

August 2017

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VO.11, ISSUE 8

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The brewing of spirits has been a popular hobby throughout history. Craft brewing of beer, innovative distilling of spirits, and enthusiastic cultivation of local wines have really taken off in the Williamsburg area in recent years. In this issue, we were fortunate to speak with several local brewers about their fascinating work and present their stories here.



Meredith Collins, Publisher

There are some people who discovered early on that they had a thirst to create and share something special with other beer, wine, and spirits lovers. There are others who discovered the inclination to brew later in life, like Thomas Jefferson, who didn't start brewing beer until after his time as President. What stands out is that brewers clearly share a mutual respect for one another's work and freely mentor and support one another. That kind of camaraderie makes it all that more pleasurable for those of us who enjoy the results.

The next time you are sitting on the deck of your home or your favorite neighborhood place for enjoying a cold craft beverage, we hope you have an even greater appreciation for the hard work, history, and passion that went into your refreshing drink.

Cheers! **NDN**

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CHRIS SMITH

The
Virginia Beer
Company



Lisa W. Cumming Photography

A Collaborative Effort

By Lillian Stevens

Chris Smith, co-founder of The Virginia Beer Company, and his business partner, Robby Willey, have always appreciated good beer.

“As of-age William & Mary students we enjoyed hanging out at the Green Leaf,” Chris says. “At the time, that was the only place that had a really extensive variety of great beer.”

While the Leaf will always hold a special place in the heart of locals and alumni alike, today there are many places to find hand-crafted quality beer in Williamsburg, including The Virginia Beer Company, which launched in March of last year.

Located slightly over a mile from the His-

toric Area of Colonial Williamsburg, it’s the area’s newest brewery. The establishment offers not only great beers but a really fun vibe too.

But first, a word about the beer.

“At any given time, there are eight beers on tap,” Chris says. “And there’s a new beer being released every week. We have four flagship brands that are on tap year-round, and then the other four beers constantly rotate. We also serve a British-style cask ale every Friday afternoon.”

Traditional cask ale is naturally carbonated and is served at a warmer temperature. Additional ingredients are also typically added to

complement the flavors of the base beer.

“Our take on our flagship beers,” Chris explains, “is that they are approachable for most people who aren’t craft beer drinkers, but interesting to those who are.”

As one enters The Virginia Beer Company, there’s a sleek, industrial feel, yet the warm color scheme inside the taproom is both inviting and cozy. Oversized interior windows offer a view of a large-scale, 30-barrel production brewing system, which encourages a social, interactive atmosphere. For perspective, one barrel equals 31 gallons.

“We also have a smaller-scale, five-barrel pi-



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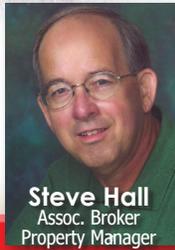


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lot system that allows us to promote creativity and experimentation on a regular basis," Chris says.

Outside, on any given day, patrons enjoy the beer garden with picnic tables and corn hole. Food trucks are also part of the experience, offering something for every palate.

While the brewery is rather new, Chris says that he and Robby had been bouncing around concepts over time. "Robby and I had been talking about doing this for ten years. Over the years since graduation, we often met up and visited different craft breweries."

The only problem was that they had no interest in the restaurant business.

"It used to be that the only way you could sell your beer on-site was to have a brewpub," Chris explains. "But in 2012 the law in Virginia changed. Legislation passed that allowed production breweries to sell their beer on-site without food requirements, as long as they didn't sell any other alcoholic beverages."

In 2012 there were about 30 breweries in the Commonwealth. There are about 200 now.

With Senate Bill 604 paving the way for businesses like theirs, the next decision was one of location. Chris and Robby determined that they would launch their brewery in Williamsburg. They love the community and enjoy a strong connection to their alma mater as alumni. "It made sense," Chris says. "We met here. Our story's here. In fact, my wife, Erin, a local veterinarian, is also a William & Mary alum."

They also wanted a central location accessible to locals and tourists. "This location really worked out," Chris says. "When we were W&M students, we lived on the Richmond Road/Monticello side of town. It never occurred to us how close Second Street really is to campus and the Historic Area."

Upon graduation, both Chris and Robby embarked on careers involving suits and desks. Chris's path (an economics degree) took him to Wall Street and later Boston. Robby had chosen a similar path working as a consultant in Arlington, Virginia. Ultimately, the two determined that desk jobs weren't for them, so they chased their dream of opening a brewery.

It's been a collaborative effort, of course, and Chris gives great credit to brewmaster Jonathan Newman. Jonathan is a graduate of the American Brewers Guild, and came to VBC from SweetWater Brewing Company in Atlanta, GA.

"Jonathan is the Brewmaster, obviously, but it's a team thing," Chris says. "We constantly ask ourselves what kind of style do we want? What kind of flavors are we looking for? And then we execute based on ingredients that we have available, or we order new ingredients so we can continue being creative."

