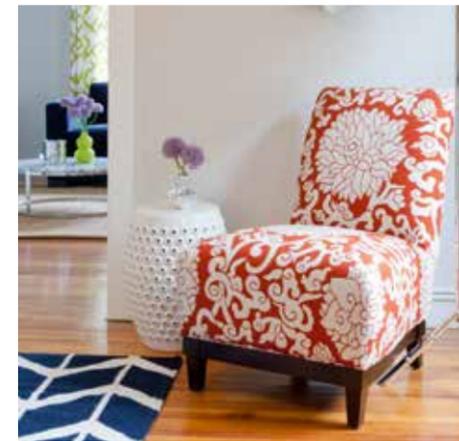
The Coonamessett radiates simple New England elegance. Its grounds feature buildings dating back to 1796 and idyllic frontage on Jones Pond. Explore the nearby downtown, bike to the beach, or hop over to the islands for a timeless taste of the Cape. With spacious suites, beautiful gardens, and dedicated space for gatherings and events, there is plenty of room for guests seeking a New England vacation, Cape Cod destination wedding, or simply a quick getaway from Boston.

ESTABLISHED: May 2018

ROOMS: 29

GET OUTSIDE: The Cape Cod Winery in East Falmouth produces wine varietals using traditional Italian methods. Schedule a weekday tasting or visit on the weekends for a sip and buy a bottle (or two!).

INSTAGRAM: @thecoonamessett



THE ATTWATER

22 Liberty Street, Newport, RI
401-846-7444
theattwater.com

Steeped in the area's nautical history—yet with a vibrant dash of the unexpected—this boldly original Newport hotel offers coastal-chic rooms and super-spacious suites. The Urban Beach House (located next door to the main hotel) brings the vibe of the beach to the heart of town. A design-driven guest lounge and a curated small-plates breakfast round out this award-winning property.

ESTABLISHED: June 2012

ROOMS: 17

GET OUTSIDE: Looking for a relaxing, uncrowded beach experience? Visit Gooseberry Beach, located on the famous Ocean Drive less than a mile from historic Bellevue Avenue and the Newport mansions. The beach club is private, but the beach itself offers public access.

INSTAGRAM: @theattwater



ON-SITE DINING

ELI'S TAVERN

elistavernfalmouth.com

Eli's Tavern features a fresh take on New England fare. This laid-back establishment is the perfect place to soak up the character of the Cape.



GILDED

23 Brinley Street, Newport, RI
401-619-7758
gildedhotel.com

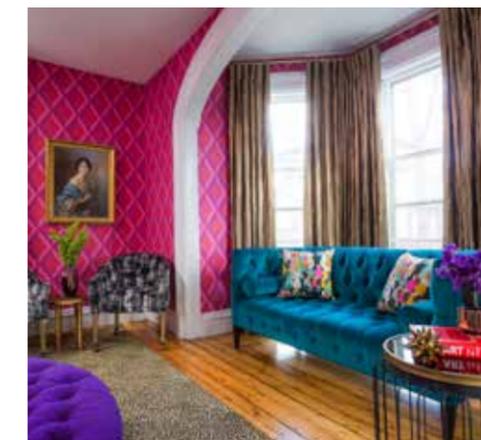
This Newport boutique hotel is a modern, irreverent take on the decadent style of the Gilded Age. Guests can revel in this homage to Newport's rich history while enjoying all the modern splendor Gilded and this iconic destination have to offer. The property has rooms and suites perfect for soaking, sipping champagne, and sleeping like a Carnegie.

ESTABLISHED: May 2015

ROOMS: 17

GET OUTSIDE: Visit Rough Point, originally built for a Vanderbilt and one of the only Gilded Age estates in Newport that remains decorated as the last owner left it.

INSTAGRAM: @gildedhotel



AWOL

59 Province Lands Road, Provincetown, MA
508-930-2098
awolhotel.com

Contemporary decor, lively vibes, and unobstructed views of the moors at this fully renovated Provincetown inn will leave you wanting for nothing. Relax by the outdoor pool, take in the scene from your private balcony, or immerse yourself in the soul of P-town. All are welcome—escape the ordinary.

