

COLONIAL WILLIAMSBURG NEWS

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April 3, 1970



Formal gardens, a link with home

Over a hundred gardens flourish today within the Historic Area of Colonial Williamsburg, derived from designs and plant materials prevalent 200 years ago.

There were 85 original 18th-century structures still standing here in 1926 when work on the restoration of Williamsburg was started. These, of course, provided an important nucleus, for they needed only removal of modern additions, preservation and, finally, restoration to their appearance of 200 years ago. Houses and other buildings that had disappeared usually left tell-tale foundations, and insurance records, deeds, letters and other documents frequently added descriptions of size, materials and outstanding features.

Few gardens, however, had the benefit of such useful clues to their early patterns or planting materials. The inhabitants of this one-time capital of the Virginia colony left only a

small legacy of scattered information.

Best documented among Williamsburg's 18th-century gardens were those of the Governor's Palace. A mid-18th-century engraver's plate found in the Bodleian Library at Oxford which proved invaluable to the restoration of several major Williamsburg buildings also was helpful in providing details of the planting in the Palace gardens. The four bordered beds in the front courtyard and the formal parterres and walks in the ballroom garden in the rear of the Palace are shown on this plate.

On Palace Green, stately catalpas

Continued on Page 3

Gov. Holton appoints Jeffrey to term on state ABC board

Robert W. Jeffrey, assistant director of the Division of Visitor Accommodations and Merchandising, was appointed to the Virginia Alcoholic Beverage Control Board.

The appointment was made Monday, March 30, by Governor A. Linwood Holton.

Bob will assume the full-time position as an ABC commissioner on April 20 to succeed Ralph J. David, whose term expired March 1.

The appointment gives the board a representative of the eastern part of the state as well as a person knowledgeable in the field of tourism.

A native of the Arvon community in Buckingham County and a graduate of Virginia Military Institute, Bob served as a World War II pilot of B-25 bombers and was stationed in England and the southwest Pacific.

Following the war, he attended the school of journalism at the University

To all personnel:

"Do's" that sell Williamsburg

With the arrival of this season's new group of visitors, the COLONIAL WILLIAMSBURG NEWS offers this list of important do's to make our visitors stay longer and come back sooner.

DO give him a warm welcome. Southern hospitality is just what he is looking for.

DO put yourself in his shoes. Be sympathetic with the fellow who has problems. It pays dividends to help him in any way you can.

DO be pleasant. "The customer is always right" is an old saying, and if you want the guest to like it here it is wise to agree with him.

DO smile at him. It is much easier to smile than to frown, and think how much light it sheds all around. Good humor is worth its weight in gold. It's fun for you and it's good salesmanship.

DO tell him the facts. If you can't serve him immediately, or have his room ready in 20 minutes, or if there's a delay in getting into the Palace - tell him the facts. Suggest something to do in the meanwhile or a place to sit while waiting.

DO anticipate his desires. There's no finer salesmanship than this. Give him a glass of water before he asks for it, check the soap in his room, be sure the fixtures work - think ahead of his needs. Go out of your way to please him.

DO have suggestions. Be proud of Williamsburg and the Historic Area and make sure that the guests know about the Information Center, the free bus, eighteenth-century taverns, Craft House, hotels, Exhibition Buildings, Craft Shops, the Abby Aldrich Rockefeller Folk Art Collection, and Carter's Grove. Learn all about Williamsburg, The Common Glory, Festival Park, Jamestown, Yorktown, and the historic Peninsula.

DO remember that YOU are Colonial Williamsburg. You are the first and last contact the guests have with Williamsburg. The impressions you make are the lasting ones - those that they will take home with them and which can make them want to return again and again. Your attitude, your interest in your work and your city are all important to the future of the historic city and the area.

Jamestown Day scheduled for Sunday, May 10

Governor A. Linwood Holton will deliver the keynote address at the annual Jamestown Day celebrations on Jamestown Island May 10, according to Elbert Cox, Jamestown Day program chairman.

The event, scheduled to begin at 3 p.m. at the Robert Hunt Shrine, will commemorate the 363rd anniversary of the May 13, 1607 landing at Jamestown by a band of English adventurers who founded England's first permanent settlement in the New World. By tradition, the program is held on the Sunday nearest the actual date.

Continued on Page 3

Bus, coach, oxen in new departments

Effective March 18, responsibility for the Bus operations was transferred from the Building Maintenance Department to the Mechanical Operations and Maintenance Department under Royce Cottingham.

