



# Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS  
APRIL 23, 2015 Online at [\\netapp2\PubRelations\Public\CW\\_News\\_Online\cwnews\current.pdf](http://\netapp2\PubRelations\Public\CW_News_Online\cwnews\current.pdf)

VOL. 68, NO. 5  
This publication is recyclable.

## Grant allows RHI employees to pursue professional development options

Front-line employees in the research and historical interpretation division have the opportunity to pursue professional development opportunities in new ways.

Regular, non-exempt, non-supervisory staff members with direct interpretive contact with guests are eligible to apply for grants of \$400 for professional development activities including seminars, conferences, courses, programs, research projects and presentations related to current or planned programming, exhibits or interpretive sites. Awards may be used for, but are not limited to, travel, tuition expenses, museum admission, meals and general expenses.

"Our interpreters have many interests and talents, which shine through in their interactions with visitors," said **Ted Maris-Wolf**, interim vice president of research and historical interpretation. "These new grants create opportunities for professional growth that will benefit staff and our guests."

Grants are awarded twice a year. The spring grant will be awarded in May. Applications will be accepted for the fall grant by Oct. 15. The fall grant will be awarded in November.

A selection committee of representatives from qualified departments will select award recipients. Current committee members are:

**Mary Carter**, chair, **Cathy Hellier**, **Susan Gilliam**, **Stewart Pittman**, **Joyce Henry** and **Ken Schwarz**.

Criteria for receiving an award includes:

- How clearly has the applicant described the proposed activity?
- How clearly has the applicant stated his/her professional development objectives in pursuing the activity?
- How does the activity benefit The Colonial Williamsburg Foundation?
- How realistic is the proposed schedule for activity completion?

Applicants should use the award with-

in a year of receiving it. After completing the professional development activity, employees in the research and historical interpretation division are asked to give a short presentation and submit a two-page report.

Applications should be submitted to **Anjella Russell** through interoffice mail at RCH or [arussell@cwfb.org](mailto:arussell@cwfb.org).

*Want to know more? Employees from the research and historical interpretation division can review the Frequently Asked Questions and download an application on the Intranet at <http://intranet/historicarea/RHI/index.htm>.*



Photo by Chuck Reusing

**Maggie Furey-Moore** teaches guests about African-American literacy at the Peyton Randolph House this spring.

## New interpretation launched at Randolph House April 1

The African-American history interpretation ensemble reinvigorated the experience at the Peyton Randolph House to include the Randolph's prominence in Virginia and the nation, the relationship to their slaves and their status as the town's largest slaveholders.

"The Randolph program will be a national model for the historical interpretation of American freedom and slavery," said **Ted Maris-Wolf**, interim vice president of research and historical interpretation.

**Stephen Seals**, program development manager in the public history department, said there are two components to the Randolph House interpretation – the house tour and demonstrations. The new programs were introduced on April 1.

The house tour was developed with the help of the African-American historical interpretation ensemble who work on the site. "We gave voice to our interpreters," Stephen said. "They have been around a long time. They are experts at this."

Stephen and **René Hutton**, who co-manages the African-American historical interpreters, took the feedback from their interpreters to create the new house tour which focused on the 28 slaves who worked in the Randolph household.

"Three people in the house were of European descent," Stephen said. "Ninety percent of the people in the household were of African descent. It only makes sense to focus the story on the majority of the household."

The second component of the interpretation is demonstrations that take place in the courtyard behind the house. Guests can enjoy five types of programs:

- African-American literacy. This program presents an opportunity for guests

to learn about African-American literacy in 18th-century Virginia. They will see demonstrations of handwriting and ask questions about the importance of literacy among the enslaved.

- African-American foodways. This activity examines what the impact of African-American foodways was on Virginia.
- African-American music. This demonstration explores the different sounds the enslaved brought from Africa and how it influenced music in Virginia.
- African-American sewing. Sewing was a very important part of the lives of the enslaved in the Randolph household serving their masters and their personal needs.
- African-American gardening. This activity shows guests what types of vegetables the enslaved at the Randolph site would have grown for the household and themselves.

Colonial Williamsburg's African-American programming is made possible by the generous support of the National Endowment for the Humanities, Mr. and Mrs. Richard D. Parsons, Douglas N. Morton, Marilyn L. Brown, the Norfolk Southern Corporation, the Charles E. Culpeper Endowments in Arts and Culture of the Rockefeller Brothers Fund, Altria Client Services, AT&T, Philip Morris, Dominion Foundation and IBM.

