



# Colonial Williamsburg News

INFORMATION ABOUT COLONIAL WILLIAMSBURG PEOPLE AND PROGRAMS VOLUME 53, NO. 33 AUGUST 15, 2000

## Foundation pursues purchase of former courthouse

*Plans to expand Merchants Square reach the next phase*

The Colonial Williamsburg Foundation has signed a sales agreement to purchase the former courthouse and jail on Court Street from the City of Williamsburg and James City County. Colonial Williamsburg has offered to pay \$1 million for the property and assume the \$439,500 for demolition of the current building. The offer now must be considered by Williamsburg City Council and the James City County Board of Supervisors for final approval.

"This purchase represents a substantial investment in the cultural corridor of the Historic Triangle as well as a reinvestment in Merchants Square," said Colonial

Williamsburg Senior Vice President Rick Nahm. "I am grateful for the diligent work the staffs of Colonial Williamsburg, the city and the county have invested to reach a fair and reasonable proposed sales agreement for all parties. This not only will provide the opportunity for the addition of an important new element to the cultural life of the area it also will help to generate important additional revenue for the city as part of our joint effort to enhance the local economy. In the short-term, we will be able to alleviate partially the parking situation with the temporary use of the space as a parking facility. In the long-term, it will per-

mit the permanent expansion of the DeWitt Wallace Decorative Arts Museum exhibition space that also will include greater opportunity for community use and for national exhibition tours."

Colonial Williamsburg's proposed plans for the site were set forth at city council meetings and in letters to the city and the county last year. Plans include demolishing the courthouse and jail, which have been vacated since the opening of the new courthouse and jail. The site then will be cleared and used as a temporary parking lot and will accommodate 130 new parking spaces in addition to the current 60 spaces, for a

total of 190 parking spaces.

The new museum space will be used to house additions to Colonial Williamsburg's collections and to display more of Colonial Williamsburg's current 60,000-object collection as well as traveling exhibitions, Williamsburg Institute programs and community activities. The DeWitt Wallace Museum Gift Shop and Café will be moved from the basement of the current building to the first floor of the new building, allowing visitors to enter these areas without a ticket. The museum's main entrance also will be relocated to the new building and will face Nassau Street.

## Success Stories

## School Partnership program sets new goals for new year

During a wrap-up breakfast meeting several weeks ago at the Cascades restaurant, Colonial Williamsburg officials thanked area schools for their participation in the foundation's School Partnership program. Entertainment was provided by violinists from Rawls Byrd and Matthew Whaley Elementary Schools.

Colonial Williamsburg's School Partnership program, which has been in operation since 1992, provides a link to elementary schools in the City of Williamsburg, James City County and the Bruton District of York County. The program includes Rawls Byrd, Clara Byrd Baker, Norge, Magruder, D.J. Montague, Walsingham Lower School, Waller Mill, James River, Stonehouse, Matthew Whaley and Williamsburg Christian Academy.

At the breakfast, Rick Nahm, senior vice president of the foundation, said the School Partnership program continued to meet its mission of promoting lifelong learning in the Williamsburg community by creating an exciting, cooperative educational environment through the combined resources of Colonial Williamsburg and the schools. Through teams in each of the local schools, the Colonial Williamsburg

School Partnership program endeavors to:

- Bring Colonial Williamsburg and schools into close contact through visits and other experiences outside the classroom;
- Increase children's understanding of American history;
- Increase parental involvement of Colonial Williamsburg employees in the schools;
- Promote use of Colonial Williamsburg's educational resources through the distribution of information on new program and product opportunities; and
- Expose children to a variety of career opportunities.

Partnership teams work to develop programs appropriate for each school. Opportunities available for local schools include:

- Study visits for kindergarten, first- and second-graders;
- Overview tours for fourth- and fifth-graders, middle and high schools;
- Unescorted visits for middle and high schools;
- Museum visits to the Abby Aldrich Rockefeller Folk Art Museum, the DeWitt Wallace Decorative Arts Museum and

See Success Stories, page 4



Colonial Williamsburg photo

Entertainment for the School Partnership Breakfast was provided by violinists from Rawls Byrd and Matthew Whaley Elementary Schools.

## Historic Foodways program now formally recognized as a trade



Photo by Lorraine C. Brooks

Historic Foodways program staff member Jim Gay interprets 18th-century cooking methods to visitors in the George Wythe kitchen.

In a letter to the Marquis de Lafayette in 1787, Thomas Jefferson said in order to truly get to know a culture, "you must ferret people out of their hovels, as I have done, look into their kettles and eat their bread."

For years Colonial Williamsburg's Historic Foodways program has examined the 18th-century kettle to learn about the lifestyle of our ancestors. Foodways delves into every aspect of meal planning ranging from procurement and preparation to dining to preservation. Foodways interpreters use 18th-century utensils and techniques for cooking demonstrations.

