

The Gleaner

Hospitality Jamaica

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WEDNESDAY, AUGUST 8, 2018

AH, BLISS!

New beach
adds spice to
MoBay's
offerings

Arrivals from
Germany,
Panama increase

Sandals gives
Women's Centre
a boost



GREAT FOOD
FRIENDLY PEOPLE
FAMILY FUN

AUTHENTIC

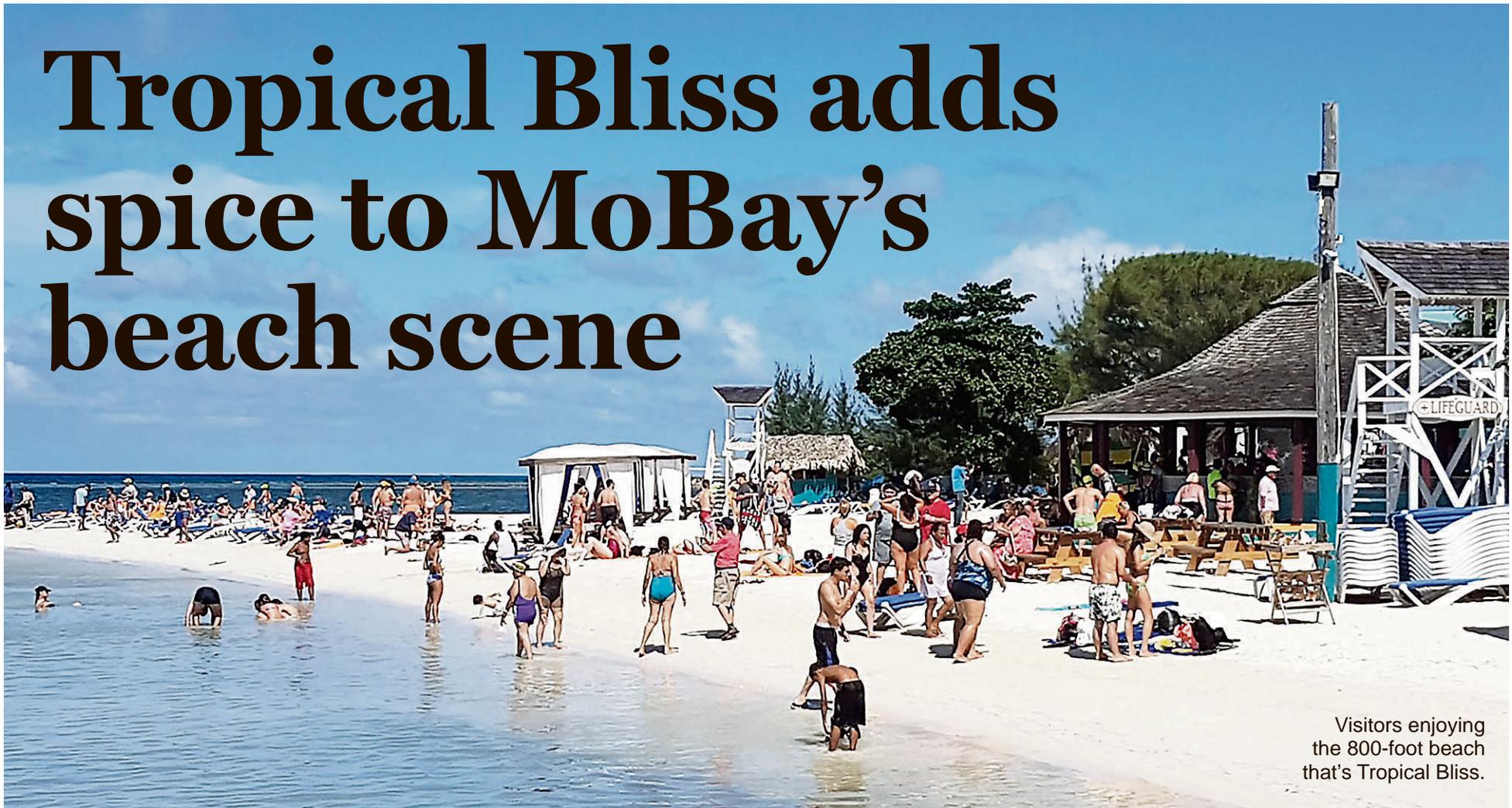
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Tropical Bliss adds spice to MoBay's beach scene



Visitors enjoying the 800-foot beach that's Tropical Bliss.

Janet Silvera
Hospitality Jamaica Coordinator

EVERY NOW and then comes something that alters the course of history, changes landscape and makes obsolete or redundant things, places and even ideas that once were held in high esteem.

For Brian Thelwell, one of the directors of Montego Bay's newest beach attraction, Tropical Bliss, these words best sum up the jewel in the crown of the tourism capital.

Thelwell boasts unabashedly that Tropical Bliss is in response to a need for the continuous diversification and improvement of the Jamaican tourism product.

A former time-honoured president of the Jamaica Cooperative Automobile and Limousine Tours, Thelwell, who has had years of experience in the sector, speaks with conviction when he explains what visitors are searching for.

"Our visitors are always in search of a wow factor when they come here, and for the most part some have left disappointed. With the foregoing in mind, a group of us created what we consider the crystal in the crown of attractions in Montego Bay."

He is also quick to point out that



Kids enjoying the length and breadth of Tropical Bliss.

