

Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS Online at $\mbox{\colored} PubRelations \mbox{\colored} Public \mbox{\colored} W_News_Online \mbox{\colored} at the part of the property of t$

VOL 68 NO 11 This publication is recyclable.

PPLV employees win Emmys® for HERO Live! program

Five employees in Colonial Williamsburg's productions, publications and learning ventures division recently won Emmy awards for their work on the HERO Live! program, "The Amazing Trade Shop Math Race!"

"We are pleased to receive this Emmy on the 20th anniversary year of live broadcasts," said Linda Randulfe, director of production services. "The Amazing Trade Shop Math Race!' is the 15th HERO Live! program to have received this award."

The National Capital Chesapeake Bay

Chapter of the National Academy of Television Arts and Sciences honored the em-ployees on June 27 at an annual ceremony in Bethesda, Md. Emmys were awarded to:

- Abigail Schumann, producer/director/writer;
- Leslie Clark, co-producer;
- Annie Lewis, associate producer;
- Jen Garrott, associate producer; and
- Dave Shelton, editor

"The Amazing Trade Shop Math Race!" was nominated in the category of Informa-

tional/Instructional – Program/Special. "The Amazing Trade Shop Math Race!" premiered Jan. 16, 2014. The program connects history and math in an information-packed competition to discover the practical applications of mathematics in the everyday lives of 18th-century trades-

In the set up for the match, student teams were charged with providing sup-plies to the Continental Army from Colo-nial Williamsburg's Historic Trades Shops. Participants from the shops included Mark Hutter, journeyman supervisor of the tailor shop; military artificer Jay Howlett; Ted Boscana, supervisor of Historic Trades joiners; journeyman wheelwright Andrew De

Lisle; and Historic Foodways journeyman **Barbara Scherer**. The premise explored the complexity, expense and planning involved in supplying General Washington's troops. The teams had to complete hands-on math challenges to win points. The competition featured similar challenges in separate shops, as well as bringing the teams together for

head-to-head problem solving competitions. During the live broadcast, Rose Burwell, a middle school math specialist, and Colonial Williamsburg master blacksmith Ken Schwarz answered student questions about math, history and trades. Producers worked closely with education professionals to combine these topics in an engaging and informative way to meet math, technology, literacy and social studies standards for the target audience of grades four through

Formerly known as Electronic Field Trips, HERO Live! broadcasts are televised and live streamed historical programs. HERO Live! events occur monthly October through April at 10 a.m. and 1 p.m. on participating public television stations and cable channels across the country, as well as by live streaming from Colonial Williamsburg. Subscribers to HERO, Colonial Wil-

liamsburg's multimedia library of American history resources for grades four through eight, have special interactive opportunities with historians, experts and characters from the program. HERO features educational materials including video, student Web activities, classroom lessons and other teacher

This program was underwritten in part by the William and Gretchen Kimball Young Patriots Fund.

Want to know more? For more information on HERO and HERO Live!, visit www.colonialwilliamsburg.org/hero.



Photo by Tom Green

Photo by Tom Green

Photo by Tom Green

Annie Lewis (left to right) show off the Emmys" they won for "The Amazing Trade Shop Math Race!"



New this summer, young guests can be chosen to light the fuse for a cannon in the Revolutionary

Young guests ignite passion for history with cannon firings

Making History Now Blog
Families can enjoy new and returning activities throughout the Revolutionary City and the Art Museums of Colonial Williamsburg this summer.

Young guests are a match for this new game. Families visit family-friendly sites and trades listed on the Revolutionary City Match-Up brochure. Families match the description and the image and write the letter in the blank. Young guests who match five correctly receive a pin. The pin can be shown at the HUZZAH! BBQ Grille for a free scoop of ice cream with any meal.