*Want to know more? Colonial Williamsburg employees may take the house tour from 9 a.m. – 5 p.m. Tuesdays through Saturdays and experience the activities from 9 a.m. – 4:30 p.m. Tuesdays through Saturdays. Employees may enter the site with a presentation of a valid CW ID.*

## Chowning's Tavern re-opens as authentic 18th-century ale house

By **Barbara Brown**

**Communications Manager**

Benjamin Franklin once said "Beer is proof that God loves us and wants us to be happy." Returning guests to Chowning's Tavern are going to be very happy indeed. Chowning's opened for the season, reimagined as an authentic 18th-century ale house with a new menu, hours and décor.

Alewerks Brewing Company has created three craft beers based upon authentic beer recipes from the 18th century. Old Stitch, Dear Old Mum and a brand new selection are served along with other beers, Virginia wines, cocktails, root beer, soft drinks and other beverages. In the arbor garden behind the tavern, a full-service bar and dining tables overlook Market Square.

The interior of the tavern has also had a makeover. "Thanks to paint research, we know more about the interior finishes of taverns and similar structures. What we've found is that interiors were much brighter than we previously thought," said **Matt Webster**, director of the Grainger Department of Historic Architectural Preservation. "So, we have repainted the interiors to better represent these findings. Using paint from Benjamin Moore's WILLIAMSBURG color palette, the ceilings are painted hard-wood putty, mimicking whitewash, and the woodwork is now a rich cream called bracken biscuit. The dark finish has been removed from the floor, which has been treated to look as if the boards are unfinished as they would have been, even though they do have a protective coating."

A display cabinet inside the entrance to the ale house holds archaeological fragments from the excavations of tavern sites

throughout the Historic Area.

"Our Historic Trades tinsmiths at the Anderson Armoury site have created tin wall sconces which add to the authentic look of the interior," Matt said.

Chowning's now opens daily at 11:30 a.m. and remains open until 11 p.m., with no reservations required. Menu changes include shepherd's pie and light fare served all day, including pork sliders, flatbreads, corn chowder, trenchers and salads. Favorites such as Welsh rarebit are still found on the menu, as are Chowning's famous desserts.

"We're located in the heart of Colonial Williamsburg's Revolutionary City," said **Seth Farrell**, director of Historic Area hospitality operations. "We invite guests to stop in any time all day long, whether for a full meal, a refreshing drink or a dessert. The atmosphere at Chowning's is informal and welcoming, but the authenticity of the tavern that people have come to love remains intact."

New beer tasting events, "Beers in the 'Burg," are tentatively scheduled for May 23, June 20, Aug. 8 and Sept. 19 from 4-7 p.m. in the arbor garden. The featured brewer for the event is Alewerks Brewing Company. Guests will taste 10 different beers, including Old Stitch, Dear Old Mum and a third beer Alewerks created exclusively for Colonial Williamsburg. Tickets for the event are \$25. For those who want to enhance the experience, light fare to accompany the beer tasting will be available for purchase during the event.

Tickets are available at all Colonial Williamsburg ticket locations or by calling 855-296-6627 or online at <http://www.colonial-williamsburg.com/plan/calendar/beers-burg/>.



Photo by Chuck Reusing

**Ja'layia Jacobs**, **Joseph Szabowski** and **Konstantine Pietronuto** (from left) welcomed guests who wanted to enjoy the newly revamped Chowning's Tavern. Its interior, hours and menu items are new for the spring.

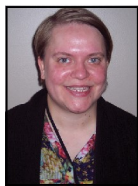




## Four employees awarded Gonzales Field Experience Fund scholarships

This spring, four scholarships were awarded to Colonial Williamsburg employees from the Mary and Donald Gonzales Field Experience Fund. The 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. Recipients are:

- **Cari Kreidinger**, audio visual technician, collections, museums and conservation, for an online course to learn about digital signage and the project planning and implementation of digital signage systems in fall 2015.
- **Margaret Lankford**, senior gardener, landscape department, for the



Cari Kreidinger



Margaret Lankford



Aislinn Lewis



Patricia Silence

study of English and French gardens and the Chelsea Flower Show in May 2015.

- **Aislinn Lewis**, apprentice blacksmith, historic trades, for the basics of engraving for the blacksmith at the New En-

gland School of Metalwork, Auburn, Maine, in August 2015.

- **Patricia Silence**, conservator of museum exhibitions and historic interiors, collections, conservation and museums, to attend the 64th Attingham

Summer School of the English Country House, Sussex, Northamptonshire, Derbyshire, Bedfordshire and Hertfordshire, Britain, in July 2015.

