



# Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS  
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## From the Desk of the President

### President recaps some of the Foundation's recent successes

Dear Colleagues:

I last wrote to you a few months ago and so thought it would be a good time to provide a recap of some of our recent successes, as well as outline some of the major priorities for the Foundation going forward.

As you know, we have had a very active past few months; the summer and rest of the year promises to be even more active.

We had a stronger than expected start to the new year, where we were able to both cut costs and increase revenues compared to early 2014. We also instituted a new competitive bidding process for vendor contracts that allowed us to realize over a half million dollars in cost savings. For these reasons and others, I was very pleased that the gain in net revenues for March and April ensured that eligible employees received a \$50 bonus for each month.

Other notable events included Colonial Williamsburg's first-ever safety day and the implementation of a Foundation-wide inventory assessment and set of controls. Working across many Foundation departments, we were able—in record time—to transform Chowning's Tavern into Chowning's Ale House, with a new décor, menu and programming. It has already proven to be a popular destination. We piloted a fundraising project to test whether our guests would make a donation to "help preserve the Historic Area" when they purchased an item at our retail stores. The results were so positive that we have expanded this program, which now brings in thousands of dollars per week.

We have launched a number of new marketing initiatives that show great promise for attracting more guests. There will be more emphasis this year on digital media rather than television, we will pack a stronger punch by concentrating our messages in our most important markets, and we will emphasize social media (and wherever possible, free media) to tell our stories. We have also tested packaging ourselves around certain events, starting with the Leonardo da Vinci exhibition at William & Mary; we exceeded our target for hotel rooms by 32 percent. Other events where we will offer special package deals later this year include the World Cycling Championship in Richmond in late September and Halloween. And we are exploring corporate sponsorships and underwriting for some of our programs and activities, as well as offering companies the benefits of corporate membership. We have already enjoyed some success with three companies providing us with much-needed services free of charge.

At our wonderful Art Museums, attendance continues to be strong, running over 10 percent ahead of the same period last year.

Other folks have also been busy. The Guest Experience Team and the Visitor Center have been testing a menu of scaled ticket prices, deep discounts for children who want to dress up in colonial costumes, new approaches to wayfinding, and new maps and day planners. In May we launched a guest satisfaction survey to help inform programming and operations and to capture the voice of our visitors. As we receive feedback, we will make changes to improve the guest experience.

The Historic Area has a new energy and

vitality, with interpreters and tradespeople collaborating to create innovative activities. A new archaeological site for children, "Dig! Kids, Dirt & Discovery," is coming in early June; kids will literally be able to hold history in their own hands.

Again, with many folks working together from across the Foundation, the Raleigh Tavern Bakery is once again firing up fresh ginger cookies on Tuesday and Thursday mornings, to the delight and enjoyment of our guests. Restoration of the Windmill is well under way at Great Hopes, with completion slated for midsummer. The City of Williamsburg has formally approved our uplighting project; we hope to uplight some of our iconic buildings by the end of June. Not least, we have upgraded break rooms, restrooms and office spaces.

We continue to make significant investments in technology across the Foundation, starting with our focus on a single integrated website that will be attractive, informative and compelling. We continue to enhance our cyber security, creating a Cyber Security Team led by a new Information Security Officer. We achieved Payment Card Industry (PCI) compliance on May 1, ensuring the integrity of credit card and other sensitive information provided by our online customers. We are now in the middle of national searches for a new director of human resources and a new merchandizing director; we have great ambitions for both units.

Of all the programs and activities we have adopted, the one with perhaps the greatest long-term significance for the Foundation is the creation of the Transformation Office. The office is essentially an "idea incubator," where anyone at the Foundation can send an idea that will be considered and evaluated (including the costs and return on our investment). If the idea makes it through this process, it is handed off to the appropriate unit (e.g., Hospitality, the Historic Area, PPLV), where it is then tracked to ensure that it is implemented on time and on budget. In short, this office institutionalizes innovation. It allows us to take advantage of our greatest asset: the passion, creativity and knowledge of our employees. It allows us to become a true learning institution, constantly adapting so that we can better serve our mission and our guests.

