



Colonial Williamsburg News

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

Guests staying at CW hotel properties receive special benefits

Beginning in mid-April, Colonial Williamsburg hotel guests will receive exclusive access to daily events at the Williamsburg Woodlands Hotel & Suites, Williamsburg Lodge, Williamsburg Inn, Colonial Houses and Providence Hall Guesthouses.

Colonial Williamsburg hotel guests receive an invitation to special guest-only day and evening events.

- **Daily at 9:30 a.m.** Recruitment Call to join the militia and march to the Revolutionary City, led by Fifes and Drums.
- **Daily 11:30 a.m.** Respite from the Revolution with music, conversation and refreshments in the Shields Tavern Garden. *Exclusively for guests of Colonial Houses—Historic Lodging.*
- **Nightly.** Complimentary evening program in the Revolutionary City through Aug. 31 for Williamsburg Inn, Williamsburg Lodge and Colonial Houses guests. *Weather permitting*

Hotel guests receive additional benefits. Guests staying at the Williamsburg Inn, Williamsburg Lodge, Colonial Houses – Historic Lodging, Providence Hall Guesthouses and the Williamsburg Woodlands receive:

- Special savings on admission tickets;



Colonial Williamsburg photo

This summer Colonial Williamsburg hotel guests receive access to special programs. (Above) Rebecca Suerdick leads colonial dancing in the lobby of the Williamsburg Woodlands Hotel & Suites, and themed pool parties as well as special savings on tickets and events.

- Special seasonal events;
- Preferred reservations for dining, tee times, tennis and spa treatments;
- Shuttle services in and around the Revolutionary City;
- Shopping delivery services;
- Free on-site parking;
- Complimentary Wi-Fi;
- Free 30-minute tennis clinic on Monday, Wednesday and Friday;
- Free 30-minute golf clinic on Tuesday, Thursday and Saturday; and
- Free 30-minute lawn bowling clinic daily.

Guests who have reserved lodging in the Williamsburg Inn, Williamsburg Lodge,

Colonial Houses – Historic Lodging and Providence Hall Guesthouses receive:

- Complimentary refreshments daily;
- Access to the Spa Fitness Center, group exercise classes and resort pools;
- One hour of tennis court time; and
- Free two-hour bike rental.

Guests who are staying at the Williamsburg Inn, Colonial Houses – Historic Lodging and Providence Hall Guesthouses receive a special welcome gift and shopping coupon.

Guests to the Williamsburg Woodlands Hotel & Suites receive a deluxe continental breakfast. According to **Ted Horan**, general manager and director of guest experience hospitality and products, the Woodlands will be a popular destination for family fun. Fun Zone features special activities just for kids including themed pool parties, a Fife and Drum march, a magic show, a storyteller, scavenger hunt and miniature golf tournament.

Later in the summer, families will have access to Splash Pad.

Colonial Williamsburg employees can recognize hotel guests by their blue lanyards.

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

New series of evening programs performed on Charlton stage

In 2014, Colonial Williamsburg guests are invited to enjoy a series of programs on the Charlton stage during summer evenings. Three distinct types of programming will be offered every night - stage presentations, tours such as the "Tavern Ghost Walk" and additional programs and seated performances in intimate settings.

Programs include:

- "Faces of the Nation," 3:30 p.m. daily June 16 – Aug. 30. Everyday people - artisans, farmers, house servants and Natives of this land - both enslaved and free - were an essential part of building a new society. Guests meet the "Faces of the Nation" who paved the way for this new society. Guests see how their lives, like our own, were affected by the promises of American independence, whether realized or unfulfilled.
- "Dance to the Drummer's Beat," 7 - 8 p.m., June 16, 22, 29, July 6, July 15, July 29, 31, Aug. 12, 18 and 26. Guests keep the rhythms, sing the songs and dance the dances adapted from West African people in colonial America.
- "Great American Sing-Along," 7 p.m., Wednesdays, June 18 – Aug. 27. Guests discover the stories behind some of America's most inspirational and popular music and add their voices to the chorus in this entertaining program. Even before radio, television, and video games, music was a favorite pastime for Americans.
- "The Art of Fifeing and Drumming," 7 p.m., June 17, 19, 30, July 22, Aug. 5 and 19. Guests enjoy an evening filled with the sounds of the Colonial Williamsburg Fifes and Drums. As guests listen to the martial tunes, they can imagine the roar of the cannon and learn about the lives of the military musicians.