Sometimes, if they don't have a particular ingredient, they call up a colleague at a nearby brewery and borrow what they need.

"This is such a collegial industry," Chris says. "One of the really nice things about this industry is that everyone is rowing in the same direction. Coming from the finance and consulting world where everyone is a competitor, that's attractive to us. We've done two collaborations beers with Alewerks, for instance."

Last year The Virginia Beer Company was one of only two in the Commonwealth nationally ranked by Beer Advocate as one of the 34 top new brew makers.

WHAT YOU SHOW KNOW ABOUT Your Child's Vision BEFORE THEY HEAD BACK TO SCHOOL

With the start of school not so far off, I want to take the time to remind everyone of the importance of a comprehensive eye exam for our little, and not so little, ones. The American Optometric Association (AOA) recommends three comprehensive eye exams by the time children are 6 years old. In reality, only about 50% of kids have had a single comprehensive eye exam by the age of 6. This is concerning since a number of vision problems can have permanent detrimental effects on vision if not addressed by this age.

Often children do not express any symptoms simply because they do not know what “normal” vision is really like. They have no frame of reference from which to compare.

Studies have shown that about 1 in 4 children have a vision problem that can interfere with learning and behavior and as many as 60% of students identified as “problem learners” have undetected vision problems. These are significant statistics as it is estimated that around 80% of what our children learn is through vision alone. In this modern age of computer based learning, the importance of clear and sustainable vision cannot be overstated.

Vision screenings at the pediatrician and at schools are great resources and beneficial starting points, as they can detect some basic problems. They are not, however, a replacement for a comprehensive eye exam with an

eye care professional. A visit with an optometrist will not only evaluate your child's distance and near vision but will also evaluate the overall health of the eyes, if they are focusing correctly, and how they work together. Their depth perception, color vision, and peripheral vision will also be evaluated. If a child has a problem with their eyes, often it is refractive in nature. In other words, the eye is too

overpowered or underpowered to achieve clear distance vision. This could be nearsightedness or myopia, farsightedness or hyperopia, and/or astigmatism. All of which can easily be corrected with a pair of glasses or contact lenses. More critical issues that can be identified during this visit are an “eye turn”

(strabismus) and uneven vision or “lazy eye” (amblyopia) which very often goes unnoticed and can lead to permanent vision loss if not detected early (before the age of 6).

If your child does need glasses to address any of these issues, be sure to ask for polycarbonate lenses as they are significantly more impact resistant than other lens materials, provide UV protection, and reduce the thickness and weight of the lenses, making glasses wear more comfortably.

Lastly, a growing concern amongst eye care professionals, researchers, and parents alike is the increasing prevalence of myopia (nearsightedness), and its progression in children in the modern age. In the last 50 years, the prevalence of childhood myopia in American children has more than doubled. Some suspect that increased “screen time” and decreased time outdoors may play a role but more research is still needed. Myopia prevalence and progression is currently an area of great interest and targeted research and has led to some promising leads in potential treatments for minimizing and slowing the progression of myopia. These treatments include the use of multifocal contact lenses, orthokeratology or “ortho-k”/“corneal reshaping”, and eye drops to control the child's focusing.

Overall, we all want what is best for our children and their health. Vision and eye health must be a top priority when we are addressing the overall wellbeing of our children. A comprehensive eye exam with an eye care professional is an easy way to proactively address this.

Please keep in mind a lack of obvious symptoms does not necessarily mean there is no problem. Children often lack the frame of reference to understand what poor vision is like. They don't know of any other kind of vision than what they have. Vision is one of our children's most important tools as they progress through school and should always be a part of their general healthcare.



Dr. Derek Evans, OD



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“They do a ‘Class of’ every year,” Chris says. “In 2016, 860 breweries opened and they very nicely included us.”

By many industry standards, theirs is a small brewery, but business is booming. They’re open to the public six days a week, with Tuesdays reserved for private parties. It’s a busy time for the friends-turned-colleagues, but their relationship is enhanced by the way they approach operations.

“The nice thing is that that we complement each other,” Chris says. “We’re not good at the same things. Robby is so good at sales, social media and marketing. He’s a people person who loves being out and about.”

Chris is more of a self-described quiet person, one who prefers working in the back-ground.

“I like production management,” he says. “I like inventory, I like numbers. So, I do all the accounting and finance work.”

It takes more than two owners and a Brew-master, though, and Chris gives recognition to the dedicated VBC staff.

“I’m so thankful for the people we have working here,” he says. “They are incredible people, and Robby and I recognize all the time

that none of this could happen without them. They create the vibe and energy here. We are so thankful each and every day.”

The two entrepreneurs are also passionate about environmental sustainability, and are active philanthropists in the community. On any given Saturday, there might be a yoga event paired with a beer tasting, with proceeds going to organizations like Child Development Resources, to name just one.