Despite the significant progress we have already made this year, we also face some challenges. We need to develop a budget process that rewards instead of punishes units that share resources with other units. We are pushing authority and accountability to the front lines, and we need to make sure that people are properly trained, resourced and supported. We are generating more data to inform our decision-making, but we need to become more comfortable relying on the data instead of on our intuition, or simply defaulting to what we have always done before. We need to continue to think creatively, take measured risks, and not be afraid to fail (and if we fail, then "fail fast").

In sum, we need to ensure that we continue to set our expectations high.

*Mitchell*

Mitchell B. Reiss  
President and CEO, Colonial Williamsburg



Photo by Darnell Vennie

The frame raising for Market House was held May 5 - 6.

### The ring of cash registers at Market House will sound soon

According to project manager **Tory Gussman**, construction on the Market House and Scale House in Market Square is moving ahead on schedule.

Colonial Williamsburg carpenters built the frame for the Market House, which was raised on May 5-6 by employees and guests.

Since the raising, carpenters are putting finishing touches on the frame. "We're going to put the last pieces of the frame together," said master carpenter **Garland Wood**. "We're going to finish the roof and start shingling."

The Scale House frame has been completed at Great Hopes. It will be moved to the site and will be raised on June 21 as part of the Association for Living History, Farm and Agricultural Museums conference.

The joiners will put architectural finishes, such as crown molding, in place. "We're also going to be building most of the furniture — tables, benches and crates," said **Ted Boscana**, supervisor of Historic Trades joiners. "For the Scale House, we will be building some doors, window frames and sashes."

**Jason Whitehead**, journeyman and supervisor of masonry trades, said his staff has molded more than 52,000 bricks for the past two seasons for the project. "Our staff also will lay the bricks for the Market House foundation," he said. "The Scale House foundation was laid last fall."

Masonry Trades journeyman **Josh Graml** completed his apprenticeship with this project.

Blacksmiths have made hardware for the Market House and the Scale House. "We completed 15,000 nails," said master blacksmith **Ken Schwarz**. "We've started on hardware for some of the furnishings such as hinges for display cases, and hooks for hanging meat and other produce."

The Whitechapel Bell Foundry in London cast a bell for the Market House. According to **Willie Graham**, curator of architecture, the bell weighs 120 pounds, is 16 1/2 inches in diameter and is tuned to C



Photo by Darnell Vennie

Carpenters constructed the frames for the Market House and Scale House at Great Hopes Plantation. **Ayinde Martin** was one of the carpenters who worked on the frame.

sharp. "The Whitechapel Bell Foundry cast only the bell," he said. "We knew we could do a better job making the hardware and clapper for the bell."

Blacksmiths are currently working to put hardware on the bell. "We're working on bolts to attach the bell to wood. We also are making a clapper for the bell," Ken said.

The Bruton Parish Church bell has been the model for the bell hardware, he said. "It's possible when the church tower was built that James Anderson might have made the hardware for the bell."

The joiners created a turret to house and protect the bell from the elements. The plan is to raise the bell and turret with a crane.

Oral tradition has it that Whitechapel Bell Foundry also cast the bell for the church tower in 1761. It is documented

See **Market House**, page 3

### Town Hall Meetings with Mitchell Reiss

Colonial Williamsburg President **Mitchell B. Reiss** will hold Town Hall meetings on Wednesday, June 3 at the following times and locations:

- 8 - 9 a.m. – Kimball Theatre.
- Noon – 1 p.m. – Kimball Theatre.
- 4 - 5 p.m. – Bruton Heights School Lane Auditorium.

Mitchell will offer brief remarks. A question-and-answer session will follow. Please speak with your supervisors about attending one of these sessions.



Photo by Chuck Reusing

Debee Martin, subcommittee chairman for the Lighting the Way and Order of the Pineapple awards, presented Barbara Hansford and Carolyn Holmes (left to right) with the Lighting the Way award.

## Finance employees capture Lighting the Way award

Carolyn Holmes and Barbara Hansford, who work in the finance division, were recently recognized with the Lighting the Way award.

