



Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS
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Foundation recognizes youth volunteers



Photo by Kelly Mihalcoe

The Colonial Williamsburg Foundation held a Junior Interpreter Reception Wednesday, July 16 to recognize the youth who volunteer at the Foundation. Those who received their five-year pins received a certificate from President Colin G. Campbell. Junior interpreters are youth between the ages of 10 and 18 who volunteer at several locations, including the DeWitt Wallace Decorative Arts Museum, the Great Hopes Plantation, the Wythe House, the Colonial Nursery, the Brickyard, Geddy House, Guest Orientation and Admissions, and the Dance program.

Foundation announces changes to Historic Area, collections management

Colonial Williamsburg President **Colin G. Campbell** announced that the research and Historic Area divisions are being combined under the leadership of **Jim Horn**, who has been named vice president of research and historical interpretation.



Jim Horn



Ron Hurst

the Jamestown 2007 Commemoration signature events. Jim continues to serve as the Abby and George O'Neill Director of the John D. Rockefeller Jr. Library.

Ron Hurst, an officer of the Foundation since 1998, will assume responsibility for archeological and architectural collections and conservation, including the Packet's Court facility. Ron continues to serve as vice president of the newly named division of Collections, Conservation and Museums and as Carlisle H. Humelsine Chief Curator.

"Combining the two divisions will serve to emphasize the vital connection between research and interpretative programs," Colin said.

Since joining Colonial Williamsburg in 2002, Jim has worked closely with colleagues throughout the Foundation. As chair of the Education for Citizenship Steering Committee, Jim has helped to guide the development and implementation of a range of initiatives, including the Revolutionary City® program and new guest orientation programs. He also was actively engaged in planning several of

the Abby Aldrich Rockefeller Folk Art Museum to its new home nearly 18 months ago and planning for a new South Wing of the DeWitt Wallace Decorative Arts Museum," Colin said.

"Ron has provided strong leadership for our museums, including the move of the Abby Aldrich Rockefeller Folk Art Museum to its new home nearly 18 months ago and planning for a new South Wing of the DeWitt Wallace Decorative Arts Museum," Colin said.

Gov. Kaine appoints Colin Campbell to W&M board

Colonial Williamsburg President **Colin G. Campbell** has been appointed to the College of William and Mary's Board of Visitors, announced Gov. Timothy M. Kaine.



Colin G. Campbell

"We are thrilled that the governor has given us three marvelous new members of the Board: Colin Campbell, Tim Dunn and Bob Scott. We welcome them into our midst with confidence they will contribute greatly to the life and work of William and Mary," said Interim William

and Mary President W. Taylor Reveley III. Michael K. Powell, rector of the College, said that Campbell, Dunn and Scott would make "tremendous" additions to the William and Mary Board.

"Colin Campbell is well known to us and further strengthens our ties to our local community. Tim is a long and faithful supporter who will bring invaluable experience in tackling our future financial challenges. And Robert brings academic and legal experience to our ranks," Powell said.

Colin has been the president and chief executive officer of The Colonial Williamsburg Foundation since April 2000. He was elected a member of the Foundation's Board of Trustees in 1989 and served as its chairman from 1998 to

February 2008. Before beginning his work with the Foundation, he served as the president of the Rockefeller Brothers Fund, president of Wesleyan University for 18 years, vice president of the Planning and Government Affairs Division of the American Stock Exchange and an associate at the law firm of Cummings & Lockwood in Connecticut.

Colin has long been involved in community work, including most recently serving as the vice chair of the steering committee and member of the management committee of Jamestown 2007. He also is a trustee of the College's Mason School of Business Foundation, a director of WHRO and of the Virginia Foundation for Community College Education. He has been a

member of several corporate boards and currently serves as chairman of Rockefeller and Company.

He has received honorary degrees from 11 colleges and universities, and he received the DeWitt Clinton Medal from the New-York Historical Society. In April 2008, the college recognized Campbell and his wife, Nancy, for their civic work by presenting them with the Prentiss Award, given annually to community members whose civic involvement benefits the community and the college.

The three new board members will replace Joseph J. Plumeri II, Jeffrey L. McWaters and Robert A. Blair, whose terms expired on June 30, 2008. Blair resigned his position with the board in February 2008.

"TODAY" pitch results in media hits, more than 4,000 room nights

By Barbara Brown
Public Affairs Manager

High fuel costs and consumer uncertainty have brought jitters to the travel industry. So when an opportunity to pitch a value-added special for possible inclusion on NBC's TODAY show presented itself, marketing, public affairs and hospitality joined forces to put Colonial Williamsburg front and center in a national media story.

