



Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS
AUGUST 10, 2015

Online at \netapp2\PubRelations\Public\CW_News_Online\cwnews\current.pdf

VOL. 68, NO. 12
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Photo by Dave Doody

(Left) **Ron Carnegie**, who portrays George Washington, worked with **Linda Randolph**, director of production services (right), and senior editor **Dave Shelton** to coordinate production details for a video launching the Father of Our Nation's campaign.

By George! Washington joins the 2016 Presidential Campaign

The Father of the Nation, the American Cincinnatus, His Excellency George Washington, humbly announced Monday, Aug. 3 before hundreds of supporters the formal launch of his 2016 national campaign. The campaign will kick off with public appearances in key presidential primary states later this month, including delivering the prestigious opening speech at The Des Moines Register's 2015 State Fair Soapbox, an American political tradition at the Iowa State Fair that draws candidates of all stripes seeking state and national office.

"Today, here in Williamsburg, the birthplace of our nation, I am announcing that I shall embark on my final campaign...to reintroduce myself to my beloved country, to remind our fellow citizens of our sacred duty to choose our own leaders, and to offer every man, woman and child of every race and creed the certain knowledge that all of the arguments and debates before you today began long ago. They started here," said Washington, portrayed by Nation Builder **Ron Carnegie**.

Washington unveiled his inspiring campaign video and his official slogan -- IT STARTS HERE -- during a rally held at the Kimball Theatre, only steps from the Apollo Room in the Raleigh Tavern, where Thomas Jefferson, George Wythe and other Founders often met. Washington's platform aims to remind all Americans of their sacred responsibility to take part in the electoral process and to reawaken them to the important legacy of American political and societal discourse that he and other Founding Fathers began hundreds of years ago -- and that continues to evolve and shape our country today.

With his customary pageantry—including a fife and drum corps at his side—Washington exhorted the crowd. "My fellow Americans, you have choices. You have power. And above all, you have freedom. And since I can take just a little credit for

that, I'd like you to listen. It starts here. Everything this country stands for. Everything we fought for. It starts with your participation. It starts with your debate. It starts with your vote. I am looking forward to meeting the good people of Iowa and New Hampshire and across this great nation in the coming days and weeks ahead."

Washington will embark to the battleground states of Iowa and New Hampshire. Originally a farmer, Washington and his beloved horse Blueskin will take part in a series of public events in Des Moines, including marching in the Iowa State Fair Parade on Aug. 12, mingling with locals at the Iowa State Fair on Aug. 13—where he will be the first non-candidate in history to deliver the opening Soapbox speech at 10 a.m.—and later that evening throwing out the first pitch at the Iowa Cubs baseball game in front of thousands of cheering fans. Washington will then travel to New Hampshire for appearances starting on Aug. 18. The campaign, which will continue to other key states through 2016, will also feature broadcast advertisements and an extensive social media and digital campaign.

"An enlightened people, and an informed citizenry, are essential to the survival of freedom and liberty," concluded Washington. "Taxation. Religious liberty. Foreign intervention. Gun control. Prison reform. These are not debates that have suddenly fallen upon us today. It's amazing that 200 years later, something the Founding Fathers and I started right here in Williamsburg is still going strong. And we are still striving, always striving, to form a more perfect union."

You can keep up and interact with George Washington's 2016 campaign on Twitter (@01POTUS), Facebook www.facebook.com/01POTUS, or at www.istartshere2016.org. Washington's official campaign launch video is available at <https://www.youtube.com/watch?v=WzzLj84bqO4>.

Taste Tradition serves up culinary favorites from Virginia

By Barbara Brown
Communications Manager

While local patriots waged war to establish a new country, another revolution was gaining ground in the Colonial capital -- the creation of American cuisine. Nearly 250 years later, Colonial Williamsburg chefs continue the tradition of making culinary favorites from the bounty of Virginia.