During the summer, Carolyn and Barbara help out security by working in the parking lots. On one particular night they were assigned to the Merchants Square paid parking lot. While there, they encountered a guest who later wrote the following about them:

"On the night of the Constitutional Day concert I parked my car in the handicapped parking at the paid parking lot. As I got out of my car two women came to ask me if I had a chair. When I said no, they immediately offered to bring me a chair and take it across the street. I insisted that I was able to stand, but said they would see me safely across the street. They did, and stayed with me until I found a reasonable place to settle.

"I am an 81-year-old woman, severely handicapped, dependent on my cane. I was

eager to see my granddaughter perform as a narrator for the concert. After the concert started, my new friends came back to let me know my car window was open. It was not safe to leave my window open, and it couldn't be closed without my car key. They helped me back to the parking lot. They also helped me with my parking ticket. They were so helpful while being warm and friendly. I can't tell you how comfortable it made me and improved my enjoyment of the evening."

The Lighting the Way award is sponsored by the Foundation's Hospitality and Courtesy Committee. Recipients are recognized for the performance of a single act that "lights the way" for others to follow.

To nominate someone for the Lighting the Way award, complete a nomination form, which can be found on bulletin boards throughout the Foundation or on the Intranet, and forward it to Debee Martin at the Visitor Center (VIC), at [dmartin@cwf.org](mailto:dmartin@cwf.org) or call her at 7205.

## Triplets join CW's Leicester Longwool sheep flock

Colonial Williamsburg's coach and livestock department started its lambing season with a set of triplets. A ewe gave birth to two nine-pound lambs and one 10-pound lamb.

The ewe is not a first-time mother. "She had triplets last year," said Elaine Shirley, Colonial Williamsburg's manager of the Rare Breeds program.

As of May 18, 14 new lambs, including the triplets, have been added to the Foundation's sheep flock.

The gestation period for Leicester Longwool ewes is approximately five months. Elaine said the first half of lambing season ended in mid-April. The second half of lambing season will conclude approximately June 15.

Leicester (pronounced "lester") Long-

wools are part of Colonial Williamsburg's Rare Breeds program. This breed originated in Britain and was used as a pioneer breed. Their use extended to America, Australia, New Zealand and other colonies settled by the Crown. Today they are quite rare in Britain and North America, but they still can be imported from New Zealand or Australia.

The Rare Breeds program is recognized by the Livestock Conservancy for "its outstanding historical, agricultural interpretation." Colonial Williamsburg is a pioneer in the field of not only showing the animals, but also in conservancy and breeding.

*Want to know more? Employees can learn where to view mothers and lambs through the Daily Flash.*



Photo by Chuck Reusing

A ewe looks after the first triplets of the lambing season in Colonial Williamsburg's Historic Area.

## Products employees recognized for accomplishments

The products division recognized several employees with PRODI awards. PRODI stands for Products Recognizes Outstanding Deeds In 2015.

Sandy Fortier, who is a sales interpreter at Tarpley, Thompson & Company, consistently sets the standard for excellent guest service. She greets, interprets and asks questions to determine the guests' interests and then suggests possible items that might appeal to them. Sandy often interprets products from a personal perspective by explaining how useful she herself has found the item to be.

She also makes guests feel welcome by asking them how they are doing, if they are enjoying their visit and what other activities they may have experienced. In addition to her guest relations capabilities, Sandy is also a team player ensuring the store is always neat, clean and well-stocked. She received 357 UNIFOCUS Feedback survey responses in 2014 and all the while maintaining the

highest scores in each section.

The Colonial Auction team of the Greenhow Store group received a PRODI. With a total sales increase to last year of 170 percent, the auction team has set the standard for thinking outside of the box and creating sales in a challenging retail environment. The store team, led by Denise Chiera, created products' first regular Historic Area events, with many guests attending weekly to see what item they could bid on and to hear the clever repartee of auctioneer Doug Paulson.

Denise Chiera and Susan Hoffman epitomized team work as they collaborated on gathering a product mix that would excite and entice the auction customer. Teammates Joseph Weatherman, Stephanie Ruppert, Amanda Doggett and Ryan Fletcher provided the stocking, display, cashiering, auction introductions, alternate auctioneering, and overall great attitude and good humor that helped to make these auctions a "must-attend" event.