"Marketing starts with a product or an opportunity, and we had an unusual circumstance to capitalize on both in this summer promotion," said **Ed Allmann**, director of marketing. "We learned that NBC TV's TODAY show was looking for 'real deals' to include on a segment with travel editor Peter Greenberg. The producers would only consider travel packages that really offer a measurable value and they wanted the price point to coincide roughly with the tax rebate amounts about to be distributed in May. We didn't have a pre-made package that quite fit, so we asked our hospitality partners to try to quickly fabricate something."

Perry Goodbar, vice president of hospitality sales, services and business development for the resort worked with **Dan Young**, director of business planning and analysis, revenue management and commissary operations and **Su Paul**, revenue analyst, to create a package to present to TODAY for consideration. The result was a package which offered a family of four a five day/four night vacation for just \$600. Included arrangements: lodging for four nights at the Woodlands from Sunday through Thursday, length-of-stay passes to the Historic Area and museums, 50 percent discount on Evening Colonial Programs and \$200 in "resort money" to be used toward the purchase of dining, golf, spa, products or gifts.

Marketing named it the "Summer Saver" package (for obvious reasons), and it was ready in time to pitch to NBC for TODAY but didn't make the cut for Mr. Greenberg's travel segment. Regardless, marketing and hospitality felt the package was too good a value not to resonate with families, so immediate steps were

undertaken to move the Summer Saver into the marketplace. E-mail messages went out through Colonial Williamsburg outlets and with media partners such as the Washington Post and New York Times. Print ads were scurried into production as well as some fun sound-effects-infused radio commercials. Meanwhile public affairs started heavily pitching stories on one-tank trips, family activities and the foundation's natural gas buses; the package details also were provided to our public relations agency in New York for distribution to national media and provided to the Greater Williamsburg Chamber and Tourism Alliance. The marketing and publicity efforts have resulted in Summer Saver stories in the New York Times, Washington Post, Baltimore Sun, Atlanta Journal Constitution, Miami Herald, Richmond Times-Dispatch and smaller outlets in Florida, Virginia, New York, Pennsylvania and California. And, gratifyingly, Arthur and Pauline Frommer, authors of Frommer Travel Guides, included the

package during their appearance on the TODAY show promoting places to take dad for Fathers Day and calling Colonial Williamsburg one of those places "...you simply must see at least once in your lifetime." That story was picked up and ran in other locations as well, including on MSNBC.com.

"Tough times call for aggressive measures," said Perry. "The Summer Saver Package has been wildly successful, generating 2,500 room nights in just a couple of weeks and 4,000 as of this writing - because it is a great value. And, keeping Colonial Williamsburg as a destination in the news will likely bring us future business as well."

In addition to promoting Summer Saver, marketing and public affairs have placed stories and advertisements about golf at the Golden Horseshoe, special programs at the spa, the 50th Anniversary of the Fifes and Drums, special museum exhibits, Tapas and Tunes at the Lodge, Colonial Kids Club and family programs, tavern dining, and cooperative specials with Busch Gardens and other Historic Triangle attractions.



EMPLOYEE SAFETY



Photos by Erin Teigen

Photo by Penna Rogers

Journeyman cooper **Jonathan Hallman**, **Katrina White Brown**, supervisor of Great Hopes Plantation, orientation interpreter **Sonny Tyler** (left to right) all have different ways to keep cool during the hot summer months. All employees and guests are encouraged to drink plenty of fluids during times of high heat and humidity.

Employees share how to keep cool when it gets hot, hot, hot!

By Erin Teigen, Public Affairs Intern

Colonial Williamsburg landscape is handsomely laid in brick, but that same brick can help turn the town into an oven during Virginia's summers of surging temperatures and high humidity. Everyone working in Colonial Williamsburg has their own way of coping with the intense summer heat.

The coopers realize the importance of slowing down during high temperatures and paying close attention to the health of our guests. "We become acclimated to the heat, so are not as susceptible to the heat as our guests. We become very concerned with the well-being of our guests in the heat, and especially exhausted guests head into the air conditioned cabinetmakers across the street," says master cooper **Jim Pettengell**.

Jonathan Hallman, journeyman cooper, shares a trade secret for beating the heat this summer. "We eat watermelon during the hottest time of the day to stay hydrated and replenish our vitamins. We also take off as many layers of clothes as is consistent with decency."

Mike Noftsgger, who spends his days melding bronze at 2000 degrees at the foundry, knows a thing or two about surviving the oppressive heat. He urges Colonial Williamsburg employees to slow down and approach tasks with ease. "We pour the metal in the morning, so the foundry will not be as hot in the afternoon," Mike says.

Frank Clark, journeyman supervisor of Historic Foodways, works in heat around 20 degrees higher than the outside temperature while cooking in the Randolph Kitchen. Following authentic 18th-century dining times helps save the Foodways' staff from the scorching temperatures. "Dinner is served at 2 p.m. and leftovers from dinner are prepared for supper, allowing the fire in the kitchen to be extinguished before the hottest part of the day."