- NEW - "Scapin," 7 p.m., June 20, 21, 24, 26, 27, 28, July 1, 3, 5, 7, 12, 14, 17, 19, 21, 24, 26, Aug. 4, 7, 9, 11, 14, 16, 21, 23, 25, 28 and 30. Mr. Hallam's Traveling Players present a wild and raucous outdoor performance of Moliere's famous comedy. Guests enjoy the play that inspired all of your favorite Saturday morning cartoons.
- "The Art of Fifeing and Drumming with Special Guests," 7 p.m., July 8. To honor the history of fifes and drums and their use in a military setting that goes back to Swiss mercenaries of the 14th and 15th centuries, the Colonial Williamsburg Fifes and Drums will perform traditional field music alongside the Rhine River Rebels from Basel, Switzerland.
- NEW - "Sword Play?" 7 p.m., July 10, 11, 13, 18, 20, 25, 27 and Fridays, Aug. 8 – 29 and Sundays, Aug. 10 – 24. Mr. Hallam's Traveling Players present a daring spectacle of blades, fisticuffs and silliness in a variety show featuring weapons from the 18th century.
- "Legends and Tales of the 18th Century," 7 p.m., June 23 and July 28. Guests gather for an entertaining evening of stories told by some of Williamsburg's 18th-century residents. They will hear of the outrageous, silly and heart-breaking events in everyday citizens' lives.

In addition, Colonial Williamsburg evening programs also will be featured at the Courthouse, Governor's Palace and Capitol. Seated performances in these settings include "Ghosts Amongst Us," "Pirates Amongst Us."

A separate ticket is needed for evening programs.

Want to know more? Browse This Week on the Colonial Williamsburg's Intranet.



Photo by Penna Rogers

Alexandra Brown and Meko Calderin (behind the bar) spoke to a guest at the newly constructed bar at Chowning's Tavern.

Chowning's Tavern raises the bar on food and service

Chowning's Tavern has transformed into an 18th-century alehouse. Part of the remodeling included adding more dining space with a bar.

Colonial Williamsburg's millwork team and carpenters constructed a bar from pine that is approximately four feet wide and approximately 27 feet long has been added to the garden. According to **Kenny Gulden**, foreman of millwork, two carpenters worked on the bar for three days. "The newly constructed bar was placed over the existing bar," he said. "The old one is still there."

Cliff Walls, foreman of carpentry, worked with his team to install the bar.

Seth Farrell, director of Historic Area hospitality operations, said guests

can enjoy lunch at the bar or take advantage of the Fifes and Drums evening tattoo and enjoy a beverage at the bar while waiting for their dinner reservation.

Chowning's Tavern chef **Florence Allen**, Chef **Linwood Blizard**, Chef **Rodney Diehl** and **Rhys Lewis**, Colonial Williamsburg hospitality executive chef, collaborated on new menu items including trenchers or flat bread sandwiches which are available in four varieties -- roasted vegetable, braised brisket, fennel roasted pork and BBQ smoked chicken. Chowning's also has eight craft beers including Colonial Williamsburg's Dear Old Mum and Old Stitch.

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



HOSPITALITY NEWS

Regency Room updated to enhance look without compromising elegance

Guests to the Regency Room will find it more inviting. "The overall look of the Regency Room hasn't changed since it opened," said **John Shideles**, general manager of the Williamsburg Inn. "Our guests wanted a more comfortable dining experience."

The Regency Room had always been an open room. "I asked Cheryl to come up with a design that would break it up, but still keep our brand," John said.

"We didn't want to change the décor completely. We wanted to enhance the look without compromising the elegance of the room," said interior designer **Cheryl Griggs**. "It needed to remain formal without being stuffy and one-dimensional."

Federal-style hostess chairs have been added to tables of two. These chairs feature a coral damask with a green-and-cream stripe. The Oriental pattern in the damask coordinates with the hand-painted Chinese panels in the Regency Room.

"Brunschwig & Fils [an American decorative textiles firm] was discontinuing the fabric but agreed to remake it for us," she said.

Nano-technology will give these chairs more life. Each was treated for easier stain removal and general wear and tear. "It really does help extend the life of the fabric," Cheryl said.

