

# Colonial Williamsburg News



INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS NOVEMBER 6, 2007

VOL. 60, NO. 23

## The Outside In

Editor's Note: The stories in this column are intended to inform employees about the tourism and travel industries, activities from museums across the country or specialized stories about Colonial Williamsburg.

### Last chance to view antique tea containers

Museum guests of Colonial Williamsburg have just a few weeks remaining to view an exhibition at the DeWitt Wallace Decorative Arts Museum that chronicles the history of tea from 1680 to 1810 through the containers used to store the precious commodity.

"Canisters, Caddies and Chests: Fashionable Tea Containers of the 18th Century," an exhibition detailing the evolution of tea containers from novelty stage through development to standardization, closes Sunday, Dec. 2.

The exhibit, which includes the earliest known tea canister produced in London circa 1685, traces changes in drinking and dietary habits reflected in the increasing consumption of tea and its explosive growth as a cultural phenomenon.

The exhibit also explores the strong relationship between tea and sugar. As tea containers evolved from canisters to caddies to chests, matching sugar containers joined the progression as sugar replaced honey as the primary sweetener.

Want to go? Colonial Williamsburg employees can present a valid ID to see the exhibition.

#### American travelers turning green

More than half of all U.S. adults say they would be more likely to select an airline, rental car or hotel that uses more environmentally friendly products and processes, according to the results of the latest travelhorizonsTM survey by the Travel Industry Association (TIA) and Ypartnership.

But while more than half of U.S. adults may be advocates of environmental responsibility, only 14 percent of respondents said their actual selection of a travel service supplier would be influenced by that supplier's efforts to preserve and protect the environment. Just 13 percent would be willing to pay higher rates or fares to use suppliers who demonstrate environmental responsibility (although fully 56 percent said they might).

The amount of the rate or fare premium appears to be the source of their hesitation: 76 percent would pay less than 10 percent more per usage (e.g., room night, airline flight, car rental, etc.); with the majority of respondents indicating they would pay less than 5 percent more.

Specifically, 50 percent say they would be more likely to use an airline if they knew it took the initiative to offset carbon emissions, used newer, more fuel efficient jets or implemented recycling programs. Almost six out of 10 (56 percent) stated the same thing for car rental companies (those offering more fuel efficient and hybrid cars). And fully 54 percent stated they would be more likely to patronize hotels or resorts they knew practiced environmental responsibility.

## Williamsburg Inn concierge receives Les Clefs'd'Or

Ioni Stevens, head concierge at the Williamsburg Inn, has received the prestigious Clefs d'Or from Les Clefs d'Or USA, the only national association of professional hotel concierges in the United States. Stevens is one of 50 concierges inducted into the organization this year and one of only four concierges in Virginia to receive the honor held by 450 members of the profession across the United States. Les Clefs d'Or literally means "keys of gold," and members wear the crossed gold keys on the lapels of their uniforms to signify the symbol of guaranteed quality service.

Qualifying for the award is an arduous process, including the completion of a comprehensive written examination which tests knowledge of everything from the zip code for Aiea, Hawaii, to the name of the tallest hotel in America and includes problem solving and general knowledge of wines, menus, airlines, florists, suggestions for surprises and how to remember the names of guests. Letters of sponsorship from current members, the recommendation from the manager of the Inn and onthe-job observation by two members in good standing were also required before her application was reviewed by the board of directors of the organization.

A native of Cooperstown, N.Y., Stevens first experienced Colonial Williamsburg as a high school student and fell in love with the beauty and ambiance of the venerable Williamsburg Inn. After spending 25 years working on the White House staff in positions ranging from Mrs. Nixon's assistant to military liaison, she joined the staff at the Inn - 32 years to the week since that high school visit.

"I have worked with Joni since she arrived at the Inn 10 years ago," said Richard Tate, executive assistant manager of the Inn and director of special events for the Foundation. "She has a natural ability to connect with our guests that is remarkable. She thoroughly enjoys what she does, and her delight in helping others is obvious in



Phillip Cunningham, general manager at the Williamsburg Inn (right), pins the Clefs d'Or on head concierge Joni Stevens' lapel, while Richard Tate, executive assistant manager of the Inn and director of special events for the Foundation, looks on.

