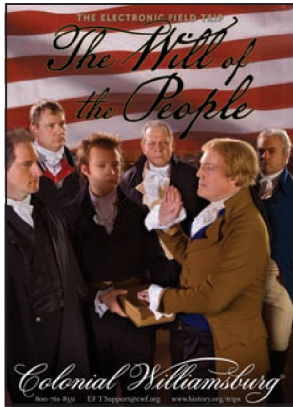




Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS
AUGUST 23, 2012
Online at http://intranet/information_centers/news/ie_news.htm

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Colonial Williamsburg photos

Colonial Williamsburg is providing at no cost online access to its Emmy Award-winning electronic field trip, "The Will of the People." (Left) The electronic field trip examines the presidential election of 1800, one of the most bitter in U.S. history. (Right) In a re-enactment scene from "The Will of the People," members of the Democratic-Republican party prepare to burn John Adams in effigy in 1800 to protest the policies of his Federalist party.

CW offers citizenship lesson as "Gift to the Nation"

By Barbara Brown
Communications Manager

In this election year, Colonial Williamsburg is providing at no cost online access to its Emmy Award-winning electronic field trip, "The Will of the People," from Sept. 1 - Sept. 30.

This is the second year Colonial Williamsburg has provided online access to one of its electronic field trips at no cost to support its mission of bringing the study of citizenship and our founding democratic principles to the nation and around the world. Last September, more than 5,680 registrants representing approximately 161,000 students signed up to receive "A More Perfect Union," the story of what happened when the newly drafted U.S. Constitution was sent to the states for ratification.

"The Will of the People" examines the presidential election of 1800, one of the most bitter in U.S. history, and provides a surprising lesson for a 21st-century student. Thomas Jefferson explains how negative campaigning, partisan politics and contested elections have been a part of our political system since the earliest days of the republic.

Colonial Williamsburg is providing "The Will of the People" electronic field trip streaming video, teacher guide and student Web activities free of charge to any school, homeschool family or individual interested in learning more about the U.S. presidential elec-

tion process. To register, log on to <http://zfoundation.history.org/> and follow the instructions.

"We've got this notion today that it wasn't until *after* the founding generation that things got nasty in American politics," said Bill White, the Royce R. and Kathryn M. Baker vice president for productions, publications and learning ventures for Colonial Williamsburg. "Lies, half truths, rumors, demonstrations and violence dominated that contest, and then as now, the ugliness was generated not by the candidates, but by their surrogates."

The men we now refer to as our Founding Fathers were *not* loved and respected by all their fellow citizens. "The Will of the People" explains that issues of military spending, the power of the federal government, taxation and the deficit were front and center 200 years ago, just as they are today. And, the disagreements of the citizens were at least as lively as today.

After September, "The Will of the People" will be available for \$120 per school as part of Colonial Williamsburg's 2012 - 2013 Electronic Field Trip Series. More than 5,100 participants have already signed up for this year's complimentary program, with registration continuing through the month of September.

Colonial Williamsburg's Electronic Field Trip series is supported in part by the William and Gretchen Kimball Young Patriots Fund.

UW seeking Day of Caring volunteers

Colonial Williamsburg employees have an opportunity to "Live United 24/7" through the United Way of Greater Williamsburg's annual Day of Caring Friday, Sept. 14.

This event brings together volunteers to assist United Way partner agencies with a variety of special projects.

This year's projects include:

- Girl Scout Camp Skimino. Cleaning, minor repairs and trail maintenance. Twelve to 15 volunteers needed.
- Community Resource Center, 312 Waller Mill Road - Home needs interior and/or exterior painting. Bring your own paint brushes and

dropcloths. Five - seven volunteers.

- Head Start, Waller Mill Road - School Supply Drive. Dispose of canopy. Two flower beds weeded. Four - six volunteers.
- FISH Food Drive, 312 Waller Mill Road. Donations of non-perishable foods including boxed foods, soups, canned food items, cereal, protein bars/cereal bars will be collected the first week in September and delivered Sept. 14. Team leaders for the project are eligible to receive Day of Caring shirts.