Tropical Bliss stays clear of the maddening crowd; instead, it is nestled on a peninsular in the quiet village of Whitehouse, St James, on a five-acre property blessed with one of the best beaches in the Second City.

The secluded oasis offers a getaway like no other in this locale, enhanced with entertainment, tasty seafood dishes, including steam and

escoveitch fish, lobster and shrimp, complemented by bammy.

A kiddies' area and gift shops, along with an expanse of beach that's not only for lounging and lapping up the sun, but Tropical Bliss is laced with a variety of engaging themed activities conjured with entertainment coordinated by beach playmakers.

"There is absolutely no



Escoveitch fish at Tropical Bliss.

harassment, as is the norm in most of the popular spots, and we do not worry about the traffic and the hours spent to commute, because we are centrally located, but in an area far from the crowd.”

The beach is lined with several cabanas which add a Balinese feature, and on any given day accommodates over 1,000 persons.

Added amenities include free Wi-Fi, which Tropical Bliss says is a plus, given the technology age that the product is operating in and the awesome sunsets that remind those who remain on the property after 5:30 p.m. that Jamaica is the place to be.

Constantly whetting the appetites of prospective guests, Thelwell says obviously the proof of the pudding is in the eating ... “so we invite locals and international visitors to bite into what we have to offer”.

The physically challenged also have no problem accessing the facility, stated Thelwell.

Renowned for hosting cruise ship passengers as well, Tropical Bliss is a respite for Destination Management Companies looking for that attraction with a difference.

janet.silvera@gleanerjm.com



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Hotel Four Seasons celebrates 60 years of service to Jamaica

KINGSTON'S HOTEL Four Seasons, pioneered 60 years ago by German immigrant sisters Helga Stoeckert and Christa Lundh, celebrated the anniversary of their sixth decade in fine style on Friday, July 27.

Now under the directorship of Mike and Daniela Bauer, Lundh's daughter, Hotel Four Seasons has endeared itself to local and foreign patrons, building a reputation for its good hospitality, food and accommodations.

At a reception at the hotel on July 27, Mrs Bauer traced the hotel's history which evolved after her mom and aunt established a successful toy-manufacturing company, which made dolls catering to resort and tourist shops. Then there was the sausage and meat-processing plant with a range of delectable German products. Later still, a restaurant and bar evolved into the famous Tip Top Restaurant.

The Hotel Four Seasons opened on Ruthven Road in 1967 with four rooms, a bar and a kitchen.

Today, the hotel is a hub for many major associations and civic clubs which meet there weekly,

enjoying modern, state-of-the-art meeting facilities and fine food. It boasts 114 rooms, five conference rooms and a large dining room.

Tourism Minister Edmund Bartlett, speaking at the anniversary celebration, hailed the foresight of the two incredible business partner – Stoeckert and Lundh. The minister said that “it says a lot about the management team that oversees the operations of the property, and it says much more about the exceptional service delivered by your staffs that interacts with the guests on a daily basis”.

Speaking on behalf of the Jamaica Hotel & Tourist Association (JHTA), Kingston Chapter, chair, Chris Jarrett, said that, “The Hotel Four Seasons has been a cornerstone of the Kingston hospitality industry and has established strong linkages with the local business community.

“It has shown its ability to innovate and survive through tough times and has successfully navigated the many challenges facing the tourism sector in Jamaica for six decades. Hotel Four Seasons has found the right formula,” Jarrett declared.



Jorge Martinez

Jorge Martinez appointed Meliá GM

Seasoned executive to oversee hotel operations

MELIA HOTELS International (MHI), one of the largest hotel companies worldwide with more than 370 hotels throughout 40 countries, is pleased to announce the appointment of Jorge Martinez as general manager of Meliá Braco Village in Rio Bueno, Jamaica.

In this new role, Martinez will oversee day-to-day operations of the beachside, all-inclusive 232-room boutique hotel and ensure ongoing initiatives and activations are aligned with the Meliá Hotels & Resorts brand standards, while also bringing fresh innovative ideas to the property.

Martinez brings with him over 25 years of experience in the hospitality industry, spanning more than six countries, and has an extensive background in food and beverage and hotel operations.

Previous appointments include general manager of THE SIAN KA'AN at Grand Tulum; general manager of ME Cancun; hotel manager of Breathless Cabo San Lucas, and director of food and beverage at Secrets The Vine Cancun.

START OF JOURNEY

Martinez began his career travelling the world on board *Royal Caribbean International* before entering the hotel sector as the food and beverage manager of Beaches Turks & Caicos.

“At Meliá Hotels International we look for world-class leaders to be a part of our team,” said Alvaro Tejeda, regional vice-president, The Americas of MHI.

“We look forward to the direction that Jorge Martinez takes

our Jamaica property in, and are excited for great things to come.”

Born in Chile, Martinez is fluent in Spanish, English and Portuguese. As part of his duties at Meliá Braco Village he will oversee revenue management, training, quality management, and more.

Located on a picturesque private beach, Meliá Hotels International's first property in Jamaica is the perfect retreat for small groups, romantic getaways, weddings and honeymoons. With 232 spacious guest rooms featuring garden and ocean views and 52 The Level suites in beachfront colonial-style villas, the all-inclusive Meliá Braco Village features a choice of six restaurants offering diverse international cuisine, four bars, two exquisite swimming pools, YHI Spa, non-motorised water sports and daily entertainment.