From Sept. 4-6, Colonial Williamsburg's third annual Taste Tradition weekend presents the finest food, vintage wines, craft beers and spirited cocktails, farm-raised meats, seafood from local waters and herbs and vegetables straight from the gardens in the Historic Area.

With more than a dozen special events from which to select, there is something to please everyone. Tasting seminars open to the public include:

- "The Barista and the Baker," 10:30 - 11:30 a.m., Sept. 5, Taste Studio. Colonial Williamsburg pastry chef **Rodney Diehl** and Royal Cup coffee expert Tom Brockenbrough share signature breakfast treats paired with history's most unique coffee. \$50 per person.
- "South Africa Uncorked," noon - 1:30 p.m., Sept. 5, Williamsburg Lodge. South African wines are telling a new story with some of the best red and white wines on the market. \$50 per person.
- "Vintage Vino Tasting Seminar," 3:30 - 4:30 p.m., Sept. 5, Taste Studio. Guests join **Noreen Graziano** and Francisco Fernández Páez for a taste of antique vintages from the Conde de los Andes winery in Rioja Alta, Spain's most famous wine region. \$50 per person.
- "Discover Cava," 3:30 - 4:30 p.m., Sept. 5, Williamsburg Lodge. Guests join Codorniu Winery ambassador Tal Ambrose as he answers the age-old question, "What makes those tiny bubbles?" \$50 per person.

- "The Portuguese Wine Revolution," noon - 1 p.m., Sept. 6, Taste Studio. Wine expert Molly Christliff Finnegan will introduce guests to the wine regions of Portugal where the varieties are unique, with thrillingly different flavors. \$50 per person.

- "Cocktail Adventures," noon - 1:30 p.m., Sept. 6, Williamsburg Lodge. Guests have the opportunity to learn how to make their own home crafted cocktails using ingredients inspired by the bounty of Colonial Williamsburg's historic gardens. \$50 per person.

This year, The Local Palate, the South's premiere food culture publication, hosts a "Brew 'N' Cue Showdown" open exclusively to guests staying on Colonial Williamsburg's Taste Tradition hotel package. Southern pit masters from four states join Colonial Williamsburg chefs for the ultimate barbecue cook-off -- and the guests help determine the winners in three categories: best barbecue, best beer and best chef creation dish. The team pairings are:

- Virginia -- Pit master Buz Grossberg from Buz and Ned's Real Barbecue; Hardywood Brewery; and **Scott Watson**, executive sous chef, Williamsburg Inn.
- North Carolina -- Pit master Sam Jones, Skylight Inn; Fullstream Brewery; **Travis Brust**, executive chef, Williamsburg Inn.
- South Carolina -- Pit master Aaron Siegel, Homeream BBQ; Palmetto Brewery; **Rhys Lewis**, executive chef, Colonial Williamsburg.
- Georgia -- Pit masters Harrison Sapp and Griffin Butkin, Southern Soul BBQ; Terrapin Brewery; **Anthony Frank**, executive chef, Williamsburg Lodge.

Want to know more? Visit www.colonialwilliamsburg.com/dos/special-events/taste-tradition.



Travis Brust



Anthony Frank



Rhys Lewis



Scott Watson



Williamsburg Woodlands summer headquarters for family fun

The family-friendly Williamsburg Woodlands Hotel & Suites features the Fun Zone, an attraction featuring a variety of activities throughout the summer for young guests and their families.

"Fun Zone is a way to get the children of hotel guests engaged," said Anna Stubbs, an intern at the Woodlands Hotel.

Anna works with seven other interns – Landon Stulen, Virginia Commonwealth University; Sam Hall, Michael Higgins and Danielle Woerner, all of Virginia Tech; and Kyle Wicks, Tara Melki and Kate Beattie, all of James Madison University. Together they provide activities for young guests that include a craft hour, active hour, family hour and evening programs.