In addition to the beautiful view, a new focal point has been added to the Regency Room. Pedestals were placed at the corners of the dance floor and topped with footed bowls with ivy and fern arrangements. An eight-sided table with a flower arrangement sits in the middle of the dance floor.



Photos by Penna Rogers

(Photo left) Interior designer Cheryl Griggs added Federal-style hostess chairs to tables of two in the Regency Room. (Photo right) In addition to the bank of windows that provides a view of the Gold Course, a new focal point was added to the Regency Room. Pedestals were placed at the corners of the dance floor and topped with footed bowls with ivy and fern arrangements. An eight-sided table with a flower arrangement sits in the middle of the dance floor.

A tailored, reverse pleated tablecloth will be made to add interest to the table when it's used for food or wine displays.

The original chairs from the Regency Room have been refurbished. Banquet rounds have armless chairs to offer guests more comfort during their experience.

Tables feature a green base cloth with an

off-white topper draped over it. The flower vases also have changed. "We now do a green-and-cream floral scheme," Cheryl said. "We kept the roses, which is the signature flower for the Inn."

The rug was custom made in Ireland. The carpet on the dance floor can be rolled up and stowed under the dance floor.

Dress for guests has changed to resort casual. As a result, the white jacket and tuxedo uniforms for servers in the Regency Room have been replaced with charcoal gray suits accented with neck ties in coral and gray.

The Regency Room is more functional for staff. Furniture maker Harrison Higgins of Richmond created new case pieces for the Regency Room. Four marble-topped sideboards on casters were added. These pieces give the breakfast and lunch buffet displays a more polished look than the typical hotel "skirted banquet table" look. They're also used for wine displays for dinner service. "Our staff does not have to put up and take down buffet tables," John said.

The sideboards sit on either side of the dance floor. During brunch, an omelet station is at the head of the room, said **Leroy Stoutingberg**, Inn restaurant manager.

Higgins also made new mahogany waiter stations with soapstone tops. Each waiter station features a hot plate, a coffee cup warmer and bread warmer to better service the guests. Additionally, Higgins made three mobile carts for table-side service: two chef's action stations and a cordial cart.

The Inn now serves breakfast and dinner throughout the year. During December, the Inn hosts holiday lunches for businesses.

Travis Brust, executive chef at the Williamsburg Inn, said some changes have been made to the menu. "The changes in the menus have been a six-year process," he said. "We split the menu in two."

One side includes signature classics such as the Regency salad, crabmeat Randolph,

lobster bisque, herb-marinated chateaubriand, Eastern Shore seafood medley and Berkshire pork tenderloin schnitzel.

"The second section has a unique appeal," Travis said. "New Age foodies love it."

The avant-garde menu features the golden trout, American paddle fish and Oestra sturgeon caviar. Starters include chicken liver pate and frog leg duo.

For the second course, guests can choose between the orchard and field salad, from-age and English pea risotto. Entrees include American Heritage Chocolate-coated Long Island duck breast, herb-basted lamb loin, coriander-crust salmon and vegetable "pappardelle."

The challenge, he said, is combining the menus for one table and making them both look good together. "We have to make them look like they coordinate."

Travis introduced two ways to get the chefs and guests to interact in the Regency Room. With the Amuse-Bouche table, a culinary apprentice makes one or two appetizers at each table.

"The chefs don't tell the student what to make," he said. "The student researches it and comes back with a recipe. It's a learning process."

For instance, Amuse-Bouche could include smoked pork rilletes with a brioche crostini, micro greens and corn aioli.

The cordial cart features after-dinner aperitifs such as brandy, Grand Marnier and Benedictine. "An after-dinner drink is designed to ease digestion," Travis said.

Travis is preparing a new dessert menu featuring a deconstructed Black Forest cake. "It features kirsch meringues, torn chocolate cake pieces, port-soaked cherries and pliable ganache that can be made into a loop or a way line to decorate the plate," he said.

Travis said guests have responded well to changes in the Regency Room. "It's much less intimidating," he said.



Photos by Penna Rogers

Williamsburg Inn servers **Bill Ivy** and **Laura Vossell** model the new uniforms for the Regency Room. The charcoal gray uniform with accent tie replaced the white jacket and tuxedo uniform for a resort casual appearance.