Young guests can fire a cannon. Every day, one lucky child is selected at Colonial Williamsburg's Regional Visitor Center to help the militia fire the cannon and send the troops "On to Yorktown and Victory!" That chosen soldier must be between the ages of eight and 13 and be able to lift 10 pounds. He or she must also have an active Annual or Multiday Pass and a signed Colonial Williamsburg waiver from a legal guardian. This program takes place at 5 p.m., and the young guest and his or her family will have to arrive 15 minutes early for special instructions. Parents and siblings can watch from our roped off VIP section.

Families learn more about Colonial Williamsburg's rare breed animals. Every breed of livestock seen in the colonial capital has been around since the 18th century. Our staff has made it its mission to preserve these rare breeds. Guests can learn all about the sheep, chickens, cattle and horses when they stop by the corral set up at Market

Young guests get their hands (and feet) dirty in Colonial Williams-burg's brickyard. For years, the brickmakers have been walking us through the process of making (then baking) bricks. The story comes full circle with our brand new program, "Level and Plumb!" Families will discover exactly how those finished bricks are used to construct buildings throughout the Revolutionary City. Then, they'll get to use mud, mortar and period-specific tools to help build a brick wall. This activity runs through Aug. 15 and takes place from 2:30-4 p.m. A Colonial Williamsburg admission ticket is required.

Returning programs include:

Families join our ring of undercover spies. In this year's episode, "RevQuest: The King's Advance," orders come straight from Governor Thomas Jefferson. Families pick up their registration packet and bandanna from the Visitor Center and from there will search for clues throughout the capital to decipher codes and learn the secrets of the Crown to help save the Revolution.

Guests explore Colonial Williamsburg's military encampment to witness what daily life was like for soldiers—including cooking, playing field music and preparing tents for shelter. Young guests will also be encouraged to enlist as a new recruit and will be handed their first instruction in the manual of arms by their drill sergeant.

Guests look out for 18th-century **ghosts.** Colonial Williamsburg's "Tavern Ghost Walk" is geared toward kids and promises to be fun for the entire family. Guests join one of the tour guides outside Shields Tavern for an evening quest of 18th-century spirits that continue to haunt Colonial Wil-liamsburg's historic streets and buildings. This evening program lasts about an hour and is designed to accommodate both strollers and wheelchairs. A separate ticket is required.

Guests satisfy their sweet tooth. Guests take a break from the summer heat and cool off with a bowl of handscooped ice cream from Dubois Grocer. This sweet treat is made right here in Virginia by Homestead Creamery. Guests can also take a bite out of history when they visit the Raleigh Tavern

See Family programs, page 3



To Market, To Market!

Guests can purchase local fresh fruits, vegetables from the Williamsburg Farmers Market

Each Saturday morning in Merchants Square, farmers and purveyors gather with a colorful array of produce, fish, flowers, meats, pies, eggs, jams, soaps, peanuts, pickles, pasta and other locally made products, just as they have been doing since the market first opened in 2002. The growers and producers are all from Virginia, with most from the surrounding region.

Long before the current farmers market appeared, local townspeople gathered to buy and sell their wares. Just to the east of Merchants Square on Duke of Gloucester Street, Colonial Williamsburg carpenters and tradesmen are building the Market House, due for completion later this year. The Market House will feature merchants' stalls and a scale house to recreate the bustle of "market day" commerce in Virginia's 18th-century capital. In Merchants Square, a 21st-century version of that scene is re-created Saturdays as local residents and visitors visit the produce stalls at the Williamsburg Farmers Market.

The number of vendors who sell their wares at the market has grown from 18 in 2002 to nearly 63 today, with about 40 at each market, depending upon the season. Two new vendors have been added this year - Haas Mushroom Company of Richmond and Mount View Farm of Tappahannock began selling mushrooms and beef respec-

The farmers market was recently awarded a grant of \$24,480 through the Food Insecurity Nutrition Incentive Grant Program (FINI), along with the national nonprofit organization, Wholesome Wave. The funds will be used to support increased access to fruits and vegetables in the greater Williamsburg area, while also benefiting small and mid-size farmers in the region. This is the first time that the USDA has awarded such grants, and 11 different farmers markets throughout Virginia have been awarded these funds. The grant is a threeyear program and offers customers who use SNAP benefits increased access to good

The always popular Chef's Tent continues this year at the Saturday morning mar-kets. Local chefs meet the public and share their techniques for creating special dishes with local ingredients. Demonstrations take



Apprentice cook Iulianne Gutierrez and cook Iake Wechsler, both of the Williamsburg Lodge. sted Williamsburg Inn executive chef *Travis Brust* (left to right) at the Williamsburg Farmer

place at 9:30 and 10:30 a.m.