Have questions? Please contact Diane Hudgins at 7108.

Tramp Art: Fascinating folk art fashioned from cigar box wood

By Jim Bradley
Communications Manager

Tramp art. Colonial Williamsburg's newest museum exhibition title conjures up images of hoboes whittling and carving wood into small decorative items as they traveled the country. "Tramp Art" opens Saturday, Sept. 29 in the Pebbles Gallery of Colonial Williamsburg's Abby Aldrich Rockefeller Folk Art Museum.

For many years, the prevailing wisdom was that tramps were the ones who created the folk art made from carved cigar box wood. Although hoboes and itinerants did make some pieces, the majority were made by men residing at home. Most tramp art pieces are too fragile and intricate to have been made while traveling and many required more wood than would have been practical to transport.

"Whether made by a tramp or a man with leisure time, these objects continue to hold appeal for many people," said Tara Chircida, Colonial Williamsburg's curator of furniture. "The character of each piece reflects the maker - often unidentified - who is remembered and admired today through the items he created."

Notch or chip carving required few tools and little training. In the most common form of tramp art, notches were carved into the edges of cigar box wood, usually with a penknife, and the carved wood was then stacked and fastened with small nails or glue to create detailed three-dimensional designs. Men with spare time created layered



Colonial Williamsburg photo

This comb box possibly originated in Pennsylvania between 1900-1925.

objects that decorated homes of family and friends - a style that complemented the Victorian décor found in many late 19th-century homes.

"Tramp Art" will be on view through Sept. 7, 2014.

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

CW acquires important Southern 18th-century portrait

By Jim Bradley
Communications Manager

The Colonial Williamsburg Foundation recently acquired an important portrait painted by Swiss-born Jeremiah Theus, a prolific artist who dominated professional portraiture in Charleston, S.C., from 1740 to 1774. Although he had little competition, much of his success was due to his talent for addressing wealthy South Carolinians' ideals regarding self-imagery.

The painting of Elizabeth Allen Deas is the third Theus portrait to be added to the Colonial Williamsburg collection. It is believed to be painted at the time of her marriage to John Deas in 1759. Purchased at auction, the painting was owned by family descendants of Deas.

"No collection of Southern American portraits can be considered complete without one or more examples of Theus's work," said Barbara Luck, Colonial Williamsburg's curator of paintings and sculpture. "None of our three portraits duplicates another. The three illustrate various aspects of the artist's style that could not be captured in any single painting."

The aesthetics of the portrait combine understated simplicity with unrestrained exuberance.

Her white gown is unadorned and her hair pulled back severely from her face. Bursts of vivid color abound: blue facings on her sleeve ruffles, a blue band across her chest, and a length of scarlet fabric casually drawn around her body while a floral wreath in her hands and a floral ornament atop her head add more color, dense detail and rich textural notes.

Colonial Williamsburg has more than aesthetic interest in the painting. In 1974,



Image courtesy of Brunk Auctions, Asheville, N.C.

The Colonial Williamsburg Foundation recently acquired an important portrait painted by Swiss-born Jeremiah Theus. Much of his success was due to his talent for addressing wealthy South Carolinians' ideals regarding self-imagery. The painting of Elizabeth Allen Deas is the third Theus portrait to be added to the Colonial Williamsburg collection.

the foundation acquired a stunning double chest originally owned by John and Elizabeth Deas, perhaps one of the finest to come out of the South. The two objects - chest and painting - will be paired in a future major exhibition, "Arts of the South," opening in 2013.

Acquisition of the portrait of Elizabeth Allen Deas was jointly funded by donors Mark and Loretta Roman and by the Friends of Colonial Williamsburg Collections.