“What we try and do as a business is really involve the community,” Chris says. “We love to do events here to raise money and awareness for local charitable organizations.”

Another plus for choosing Williamsburg involves those community and campus relationships. The two have found help and guidance along the way.

“I think that’s a benefit of a small town, people looking out for each other,” Chris says. “Our architect, decorator, builder, lawyer – they are all locals. Many are W&M alums. They taught us all the things we didn’t know.”

There’s one area, however, where the two sought out help from beyond Williamsburg.

“We had our logo designed by a great graphic designer in Harrisonburg,” Chris says. “If

you look closely, you’ll notice that the shape is the hull of the Chesapeake Bay deadrise which is also the state boat of Virginia.”

Then, there’s the curvature of the word “Virginia.”

“That’s a little W&M secret,” Chris says. “It’s the same as the curvature of the Crim Dell Bridge on campus, a nod to where we first met.”

The company’s name might sound basic, but that’s also by design.

“We went through about 200 names, but in the end, our business is beer and our location is Virginia.” We wanted something general, but with name recognition abroad, because one of our goals is to export our beer to places like Western Europe, Asia, South America.”

Meanwhile, the two will continue to enjoy living and working in the small community they call home.

“Our story is here,” Chris Smith says. “This community and William & Mary have done a lot for us so we want to pay it forward and support everyone. The effort and energy we put into meeting people and being good members of the Williamsburg community has been paid back a million times over.” NDN

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MICHAEL CLaar

Planning for the Future

By Erin Zagursky

Alewerks
Brewing
Company



Lisa W. Cumming Photography

After helping to establish Williamsburg's first gastropub and working long hours to see it become one of the most popular dining establishments in Merchants Square, Michael Claar was ready for a new challenge and a bit of a break.

But no sooner did he promise his wife, Stephanie, that he'd find a job with a 40-hour

workweek than did the opportunity of a lifetime present itself, one that would allow him to combine his years of experience in the restaurant industry with his love for craft beer.

Michael has been the operations director of Alewerks, where he does everything but make the beer, for nearly two years now. Although the 40-hour workweeks didn't happen, Mi-

chael has found a company and product he believes in and a new challenge, helping to shape the future of the area's longest-running microbrewery as it enters its second decade.

It's a position of responsibility that Michael's college-aged self would likely find surprising. A native of Newport News, he didn't want to go to college but ended up attending Christo-



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pher Newport University where he majored in English. However, Michael at that point was only focused on one thing: becoming a musician. To pay for school, he waited tables but had no real work ethic at that point, he says.

When the band Michael played guitar in broke up and the restaurant he worked at cut hours for servers, he got a job at a music store, originally Echoes and later Plan 9, in Williamsburg.

“That’s probably my favorite job I ever had,” he says. “I made no money. It was just fun.”

It was also where Michael developed his now-strong work ethic.

“When Plan 9 bought it and came in, there was a different manager. He sat one day and just basically told me everything I was doing wrong. I was basically a slacker. I wasn’t an idiot, but I didn’t seem to care,” Michael says. “I felt awful. I saw him many years later and I was like, ‘Thank you, by the way. Because of you, I learned to care about my job.’ It doesn’t matter what the job is. Just doing well is enough, and I just want at the end of the day to feel like I gave a real effort.”

As a newlywed, Michael left the record store to manage the Green Leaf Café, where he

had been a regular for years. After his son was born, Michael swore off the restaurant business and went to work for a real estate company. He had three job titles, including general manager, and did everything from manage maintenance crews to help flip homes.

But as the real-estate bubble burst, the company went under, and Michael found himself in a restaurant once more, this time the Blue Talon Bistro. Although Michael had good managers before, he encountered something unique at the Blue Talon.

“All of the owners, chefs and managers there, they all had a passion for that industry, so it kind of gave me a fresh set of eyes on the restaurant business,” he says.

Michael was thinking about taking classes at Thomas Nelson to build on some of the skills he had learned as part of the real estate company when Blue Talon owner Chef David Everett bought The Trellis and offered Michael a management position. Two years later, Michael heard that Everett was opening another restaurant in Merchants Square. When he found out it was going to be a gastropub, Michael, who had developed a passion for craft beer as a regular at the Green Leaf, knew he

had to get involved.

“I wanted a place where I’d want to go that had beer I was excited about,” Michael says.

As general manager of the DoG Street Pub, Michael was given free rein over the bar, its beer menu and the beer program. “I put together a concept that was a mix of local craft and the esoteric, high-end beers that aren’t necessarily rare but aren’t often served,” he says, adding that he wasn’t sure it would work.

“I got a lot of pats on the back for how well that place has done, but it’s craft beer, it’s a really great location. It would have been a challenge to mess it up.”