Mike Bauer (centre) and Daniela Bauer (right), directors of Hotel Four Seasons, with daughter, Alexandra Genoud, at the Hotel Four Season's 60th anniversary reception on Friday, July 27.



Sandals Foundation President Adam Stewart (standing fourth left) assisting in handing out medical supplies to the Ocho Rios Health Centre. Standing are (from left) Louis Grant, consultant, Sandals Resorts; Koen Hietbrink, general manager, Sandals Royal Plantation; Arlene Mighty, acting parish manager; Lyndsay Isaacs, Sandals regional public relations manager; Taniesha Dawson, parish administrator; Nicola Brooks, public health nurse; Dr Francine Phillips, acting medical officer of health; Brian Roper, general manager, Beaches Ocho Rios; and Kevin Clarke, hotel manager, Sandals Ochi Beach Resort. Stooping in front row are Baggio Dixon and Shelly-Dean Bartley, Sandals Ochi Beach Resort.

Sandals Foundation extends hand to Women Centre of Ja

Janet Silvera
Hospitality Jamaica Coordinator

THE LEARNING environment for adolescent mothers at the Women Centre of Jamaica Foundation Ocho Rios has been enhanced by The Sandals Foundation.

The young women attending CSEC classes now have access to eight laptop computers, a 55" Smart television set and a projector, which will help them to continue their preparation through virtual delivery.

The non-profit organisation made the donation last week in Ocho Rios, hours after donating medical equipment to the Ocho Rios Health Clinic and reopening an abandoned building which was built to accommodate the senior medical officer of the Port Maria Hospital.

"These donations could not have come at a more opportune time; a time when technology is paramount to our students"

PLEASE SEE **SANDALS**, 6



Vilma Monteith (second left), manager of the St Ann's Bay Women's Centre, accepting a donation from Adam Stewart, president of the Sandals Foundation, while looking on are Heidi Clarke (left), executive director, Sandals Foundation, and Brian Roper, general manager, Beaches Ocho Rios.



Fitzroy Hylton, male attendant at the Port Maria Hospital, delivering a stirring rendition of the Wayne Marshall's hit 'Glory to God' at the official opening of the Port Maria Doctors Quarters, which was refurbished by the Sandals Foundation.

CHTA, TOURISM CARES DEPLOY HURRICANE RECOVERY RESOURCES TO SPUR CARIBBEAN TOURISM

THE CARIBBEAN Tourism Recovery Fund, established by the non-profit organisation Tourism Cares and the Caribbean Hotel and Tourism Association (CHTA), has collected more than US\$275,000 in charitable donations to build long-term recovery and enhance the ability of hurricane impacted destinations.

The money is expected to assist the region to rebound as quickly as possible.

In a joint statement, CHTA Director General and CEO Frank Comito and Paula Vlamings, CEO of Tourism Cares, outlined the success of the collaborative fundraising venture and report that assistance has gone to Caribbean nations and territories for training and education, restoring destination capacity, the physical restoration of tourism-related infrastructure, social enterprise

development, job creation, hotel training, voluntourism, marketing and public relations support, and the environment.

“With another hurricane season in full swing, we are so grateful for the way all sectors of the travel industry came together to invest in the vulnerable people and places we depend on,” the statement read, as both organisations thanked the many donors for their support during last year’s unprecedented hurricane season.

“Because of the generosity of our donors, tourism infrastructure is being repaired, the workforce will receive new training and opportunities, and more communities will benefit from tourism dollars. Together, we’re empowering destinations to build resilience,” the statement read. “As an industry, we have the powerful opportunity to use our business

to benefit the local communities and fragile ecosystems that are the pillars of our businesses.”

Highlighting CHTA immediate past president Karolin Troubetzkoy’s role in the launch of the ‘One Caribbean Family’ initiative, a special marketing programme which spurred CHTA member support for the Recovery Fund, the tourism leaders thanked the St Lucian hotelier for her leadership.

Inspired by Troubetzkoy, CHTA challenged its members to participate in the One Caribbean Family marketing campaign, and dozens of hotel and travel companies doing business in areas of the Caribbean not directly impacted by the hurricanes contributed a portion of booking revenue to the fund.

Companies and individuals in airlines,

destinations, meetings/academia, media/PR, travel industry associations, financial/professional services, travel agencies, online travel agencies, lodging, hospitality, cruise, and attractions were fired up by the power of giving and, through their donations, are helping to accelerate recovery and bring stability to the affected areas.

After the relief agencies met immediate needs and moved on, the recovery phase began. This process is typically long, difficult and underfunded. Through Tourism Cares and CHTA, the industry has united to help destinations “build back better” by investing in recovery.

Some 15 grants have been approved and more than half of the total funds raised have been passed on. “As we continue to assess the needs of the people and the industry, the remainder will be allocated in the final phase of distribution this summer,” Comito and Vlamings reported.

This first phase has funded the strengthening of local hotel and tourism associations in Anguilla, British Virgin Islands, Dominica, St. Maarten, Puerto Rico, and the US Virgin Islands. It also helped participants attend 2018 Caribbean Travel Marketplace, allowing them to meet with travel partners and the travel trade media to brief them on recovery efforts and generate business in the aftermath of the hurricanes.



Some of the medical supplies donated by the Sandals Foundation to the Ocho Rios Health Centre.

SANDALS

CONTINUED FROM 5

learning experience. We are sure that this equipment will be fully utilised and greatly assist our teen mother’s to maximize their full potential,” stated a gracious Vilma Monteith, centre manager.