ACROSS THE FOUNDATION

Hospitality employee recognized with Order of the Pineapple award

A hospitality employee recently was recognized with the Order of the Pineapple award, the highest recognition an employee can receive for hospitality and courtesy. Colonial Williamsburg President **Colin Campbell** presented **Robert Hall**, a bellman at the Williamsburg Lodge, with the award on Aug. 15 at the Williamsburg Lodge Garden Lounge.

Employees and guests who recommended Robert for the award had this to say:

- "We can't express in words how amazing his work ethic is and how dedicated he is to the Foundation."
- "There's no such thing as just bellmen's responsibilities in Robert's vocabulary. He's always there to help."
- "The entire front desk team relies on Robert because he is so dependable, professional and courteous to every guest."
- "Robert at the front door was just wonderful to my daughter, and I greatly appreciate it."
- "On busy days, we have to interrupt his lunch to help guests; he jumps in with a smile without complaint."
- "Robert was especially helpful in finding

us a room with a roll-in accessible shower. He spent extra time helping us find the right room."

- "Mr. Robert on the bell staff was so helpful to me when I injured my ankle."
 - "Robert on the bell staff, thank you for taking such good care of us. We appreciate your kindness."
- Criteria for nomination include:
- Exceeding guest and employee expectations;
 - Serving as a role model by consistently exhibiting hospitality and courtesy toward others;
 - Enhancing the dignity and self-esteem of employees and guests;
 - Promoting hospitality and courtesy within nominee's own department and between other departments and divisions.
 - Going above and beyond what one's job requires on a regular basis.

To nominate someone for the Order of the Pineapple award, complete a nomination form, which can be found on bulletin boards across the Foundation and on the Intranet, and send it to **Barbara Brown** at GBO. For more information, contact Barbara at 7280 or bbrown@cwf.org.



Photo by Barbara Lombardi

Colonial Williamsburg President **Colin Campbell** (left) and **John Hallowell**, president of Colonial Williamsburg hospitality and products (right), congratulated **Robert Hall**, a bellman at the Williamsburg Lodge, on receiving the Order of the Pineapple Award, the highest recognition an employee can receive for hospitality and courtesy.

VDACS commissioner opens Williamsburg Farmers Market on Aug. 11



Photo by Nichole Fury

Thomas Jefferson, portrayed by Colonial Williamsburg Nation Builder **Bill Baker** (left), greeted **Matt Lohr**, Virginia Department of Agriculture commissioner, at the Williamsburg Farmers Market on Saturday, Aug. 11. Lohr rang the opening bell at the farmers market in Merchants Square. Mr. Jefferson and Lohr had the opportunity to converse about their mutual interest in shopping for fresh food in a local market and their interest in Virginia agriculture. Lohr's visit was in recognition of the market's 10th anniversary and Farmers Market Week, Aug. 5-11.

Variety of communication options available to Foundation employees

There are a number of opportunities for employees and volunteers to solve workplace problems or offer ideas and suggestions for department, division or Foundation improvements.

- The **Employee Suggestion System** is designed for employees to offer suggestions to improve the guest experience, decrease expenses or increase revenue. To make a suggestion please click on the link located on the intranet homepage.
- Several **open door** opportunities are available to discuss departmental, divisional, and foundation issues related to job standards, One Foundation Expectations, work environment or various policies. Employees may talk with their supervisors, other members of the management team or a human resources representative.
- president@cwf.org provides an online open door to Colonial Williamsburg

President **Colin Campbell**. To send a message, employees may use the link located on the intranet homepage.

- The **compliance hotline** provides two avenues for employees and volunteers to anonymously report any conduct that might be unethical, illegal or in violation of Foundation policy. The toll-free telephone number is 1-888-849-9332. The link to the **SilentWhistle** website (www.cwf.silentwhistle.com) is located on the Intranet homepage. More information is on the bulletin board poster.

Additional communication avenues include Internal Audit and General Counsel.