Michael also helped establish the pub’s 2,000-square-foot bottle shop, located just behind the restaurant. With that project completed and a great team running DoG Street, Michael felt that it was time to move on. It was then that Geoff Logan and Chuck Haines of Alewerks offered Michael a position.

Michael first became familiar with the brewery, which opened in 2006, through his personal interest in beer. At the DoG Street Pub, Michael’s respect for Alewerks grew due to its consistent quality and popularity.

Although Michael had promised his wife,

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Stephanie, that his next job would be less demanding, they both knew he had to take the position at Alewerks. He joined the team there in late 2015, just at the brewery was about to reach a significant milestone: its 10th anniversary.

“Eighty to ninety percent of breweries in Virginia are nine years away from celebrating that, so it’s a big deal,” Michael says.

While Alewerks celebrated that milestone, its employees also began thinking of making changes in some areas, including the brewery’s branding.

“This place has been around for a long time but never attempted a drastic change to the look or branding over the course of time,” Michael says. “We basically spent 2016 getting ready to do that and launched this year.”

In addition to helping with that effort, Michael has been responsible for a little bit of everything at Alewerks, including working with the taproom staff and sales team, determining how batches of beer are divided for distribution, coordinating orders from wholesalers, scheduling shipping and even sometimes helping build six-packs to keep up with production.

“I’m essentially a coordinator between departments, just making sure that each car reaches the destination at the same time,” he says.

The one thing he doesn’t do is get involved in brewing. “That you don’t touch. Don’t fix what’s not broken.”

Ultimately, Michael’s goal is to keep the 23 employees of Alewerks motivated.

“One of the things that drew me to Alewerks, when in talks about the job, the ownership struck me as more interested in making it a good place to work than a success,” he says. “They care about people, they care about community, so we try to stay focused on that principal while also trying to grow.”

What helps drive Michael in his work is his competitive nature, an important trait in an industry where the competition is increasing on a daily basis as more breweries pop up across the state.

Yet, Alewerks, going strong for 10 years, still stands out, Michael says. “This company tries to be honest and transparent, to not cut corners and stay committed to quality, something not always a requirement to be a successful brewery.”

Because he doesn’t make the beer at Alewerks, Michael doesn’t feel a need to be humble about it. “The beer is very, very good. That’s an understatement. It’s honest and unique. The crew in the brewery responsible for making it is very proud, and they should be. Everyone who works at Alewerks is proud to work at Alewerks because everyone believes in what we’re making and what we’re selling.”

Michael and his colleagues at Alewerks have no shortage of ideas about the future of the company. But for now, they are most excited about their second location, expected to open in the Williamsburg Premium Outlets in August. “It’s really cool because it’s a small brewing system that means that we get to do some things that we can’t do here, so we can be a little more experimental.”

Once a self-described slacker, Michael Claar is now passionate about and committed to his work and looks forward being a part of Alewerks as it continues to evolve and expand into the next decade and beyond.

“I think that Williamsburg in particular has a lot of growth and a lot of excitement around that growth, and Alewerks can and should be a part of that.” NDN

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Williamsburg Winery



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Making Exceptional Wine *from* Exceptional Grapes

By Linda Landreth Phelps

“A good winemaker can take average grapes and produce acceptable wine, but in order to have exceptional wine, you have to start with exceptional grapes,” Matthew Meyer explains. The lushly green vineyards of the Wessex Hundred estate are Matthew’s pride and professional playground.

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This rich Tidewater soil grows what he considers to be Virginia's finest grapes, from which he crafts Williamsburg Winery's award-winning wines. "Craft" is an accurate descriptive for what Matthew does, for as he tells it, winemaking isn't something that can be done right entirely by rote. A great winemaker is both a farmer and scientist and another part artist.

One can't just simply follow a recipe, he explains. Knowing what grapes to plant and the optimum moment in time to harvest comes into play. Hard-earned skill, intuition and bountiful luck, sometimes even a touch of magic, are all involved when the stars align and a memorable wine is born.

Matthew's love for his craft began as a child. "My dad got me started," he reminisces. "He wasn't a winemaker, but Dad was what I call one of the last great imbibers. When I was just four years old, he started collecting and putting aside bottles of Burgundy for me. I'd sit on his lap as a kid while he shared a sip and taught me everything he knew about wines."

By 1989 Matthew had left his home in California to study international relations at the

University of Maryland, on track for a career as a diplomat. Meanwhile, he was becoming ever more fascinated by his hobby. Matthew's friends and fellow enthusiasts who spent weekends in D.C. "geeking out on wines" with him suggested he just go back home and get a degree in winemaking, following his heart and making his hobby a career.

Matthew considered that advice and found it to be a good idea. His subsequent degree in Oenology and Viticulture from University of California, Davis opened doors for him. "Oenology is the study of the chemistry of wines, and viticulture is the actual growing of the vines and fruit," Matthew says. After graduation in 1998, he remained in the Napa area for his apprenticeship, having been recruited by Heitz Wine Cellars. He spent four years absorbing wisdom under the guidance and mentorship of famed winemakers Joe Heitz and Joe Norman.