Photos by Eve Omar

Colonial Williamsburg's products division awarded PRODI's to its employees. (Photo above) Sandy Fortier is a sales interpreter at Tarpley, Thompson & Company. (Photo below) Auctioneer Doug Paulson led the sale while the rest of auction team assisted.



### Colonial Williamsburg Spring and Summer Job Opportunities

We need your help to spread the news to your family, friends and neighbors that CW has many job opportunities available this spring and summer. Please encourage them to apply now:

[www.colonialwilliamsburg.org/careers](http://www.colonialwilliamsburg.org/careers)

Colonial Williamsburg supports a drug- and alcohol-free workplace. AA/EOE.



ACROSS THE FOUNDATION

Market House

Continued from page 1

that the firm also cast the Liberty Bell.

In the 18th century, the Market House was the central emporium for the vending of goods, foodstuffs and other commercial activity held during weekly markets.

In a presentation to the Goodwin Society, architectural historian **Carl Lounsbury** noted that "... the clerk of the market rang the bell that hung in the turret of the market house, signaling to vendors and customers alike that the market was now open, an echo of which survives today with the clanging of the stock market bell on Wall Street ...

"... The market house played a vital role in the lives of the inhabitants of the colonial capital. It was the central emporium for daily necessities for the city's householders. The market was the great crossroads in a town where people of all ranks, sex, and age met to do their daily shopping as well as catch up on news and gossip that spread through the assembled throngs..."

Town officials advertised in the Virginia Gazette in 1757 for a carpenter to build the Williamsburg Market House, but they did not reveal the specifications for the building in the newspaper. Detailed information concerning its construction and the subsequent regulation of market activities disappeared with the destruction of city court records in Richmond in April 1865. What we know about the functioning of the market appears in newspaper editorials where periodically Williamsburg residents complained of the quality of the bread or the lax supervision of the clerk, especially during the Revolution when prices for essential goods began an inflationary spiral.

Archaeological investigation of Market Square in 2013 revealed information about the size and placement of the Market House, the paving around it that defined the extent



Photo by Darnell Vennie



Photo by Tory Gussman

(Photo left) Guests and employees gave a hand to raise the frame on the Market House. Colonial Williamsburg President and CEO **Mitchell B. Reiss** and his wife **Elisabeth Reiss** prepared to raise the building. (Photo right) **Ted Boscana**, supervisor of Historic Trades joiners (left), and architectural historian **Jeff Klee** view the bell that the Whitechapel Bell Foundry of London constructed for the Market House bell tower.

of the market boundaries, and the activities that took place on the site. Architectural field work and documentary research have supplemented our understanding of the characteristics of contemporary British and American market houses. Records from other cities such as Norfolk, Annapolis, Fredericksburg and Portsmouth offer precedent for many architectural details and describe patterns of activities associated with public markets. This evidence forms the basis for

the design and reconstruction of the Market House.

Colonial Williamsburg trustee and major benefactor Forrester Mars Jr. has made a \$1.2 million commitment for construction of the Market House in the center of the Revolutionary City. Mars has dedicated the construction of the Market House and Scale in honor of his wife, **Jacomien Mars**. It is the third major historic reconstruction funded by Forrester Mars since 2007 with gift

funds totaling \$11 million.

Previous gifts by Forrester Mars include \$5 million for reconstruction and endowment of Charlton's Coffeehouse and \$5 million for reconstruction and endowment of the James Anderson Blacksmith Shop and Public Armoury, including the recently completed Tin Shop.

Want to know more? Visit the webcam at <http://www.history.org/webcams/market.cfm> to see progress on the Market House.

CW's Wellness Day encourages employees to be well



Photo by Melissa Seabolt



Photo by Sara Waterman



Photo by Melissa Seabolt



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5.