Communication is essential to creating a productive and satisfying workplace. Colonial Williamsburg provides a number of ways to voice concerns and suggestions.

Want to know more? Please see your supervisor or human resources representative.

Products employees recognized with PRODI awards

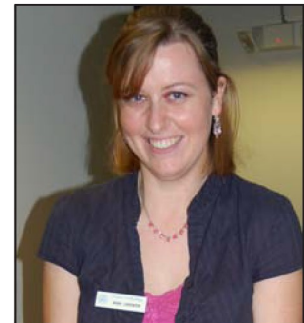
Three employees within Colonial Williamsburg's products division have been recognized with PRODI awards. PRODI stands for Products Recognizes Outstanding Deeds In 2012.

- **Suzi Jackson** of the Williamsburg Lodge Gift Shop helped a couple celebrate their wedding anniversary. On April 14, Suzi greeted a couple who was staying at the Williamsburg Lodge to celebrate their anniversary. The husband said he had wanted to take his wife on a carriage ride to celebrate but they were physically unable to walk from the Lodge to Greenhow Lumber House. Suzi called **Steve Haynes** of Colonial Williamsburg's stables. She shared the couple's disappointment. Steve offered to bring the carriage to them. Suzi arranged for a bellman to take the couple from the Lodge to the Magazine. Steve was waiting there with the carriage to take the couple on a special carriage ride. "The couple was overwhelmed when Suzi shared the plan and the husband even had a tear in his eye and so did Suzi," said **Stephanie Fox** of WILLIAMSBURG At Home and the Williamsburg Inn and Lodge Gift Shops.



Suzi Jackson

- **Nikki Lorenzen** of Craft House on Merchants Square and The Museum Store had contagious enthusiasm about her workplace and Colonial Williamsburg, and an ability to relate to everyone from guests to coworkers to her supervisors. Nikki was called upon to work on special projects such as the Retail Expo video. She was looked upon as a go-to person from peers and management because of her abilities. One father on vacation with his wife and three children called Nikki's supervisor, **Joanna Heitz**, to tell her about the wonderful experience with her. Nikki's last day at the Foundation was Aug. 14, and she is going back to school to earn a master's degree. "I feel that Nikki has done such a tremendous job for our guests and the morale of the products division that she deserves to know how happy we were to have her here," Joanna said.



Nikki Lorenzen

- **Lisa Powell** took her own time to help a guest with a request at the Craft House. Lisa received a question from a guest about the type of bushes growing in front of WILLIAMSBURG At Home. Instead of transferring the call, Lisa photographed the holly plant and headed home to do more research and then called the guest back with



Photos by Eve Omari

Lisa Powell

her findings. "We are fortunate to have such dedicated, devoted staff, who give the extra effort, to fill guest requests and ultimately offer the best guest service possible," said Stephanie Fox.



ACROSS THE FOUNDATION

Summer heat: Know how to pace yourself, know your limits

By Merry Saez
Communications Intern

Anyone from Virginia could tell you this summer has been a particularly brutal one with temperatures soaring into the 90s. Many of Colonial Williamsburg's employees have learned to adapt to outdoor working conditions and share their tips.

Clothing choices are one way in which employees can avoid overheating. **Brenda Rousseau**, manager of Colonial Williamsburg's Costume Design Center, provides interpreters a handout that gives helpful advice for beating the heat. Since many of the interpreters are portraying specific characters, their costumes are not easily altered. However, some interpreters have a bit of flexibility in their attire. "They don't have to wear their stays or shifts, just a petticoat, jacket or apron," Brenda said. "Men can roll their shirtsleeves up or leave their vests open."

She also says that water-soaked kerchiefs and neckerchiefs are period-appropriate ways to keep cool.

Don McKelvey, a garden historian at the Colonial Garden, provides a good example of the flexibility in employee attire. "I am wearing just as many clothes as I need to," he said. His attire includes an untucked cotton shirt, short breeches and a hat, which he is quick to admit does not keep him cool, but it does block the sun.