She thanked the foundation on behalf of Minister of Youth and Culture, Olivia ‘Babsy’ Grange, the board of directors, senior managers and the mothers at the Women Centre.

At the Ocho Rios Health Clinic, the foundation handed over equipment including a suction machine, blood pressure units, digital thermometer, Fetal Doppler and X-ray view box.

This latest initiative follows upgrades to the clinic by volunteers from Sandals Ochi Beach Resort, Sandals Golf & Country Club, Sandals Royal Plantation and Beaches Ocho Rios.

Carried out as a Labour Day project in May, the upgrades to the clinic included the painting of the exterior, power-washing of the roof, cleaning the vegetation and clearing of termite-infested trees.

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Senior Medical Officer of the Port Maria Hospital Dr Kurdell Espinosa gets a cheerful greeting from President of the Sandals Foundation Adam Stewart, while Sandals Regional Public Relations Manager Lyndsay Isaacs looks on.

ABOUT SANDALS FOUNDATION

The Sandals Foundation is the non-profit arm of Sandals and Beaches Resorts and operates in seven islands across the region. To date, the foundation has reached and impacted over 209,000 people across the region through health initiatives.



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From left: Michele Rollins, chairman of Rose Hall Developments; a student of SOS Village; and Neil Ghosh, CEO, SOS Village.



Residents of the SOS Children's Village, coaches, past students and volunteers at the 16th annual Rose Hall Football Camp.

Rose Hall Developments' football camp scores for youth

SOME 87 youth, between the ages of four and 18 years old from the SOS Children's Village were hosted at the 16th annual Rose Hall Summer Football Camp.

The programme, which commenced on July 30, and ended on August 4, saw the youngsters being exposed to professional football coaching and team-building activities, while having fun and using interactive learning experiences.

According to Rose Hall Developments' Marc Rollins, the camp's founder, the aim is to instil a life-long love of sports in the children with a focus on providing emotional support and opportunities.

"The annual camp helps to prepare the youths to become leaders in their community, as they return to the camp as coaches when they become 19 years old, an initiative I am proud of," noted Rollins.

The camp is meant to be culturally relevant and is supported by a dedicated team of friends and family of the Rollins. This includes former Reggae Boyz as well as past residents of the SOS Children's Village who are currently employed by Rose Hall Developments.

This team is responsible for leading activities and supporting a community-based approach to learning and having fun.

At the end of the camp, an awards ceremony highlights the accomplishments of the young campers, focusing on the importance of education, integrity and determination through the game of football and, indeed, life. Students are also encouraged to further develop their skills by having access to support from the team.

Again this the former Reggae Boyz who gave of their time, included Aaron Lawrence, goalkeeper



Campers were presented with backpacks and school supplies by the Weaver family at the end of the programme.

and current coach for the Real Madrid School of Social Integration; coach Fabian Davis, and his assistant, Gregory Stewart; in addition to Linval Wilson, former team captain and assistant coach of the Humble Lion Football Club; and Granville 'Papa' Clarke, who serves as Grange Hill's coach, gave of their expertise.

The team was completed by Neil Ghosh, CEO of the SOS Village; Fabienne Davis; Ally Weaver; Natasha Groves; Mikey Marietta; Scott and Jodi Weaver, who return to volunteer at the camp each year. The camp is also served with pride by former SOS Villagers Andrew 'String Bean' Johnson and Hoween Griffiths, both employees of Rose Hall Developments Ltd.

"The Rose Hall Football Camp has become an integral part of our community. It provides

mentorship and fun for the campers where there are often few alternatives; in addition to this, the camp creates a sense of family for the children of the SOS Village," said Michele Rollins, chairman of Rose Hall Developments.

The success of the camp largely depends on the support of the Montego Bay community and its desire to empower and develop our youth, stated Marc Rollins.

This was evidenced by the help received from family friend Jessica Arthur, who sourced much-needed backpacks and school supplies which were donated to the children.

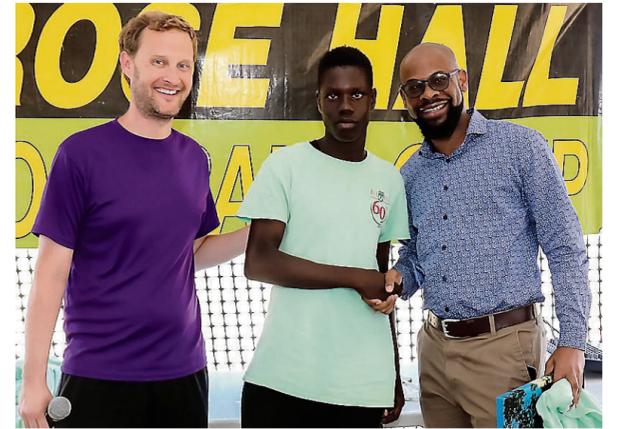
The Rose Hall Football Camp is already looking forward to next year, and to measure the growth and development of the children who have now become family over the years, said a media release from the organisers.



Camper of the Year acknowledged by his coaches and camp directors. From left are Jodi Weaver; Ally Weaver; Carlos Wilson, Camper of the Year; Aaron Lawrence, and Scott Weaver.



Girls just wanna have fun. The girls were just as competitive as the boys and held their own in a friendly match.