And now after many years of research, planning and testing an apprenticeship foodways program was officially approved this spring.

The plan had been in the works since the late 1980s when the former manager of the foodways program, Rosemary Brandeau, discussed the need for such a program and

strongly believed that if such a program existed, foodways would be respected as the trade it was in the 18th century.

When the informal program began more than 10 years ago, it was modeled after the historic trades apprenticeship program and included a 25-page program that was designed to take five to six years to complete before moving up to the specialist level.

The newly sanctioned program includes a one-inch thick Historic Foodways program Apprenticeship Guidelines booklet and a one-half inch Skills Assessment Standards booklet that includes a detailed eight-page skill assessment. While many may think of foodways simply as cooking, their eyes would be opened once they perused these booklets. For instance, among the knowledge that a foodways apprentice must have to reach the specialist, then the journeymen, level is how to slaughter pigs

See Historic Foodways, page 2

## "Breakfast with the Pastry Chefs"



Photos by Carol Carey Godwin

Travel writers recently visited Colonial Williamsburg to enjoy a special "Christmas in July" media event that brought the holidays to life in mid-summer in an effort to generate magazine and newspaper articles in time for the holidays. During their stay writers made Historic Area Christmas foliage decorations, dined on typical Christmas dinners served at the Williamsburg Inn's Regency Dining Room and Christiana Campbell's Tavern and (photo above) learned how to build and trim a gingerbread house. (Inset) George Malmgren, a New Jersey publisher, Sherris Moreira-Byres, staff writer with the Herald in western Pennsylvania, and New York City freelance writer Nancy Bear and guests Dwayne Byres and Deb Malmgren frame a photo of Colonial Williamsburg pastry chefs Michelle Brown and Joe Sciegaj during "Breakfast with the pastry Chefs" held at the Williamsburg Lodge.

## Historic Foodways program

Continued from page 1

and beef, identify edible portions, dissect those portions and prepare them in the 18th-century manner. For the first time this year on Dec. 9, the "Hogs to Ham" program will include butchering one steer. They must be able to bone fowl, make gelatin from hog's feet, calf's feet (if available) and fowl. They must be skilled at making sausage patties in a uniform diameter and thickness and prepare sausage casing by cleaning and scraping large and small intestines without tearing the casing. Other skills and talents required include scaling and gutting fish, preserving meat in the 18th-century manner and salting pork.

Foodways staff also offers beer-making demonstrations in the Palace Scullery in the spring and fall.

"Many 18th-century cookbook recipes and other 18th-century print sources are utilized in the training manuals," said Wendy Howell, supervisor of the Historic Foodways program. "We also study the modern realm of cooking to see which processes and techniques have changed over the last two centuries and how they have changed. We want to be good historians and in order to do that we have to look back and forward."

Who makes a good foodways apprentice? "It has to be someone who is interested and excited about discovering all of the aspects of 18th-century cooking — someone who possesses a passion that pushes them to dig deeper into this craft," Howell said. "Additionally, they have to be able to tolerate high heat levels — literally."

Currently Rob Brantley, Frank Clark, Jen Thurman and Jim Gay are in the ap-

prenticeship program. There are six other foodways program employees. "The four apprentices had worked in the kitchens prior to the official approval of the apprenticeship program so the length of their apprenticeships will vary based on their evaluated skill level when they formally entered the program."

The foodways staff expertise extends beyond the exhibit kitchens at the Governor's Palace, George Wythe, Benjamin Powell and the soon-to-be Peyton Randolph Houses. "We also often work with the tavern chefs to help them make their menus more authentic. In order to do that we must be able to relate to them in a 21st-century manner and use modern day terminology."

"I think one of the neatest things about foodways is that we have a close working relationship with so many other departments," Howell said, "including coach and livestock, archaeology, the curatorial staff and the taverns and restaurants."

"The most exciting aspect of the program is that finally, the foodways program will be recognized as a trade as it was in the 18th century and it will give the staff the professional status that they deserve," Howell explained.

The Historic Foodways program was formally established in 1984. This program has two major goals — to interpret the work, lives and environment of working men and women of 18th-century Williamsburg and to establish and preserve the range of technology, processes and skills of the trades, domestic work and agricultural activities of 18th-century Williamsburg and its environs.