Eligible employees apply for grants in the spring or fall, and grants of up to \$5,000 per person are determined by a three-member selection committee. Since its initial award in the spring of 2007, the fund has provided grants to 79 employees.

In 2006, Colonial Williamsburg received a \$250,000 gift from Deborah S. Pulliam of Castine, Maine, a longtime friend of the Gonzales family and former Colonial Williamsburg employee, to establish the fund.

Pulliam established the fund in memory of the late Donald Gonzales, retired Colonial Williamsburg senior vice president, and his wife Mary, a musician and community activist, who died in 2011.

## CW armorer receives hands-on training on 18th-century firearms



Photo by Chuck Reusing

In his position, Justin Chapman cleans and repairs military small arms and cannons used for programming in The Revolutionary City, military programs and evening programs.

**Justin Chapman**, the armorer in Colonial Williamsburg's military programs, obtained funding from the Gonzales Field Scholarship Fund to attend classes at the National Muzzle Loading Rifle Association.

During instruction at the Western Kentucky University in Bowling Green on June 4-12, 2014, Justin received approximately 65-70 hours of hands-on training. Master gunsmith Mark Silver, a full-time artisan in the traditional decorative art of sporting firearms from the 17th, 18th and 19th centuries, as well as 20 other experienced teachers from throughout the United States, conducted the classes. Justin learned the basics of making and repairing 18th-century weapons, including musket stocks, and now has a better understanding of how these weapons were built during colonial times.

Justin was acting armorer five years prior to accepting the position of armorer, which he has held for six years. In his position, he cleans and repairs military small arms and cannons used for programming in the Revolutionary City, military programs and evening programs. He also is now better able to translate his knowledge regarding

the repair and construction of 18th-century weapons to the many guests who visit daily at the Magazine and the James Anderson Blacksmith Shop and Public Armoury.

After his return to Colonial Williamsburg, Justin prepared a detailed manual on Rifle Stock Architecture, including numerous photographs, which he shared with staff in military programs and armoury, outlining some of the information he received during his summer training in Kentucky. Justin believes his training will also increase the knowledge of the other staff he works with.

The 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? The Magazine is open daily. For more information on the Gonzales Scholarship Fund, visit [http://intranet/about\\_cw/gonzalesfund/GonzalesFieldExpFund.htm](http://intranet/about_cw/gonzalesfund/GonzalesFieldExpFund.htm).*

## John Coke Office serves as workshop for CW's wigmakers

The John Coke Office is now a workshop for Colonial Williamsburg's wigmakers. Situated between King's Arms Tavern and Shields Tavern, this new location has several beneficial uses to Colonial Williamsburg employees.

"We maintain more than 600 wigs and 450 hairpieces – both synthetic and handmade. Our current inventory can be seen on display at the Wigmaker Shop and on the heads of our Colonial Williamsburg employees," said inventory clerk **Jessica DeMarco**. "Ninety percent of our wig and hairpiece inventory is now being maintained and stored at the John Coke Office. This is a definite improvement for us here at the wig shop, since last year our inventory was spread out between three different buildings."

The Wigmaker Shop provides two different types of wigs for employees – synthetic wigs which are made of synthetic hair and handmade which are constructed of human, goat, yak or horse hair. Employees wearing these appear in a variety of programs including Electronic Field Trips, The Revolutionary City, evening programs and plays, as well as special events such as the Governors' Palace balls. One interpreter can have as many as seven wigs depending on how many characters he or she portrays.

The John Coke Office has a pickup desk. When the employee picks up or drops off a wig at the desk, the barcode or wig number is entered into their inventory system which can track the wig issuance, style and basic information of that item.

"I maintain the employee files that keep track of basic employee information, character photos, drawn style diagrams for restyles, head measurements and even hair



1.

Colonial Williamsburg's Wigmaker Shop now has a workshop at the John Coke Office. (1) Situated between Shields and King's Arms Taverns, the office provides a place for Jessica DeMarco to maintain inventory for the Wigmaker Shop. Employees who wear wigs can also pick them up in a location without interrupting an interpretation. (2) The John Coke Office also allows master wigmaker Betty Myers and other wigmakers the opportunity to make synthetic wigs. They make handmade wigs at the Wigmaker Shop.



Photos by Chuck Reusing

2.

samples for marching purposes," Jessica said.