The activities are theme-based and on a daily schedule:

- Sundays – Nature
- Mondays – Circus/Big Top
- Tuesdays – Water, water everywhere
- Wednesdays – Sweet tooth
- Thursdays – Play ball
- Fridays – Magic
- Saturdays – Tropical

With imagination and help from Pin-

terest, the interns develop creative activities. With magic as the theme on Friday, young guests can create their own playing card with a portrait of themselves on it or make a magic wand. For Saturdays, children make string leis with paper flowers to create a tropic theme. On Tuesdays, interns may take children to the pool to play with swim noodles.

Active hours give young guests an opportunity to blow off some steam with badminton, foam footballs or hula hoops.

On family nights children can play with a parachute to create a big top on Monday nights or participate in a scavenger hunt.

Evening programs feature movie nights such as "Finding Nemo," "WALL-E" and "The Princess Bride."

That's not all. Families also can play mini golf, table tennis and shuffleboard.

When not working at Fun Zone interns are also trained at the front desk for the Governor's Inn and assist with morning directions for breakfast, inventory and control of sundries shop and work at the concierge desk at night.

Want to know more? Visit <http://www.colonialwilliamsburg.com/stay/fun-zone/>.



Photo by Penna Rogers

Kate Beattie, an intern at the Williamsburg Woodlands Hotel & Suites, made foam crafts with young guests who participated in the Fun Zone.

Williamsburg Woodlands, Governor's Inn recognize milestone anniversaries



Photos by Penna Rogers

At the July Town Hall meeting of the Williamsburg Woodlands Hotel & Suites and the Governor's Inn, four employees celebrate anniversaries. Debra Bell and Bernetta Meekins celebrated their 15th service anniversaries. (1) Virginia Walker, executive housekeeper at the Williamsburg Woodlands (right), presented Debra Bell with a pin and a certificate. (2) Michael Johnson, operations manager of Huzzah! (left) congratulated Mike Kirby, guest service manager for Huzzah!, on his 25th service anniversary. (3) Ted Horan, manager of the Williamsburg Woodlands and Governor's Inn, presented Virginia Walker with her 45th anniversary pin and certificate at the Town Hall meeting.



2.



3.

Survey says

Unifocus surveys give positive feedback on Woodlands, Governor's Inn

During the Town Hall, Ted Horan, general manager of the Williamsburg Woodlands Hotel & Suites and Governor's Inn, reviewed guest comments from Unifocus surveys.

Front Desk

Governor's Inn

"Very friendly, always ready to be of service."

"The Front Desk people were extremely friendly and very helpful."

"My husband and I were personally greeted with a cheery 'hello' or genuine 'welcome' by the desk attendant every time we walked in the door! How special that made us feel."

Williamsburg Woodlands Hotel & Suites

"Front Desk service was exemplary."

"The call to our room to greet us once again was an added nice touch."

"Really appreciated friendly welcome and thoroughness of the information and review of the info packet."

"Appreciate being told about RevQuest since I didn't know about it."

"Love the people at the Front Desk. We are greeted with a friendly 'hello' and smile, coming and going."

Hotel comments

Governor's Inn

"Not fancy but perfectly fine and close to everything. Worth the price."

"We mentioned an air conditioning problem at breakfast and before we returned to our room someone was working on it. We were so impressed with the promptness of the service."

Williamsburg Woodlands

"This was our second stay and it was so much better than the first (and we had a great time then as well)! We love it here!"

"A lovely place to stay in Williamsburg and that is why we are repeat guests."

"I couldn't have asked for more."

"I enjoy the play area and the games offered. The pool is fantastic."

"Such a great hotel! Was recommended to us by a friend and I can see why. Close to everything, good breakfast and lots of extra activities and things to do for the kids."

Room comments

Governor's Inn

"The room was excellent in every respect."

"It was our anniversary. Much to our delight we were greeted with swan-folded towels upon our arrival. Very thoughtful."

Williamsburg Woodlands

"Room was super clean!"