## "Revealing Fashions" exhibit closes Sept. 4

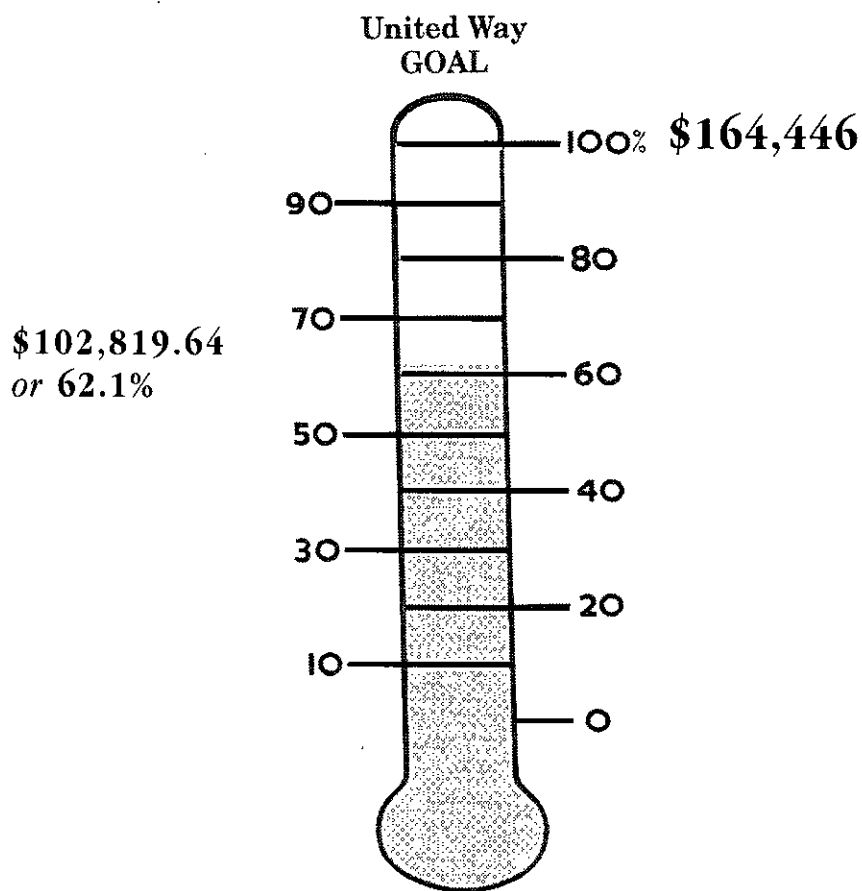
If you haven't visited the DeWitt Wallace Museum's popular clothing exhibition, "Revealing Fashions," time is quickly running out. The exhibition will close its doors Sept. 4.

"Revealing Fashions" shows 18th-century clothing in ways not usually seen in a museum — opened to expose the linings and construction techniques, inside-out and stretched flat to show the cutting plan. The exhibit includes approximately 80 antique costumes made between 1750 and 1790 and more than two dozen detailed re-

productions made by Colonial Williamsburg staff members from Fashion Trades and the Costume Design Center.

Pattern drawings of clothing featured in the exhibit also is available in "Costume Close-Up," a new book written by three experts in the field: textile curator Linda Baumgarten; John Watson, Colonial Williamsburg instruments conservator and computer design specialist; and Florine Carr, textile specialist and docent, Bayou Bend Collection of the Museum of Fine Arts in Houston, Texas.

## 2000 United Way Pacesetter Campaign nears goal



Congratulations to the following employees who made their United Way pledge and were selected as weekly winners:

- July 24 - **Jennifer Poirier**, Geddy Site - Accommodations for two in the Colonial Houses
- July 31 - **Nora Kirk**, Palace Area - Family pool membership at the Williamsburg Woodlands

Drawings will be held each week of the campaign. Employees who pledge are eligible for that week's drawing.

**Make your pledge today and  
increase your chances of winning.**

## LABOR DAY BAKE SALE

### DESSERTS

Open Face Assorted Fruit Pies	\$10.00
Campbell's Rum Cream Pie	\$8.50
Cascade Chocolate Peppermint Ice Cream Pie	\$9.50
King's Arms Tavern Pecan Pie	\$12.00
Strawberry Mousse Pie	\$10.00
Cascades Cherry Cheesecake	\$16.00
Half Gallon Peppermint Ice Cream	\$5.50
Half Gallon Black Walnut Ice Cream	\$5.50
Half Gallon Rum Raisin Ice Cream	\$6.00

### BREADS

Half Dozen Hot Dog or Hamburger Buns	\$1.50
Half Dozen Pretzel Rolls	\$2.50
Half Dozen Soft Rolls	\$3.00

### MEATS

Half Dozen Gold Course 1/4-pound Hot Dogs	\$5.50
Half Dozen Fresh Ground 5-ounce Hamburgers	\$5.50
Two Racks Cooked Pork Ribs	\$16.50
10-ounce Ribeye Steak	\$6.00
One Quart Chowning's	
Pulled Pork Barbecue (1 1/2 pounds)	\$8.50
One Pound Jumbo Lump Crab Meat	\$20.00