The Williamsburg Farmers Market is held each Saturday from 8 a.m.-noon on Merchants Square. The market continues through Saturday, Dec. 19, with the exception of Grand Illumination weekend. Colonial Williamsburg is one of the founding sponsors of the farmers market.

Want to know more? Visit http://williamsburgfarmersmarket.com/.

Great Hopes Plantation immerses guests in 18th-century rural living

In the 18th century, about 90 percent of the population in Williamsburg and in Vir-ginia lived on plantations and farms. Colonial Williamsburg's Great Hopes site, at the base of the footpath between the Regional Visitor Center and the Revolutionary City, re-creates this rural agricultural operation in colonial Virginia.

"We want to become a living history farm and show the reality of farming to our guests," said Ed Schultz, journeyman/historic farmer at Great Hopes.

Great Hopes encompasses a total of 12 acres, six of which are in pasture and crops. "Our major crops include corn, tobacco and wheat, just as occurred in the 18th century," Ed said. "We use authentic 18th-century farming techniques at Great Hopes."

To better illustrate rural life in Colonial

Williamsburg, domestic arts staff was added to this program on June 1, enhancing the experience for guests who journey to this site on the four days each week it is opened to the public.

Stef Dunn, a domestic arts specialist, began full-time employment on June 1, and she is assisted by summer intern Hope Carpenter, who will remain at the site through the summer months. Both Stef and Hope will demonstrate the domestic aspects of rural life, which will consist primarily of cooking, gardening, textile

making and mending and housewifery, as well as a myriad of other tasks that women did on farms.

In addition to the domestic arts staff, Great Hopes Plantation also employs two apprentice farmers, Matt Sanbury and Cameron Green, as well as a farming in-tern Levi Walker. Two junior interpreters --Benjamin Walker, Levi's brother, and Jacob Dietz -- also work at the site. "We all work as a team," Ed said. "We want to reimagine this work site in the months and years ahead

One horse, two oxen, numerous chickens and hogs inhabit Great Hopes. Ed pointed out that most of the crops grown at Great Hopes are later used as feed for the animals. The coach and livestock staff feed the horse and oxen on a daily basis, including the days when the site is not open to the public. The horse and oxen can be seen plowing the fields during the planting

Guests are frequently asked to help out with various farming chores when they visit Great Hopes, including hoeing and whatever work needs to be done that day. "We want our guests to experience first-hand 18th-century rural life," Ed said.

Want to know more? Great Hopes is open to the public four days each week - Tuesdays and Thursdays - Saturdays from 9 a.m. - 5 p.m.



Apprentice historic farmer Matt Sanbury, farming intern Levi Walker and apprentice historic farmer Cameron Green (left to right) worked the tobacco field at Great Hopes. Two junior interpreters — Benjamin Walker and Jacob Dietz (not shown) — also work at the site.



Domestic staff was added to the Great Hopes Plantation on June 1. (Left) Intern Hope Carpen and Stef Dunn, a domestic arts specialist, demonstrated he ing an apple pie in the 18th-century manner. sewifery skills to guests such as bak-

Colonial Williamsburg **Career Opportunities**

Join your colleagues who are taking advantage of the Employee Referral Award Program. Spread the news to your family, friends and neighbors. We have myriad exciting opportunities in multiple career fields such as:

- Information Technology
- Food and Beverage
- Historical Interpretation

Please encourage them to apply now:

www.colonialwilliamsburg.org/careers

ACROSS THE FOUNDATION

July 4 Social Media

Guests had this to say about In-dependence Day festivities on social

Facebook:

Peggy Thal It was fabulous! Loved

the party at the Lodge too. My family had the perfect 4th.