"Housekeepers were VERY NICE!"

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
- Hospitality Management
- Historical Interpretation

Please encourage them to apply now:

www.colonialwilliamsburg.org/careers



ACROSS THE FOUNDATION

Conference examines evolution of American-made ceramics

Soon after the establishment of Jamestown and other permanent settlements in North America, colonists began exploring the limits of local clay. The conference, "Declaring Independence: American Ceramics in the Making," Sept. 18 – 20, explores the vast array of ceramics made in America and investigates the themes of influence, imitation and innovation with particular emphasis on the 18th and 19th centuries.

Several Colonial Williamsburg experts who will speak include at the Art Museums of Colonial Williamsburg include:

- **Suzanne Findlen Hood**, curator, ceramics and glass, "Collecting American Made," 5:30 p.m., Friday, Sept. 18.
- **Kelly Ladd-Kostro**, associate curator, archaeological collections, "William Rogers the 'Poor Potter': Evidence of Yorktown Pottery in Williamsburg," 9:45 a.m., Saturday, Sept. 19, The Art Museums of Colonial Williamsburg.
- **Angelika Kuettner**, associate registrar for imaging and assistant curator of ceramics, "A good Assortment of Tortoise...Earthen Ware: The Benjamin Leigh and John Allman Partnership in Boston," 9 a.m., Sunday, Sept. 20.

Optional programs

- "Domestic Dishes," 10 – 11:30 a.m. and 2 – 3:30 p.m., Friday, Sept. 18, Bruton Heights Collections and Conservation Building. Suzanne Findlen Hood and Angelika Kuettner explore a full range of American-made ceramics in Colonial Williamsburg's collections from porcelain to earthenware, from scent bottles to churns. \$50 per person.
- Ceramic Conservation Clinic, 10 – 11:30 a.m. and 2 – 3:30 p.m., Friday, Sept. 18, Bruton Heights Collections and Conservation Building. Tina Gessler, The Samuel and Pauline Clarke Conservator of Objects, examines ceramic objects with the owner, discusses concerns about its care and shares information to help the owner understand more about their collection. \$50 per person.

Cost to sign up for the conference is \$295. Employees receive a 50 percent discount off of the registration fee.

Want to know more? For more information, visit online at www.history.org/conced or telephone toll-free (800) 603-0948.



Tina Gessler



Suzanne Findlen Hood



Kelly Ladd-Kostro



Angelika Kuettner



Photo by Penna Rogers

Stephen C. Atkins, associate curator of environmental archaeology in the collections, conservation and museums division, used funds from the Mary and Donald Gonzales Field Experience Fund to study oysters.

Oysters indicate climate conditions during Colonial times

By Chuck Reusing
Communications Volunteer

In the summer of 2013, Stephen C. Atkins, associate curator of environmental archaeology in the collections, conservation and museums division, received funding from the Mary and Donald Gonzales Field Experience Fund for his research project which was conducted at the Florida Museum of Natural History in Gainesville.

"My goal was to develop a greater knowledge of the interpretation of past climatic events, as well as water salinity and temperature of the Chesapeake Bay and its tributaries, through the analysis of incremental growth lines of the eastern oyster from the Colonial Williamsburg archaeological collection," he said.

The Gonzales Field Experience Fund assumed Stephen's travel expenses during his one-week trip to Gainesville. He worked in the Directors Paleoenvironmental Laboratory, a research and teaching facility within the museum. Stephen graduated from the University of Florida in Gainesville which enhanced his work and research and fostered a close working relationship between Colonial Williamsburg and the Florida Museum of Natural History.

Needless to say, the abundance of oysters in the Chesapeake Bay and its tributaries during the Colonial period provided the population at that time with a major food source and the discarded shells provided raw material for other uses, such as in the production of lime mortar, use in fertilizer and poultry feed, and for pathway fill still in use in modern times.