While the sun is avoidable, the heat is not. Don said, "You can't escape the heat. There's just a lot of sweating and drinking water. Sweating is just something we learn to deal with; it keeps us cool."

However, workers at the Colonial Garden can also take advantage of a break room close to the garden when the heat becomes too uncomfortable.

Katrina Brown, the supervisor of Great Hopes Plantation and the Peyton Randolph House, said that employees at Great Hopes also have the option of wearing fewer costume pieces than other interpreters. "Since employees at Great Hopes are working in a rural environment, they can get away with wearing fewer costume pieces because it is more acceptable."

Taking breaks is also an important part of the game plan at Great Hopes Plantation. Katrina says that "the heat is brutal so we increase the break schedules for the employees."

In addition to increasing the number of breaks, Katrina says that most of the heavy work such as gardening, taking care of live-



Photo by Merry Saez

Interpreter **Brandon Hewitt** said Virginia's hot summers are part of the guest experience.

stock and weeding takes place early in the morning. "We like to have it all done before noon," she adds.

Katrina sums up the strategy for staying safe at Great Hopes as "keeping workers in shady areas, increasing breaks, letting the employees wear as few costume pieces as is appropriate and making sure they have time to hydrate."

There are also more fun ways to stay hydrated when the temperatures are soaring. Among Great Hope's employees are many junior interpreters. Katrina said, "When the summer comes around everyone gets excited because we give out ice pops." In addition, Gatorade and water are also in high supply when the weather is hot.

Ken Schwarz, master blacksmith at the Anderson Blacksmith Shop and Public Armoury, hydrates constantly. "On a hot day I'll drink one liter of water on the way to work, a gallon at work and another liter when I get home." This ensures he will not become dehydrated since drinking only when you are thirsty is not enough in such heat.

Ken says that traditionally a remedy for dealing with the heat was something called "switchel," which is a combination of honey and vinegar. He says that he has also given dill pickles to employees as well as foods that replenish nutrients lost in sweat, such as bananas for potassium, and juicy fruits that both hydrate and replenish sodium and potassium.

Perhaps one of the most important ways of dealing with the heat, as Don puts it, is keeping a positive attitude. He reminds us that reflection on the overall ex-

Common Sense Dynamics

- Avoid the sun if possible between 10 a.m. and 4 p.m. This is when it is the strongest.
- Wear a wide-brimmed hat and sunglasses to protect yourself from the sun.
- Apply sunscreen with SPF 15 or higher and SPF 30 or higher for children. Apply sunscreen before going outdoors and again after swimming.
- Stay in the shade when possible.
- Hydrate.
- Keep an eye on your fellow employees as well as guests.

perience of working in Colonial Williamsburg's Revolutionary City, and not the temporarily hot conditions, is helpful. For example, he said that guests do not like the heat either, yet tend to be in good spirits when they visit the Revolutionary City.

When the heat gets unbearable, he thinks about how much he enjoys interacting with visitors. At the end of the day, that is what it is all about. The wonderful thing about Colonial Williamsburg is the interest of both the employees and guests in history and both the portrayal of and engagement of the guest experience—which includes the heat.

Interpreter **Brandon Hewitt** echoes that thought. He says that the things that inspire him are "great parents and church that have passed on a dynamic work ethic, read-

ing the struggles of the people we are interpreting and how they still maintained family and dignity for the next generation, and the men and women who are serving in the military." When he thinks about those things, he says to himself, "Okay, I don't have it that bad. I have options."

Brandon's biggest tip for dealing with the heat, though, comes from his grandmother. "She used to have a phrase she used all the time: 'common sense dynamics.'" This means that it is important to use common sense in life, but remember that for each person and each situation, the ways you approach things will change. Brandon says he takes this to mean that it's important to "know how to pace yourself, know your own limits and take care of yourself."