Responsibility for the Coach and Oxen operations, as well as all other life-on-the-scene activities, was transferred from Building Maintenance to the Landscape Department under Alden Eaton.

New holiday policy announced

Those parts of Colonial Williamsburg that are able to close to observe a holiday will in the future close on Monday to observe a holiday falling on the previous Saturday or Sunday. Past practice has been to close on Monday to observe holidays falling on Sunday only. This change is made in keeping with the national trend toward providing three-day weekends where possible.

Those departments or units which must remain open on holidays to provide services for our visitors will continue to observe holidays on the day on which they fall.



In various departments throughout the organization

Ten receive promotions during past two months

Ten employees received promotions throughout the organization during the past two months.

Forrest Griffin, former Commissary manager, is now the purchasing agent in the Division of Visitor Accommodations and Merchandising. He took over his new duties on Feb. 15.



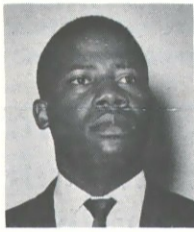
Forrest first worked for the organization from 1939 to 1957 in the Inn. In October of that year he became Commissary manager, the

position he held until his recent promotion.

A native of Williamsburg, Forrest and his wife, the former Mary Williams of Trevillians, Va., are the parents of a daughter. They are members of the Jamestown Presbyterian Church. In his spare time, Forrest enjoys hunting and fishing as his hobbies.

James Jackson, Jr., former bellman at the Inn, assumed his new position as bell captain on Feb. 15.

James joined CW in 1951 as a bellman, the position he held until his recent promotion. James and his wife, Thelma, have three sons. He is a member of



Mount Olive Baptist Church in New Kent County, and he especially enjoys hunting and fishing in his leisure time.

William Bodie, former paymaster for the Division of Visitor Accommodations and Merchandising, has been appointed an auditor in the Comptroller's office effective March 1.



Bill joined Colonial Williamsburg in October of 1958 as a dining room cashier. In June of 1959 he was transferred to the hotel accounting office as an accounting clerk and became an accountant the following year. He became paymaster in January, 1963, where he was responsible for the preparation of payroll checks for the Division of Visitor Accommodations and Merchandising.

In his new position, Bill will assume the responsibility for the approval of all disbursements; the preparation and filing of all applicable local and state tax returns; the preparation and control of payroll records and the taking and costing of all physical inventories for VA&M. He will also assist in preparing the annual budget, together with the respective managers, and will prepare the consolidation of the unit budgets to reflect the total VA&M budget.

Bill and his wife, Lois, are the parents of two daughters. In his spare time, he especially enjoys gardening.

John Morris, formerly an accountant in the Division of Visitor Accommodations and Merchandising, was also appointed an auditor effective March 1.

John's association with the organization began in 1958 when he served as a junior accountant in the hotel division. He became an accountant there in 1963.



In his new position as auditor, John will assume the responsibility for the approval of all allowances and adjustments and determination that they are

properly authorized; the keeping of the books of account to properly record the financial transactions of the VA&M properties and the preparation and interpretation of the financial statement.

John and his wife, Edna Sue, have four sons. His hobbies include hunting and fishing.

Ray Bryant, former bus dispatcher, has been named superintendent of bus operations effective March 18.



Ray worked briefly for Colonial Williamsburg from 1948 to 1950 as a truck driver. Five years later, he became a time-keeper for the new Information Center area, a position he held until its

completion in 1957 when he joined the organization's transportation forces as a bus dispatcher.

Ray and his wife, Donna, have a son and daughter. He is interested in all sports and especially enjoys golf and fishing.

Alton Hedgepeth, former senior bus driver and relief dispatcher, replaced Ray as bus dispatcher on March 18.



Al was employed in November of 1953 as a bus driver. In August of 1954 he became senior bus driver and in 1960 was given the added duties of assisting the bus dispatcher

Al and his wife, Edna, have three sons and two daughters. His interests include football and baseball.

Rodney Stoner, food production manager for Restaurant Operations, assumed duties as manager of food production and quality control effective last March 15.



Assisting him will be Fred Crawford, executive chef at the Williamsburg Inn, who will assume new duties as consulting chef for the Division on April 9.

In this new position, Chef Crawford will work closely with Rod in both quality control and in training the cooks who participate in the organization's Apprentice Cooks' Program. His responsibilities will include the development and testing of new recipes and he will evaluate the apprentice cooks' progress and performance.