For Stephen's research and analysis, oyster shell thin sections from four sites representing four different time periods located

in the Williamsburg area were selected for the study. The four sites included: the Rich Neck Plantation (1660-1700); Colonial Williamsburg's Charlton's Coffeehouse (1755-1767); Colonial Williamsburg's James Anderson Blacksmith Shop and Public Armoury (1778-1780); and the Brafferton Indian School at the College of William & Mary (late 19th century).

"The preliminary results from the pilot isotope study in Gainesville are exciting. They show sclerochronological analysis of oyster shells provides important information on various climatic changes in the Williamsburg region in Colonial times," Stephen said.

The thin sections also show the age of the oyster, as well as the season in when it was harvested. "This has been most evident from the analysis of oyster shells collected at the Brafferton Indian School and Rich Neck Plantation and to a lesser extent from samples collected from the Public Armoury. We are very excited about results so far and anticipate additional research will increase our knowledge of climatic changes and water temperatures in colonial times."

Donors who gave to the oyster project included Peri and Peg Urvek, E. Marshall Tucker, and Mr. and Mrs. Donn Starkey.

The Mary and Donald Gonzales Field Experience Fund provides individual grants of up to \$5,000 for continuing education opportunities for non-management employees within the public history, historic trades, historic sites, historic events, coach and livestock, conservation, collections, museums and landscape departments to pursue educational opportunities.

Want to know more? View the complete report on the study at http://intranet/about_cw/gonzalesfund/GonzalesFieldExpFund.htm.

Volunteer cultivates fond memories for families at Colonial Garden

By Chuck Reusing
Communications Volunteer

Colonial Williamsburg guests visit the Colonial Garden and Nursery to learn about 18th-century Virginia gardening, tools and techniques. Along with costumed staff, volunteer Chip Bixler helps tell the untold story of Williamsburg's professional gardeners.

"I spend about 75 percent of my time engaging guests," he said. "I talk about the plants in the garden, what Colonial Williamsburg offers in general and the many attractions in this area."

Chip spends the remainder of his time weeding, planting and performing other gardening duties.

Historic gardener Wesley Greene wants the Colonial Garden to have a kid-friendly, guest-friendly atmosphere. Chip puts his background as a teacher to good use as he

interacts with the many guests, including children who visit the Colonial Garden daily. "I think meeting and interacting with the guests is what I do best," he said.

Since Chip's hobby is gardening, volunteering in the Colonial Garden is an ideal setting for him. Chip said he enjoys working outside, especially in the spring and fall. He makes an effort to learn more about horticulture. "I recently took a Christopher Wren class at the College of William & Mary on local native plants to better prepare myself for discussing the local plant life in Williamsburg and our normal growing season," he said.

Chip is a dedicated and enthusiastic volunteer. The retired high school math teacher from Delaware not only volunteers in the Colonial Garden, but he also volunteers one day a week at Colonial Williamsburg's Regional Visitor Center at the concierge desk.

Beginning in April, Chip began conducting the popular "Bits and Bridles" tours three times each month.

Chip and his wife Doris spent their honeymoon in Colonial Williamsburg more than 40 years ago, vacationed here many times over the years and purchased a home in the area in 2007. They also moved here full time in September 2013 following their retirement.

In addition to all of his volunteer activities, Chip and his wife are members of both the Goodwin Society and the Colonial Williamsburg Associates. He is one of more than 1,000 adult, youth and intern volunteers who serve in 600 positions at the Foundation.

Want to know more? Visit the Colonial Garden and Nursery located on Duke of Gloucester Street across from Bruton Parish Church.



Photo by Chuck Reusing

Volunteer Chip Bixler worked in the Colonial Garden.



Photo by Penna Rogers
Jay Howlett, journeyman military artificer in Historic Trades (foreground), and volunteer Jan Tilley made buckskin breeches this summer.