Matthew, whose English birth and citizenship is only revealed in how he grips a fork, still wanted to return to the east coast. Someone mentioned to Patrick Duffeler, Sr., founder of The Williamsburg Winery at Wessex Hundred,

that Heitz's cellar master and assistant winemaker might be persuaded to relocate. Patrick and Matthew, fellow Europeans, hit it off from the first meeting.

"We are both old-fashioned in our approach to winemaking," Matthew says. "We got along quite well and shared a vision. I was offered a five-year contract and 14 years later I'm a vice-president at Williamsburg Winery." In the wine industry, nothing is ever accomplished quickly, so it wasn't until late 2007 that the effects of the changes Matthew was making were seen.

"I knew we needed to plant more grapes," he remembers. "The best ones were coming right off of this land here." They have 40 acres under cultivation now and are adding about five acres a year, topping out at 75. Clearly they can't grow enough in Williamsburg to supply all their production needs, nor are our coastal growing conditions optimal for every type of grape. Their solution was to employ contract growers. "We have fifteen acres in Winchester, Virginia, for instance. We provide the vines; Jim plants them, tends them, then sells us back the fruit."



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Matthew feels the future of fine Virginia wine is in the Piedmont region, in the northern part of the state as well as the Shenandoah Valley's "rain shadow," the more arid region that butts up against the Blue Ridge. For high quality, more flavorful grapes, drier is better, especially when they're ripening.

"If your grass is dead and your car is dusty in the fall, I'm happy. Our goal is to get the grapes to those glorious days of October, clear with temperatures in the 80s during the day and with cooler nights." He plays chicken with Mother Nature, leaving the fruit on the vine until the ultimate last moment to ripen and gather flavor before he gives his workers the signal to pick. Matthew gives much credit to Lisa O'Conner, vineyard supervisor and his able assistant, for her patience with his brinks-manship.

It takes a dedicated, talented team to keep the grapevines happy and producing, and Williamsburg Winery has one, according to its winemaker. Viticulture means hands-on, intensive labor involving pruning, suckering, training, and leaf pulling to expose fruit to

sun and air. "If a butterfly is in my vineyard, I want the grapes to feel the breeze from its wings," Matthew says. Harvest time is the busiest, of course. "The viticulture crew is the heart and soul of the operation, the unsung heroes. They'll work seven days a week in the heat, bugs and cold." It's hard labor, but the crew takes great pride in what they produce.

One of those products is Wessex Hundred Petit Verdot, advertised as a rich, complex wine made entirely from estate-grown fruit. It features blackberry, pomegranate and chocolate aromas and a very long finish. "I predict the Petit Verdot grape is going to be very important for Virginia," Matthew says, holding up a glass of ruby liquid. "These are from about 50 yards that way," he says, gesturing to the vineyard. "It gets beautiful color, great fruit concentration, and the tannins are big but very soft and approachable. It's a dark wine that's still food-friendly."

Matthew's wife of five years, Elena, who is from Romania, works for the winery in sales and corporate outreach, and has had much success selling this product in Russia, he says.

So which wine is Matthew's favorite, his personal glass of choice at the end of a long day? "Would you ask a parent which of his children he loves the best?" he says with a smile. "My favorite is always the one I'm drinking, but I will say that a bottle of wine fits quite nicely into the cupholder of a John Deere tractor when you're mowing the grass."

Matthew crafts more than 25 wines each year. His 2010 Adagio, a premium Bordeaux-style red blend, won the 2014 Governor's Cup for best wine in Virginia. "We are always striving for excellence," he says. "Every year we learn more about our soil, our grapes and new techniques. As Patrick often tells me, "The best is yet to come!"

Sadly, Matthew's father did not live to drink a toast to one of his son's award-winning creations, but his imagined reaction has been one of the winemaker's career motivators.

"I've always said," Matthew Meyer reflects, "that if I make my dad proud, honor my mother's culinary expertise with a food-friendly wine, and capture my wife's elegance and beauty in a bottle, I'm a happy man!" NDN



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PHIL NORFOLK



Lisa W. Cumming Photography

BRASS CANNON BREWING

By Alison Johnson

He didn't know it at the time, but Phil Norfolk's career began when he brewed up some homemade beer in a college friend's apartment.

The next "production center" was the basement of Phil's rental home in Richmond,

where he and his buddies, Tony Artrip and Scott Kennedy, rigged a refrigerator to stay at 68 degrees, the ideal setting for fermentation. When outdoor temperatures dipped during the winter, they wired a hairdryer into the fridge to automatically kick on if internal con-

ditions grew too chilly.

The final stop of their amateur beer life was Tony's outdoor garage in Williamsburg. By then, the three friends had grown confident in the unique recipes they had developed, despite a few horribly failed batches along the way.