Diane Heeren Keucher Thank you! Wonderful. I felt like I was 10 years old again and on the lawn of the Palace Green. Magical! Even got some great photos on iPad!

Pam Trachtman Allen Thank you very much! They were wonderful and all of the kids are so happy they got to

Anne Hamlett Good show! Thanks for streaming it!

Twitter:

David Garver_@dgarver2011 @colonialwmsburg Thanks for the fireworks and the courage to not let the rain take out our July 4th independence.

Abi Elizabeth @c0pper_topp Im-omptu rendition of the Star Spangled Banner by the crowd waiting for fireworks in @colonialwmsburg made my night #4thofJuly

Family programs

Continued from page 1

Bakery. After a 30-year hiatus, bakers recently fired up the brick ovens to once again start baking fresh gingerbread cookies.

- Museum programs just for young guests. Families can enjoy programs specifically geared toward their children. During "Drawing on George," families explore the museums for pa-triotic symbols. The guided tour will be offered at 10:30 a.m. on Mondays through Sept. 6. Families can drop in and try their hand at reading and writing secret messages just like Revolutionary War spies during "Spy Craft" Saturdays at 3:30 p.m. through Aug. 29. A Colonial Williamsburg admission ticket or museum admission ticket required.
- Families meet Prince, our art museum dog. Guests step into the air con-ditioning of the Art Museums of Co-lonial Williamsburg to enjoy "Down on the Farm," an exhibition just for children. Young guests follow the adventures of Prince while learning about history along the way. At the end, fam-



The Art Museums of Colonial Williamsburg feature hands-on activities in many of its family programs. Young guests can make a souvenir to take home.

ilies enjoy a hands-on activity. A Colonial Williamsburg admission ticket or museum admission ticket required.

Want to know more? Employees and guests can learn more about programs through CW Today and the CW Map and Guide.

Loyalists, patriots face off during July Fourth activities







Colonial Williamsburg hosted numerous family activities during its Fourth of July celebration. One special event was a tug of war. (1) Orientation supervisor Kathaleen Getward announced the event that was led by (2) British native Elisabeth Reiss, who pulled for the loyalists, and (3) Colonial Williamsburg President and CEO Mitchell B. Reiss, who pulled for the patriots were declared the winners. Young guests enjoyed (4) ox cart rides and (5) African-American music by historic interpreter Rodney Pressley. (6) Families heard storytelling from Native American interpreter Kody Grant. Colonial Williamsburg hotel guests were invited to events in the Oval Garden behind the Rockefeller Building. (7) John Shideler, general manager of the Williamsburg Inn, Melissa Moses, general manager of the Williamsburg Lodge, and Ted Horan, general manager of the Woodlands Hotel & Suites and the Governor's Inn (left to right), welcomed attendees. (8) Concierge staff and volunteers assisted guests with crafts.



Photo by Penna Roger









WHAT'S HAPPENING

News Briefs

Remembering Friends...

Ms. Sylvia Ann Leighty died June 30 in Center throughout her 17-year Colonial Williamsburg career, beginning in 1973 as a desk attendant. She was supervisor of the Virginia Attractions desk when she retired in 1991. She is survived by a daughter, two sons, six grandchildren and nine great-grandchildren.

Mr. George Balser died July 1 in Newport News, Va. He came to the Foundation as a maintenance worker in hotel maintenance in January 2004. He also worked on

a casual basis as a technician at the Kimball Theatre from 2005-2012. He retired from hotel maintenance after 11 years of service.

He is survived by his wife.

Ms. Louise Loughridge died July 6 in Newport News, Va. She came to Colonial Williamsburg in 1966 as a hostess in presentations. She was a hostess in exhibition buildings when she retired in 1978 with 10 years of service. She is survived by three daughters, six grandchildren and six great-grandchildren.