CW chefs kick pork butt during Beaufort, N.C., food and wine festival

Colonial Williamsburg chefs **Anthony Frank** and **Keith Nickerson** were featured among guest chefs across the country and globe April 23 – 27 for the Beaufort Food and Wine Festival in Beaufort, N.C.

The two chefs prepared dishes for a reception and four-course meal for 40 people based on heritage pork products at the Ivey House. The challenge presented to the chefs was to include pork in every course of the meal.

At the reception, guests enjoyed:

- A pork belly BLT with rain or shine Bibb lettuce and tomato conserve on

grilled breads;

- Hand-craft inspiration coppa (cured meats) with Scott Farms pickle, carrots and red onions; and
- Black pepper Goats R Us cheese and Milano salami.

The dinner began with Carolina shrimp and hardwood smoked bacon with vegetable ragout on rosemary crostini. A kale and romaine salad featured pork rind crouton, garlic dressing and shaved SarVecchio.

A mouth-watering slow roasted pork tenderloin porchetta was served with Blanton Farm sweet potato Andouille hash and

wilted Swiss chard with Defiant whiskey jus.

Three Little Pigs finished the meal with a chili chocolate terrine, Duck-Rabbit Milk Stout pork fat ice cream and apple wood-smoked bacon caramel.

The opportunity to promote Colonial Williamsburg as a culinary destination came when, in October 2013, Foundation donor Ileen Cox asked Colonial Williamsburg chefs if they would like to participate in the Beaufort Food and Wine Festival. Ileen and her husband Bill have been Colonial Williamsburg donors for 20 years and are members of the Associates.

Chef Frank was named the executive chef for the Williamsburg Lodge in 2013. He is responsible for all culinary operations, including conferences, the lobby lounge and Traditions restaurant. He joined Colonial Williamsburg in August 2006 as conference chef de cuisine at the Lodge.

Chef Nickerson was named executive sous chef for the Lodge in 2013. He is responsible for managing kitchen operations for the Lodge and Woodlands conference centers, supporting Huzzah! BBQ Grille and Traditions restaurants, developing new menus, cost estimating and staff scheduling.



What in the world is that?

The Art Museums of Colonial Williamsburg kick off the summer season with two new programs – “Wild, Weird, Wonderful” and “Celebrate Quilts.”

During “Wild, Weird, Wonderful,” guests tour the galleries and discuss strange and interesting objects, and learn how and why they became part of Colonial Williamsburg’s collections. 10:30 a.m. Mondays, June 16 - Aug. 25.

“Celebrate Quilts!” uncovers the fascinating world of quilts. What can quilts tell us about the people who made them? A hands-on activity follows. 10:30 a.m. Saturdays, June 21 - Aug. 30.

- Returning programs include:
- “Spy Craft,” 2:45 p.m., Mondays, June 16 - Aug. 25. Families drop in and try their hand at reading and writing secret messages.
 - “Explore the Declaration of Independence,” 10:30 a.m., Tuesdays, June 17 - Aug. 26. During a guided tour, families explore the exciting events leading to the Declaration of Independence and the American Revolution. Youth ages 10 and up have the opportunity to create a souvenir to take home.

- “Create!” 2:45 p.m., Tuesdays, June 17 - Aug. 26. Families drop in and create a work of art inspired by the collections.
- “The Artful Animal,” 2:45 p.m., Fridays, June 20 - Aug. 29. Families join a guided tour hunt through the galleries in search of animals.
- “The ‘Sweetest’ Fashions,” 10:30 a.m., Fridays, June 20, 27, July 4, 11, 18 and 25, Aug. 8, 15, 22 and 29. The entire family examines portraits, clothing--and even dishes--for signs of what were the “sweetest” fashions. At the end, kids can participate in a hands-on activity.
- “Kids in Art,” 2:45 p.m., Saturdays, June 21 - Aug. 30. On a guided tour, families explore the galleries for depictions of kids in art and then create their own masterpiece to take home.

Any Historic Area or museum admission is required for all of these programs.

Family art programs at the Art Museums of Colonial Williamsburg are supported in part by a generous grant from Target.

Programs and exhibitions at the DeWitt Wallace Decorative Arts Museum are supported by the DeWitt Wallace Endowment Fund.

Award-winning historian speaks at Naturalization Ceremony June 16

Award-winning historian Michael Beschloss will address the newest group of American citizen candidates participating in the Naturalization Ceremony in Colonial Williamsburg’s Revolutionary City on Monday, June 16.