"It's an honor for the Inn to have Joni receive this prestigious award from Les Clefs d'Or USA," said Phillip Cunningham, Inn general manager. "Joni is one of those

people who make my job easier. She and her staff are so focused on providing service; I know our guests are in good hands when they need a problem solved, no matter how large or small."

## Merchants Square captures state garden award

Colonial Williamsburg's Merchants Square has won a state award in the 2007 America's Anniversary Garden<sup>TM</sup> Contest.

"Our landscape department works to maintain the gardens year-round and has outdone themselves when designing the gardens for the celebration of America's 400th Anniversary," said Marina Ashton, Colonial Williamsburg's director of commercial properties.

Rollin Wooley, landscape supervisor, Roger Charity, landscape foreman, and gardeners Ron Chavers and Bill Kern planted and maintained the gardens and

Merchants Square captured the award in the Business Category on the state level. Coordinated by the Virginia Tech's College of Agriculture and Life Sciences, the Virginia Cooperative Extension and the America's Anniversary Garden Committee, the state contest had 109 entries from 45 cites stretching from Wytheville to Virginia Beach to Alexandria. Fifteen category winners were selected and one Best in Contest.

The color scheme chosen for the state garden project was red, white and blue. Colonial Williamsburg's landscapers selected several plants, including Angelonia, begonias, caladiums, calibrachoas, hibiscus, impatiens, and scaevola, for Merchants Square's gardens and planters.

Virginia Cooperative Extension developed the America's Anniversary Garden to



Photo by Laura Viancour

Todd P. Haymore, Virginia's Commissioner of Agriculture and Consumer Services (left), recognized Colonial Williamsburg landscape supervisor Rollin Wolley (center) and landscape foreman Roger Charity for their work on the Merchants Square gardens at a recent awards ceremony in Richmond, Va.

help individuals, communities and groups mark America's 400th Anniversary with a signature garden planting. All across Virginia, city and town entrance corridors, public gardens, sidewalk containers, hanging baskets, residential lawns and other forms of gardens and landscapes displayed the colorful theme in 2006 and 2007.

Dr. Mark McCann, director of Virginia Tech's Virginia Cooperative Extension, presented the award during the State Fair of Virginia on Oct. 5. Todd P. Haymore, Virginia's Commissioner of Agriculture and Consumer Services, also was present.

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## Panaia and Metcalf promoted within CW hospitality

Colonial Williamsburg Hospitality professionals were recently promoted. Lorri Panaia is director of leisure sales, which is a newly created position, and Jeff Metcalf has been named director of conference services and catering sales.





nial Williamsburg in March 2006 as the food and beverage manager for the Williamsburg and Williamsburg Lodge. He holds a bachelor's degree in food service management and associate's degree in

Collection of Colo-

culinary arts from Johnson and Wales Uni-

Jeff Metcalf

Metcalf has been honored with the designation of Certified Food and Beverage Executive by the Educational Institute of American Hotel and Lodging Association and received a 2003 Induction to Confrérie de la Chaine des Rótisseurs as Maitre de Table Hótelier. He previously held positions at the Sanderling Resort in Duck, N.C., the College of William and Mary and Kingsmill Resort in Williamsburg, Va.

"Lorri and Jeff are true professionals who provide our guests with the very best of Colonial Williamsburg hospitality," said Perry Goodbar, vice president, hospitality sales, services and business development for the Resort Collection of Colonial Williamsburg. "They have earned the confidence of our guests and our staff through their attention to detail and dedication to excellence.'



cal corporate rate programs and hotel packages for the leisure market. She also serves as liaison with retail travel agents and wholesale tour operators. Panaia joined Colonial Williamsburg in 2001 as director of catering and conference services and is a member of the Professional Convention Management Association

Panaia is responsible for developing lo-

(PCMA). She holds a bachelor's degree in international business from Penn State University. Prior to joining the Resort Collection of Colonial Williamsburg, Panaia was with the Walt Disney Company in Orlando, Fla. Metcalf's responsibilities include manag-

ing conference service managers and conference coordinators who plan small group events, weddings and large conferences. He also is responsible for the business center and supervises the conference concierge at the new conference center in the Williamsburg Lodge. He joined the Resort

## NIAHD interns work in several capacities throughout Foundation

From the Millinery Shop and the Governor's Palace Kitchen to background research for Electronic Field Trips, students from the College of William and Mary are busy this semester as interns working in various departments throughout the Foundation. These students are part of the National Institute of American History and Democracy (NIAHD), a joint program sponsored by William and Mary and Colonial Williamsburg.