### BACK BY POPULAR DEMAND

One Pint Chowning's Crock Cheese Spread	\$5.00
Two Quarts Black Bean & Sausage Chili	\$7.00
Two Quarts Cascades Cheddar Cheese Soup	\$5.50

### SOMETHING NEW FOR 2000

Two Pounds Potato Salad	\$3.50
One Pint Cole Slaw	\$1.50
One Pint Ranch Dressing	\$2.50
One Pint Williamsburg Lodge Raspberry Vinaigrette	\$4.50

*Orders for these items will be accepted through 5 p.m. Wednesday, Aug. 31 at 8560. You may pick up your order from 3 to 5:30 p.m. on Friday, Sept. 1 at the Colonial Williamsburg Commissary on Lafayette Street next to the stables. All prices include tax. Payment by cash or check only.*



# Governor's Inn marks 15th anniversary Aug. 1

On Aug. 1, the Governor's Inn celebrated its 15th anniversary as a Colonial Williamsburg hotel.

Acquired to serve as Colonial Williamsburg's economy property, the unit has seen considerable change over the last 15 years. Previously, the property was a Sheraton Inn franchise hotel and originally consisted of the registration building and 72 guestrooms in a single block. Colonial Williamsburg immediately began renovating the property and in 1988 opened 128 additional guestrooms to increase the Governor's Inn inventory to 200 rooms. At the same time, a new pool was created, and the site of the old pool was converted into a courtyard.

More recently, the Governor's Inn added a continental breakfast area and renovated all 200 rooms for a fresh look. Giving the Governor's Inn a three-diamond rating, the American Automobile Association inspector indicated in the report that the rooms and the breakfast are "top drawer products" that place the Governor's Inn in a highly competitive position.

In addition to the solid ratings received for its facilities, the Governor's Inn has been recognized for its training and staff

performance. In 1995, the American Hotel/Motel Association honored the Governor's Inn with its gold medal award for the successful implementation and sustained use of the Performance Plus Training and Development program. "This award has been presented to only seven hotels in the world," explained Bob Jeremiah, vice president/general manager of the Williamsburg Woodlands, Governor's Inn and Colonial Taverns, at the time the award was given. "It's a true measure of the dedication and success of our staff to have achieved this award."

When the property was purchased, Colonial Williamsburg offered the Sheraton Inn staff the opportunity to stay on under the new management, despite the common practice in the hotel industry to hire an entirely new staff when a new property is purchased. Among the Sheraton Inn staff members who accepted the offer and became Colonial Williamsburg employees, four have remained with the hotel through the years.

Three of those four original employees, resident manager of the Williamsburg Woodlands Margie Jackson and room attendants Celestine Piggott and Barbara Wil-

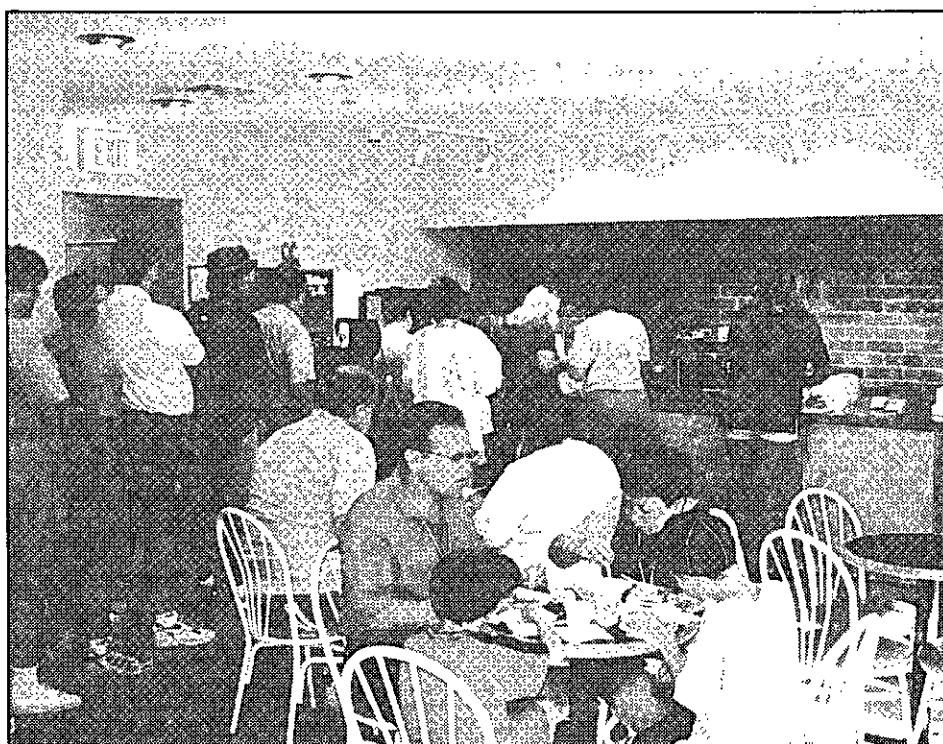


Photo by Penna Rogers

Guests at the Governor's Inn help themselves to the hotel's deluxe continental breakfast, which includes juice, coffee, pastries and cereal. The continental breakfast was added in May.