Ed Schultz, journeyman/historic farmer, carried sheaves of wheat after harvesting a field at Great Hopes Plantation.

Your Story

Great Hopes staff engages guests in hands-on activities

EMPLOYEE NAME: Ed Schultz POSITION: Journeyman/historic farmer Great Hopes Plantation

YEARS OF SERVICE: Thirteen years. WHAT I DO: "I supervise Great Hopes Plantation, which is a Historic Trades site established to re-create 18th-century farm and agricultural life to our many guests. I supervise a staff of both agricul-tural and domestic interpreters.

"Two new Historic Farming apprentices and a farming intern were hired this year. A new program that depicts what women did on the farm started on June 1 with the hiring of a domestic arts specialist and an intern. We also have two

WHAT I LIKE ABOUT MY JOB: "I enjoy the camaraderie and dedication of working with a team of staff that perform the work that occurred on an 18th-century plantation. I love sharing our country's agricultural heritage by actually doing it for the many guests who visit us every year. It is the authenticity that I strive for that connects with the guests, and it is very rewarding when they realize that this is how most people lived in the 18th century.

WHAT I DO TO IMPROVE THE GUEST EXPERIENCE: "At Great Hopes, we engage guests as much as possible in the tasks we are doing. It helps them make a deeper connection to the past. Recently, a few guests tried plowing behind a team of oxen. I believe that real work can be a powerful method in interpreting 18th-century rural life, and I am sure that our guests enjoy the

MEMORABLE EXPERIENCES: "I recently spoke with a guest from Yemen whose father plowed his fields with oxen when he was a little boy. He told me how he would hear his father sing to the

cattle to calm them as they worked in the hot sun. And he sang the song for me as best as he could remember it. For me, this was a connection that transcends place and time beyond the 18th century. It helped me realize that even today, many people use oxen as a power source to make their living. Not only do I meet people from other countries that have a link to what we do, but also plenty of Americans who worked the land with horses in their youth. Though we depict 18th-century technology and methods, these guests can see similarities to what they experienced in their childhood in the way that we do things. Comparing their experiences with what we are doing to preserve this past way of life is a very rewarding part of working at Great

BIGGEST ACCOMPLISHMENT: "Since I was appointed supervisor in March, I believe that my biggest accomplish-ment is yet to come. Having both a farming and domestic staff enhances the guests' experience in a new, dynamic way. Since most 18th-century people lived in rural areas, you might say that guests are coming home when they visit Great Hopes. This is a responsibility that we take on in earnest as we strive for authenticity and historical accuracy in all that we do."

INTERESTS/HOBBIES: "My wife Bain, our two sons, William, 17, and Nathan, 16, and I live on a small farm in the Guinea area of Gloucester County. I raise rare breed Milking Devon cattle and Hog Island Sheep and grow a big garden for a fair portion of our food. I also like to hunt and fish on the Chesapeake Bay. Don't think that I am old-timey though as I like air-conditioning just as much as anyone else. But I like to be outdoors doing things with my family.



Elisabeth Reiss (right) joined Colonial Williamsburg volunteers to paint fences behind the Prentis Store in the Revolutionary City.

Volunteers beautify Historic Area by painting one fence at a time

An idea from Gettysburg National Park has inspired a volunteer effort to preserve and beautify Colonial Williamsburg's Rev-olutionary City.

Volunteer John McNeil approached Ernest Clements, manager of building trades, and shared about the type of work volunteers did at the Gettysburg National Park. "Ernest was instrumental in making the fence painting volunteers become reality,' John said.

Ernest contacted Trish Barner, Colonial Williamsburg's volunteer coordinator. She sent out an e-mail blast to more than 800 volunteers recruiting for the paint depart-ment. "We had more than 25 responses, and 17-18 volunteers have helped paint fences last summer and so far this summer," John said.