Chef Crawford will also be the "on-the-site" supervising chef for assigned special parties and banquets, and will perform other duties as may be assigned to him. His new office will be located at the Commissary.

Replacing Chef Crawford at the Inn will be Chef Wendelin J. Arnold, a native of Switzerland. Chef Arnold came to this country in 1962 after having served as chef in hotels and restaurants in Switzerland, Denmark, Sweden and Israel.



Since coming to the United States, Chef Arnold has been associated with the Palm Beach Towers Hotel and the

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Williamsburg tree puzzle

GO UP, GO DOWN, SIDEWAYS, AND BACKWARDS, 'ROUND CORNERS, TOO.

- APPLE
- ASH
- BIRCH
- BLACK WALNUT
- CEDAR
- CHERRY
- CHESTNUT
- CRABAPPLE
- DOGWOOD
- ENGLISH WLNUT
- HOLLY
- LOBLOLLY PINE
- LOCUST
- MAGNOLIA
- MAPLE
- MULBERRY
- PEACH
- PEAR
- PECAN
- PLUM
- REDBUD
- RED OAK
- SYCAMORE
- WHITE OAK
- WHITE PINE
- WILLOW

Continued on Page 4

Architectural glossary XV

The treatment of classical orders in interior woodwork

Many of the most highly acclaimed rooms of the colonial period were fully or partially panelled with wood. Of these, some were embellished with a classical order (i.e. columns), for centuries a desirable mode of architectural decoration. Classical orders are based on ancient Greek or Roman architecture, all having COLUMNS, ENTABLATURES, and PEDESTALS, each with their essential components.

Classical orders, ranging from relatively unadorned to very elaborate designs, were employed according to the proportion of the building or room, the richness of the effect desired, and the ability of the craftsmen executing the work.

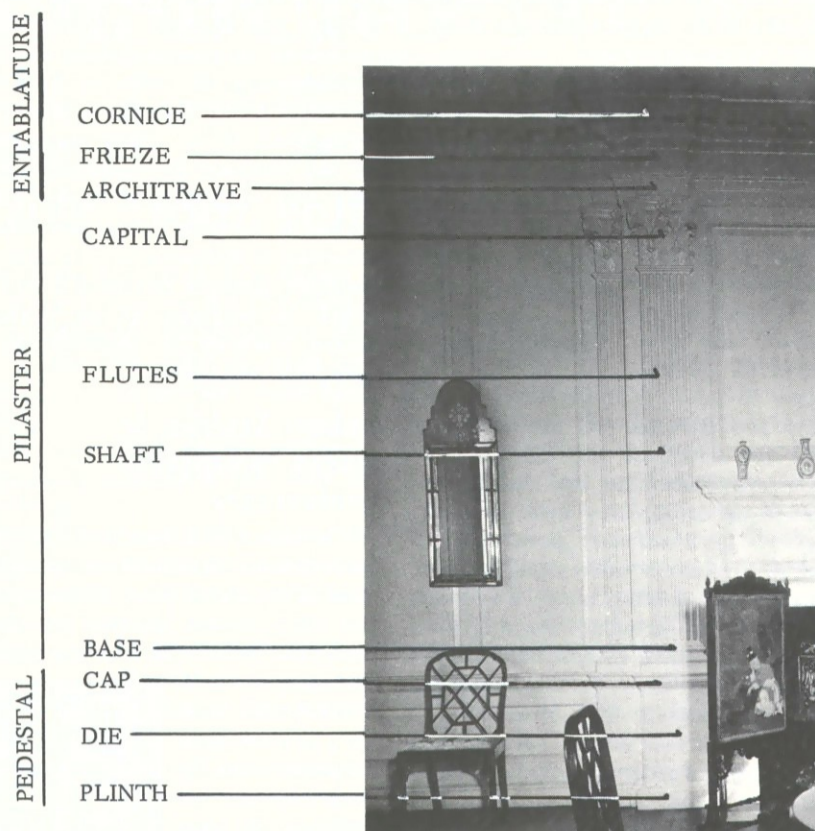
Pictured to the right is a complete Corinthian order, having all of its essential parts:

ENTABLATURE - The assembly of horizontal members; architrave, frieze, and cornice, usually supported by a column or pilaster. The **ARCHITRAVE**, or lowest part of the entablature, is a moulded member more commonly thought of as door and window surrounds. Between the architrave and the cornice is the **FRIEZE**, a horizontal member usually decorated in classical work, but primarily unadorned in America. For the grandest effect the full entablature is carried around the entire room. It is more common, however, to find only the **CORNICE**, or uppermost member, employed.