ESTABLISHED: June 2018

ROOMS: 30

GET OUTSIDE: P-town has plenty of ice cream shops, but our favorite is Happy Camper for their eclectic flavors like Matcha, Black Sesame, and Burnt Honey Almond.

INSTAGRAM: @awolhotel



THE COONAMESSETT PHOTOS BY MELISSA OSTROW

THE SYDNEY

22 North Water Street, Edgartown, MA
508-939-9299
thesydneyhotel.com

Formerly a Victorian home built in 1892 by whaling captain Charles W. Fisher, this chic jewel is located in the heart of town and was updated with 14 brand new rooms in 2018. These stylish accommodations are the key to an exclusive and relaxing Martha's Vineyard vacation. Step outside the front door to Water Street, one of the village's most sought-after addresses. Specialty shops, galleries, and gourmet restaurants line the street. Edgartown Harbor is one block away.

ESTABLISHED: May 2015

ROOMS: 22

GET OUTSIDE: Book a trip on Mad Max, a massive state-of-the-art catamaran crafted for speed and passenger comfort offering two-hour cruises around the Edgartown Harbor. Pro tip: BYO snacks and beverages!

INSTAGRAM: @thesydneyhotel



THE CHRISTOPHER

24 South Water Street, Edgartown, MA
508-627-4784
thechristophermv.com

With breezy blues, purples, and bright pops of coral, the color scheme at The Christopher feels distinctly coastal and very "Vineyard meets Saint Barths." Guests can't help but relax and shift into island time. A back courtyard features both sunny and shady spots to lounge and enjoy the BYOB mixer bar. Edgartown Harbor, the shops and galleries of Main and Water Streets, and world-class restaurants are just outside the front door.

ESTABLISHED: May 2015

ROOMS: 15

GET OUTSIDE: Just over two miles directly south in Edgartown, South Beach awaits. This expansive, sprawling sandy stretch is all about volleyball, romping in the tide, and summer fun.

INSTAGRAM: @thechristophermv



THE RICHARD

104 Main Street, Edgartown, MA
774-310-1055
therichardhotel.com

Let this boutique hotel be your exclusive island home. Relax on the expansive front porch, step out to the shops and restaurants of historic Edgartown, or explore all of Martha's Vineyard from its central Main Street location. Lush yet unexpected, The Richard exudes a crisp, modern feel with a distinctly royal edge.

ESTABLISHED: June 2018

ROOMS: 16

GET OUTSIDE: Take the three-minute "Chappy Ferry" from Edgartown and zen out at Mytoi Gardens, a lush 14-acre Japanese garden with cherry trees, wooden bridges, and some very vocal birds.

INSTAGRAM: @therichardhotel

SUMMERCAMP

70 Lake Avenue, Oak Bluffs, MA
508-693-6611
summercampotel.com

Be a kid again at this whimsically renovated hotel. Designed as a nod to Oak Bluffs' history as a family summer "camp" destination for the Methodist Church, Summercamp reflects the rustic, retro, and nostalgic touches that any former campgoer (or former child) can embrace. Gaze at the harbor from the deck chairs, grab a snack from the Camp Canteen, or play table tennis in the rec hall. Located across from Oak Bluffs Harbor.

ESTABLISHED: May 2015

ROOMS: 95

GET OUTSIDE: Are you a visiting foodie? Join Farm.Field.Sea for an Oyster & Aquaculture Tour or one of their weekly Makers Table Pop-Up Dinners starring local chefs, farmers, shellfish cultivators, educators, authors, musicians, and artists.

INSTAGRAM: @summercampotel



THE SYDNEY AND THE RICHARD PHOTOS BY READ MCKENDREE



76 MAIN

76 Main Street, Nantucket, MA
508-228-2533
76main.com

This tony, design-driven Nantucket boutique hotel is located in the town's premier landmark neighborhood. A desired address with modern, tailored rooms and a secluded and spacious courtyard, 76 Main feels like the upscale home of a Nantucket BFF (only bigger and with loads of cool amenities).

ESTABLISHED: June 2013

ROOMS: 20

GET OUTSIDE: Stop by Pumpkin Pond Farm nursery and certified organic farm to check out their unique produce, gorgeous greenhouse, and frequent themed events.

