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## Venerable inn gets fresh coat of paint

By DON HEPPNER

The final stage before completion of work on the former Inn at Pound Ridge should be the painting scheduled for late in August, according to Patrick Reddy, owner of Pound Ridge Painting Company.

Mr. Reddy said on Tuesday that the completion of the restoration is on schedule and the opening in October or November of the Inn planned to be under the aegis of celebrity chef Jean-Georges Vongerichten seems a certainty.

Mr. Reddy and his crew started painting in April. Mr. Reddy said the job was difficult and that he'd never seen so many layers of paint on a building before he took on the job working on the inn. The paint stripper he used is capable of removing 30 coats of paint in one application. "I had to use three applications," said Mr. Reddy. "I have never worked on a job where more than one application was necessary."

He showed a finger that had been burned by the acid. "It went down to the bone," Mr. Reddy said. "It got inside my glove, and by the time I felt the burning it was too late."

He won the bid to do the work on the inn and was especially happy with his victory since he is a longtime resident of Pound Ridge. "I really sharpened my pencil for this one," he said. "This is a real restoration, and I wanted to be a part of it."

He said that carpenters love painters because the painter can cover up a sawing mistake that causes a bad joint. We can make it look like a good cut," said Mr. Reddy. "But these guys from Hobbs Construction didn't need that kind of help. Their work is good."

To keep the sense of age desired by the owner, Katherine



DON HEPPNER PHOTO

Pat Reddy stands on the back stairway to the former Inn at Pound Ridge with Carlos Alvarez and Ben Gomez.

Tropin, Mr. Reddy said he used a pickling, bleaching, whitewash process that gives an antique look. He said those chemicals are used for treating light-colored woods, usually pine, oak, or ash, to make them appear even lighter, "almost ethereal."

This "limed" look stems from the 16th-century European practice of infusing wood with a paste of caustic lime to ward off insect infestation. Mr. Reddy said that even in the "olden days" it was appreciated for its decorative value.

While Mr. Vongerichten is said to be a proprietor of the new restaurant, his spokesperson Lena at the headquarters of Jean-Georges in New York City said this week that plans were not definite. She said that Mr. Vongerichten would be able to give more details about his involvement with the inn in "about two or three months."

Chef Jean-Georges Vongerichten is a businessman and restaurateur who is responsible for the operation and success of several three- and four-star

restaurants located worldwide, including New York City.

Mr. Vongerichten oversees restaurants in Las Vegas, London, Paris and Shanghai, as well as in New York. Born in Alsace, France, Mr. Vongerichten traveled extensively throughout Asia, where he developed his signature cooking style.

His New York restaurant Jean-Georges is housed in the Trump International Hotel & Tower and is listed as one of the 10 most expensive restaurants in New York City.