Earlier in the day, Beschloss will address a luncheon and sign his books at the Williamsburg Lodge. The topic of his luncheon presentation is “American Citizenship and American History.”

Beschloss is a best-selling author and a regular commentator on both NBC and PBS. He co-authored with Caroline Kennedy in 2011 “Jacqueline Kennedy: Historic Conversations on Life with John F. Kennedy.” He is currently working on a history of American presidents in wartime from James Madison to George W. Bush, to be published in 2016.

Newsweek has called him “the nation’s leading presidential historian.” He serves as the NBC News presidential historian and is also a contributor to the PBS NewsHour. He recently became contributing columnist on history for the New York Times. He won a 2005 Emmy for his role in creating the



Michael Beschloss

Discovery Channel series, “Decisions that Shook the World,” of which he was the host. His nine books include “Presidential Courage, Beschloss has served as historian on the staff of the Smithsonian Institution, a senior associate member at Oxford University in England and a senior fellow of the Annenberg Foundation in Washington, D.C. He is a trustee of the White House Historical Association and the National Archives Foundation.

Beschloss will sign copies of his books at 11 a.m. before his luncheon presentation at noon.

Tickets for the luncheon and address are \$55. Seating is limited and advance reservations are encouraged and are available at (855) 296-6627.

Drummers Call experiences largest participation yet



1. Photo by Penna Rogers



2. Photo by Tom ShROUT

Guests joined 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. Colonial Williamsburg Fifes and Drums hosted the Drummers Call with the largest participation yet. A total of 320 people from Fife and Drum units from across the country marched down Duke of Gloucester Street. (1) David Baker led Colonial Williamsburg’s Junior Corps to Market Square. (2) Lance Pedigo led the Senior Corps to Market Square to participate in a Grand Review behind the Courthouse. (3) Members of the Colonial Williamsburg’s Fifes and Drums Alumni Corps returned once again to the 2014 Drummers Call. (4) Box lunches were served to participants in Drummers Call. Seth Farrell, director of Historic Area hospitality operations, and Tracy Haynes, guest service manager at King’s Arms Tavern, handed out the lunches to the military field musicians. Chef Linwood Blizzard was ready to distribute more meals.



3. Photo by Tom ShROUT



4. Photo by Penna Rogers



African American programs come to the stage at Art Museums

Colonial Williamsburg interpreter **Valarie Holmes** can be seen in two programs at the Art Museums of Colonial Williamsburg.

The concept of family is as old as mankind, but its social and legal definition has changed over the years. During "What is a Family?" guests discover the ties that bind us together in this moving program as Valarie explores the situation of Ann Ashby, who with her children escape the bonds of slavery through the efforts of her free black husband, uniting their family in freedom. Guests learn about the legal and social challenges slaves and free blacks in colonial Virginia face as they strive to keep "family" together. This program can be seen from 11:30 a.m. – 12:30 p.m. June 24, July 2, July 8 and July 29. Admission ticket is required.

Valarie portrays three women spanning centuries in "To Be Seen as An American." Guests meet three black women who didn't accept society's limits on what they could accomplish. Lydia Broadnax rose from slave



Valarie Holmes

to entrepreneur. Katie Marie was educated but not given the resources to teach others, and Clara Byrd Baker fought for equal rights in the 20th century. These Williamsburg women's work spanned three centuries, opening doors and providing new opportunities

for the next generation to build on. This program can be seen from 11:30 a.m. to 12:30 p.m. June 17, July 1 and July 15. An admission ticket is required to attend this program.

Programs and exhibitions at The Colonial Williamsburg Foundation's DeWitt Wallace Decorative Arts Museum are supported by the DeWitt Wallace Endowment Fund.

Live a story, give a story: Donate blood at June 12 drive

Colonial Williamsburg joins with the City of Williamsburg on Thursday, June 12 to sponsor a Red Cross blood drive from 10 a.m. to 4 p.m. at the Community Center, 401 N. Boundary St.

To compete for the Mayor's Cup, participating cities in the Hampton Roads area must host at least one blood drive in June. The city that has the largest percentage of participation at their blood drive will win the Mayor's Cup.