Gavin Bennett (right) of Corporate U being presented with a token by a camper at the awards ceremony for his encouraging words. Sharing in the occasion is Marc Rollins.



Nadine Spence (right), vice-chair of the JHTA - Montego Bay Chapter, was presented with a token by a camper after her words of encouragement to the Children of the SOS Village. Sharing in the occasion is Marc Rollins.



From left: Scott Weaver, volunteer and coach; Michelle Parkes, destination relationship manager, RHDL; Neil Ghosh, CEO of SOS Village; and Marc Rollins, founder, Rose Hall Football Camp.

Arrivals from Germany, Panama increase



Welcome to Jamaica: Before the welcome reception, passengers disembarking the flights were presented with a Jamaica token of a beaded necklace. Above, Director of Tourism Donovan White greets these enthusiastic passengers before placing the necklace around their necks.

ON JULY 18, Jamaica welcomed additional flights to Montego Bay when Eurowings introduced a new service from Munich, Germany, and Copa Airlines expanded its daily services from Panama to Montego Bay. This milestone was celebrated with a VIP welcome reception with tourism officials and executives from the airlines and MJB Airports Limited. The reception was held at the Government VIP Lounge, Sangster International Airport.



Something to laugh about: Minister of Tourism Edmund Bartlett has this Eurowings flight attendant in rapturous laughter as he presents her with a Jamaica gift bag during the welcome reception for the Eurowings and Copa Airlines crew.



Experience Jamaica: Crew members of Eurowings happily posed with the gift bags they received during the VIP reception held to welcome them at the Sangster International Airport. They are joined by Director of Tourism Donovan White (fourth left); Homer Davis (fifth left), mayor of Montego Bay; Minister of Tourism Edmund Bartlett (seventh left) and Dr Rafael Echevarne, CEO MJB Airports Limited. The reception recognised Eurowings' new service from Munich, Germany, to Montego Bay, and Copa Airlines' expanded daily services from Panama to Montego Bay.

JTB launches Join Me in Jamaica promotion

TRAVELLERS TO Jamaica want to immerse in the local culture, they want to connect with the people and discover a feeling of self-fulfilment through micro-moments they experience in the destination. This summer, the Jamaica Tourist Board (JTB) launched its Join Me in Jamaica digital video campaign to do just that – connect travellers to the people of Jamaica and showcase the authentic experiences the island offers.

To further promote the authentic experiences in Jamaica, the JTB is inviting consumers in the international marketplace to explore the sights, sounds and flavours of the beautiful

Authentic experiences immerse travellers in Jamaica's local culture



island, through a one-month-long promotion where travellers can enter to win a specially curated Join Me in Jamaica vacation.

The Join Me in Jamaica campaign is a series of 90-second videos featur-

ing local celebrities and friends of Jamaica sharing unique stories about their profession, love of their homeland and what makes it a great place to visit. Each video was created using the unscripted responses as

narrative and accompanied by the spectacular visuals related to their natural surroundings.

- Two Sisters and a Meal, Michelle and Suzanne Rousseau, restaurateurs, caterers, and authors
- Konshens, Jamaican dancehall recording artiste
- Tessanne Chin, Jamaican recording artiste and winner of NBC's Season 5 The Voice
- Puddin' Man, Edgar Wallace, owner of Just Cool Pudding
- Executive Chef Maginley of Round Hill Resort and Villas
- Ras Natango Gallery & Garden, Jamaican artist
- Alton Bedward, Blue Mountain

Coffee expert, Craighton Coffee Estate

- Bruce Croxon, entrepreneur and philanthropist

The winner of the one month promo will experience two nights in Kingston for a tour of Craighton Coffee Estate in the Blue Mountains, a stop at Just Cool to have pudding with Puddin' Man, then two nights in Montego Bay at Round Hill for a special tasting dinner with Chef Maginley and a visit to the Ras Natango Gallery.

One winner will be selected from the US and one from Canada. To view the Join Me In Jamaica videos, go to joinmeinjamaica.com

Sandals South Coast recognises Emancipation with grand cook-off

TASTE BUDS at Sandals South Coast were set on fire on Emancipation Day, as department teams plated over 21 decadent Jamaican delicacies in the resort's Emancipation Cook-Off.

The event, which has quickly become an annual highlight for the Luxury Included resort, allows team members from various departments to express themselves through the culinary arts, while sharing an authentic piece of their Jamaican culture with guests of the resort and other team members.

This year's event saw the participation of five teams from food and beverage, entertainment, landscaping, photoshop and the Beach House resort shop with hand-picked guests selected to



Traditional ackee with local salt fish.

taste and judge the presentations. Of course, when the sauce had settled and the cloche was lifted it was the food and beverage team that emerged Emancipation Cook-off Champions, with team Epix Professional Images (photoshop) right behind them in second place.

MANY FAVOURITES

There were undoubtedly many Jamaican favourites to enjoy, such as the entertainment team's mackerel rundown and roast breadfruit and the flavourful kick of the resort shop's stew beef and beet root juice or landscaping's crunchy firecracker conch and pumpkin dumplings.

But the judges simply could not resist the expertly concocted flavours of the food and beverage team's salt fish and lobster rundown or their jerk seafood mixer of flavourful lobster, conch and shrimp served hot off the grill with a side order of fried plantain and helpings of curried roast breadfruit, reminiscent of grandma's kitchen.