Photos by Penna Rogers

Colonial Williamsburg's Compensation, Benefits and HRIS department hosted Wellness Day on Friday, May 15. Employees had the opportunity to participate in several activities. (1) **Mary Ann Goode**, **Donna Cooke**, **Elisabeth Reiss**, **Susan Zarecky**, **Terry Sundy** and **Chris Beitzell** joined **Jessica Hann** (left to right) for workplace yoga early Friday morning. (2) Senior gardener **Diane Scuffie** led employees on a tour through King's Arms Tavern garden. (3) Colonial Williamsburg executive chef **Rhys Lewis** gave employees tips on healthy options during a cooking demonstration. (4) Employees took advantage of chair massages provided by Riverside Wellness and Fitness Center. (5) Officer **Michael Capone** of Colonial Williamsburg security, safety and transportation department gave demonstrations on how to use an automatic external defibrillator. Security systems specialist **Jessica Tarr** illustrated how personal protective equipment keeps employees safe while using chemicals at home or at work. Free health screenings were offered throughout the day. Representatives from Sentara Women's Imaging talked about 3D mammography. Representatives from Anthem and Optima gave updates on the latest in digital healthcare with Live Health Online and MD Live. Vanguard, Colonial Williamsburg's 401(k) administrator, held two informational sessions about "Getting on Track for Retirement." Employees had the opportunity to learn about budget lunches, identity theft and take a guided walk through Colonial Williamsburg to discuss new programming and upcoming events.



# Taste Studio, Chowning's offer spirited culinary adventures for guests

Colonial Williamsburg's Taste Studio and Chowning's Tavern are presenting several spirited programs this spring and summer.

"Sips with Chefs" is an interactive series featuring tastings of fine spirits, small bites, food pairings and education hosted by Williamsburg Inn executive chef **Travis Brust** and Williamsburg Inn executive sous chef **Scott Watson**.

- "Tennessee Hills and Stills," June 12. The moon still shines in Tennessee. Accompanied by intriguing food selections, participants enjoy an interactive afternoon of tasting and education about moonshine.
- "Corn, Sweet Delicious Corn," July 10. Without corn, there'd be no bourbon. Guests celebrate corn and how it's used to make this all-American spirit.
- "Around the World in Three Sips," Aug. 14. Guests taste fine barrel-aged spirits from all over the world.

Programs are at 5:30 p.m. in the Taste Studio. Cost is \$45.50 per person and includes tax and service charge.

Guests join executive chef **Rhys Lewis**

and guest service manager and sommelier of the Williamsburg Lodge **Noreen Graziano** for an interactive and educational wine tasting accompanied by small bites featuring local, artisan produced ingredients during "Wine, Wit and Wisdom."

- "Discovering Burgundy, The Place, The Wine!" June 13. Guests discover what makes the Burgundy wines so legendary.
- "A Closer Look at Virginia Wine," July 11. Participants explore the flavors of our home state, one of today's fastest-growing and most-awarded wine-producing areas.
- "The Tale of Four Cabs," Aug. 8. Guests experience Cabernet Sauvignon, the king of the red grapes.

Programs are at 2 p.m. in the Taste Studio. Cost is \$45.50 per person and includes tax and service charge.

Guests expand their knowledge of hand-crafted ales and beers during "Pints and Pairings."

- "Beer & BBQ," June 27. St. George Brewing Co. pairs their product with

HUZZAH! barbecue.

- "Patriotic Salute," July 25. Guests celebrate with refreshing summer ales.

"Pints and Pairings" takes place at 2 p.m. in the Taste Studio. Cost is \$45.50 per person and includes tax and service charge.

Guests interested in knowing more about craft brewing can participate in "Beers in the 'Burg" at Chowning's Tavern garden from 4

- 7 p.m. Guests will learn about and sample some craft brews from:

- Evolution Craft Brewing, June 20;
- Smartmouth Brewing Co., Aug. 8; and
- St. George Brewing Co., Sept. 19.

Tickets are \$25.

Want to know more? For more information on these and other programs, visit <http://www.colonialwilliamsburg.com>.

## Golden Horseshoe Junior Golf program begins June 15

The Golden Horseshoe Golf Club will conduct its popular junior golf clinic this summer beginning Monday, June 15 at the Green Course driving range and putting green.

Open to girls and boys ages 6 - 16, the program is presented Mondays, June 15, June 22, June 29, July 6, July 13, July 20 and July 27. Youth ages 6 - 10 meet from 3:30 - 4:30 p.m., and ages 11 - 16 meet from 5 to 6 p.m. During the one-hour sessions, PGA Golf Professionals **Jeff Winters** and **Erick Mellott** will provide instruction on the rules and etiquette of golf; fundamentals of the golf swing; use of short and long irons and woods; short game topics of pitching, chipping and putting; and the Spotswood Club experience.