Students enrolled in the NIAHD program are required to participate fully in some aspect of museum work — a practical experience at learning what it is like to be a museum educator, researcher, interpreter and administrator. They are awarded academic credit for their work.

Over the past five years, the program has proved to be beneficial to the Foundation. Students have researched a variety of topics concerning colonial life and objects for interpretive staff, curators, historians and archaeologists. They have organized and catalogued photographic collections donated to Colonial Williamsburg, helped investigate dietary habits of colonists, assisted curators in tracing the provenance of objects, worked in various capacities in many of the Historic Area shops and exhibition buildings.

This fall, there are nine NIAHD students participating in research, interpretation, and programming and they are:

- Tara L. Babb, Foodways;
- Ellen E. Childress, Curatorial (ceramics);
- · Kaitline E. Coffey, Architectural Research;
- · Kathryn K. Lasdow, Architectural Research;
- Sarah E. LaVigne, Apothecary;
- · Steven R. Nelson, African American Interpretation;
- · Erin M. Packard, Millinery;
- · Laura E. Summers, Research; and
- · Charlotte W. Wolfe; Education Program-

The NIAHD internships are directed by Susan Kern in the college's history department who helps students find places in the Foundation that fit with their interests as well as the museum's needs. For those interested in having a NIAHD student in the future, please contact Kern at 221-7738 or sakern@wm.edu.

## Employees on duty during Thanksgiving invited to feast

Employees who are on duty Thursday, Nov. 22 are invited to a holiday dinner with all the trimmings 11 a.m. to 3 p.m. in the Woodlands Conference Center.

The meal starts with pumpkin and apple bisque, mixed fall baby greens, country-style potato salad, pasta salad, and cucumber and tomato salad. Entrees include roast turkey with cornbread, sausage and apple stuffing with giblet gravy and cranberry sauce, beer-battered cod filets

served with tartar sauce and pot roast beef and mashed potatoes with mushroom sauce. Side dishes are candied yams, fresh Southern greens and mixed vegetables. Muffins and rolls will accompany the meal. Sweet potato and apple pies, chocolate and banana bread pudding with custard sauce and a "Happy Thanksgiving" sheet cake will be served for dessert. Cof-

fee, tea, fruit punch and hot cider are included.

There is no charge for on-duty employees; guests can dine for \$18 for adults and \$12 for children ages 4-12. Children under 4 are admitted

No takeouts will be available. Please request

additional time from your supervisor to go to the Woodlands Conference Center and return to your workstation. For tickets, contact your supervisor. For more information, contact Linda Howard at 8649.



Colonial Williamsburg employees and volunteers staff the phones to answer students' questions during Electronic Field Trips, such as "Jamestown Unearthed" in October.

## CW EFT series premieres new programs for 2007-08 season

Colonial Williamsburg's Electronic Field Trip, "Emissaries of Peace," premieres Nov. 8 and takes a look at the Cherokee Nation and the desire its leaders had for peace.

Produced in partnership with the Museum of the Cherokee Indian, "Emissaries of Peace" was filmed on location in Williamsburg and in Cherokee, N. C., with the assistance of the Eastern Band of Cherokee Nation. The program's content and related Web activities draw from the major "Emissaries of Peace" exhibit produced by the Museum of the Cherokee Indian.

The Electronic Field Trip depicts the Cherokees' diplomatic efforts to preserve their culture despite the expanding colonial settlement. Central characters are Henry Timberlake, a British lieutenant whose memoirs provide one of the most complete records of 18th-century Cherokee life, and Cherokee leader Ostenaco. In 1762, Timberlake carried a message of peace into Cherokee territory prompting Ostenaco to travel to Williamsburg. There, he persuaded the Governor of Virginia that the Cherokee delegation should meet with King George III in London.