"I'm very happy with our team's performance this year," said

executive sous chef, André Palmer. "Our intent was to create a light fare, that was predominantly made on spot and incorporated rich seasonings and fresh ingredients that open up the palate."

For Megan Taylor, a guest from Maryland, USA, who participated as one of the judges, the Emancipation Cook-Off was certainly a highlight of her vacation. "This was an awesome and authentic experience," she said. "I particularly enjoyed seeing the various teams come together to share with us in this way. Even though there was just one winner, there really was something special about each table; from the taste of certain dishes to the plating and stories that were shared."

"The Emancipation Cook-off is a great part of our team member engagement and offerings here [Sandals], because food is such an important part of any culture," said Palmer. "Traditional cuisine and methods of preparation is an expression of our cultural identity, and the Emancipation Cook-off is a celebration of that."



Members of the Food and Beverage Emancipation Cook-Off team celebrate their win.



Epix Professional Images (photoshop) supervisor Denise Watson speaks with a guest during the Sandals South Coast Emancipation Cook-Off.



Sweet potato pudding.



A portrait of Bob Betton, current owner of Greenwood Great House, in the ballroom. PHOTOS BY PAUL H. WILLIAMS

GREENWOOD GREAT HOUSE

still authentic and awesome
- Part II



The upright Polyphone still plays music from yesteryear from huge metal discs.

Paul H. Williams
Hospitality Jamaica Writer

IN PART one we wrote about the history and evolution of the great house at Greenwood in St James.

We also looked at the building itself and the other historic structures perched on a hill overlooking the azure Caribbean Sea. We ended by asking, "So, what lies within its ancient embrace?"

It will take many more than two parts to adequately describe the plethora of fascinating objects in this edifice built by enslaved Africans and occupied by the landed gentry. There is no doubt about the high quality of life that the occupants enjoyed. Great house apart, the pieces, some custom-made and

emblazoned with family crests, betrayed their social status.

The bedrooms, all four of them, are furnished with the finest pieces of their eras. And they are not just there for their utility; they are handcrafted works of art. Talk about sleeping in the lap of luxury. The original beds of the Barretts, who owned the house, are in the pink room, which also has a wooden crib. Who once occupied and cried in it? On the floor is a 100-per-cent silk rug.

OTHER LEISURE AREAS

There are other leisure areas, such as the salon, that are also exquisitely furnished. The Victorian love seat, in which many a romance bloomed is right across from the lounge chair in which the chaperone waited while courting

took place. And it seems like an English court jester was joking around in the house. His chair is also still there.

The entire house is furnished with statement pieces mainly from the 18th century. There is no one piece de resistance. Each object has an essence of its own, and an accent that is beyond compare. Desks with secret compartments can tell stories of what was written upon them, especially the love letters. The stylish barber's chair, it is said, might still be holding the DNA of some who had sat within.

China and other wares are resting all over the place, longing to be used. They are fine pieces in an incredible state of preservation, some of them more than 200 years old. There are Wedgwood pieces



A spinning wheel that has come to a permanent halt on a floor made of marble from Serge Island in St Thomas.

made for the Barretts, a bronze Chinese punchbowl, a Japanese platter, and the last pieces of china with the Barretts family crest.

And since the house was built to host and entertain the Barretts' guests, entertainment facilities and many musical instruments were provided. Two of the more intriguing pieces are the Polyphones that still play music from huge metal discs riddled with holes. They look like precursors to LP discs.

There is also a piano belonging to King Edward VII, an 1862 harp, a coin-operated organ (now operated by hand), and a reed organ, and a table for card games. Some other items of note are huge Spanish jars, an amazing chandelier, a 200-year-old Spanish trunk, a metal linen press, a machine to calculate working hours, busts of famous world personalities, and a floor made of marble taken from Serge Island in St Thomas.

Aside from the books, Greenwood Great House is the keeper of many revealing and thought-provoking printed documents, such as

the last will and testament of Reverend Thomas Burchell, Baptist abolitionist. There are also letters, newspaper advertisement, etc.

The walls are graced by ghosts from the past, photographs and paintings of people from a time long gone. Some had slept within. And there is actually a 'Duppy Corner'. It consists of a painting of two women staring at a ghost-like figure, and a photograph of an African maid standing behind her employers. It is said the woman had died years before the picture was taken.

There are bottles of various shapes and sizes used for a variety of purposes, and instruments that were used to punish the enslaved. The 'mantrap', a very cumbersome and heavy metal object with teeth that clamp lower limbs, is not easy to look at, nor is the whip.

Greenwood Great House offers more than a glimpse into the past. It is an eye-ful. This time capsule makes you reflect on the lifestyles of yesteryear.



The 'mantrap' was used to restrain runaway enslaved Africans.



Some of the last pieces of china, including the chamber pot in the commode, used by the Barrett family.



A clock used to record working hours.



The 'Pink Room' is said to contain the Barretts' original beds, among other things from the past.

AROUND JA WITH PAUL H

A CELEBRATION TO REMEMBER

Paul H. Williams
Hospitality Jamaica Writer

MAIDSTONE IN Manchester is nestled on a mountaintop where the climate is salubrious, and where the weather can be very cold. It is one of the communities that evolved out of the free village movement that took hold after Emancipation in 1838.

The Moravian Church is credited with the development of the village in which, in 1890, it established the Nazareth Moravian Church, which was removed from Adams Valley, not very far away, where Willoughby George Smith was born on July 9, 1918.