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“We got cocky,” says Phil, now President of Brass Cannon Brewery on Mooretown Road. “So, we decided to go pro. We said, ‘Let’s start our own brewery. Let’s see if we can keep this thing going.’”

By that time, Phil had been in and out of college at Old Dominion and Virginia Commonwealth universities for a few years, trying out different majors without much of a plan for his life. He decided to drop out without a degree and focus on his passion for good beer.

“I have always enjoyed beer, and the idea of creating something that other people also could enjoy was very appealing,” he says. “We did a lot of begging and borrowing and dipping into life savings. We’re still in debt to some of our family members, but it was worth every penny.”

Phil has been happy to contribute to an expanding craft beer scene in the area, and for his brewery to be a member of the Williamsburg Tasting Trail. He is a local boy, for one thing. He grew up in Newport News and graduated from Woodside High School.

In college, Phil dabbled in psychology, sociology and what he calls an “ill-fated attempt” as an art major. “I thought it would be fun,” he recalls. “The problem was that I didn’t have the talent, and that’s a pretty major problem. Of course, the real problem was that I hadn’t discovered what really interested me.”

He had, however, discovered beer and not just the big-name products. “Since ‘turning 21’ I’ve been drinking craft beer, which at the time usually meant Sam Adams, as there wasn’t yet much choice widely available,” he notes.

Phil, Scott and Tony, who met at ODU, decided to experiment with concocting their own beers. They found the necessary equipment, ingredient kits and basic instructions at Home Brew USA, a company with stores in Norfolk and Hampton.

Their first attempt was an Oktoberfest beer, an amber lager. It was the middle of February. “That was when I discovered the joy of being able to make the beer you wanted when you wanted it,” Phil says. “You didn’t have to wait for it to come out as a seasonal special during a certain time of year.”

To their surprise, the beer turned out great. “That was probably unfortunate, because we got a little arrogant,” Phil says.

Soon, the friends were tweaking kit recipes to their personal tastes. At one point, they tried to brew with a variety of fruits, including cherries and oranges. “We fixed our overconfidence problem pretty quickly,” Phil says with a laugh. “A couple of batches came out horribly sour. It was just awful and disgusting. Luckily, though, we got the worst of our learning curve over with before we went pro.”

Friends kept asking for more and more homemade beers. By 2010, the trio had secured a business license for a brewery, which they opened in 2012 in a warehouse complex in Toano. With little capital, they saved money however they could, building what they were able to by hand and using leftover parts from other companies.

“There were a lot of all-nighters,” Phil says. “We were a little crazy. We have a do-it-ourselves approach that got us here and keeps us moving forward. There’s a lot we do and have done ourselves, whether it’s advisable or not.”

Brass Cannon proved to be a success, however. By 2016, the business

had relocated to its current location, a much larger space that allowed for an upgrade from a 4- to a 20-barrel brewing system. The newer brewery has a tap room with bar seating, tables and an outdoor patio and generally offers five styles of beer, with rotating seasonal varieties and special releases.

“We tend more toward the malty side of things, where many other breweries tend toward the hops,” Phil says, “but we have a lot of choices for different tastes.” Food trucks often visit the site as well.

The name Brass Cannon is a nod to the area’s rich military history. “We wanted something that fit with our community, and we knew you can’t go many places around here without stumbling upon an important battlefield,” Phil explains. “The cannon also made for a great logo.”

As President, Phil’s duties include accounting, paperwork and “a fair bit of ‘et cetera.’” Paperwork, he notes, is the hardest part of opening a beer business: “Lining up all of the licenses, federal, state and local, was nightmarish.”

On the plus side, Phil found a new hobby, light woodworking, as he was making an indoor sign for Brass Cannon’s new location. Using pallet wood from the Toano brewery, he cut that sign with a scroll saw, a piece of equipment that can carve intricate curves in wood, metal or other materials. Since then, he has completed more projects, such as an image of a stained glass rose as a gift for his fiancée, Allison.

Speaking of Allison, Phil was single when Brass Cannon opened, and he jokes that he figured owning a brewery would impress the ladies. Then he met Allison, who works for the Colonial Williamsburg Foundation, in a book club for science fiction and fantasy fans at the library in Croaker.

And she doesn’t like beer.