Blood donors must be at least 17, weigh at least 110 pounds and be in good health. Prior to donating remember to:

- Drink plenty of juice, water or other non-caffeinated fluids.

- Eat foods low in fat and high in iron (green leafy vegetables, nuts, whole wheat bread and lean meats).
- Get a good night's rest.
- Avoid strenuous exercise before and after donating.

Donating blood takes approximately one hour and consists of four steps: registration, confidential health history, actual donation of blood and refreshments.

Colonial Williamsburg's blood drives are coordinated by the Hospitality and Courtesy Committee in collaboration with the American Red Cross.

Want to register? Call the Employee Communications line at 7029 and press 5.

Your Story

Brewington ensures rooms are "special, beautiful" for guests

EMPLOYEE NAME:

Jackie Brewington

POSITION: Design Tech, Upholstery Shop

YEARS OF SERVICE: "More than 12 years. I have worked in the Upholstery Shop for about three years and before that I worked in Historic Area Sewing Room. Prior to that worked in the Craft House Design Studio."

WHAT I DO: "We make draperies for both the Williamsburg Inn and Williamsburg Lodge, as well as for the historic houses in the Revolutionary City. I am also responsible for making dust ruffles, bed skirts and pillow shams for all three locations. We also make table coverings for special events held at the Williamsburg Inn, Lodge, the conference centers and other places such as the spa. I also conduct room inspections in the Inn, Colonial Houses and Lodge to determine if any sewing repairs might be needed for the draperies and other items. I am currently working on pillows and bed skirts for the Lodge."

WHAT I LIKE ABOUT MY JOB: "My job is very fulfilling and rewarding to me. We get to work with a lot of beautiful fabrics and are given the creative ability to construct different accessories, such as draperies, bed skirts, tablecloths



Jackie Brewington

and pillow covers, etc."

WHAT I DO TO IMPROVE THE GUEST EXPERIENCE:

"We want to make sure that the draperies, bed skirts and other similar items are special and beautiful when our guests check into their rooms at the Inn, Lodge and in the historic houses. We want our guests to have a favorable impression of everything."

MEMORABLE EXPERIENCES: "I helped with the sewing of the jackets for the wait staff during the visit of Her Majesty Queen Elizabeth II of England in 2007 when she stayed at the Inn. I also helped make the window treatment for the Queen's staircase at the Inn before Christmas last year. I also worked on the new draperies for the Inn lobby in the past."

INTERESTS/HOBBIES: "I love to make Christmas ornaments, especially angels."

Benefits Fair informed employees about good health, retirement benefits



Photos by Penna Rogers

Colonial Williamsburg employees and their dependents had the opportunity to learn about health care, financial health and wellness options at the annual Spring Benefits Fair. (Photo top) Colonial Williamsburg chefs Sean Gonzalez and Justin Addison (left to right) prepared salads for attendees to sample. (Photo center) Landscape supervisor Susan Dipeper discussed plants and their uses for cooking. (Photo bottom) Deborah Worstell handed out information about memberships to the Golden Horseshoe Golf Club.



Marketplace

FOR SALE: A "Life Gear" massage table with all the bells and whistles, excellent condition, asking \$300. Also a "Dolphin II" massage chair, great condition, cost \$700, asking \$300. CALL: Kris Fox Brown at (757) 565-4732.

FAMILY OWNED COTTAGE IN DUCK, NC; RENTS SATURDAY-SATURDAY/DESCRIPTION: Stupendous ocean and sound view from a high dune! Spacious home w/foli & den. 850 ft to direct beach access. Free Wi-Fi. Hot tub on deck, two TVs and great sunrise and sunsets. First level queen bedroom w/ shared full bath, and queen master bedroom w/private bath, 2 bedrooms each 2 twin bedrooms (3 Bath (2Q,4SS)). Second level: kitchen, dining room, living room, rec room w/ shared full bath. Third level: sitting room w/ wet bar. Cottage is available May 10-17, May 17-24, June 5-7, June 7-14, June 14-21, June 21-28, June 28-July 5, July 5-12,

July 12-19, July 19-26, July 26-Aug 2, August 2-9, August 9-16, August 16-23, August 23-30, August 30-Sept 6 and off season rates Sept. 6-13, 13-20, 20-27 and 27-Oct 4. For more information call Kathy Rose 259-9037.

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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 progress@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 progress@cw.org.

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