Photos by Merry Saez

(Left) Garden historian **Don McKelvey** said drinking water, breaks and a positive attitude help him cope with the warm temperatures. (Right) Carpenter **Jack Underwood** finds it cooler to work in a shirt with rolled up sleeves.

Two Historic Trades apprentices receive journeyman papers

Two tradespeople in Colonial Williamsburg's Historic Trades recently received journeyman status after completing six- to seven-year apprenticeships.

Neal Hurst is the first tailor to complete a full apprenticeship in the trade within Colonial Williamsburg's Historic Trades department. To achieve journeyman status, Neal worked under journeyman supervisor tailor **Mark Hutter**. The apprenticeship curriculum is designed to teach skills in an order that builds one upon the other and culminates in a series of projects to demonstrate the apprentice's abilities as both a scholar and a tradesman.

For the first of his three final projects, Neal studied and reconstructed the first uniform of Virginia's Regiments, the hunting shirt. His original research has been presented in several lectures and articles. Additionally, he made a suit for Colonial Williamsburg journeyman shoemaker **Val Pavinelli**, carefully copying the details from a period portrait and using his aggregate knowledge to complete what the portrait does not show. Lastly, in the tradition of trade, he made a new suit for himself, in this case a very challenging unlined silk suit based on a surviving English piece.

The Pennsylvania native worked at the Jamestown-Yorktown Foundation prior to joining Colonial Williamsburg. Neal first became interested in historic clothing when he began re-enacting in Civil War



Neal Hurst

battles and wasn't satisfied with the quality of the costumes.

Neal has left his full-time position as journeyman tailor to complete a degree at the College of William and Mary, but continues on a casual status to help with a very important project that he began during his apprenticeship, the reproduction of a coat worn by 18th-century Williamsburg resident John Blair Sr. This coat is the only one known to survive that can be documented as having been worn in Williamsburg. The elaborate patterned silk for the coat was reproduced by the firm of Tassinari et Chatelet and made possible by the support of the



Susan Holler

Scott Eichelbaum Fund for Historic Trades.

Susan Holler is the newest journeyman in Historic Foodways. Her particular focus is on gelatin and jellies. The process involved mastering a list of what she calls "core" or "critical" dishes that increased yearly in skill level. "Jellies, jams and marmalades in the 18th century were just like the jellies we use on toast today," she said.

However, some gelatins and jellies were considered a delicacy. "Fruit jelly would have been served to the wealthy," Susan said.

Jellies are different from gelatin. "Gela-

tin comes from a combination of lamb's foot, pig's foot and calves' foot," she said.

Creating gelatin is a two-day process that involves boiling, straining and then flavoring the liquid. "There are two main flavors that were used in the 18th century. There were savory flavors, also known as aspic gelatin, or sweet flavors."

In Colonial Williamsburg's kitchens, gelatin can be used in molds like the ones at the Governor's Palace. Gelatin was also commonly crumbled and put in cups as a dessert, much like modern gelatin cubes.

Susan said that often times people either choose their trade or stumble into it. She stumbled into it. She had worked with jellies and gelatin a couple of times when she was told by a coworker that she was very good with it. "Besides that," she says, "I do like working with sweets."

Susan began working at the Foundation in 1992 in exhibition sites before she transferred to Historic Trades.

She is a graduate of Virginia Tech in forestry and wildlife management.

The Historic Trades apprenticeship and internship programs are supported by the Patricia C. and Walter J. Arnell Historic Apprenticeship, the Sally and Theodore Brickman Trades Apprenticeship/Internship Endowment, the Grainger Historic Trades Apprenticeship Endowment, and the Jeffrey and Christine Rodek Endowment for Historic Trades.