Most, if not all of Smith's childhood friends, are dead, but he

celebrated 100 years on earth on Friday, July 9. His big milestone was not celebrated for whatever reasons until Friday, August 3, when I travelled to Maidstone for the second time in four years.

Maidstone is one of the fascinating places in Jamaica I have been to, what with its vestiges from slavery and post-slavery days. I

thoroughly enjoyed the first visit, and the second on Friday was no less pleasurable, though for a different reason. The turnout, the behaviour of the crowd, the food and the drinks were fantastic, but it was the decor and layout of the setting that engaged me most.

The family of Willoughby George Smith, father of 14, pulled out all

A section of the schoolroom at Maidstone in Manchester where 100-year-old Willoughby Smith's birthday party was held on Friday, August 3.



the stops to give their patriarch a celebration that was truly grand and memorable. That it was well thought out and planned is an understatement. The people directly involved must have had sleepless nights. And they pulled it off.

The theme for the super-special evening was black, gold and white, and the decorators stuck to the script. No attention was paid to any other colour. The tablecloths, napkins, drapes, cutlery, plates, and the printed programme were either black, white or gold, or a combination thereof. The booklets of Smith's biography and tributes from his children were also in the right.

On each table was a theme-coloured card with one of Smith's personality or character traits printed on it. And since order was required for the serving of the food, guests were invited to dine as the word on the card on their table was announced.

The name on mine was 'Riddler', for Smith is known as a legendary 'riddler'. And Riddle was the first name to be called. Someone sensed that patience is not one of my virtues. And yes, I was hungry. The naseberries I had along the way were long digested.

LOVE FOR DOMINOES

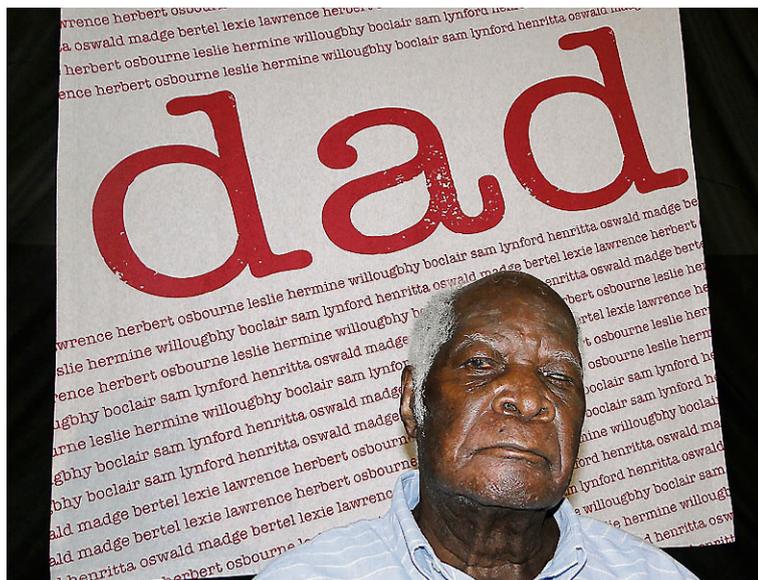
But if black, white and gold were the theme, then dominoes were the subtheme. For, Smith was an ardent domino player, who loved to drop six-love. His offspring took his love for dominoes into consideration and did not colt the game. Around the vase on each table were arranged



One of the standout outfits for the evening was that worn by Yvette Frith-Raymond, who presented a bouquet to Madge Smith, caretaker of Willoughby Smith.



Willoughby Smith's grandson, Gerron Johnson (right), his grand-daughter-in-law Ayoka (second left), grandchildren Tameka (left), Zion (centre) and Imani (second right) brought their own sense of stylish to his birthday party held in Maidstone, Manchester on Friday, August 3.



One-hundred-year-old Willoughby George Smith sits against a backdrop emblazoned with the names of his descendants.

colourful dominoes. Even some of the mint wrappers had little dots printed on them, symbolic of the dots on dominoes.

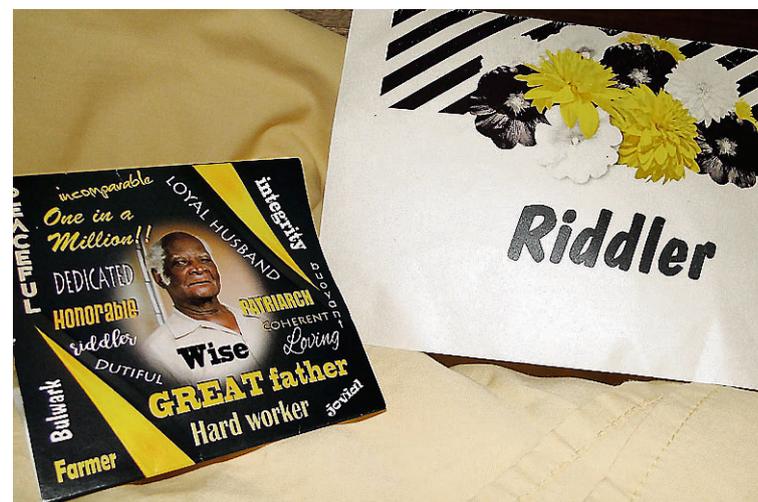
The domino subtheme was taken to higher level with 'dominoes' being a part of the icing on the five-tier birthday cake, which looked more like a wedding cake, veil and all. It was a rich Jamaican black cake, like those of yesteryear, and tasted as delectable as it looked. Pieces of it, along with yellow cake, cupcakes and cookies

were served to guests in white or black boxes, perhaps to take home.

