



Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS
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This publication is recyclable.



Justin Addison



Travis Brust



Rodney Diehl



Anthony Frank



Rhys Lewis

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

Colonial Williamsburg chefs and gardeners partner to give guests a closer look into the Revolutionary City gardens through the program, "Chef's Garden Tour and Tasting."

"These programs are designed to strengthen Colonial Williamsburg as a culinary destination," said Colonial Williamsburg Company's executive chef **Rhys Lewis**. "Guests who come to our culinary programs might also visit the Revolutionary City."

The resort chefs and chef apprentices plant and maintain kitchen gardens throughout the Revolutionary City. They harvest the produce to prepare and serve in the restaurants at the Williamsburg Lodge and Williamsburg Inn.

Chefs preparing a tasting of historic flavors are: Lewis; Williamsburg Inn executive chef **Travis Brust**; Williamsburg Lodge ex-

ecutive chef **Anthony Frank**; pastry chef **Rodney Diehl**; and Traditions chef **Justin Addison**.

Programs start with a culinary apprentice leading a tour through the Wythe House garden, the King's Arms Tavern garden and the Colonial Garden.

The program continues at the Taste Studio between the Inn and Lodge. The studio contains a state-of-the-art demonstration kitchen and seating for 36. All programs occur between 10 a.m. and noon.

- The schedule is:
- "The Language of Green; Pea Green," May 16 - 17;
 - "Vegetable Variations," May 23-24;
 - "Consider the Carrot," May 30 - 31;
 - "Pairing Herbs and Fruits," June 6 - 7;
 - "Chocolate and the Garden,"

- June 13 - 14;
- "Tasting Tomatoes," Aug. 8 - Aug. 9;
- "Lessons in Lavender," Aug. 15 - 16;
- "The Beauty of Basil," Aug. 22 - 23;
- "Herbs Equal Flavor," Sept. 5 - 6;
- "Fabulous Figs," Sept. 12 - 13;
- "Field Pea Sensations," Sept. 19 - 20;
- and
- "Preserving Equals Flavor," Sept. 26 - 27.

Cost for admission is \$25 plus tax and gratuity.

Colonial Williamsburg's pastry chefs have introduced a new program, "Hands On" with American Heritage Chocolate."

Guests can treat themselves to an interactive session in which they will learn how to make their very own American Heritage

chocolate bark and hand-rolled chocolate truffles.

Colonial Williamsburg partnered with Mars Chocolate North America to develop American Heritage Chocolate that recaptured the sophisticated flavors of our nation's forefathers by re-creating the delicious, slightly spicy, decadently rich flavor.

Forrest Mars, director emeritus of Mars, Incorporated, and a Colonial Williamsburg trustee, was intrigued by the role of chocolate in colonial times and underwrote the construction of Charlton's Coffeeshouse.

Cost is \$38 per person plus tax. The workshop includes a chef's apron.

Want to know more? For more information on the garden tours and classes, visit www.colonialwilliamsburg.com. For more information on the uses of 18th-century chocolate, visit www.history.org.

Folk phenoms and swing kings return to Festival Williamsburg

Festival Williamsburg returns to Williamsburg for its 2014 season, May 22 - 25, with five performances. Two performances will be held at the Williamsburg Lodge on May 24 - 25.

Husband and wife musical phenoms **Béla Fleck** and **Abigail Washburn** will perform 8 - 9:30 p.m. May 24 in the Virginia Room of the Williamsburg Lodge. The couple has drawn rave reviews and fanatical fans throughout their separate careers—but when they get together on stage, it's truly an event. Fleck, "one of the most accomplished banjo

players of his time" (The New York Times), has explored virtually every genre, leading audiences through mind-blowing sets that leave them slack-jawed with wonder; and singer/songwriter/clawhammer banjo player **Washburn** has a "daring, infinite talent" (Wall Street Journal). Tickets are \$35 and \$45.