INSTAGRAM: @76main



21 BROAD

21 Broad Street, Nantucket, MA
508-228-4749
21broad.com

Nantucket meets Manhattan at this stunning boutique hotel. With soothing white-on-white tones and bright pops of citrus color, this is where urban style embraces island sensibility. Spin tunes on the turntable in the lounge, unwind in the steam room, or enjoy a beverage on the back deck around the fire pit. 21 Broad spoils with luxuries that intrigue and indulge in equal measure.

ESTABLISHED: July 2014

ROOMS: 27

GET OUTSIDE: If you're looking for a secret beach, check out Clark Cove. Enjoy peace, quiet, and plenty of space at this very private, hard-to-access beach (even in the busy summer months).

INSTAGRAM: @21broad



BLUE DOOR GROUP

10481 Howard Street, Mendocino, CA
bluedoorgroup.com

Blue Door Group—Inns of Mendocino is spread across three Victorian buildings in the heart of Mendocino village. Packard House, JD House (both completely renovated in 2018), and Blue Door Inn are located within a few blocks of each other and the town's magnificent oceanside cliffs. Shopping, restaurants, spa services, and outdoor activities are all just outside our signature blue doors. Rooms at Blue Door Group are more than just a place to sleep, they are a place to dream. Some feature pampering baths; others have stunning ocean views.

ESTABLISHED: May 2015

ROOMS: 19

GET OUTSIDE: For an afternoon adventure, grab a picnic lunch in town (try Goodlife Cafe or Harvest Market), then head north to Pacific Star Winery in Fort Bragg and enjoy your spread (and some wine) in an Adirondack chair next to the ocean.

INSTAGRAM: @bluedoorgroup



THE DOWNTOWNER

413 Broadway, Saratoga Springs, NY
518-948-0145
thedowntownerhotel.com

Just steps from the best food and drink in town, The Downtowner is infused with the vibrant energy of the creative minds, sporting fans, and wellness seekers who have flocked to Saratoga Springs for decades. Our brand new hotel is the place to be, right in the middle of downtown Saratoga.

ESTABLISHED: July 2018

ROOMS: 40

GET OUTSIDE: Dive in to the city's namesake mineral springs at Saratoga Spa National Park, once the home of a mighty bathhouse complex. You can still take a soak at the Roosevelt Baths or swim in the Victoria Pool.

INSTAGRAM: @thedowntownerhotel



The Apple of Our Eye

Discover crisp culture in or near Lark Locales with these refreshing hard apple ciders.

CAMDEN (LINCOLNVILLE), ME

Whaleback Farm Cider

Northern Native derives its deep rose coloration from Elderberry and Chokeberry—fruiting shrubs native to Maine and grown at this midcoast farm. Rich in antioxidants, the berries impart herbaceous flavor, complex structure, and a sprightly mouthfeel to this earthy cider.



MENDOCINO (PHILO), CA

Gowan's Heirloom Ciders

With ciders made from 100% heirloom apple varieties grown in its Anderson Valley backyard, Gowan's tasting notes read like those of neighboring wineries. The **Gravenstein Heirloom** cider is described as "crisp, refreshing, and fruit-forward," with "notes of citrus, honey, melon, and jasmine."



SARATOGA SPRINGS (SCHUYLerville), NY

Saratoga Apple

This popular orchard and farm stand produces an eponymously named, slightly bubbly, semi-sweet hard cider; and a very traditional, old-school style cider dubbed **Scrumpty**. The latter is much lower in sugars and sulfites and dukes it out with Cornerstone to be the most artisanal cider on this list.

AMESBURY, MA

Cider Hill Cellars

Located near Lark Hotels HQ (affectionately called "The Nest"), this cidery offers two of the craft beverage world's most potent creations—**Spring**, an 8% ABV fully dry cider and **Summer**, an 8% ABV semi-sweet cider. Developed as a passion project at this 100% solar-operated farm, these strong and sustainably produced ciders are available only on-site at Cider Hill.