"Colonial Williamsburg's Electronic Field Trip, 'Emissaries of Peace,' presents the most accurate depiction of Cherokee material culture and language of any production to date," said Ken Blankenship, executive director of the Museum of the Cherokee Indian.

The 2007-2008 school year also includes

the following Electronic Field Trips:

- · Dec. 6, 2007: "Founders or Traitors?" (Premiere) - Join Edward Rutledge, Benjamin Franklin and John Adams as they meet with British Admiral Lord Howe hoping to end the American rebellion peacefully, and discover the risks taken by the signers of the Declaration of Independence.
- Jan. 10, 2008: "For Ready Money" Learn about the colonial economy through the eyes of an apprentice merchant.
- Feb. 7, 2008: "No Master Over Me" -Emmy-winning EFT is told through the voice of Ann Ashby, whose husband worked to purchase his own wife and children to gain their freedom.
- March 6, 2008: "Treasure Keepers" (Premiere) - Learn how museum conservators prevent or slow damage from "agents of destruction" to preserve history for future generations.
- · April 10, 2008: "The Industrious Tradesmen" - Follow the lives of journeymen in trades as they work to become masters of their own shops.

Want to go? Electronic Field Trips are broadcast one Thursday each month from October through April at 10 a.m. and 1 p.m. Eastern time on participating PBS stations and cable channels across the country. Students in participating schools may phone in questions to costumed interpreters and historians during the broadcasts on live television.

#### From the Mailbox...

You never know who you might have as a guest at a program and how you might impact their lives. Recently, I experienced one of my most moving moments here at Colonial Williamsburg, which I wanted to share with my colleagues. I have been privileged to be able to offer the Capitol harpsichord concert on Sunday nights for almost seven years now, and the following is one of the reasons I can honestly say that each time it is a new opportunity for me, and more often than not, I feel that I have received much more than I have given. At a recent concert I had a young person as a guest who was very animated during the performance, and I try to engage the guests as much as possible by giving them an opportunity to sing along at the end of the program. This person was singing with all his heart, not exactly on pitch, but the spirit made it beautiful to see and yes, hear. During my playing I made eye contact a few times and this person was quite attentive to my hand movements and would look at me and smile with such emotion behind it, that I was moved to try and perform as best as I could.

After the concert I always try to greet each guest, and there was this person waiting for me. I went over and this youngster said with teary eyes how beautiful music is, and to be able to sing was very special. I proceeded to express my thanks and was interrupted by the guest explaining to me that hearing was a new experience due to lifelong deafness. The miracle of a cochlear implant has made hearing a reality. I was given the rare joy and honor to be the first live musician to perform for this guest, and to able to sing together was rich for us both. Needless to say, I was very moved by this wonderful gift we exchanged, as were several of our guests who overheard the conversation.

Once again I am reminded of the gift that is given to us at Colonial Williamsburg by being able to share ourselves with our guests. You never know who is out there and how you might help change a life by your gifts that you share. I have been fortunate to have performed for many high personages in my career, but I think that this is truly a pinnacle that I feel blessed to have shared.

#### Michael P. Monaco

Colonial Williamsburg's Performing Arts/Music Division

#### GUEST EXPERIENCE



## CW developing tools to improve the guest experience

Colonial Williamsburg's Education for Citizenship Committee is developing tools to improve guest visits. "We have been thinking about ways to orient our guests and to provide more guidance to what to see and do," said Jim Horn, Colonial Williamsburg vice president of research and Abby and George O'Neill Director of the John D. Rockefeller Jr. Library.

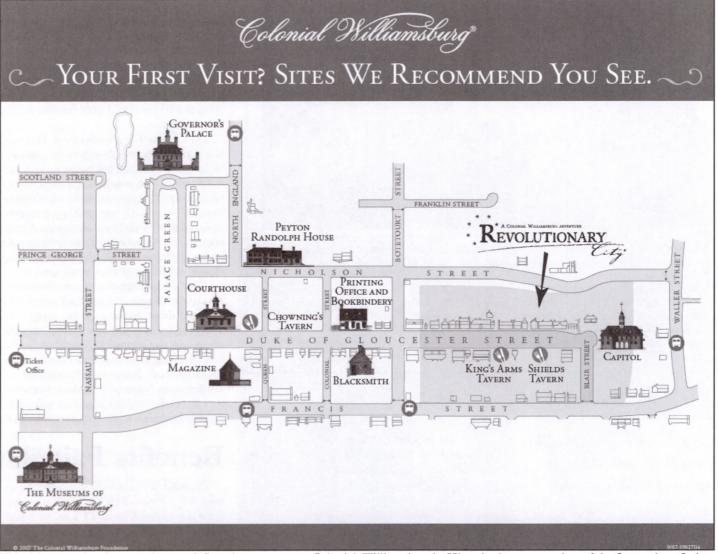
The new toolbox includes:

This Week, a weekly calendar of events. was revised in May and now is clearer and easier to read. The map, the centerpiece of the brochure, has increased in size. The complex grid called a "Schedule and Hours of Operation" was confusing to some guests and it has been removed and the days and hours of the buildings are now on the map itself. Three new color codes have been added to the map KEY. The green color indicates Other Historic Sites such as the Wren Building and Bruton Parish Church. Now only the buildings that require a ticket are marked in red. The white buildings indicate private residences or offices. The area from Botetourt Street to Waller Street where the ticketed Revolutionary City® program takes place is highlighted with a light red background. Ticket and bus information has been moved to the right of the map. Wheelchair accessible sites are listed next to ticket information. The limited access Walking Tours have been removed from the daily listings and given a special box on the Program Listing page.

The first itinerary, which is intended for first-time guests, was released in September. "It's a simple, concise guide to sites in the Historic Area we recommend guests visit," Jim said. "We are trying them out with guests at the moment and so far have had an encouraging response."

The front of the itinerary features a map with images of the recommended sites, including: the Governor's Palace, Capitol, Randolph House and Kitchen, Printing Office and Bookbindery, Blacksmith, Courthouse, Magazine and The Museums of Colonial Williamsburg.

The back of the itinerary features descriptions of each site, Revolutionary City programs, taverns serving lunch and evening programs. Itineraries can be obtained at the Visi-



This itinerary that is geared toward first-time guests to Colonial Williamsburg's Historic Area was released in September. It is designed to give guests recommendations of exhibition sites, trades sites and taverns in the Historic Area.

tor Center and through orientation interpreters in the Historic Area. They also will be available the Williamsburg Inn concierge office and the front desks of the Inn, Williamsburg Lodge, Williamsburg Woodlands Hotel & Suites and the Governor's Inn.

Plans are in progress to produce other

A new guest orientation presentation is under development that will give guests an overview of daily programs in the Historic Area. It begins with a welcome, an introduction of Williamsburg as one of the colonial capitals where the American Revolution began and then describes the Historic Area, how to get around in it, and dining and shopping opportunities. It also contains segments on Historic Area interpreters, featured programs and evening programs. The PowerPoint presentation will be at the Visitor Center, in the Gateway Building, and possibly at the Greenhow Lumber House and the Secretary's Office. It is anticipated that the presentation

will be introduced next month or early in the

"We are confident that the revised This Week, itineraries and the orientation presentation (together with their Web site versions) will provide guests with a comprehensive guide to our programs, exhibitions and special events; help them plan their visit ahead of time; find their way around the Historic Area; and make the most of their stay," Rex Ellis, vice president of the Historic Area, said.

## Gift card program launched at CW, Merchants Square

Colonial Williamsburg will launch a private label gift card program on Tuesday, Nov. 13. "Gift cards are the standard in retail," said Jim Easton, the Foundation's vice president of products. "It's the perfect gift option."

The cards come in three designs. The Spa of Colonial Williamsburg card represents the Resort Collection of Colonial Williamsburg, the Colonial Williamsburg card represents the Historic Area and the Foundation's educational mission and the WILLIAMSBURG Marketplace® represents retail stores, catalog and Web businesses. Any of the designs can be used in any participating Foundation-owned businesses.

"Within the spa industry, research shows us that the number one reason many people try spa services is due to receiving gift cards," said Kate Mearns, director of the Spa of Colonial Williamsburg. "We also find a high redemption rate for spa gift certificates. People do use them. They make wonderful gifts!"

"Many guests ask us for recommendations on what gifts they can give to people and we would suggest a gift certificate," said head concierge Joni Stevens. "Now we can recommend the new gift cards so others can share a wonderful Williamsburg experience."