Big Bad Voodoo Daddy returns to the Lodge from 7 - 8:30 p.m. May 25. When they arrived on the scene in 1993, it was as though the fabled swing era had never ended. Hip cats and chicks turned out in droves, eager to experience the happy-mak-

ing, dance-driving music, including hits like "You and Me and the Bottle Makes Three" and "Go Daddy O." Leave your cares behind for this swinging soiree! "Expert showmen...kept the crowd in a variety of head-bobbing, toe-tapping and an occasional flare-up of dancing in the aisles" (Los Angeles Times). **Big Bad Voodoo Daddy** is part of Towne Bank's Jazz Series. Admission is \$45. Swing in before the show from 4 - 5 p.m. for lessons for all ticket holders.

Tickets to all Williamsburg/James City County events can be purchased in person with no service fees at the Williamsburg

Municipal Building (Finance Dept.), 401 Lafayette St., Williamsburg, Monday - Friday, 8 a.m. - 4:30 p.m.

These concerts are co-presented with the City of Williamsburg and The Colonial Williamsburg Foundation. Festival Williamsburg is funded in part by the Williamsburg Area Arts Commission, the City of Williamsburg and James City County.

Want to know more? For more information on the additional three performances for Festival Williamsburg, visit <http://wafest.org/2014/2014-performances/festival-williamsburg-2014>.



Abigail Washburn and Béla Fleck



Big Bad Voodoo Daddy



CW celebrates Historic Garden Day April 29



Photos by Penna Rogers

Historic Garden Day was held in the Colonial Williamsburg's Revolutionary City on April 29. (Above) Gardener *John Swinbourne* planted forget-me-nots and sweet William in the Coke-Garrett House gardens. The George Jackson House also was on the tour. (Below) Employees who worked to decorate the house for the garden tour included: (seated, left to right) *Ann Minns, Cheryl Griggs* and *I.D. Durham*; (second row, left to right) *Jackie Brewington, Clark Taggart*; volunteer *Cynthia Bryant*; *Lindsay Hickman*; and intern *Dana Gordon*.



Fifes, Drums celebrate 11th anniversary of Drummers Call

Guests can join Colonial Williamsburg's Fifes and Drums, along with fife and drum units from across the United States and Canada, for a stirring display of period military music May 16 - 18. Drummers Call was a call beaten by the duty fifer and drummer in the 18th-century military to mass the regimental musicians.

This year's program begins with "Successful Campaign" which is held 7:30 - 9 p.m. Friday, May 16 at the Kimball Theatre. During this program, the Senior Fifes and Drums, along with the Grand Republic Fife and Drum from Connecticut, perform 18th-century field music. Cost is \$19 for adults and \$9.50 for youth.

Colonial Williamsburg's Fifes and Drums honor Armed Forces Day with a "Grand March and Review" noon - 3 p.m. on Saturday, May 17, with a Grand March from the Capitol to Market Square. A Grand

Review follows behind the Courthouse. No ticket is required. The U.S. Army's Third Infantry Old Guard Fife and Drum Corps will be one of the many groups performing at the Grand March and Review.

The "Williamsburg Military Tattoo" is scheduled for Saturday at 8:30 p.m. and consists of a torch-lit march from the Governor's Palace to the Capitol.

The concluding program 11 a.m. - noon on Sunday, May 18, "To Arms" features a marching and firing demonstration of soldiers and their field music, consisting of fifes and drums from various military units active during the American Revolution. No ticket required.

Colonial Williamsburg's Fifes and Drums programs are supported in part by the William and Grerchen Kimball Young Patriots Fund.

Want to know more? For more information, visit www.colonialwilliamsburg.com.

Concierge staff embodies qualities of Williamsburg Inn

Without its capable and amiable concierge staff, the Williamsburg Inn might be just another elegant accommodation.

The stately hotel on Francis Street has hosted a wide range of guests throughout its 76-year history, and the concierge staff has made them reservations at the theater, recommended restaurants and activities, and made their special occasions brighter.

Holli Haney worked for the Virginia Gazette and Northwest Airlines in customer service positions prior to joining the Inn. She said she loves her job and that most of the Inn's guests take advantage of the services offered by the concierge staff. "One thing I get asked a lot is how long the runway is at the Williamsburg (Jamestown) Airport," she said. "A lot of guests fly in on private jets."

Concierge **Linda Hand** joined the Inn from Marriott Manor in Ford's Colony. Moving from a resort to a historic hotel has been a positive change. "I worked alone when I was at Marriott Manor," she said.