Frank also says it is essential the staff looks out for themselves, each other and our guests. "Beyond encouraging hydration, we've been known to stick our heads in the wash bucket to cool off. I recommend that guests looking affected by the heat head to the DeWitt Wallace Decorative Arts Museum to recuperate in the air conditioning while enjoying the exhibits."

The brickmakers use a few tricks of the trade to keep cool. "We love to tread through the mix Virginia clay and cool water in the pit under our tent and let our materials naturally cool us off," says brickyard supervisor **Jason Whitehead**.

Great Hopes Plantation is home to African American historical interpreters, carpenters and farmers—all of whom must interpret outdoors during the summer's high heat. **Katrina White Brown**, supervisor of Great Hopes Plantation, helps her staff manage the high temperatures with strict hydration and frequent breaks. "We operate a heat rotation schedule, with the staff working for an hour on the plantation and then taking an hour off in the air conditioned break room stocked with water, Gatorade and popsicles."

Another method for escaping the heat for interpreters and guests alike is the plantation's water well. "During times of the well's operation, the water refreshes everyone nearby as it splashes out of the buckets," Katrina says.

The winter wheat, a crop with a short window for harvesting, must be gathered in the midst of the heat by Great Hope's farmers shares **Ed Schultz**, rural trades supervisor. "Farmers get used to being outside in every season, but the heat wave in early June certainly was a shock to us all. When the heat becomes abusive, we work in the fields primarily in the morning to avoid the stress of the extreme heat, drink lots of water and take frequent breaks."

Steve Chabra, apprentice clapboard carpenter at Great Hopes, says location is everything in escaping the heat, with the carpenters enjoying the shade of large trees during their labor. "There is a reason why people in the south are known to move a little slower. During the heat, we just try to slow down and hydrate."

Doug Paulson, manager of Greenhow and Prentiss stores, offers his staff in outdoor sales reprieves from the heat by cycling employees from working outdoors to inside a shop. He reminds his staff to stay hydrated by drinking water and especially Gatorade, which is beneficial for replenishing vital electrolytes. "Employees should remain suitably covered to keep hot air off of the skin," Doug says. "Clothing works well to shield you from the heat just as the cold." He also rewards his staff for working hard in the heat with tasty popsicle treats.

"Fortunately, we have a little shade to bask in under the tent of the Colonial Market at Market Square," says **Lenny Smith**. Beyond hydration, the outdoor sales' workers also wear large straw hats to shield them from the heat, says **Michael Tomczak**.

Joyce Henry, head coachman and interpreter, recognizes the danger of high temperatures when working with both people and animals. When temperatures reach 95 degrees or higher, horses are restricted to working a half day. If temperatures continue to rise, horses may stop working altogether depending on other factors such as high humidity. "Horses are beautifully gifted to deal with heat, yet we still need to ensure the animals are being provided adequate shelter and a nutrition regime complete with salt."

Colonial Williamsburg's sheep, cattle and poultry receive careful consideration from **Elaine Shirley**, manager of Rare Breeds. She said, "The feeding schedules of all the animals are adjusted to feed them in the early mornings and evenings to avoid the heat of the day. The sheep especially require feedings in the cooler times of the day because they tend to run with excitement toward the food and overexert themselves."

The animals are provided bountiful supplies of water and shade, and are carefully monitored for overexertion. "The chickens enjoy a special treat in the heat, as we replenish them with watermelon rinds they find delicious," says Shirley.

Rick Viancour, superintendent of golf

Signs for summer safety

The security officers are trained by **Cindy Greczek**, Colonial Williamsburg's director of safety, to follow tried and true common strategies for prevention, recognition and treatment of heat-related illnesses. "We recommend Colonial Williamsburg staff stay hydrated with the Gatorade and water available. Pacing yourself is important, especially in the beginning of the summer when your body is still acclimating to the higher temperatures. And try to keep in the shade as much as possible."

It is important for all employees and volunteers to recognize the signs and symptoms of heat-related illnesses in their colleagues and our guests. Symptoms of heat-related illness include sweating, weakness, headache, nausea, dizziness and vomiting. Identifying heat exhaustion quickly is crucial, since it later result in severe and potentially fatal heatstroke.

Signs of heat exhaustion include skin that is pale, cool and moist, as well as headaches, nausea and altered mental status. If you believe someone is suffering from heat exhaustion, move them to a cool, shady area and have them sip cool fluids. Loosen any tight clothing and provide ventilation. If symptoms persist or worsen, heatstroke may occur.