Buckskin breeches program introduced in Historic Trades

By Chuck Reusing
Communications Volunteer

Jay Howlett, journeyman military artificer in Historic Trades, introduced a new program this summer that makes buckskin breeches for employees at the James Anderson Blacksmith Shop and Public Armory.

"The goal of this summer program is to create eight pairs of buckskin breeches for interpretive staff in the Tin Shop, the Blacksmith Shop, and time and resources permitting, two pair for the wheelwrights," Jay said. "This is a unique summer program designed to test the durability of these breeches, the equivalent of modern-day blue jeans."

Two interns, Timothy Logue and Emma Cross, have begun to learn the process. Volunteer Jan Tilley is also lending his skills to the project. The buckskin breeches program was the brainchild of apprentice tinsmith Joel Anderson, who felt that it would help to tell more fully the story of military supply in Revolutionary Virginia.

Sewing deerskins into a suitable outer work garment is a labor intensive effort. "There are approximately 12-14 stitches per

inch sewn in the breeches, depending on the length of the needles used in the process," Jay said. "The thread is made of flax, the most common type of thread used in the 18th century."

It takes approximately two deer skins to make one pair of breeches. "The average amount of time to sew one pair of breeches, using 18th-century techniques, is approximately 30 hours," Jay said. "Three pairs of breeches had already been completed as of July 1, and this special project is now about one-third completed."

He indicates that the quality of the workmanship in making these breeches is paramount to the success of the project, especially since the blacksmiths, in particular, are very hard on the clothing by the nature of the work they do. "We want to test the durability of these new buckskin breeches for the staff at the Anderson Armory site," Jay said.

The program concludes Sept. 1. *Want to know more? Guests can see Jay and the interns making buckskin breeches between 9 a.m. – 5 p.m., Sunday – Thursday, in the white workshop behind the blacksmith shop.*

Your Story

"It's important to serve the guest 100 percent," Bonds says

NAME: Pat Bonds

TITLE: Breakfast attendant, Williamsburg Woodlands Hotel & Suites

YEARS OF SERVICE: Eight
WHAT I DO: "I prep food for breakfast, clean up and make sure everything is stocked for the next day. I also cover for people who are out."

"We offer a variety of omelets and sausage. We serve fresh fruit including pineapple, cantaloupe and honey dew melon. We have yogurt, dry cereal and instant oatmeal."

WHAT I LIKE ABOUT MY JOB: "I look forward to coming to work in the morning. My job is to greet the guests, smile and be helpful."

WHAT I DO TO IMPROVE THE GUEST EXPERIENCE: "If there's something that the guest asks for and we have run out, I make an effort to get it. It's important to serve the guest 100 percent or just a little bit more than that."

MEMORABLE EXPERIENCES: "I



Photo by Penna Rogers
Breakfast attendant Pat Bonds filled utensil containers at Huzzah! restaurant.

have gotten to know some of the guests who come back for return visits. For example, I have known the Bingham family for eight years. They invited me to their North Carolina home to celebrate my birthday."

INTERESTS/HOBBIES: "I enjoy going to church."

News Briefs

Chef's Garden Tour, Tasting examines America's first foodies

Colonial Williamsburg resort chefs and chef apprentices partner with historic gardeners to give guests a closer look into the historic gardens of the Revolutionary City with the Chef's Garden Tour and Tasting Series.

Programs start with a culinary apprentice leading a tour through the King's Arms Tavern and Wythe House gardens. The program continues at the Taste Studio.

Programs will be held 10 a.m. – noon on Saturdays and include:

- "Fennel, A Foodie Favorite," Aug. 15. Colonial Williamsburg restaurant chef Justin Addison prepares a tasty tribute to the vegetable vision of one of America's founders.
- "Amazing Corn," Aug. 22. Williamsburg Inn executive chef Travis Brust, as he shows you all the possibilities of this golden vegetable.
- "Good Food Takes Thyme," Aug. 29. Williamsburg Lodge executive chef

Anthony Frank prepares herb-centered dishes with artful technique that will open up a world of seasonings.