Now she works with the Inn concierge team who provides world-class service to guests. "I prepare guests for their stay with ticketing and dining reservations. If they need an amenity, I help arrange that. I help them feel comfortable so they'll hunger to

see those faces again," Sarah Elizabeth said.

With a smile, she recalls one particular visitor to the Inn this past summer. "There was a family staying here back in August who had a girl of four or five -- she was so full of energy! Each morning she'd come up to me and say, 'So, what are we going to do today?' She was trying out for 'Annie' and performed her monologue for me."

Sarah Elizabeth loves meeting people and making special connections. "We have people who bring their families here because they remember their parents bringing them as children." She says the most challenging part of her job is finding things to do for the guest who's "seen everything."

Lauren Niebuhr has worked at the Inn for nine months, but also served on the Inn's concierge staff 20 years ago.

Lauren sees many changes from 20 years ago, especially in the use of technology. "We prepare all the tickets in advance now, which is great. We also now celebrate guest anniversaries and birthdays." She says one of the most enjoyable things about the job is coming in to work every day. "Everyone makes me feel that I'm at home and part of a team."

She also enjoys the relationship between the concierge staff and guests. "I love work-



Photos by Penna Rogers

Concierges *Sarah Elizabeth Bahn, Linda Hand* and *Holli Haney* (left to right) chose to work in hospitality because they enjoy the guests at the Williamsburg Inn. Not pictured are *Lynne Black, Lauren Niebuhr* and *Dora Lynne Hornat*.

come back again and again."

A good concierge brings three things to the job, Linda said. "A concierge has good knowledge of the area, plenty of energy and interest in the guests. I think concierges should go the extra mile for every guest."

Sarah Elizabeth Bahn holds a degree in English literature, but she found a passion for working in the hotel industry that led her to Williamsburg. "Every day is different," Sarah said. One challenge is to stay ahead of guests' requests before they arrive, which can mean making special arrangements for anniversaries, birthdays and other occasions, which can include such items as straw hats for young girls, chocolates or that special bottle of champagne.

She said the concierge staff gets to know the Inn's regular visitors, including Colonial Williamsburg donors. "It's always good to

ing with guests who come in and ask questions and make requests, and I miss them when they leave!"

The Williamsburg Inn has hosted many celebrities over the past seven decades. "I remember when we had several celebrities staying here, including Barbra Streisand and Bill Cosby," Lauren said. "Bill Cosby walked into the concierge office and said, 'wait, this isn't the elevator!'" Other famous guests of the Inn have included Queen Elizabeth, The Queen Mother, Queen Elizabeth II and Prince Philip (in 1957 and 2007), Sir Winston Churchill, General Dwight D. Eisenhower, former President and Mrs. George H.W. Bush, former heads of state from Europe and Asia, and actors including John Travolta, Robin Williams and Betty White.

There's another big change Lauren has seen. **Concierge, page 3**

What is 3D Mammography?

3D Mammography, or breast tomosynthesis, is the latest and most advanced mammographic breast imaging tool. The new tool is designed for the early detection of breast cancer and can be done in conjunction with a traditional mammogram. Additional images are taken to create the 3D Mammogram, which improves the detail available to the radiologist.

What are the benefits of 3D Mammography?

Early studies show that 3D combined with 2D Mammography:

- Increases cancer detection for invasive breast cancers;
- Reduces the need for callbacks;
- Detects cancer more easily, regardless of breast tissue density; and
- Is beneficial for all women undergoing screening mammography.

How long will the 3D Mammogram

take?

The additional images take just a few seconds per view and are acquired during the standard mammogram.

Does 3D Mammography cost more?

If you have CW health insurance, the full cost of the traditional mammogram is covered by your insurance. There is an additional \$50 cost for a 3D Mammogram. This covers a \$25 radiologist interpretation fee, which will be billed to you by the radiologist, and a \$25 technical fee, which will be collected at the time of the service.

Is there more radiation with this type of mammogram?

The radiation dose will be slightly higher due to the additional images, but remains below government standards for mammography.

CW Imaging Month is in June. Look for additional information on the CW intranet and bulletin boards.