Heatstroke occurs when the body cannot cool itself by sweating or increased blood circulation—forcing the body to shut down all major functions in a desperate effort to cool down. Symptoms of heatstroke include skin that is red hot and dry, along with convulsions, delirious behavior with a rapid, weak pulse and quick, shallow breathing and possibly even unconsciousness. If any of these symptoms are suspected immediate professional medical care is needed. Heatstroke is a life threatening medical emergency and employees should call extension 3911 if they suspect a case in a colleague or a guest. While awaiting help, move the victim to a cool, private area if possible. Remove excess clothing or soak the entire body with water if available. **DO NOT GIVE ANY FLUIDS!**

So how can you prevent heat injuries? Of course, drinking plenty of water is essential, while avoiding sugary drinks, caffeine and alcohol that only dehydrate your body. It is advised to drink about 32 ounces of fluids every hour of which at least half is water. Try to eat small amounts of food more often. Protect yourself against the sun with sunscreen, as sunburn can limit the skin's ability to cool. Frequently take brief breaks and try to do the most strenuous activities in the coolest parts of the day. Keep cool with loose, light clothing with natural fibers that will breathe. Wear a wide brimmed hat to shield your face, and stay in the shade as much as possible.

Whether melding metal or interpreting to guests, the summer heat affects all of us. Pay careful attention and take care of yourself and others.

You can find more information about heat related illnesses on the Security and Safety Web site (<http://intranet/sstp/index.htm>) under "Safety Topics."

course operations, experiences the effects of the beating sun working on Colonial Williamsburg's golf courses. "Hydration is absolutely crucial for our staff and guests. We have 10-gallon containers of Gatorade readily available for our staff. Rangers have water on the golf carts and are trained to closely watch after our visitors."

Working efficiently is a great way to beat the heat, according to **Susan Dippre**, supervisor of Historic Area landscape. "The landscapers begin work at 5:30 in the morning, and work in teams to systematically complete tasks faster and better," Dippre says. "When the afternoon heat creeps in, we recommend our staff work on projects in their tool sheds or in the shade. They can sharpen their tools, prepare their machinery for the next morning and collect debris to avoid the heat. Fortunately, this year the landscape staff may also escape the searing temperatures in their newly air conditioned break areas!" All of the landscaping staff has also attended programs on avoiding and treating heat related illnesses to ensure their safety.

Beth Kelly, manager of guest service and orientation, trains the staff and volunteers in the guest service and orientation ensemble to cope as best they can in the

summer's extreme heat. "We lecture about drinking enough liquids and to avoid caffeinated beverages. Maintaining proper nutrition is also vital for volunteers laboring in the heat, so Beth often provides a salty snack of pretzels for her staff. Since volunteers in guest service and orientation mostly work outside, special considerations are taken to keep them safe. "We try to make sure everyone gets lots of breaks and we alternate the sunny sites with the shady sites throughout the course of a day to ensure that one person isn't stuck at a sunny site all day. Working outside of the Courthouse, for example, is akin to standing in front of a brick oven all day," says Beth. "When you are suffering from heat illness, you often don't realize it—so we need to take care of each other first. And by all means this means keeping each other's spirits up because when you are in a bad mood and cranky the heat can seem much worse. So we try to keep each other laughing."

During orientations, Beth stresses the importance of hydration to guests, as well. "Having one of the refillable mugs is a great savings, and we often suggest that guests refill it with ice to have while they walk around town."



EMPLOYEE NEWS

Join in fun, games and food at annual Employee Picnic Sept. 7

Join your friends and colleagues at the Colonial Williamsburg Employee Picnic on Sunday, Sept. 7 from noon to 5:30 p.m. at Bassett Hall, the Williamsburg home of Mr. and Mrs. John D. Rockefeller Jr.

A picnic meal will include hamburgers, veggie burgers and hot dogs with condiments, southern fried chicken, creamy coleslaw, homemade potato salad, slow-cooked baked beans, apples, chips, ice cream, lemonade, water and Pepsi. No takeouts, please!

Employees, retirees and their dependents are invited to:

- Explore your creative side at the arts and crafts table
- Get your face painted
- Try your luck at a game booth and win a prize
- Step up to the challenge of a three legged race, tug of war or a cake walk

Employees and retirees attending the picnic should present a valid employee/dependent pass.

Parking is available at Bruton Heights.

Please bring a blanket and/or lawn chair, bug repellent and sunscreen.

Shuttle service will start at 11:30 a.m., run until 6:30 p.m. and depart every 30 minutes on the half-hour and hour. The bus will travel from the Visitor Center to Bruton Heights before dropping off at Bassett Hall's front gate on Francis Street.

Volunteers are needed to work two-hour shifts from 11:30 a.m. to 6 p.m. in one of the following areas: set up; ID table; booths and craft tables showing children how to play games and make crafts; and cleanup. T-shirts will be provided for volunteers.

Please contact **Debee Martin** at 7205 or dmartin@cw.org and leave your name, number, address and T-shirt size, if you are interested. Reply is needed by Aug. 18. A schedule will be forwarded to you prior to the event.

In the event of rain, the picnic will be at the same time on the same date at the Woodlands Conference Center.