WHAT'S HAPPENING

Reisweber presented with Raleigh Tavern Bell



Photo by Penna Rogers

Kurt Reisweber, manager of facilities services (third from left), has been a Colonial Williamsburg Fund donor for 20 years and a Raleigh Tavern Society member for three years. Earlier this year, President Colin Campbell presented Kurt his Raleigh Tavern Society bell, given to all members. Also pictured are Al Louer, director of principal gifts (far left), and Sarah Houghland, director of development services (far right). The Raleigh Tavern Society bell is handcrafted and is inspired by the bell presented to Sir Winston Churchill, recipient of the 1955 Williamsburg Award.

CW partners with Sorensen Institute for Emerging Leaders Program

By Barbara Brown
Communications Manager

Emerging Virginia leaders met in Williamsburg Aug. 3 – 5 for the first session of an eight-day Emerging Leaders Program that includes real-life exercises on policy formation in Virginia. This pilot program is sponsored by the Sorensen Institute at the University of Virginia and was developed in partnership with the office of Gov. Bob McDonnell.

The 21 young leaders, all Virginians who have worked in state government, are participating in this training because of an interest in becoming more active in public service and public policy, whether as community leaders or appointed officials in the executive or legislative branches. The curriculum focuses on three core subject areas: ethics in public service, public policy and policy advocacy skills.

Participants were selected through an application and interview process open to

Virginia residents between the ages of 21 and 31 with a background in state government. The 21 participants selected will work on policy in three groups in three areas of subject matter – highway safety, returning prison inmates to society and returning military veterans to the workforce.

Speakers from Colonial Williamsburg, the administrations of the current and previous governors of Virginia, the University of Virginia, State Farm Insurance and Christopher Newport University will address the group in Williamsburg on the subjects of citizenship, ethics in politics and public service, the Revolution, cooperation in state government and team building.

Colonial Williamsburg and State Farm are major sponsors of the Emerging Leaders Program. The group also meets at the University of Richmond and returns to Williamsburg for the final session of the program Aug. 24-26.

Your Story

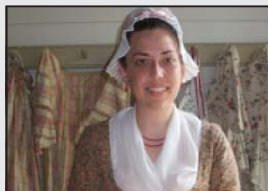
Fashion trades apprentice studies past through clothing

EMPLOYEE NAME:
Sarah Woodyard

POSITION: Apprentice milliner and mantua-maker
YEARS OF SERVICE: Five years with Foundation, four as apprentice milliner/mantua-maker

WHAT I DO: "I study the 18th-century trades of millinery and mantua-making (gown making) and interpret these trades to the public. As an apprentice, I am learning how to make millinery goods, accessories for men, women and children, and ladies gowns and jackets. On a day-to-day basis, I am interpreting, making gowns and researching historic clothing from social, economical and political perspectives."

WHAT I LIKE ABOUT MY JOB: "I love the fact that I get to sew all day, every day! I enjoy talking with visitors because I feel like it is a very unique opportunity to share the work that I do. I love getting to study an original garment, you learn so much about the



Sarah Woodyard

trade and the past by studying an object from the 18th century. That's a huge part of why I do what I do. As apprentice milliner/mantua-maker, I combine all of my interests into one job!"
HOBBIES/INTERESTS: "Believe it or not, sewing. I enjoy modern clothing design and make some of my own clothing. I also like art, textile art, kitschy crafts, music, embroidery, cooking, hiking, and being outside and researching historic clothing, especially the early 1900s."

CW, farmers market present Fresh Film Festival at Kimball

Just like squash in summer, food documentaries have flourished in recent years due to increased awareness of what Americans eat and how it affects their health and their taste buds. Colonial Williamsburg and the Williamsburg Farmers Market present seven films for the Fresh Film Festival to reflect themes related to farmers, food, farmers markets, restaurants and the local food movement.