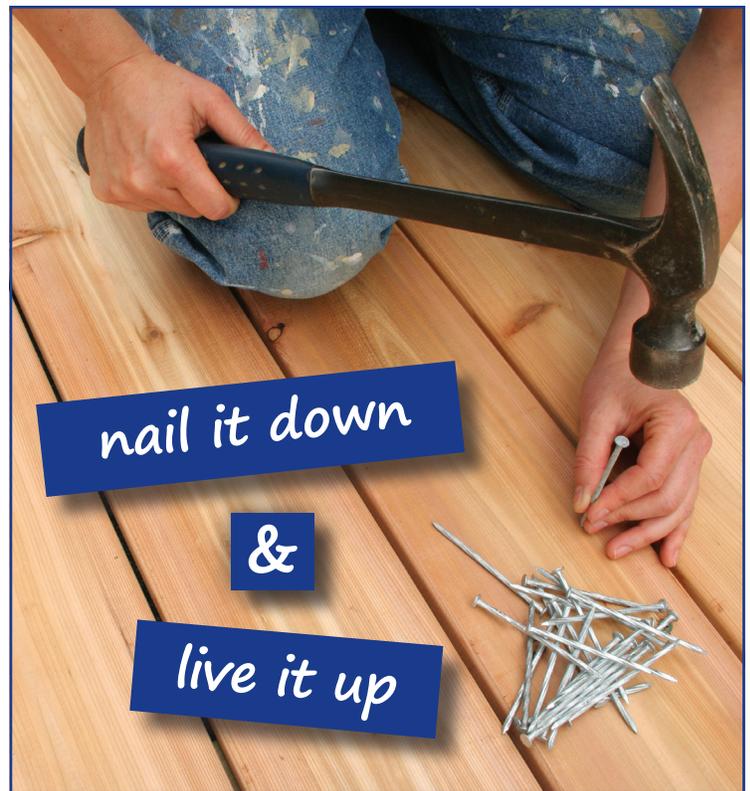
“She prefers cider, and she drinks some wines,” Phil says. “So the ‘I-have-a-brewery’ thing gave me absolutely no cred, no sway, with her.” Thankfully, the two overcame that hurdle and are scheduled to marry this summer.

Brass Cannon, meanwhile, has continued to grow, with four employees in addition to its founders. Soon, Phil would like to add fermenting equipment to be able to produce more batches of beer at once. At the same time, the company’s founders are determined to keep in touch with their humble roots. That has inspired their “langrage line”, a series of small-batch, experimental brews.

“Langrage” is an old war term that refers to soldiers cramming random items such as nails, bolts, old biscuits, even bits of bones, into cannons in lieu of cannonballs, if they ran out of the latter. Brass Cannon’s line features variations of existing beers with odd, spontaneously chosen combinations of ingredients.

“Myself, I’d like to get back to home brewing one of these days,” Phil notes. “Scott still occasionally does it, but it’s been too long for me.”

The continued growth in popularity of craft beers and small breweries both locally and nationally has been very satisfying to see, he adds. “The more the movement grows, the more people know to look for products like ours,” Phil Norfolk says. “This culture is really expanding, and it’s such a cool culture to be involved in.” **NDN**



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GARY DRONEN

Anheuser-Busch



Lisa W. Cumming Photography

World Famous

By Brandy Centolanza

When Anheuser-Busch was still offering public tours of its brewery in Williamsburg, Gary Dronen used to make frequent trips to the brewery to watch the employees hard at work.

“The science behind the fermentation process was really intriguing,” recalls Gary, who

has a background in biology and chemistry from the Virginia Military Institute and worked at the time in the test lab at Newport News Shipbuilding. “I enjoyed going through their tour and looking down through the window and watching the people working as they went through the whole process.”

Gary was so enthralled that he applied for a position with the company. He was hired as a part-time weekend manager in the quality assurance lab at Anheuser-Busch in 1992 and has been with the company since. Currently, Gary serves as assistant brewmaster at the Williamsburg brewery.

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"I was elated to be hired," Gary says. "I would spend extra time walking through the building and learning as much as I could about making the beer because the whole process amazed me. At the time, it was truly on-the-job training. I remember after I was hired, looking back up at the people who were on the tour, thinking that that used to be me, and waving to the kids. It was all very exciting to me."

In 1995, Gary accepted a full-time management position with the company and was transferred to Anheuser-Busch's brewery in Newark, New Jersey. Gary and his wife, Cheryl, spent the next eight years creating a family and life in New Jersey. There, Gary was responsible for everything related to brewing as well as maintenance at the Newark brewery.

"I had an amazing experience at that brewery," Gary says. "The people I worked with there were the most diverse, unique group of people I've ever worked with anywhere. There I realized I wanted to spend the rest of my career with this company. It was wonderful. We loved it there."

Gary and his wife, Cheryl, relocated back to Williamsburg with their two children, Morgan and Madison, in 2003 after Gary was promoted first as an area manager and then as assistant brewmaster for the Williamsburg brewery.

In his current role he helps to oversee eleven managers in the brewing department as they prep the various world-famous beer products in Anheuser-Busch's line. Nearly 1.5 million pounds of grain are shipped daily to the brewery by railcar. The Williamsburg brewery receives malt from Idaho and Minnesota, rice from Arkansas, and corn from Illinois. Coincidentally, Gary's brother, Mike, lives next to a farm in Idaho that supplies some barley to Anheuser-Busch. Mike helps combine the barley on the field.