Microsoft Office 2007 upgrade continues throughout Foundation

Last fall Colonial Williamsburg began a project to replace or upgrade 1,300 desktop computers with Microsoft Office 2007 (Word, Excel, Outlook, Access and PowerPoint). As leases expired, replacement computers came equipped with the new software and a number of computers have been upgraded to accommodate integration with other technology projects. In late June a scheduled approach to upgrading all remaining computers began. Approximately 600 computers are scheduled for upgrade during this phase. Replacements will continue on a standard three-year cycle.

When a computer is scheduled for upgrade, IT representatives will contact individual users or the department's computer liaison to coordinate and schedule installation. An Electronic Systems Inc. (ESI) technician will arrive on the appointed day to install MS Office 2007. The process takes approximately 20 minutes and you will need to be present for sign-on/off for your system.

To assure a smooth transition to the new software and to help staff become comfortable with enhancements, IT and HR partnered with Infotec to develop a customized New Features training program. The significant change in computer screen appearance with a variety of new options has encouraged participation in the half-day training sessions. Comments from recent attendees include:

Microsoft Office 2007 Transition Tips

Register for and attend New Features training prior to receiving MS Office 2007.

If colleagues who already have 2007 send documents that you cannot open, ask that they save it in MS Office 2003 format and re-send.

Call IT's help desk, extension 7300, for assistance when needed.

Have patience with colleagues and yourself as you become accustomed to the new software.

- "This is a must-have for all CW employees using any Office application."
- "This inspired me to use the software more."
- "Instructor Teresa is the best. She explains very well, was patient and knowledgeable."

If you have questions about the replacement or upgrade process, please call the IT Helpdesk at 7300.

Talk to your supervisor about registering for the next available MS Office New Features class. To reserve a space, email Jennifer Maroney at jmaroney@infotecpro.com. She will follow up with a registration form and confirmed class date.



Photo by Joe Kane

Shaunda Davis (left) and Varonica Key are the latest graduates of an educational initiative between Colonial Williamsburg and Thomas Nelson Community College.

Two CW employees graduate from TNCC educational initiative

By Joe Kane
Public Affairs Intern

Shaunda Davis and Varonica Key are the latest graduates of an educational initiative between Colonial Williamsburg and Thomas Nelson Community College (TNCC). Started in the spring of 2000, the initiative allows benefits-eligible employees at the Foundation to earn an associate's degree while balancing other time commitments. So far, more than 20 employees have graduated from the program and around 300 have taken at least one class.

While fulfilling a wide range of academic requirements, students like Shaunda and Varonica can concentrate their studies in Business Administration, Liberal Arts, Science or Social Science. Administered by TNCC faculty and directed to meet the needs of Foundation employees, classes take place at the Bruton Heights School Education Center in eight-week semesters during the fall, spring and summer. If participants successfully complete a course, the Foundation pays the cost of tuition and other fees.

Shaunda, a support agent in the reservations office, has worked at the Foundation for nine years and completed her degree with a double concentration in business administration and social science. Since Shaunda entered the program with previous college credit, she placed into a level that matched her abilities and pursued her interests from there. In addition, she took many courses through Blackboard, an online education resource, which allowed her to approach assignments with more confidence and greater flexibility. She admits that some courses proved challenging and intimidating at first, but she often found them fulfilling and enjoyable.

"I dreaded taking a speech class, but I

actually came to enjoy it over time and found it useful, especially after using PowerPoint," Shaunda said. "Some courses were definitely stressful, but most of the time, it was a good stress that kept me active and engaged."

Drawing from her experience in the program, Shaunda will attend Old Dominion University in the spring of 2009 to continue her studies.

Varonica, a sales coordinator in group arrivals, has worked at the Foundation for 25 years and completed her degree with a concentration in business administration. As one of the first employees to take advantage of the program in 2000, she was able to spread her requirements while meeting her professional and family obligations. Beyond the program's comprehensive coursework and understanding teachers, Varonica notes that various supplemental resources, including videos, computers and free tutoring, proved instrumental. She also found that knowing other employees in the program and working with them in study groups helped make the classroom more personal and less competitive.

"The transition to the classroom was seamless, and I felt ready to go," Varonica said. "It gave me self-confidence and motivated me to further my education. The program was wonderful."

Both Shaunda and Varonica agree that TNCC gave them the opportunity to learn in an environment that fostered their academic interests and, at the same time, offered them unparalleled convenience. They feel that interest in the program will only grow in years to come.

"TNCC allowed me to continue my quest for education in a supportive, convenient setting," Shaunda said. "It gave me a good base to build on for the future."

Rolls Royce, Bentley car owners conference held at CW



Photo by Michael E. Crandall

A sneak peek at the newest model Bentley was one of the highlights of the annual Rolls-Royce Owners Club meeting hosted last month by the Colonial Williamsburg Resort Collection. The automobile will go on sale in the United States later this year for a little more than \$350,000.

