



REMINGTON

Press Release

For more information contact:

Jean Tullier, BlueWater Agency
410.280.5044
jtullier@bluewateragency.com

Ed Brogan, General Manager
Historic Inns of Annapolis
410.263.2641

PLANS FOR STARBUCKS IN MARYLAND INN MOVE FORWARD

Annapolis Historic Preservation Commission Reviews Plans

Annapolis, Maryland (June 13, 2006)...The Historic Inns of Annapolis is moving forward with its plans to include a 32-seat Starbucks on the first floor of The Maryland Inn, the Annapolis landmark located at the top of Main Street. The Historic Preservation Commission is scheduled to consider the proposed changes to the Maryland Inn tonight at a public hearing at 7:30. The plan includes a wheelchair platform lift that is required by the Americans with Disabilities Act (ADA). The Annapolis Historic Preservation Commission is the last hurdle before the plan can be approved. Of the \$4.2 million budgeted for the recent renovations of the three Historic Inns of Annapolis, \$500,000 has been allocated for the Starbucks project and the ADA compliance. The Treaty of Paris Restaurant and the Drummer's Lot bar, which are both located on the ground floor of the Maryland Inn, will remain where they are. The new Starbucks will be located in the space that was excavated in the 1970s and turned into a jazz club for a brief period. The space has been used for overflow dining and parties in recent years.

According to Maryland Inn general manager, Ed Brogan, "The COO of Remington, Mark Sharkey, is extremely passionate about this project. He has taken a personal interest in seeing that all of the recent Historic Inns of Annapolis renovations reflect the rich historic

past, and the addition of a Starbucks will be treated no differently!” Remington has been working closely with Starbucks to ensure that the integrity of the ground floor space in the Maryland Inn is maintained, with plans that feature original brick and stone walls and the original wood beams dating back to the 1700s. In addition, the spirit of the Maryland Inn’s former King of France Tavern, where jazz greats like Ethel Ennis, Joe Byrd, and John Pizzarelli performed in the 1970s and 1980s, will be highlighted through sound recordings and images of the performers. Remington’s researchers are currently seeking original artifacts and art that will enhance the ambience of the Starbucks.

An archeological team has been hired to excavate and inspect any of the historic artifacts that could be uncovered during the project. This final phase of the renovation of the Inns is currently scheduled to be completed by the end of 2006.

The Starbucks will be located in what has been known as the King of France Tavern since the 1700s. Sarah Ball, the widow who ran the Maryland Inn tavern in the 1780s, is credited with naming it the King of France Tavern. The tavern was named after King Louis the XVI, as France was an ally during the Revolutionary War. Running an “ordinary” -- a tavern or inn -- was one of the few acceptable ways for a widow to support herself during the colonial period. More than 35 women held tavern licenses in Annapolis before the Revolutionary War. There is a room named after Sarah Ball at the Governor Calvert House on State Circle.

The stone foundation walls in the King of France Tavern were excavated and rediscovered by private owner and Annapolis visionary, Paul Pearson, in the early 1970s. In 1972 some of the rafters had to be replaced, but there are still original rafters with wooden pegs.

According to manager Ed Brogan, “The important aspect of this project is simply that the historic continuum begins with our nation’s founding fathers and continues today as the King of France Tavern is transformed once again into a modern day gathering place!”

The Treaty of Paris restaurant has also recently undergone some changes, not the least of which is the addition of a new chef. Chef James Barrett. Barrett was raised in southern Anne Arundel County and spent his summers crabbing and fishing the waters of the Chesapeake and exploring the wonders of his grandmother's farm, thus he has a deep personal appreciation for the bounty available to him from local watermen and farmers. While Barrett's restaurant career may have started at the age of 14 at Pirate's Cove restaurant in Deale, Maryland, he has honed his craft at some of the nation's top resorts and restaurants including the 4-Diamond award winning Latilla Restaurant at The Boulders Resort and the Scottsdale Princess in Arizona. He has also worked at the Washington Grill, the City Center Hotel, and Shula's American Steakhouse in downtown Washington. Barrett's local ties belie his cooking style that has west coast flair and a focus on organic, seasonal vegetables. Barrett is also planning to expand the Treaty's wine list to include a customized selection of more than 125 bottles of wine, including some older Bordeaux wines. Chef Barrett stated, "I have been cooking since I was 15. I like having fun when I cook and I am thrilled to be back on home turf and cooking with the ingredients that I have known and loved since I was a child. It is an honor to be affiliated with the Treaty of Paris, one of America's famous historic gathering places. To say the least, I am inspired by the spirit of this Inn!" Barrett received his formal professional training at the Johnson and Wales Culinary College of Arts

The Historic Inns of Annapolis include the Governor Calvert House and the Robert Johnson House on State Circle and the Maryland Inn on Main Street in Annapolis. Remington has recently renovated the 124 guest rooms in all three historic inns. For more information visit www.historicinnsofannapolis.com. Remington is one of the largest independent hotel service companies in the United States. Remington currently has property, project, and asset management assignments from coast to coast for many of the world's leading hotel owners and developers. For more information visit remingtonhotels.com.