Guests find Mr. and Mrs. Easter Bunny and activities at the Inn



Photos by Tom Shroat

Guests at the Williamsburg Inn, Williamsburg Lodge and Colonial Houses celebrated Easter April 20 with a parade, egg hunt, games and refreshments. (1) *John Shideler*, general manager of the Inn, and *Melissa Moses*, general manager of the Williamsburg Lodge, welcomed guests to the festivities. (2) Mr. and Mrs. Easter Bunny greeted young guests and had their photos taken with them. (3) *Davis Chase* signed Certificates of Participation with each child's name on it in calligraphy script. (4) Once given the signal young guests collected Easter eggs. (5) Colonial Williamsburg's Fifes and Drums led the Easter parade.

Concierge

Continued from page 2

experienced since rejoining the Inn's concierge staff. "People actually now know what 'concierge' means," she said. "They know about our expertise in helping with a variety of things."

Concierge **Dora Lynne Hornat** said the first thing a concierge does is greet guests. "We like guests to feel more than welcome—like the king or queen has arrived."

Once the guest is on property the concierges see if their plans are in place. Recently, Dora Lynne, who has been an Inn concierge for seven years, worked with a lady on a 60th wedding anniversary celebration. Her husband was unable to come so the guest brought her sister. She arranged for the guest and her sister to attend an illumination at the Capitol, which was followed by the singing of holiday carols. The pair also was able to enjoy a dinner at King's Arms Tavern that evening as well. "We

make all of our guests feel welcome and special," she said.

A combination of talents such as patience and organization make a good concierge, Dora Lynne said. "A concierge should have the answer to a question and, if not, know where to get the information quickly."

People skills also are important, Dora Lynne said. "We try to develop a rapport with our guests," she said.

Concierge **Lynne Black** has been at the Inn for six years. Her most memorable moment is when actress Betty White hugged her. "Ms. White is very careful about what she eats because she's an animal lover. She tries to avoid places that serve a lot of game. She was so thrilled about what I arranged for her—I think it was in the Inn's Regency Room—that she gave me a hug!"

One of Lynne's projects is planning the Easter festivities at the Inn for families stay-

ing at the Colonial Houses, Providence Hall and Williamsburg Lodge.

"I feel exhilaration when all the kids run from the starting point to the back lot to start the Easter egg hunt," she said. "We place goodies in plastic eggs and let children hunt for them."

Children from infancy to age 12 can participate. The challenge, Lynne said, is finding activities and prizes that appeal to a wide age range.

Children filled sachet bags with doves or lavender and tied them with a ribbon to take home. The concierges handed out coloring sheets featuring art from the Art Museums of Colonial Williamsburg. Other activities include cookie decorating and games such as hoops and sticks. Children had the opportunity to get their photographs taken in front of cutouts of rabbits or tigers. The Fifes and Drums marched around the oval

garden at the Rockefeller Building. The day ended with sugar cookies and lemonade.

Colonial Williamsburg benefactor John D. Rockefeller Jr. and his wife, Abby Aldrich Rockefeller, were involved in every aspect of the Williamsburg Inn's design, construction and furnishings. Mr. Rockefeller said before the Inn's opening, "I shall not be happy until I feel the most possible has been made of each room as regards comfort, convenience and charm."

Several changes have been made over the years to the Inn, which in a departure from its colonial surroundings, is Regency in architecture. The number of guest rooms was reduced in 2001 by more than one-third—from 104 to 62—in order to enlarge both bedrooms and bathrooms. Rooms at the Inn currently average 500 square feet and include king or queen beds, dual vanities, soaking tubs and large marble showers.



CW offers "Honoring Service to America" May 23-26

During Memorial Day Weekend 23-26, Colonial Williamsburg offers free admission tickets to active duty military, reservists, retirees, veterans, national guardsmen and their immediate families.

As identification of service, members of the military service can show a Department of Defense photo ID or DD Form 214, Report of Separation at the Visitor Center. Direct dependents of military personnel also are eligible. If the service member happens to be deployed, dependents may take advantage of the offer without their service member, though adults must accompany minor dependents and dependents 10 and over must present a valid dependent ID.