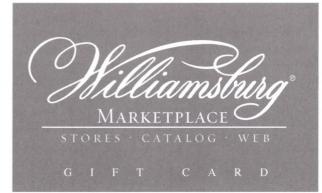
Gift cards can be activated in any dollar amount from \$5 up to \$1,000 and are good for 36 months after the purchase date. Gift cards will be accepted for payment at Colonial Williamsburg hotels, restaurants and taverns (except cider stands), The Spa of Colonial Williamsburg, all retail stores (excluding the Raleigh Tavern Bakery, Outdoor Sales and the Colonial Nursery), Visitor Center and the catalog by calling 1-800-446-9240.

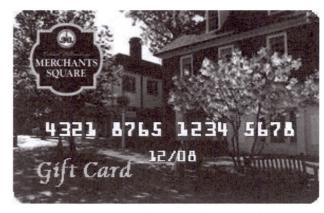
Gift cards will be sold at all retail locations (excluding the Raleigh Tavern Bakery, Outdoor Sales and the Colonial Nursery), The Spa of Colonial Williamsburg and through the catalog, on the Web and by calling 1-800-HISTORY.

In addition, Merchants Square is offering a gift card. The cards are good at any of the more than 40 specialty shops and restaurants in Merchants Square that accept Discover, including Everything Williamsburg, Craft House, WILLIAMSBURG at Home® and Celebrations WILLIAMSBURG®.









Employees and guests can purchase gift cards from Colonial Williamsburg and Merchants Square. Colonial Williamsburg gift cards come in three designs -- the Colonial Williamsburg card (top left), the WILLIAMSBURG Marketplace® (top right) and The Spa of Colonial Williamsburg (bottom left). (Bottom right) The Merchants Square gift card can be purchased at King's Treasure.

"The shopping center industry has been in the gift card business for years. To maintain our competitive edge in this growing retail market, Merchants Square partnered with Mid-America Gift Card Company to offer a custom gift card program to its customers," said Marina Ashton, director of commercial properties. "It takes the guesswork out of gift giving."

The gift card can be purchased at King's Treasure, formerly The College Shop, at 424 Duke of Gloucester Street. Cards are available in denominations from \$20 to \$250 or on the Merchants Square Web site. A nominal service charge for Merchants Square cards only applies to each card information, purchased. more www.merchantssquare.org.

#### Fire up the kiln!



Photo by Tom Shrout

Colonial Williamsburg's Historic Trades brickmakers ignited the log fires of the annual brick kiln burn Wednesday, Oct. 24 to finish the brickmaking season. After weeks of methodically stacking 18,000 unfired bricks, the brickmakers begin the five-day burn that will raise internal kiln temperatures to more than 1850° Fahrenheit. During the active firing, the brickmaking site is open to the public. (Foreground) Volunteer Larry Reynolds talks to guests about the methods of 18th-century brick making. (Background) Jason Whitehead, supervisor, historic masonry trades/brickyard, feeds the fires that fuel the kiln.

# <u>News Briefs</u>

#### Gail Greve Memorial Fund established in memory of employee

The John D. Rockefeller Jr. Library has established the Gail Greve Memorial Fund in memory of Gail Greve, associate curator of rare books and head of special collections, who died in June after a long illness. Donations will be used to purchase rare books dedicated to her that will be housed in special collections. Employees who want to make a contribution should contact Peggy McGraw by phone at 8605 or by e-mail at mmcgraw@cvf.org.

#### Fire safety program

The Williamsburg Fire Department will conduct hands-on Fire Extinguisher Training for Colonial Williamsburg employees on Nov. 13 from 2 – 4 p.m. at Block 44. Training session will run continually, repeating every 15 minutes. Please register with **Karen Stone** by calling 7721 or e-mailing *kstone@cvf.org*.

#### Remembering Friends...

Mr. Daniel R. Rapp died Sept. 27 in Williamsburg. He was a maintenance service worker in hotel maintenance for nineteen years until his retirement in 2002. He is survived by two daughters, two sons, four grandchildren and one great-grandchild.