With the additional space of the John Coke Office, servicing wigs has become easier. "On average we wash and restyle more than 40-50 wigs a month," Jessica said. "The whole process of washing and redressing a basic style is usually two days. We wash and air dry our wigs overnight so we don't damage them with heat. After they are dry, restyling can take one to two hours or up to four hours for a more complex style, like a formal ladies design. Our 'full bottom' or high society wig can take

up to a week to set and style. Now with the new work space at the John Coke Office, we are able to have more than two to three wigs drying or setting at a time which increases productivity."

The new space also helps with checking wigs in and out of inventory. "The good thing about having the pickup desk in a separate building from the Wigmaker Shop is now Colonial Williamsburg employees do not have to interrupt an interpretation or maneuver around guests to pick up a wig," Jessica said. "They can easily drop off or pick up an item within a few minutes."

Master wigmaker **Betty Myers**, journeyman wigmakers **Regina Blizzard** and **Terry Lyons**, and apprentice wigmaker **Debbie Turpin** all have work stations set up in the John Coke Office. In addition, Betty has her office upstairs in the building.

The wigmakers rotate work shifts between the Wigmaker Shop and the John Coke Office, which is closed to the general public.

*Want to know more? Employees can learn more about 18th-century wigmaking at the Wigmaker Shop daily except Tuesdays and Saturdays. A valid CWID is required for admission.*





## HOSPITALITY/PRODUCTS NEWS

### Room service employee receives perfect score from Leading Hotels of the World



Photo by Scott Watson

A Williamsburg Inn employee was recognized on March 31 for a perfect score for room service. Robert Lukasiak was noted for his "engaging and personalized service." While Robert was picking up trays, he noticed a guest who he had served earlier. Robert used the guest's name and asked how the guest enjoyed his breakfast. John Shideler, general manager of the Williamsburg Inn, presented him with a certificate. Established in 1928 by several influential European hoteliers, Leading Hotels of the World has 426 hotels across the globe. The Inn is ranked 17th in the world for customer service and fourth in the United States. This organization allows only hotels that meet high standards for quality and distinctiveness. To be considered for inclusion, a hotel must be in the luxury category and meet the most exacting standards with respect to accommodations, service and cuisine.

### Gift ideas for Mother's Day 2015

As you plan gifts for the special mothers and grandmothers in your lives, remember that [www.williamsburgmarketplace.com](http://www.williamsburgmarketplace.com) offers a range of specialty giftware with unique 18th-century inspiration.

The WILLIAMSBURG licensing team has created two Mother's Day gift guides it will be promoting on social media until May 10. The gift guides will be available online at [www.facebook.com/wmbgbrand](http://www.facebook.com/wmbgbrand) and [www.pinterest.com/wmbgbrand](http://www.pinterest.com/wmbgbrand). All items can be purchased online and in Colonial Williamsburg stores. The gift guides include the following items:

#### Under \$50

- A WILLIAMSBURG bird house by Campania International is based on historical evidence that points to the use of these distinctive homes for small nesting birds in 18th-century Virginia.
- WILLIAMSBURG Gardenscape Toilette plates from Andrea by Sadek are based on watercolor paintings of the Historic Area created by a local artist.
- The design of our WILLIAMSBURG teapots kitchen towel by India Overseas incorporates silhouettes of teapots in Colonial Williamsburg's collections.
- The WILLIAMSBURG Livingston Pitcher by Park Designs is part of the newly introduced Tarpley Collection. The pitcher's overlapping strap work

handle, stippling and handsome silhouette are all derived from ceramics in Colonial Williamsburg's archives.

- The WILLIAMSBURG Magnolia mug from Andrea by Sadek and the Magnolia Blossom kitchen towel by India Overseas capture the beauty of the magnolia.

#### Over \$50

- The color and design of the WILLIAMSBURG Day Lily pillow by Michaelian Home are inspired by botanical prints in Colonial Williamsburg's rare books library.
- The WILLIAMSBURG mini wreath Chinoiserie vase by Global Views is copied from flower vases used on desert pyramids in the Governor's Palace.
- The WILLIAMSBURG Hunter Jewelry box by Reed & Barton is inspired by a chest of drawers in Colonial Williamsburg's furniture archives.
- Our WILLIAMSBURG Blair Pedestal hurricane shades by Reed & Barton offer a new stylistic twist on our classic reproduction hurricane.
- The artwork on the WILLIAMSBURG Imperial Blue trumpet vase by Mortahedeh China & Co. is reproduced from 18th-century Chinese export porcelain in Colonial Williamsburg's museum archives.