COLUMN or PILASTER - an upright member consisting of base, shaft, and capital. Columns are circular in plan and taper slightly toward the top, while pilasters are rectangular in plan, project slightly from the plane of the wall, and are usually not tapered. The **BASE** is the lowest part of a column or pilaster. Resting on the base is the **SHAFT**, or trunk, of the column, which is either smooth or incised with vertical grooves called flutes. Capping the shaft is the **CAPITAL**, which can take several forms, each readily identifying the order to which it belongs. The Corinthian order is one of the most elaborate in classical architecture, and consists of carved volutes (spiral ornaments) and acanthus, olive, laurel or other leaves.

PEDESTAL - the base supporting the column or pilaster, consisting of a plinth (base), a die (body), and a cap (cornice). The **PLINTH** is the lowest member of the pedestal, generally projecting and moulded at the top. Forming the body of the pedestal and resting on the plinth is the **DIE**, terminated at the top by a moulded cornice or **CAP**. Although a very elegant and desirable (though not essential) element of the classical orders, pedestals in conjunction with pilasters or columns are rare in Colonial buildings in Virginia.

The use of classical orders on panelled walls is a good indication of



the aspirations of the colonial gentlemen for whom they were built. In execution the decorative elements were sometimes crude, and often

scaled and designed to suit the craftsman rather than slavishly copied from examples in an architectural handbook.

Formal gardens, a link with home, cont.

stand 100 feet apart. Thomas Jefferson noted the distance between trees there in the 18th century and a visiting Frenchman later observed that they were catalpas.

Other records, particularly those of Governor Spotswood's running battles with the General Assembly over the cost of completing the Palace, have provided further clues to the extensiveness of its gardens. Remains of walls and walks were unearthed during archaeological excavations, along with a spherical stone finial. Lead garden vases were mentioned in a Palace inventory.

Jamestown Day, cont.

Joining Governor Holton will be the United States Continental Army Band from Ft. Monroe and the Peninsula Choral Society of Newport News. The Army band will present a 2:30 p.m. concert and will accompany the choral society during the ceremony.

Jamestown Day, open to the public, is co-sponsored by the Association for the Preservation of Virginia Antiquities and the National Park Service of the U. S. Department of the Interior.

A certain amount of evidence also existed for other gardens in the Historic Area, including information on the types of plants the owners grew. Those gardens for which no specific information could be located were re-designed according to basic principles and influences of that period. Only plant materials known in Virginia in the 18th century were used in the re-planting.

There are many green gardens -- a custom brought here from England and, earlier, established under the Dutch influence of King William and Queen Mary. The use of evergreen material requires little maintenance and yields a pleasing appearance throughout the year. Yaupon, American holly, live oak, Southern magnolia and boxwood of both tree and dwarf varieties are widely used along with evergreen covers such as periwinkle.

The art of topiary -- clipped designs of varying shapes -- offers a touch of elegance, most often in the yaupon and boxwood plantings.

Pleached arbors of beech and hornbeam make attractive retreats from the summer sun in the Governor's Palace and George Wythe House gardens and these materials, although deciduous, also are used elsewhere in both low and aerial hedges.

Spring is Williamsburg's most colorful season with many gardens abounding in tulips, anemones, cro-

cuses, narcissus, and other blooming bulbs. In the Historic Area, the flowering trees of springtime -- dogwood, redbud, catalpa and horse chestnut -- yield to magnolia and crape myrtle during the summer months. The mild fall temperatures induce a variegated pastel palette of turning leaves.

Vegetable gardens create green patterns in the rich earth, and herb gardens -- small, compact and charming -- have been planted for their usefulness. Corn, tobacco, cotton, flax and sorghum are grown as field crops, for these were mainstays of the colonial economy. Today these, as well as certain fruits and other specially grown crops, provide some of the raw materials for colonial craft demonstrations.

As our colonial ancestors carved a civilization out of the New World's wilderness, they placed considerable importance on their gardens. They represent order and, therefore, security, and the well-loved flowers of their former gardens in England satisfied to some extent the nostalgic yearnings for their mother country. Thus, the gardens of Williamsburg today, planted in English, Dutch and southern traditions of the 17th and 18th centuries with materials known to the colonial inhabitants, reflect early gardens as nearly as possible under the handicap of limited specific knowledge.