The film festival kicks off on Friday, Sept. 7 at Colonial Williamsburg's Kimball Theatre with the premiere of a film about the Williamsburg Farmers Market produced by local film company, Inspirit Creative, and two hour-long documentaries. The festival continues Saturday morning while the farmers market is in progress on Merchants Square and the films continue until evening. Many Merchants Square restaurants will be supporting the film festival with "Farm-to-Table" specials on their menus.

The films reflect the idea that social change starts with people putting their money where their heart is – and that includes supporting their local farmers market. But many people embrace the local food movement for another reason – they are putting their money where their stomach is. They want food grown for taste, not shipping.

Access to fresh, local food is part of the mission of the Williamsburg Farmers Market. One of the unique features of the market – that consumers can talk to the farmers – all stands are staffed by people growing, raising, harvesting or producing their products.

The slate of films for the festival at the Kimball Theatre was chosen for its fresh take on how Americans eat.

- Sept. 7
- **The Market: Building Community through Food**, 7:15 p.m. This is a short film by Jay Kriss and will be repeated before each film.
 - **Ingredients** (2009, 66 minutes, Optic Nerve Productions), 7:30 p.m. In the face of the diet-related health crisis in the United States, this movie packages a variety of inspiring stories of people trying to change the way Americans eat. The film features small and organic farmers, local food movements and methods to promote a return to freshness and flavor.
 - **The Greenhorns** (2009, 66 minutes, Optic Nerve Productions), 9 p.m. This movie explores the lives of America's young farming community – its spirit, practices and needs. Watch the stories of



young farmers, as the filmmaker builds a case for those considering a career in agriculture.

Sept. 8

- **What's On Your Plate?** (2009, 76 minutes, Aubin Productions), 10:15 a.m. Two 11-year-old girls living in New York City set out to discover where their food comes from. In a city that offers such culinary variety, their journey takes them to some interesting places. Kid friendly.
 - **To Market, To Market to Buy a Fat Pig** (2007, 56 minutes, PBS), noon. PBS tours farmers markets all over the United States, including indoor, outdoor and year-round markets. Kid friendly.
 - **Fresh** (2009, 70 minutes, Ripple Effect Films), 1:30 p.m. Fresh ways of looking at the way we eat, the way we grow our plants and raise our animals with interviews with farmers who changed their methods and reflections on how Americans got to the current state of agriculture.
 - **Dirt! The Movie** (2009, 80 minutes, Common Ground Media), 3:30 p.m. This quirky and international film explores our relationship with dirt, the skin of the earth. The focus is on how we care (and don't care) for this unique resource.
 - **Food Fight** (2009, 71 minutes, Positively 25th Street Productions), 5:30 p.m. A history of mass produced food in the United States, and the current counter-movement for more locally produced food. Featuring interviews with restaurateurs Alice Waters and Wolfgang Puck, and author Michael Pollan.
- Ingredients and The Greenhorns** repeat on Saturday night, in reverse order from Friday night's showing. Admission is free but tickets are required. Tickets can be obtained by calling 1-800-HISTORY or visiting any Colonial Williamsburg ticket office. Merchants Square businesses are offering specials during the film festival for moviegoers.

Marketplace

FOR SALE: UP Fababy Vista Stroller in Sage Green. In great shape, large, back wheels perfect for regular walks and bumpy terrain. This is stroller only, no bassinet. You will find this gem for \$250 on Ebay, our price 395. CALL: (737) 565 3915.

FOR SALE: White metal daybed with trundle, Boston rocker, large canvas cabin tent. CALL: 565 3672.

ROOM FOR RENT: Furnished bedroom in house, 15 minute walk to center of Historic Area. All utilities include use of kitchen, washer and dryer, etc. \$400 a month. CALL Chad Jones at 565 2272, evenings.

FEMALE ROOMMATE WANTED to share sunny 2br/2ba apartment. Washer, dryer, convenient location, great neighborhood.

hood, and short commute to Colonial Williamsburg. Pets OK. \$660/mo. utilities included. CALL: Allison 301-520-1860 after 5 p.m.

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