The ride back to Kingston was generally fast and bumpy, not one for women who are pregnant, but the trip was worth it. Apart from the efforts made by the family to be as hospitable as they could, the outpouring of love was touching. I saw a man who was happy, not lonely and destitute, a man whose life had value in the valley and meaning on the mountaintop. It was indeed a milestone at Maidstone.



Madge (left) and Miranda Smith smile as they cut their father Willoughby Smith's birthday cake.



The tables at 100-year-old Willoughby Smith's birthday party were partly decorated with cards on which were printed his many personality and character traits.



One of the black, gold and white-themed tables at 100-year-old Willoughby George Smith's birthday celebration, held on Friday, August 3, in Maidstone, Manchester.

Tourism can unite Caribbean – Bartlett

JAMAICA'S TOURISM Minister Edmund Bartlett believes tourism has enormous potential to promote Caribbean regional integration.

Addressing the 54th annual general meeting of the St Lucia Hotel & Tourism Association at Harbour Club St Lucia last month, Bartlett stated that the tourism sector promotes some of the main values of regional integration as the industry “involves the close contact and interaction of millions of individuals from diverse cultural, ethnic, racial, socio-economic and national backgrounds working together for mutually beneficial exchanges”.

Describing tourism in the Caribbean as “cutting across many spheres, sectors and boundaries”, Bartlett characterised the sector as “a shared model of development for the region”, and one that shares a special place among Caribbean states.

“The sector ... provides considerable scope for collaboration and cooperation among many stakeholders at the regional level in a wide range of areas, including investment and product development, human resource development, tourism awareness, research and statistics, access and transportation, regional facilitation, environmental and cultural sustainability, marketing communications and addressing crime that involves visitors,” the minister stated.

Affirming that the Caribbean is the most tourism-dependent region in the world, generating investments and jobs and supporting overall economic growth through critical sectoral linkages, Bartlett reported that Caribbean Community (CARICOM) leaders attending the 29th Inter-Sessional Heads of Government meeting in Port-au-Prince, Haiti, in February had acknowledged tourism as the Caribbean’s largest economic sector and declared that it needs to be “stimulated urgently and sustainably for the region’s long-term development prospects”.

Tourism, he said, was also a catalyst for promoting the successful implementation of the CARICOM Single Market and Economy framework, which has been the leading initiative developed by CARICOM to promote regional integration.

PRACTICAL APPROACH

Tourism could also become a catalyst for increased intra-regional travel, which could spread its benefits across the Caribbean, Bartlett posited. “Intra-regional tourism provides vast economic exchange and opportunities for the regional economy that would have otherwise gone to countries such as the USA, Canada and England. This form of inward-looking tourism is also a very practical approach to reversing the overdependence of the region’s tourism sector on international markets,” Bartlett added.

Citing the recent signing of the Multilateral Air Services Agreement by CARICOM Heads as one of the region’s noted successes in the promotion of intra-regional tourism, Bartlett said this could help to make travel within and beyond the Caribbean much easier.

Bartlett acknowledged that there are a number of obstacles that must be overcome in the quest to establish a sustainable regional tourism sector. They include the general lack of emphasis and promotion of intra-regional tourism at national levels; the prohibitive cost of intra-regional travel; continued restrictions to free movement and insufficient harmonisation and coordination in the area of disaster risk management.

The Caribbean’s vulnerability to climate change constitutes another of the threats to the region’s tourism sector, he stated, stressing that these issues necessitate sophisticated resilience mechanisms and crisis management systems. “Indeed, it was this spirit of regional cooperation that led to the recent conceptualisation of the Caribbean Disaster Resilience Centre, the first of its kind in the region, which will be established at the University of the West Indies, Mona,” he added.



HEALTHY EATING on vacation is easy at FDR! Located in Runaway Bay, St Ann, FDR has recently improved its menu options to enhance the dining experience by providing authentic Jamaican Cuisine. The menu at their Signature Jamaican Restaurant, Overproof, has been improved, enhanced and made healthier.

“We now serve two meals per day, lunch and dinner, as the demand has been so good. We intend to also include Jamaican breakfast,” explains sales manager Trishawana Davidson.

She says FDR has been successfully catering to families with special dietary needs including vegans, gluten-free diets and food allergies.

The chefs at FDR personally meet with guests who have special dietary needs and organise a menu plan for



Pasta with fresh marinara and fried basil.

At TOP: Chef Neil Douglas Heslop with lobster tempora.

the duration of their stay. And even without special dietary needs, there are guests who are looking for ways to maintain a healthy lifestyle while travelling. Simple adjustments, from

freshly squeezed orange juice at breakfast to fresh fruit smoothies, green juices using kale, cucumber and ginger and even the island’s signature coconut water, help them stay on track.

To maintain optimum standards, the hotel’s chefs use fresh, seasonal ingredients such as turmeric, quinoa, dark greens, a variety of seeds (cumin, coriander and fennel) and naturally gluten free food items such as avocado, yam, breadfruit and pumpkin to create flavourful, healthy dishes.

The hotel’s gardens, maintained by staff, provides garden peppers. In addition, the property purchases kale, sweet potato and mangoes, organically grown by staff members.



Red snapper with white rice and rice and peas and bammy.