### Easter on parade for Colonial Williamsburg's hotel guests



1.

Colonial Williamsburg celebrated several events on Easter Sunday. (1) Colonial Williamsburg's Fifes and Drums performed at the Williamsburg Woodlands Hotel & Suites to kick off the Easter Egg Hunt. (2) Snuggles the Bunny met Woodlands employees Darin Coward, Deanna Suyas and Kristina Wagner (left to right) and families for the Easter Egg Hunt. (3) Brittany Pietro helped young guests decorate cookies with colorful sugars at the Williamsburg Inn. Guests packaged their creations in treat bags to take with them. (4) Guests met Mr. and Mrs. Easter Bunny in the Oval Garden. (5) The Williamsburg Lodge hosted Easter Brunch Buffet in the Virginia Room. Employees who exceeded guest expectations included (from left) Dennis Jenkins, Tom Eason and Sharon Charity-Brown.



2.

Photos by Carole Moore



3.



4.



5.





Photo by Darnell Vennie  
Eleanor Edwards accepted her Silver Bowl from Colonial Williamsburg President and CEO Mitchell B. Reiss at the dinner in January. Silver Bowls are given to employees who have reached 25 years of service.

## Your Story

### Edwards works to sate guests' appetite for menu options

#### EMPLOYEE NAME:

Eleanor Edwards

**POSITION:** Cook V, Traditions at the Williamsburg Lodge

**YEARS OF SERVICE:** "I have been with The Colonial Williamsburg Foundation for 25 years, beginning in March 1989 when I started as a broiler cook at the Williamsburg Inn. All of my employment has been in the food service area, and I have also worked at both the Green and Gold Golf Course restaurants, as well as at the café in the Art Museums of Colonial Williamsburg. I have been the cook V (lead cook) at Traditions for about three-and-one-half years."

**WHAT I DO:** "As the cook V at Traditions, I set up the breakfast buffet line each morning, beginning at 7 a.m. I also prepare breakfast food items from the à la carte menu. I work five days each week, and my day begins at 5:30 a.m. until 2 p.m. I work on a rotating schedule so my work week does vary. I also organize and direct the food service staff each morning and also prepare the food for the luncheon menus each day as well. Our luncheons begin at 11:45 a.m. and end at about 2 p.m. I remain at work until the lunch period has ended. I also assist in the preparation of breakfast and luncheon meals for any room service orders that we receive in the kitchen."

**WHAT I LIKE ABOUT MY JOB:** "I love preparing the food for our guests who dine with us at the Traditions and putting smiles on their faces as they eat their meals. I always try to go above and beyond any expectations they might have while dining at Traditions and prepare the best meals possible for our dining guests, both local residents as well as our guests who are staying at the Lodge. "I also enjoy the people that I work with, especially the apprentices that we have at the Lodge. We work together as a team in preparing the food on our buffet line and the menu items. Our luncheon buffets on both Fridays and Saturdays each week are extremely popular, and we have a lot of repeat guests for these buffets. I enjoy seeing many of these guests who return regularly for our buffets."

**WHAT I DO TO IMPROVE THE GUEST EXPERIENCE:** "At Traditions, we are always very sensitive regarding any dietary restrictions our guests might have as they dine with us. This may include a gluten free diet, for example, or even a vegetarian diet. When I am working on the buffet lines, I also try to engage our guests in conversation, asking them if they have any special requests or how they like their food to be prepared. We make a very conscientious effort to please all of our guests who dine at Traditions."

**MEMORABLE EXPERIENCES:** "Receiving a Silver Bowl at the January dinner based on my 25 years of service has certainly been the highlight of my food service career thus far. I was able to bring my mother to the dinner, and she was very proud of what I have accomplished throughout my career. In my 25 years, I have also been honored to serve many special guests during their visit to Colonial Williamsburg, such as basketball legend Michael Jordan when he played golf on the Gold Course and Judge Joe Brown when he dined at the Lodge."

"I also was one of the first cooks to be employed at the restaurant at the Green Course Golf Club when it first opened, and I initiated the herb garden there. We had many repeat guests who dined with us at the Green Course, and one particular diner gave me a piece of jewelry that had been in his family for many years as a token of his appreciation for the excellent service I had provided him through the years."

**BIGGEST ACCOMPLISHMENT:** "Receiving a Silver Bowl for 25 years of service has been the highlight of my Colonial Williamsburg career."