Mr. Robert L. Moore died Oct. 1 in Williamsburg. He began his 33-year career with Colonial Williamsburg as a projectionist at the Reception Center in February 1957. He later served as projection supervisor, superintendent of electronics, office and parts manager and auto mechanic. He retired in 1990. He is survived by his wife and one daughter.

Ms. Barbara L. Kleopfer, a 29-year employee, died Oct. 15 at her home in Williamsburg. She joined the Foundation in April 1978 as a visitor aide. In 1999 she transferred to the Capitol area as an interpreter. In 2002 she was promoted to groom at coach and livestock stables. She is survived by her father of Newport News, two sisters and one brother.

Ms. Julia T. "Jay" Tharpe died April 1 in Charlotte, N.C. She began her 18-year career with Colonial Williamsburg in 1965. She served as director of office services and retired in 1983. She is survived by a sister, three nieces and three greatnieces.

Ms. Mildred O. Wiley died Oct. 26 in Lanexa, Va. She began her 28-year career with Colonial Williamsburg in August 1976 and was benefits coordinator in the compensation and benefits department of human resources. She retired in 2005. She is survived by a daughter, four grandchildren and two great-grandchildren; her sister, Betty Stewart, a Foundation employee in archives and records and a brother, Randolph Otey, a Foundation retiree.

Colonial Williamsburg employees present an



## CW salutes military Nov. 9-12

Colonial Williamsburg honors the sacrifices and dedication of United States veterans, active military personnel and their families during special Veterans Day programs Nov. 11. As part of the tribute, Colonial Williamsburg offers free admission to active-duty, guard, reserve, retired, or veteran military personnel and their families during this weekend.

On Veterans Day, Sunday, Nov. 11, a military parade honoring America's veterans will be held at 1 p.m. and will begin at the Colonial Capitol. The parade along the Duke of Gloucester Street features Colonial Williamsburg's Fifes and Drums, military programs staff and the Rhode Island Regiment. All veterans of service in America's armed forces are invited to participate in the parade. A ceremony will follow at the Courthouse.

The "Honoring Service to America" pass is offered again this year for Veterans Day weekend dates, Friday-Monday, Nov. 9-12. The pass includes free length-of-celebration admission to Colonial Williamsburg's Historic Area and museums, including the Capitol, Governor's Palace and Bassett Hall, the Williamsburg home of Foundation benefactor John D. Rockefeller Jr. and his wife, Abby Aldrich Rockefeller. The pass also includes an

Orientation Walk, a walking tour that provides an overview of Colonial Williamsburg and its Restoration, free shuttle bus service to and from the Visitor Center, a viewing of the movie, "Williamsburg, The Story of a Patriot," and free parking at the Visitor Center.

Active-duty, retired and veterans, guard or reserve military personnel and their families who visit Colonial Williamsburg's Historic Area or museums during Veterans Day Weekend this autumn receive complimentary admission passes to the restored colonial capital of Virginia. The service member need not be present, and free passes will be provided to immediate family members of currently deployed troops, with appropriate identification. Military veterans who separated before retirement can bring a copy of their honorable discharge paperwork, DD Form 214, as identification of service. These tickets are available only at Colonial Williamsburg on-site ticket sales windows.

Active-duty, retired and veterans, guard or reserve military personnel and their families have the opportunity to purchase Freedom Passes Friday-Monday, Nov. 9-12 at a 25 percent discount. The Freedom Pass features the same benefits as the "Honoring Service to America" and lasts up to a year.

## Benefits Fair slated for Nov. 16

Colonial Williamsburg will hold the annual fall Benefits Fair for employees and their dependents from 11 a.m. to 3 p.m. Friday, Nov. 16 at the Woodlands Conference Center.

Free health screenings will be offered and participants who complete all screenings may enter a drawing to win a variety of door prizes. Flu shots will also be available during the Fair to employees and dependents, age 18 and over, with valid Colonial Williamsburg ID.

Beverages, donated by Pepsi, will be provided along with give-a-ways from representatives of several organizations who will be on hand to provide benefit and wellness information

For your convenience, representatives from Anthem and Optima Health will be at the Fair to answer questions and assist you in selecting the health plan that best meets your needs.

This is the last day to turn in Open Enrollment materials. Members of the benefits team will be at the Woodlands Conference Center from 10 a.m. to 5 p.m., to answer questions and accept enrollment materials. We regret that forms received after 5 p.m. on Nov. 16 cannot be accepted.