These weekend-long admission tickets are available at the Visitor Center, the Greenhow Lumber House ticket office, the William Pitt Store and the Merchants Square ticket window.

In addition to providing complimentary admission tickets to these honored guests, Colonial Williamsburg offers special rates to military personnel and their families at any of its five on-site hotels, museums, dining, shopping, golf, children's activities and more.

The Memorial Day Commemorative

Program begins at 10 a.m. Monday, May 26 in Colonial Williamsburg's Revolutionary City. The Fifes and Drums lead a procession to three sites – the Governor's Palace, Bruton Parish Church and Providence Hall – to honor military veterans who were interred in or near those sites from the American Revolution and the Civil War.

The Memorial Day service begins at the Governor's Palace where graves of Revolutionary War dead are marked with a memorial wreath. Prayers are offered and the militia fire musket salutes.

The procession then advances to Bruton Parish Church, where a wreath is offered to a church representative who will lead prayers in memory of those veterans interred in the churchyard followed by musket salutes.

Participants move to the French gravesites near Providence Hall to recognize the French allies in the final victory of the American Revolution. A third wreath is laid, and final cannon salutes are fired by the militia artillery crew. Cannon volleys are only fired at Providence Hall.

The Memorial Day service is free and open to the public.

Want to know more? Visit www.colonialwilliamsburg.com.

Vanguard rep will be at benefits fair

To help employees plan for their retirement, a representative from Vanguard, Colonial Williamsburg's 401(k) administrator, will be at the Spring Benefits Fair on May 16 from 10 a.m. to 2 p.m. at the Woodlands Conference Center.

Employees will have an opportunity to meet with the Vanguard representative to discuss the investments in their 401(k) account or to enroll in the 401(k) plan.

The 401(k) plan enables employees to

put money aside in a variety of savings or investment accounts and, at the same time, defer current taxes on their savings. Colonial Williamsburg matches 25 percent of the first 4 percent of salary that employees contribute to the plan.

Employees are eligible to enroll at age 21 and can contribute up to 50 percent of their pretax pay into the plan up to the annual IRS limit. If you have any questions please contact **Chris Beitzell** at 7020.

Fair issues information on good health

Are you ready to improve your lifestyle? Take advantage of the information the vendors have to offer at Colonial Williamsburg's annual Spring Benefits Fair from 10 a.m. to 2 p.m. on May 16 at the Woodlands Conference Center.

From health care expertise to financial health and wellness options, it's all available for employees and their dependents.

Free health screenings, such as blood pressure, diabetes risk assessment and cholesterol, will be offered. Employees who receive a health screening and visit a couple vendors will also be eligible to enter a drawing to win door prizes.

Information concerning the Benefits Fair will be posted on the CW Intranet and bulletin boards.

Remembering Friends

Ms. Frances L. Temple died March 17 in Wooster, Ohio. Her 11 years of service at Colonial Williamsburg began in 1973 when she came to work as a hostess in Exhibition Buildings. She became a historical interpreter in 1983 and retired in November 1984. She is survived by a daughter.

Ms. Mary I. Hall died April 24. She came to the Foundation in 1975 as a sales clerk at the Lodge Gift Shop. Later that year she became a clerk in Archives until she retired in 1991 with 15 years of service. She is survived by a son, two daughters, grandchildren and great-grandchildren.

Sidney S. King died April 29 in Richmond, Va. His career as a waiter at Chowning's Tavern began in 1965. He retired in 1991 following 25 years of service. He is



Burleigh "Pete" Cruikshank

survived by a sister, nieces and nephews.

Mr. Burleigh "Pete" Cruikshank died May 1 in Williamsburg, Va. He came to Colonial Williamsburg in 1978 when he took a position as vice president and director of personnel relations. In 1980, he was named vice president of personnel relations and continued in that role until his retirement in 1991. He is survived by two sons and two daughters, 11 grandchildren and one great-grandchild.