Photo by Pat Taylor

Bob Jeremiah, vice president/general manager of the Williamsburg Woodlands, Governor's Inn and Colonial Taverns, recognized original Governor's Inn employees Barbara Williams, Celestine Piggott, Valerie Partlow and Margie Jackson (left to right) for their service at the Governor's Inn during recent anniversary celebrations at the Cascades.

liams, were honored as 15-year employees as part of an anniversary luncheon celebration at the Cascades on Aug. 1. Room attendant Valerie Partlow, who is not technically a 15-year employee because she was a part-time employee in 1985, also was acknowledged as an original staff member. "These ladies are great," commented Governor's Inn hotel manager Yvonne Kerley on the three attendants. "We only receive positive feedback from guests about the rooms they handle."

Margie Jackson, who began as the Governor's Inn's front office manager, has risen through the ranks to become the resident manager for the Williamsburg Woodlands and the Governor's Inn.

Reflecting upon their tenure, Williams said simply, "We just enjoy doing it. We've been friends a long time and like working together." Piggott noted that the pleasure of helping guests and the benefits, including the hotel's profit sharing program, are among the best aspects of working for the unit.

Jeremiah also recognized Colonial Williamsburg retiree Russ Tabb. "No accounting of the Governor's Inn history

would be complete without mentioning Russ Tabb," said Jeremiah.

Tabb was the first hotel manager at the Governor's Inn and served in that capacity from the opening of the hotel until his retirement in 1998. He headed the Governor's Inn in the last phase of a 46-year career that included working in many different units including the Williamsburg Lodge, the Laundry and Upholstery. Since his retirement, Tabb has kept busy and recently took office as a city councilman. "The hotel's staff really worked together as a team," reminisced Tabb. "I am thankful for their courtesy and dedication." The success of the Governor's Inn is a tribute to the employees, both those still at the Governor's Inn and those that have moved on to other positions within Colonial Williamsburg. Through smart changes and great incentives, Colonial Williamsburg created a great team. It felt like a family. I am proud of them all."

At the Governor's Inn, the 15th anniversary was commemorated with festive decorations in the registration building.

## Diversity training continues for CWCHG employees

Vernon Vereen, president and senior consultant for Vereen & Associates, will return to Colonial Williamsburg for the fourth time Aug. 22-23 to conduct Diversity in the Workplace training. Vereen's Atlanta-based training and development consulting firm specializes in workshops that enhance the effectiveness of employees in an organization.

"Diversity is an important business issue," he said. "For organizations that are committed to managing employee diversity as a vital resource, they must not only create a culture that fosters teamwork, they must also address the many challenges introduced by the reality of diversity."

To date, more than 550 Colonial Williamsburg Company - Hospitality Group (CWCHG) employees have attended these workshops. CWCHG managers, supervisors and staff will attend one of four four-hour workshops. The workshop is composed of three parts - the introduction, Managing Diversity and Communicating through the Noise. The introduction will include these objectives for employees:

- Recognize that all employees must be included in the day-to-day activities of the team in order for total success to be achieved;
- Understand how our reactions to differences impact the participation of people on the job; and
- Focus on ways to work in a diverse

### Hotels Strategic Initiatives



workforce more effectively.

CWCHG employees will get a glimpse of how to manage diversity and reach organizational objectives by maximizing the contributions of individuals from every segment of the employee population.

In the Communicating through the Noise, CWCHG employees will learn the answers to these questions:

- How do we communicate? How do we send messages from one person to another?
- What is the most powerful component of the communication model?
- Do all people understand my style of communicating?
- Is understanding communication styles important?
- What happens when mixed messages are communicated to a co-worker?