Visual One scheduled to go live

The scheduled "go live" date for Visual One is Aug. 18. Preparations have been under way for months to move from outdated hotel computer systems to integrated features found in Visual One. Guests and employees will benefit from replacing systems Colonial Williamsburg has used for lodging, golf tee times and golf retail, reservations, group bookings, spa appointments and spa retail and hotel billing.

Employees will navigate through screens that are easier to read and manipulate, making the guest interaction more efficient and guest focused rather than computer focused. Training on the system has included creating test cases that document all the processes and tasks employees use in their jobs. These test cases will be converted into departmental training materials to be used during implementation and with new employees.

"This project has been successful so far, in large part due to the teamwork and cooperation of all the departments involved," said **Bob Jeremiah**, project manager. "They have been aware of the project milestones and deadlines and have taken the

project very seriously."

One of the major tasks has been to enter all financial and guest registration information into the new Visual One system. **Sharone Derriotte**, project manager, shared these facts:

- More than 100 staff members have been trained so far. Much more training will occur before Aug. 18.
- Approximately 150 different Spa services have been entered and reviewed.
- Over 48,000 golf rates have been entered.
- Approximately 750 accounts receivable accounts and 4000 general ledger numbers have been entered.
- About 800 menu items have been entered and reviewed.
- More than 10,000 individual guest reservations have been entered with approximately 4,000 remaining.

Sharone said, "We have had several stars in this project who have been the model for others. We are confident we will meet our project goals for Aug. 18 implementation and in the future because of the hard work everyone is putting into this initiative."



WHAT'S HAPPENING

News Briefs

"Friends and Family" hotel rates offered to CW employees

Did you know one of your hidden employee benefits is a "friends and family" rate of 50 percent off the prevailing room rate at all official hotels in Colonial Williamsburg's Resort Collection? If you have relatives or friends visiting or simply want to treat yourself to a "vacation" at home, check with the Call Center supervisor at 8491 or e-mail sallen2@cnf.org to have your request reviewed and approved.

Reservations are subject to room availability and may not be booked prior to 30 days before arrival. The discount is not available for bookings for more than five rooms per night and does not apply to special package rates or offers.

eLabor® software to be replaced with HMS

In the coming weeks the Foundation's eLabor® recruitment software will be replaced with Hiring Management Systems' (HMS) applicant tracking software. HMS will have a new look and functionality that employees, applicants and hiring managers will appreciate.

Employees and applicants will see a streamlined job posting and experience a new application process that allows them to create, save and edit their applicant profile. There will be no expiration date on the profile. Applicants can attach unique cover letters and resumes to their profile as they apply for different jobs. A confirmation e-mail will be sent each time an applicant applies for a job. Perhaps the most innovative feature is that

employees and applicants will be able to view the status of each job application.

Look for an Intranet announcement when the transition has taken place.

Award honoring Chef Swann given out at Taste of Williamsburg

The 15th Annual Taste of Williamsburg, held at the Great Wolf Lodge offered a variety of tasty samplings from many of the prominent area member food and beverage establishments.

The highlight of the evening was the presentation of awards to four worthy restaurants. A panel of judges who represented the press and food industry selected Colonial Williamsburg's Resort Collection Culinary Staff as the winner of the esteemed Critic's Choice award.

A special feature of this year's event was the presentation of the newly created Chef William Swann Award for Best Themed Presentation. Named in tribute to the late Williamsburg culinary legend William Henry Swann, the award was selected by a panel of judges from the design and food industry who chose the team from Great Wolf Lodge Williamsburg, the host facility, as winner of the award.

Remembering Friends...

Ms. Mattie M. Sheppard died July 13 in Williamsburg. She began working as a maid at the Williamsburg Lodge in September 1964. She retired from that position in 1986 after 21 years of service to the Foundation. She is survived by a brother.

CW in the News

CW spa added to Condé Nast Traveler's annual Hot List

By Michael E. Crandol
Public Affairs Assistant

The office of public affairs works with print, broadcast and online media to place stories about Colonial Williamsburg programs, events, collections, education outreach, products, hospitality, expertise, activities – and the talented people who make it all possible. This space will provide an occasional sampling of Colonial Williamsburg in the news.

The Spa of Colonial Williamsburg was one of nine U.S. spas to make **Condé Nast Traveler's** annual "Hot List." The May 2008 magazine showcases 76 of the hottest new spas worldwide. Condé Nast called "The Spa of Colonial Williamsburg's innovative use of four centuries' worth of healing rituals "contemporary spa sensations."

Hampton Roads Magazine likewise named the Spa one of the top seven local spas in the May/June issue, "Seven Spectacular Spas." The Spa also was featured in the May issue of Delta Airlines' in-flight magazine, **Sky**. Mary Alice Kellogg wrote in her article, "Spa-sitively Revolutionary," that "the Spa oozes genteel Southern charm."