Your Story

Fifes and Drums are CW's goodwill ambassadors

EMPLOYEE NAME: Amy Miller
POSITION: Fife Supervisor- Colonial Williamsburg Fifes and Drums

YEARS OF SERVICE: Eighteen years; 16 years with the Fifes and Drums

WHAT I DO: "I supervise all of the fifers in both the Junior Corps and the Senior Corps, and also serve as a drum major on occasion when the Fifes and Drums perform in the Revolutionary City. I also teach the individual fifers how to read music and also work with them as they learn their tunes. All fifers and drummers must memorize their tunes when performing in the Revolutionary City. Our busy season begins in mid-March when we perform seven days a week. We staff three programs daily during the entire season. I am also a regular performer in the 'Grand Medley of Entertainments' at the Kimball Theatre."

WHAT I LIKE ABOUT MY JOB: "I definitely enjoy working with young people and watching them grow musically during their time with the Fifes and Drums. Our corps members begin with us when they are 10 or 11 years old and in at least the fifth grade, become employees of the Foundation, and remain with the Fifes and Drums through their senior year in high school when they are 17 or 18 years of age. Fifes and Drums Corps members must leave us during the summer following their senior year in high school. I also have enjoyed the traveling I have done during my time with the Fifes and Drums and representing Colonial Williamsburg. During my 16 years, I have visited 13 different states, as well as international travel to Vancouver, British Columbia; Paris, France; Ottawa, Ontario; and Basel, Switzerland, when the Fifes and Drums were the only American guests invited to the Basel International Military Music Tattoo. Despite the traveling, our first priority has always been, and will continue to be, performing in the Revolutionary City."

WHAT I DO TO IMPROVE THE GUEST EXPERIENCE: "We try to be goodwill ambassadors to all of our guests. Our guests seem to love to follow the Fifes and Drums as we march down Duke of Gloucester Street each time we perform. We also encourage both our Junior and Senior Corps members to interact with our visitors and answer any questions they might have. We give our corps members a lot of information about what is happening in the Revolutionary City and trust they will give this information to our guests."

"The Colonial Williamsburg Fifes and Drums perform throughout the Revolutionary City, including Merchants Square, hotels and museums, playing music solely from the 18th century. On occasion, we lead various hotel conference guests to their evening meal in one of our taverns, perform during the start of golf tournaments at all of our golf courses and play music at both the Inn and the Woodlands Hotel & Suites at



Photo by Patricia Ferguson
Amy Miller and Tim Supbin, along with the Fifes and Drums, were the only Americans invited to participate in the tattoo in Basel, Switzerland.

Easter time. The Fifes and Drums also have various CDs and music books which are available for purchase. For the 50th anniversary of the Colonial Williamsburg Fifes and Drums in 2008, a two-disc DVD set was released entitled, 'Drummers Call: America's Fife & Drum Tradition,' chronicling the tradition of fifing and drumming from the 18th century to the present. It was available in time for that year's Drummers Call Weekend, an annual Colonial Williamsburg event coinciding with Armed Forces Day."

BIGGEST ACCOMPLISHMENT: "I have a doctorate in music performance and have been able to use many skills learned in getting that degree when doing my job for the Fifes and Drums. I have enjoyed finding different sources of 18th-century music that can be arranged and played by the Fifes and Drums. I developed a tune-passing tally system for the corps members to memorize their tunes for performance in the Revolutionary City. I established a website on the Colonial Williamsburg Internet for the Fifes and Drums that our members are able to use."

INTERESTS/HOBBIES: "I enjoy sewing, knitting and beading. My husband and I love to travel, and last October we both performed in the Show Stoppers production of 'Spamalot.'"

Marketplace

FOR SALE: 1996 Toyota T100 4x4 Sr5 package all power with towing package and extended cab with Leer camper shell. Great truck, well-maintained & covered. \$4,500 OBO. CALL: (757) 291-3835.

ROOM FOR RENT - SUMMER - CW employee seeks housemate for 2hr/1ba house two blocks from Historic Area. Available May 19 - August or September (flexible end date). \$560/mo + utilities. Full kitchen, washer/dryer, basement, yard, hardwood floors, beautiful stained glass windows, quiet neighborhood. Common areas furnished. CALL: Crystal Williams at (757) 746-6907 or crystal.a.williams@gmail.com.

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 Marketplace text 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 resubmit it. Submit ad in person, through interoffice mail to FSO-104, fax to 565-8780 or e-mail to Penna Rogers at progers@cw.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 progers@cw.org.

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