All of these sessions take place at the Golden Horseshoe Green Course's driving range and putting green, with the exception of the final session which will be held at the Spotswood Course.

Cost of the seven-week clinic is \$105 per junior golfer and includes instruction and an awards ceremony and pizza party held on the last day of the clinic. Registration deadline is 5 p.m. June 14.

Upon registration, one parent and one junior golfer receive an open invitation to play nine holes on the Spotswood Course for \$25 per visit, including cart, on a space-available basis.

Want to know more? For more information or to register, call **Jeff Winters** at (757) 565-8697.

### Your Story

## Store manager aims to give "best customer service possible"

#### EMPLOYEE NAME:

**Nicole Brawner- Ilea**

**POSITION:** Store manager for the Craft House in Merchants Square and the Museum Shop at the Art Museums of Colonial Williamsburg, both in the products division.

**YEARS OF SERVICE:** "I have been in my present position with Colonial Williamsburg since May 2012."

**WHAT I DO:** "I manage the day-to-day operations at both the Craft House and the Museum Shop located at the DeWitt Wallace Decorative Arts Museum. I do all of the interviewing and hiring of our sales staff and always make sure that our customers are happy and treated with courtesy when they are visiting our stores. When we are very busy, especially during the holidays, I also help with sales work when needed."

"I oversee the payroll and other expenses at both stores and constantly monitor our inventory to ensure that we are always well stocked with merchandise that is available for purchase. I constantly communicate with our buyers and keep them abreast on both best-selling and slow-selling merchandise. I have a five day work week but have flexible hours that might vary from week to week. Our stores are open seven days a week."

**WHAT I LIKE ABOUT MY JOB:** "I definitely enjoy the people I work with on a daily basis, and we make a great team. Our employees have a great passion for Colonial Williamsburg and enjoy seeing the many customers who are attracted to the Craft House and the Museum Shop. We have many repeat customers at both of our stores, and we always enjoy seeing them on a regular basis. It has been my experience as the store manager that approximately 70 percent of our annual sales come from Colonial Williamsburg guests, and they enjoy visiting with us. We also have many local customers as well, especially when we have special sales."

**WHAT I DO TO IMPROVE THE GUEST EXPERIENCE:** "I am continually training our sales staff on the merchandise that we sell in order that they can be more informative when dealing with our customers. Our businesses and sales at both the Craft House and the museums are very important to



**Nicole Brawner-Ilea**

Colonial Williamsburg, and we want to be as accommodating to our guests in giving them the best customer service possible.

"I also keep our staff abreast of what is happening in the Historic Area in terms of programming and dining options so that they can convey this information to our customers. Hopefully, they will dine in one of our taverns while they are here."

"I also make myself available to my staff to make sure they are satisfied in their jobs, as well as address any issues that they might have. They are the front-line staff in meeting and dealing with our customers on a daily basis."

**MEMORABLE EXPERIENCES:** "Although I have only been employed by The Colonial Williamsburg Foundation for a rather short period of time, my move to Williamsburg three years ago has been a homecoming of sorts. Both my great-grandmother and great-grandfather previously worked for the Foundation for many years. I am sure they are happy that I have returned to this area, after working for many years in both Atlanta and New York City."

**BIGGEST ACCOMPLISHMENT:** "Previously, I worked for a fashion designer in New York City and was able to assist with New York Fashion Week in both 1997 and 1998. During this time period, Fashion Week was a very noted event and involved showing various merchandise to magazine fashion editors and department store buyers in women's clothing lines and apparel. It is the 'Super Bowl' of fashion. I later became a buyer for luxury lingerie and contemporary sportswear company."

**INTERESTS/HOBBIES:** "I love spending time with my family, including my husband and three-year-old daughter. I also love doing various physical activities, such as biking, skiing, swimming and traveling. I love reading science fiction novels, visiting various galleries, and spending time and sharing stories with many close friends."