The Spa's next-door neighbor, the Golden Horseshoe Golf Club, was recently featured in the **New York Times**. The Gold Course's 16th hole was one of the stars of Bill Pennington's May 5 article on island greens, "Where Fear Laps at Your Ankles." Pennington quoted noted golf historian Mike Hurdzan, who said, "The 16th hole at the Golden Horseshoe, set in a pond, deserves the credit for introducing the island green concept to designers of the next era." Construction of the Gold Course was completed in 1963.

Family Tree Magazine's July edition recommends resting up from a day on the links at one of the Colonial Houses. Sunny McClellan Morton's piece on historic lodging, "Your Ancestors Slept Here," calls Co-

lonial Williamsburg "the grand dame of historical getaways," and suggests a night in one of the 26 Colonial Houses for a completely immersive trip back in time.

The Charleston, S.C. **Post and Courier** described the total Colonial Williamsburg experience in the May 25 edition. Columnist Angie Blackburn wrote, "Williamsburg is a great blend of historic and modern, presenting the birth of our nation in fresh ways to capture the imagination."

The Museums of Colonial Williamsburg also received good press. The Foundation's pewter collection was the focus of a feature in the June issue of **Venanda Magazine**, "Well Cast." **Daily Press** reporter Mark St. John Erickson highlighted the Museums' new teen audio tours in his article of April 21, "A fresh voice on history." Teresa Annas wrote a glowing review of the Revolutionary War battlefields exhibit at the DeWitt Wallace Museum in the June 5 edition of the **Virginian-Pilot**, "Captured Colors," which details the history surrounding the flags' capture by British cavalry officer Lt. Col. Banastre Tarleton.

The British connection to Williamsburg also is showcased in the July issue of **British Heritage**. Dana Huntley's article, "Step into the life of Georgian England at Colonial Williamsburg," contains interviews with several expatriate Foundation staff, including **Jim Horn**, **Heather Dailey** and **Barbara Scherer**. Daly says in praise of the Historic Area, "perhaps nowhere in Britain can you step so completely into the life of Georgian England as at Colonial Williamsburg."

Finally, in an interview May 2 in **USA Today**, Food Network's *Semi-Homemade Cooking* host Sandra Lee called Colonial Williamsburg her ideal family vacation destination. "It's all about hunkering down and enjoying our roots and history," Lee said.

These stories and more can be found on the Foundation's Intranet at: http://intranet/public_affairs/dailyclips.aspx

Enterprise gift



Photo by Michael E. Crandol

(From left to right) Local Enterprise Rent-A-Car representatives Manny Casanova, Williamsburg branch manager, and Brian Busbee, Williamsburg area rental manager, present **Sophie Hart**, Colonial Williamsburg's director, corporate and foundation relations, with a check to renew the company's annual membership in the Business Forum donor society. The Business Forum is Colonial Williamsburg's special donor society for corporate donors making annual unrestricted gifts to the Colonial Williamsburg Fund.

Marketplace

FOR SALE: Perfect Flame Gas Grill, new, never used, four burners, stainless steel and fully enclosed cart. **CALL:** Debbie at 757-820-0957.

FOR SALE: Pendleton wool yardage, solid, suit weight, ideal for period clothing, \$5 per yard. **CALL:** Christie @ 220-8753.

FOR SALE: Dorm Loft Bed, \$50. **CALL:** Steve at 220-8094.

FOR SALE: 1st Model Brown Bear repro, 42" (2nd model) barrel, otherwise all 1st model hardware. Includes buff leather sling & bayonet. \$800.00 **CALL:** Chris at 220-8876.

FOR SALE: Queen Anne style dining room drop-top table, 24 1/2" x 42" with leaves down, and 60" x 42" when both are up. All solid wood. I will e-mail pictures upon request. Asking \$200. **OBO CALL:** 220-8509.

FOR SALE: 10.3 cubic feet Kenmore refrigerator (3 Years old) \$100. **CALL:** Ken 353-2920.

FOR SALE: JON BOAT ...12' custom made with marine plywood, mahogany ribs, fibreglass bottom, ribbed floorboards, two padded vinyl seats, built in live well, a like new MinnKota 35 (17 lb. thrust) electric motor, battery, anchor, life preservers, walk on trailer. Great for pond and lake fishing. A one of a kind must see to appreciate, real beauty. \$2500 firm. **CALL:** 757-220-0041.

FOR SALE: 1997 Acura 3.2TL, white with tan leather interior, 149,000 miles, excellent condition \$5,250. **CALL:** Ron or Barb Spangler 345-3997.