For more information, contact **Daryle Combs** at 7042.



FOR SALE: Kenmore full-size white washer and dryer. Six years old, used by one family of two. Excellent condition. \$450. CALL: Terry at (757) 253-0641.

FOR SALE: 5X8 carry-on, utility trailer with spare tire. Bought brand new in 2005. Excellent Condition. \$795. CALL: Steve Cranford, 757-565-8399 between 8 a.m. to 5 p.m.; after 5, please call 757-345-6637.

FOR SALE: Weights for weight bench, all sizes from 5 pounds to 45 pounds. CALL: James Hale at 876-9149 or 253-7868.

FOR SALE: Bo flex Extreme 2 Great piece of home fitness equipment. Less than a year old, growing family; need to sell \$1,000 OBO; black-and-white Fender Strat, electric guitar, with hard case \$200 OBO. CALL: Lance at 757-813-0342 or e-mail lscifres@hotmail.com

FOR SALE: 1987 Toyota Pickup, almost no rust, regular cab, long bed, 196,000 miles, needs inspection, and freeze plug replaced. Rebuilt carb recently professionally installed, water pump also, plug wires and plugs new, tires ok, has cap on bed and CD player. Good for restoration or parts. Toyota red/brown color cap is white. Can be seen in beautiful downtown Surry. \$600. CALL: 757-272-3443 leave message.

FOR SALE: Antique oak bonnet lingerie chest of drawers, with swivel mirror, and deep bonnet cabinet, \$100; 48" round oak pedestal table with lion's claw feet, \$200. CALL: Ann at 258-5650. I can also send pictures over the internet when anyone wants to see the items.

FOR SALE: My 80-year-old mother's stamp collection. U.S. stamps mostly from the 1950s, 1960s, 1970s and 1980s. Mint sheets, first day covers, plate blocks, UN, stamps, coil pairs, zip blocks, and more! Price negotiable. CALL: Dawn 757-875-2873.

FOR SALE: Solid wood headboard and baseboard for a twin bed with built-in bookcase on headboard for sale, \$50 OBO. I also have the metal frame and support that comes with the bed, all you need to provide is the mattress. I do have pictures I can email upon request. Please contact Anne at agoodwill@cuf.org or 746-0007 after 2:30 p.m.

FOR SALE: 9' CHRISTMAS TREE, artificial, pre-lit with box, \$35; EXECUTIVE DESK CHAIR, rolling, upholstered with wooden arms. \$20; LITTLE RED WAGON, Little Tyke, plastic, \$10; MASON JARS, two quart, narrow mouth. \$2 each; STORM DOOR W/ SCREEN, brand new, 30", white, will install. \$100. (plus labor); TRUCK TIRE, new, LT 225/75 R16. \$50; ELECTRIC LEAF BLOWER, nearly new. \$100; AQUARIUM, 20 gallon with stand, \$50. CALL: Anthony@ 565-3939, evenings and weekends.

FOR RENT: Two-bedroom, 2 ½ bath with washing machine and dryer at Bristol Commons. Close to CW. Available Nov. 15. CALL: 784-2816.

FOR RENT: New vacation town home at Massanutten. Four-season resort has sking, golf, tubing, indoor water park, mini-golf, go-karts, and a full slate of other activities. Historic sires and wineries nearby. Home is right in the kettle, close to the slopes & tubing park. Book now for golf weekends and ski season 2008. 3 BR, sleeps 8. For more info on home, see <a href="https://www.rrbo.com/86197">https://www.rrbo.com/86197</a>. For info on Massanutten, see <a href="https://massresort.com">https://massresort.com</a>. Discount for CW employees. CALL: Cathy at 565-2450.

FOR RENT: Vacation Cottage in Duck, N.C. Still plenty of in-season and off-season weeks available. Please check the Internet site for more information about the house and the availability at <a href="https://tinyarl.com/c6ess.">https://tinyarl.com/c6ess.</a> Very affordable, family-comfortable, 4 BR, 3 bath, hot-tub, 850 feet to the beach, family rental home. If further questions, or need help renting the house, please call Kathy Rose at 259-9037.

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