Coveted rating won by Inn

Another feather has been added to the cap of the Williamsburg Inn. That lodging facility has once again been listed in the MOBIL TRAVEL GUIDE as a four-star accommodation.

The coveted accolade was assigned to only 76 hotels in the 1970 edition of the guide. It is awarded on merit along after a careful, unannounced inspection by a trained field staff from the Mobil Oil Company supplemented by the evaluation of special consultants and reports received from innumerable users of the MOBIL TRAVEL GUIDES.

The CW NEWS offers its congratulations to Tommy Moyles and the Inn staff on this great honor.

Jeffrey appointed, cont.

served there until joining Colonial Williamsburg in September of 1961 as director of the Press Bureau. In April of 1963, Bob became assistant director of public relations for the organization and was named to his present post with VA&M in 1966.

Bob is married to the former Tina Cannon, a woman's writer for the Daily Press. They have three children.

Ten receive promotions, cont.

Everglades Club in Palm Beach, Fla., and with Jack Tar hotels on the Grand Bahama Island and in Asheville, N.C., and Clearwater, Fla.

On April 5, William B. Pfeifer, assistant director of Group Visits, will become director of Special Educational Programs in the Division of Presentation.



In his new position, Bill will serve as an adviser to John Harbour, vice president and director of the division. Bill will introduce the latest educational developments into the organization as applicable, develop innovative instructional programs to serve all levels of visiting student groups and adult groups, and work with special groups. He will also continue to serve as assistant director of Group Visits. In this capacity, he will assist Luther Mitchell, director of Group Visits, as required in all aspects of departmental responsibilities, and, in cooperation with Luther, plan and implement preliminary, continuing, and special training programs for all escorts.

Bill, a native of Bloomfield, N. J., began working for Colonial Williamsburg as a waiter at King's Arms

Tavern in 1953 while he was a student at the College of William and Mary. During his student days, he also served as an escort before leaving Williamsburg in 1956 to join the faculty of F. M. Gaudineer School in Springfield, N. J. He also worked for the National Broadcasting Company and Hillsborough School and studied at Rutgers University before returning to Williamsburg in 1966 as assistant director of Group Visits.

Bill is married to the former Sandra Waldron of Dunellen, N. J. They have two sons.

Robert Stubbs, Jr. marks twentieth anniversary

On March 27 Robert L. Stubbs, Jr., maintenance carpenter in the Division of Architecture, Construction and Maintenance, marked his twentieth year of service with the organization.

Robert has been employed as a carpenter here since March of 1950, and has served as a maintenance carpenter since 1952. A versatile worker, he does all types of carpentry work and for the past few years has been assigned to assist with the special Christmas exhibits at the Abby Aldrich Rockefeller Folk Art Collection.



Robert and his wife, Mary, have two daughters. In his spare time, he especially enjoys fishing.

Jack Jones retires

Jack Jones, houseman at the Lodge, retired from Colonial Williamsburg on April 1 after thirteen years of service.

Jack began working at the Lodge as a casual houseman in November of 1956, becoming a regular employee the following April.

While at the Lodge, Jack functioned as a member of the Housekeeping Department, performing many of the heavier tasks in connection with meeting the needs of guests at the Lodge.

He and his wife, Mary, have one son. They live in Charles City where Jack is a member of the Guildfield Baptist Church. His hobbies include hunting and fishing.

COLONIAL WILLIAMSBURG NEWS

Being an Account of that Place and the Men and Women who work there. Published by Colonial Williamsburg at Williamsburg, Virginia.

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Milestones

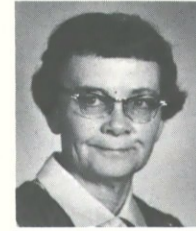
FIVE YEARS: HENRY E. BAILEY, delivery man; MARIE BEASLEY, seamstress; BOBBY E. BROWN, cook; HILDA J. BURRELL, baker; ALBERT LEE COWLES, gardener; GEORGIA J. HENSLEY, saleslady; MON JACKSON, locker room attendant; MARION I. LOEDDING, hostess; ROBERT L. MCGILVARY, kitchen utilityman; WALTER MCGILVARY, JR., sorter; EVELYN D. NEELEY, seamstress; LIEUTENANT PALMER, JR., maintenance serviceman; EMILY SPIVEY, accounting clerk; FREEMAN E. SUTTON, apprentice silversmith; EDGAR D. WHITE, butcher; BYRAN B. WILLIAMS, houseman.