"I am also very proud of my family. I have two daughters. One daughter is a pre-med junior at Norfolk State University, and my oldest daughter will graduate in May in interior design from Radford University. I also have two sons, one of whom served many years in the Air Force. My family also keeps me busy."

**INTERESTS/HOBBIES:** "I enjoy bike riding, although I recently had surgery on my ankle. I also like to garden at my home and enjoy an occasional game of bowling."

## Nominations are being sought for Eugenia Corrigan Award

Nominations are being sought for the 2015 Eugenia Corrigan Award.

This annual award honors the administrative professional who has best modeled high standards of professionalism and hospitality and courtesy over the past year as exemplified by the late Eugenia Corrigan during her 38 years of service to Colonial Williamsburg.

Nominees will be individuals employed in an administrative position in any division of the Foundation. They should:

- Demonstrate exceptional skill in administrative responsibilities;
- Work in collaboration with team members and other colleagues across the Foundation to meet priorities and foster a positive and supportive work environment;
- Consistently display a high level of integrity and professionalism; and,
- Understand, support and exceed One Foundation expectations of guest focus, communication, collaboration and stewardship/accountability.

All nominations will be evaluated and a confidential panel of judges will determine

the winner from all nominations submitted by the deadline of 5 p.m., Friday, May 22. This year's honoree will be announced at the administrative support staff event in June.

Nomination forms are available through Foundation-wide bulletin boards, the Intranet and from Human Resources - [jlloyd@cwlf.org](mailto:jlloyd@cwlf.org) or 7163.

Past winners are: **Karen McKee**, Development, 2014; **Eve Otmar**, Hospitality and Products, 2013; **Regina Isaac**, Hospitality and Products, 2012; **Racene DaCosta Dowdie**, Human Resources, 2011; **Karen Smith**, Research and Historical Interpretation, 2010; **Catherine Wood**, Hospitality, 2009; **Diane Hudgins**, Research & Historical Interpretation, 2008; **Mary Ann Goode**, External Affairs, 2007; **Stacy Smith**, Finance, 2006; **Brenda Swann Wagnitz**, Hospitality, 2005; **Davelin Forrest**, Historic Area, 2004; **Susie Davis**, Historic Area, 2003; **Marie Caulford**, Strategic Projects, 2002; **Selena Phelps**, Hospitality, 2001; **Jane Lloyd**, Human Resources, 2000; **Velva Henegar**, Collections and Museums, 1999; **Bertie Byrd**, Education, 1998; **Pat Waters**, Collections and Museums, 1997; and **Marcia Miles**, Hospitality, 1996.

### Vegetarian options for tavern menus discussed



Photo submitted by Making History Now blog staff  
In March, Colonial Williamsburg executive chef Rhys Lewis held a workshop to discuss vegetarian options for guests with the chefs in the four dining taverns - Campbell's, Chowning's, King's Arms and Shields. He encouraged the chefs to think creatively. For instance, grains such as farro, quinoa, wheat and barley provide flexibility in preparing vegetarian dishes. Chef Rhys also discussed other diets such as gluten free and dairy free options for guests. For more information on the workshop and to see pictures of other dishes, visit <http://makinghistorynow.com/?s=vegetarian>.

## Marketplace

**HOUSE FOR RENT:** Newly renovated house in a quiet Hampton neighborhood. Close to I-64. Three bedrooms with two bathrooms. Includes washer and dryer. New roof, siding, windows, carpets and stove. \$1,000 per month. CALL: Steve Leong at (757) 871-9627.

Goods and services advertised in CWV 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 submit the ad in person or through e-mail to [progress@cwlf.org](mailto:progress@cwlf.org).

Colonial Williamsburg News is published by the Office of Internal Communications for Colonial Williamsburg employees. Send correspondence to: Colonial Williamsburg News, P.O. 104, fax to 565-8780 or e-mail it to [progress@cwlf.org](mailto:progress@cwlf.org).

Director of Human Resources.....Kelli Mansel, 7116

Editor.....Penna Rogers, 7121

Contributors: Patty Audsall, Tom Austin, Barbara Brown, Dave Doody, Tom Green, Tracey Gilden, Jane Lloyd, Selena Phelps, Chuck Reusing, Kathy Rose, Joe Straw, Darnell Vennie, Lael White

This publication is recyclable.

©2015 Colonial Williamsburg Foundation

View Colonial Williamsburg News online at [www.cwlf.org/News/Online/cwnews/current.pdf](http://www.cwlf.org/News/Online/cwnews/current.pdf)