FOR RENT: Apartment located in Conway Garden Apartments off Lake Powell Road. Looking for roommate. 2 bedrooms, 1 full bath, first floor with patio. Smoke free and pet free. \$445 a month, plus utilities. Refundable deposit and credit verification required. **For more information call: (757) 645-5380.**

FOR RENT: Sacalis Apartment #3, 433 Prince George St. This apartment is outside of the Historic Area (Greenbelt) on the second floor of a three-story building above Aromas and the Campus Shop on Prince George Street. This residence has a living room, dining area, kitchen, two bedrooms and one full bathroom. Residents have access to a lockable storage in the basement. There are 725 square feet in the house. Base rent is \$912 per month through Dec. 31, 2008. Utilities are as follows. Electricity usage is billed directly by Dominion Virginia Power. Water usage is included in the rental amount. The apartment has central air conditioning and heating. The apartment building has a coin operated washer and dryer in the basement. Total rent is \$912 per month through Dec. 31, 2008.

John Blair East, 311 W. Duke of Gloucester St. This is the east side of a two-family original 18th-century house on Duke of Gloucester Street. This residence has a living room, dining room, kitchen, and a half bathroom on the first floor; two bedrooms and a full bathroom on the second floor. The house has a full basement. There are 918 square feet in the basement, 891 square feet on the first floor and 513 square feet on the second floor for a total of 2,322 square feet. Base rent is \$845 per month through Dec. 31, 2008. Utility charges/credits are as follows: Heat is gas on a shared system. Tenant is charged \$102 per month for heat. Electricity usage is billed directly by Dominion Virginia Power. However, resident is charged \$21 per month for electricity to operate the shared gas furnace. Water usage is on a shared system. Tenant is charged \$32 per month for water. All utilities are subject to annual adjustment based on actual use. This

house centrally heated. Two window air conditioners are installed for cooling. There are washer and dryer hookups in the basement. Total rent is \$1,000 per month through December 2008. No pets are allowed in this residence.

4145 England St. This is a 20th-century house located outside of the Historic Area (Greenbelt) on South England Street. This residence has a living room, dining room, kitchen, three bedrooms, and one-and-one-half bathrooms. The house has a small basement. There is 1,114 square feet on the first floor. Base rent is \$960 per month through Dec. 31, 2008. Utilities are as follows. Heat is gas, billed directly by Virginia Natural Gas. Electricity usage is billed directly by Dominion Virginia Power. Water usage is billed (quarterly) by City of Williamsburg. Washer and dryer hookups are on the enclosed back porch. This house is centrally heated. Two window air conditioners are installed for cooling. Total rent is \$960 per month through Dec. 31, 2008.

Elizabeth Carlos House, 103 N. Waller St. This is a reconstructed house in the Historic Area on Waller Street. This residence has a living room, dining room, and kitchen on the first floor, and two bedrooms and one bath on the second floor. There also is a full basement. There are 660 square feet in the basement, 660 square feet on the first floor and 486 square feet on the second floor for a total of 1,806 square feet. Base rent is \$1,008 per month through Dec. 31, 2008. Utility charges/credits are as follows. Heat is gas – billed directly by Virginia Natural Gas. Electricity usage is billed directly by Dominion Virginia Power. There is a \$4 per month credit for electricity to operate an exterior light on a photocell. Water usage is billed (quarterly) by City of Williamsburg. This house centrally heated. Two window air conditioners are installed for cooling. There are washer and dryer hookups in the basement. Total rent is \$1,004.00 per month through December 2008.

Union's Horn, 409 E. Duke of Gloucester St. This is the west half of a reconstructed two-family house in the Historic Area on Duke of Gloucester Street. This residence has a living room, dining room, and kitchen on the first floor, two bedrooms and one full bathroom on the second floor. The house has a full basement and an attic. There are 797 square feet in the basement, 760 square feet on the first floor and 700 square feet on the second floor for a total of 2,317 square feet. Base rent is \$1,000 per month through Dec. 31, 2008. Utilities are as follows. Heat is gas – billed directly by Virginia Natural Gas. Electricity usage is billed directly by Dominion Virginia Power. Water usage is billed (quarterly) by City of Williamsburg. This house is centrally heated. Three window air conditioners are installed for cooling. There are washer and dryer hookups in the basement. Total rent is \$1,060 per month through Dec. 31, 2008.

These rental properties are available to regular employees and volunteers of Colonial Williamsburg. Applications and further information can be found on the CW Intranet or by calling Property Management at ext. 7352 or 7353. All applications must be received by Thursday, Aug. 14 at 5 p.m. Rent adjustments are made annually. Tenant will be notified in the fall of 2008 of expected adjustment for 2009. This document is provided for information only. Every attempt at accuracy has been made, but CWF makes no representation or warranty in the information provided. Call Property Management if you have any questions about housing assignments at 7352 or 7353.

Deadline for Marketplace 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 GBO-132, fax to 220-7702 or e-mail to Penna.Rogers@prgrm.org.

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