### News Briefs

#### Remembering Friends...

**Mr. Willie B. Chambers** died April 18 in Williamsburg. He began work for the Foundation in 1950 as a laborer in construction and maintenance, and held several positions until his retirement in 1991: kitchen helper and barman at Chowning's Tavern, janitor in building maintenance, and custodian. He is survived by two daughters and a host of grandchildren and great-grandchildren.

**Mr. John R. Peeling** died April 26 in Littlestown, Pa. He began working for Colonial Williamsburg in 1990 as an assistant historic trades interpreter and was promoted to apprentice wheelwright later that year. In 1995, he became a journeyman in the department. He retired in 2001. He is survived by his wife and a son, Richard, a Foundation employee.

**Ms. Mary Jefferson Tabb** died May 7 in Williamsburg. She began her 41 years of service to Colonial Williamsburg in 1970 as

a counter clerk at the cafeteria. Later that year, she transferred to the Williamsburg Lodge as a server. She retired in 2012. She is survived by a daughter, a son and three grandchildren.

**Ms. June Chicarelli** died May 8 in Newport News. She began working for Colonial Williamsburg in 1980 as a bellman supervisor at the Williamsburg Lodge and later transferred to the pantry. She retired in 1991. She is survived by two sons, three daughters and nine grandchildren.

**Mr. Charles J. Cuper** died May 12 in Williamsburg. In 1975, Mr. Cuper came to Colonial Williamsburg as a cook at the Williamsburg Inn. In 1977, he transferred to the Commissary bake shop as an apprentice and baker. He was a pastry cook at the Commissary when he retired in 2006 with 21 years of service. He is survived by his wife, a son and two grandchildren.

### Marketplace

**FOR SALE:** Henkel Harris double pedestal dining room table with inlaid top. Table measures 72" without leaves. Each of the 3 leaves measures 16 inches for a total table measurement with leaves of 120". Comes with custom-made table pad including pad for leaves. Table is in excellent condition - a must see. Price: \$5,500. CALL: (757) 342-3014.

**FOR SALE:** 2007 PT Cruiser in excellent condition, 85,500 miles. \$4,750. CALL: Bob Doures at (757) 532-5817.

**FOR SALE:** All-Electric lawnmower, excellent used condition, quiet operation, good for small areas. \$90. CALL: Bob Doures at (757) 532-5817.

**FOR SALE:** Large capacity washer and dryer, 5yo, in great condition. \$300 each, \$500 for both. Can deliver. CALL: (201) 519-3878.

**FOR SALE:** 2007 Pink 125cc scooter, low mileage, \$500 OBO. CALL: May Lyn Wake at (804) 304-3486.

**FOR SALE:** Complete drum kit with new heavy duty stands, cymbals and other accessories. \$500 OBO. CALL: Sandy Bradshaw at (757) 634-5153.

**ROOM FOR RENT:** Furnished bedroom in house, 1/2 mile from the Historic Area. \$400 a month includes use of kitchen, DR, LR,

washer/dryer as well as all utilities. Lease runs month to month. Security deposit required. No smoking or pets, please. CALL: Chad Jones at 565-2222.

**FOR RENT:** Private bedroom to female college student, non-smoking. Furnished or unfurnished. Nice, quiet neighborhood for study and relaxation. \$375 per month includes utilities, laundry and Internet. Just a 10-minute drive to William and Mary. Six-month minimum lease. TEXT or CALL: (757) 345-1058.

**FOR RENT:** Home within walking distance of the Historic Area. 3 bedrooms, 1 bath. Central AC and washer dryer hookup. Small, fenced yard with deck. Tenant responsible for utilities and yard care. \$950/month and \$250 deposit. Pets negotiable. Available July 1. CALL: (757) 220-7715.

Goods and services advertised in CW News are offered by individuals and as such are not endorsed by The Colonial Williamsburg Foundation or Colonial Williamsburg Company.

Deadline for Marketplace text is Monday at noon one week prior to publication. Ads must include employee's name and personal telephone number. Ads can run for up to two consecutive issues. If you would like your ad to run again, please submit the ad in person or through e-mail to [progers@cw.org](mailto:progers@cw.org).

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