Volunteers meet for "paint parties" two or three times a week depending upon weather and availability of volunteers. Four volunteers lead the paint parties and are Ken

Wittle, George Spalthoff, Michele Newton and John McNeil. Schedule permitting, Elisabeth Reiss joins the paint parties as well. All told, the paint project averages 12-14 regular volunteers who are collectively putting in more than 100 volunteer hours a month.

"Last summer, our big task was to improve the gateway area," John said. "Our volunteers painted a couple of miles of fences to improve the first impression of most of the Colonial Williamsburg guests."

This spring, despite the rainy weather, Foundation volunteers painted fences at the Waller House to improve the look of that property in time for the cemetery re-dedication. "Our current project is at the Prentis Store at the children's archaeological dig area," he said. "The volunteer painters have also worked at Dean property, Raleigh Tavern and the Raleigh Tavern Bakery, the main ticket office on Merchants Square and the Lightfoot House.'

Passes and Discounts

Take advantage of savings with CW discounts

This time of year allows families to take daytrips. Employees enjoy discounts at local attractions:

- Busch Gardens print at Work Program. Purchase discount tickets to the Worlds of Discovery parks by going to the Intranet.
- Shirley Plantation. Free admission with a valid pass.
- The Mariner's Museum, Newport News, Va. Free admission with a valid pass.

Employees traveling out of town can rent a car from Enterprise. Corporate rates are available with the presentation of a valid ID. When employ-ees call to make the reservations, they should identify themselves as a Colo-

nial Williamsburg employee. Want to know more? Visit Passes and Discounts on Colonial Williamsburg's Intranet site at http://intranet/huma resources/BenefitsNew/Passes Discounts/ Pass-Discounts.htm.

Marketplace

FOR SALE: Henkel Harris Sideboard, \$2,000; Henkel Harris Pedestal Dining Room tuble (with 3) leaves and custom tuble pads), \$4,200; 2 Ethan Allen armed side chairs (upholsery – CW Red Damash), \$257 Opin; and 2 Southwood Wing chairs - \$595 / pair. Plctures are available. CALLs (757) 342-2014.

Frautre are assumer. Castle, (5)7, 372-2014.

PORSALE-2001 Food Ranger/Bag 2 50% Automatic with cruise,
AC. Regular hed with hed liner an ood box and cassom cuended
coage. Solid rusto, minimized and ruste center replaced items. Brakes
frautife tran new roses, new radiator and water pump. New universal
joints and plation on all and mere bratter, gotter videlade for the with real
sunders. \$1,850 OBO. CALL Wayne as (757) 291-3835.

FOR SALE: 2003 Mitsubishi Galant LS 3.0L V6, fully load-

ed with Infinity audio system, power suntoof, traction control, leather interior, 6-way power driver's seat, and 1.7" alloy wheels. 165k miles, with current imprection good through 02/2016. Driver side rearwindow is of track, runs great otherwise. \$3,500 OBO. CALLs Darnell at (757) 298-3199.

Goods and services advertised in CW News are offered by individuals and as such are not endorsed by The Colonial Williamsburg Foundation or Colonial Williamsburg Company.

Deadline for Marketplacetext is Monday at noon one week prior to publication. Ads must include employee's name and personal telephone number. Ads can run for up to two consecutive issues If you would like your ad to run again, please submit the ad in person or through e-mail to progers@cwf.org.

Colonial Williamsburg News is published by the Office of Internal Communications for Colonial Williamsburg employees. Send correspondence to: Colonial Williamsburg News, FSO-104, fax to 565-8780 or e-mail it to propers@cuf.org.

Editor In Chief.....

...Penna Rogers, 7121

Contributors: Patty Aadahl, Tom Austin, Barbara Brown, Dave Doody, Tom Green, Tracey Gulden, Jane Lloyd, Selena Phelps, Chuck Reusing, Jessica Ross, Kathy Rose, Joe Straw, Darnell Vennie, Rachel West, Lael White

View Colonial Williamsburg News online at \\netapp2\PubRelations\Public\CW_News_Online\cwnews\current.pdf