PLUM ISLAND (ROWLEY), MA

Saintly Cider

Newlyweds Emily and Cable Noble used time-honored techniques to produce **Cornerstone**, a throwback to the ciders of yesteryear. The result is a full, raw cider crafted to be as authentic as those made in the early days of the 20th century. One sip proves they've perfected a blend of dry, light, and tart.



SALEM, MA

Far From the Tree

Helmed by a husband and wife, this up-and-coming cidery dry-hops two of its ciders. One, dubbed **Sprig**, surprisingly features mint, and though a seemingly odd pairing, it really works. For something completely different, the wonderfully pungent **Rind** is made with a saison beer yeast, orange rind, and coriander.



NEWPORT, RI

Newport Vineyard

Although primarily a winery, Newport Vineyard produces dry, effervescent **Rhody Coyote**. Made with 100% Rhode Island apples, it handily competes with the best sparkling ciders on the market. During apple-picking season, a coyote got trapped on the property overnight, and the quirky moniker was born.

PORTLAND, ME

Urban Farm Fermentory

Known for kombucha, beer, and mead in addition to cider, UFF is the king of New England fermentation. For a cider that packs a punch, try 6.8% ABV **Baby Jimmy**, dry aged in Jim Beam barrels. Designated drivers can opt for a resounding blow of a different sort with **Ghost Chili Pepper Kombucha**, featuring ghost chili, jalapeño, and habanero peppers.



PORTSMOUTH (ROLLINSFORD), NH

North Country Hard Cider

Nestled on the Maine/New Hampshire border, this creative cidery curates up to a dozen different seasonal and experimental ciders on tap. Dabble in those while onsite, then drive away with cans of **Firestarter**, featuring the sweet heat of cinnamon and habanero.

STOWE, VT

Stowe Cider

Stowe Cider's concoctions include barrel-aged, unfiltered, and unpasteurized options, as well as seasonal fruit-forward flavors. **Safety Meeting**, with tropical notes overlaying a sharp green apple bite, is a Lark Hotels' favorite. Find it on the menu at Picnic Social, as well as at the cidery located a mere mile from Field Guide.



DISCOVER some of our other favorite drinks:
larkhotels.com/libations

ADVERTISEMENT

CIDER PHOTOS: COURTESY OF THE CIDERIES

DELICIOUSLY DIFFERENT

Lark Fine Foods and Lark Hotels appreciate good taste.

Our collaboration: The Pistachio Cherry Sablé, a tender french shortbread cookie with all-natural pistachios and tart dried cherries.

Enjoy Lark cookies during your stay at Lark Hotels, and please visit us at larkfinefoods.com

Lark Fine Foods is 100% Women-Owned and Operated



Event Spaces

(Clockwise from top left) It doesn't get any more beachfront than at **Blue – Inn on the Beach** (Plum Island, MA) • A stylish setting at **The Hotel Salem** in the heart of the city. (Salem, MA) • With indoor and outdoor options at **Whitehall**, you can be sure your event is just as you dreamed. (Camden, ME) • The event spaces at **Field Guide** mirror the area's beautiful landscape (Stowe, VT)

BLUE—INN ON THE BEACH: FREEBIRD PHOTOGRAPHY; THE HOTEL SALEM: ADAM POLICKEY; WHITEHALL: LEAH FISHER PHOTOGRAPHY; FIELD GUIDE: CATHERINE GIROUX

Authentic, through and through

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PORTLAND, MAINE

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RAW BAR

- HAMACHI 8 green papaya, grilled peanuts, nuoc cham vinaigrette
- KING CRAB 16 black garlic, sesame tahini
- TUNA TATAKI 9 hearts of palm, watermelon, avocado, ponzu
- LETTUCE WRAPS 9 hay smoked salmon, pickled shallot, miso vinaigrette
- RUBY RED SHRIMP 8 aji amarillo, corn nuts, cilantro
- OYSTERS ON THE HALF SHELL 3.37/EAST, 34/WEST, 35/central, granite, jalapeño

THE ADELPHI HOTEL

WHY, SOMETIMES I'VE BELIEVED AS MANY AS

BREAKFAST ALL DAY



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Is it time to re-define and re-direct the financial chapter of your life story?

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