ONE YEAR: HAROLD A. AMOS, painter; LEATHA BROWN, maid; WALTER BURIK, assistant reservation clerk; LEDFORD W. BURNETTE, maintenance serviceman; CHRISTINE N. BYRD, flatwork finisher; ELIZABETH M. CARTER, dining room cashier; HERMAN FIELDS, gardener; ELIZA ANN GRAVES, maid; AUDREY GREEN, bus girl; EVELYNIA GREEN, maid; RUTH M. HARRIS, pantrywoman; CHARLIE RAY HEDGEPEETH, gardener; JAMES H. JEFFERSON, bellman; MELVIN JENKINS, janitor; SARAH JEAN JONES, maid; VIRGINIA ANNE JONES, maid; VERTLE JUDKINS, maid; LINDA L. MCBRIDE, addressograph clerk; LUCILLE MINKINS, seamstress; DOROTHY L. REEDY, waitress; PAULINE SHIREY, tavern hostess; LILLIE MAE SPATLEY, maid; SUSAN STURM, front office cashier; BENJAMIN TISDALE, bellman; ALFRED J. WALSH, manager, Cascades Restaurant.

Six observe tenth, fifteenth service anniversaries

Anna W. Richardson, duplicating machine operator, was the only employee to observe a fifteenth service anniversary during the last of March. Her anniversary was March 21.

Five employees celebrated tenth anniversaries. They were Jack F. Hughes, tree surgeon, March 21; Virginia S. Hewlett, hostess, March 22; Ann C. Cooke, hostess, March 22; Doris Mae Wade, maid at the Motor House, March 27; and Warren Lee, night supervisor at Chowning's Tavern, March 31.



Safety hint

Beware of the carbon tet offensive! Many may be aware of the hazardous effect carbon tetrachloride, a common cleaning agent, can have on kidney and liver functions, but as pointed out in a recent supplement of CLINICAL TOXICOLOGY OF COMMERCIAL PRODUCTS, few are aware of its effect on the nervous system.

The federal government, through the Food and Drug Administration, has pending a regulation that would ban the chemical from household products. Products containing carbon tet are usually those used for cleaning clothes, carpets and upholstered furniture. It is also used in some fire extinguishers, insecticides, fumigants and typewriter cleaners.

Ora D. Weikel, Sr.

The CW NEWS joins all employees in extending sympathy to the family of retired employee Ora D. Weikel, Sr., who died Wednesday, March 18, in Kings Daughters Hospital in Staunton.

Mr. Weikel retired in September of 1959 after accruing seventeen years of service. He had worked in various capacities in the Food and Beverage Department and for the last two years of his employment served as a Security Officer.

Survivors include two brothers, a daughter-in-law, Phyllis H. Weikel, with whom he made his home, and three grandchildren.

FILM FARE

Williamsburg Theatre

Merchants Square
Phone: 229-1475

April 3, 4 * THE BRAIN. A variation of the "big heist" theme that generates considerable fun. Shot on location in France, the film features David Niven, Jean-Paul Belmondo and Eli Wallach. Show times: 4, 7, 9. Rated "G."

April 5, 6 * THE GOOD GUYS AND THE BAD GUYS is a well-directed and acted tale of the changing west with its themes spotting human values and humor. The film stars Robert Mitchum, George Kennedy, David Carradine and Tina Louise. Show times: 4, 7, 9 p.m. Rated "M."

April 7 through 11 * Ray Dunaway, Kirk Douglas and Deborah Kerr bring to the screen a shocking, frank, brilliant portrayal of Eli Kazan's international best-seller THE ARRANGE-

MENT, the story of the girl who knew about the wife and the wife who knew about the girl. Show times: 4, 6:45, 9 p.m. Rated "R."

April 12, 13, 14 * HAMLET, with Nicol Williamson's controversial portrayal of the melancholy Dane. The Neil Hartley production also features Marianne Faithfull as Ophelia in this Shakespearean tragedy. Show times: 4, 7, 9 p.m. Rated "G."

April 15, 16, 17, 18 * JOHN AND MARY starring Dustin Hoffman and Mia Farrow gives a discerning portrayal of many of today's young singles and the intricate rituals they observe while simultaneously searching for and evading communications and commitment. Show times: 4, 7, 9 p.m. Rated "R."

Correction Requested
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