"This is a workshop that approaches the issues associated with diversity from a human interactions perspective while being

See Diversity in the Workplace, page 4

### Picture Gallery

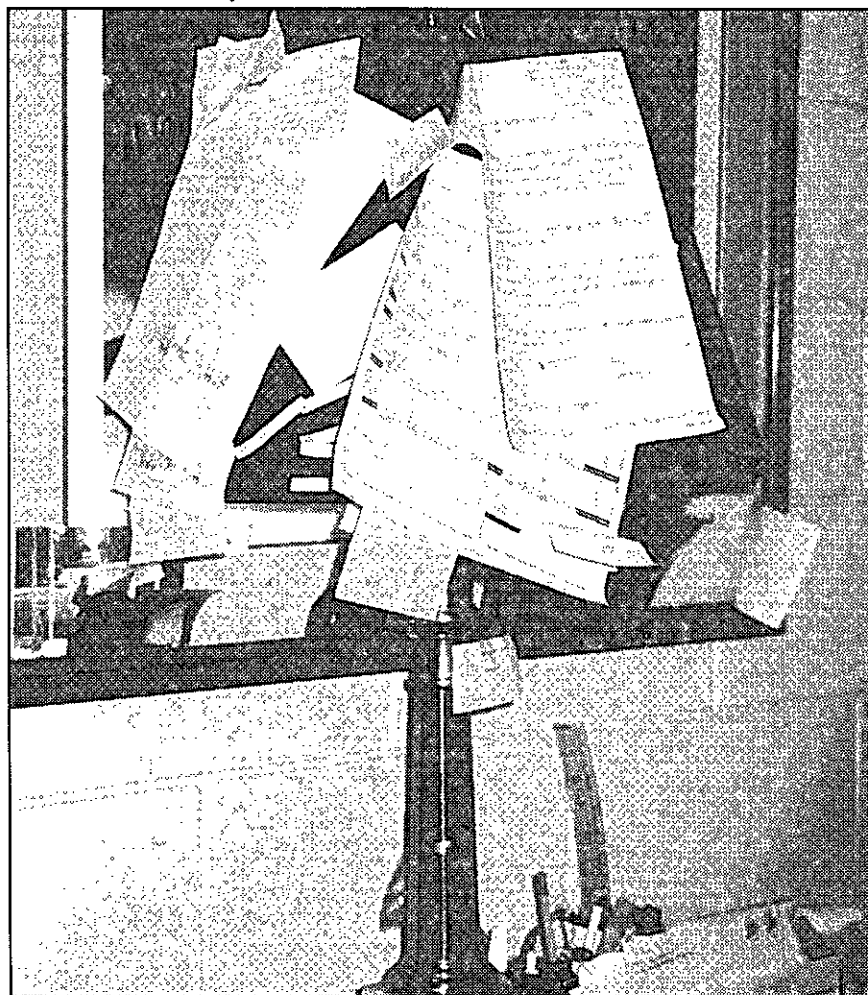


Photo by Pat Taylor

The owner of this contraption calls it a "lampodex." Where is it located? Call Penna Rogers at 7121 with your guess. Please leave your name and extension.

# AUG. 17 - AUG. 23

## HAPPENINGS AT COLONIAL WILLIAMSBURG

### THURSDAY, AUG. 17

**Dueling: A Point of Honor**, 7 to 9 p.m., Raleigh Tavern.  
**Lantern Tour**, 7 and 8:30 p.m.  
**Remember Me**, 7 p.m., Hennage Auditorium.  
**CWF payday**.

### FRIDAY, AUG. 18

**Spellbound**, 7 and 8:30 p.m., Courthouse.  
**Williamsburg's Most Wanted**, 7:30 and 9 p.m., Capitol.  
**Cry Witch**, 8 p.m., Williamsburg Lodge.

### SATURDAY, AUG. 19

**Dance, Our Dearest Diversion**, 7 and 8:30 p.m., Capitol.  
**Broken Spirit**, 7 to 8:30 p.m., Carter's Grove.  
**Civil War Walking Tour**, 7 to 9 p.m.

### SUNDAY, AUG. 20

**Colonial recreational dance class**, 7 to 8 p.m., Fife and Drum Building. This is your last chance to join fellow employees, family, friends and neighbors in colonial dance instruction. Call 565-8920 for more information.

**Musical Diversions**, 7:30 p.m., Capitol.  
**Spellbound**, 7 and 8:30 p.m., Courthouse.  
**Humbug**, 8 p.m., Williamsburg Lodge.

### MONDAY, AUG. 21

**Meet the Curator/Conservator Tour with Kim Ivey**, associate curator of textiles, 2:30 p.m., Abby Aldrich Rockefeller Folk Art Museum. Explore the quilts on exhibit.  
**Military by Night**, 7 and 8 p.m.  
**Legends: Ghosts, Mysteries and Myths**, 7 and 8:30 p.m.  
**Pirates: The Last Walk**, 7 to 9 p.m.

### TUESDAY, AUG. 22

**Spirit Voices**, 7 p.m., Carter's Grove.  
**Civil War Walking Tour**, 7 to 9 p.m.

**Lantern Tour**, 7 and 8:30 p.m.

### WEDNESDAY, AUG. 23

**Spending accounts bi-weekly deadline today.** Claims for reimbursement from medical and dependent care spending accounts for CWC employees must be submitted by noon to the compensation and benefits office in the Franklin Street Office Building. Next deadline for CWF employees is Aug. 30.