Guests pair chocolate with the fresh flavors from the garden while forming truffles in this hands-on, chef-aided lesson conducted by pastry chef Rodney Diehl during "Garden Truffle Treats." Programs will be held at 2 p.m. on Aug. 22 and Sept. 26 at the Taste Studio. Cost is \$33.50 per person.

During "Hands On with American Heritage Chocolate," guests treat themselves to this hands-on fun and interactive session where they will learn how to make their very own American Heritage chocolate bark and hand-rolled chocolate truffles under the careful direction of our pastry chefs. Programs will be held at 2 p.m. Aug. 15, 29 and Sept. 19 in the Taste Studio. Cost is \$38.50 per person.

Want to know more? Visit the Taste Studio at <http://www.colonialwilliamsburg.com/dor/restaurants/resort-restaurants/taste-studio/>.

Remembering Friends...

Ms. Frances L. Montague died June 17 in Williamsburg. She came to Colonial Williamsburg in 1979 as a kitchen utility attendant at Christiana Campbell's Tavern. She

worked in that position until transferring to the Williamsburg Lodge as housekeeping supervisor. She retired in 2000 with 20 years of service. She is survived by two sons.

Passes and Discounts

Eat your way through CW discounts at area restaurants

Many area restaurants offer Colonial Williamsburg employees, retirees, dependents or volunteers a discount.

Employees only

- College of William & Mary Dining Services, 10 percent discount for employees.
- Food for Thought. Inquire about current discounts.
- La Tolteca. 10 percent discount.
- Sal's Italian Restaurant. 10 percent discount excluding alcoholic beverages.
- Seafare of Williamsburg. 10 percent discount.

Employees and volunteers

- Baskin-Robbins. 20 percent discount every Tuesday.
- College Deli and Pizza Restaurant. 10 percent discount on food and

drinks. No alcoholic beverages.

- Paul's Deli. 10 percent on food and drink excluding alcoholic beverages.

Employees, Volunteers and Retirees

- Season's Cafe. 15 percent discount on lunch and dinner up to four persons.
- Stephano's Restaurant. 15 percent discount.

Employees, Dependents, Volunteers and Retirees

- Sportman's Grille. 10 percent discount.

Want to know more? Visit Passes and Discounts on Colonial Williamsburg's Intranet site at http://intranet/humanresources/Benefits/New/Passes_Discounts/Pass-Discounts.htm.

Marketplace

FOR SALE: White PB Teen Chelsea Platform Twin Bed w/ Mattress (doesn't use boxspring), Dark Plum Polka Dot Comforter and Sham, 2 sets of sheets - \$950; White PB Teen Corner Desk - \$850; PB Teen Large Dark Plum Beanbag - \$100; 4 sets Lt Purple and White Stripe Shirts - \$75. Will sell everything as a set for \$1,825; 15 ft Bauhaus Trampoline Frame - Trampoline Enclosure Frame and Mat Only (the safety pad and enclosure netting will need to be replaced - \$75. CALL: Lisa at (757) 570-7626.

FOR SALE: 2001 Ford Ranger/Edge 3.0V6 Automatic with cruise, A/C. Regular bed with bed liner, an tool box and custom extended bed cage. Solid truck maintained and recent replaced items. Brakes (front & rear) new rotors, new radiator and water pump. New universal joints and pinion seal and new battery. Great vehicle for new driver / student. \$1,850 OBO. CALL: Wayne at (757) 291-3835.

FOR SALE: 2003 Mitsubishi Galant LS 3.0L V6, fully loaded with Infinity audio system, power sunroof, traction control, leather interior, 6-way power driver's seat, and 17" alloy wheels. 165k miles, with current inspection good through 02/2016. Driver side rear window is off track, runs great otherwise. \$5,500 OBO. CALL: Danell at (757) 298-3199.

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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 is to progers@cw.org.

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