



Changes at the New Harmony Inn

Robert Dale Owen purchased New Harmony, Indiana from Harmonist Father George Rapp in 1825 in order to create a communitarian society and new social order, emphasizing educational and social equality. In 2005, Owen's descendants, who still handle the business and character of New Harmony, hired veteran hotel executive Manfred Gerling as general manager to conceptualize and execute a plan to reposition the New Harmony Inn to increase tourism for the town of New Harmony and the Inn.

Gerling's multifaceted vision for revitalizing the New Harmony Inn to draw more visitors – all while preserving the simplicity the inn and the town have long been known for – includes guest room renovations, the addition of a wine bar to the Red Geranium Restaurant, and aesthetic updates throughout the property.

New Harmony Inn

The New Harmony Inn's guest rooms have been completely renovated to include modern amenities while preserving Harmonist simplicity. Renovations included new bathrooms and furniture, such as full working desks. Other new features include cordless telephones, complimentary wireless Internet access, 300-thread-count bedding, and new premium pillow-top mattresses.

Red Geranium Restaurant

The Red Geranium Restaurant's offerings will include the freshest possible local ingredients and many regional organic products, including Indiana goat cheese, yogurt and produce, as available. The menu, which features heart-friendly items, will change with the seasons. A four-course menu with wine pairings will change daily.

Patrons of the Red Geranium Restaurant will also enjoy a new 30-seat wine bar. The Grapevine Bar will feature 15 to 20 wines by the glass, a varied collection of draft beers, and fine liquors, including specialty bourbons and single-malt scotches. Reconstruction was completed April 8; the Red Geranium Restaurant and Grapevine Bar are open for business.