**Meet the Curator/Conservator Tour with John Davis**, senior curator, curator of metals and Pauline Clarke curator, 2:30 p.m., DeWitt Wallace Decorative Arts Museum. Take a closer look at silver collecting.

**Benefits Workshop**, 3 p.m., Franklin Street Office, Room 147. Answers to benefit questions and assistance with enrollment paperwork.

**Dance, Our Dearest Diversion**, 7 and 8:30 p.m., Capitol.  
**Grand Medley**, 8 p.m., Williamsburg Lodge.

### IN THE MUSEUMS ...

#### At the Abby Aldrich Rockefeller Folk Art Museum:

**"An Introduction to American Folk Art and Folk Art in American Life"** - The Museum's permanent collection of paintings, sculpture, textiles, furniture and a variety of three-dimensional objects such as whirligigs, weather vanes and shop signs.

**"By Popular Demand"** - Favorite paintings and drawings from the Folk Art Museum's permanent collection.

**"Amanda and Friends"** - Become a kid again as "Amanda and Friends" feature the 19th-century sculpture of the young girl Amanda along with portraits of children from the same period.

**"Quartet of Quilts"** - A delightful quilt exhibition showcasing four unusual pieced quilts made of wool, silk and cotton.

**"James Hampton's Throne of the Third Heaven"** - James Hampton constructed the 180 pieces that make up "The Throne" from found objects, used furniture and foil. "The Throne" is considered an icon of 20th-century folk art.

#### At the DeWitt Wallace Decorative Arts Museum:

**"Southern Faces"** - More than 20 oil portraits produced in the American South from 1740-1845.

**"Hook, Line and Sinker"** - A "reel" look at the recreation of fly-fishing in early America.

**"Ordering the Wilderness"** - Explore Virginia's relationship to the land and the equipment explorers and colonists used to survey and map it.

**"Revealing Fashions"** - Gain a better understanding of how people lived and worked, the evolution of textile production and how 18th-century clothing styles have influenced 20th-century fashion.

**"Identifying Ceramics: The Who, What and Ware"** - A basic understanding of the major categories of ceramics used in America and England from the late 17th to the early 19th centuries, with emphasis on features that distinguish one type of ceramic material from another.

**"Treasure Quest: Great Silver Collections from Colonial Williamsburg"** - Hundreds of objects, including early English silver plate, donated to Colonial Williamsburg by major silver collectors.

**"Furniture of the American South"** - Take a look at more than 150 of Colonial Williamsburg's finest examples of early Southern furniture.

**"Revolution in Taste"** - Consumer choices in ceramics and metals during the 18th century.

**"Artistry and Ingenuity"** - A look at colonial kitchen equipment from an aesthetic and practical viewpoint.

**"Lock, Stock, and Barrel: Early Firearms from the Colonial Williamsburg Collection"** - An outstanding display of military and civilian firearms.

### UPCOMING EVENTS ...

**Management Refresher Series - Problem Solving**, 9 to 11 a.m., Aug. 29, Bruton Heights School, Room 119. For reservations, call the registrar at 7125 and leave a message by Aug. 25.

## NewsBriefs

### Annual Employee Sale is scheduled for September

The Annual Employee Sale will be two weeks long this year allowing employees, dependents, retirees and volunteers an extended period to enjoy opportunities for special savings. The sale will begin Sept. 9 and run through Sept. 23 in all Colonial Williamsburg retail stores. Unlike previous years, employees will not prepare shopping lists and pick up purchases later; instead, they may purchase items directly and pick them up immediately for the duration of the sale. Because of the new longer time, items also may be boxed and gift wrapped.

"We have implemented some changes this year," said Janet Kane, vice president of products. "The timing is earlier to help us all avoid the heaviest shopping season in our stores. Though employee shoppers may have to do a little advance planning for their holiday gift shopping, they won't have to fight the large crowds and also will have the leisure of shopping over two weekends."

As in the past, all merchandise will be 40 percent off. Temporary discounts cannot be combined with the 40 percent employee discount, with a few important exceptions, such as Stickley and Lane furniture, which will be marked down 20 per cent plus an-

other 40 per cent and free shipping (stores only, not catalog). Rugs also can be purchased at their temporary sale price minus the 40 per cent employee discount. No special orders or rain checks will be available.

### Library expands its hours

Beginning Aug. 21, Colonial Williamsburg's John D. Rockefeller Jr. Library will expand its hours to 9 a.m. to 5 p.m. The circulation, reference and special collections service desks will be staffed from 9 a.m. to 4 p.m. The Visual Resources Collection will continue to be open by appointment only.

### In memory...

**Robert L. Ward**, retiree, died Saturday, June 24. He began his career at Colonial Williamsburg in 1951 as a sheetmetal serviceman and retired after 33 years of service. He is survived by his wife, a brother, three sisters, nieces and nephews.

**Hildagarde Phillips**, retiree, died Tuesday, July 4. She began working at the foundation in 1960 as a clerk typist in the travel department and retired after 18 years of service. She is survived by a son, two daughters, six grandchildren and four great-grandchildren.

## Success Stories

Continued from page 1

Carter's Grove; and  
• Career Day.

Nahm shared three goals with the audience for the new school year:

- **Standards of Learning (SOLS).** Nahm said Colonial Williamsburg is working to have teachers and schools meet Virginia's Standards of Learning through the foundation's materials and tours. "We are making progress in this area," he said. "We would like to hear from you."
- **Colonial Williamsburg Teacher Institute Scholarship Program.** Nahm said he wants to develop a scholarship program to encourage more local teachers to participate in the Colonial Williamsburg Teacher Institute pro-

gram. "We would be able to reduce the cost of the program through the elimination of residential and transportation costs," he said.

- **Professional development program.** Nahm said he would like to make opportunities available for local teachers to use Colonial Williamsburg's resources for professional development. During the summer, teachers could work in various program areas at the foundation. Nahm would like to see the program in place by winter 2001.

Nahm encouraged any teacher who had input to contact Carol Malecha, acting director of school and group services, at 220-7167 or John Raup, assistant to the president for community and government relations at 220-7213.

## Diversity in the Workplace

Continued from page 3

sensitive to the needs of all attendees," explains Vereen. "It will address the challenge of creating an environment free from the subtle tensions and anxieties that can negatively impact employees' ability to communicate openly, take prudent risks, dare to be different and maximize their own productivity."

Vereen, who holds degrees in psychology and sociology from Morehouse College, has over 25 years experience of providing development services for companies such as AT&T, Fannie Mae and Hewlett-Packard.

As a former Colonial Williamsburg

waiter and a frequent visitor to Williamsburg where he has family, Vereen has experienced first hand the workings of Colonial Williamsburg hospitality.

"Vereen knows the people of our area and has a message that is perfect for this time of change and increased diversity. He is one of the leading facilitators in the nation on the topic of diversity. His candid, open and non-confrontational style is widely accepted as one of the most effective means of discussing the issues of diversity," comments Ric Graham, director of hospitality group human resources and quality.

## Marketplace

**FOR SALE:** Little Tikes Play Set - two slides, platform, crawling tubes, etc. Gently used at Grandma's house. Cost New: \$479. Selling for \$250. Upright piano and bench - \$200. CALL: Cynthia Burns at 877-4770 and leave message.

**FREE TO GOOD HOME:** Five dozen Ball, Mason and Atlas one-pint jars. CALL: Cynthia Burns at 877-4770 and leave message.

**FOR SALE:** 1989 Ford T-Bird, good condition, maroon, V6, 3.8L, 188k highway miles, power windows and locks, power driver seat, new tires, AT, PS, ABS, AM/FM stereo cassette, AC - \$1,500. CALL: Alice or James at 259-9901.

**FOR SALE:** 1982 Mercedes Benz 300 SD, 200k, needs transmission work - \$1,900. CALL: Jane Almodovar at 565-8533.

**FOR SALE:** Solid cherry drop-leaf dining table, 24x46, 46x72 - \$785. E-Force Rider Exerciser - \$35; Upper Ten Exerciser

- \$35 and Air Walker Exerciser - \$50. CALL: Donald Kline at 565-2526.

**FOR SALE:** Boys' White/Yellow 12-speed 20-in. bike for \$40 or best offer; black children's bike w/12-in. wheels for \$10; single wood futon frame (No Futon) that converts to chair - \$50 or best offer. CALL: Steve Mankowski at 229-0721.

**ROOMMATE WANTED:** Seeking third roommate for 3 BR condo w/ fireplace. Located in Williamsburg for \$267 per month plus utilities. \$200 deposit. Washer and dryer included, smoker ok. CALL: Luke McCarthy at 565-7844.

**Deadline for Marketplace text is Monday at noon one week prior to publication. Ads must include employee's name and personal telephone number. Submit ad in person, through interoffice mail to GBO-132, fax to 220-7702 or e-mail to [progers@cwf.org](mailto:progers@cwf.org).**

Colonial Williamsburg News is published weekly by the Public Relations Department for Colonial Williamsburg employees. Send correspondence to: Colonial Williamsburg News, GBO-132 or fax it to 220-7702.

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This publication is printed on recycled paper.

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