The brewing process takes about 30 days from start to finish. "We use the finest raw ingredients to brew our beers, and the key to our process is consistency in our procedures in everything that we do," Gary says. "The challenges of brewing beer are something I really enjoy. We have a large lab for analytical data and keep a very specific, rigorous set of

data for each batch of beer."

One of his favorite aspects of the job is sitting on a taste panel. Workers rotate daily to sample the beer to ensure it is up to par. Much of this process includes sampling the water that is used to brew their batches of beer.

"We want to make sure that the beer tastes the same in Williamsburg as it does in St. Louis, in Jacksonville, in L.A.," Gary points out. "The beautiful thing about it is that it is all scientific-based. Everything we do here is very carefully done. I like that time-honored tradition."

Gary also enjoys the art that goes into the craft of beer-making. "It's a combination of the science and the art," he said. "Day in and day out, the people here put such passion and creativity into making the beer. Besides making the greatest beer in the world, I love the people who make up this company. We truly are a team, and they are without a doubt the greatest group of people to work with."

Gary and his colleagues brew 35,000 to 40,000 barrels of beer each day. The Williamsburg brewery produces 42 different vari-

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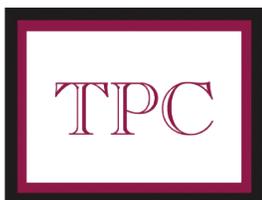
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eties of beer, including Budweiser, Bud Light, Bud Light Lime, Busch, Busch Light and Michelob, for domestic and export distribution. The Williamsburg brewery supplies beer mostly to states in the Mid-Atlantic Region.

Anheuser-Busch has a dozen flagship breweries in the United States. Brewers go through an intensive three-week training course with specialists at the brewery in St. Louis, Missouri. They continuously gain knowledge throughout the brewing process as challenges arise in order to create a consistent-tasting product every time.

“Our goal is to produce the highest quality of beers in the most efficient manner and in the safest way possible,” Gary says.

Another favorite aspect of working at Anheuser-Busch for Gary has been the company’s philanthropy work. Brewery employees frequently give back to the local community, assisting with Clean the Bay Day, a program run through the Chesapeake Bay Foundation as well as the James City Clean County Commission’s Adopt-a-Spot program.

“That makes me so proud,” he says. “Pride is the number one reason I love this company

so much, the pride in what we do and the example we set as a company in this community.”

Gary sings Anheuser-Busch’s praises whenever he can as leader of the Brewing Ambassadors program. Ambassadors travel throughout Virginia and surrounding states educating and speaking to audiences about the company and its products. Gary speaks at beer festivals, state fairs, grocery store beer tastings, brewmaster dinners, and military events including the Folds of Honor Foundation. The Folds of Honor Foundation provides scholarships for children of fallen soldiers.

“That was the largest group of people I spoke to,” Gary says. “There were about 15,000 people in the crowd. I enjoy producing a product that people love and being a part of the ambassadors and telling people all about what we do.”

Gary looks forward to Anheuser-Busch’s recent partnership with Devil’s Backbone Brewing Company. The Williamsburg brewery began brewing Devil’s Backbone’s Vienna Lager this summer. “It’s very exciting,” he says. “It’s been fun working with the brewers

at Devil’s Backbone.”

It’s no secret that the small craft beer scene has exploded across Virginia and, particularly, right here in Williamsburg. But Gary doesn’t seem to mind. “I embrace the craft beer scene,” he says. “We love trying their beers as well. I see the competition as a motivator. It brings out the best in us as a company and forces us to continue to be as good as we know we are.”

Gary never tried to brew his own beer at home, since that’s what he spends most of his waking hours doing at work. Instead, he prefers boating and working on projects around the house with his wife in his spare time as well as strolling through Colonial Williamsburg and Busch Gardens.

“This is a wonderful community. We never get tired of Williamsburg.”

The same can be said about making beer. “Every day, we make it, taste it through the process, see it being packaged,” Gary Dronen says. “We really see the fruits of our labor. It’s a neat experience. Beer is made with simple ingredients: water, grain, yeast, hops, and the passion of the folks making the beer.” NDN

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Aromatic Properties of Fire

By Gail Dillon

It's the rare person who has a clear vision of what he wants to create and then actually makes it happen. Rick Wasmund is one of those people. The owner and founder of Copper Fox Distillery, located both in Sperryville and more recently in Williamsburg, Rick has definite ideas of how whiskey should be made and how to make it the most accessible to the public.

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Rick hails from Buffalo, New York, and graduated from the University of Massachusetts with a degree in economics. He then moved to Florida where he was a Northwestern Insurance agent for 15 years. “Northwestern Insurance was a good company with a good reputation so when I got an opportunity there, I took it and stuck with it,” he says.

His affection for whiskey started early in life when he used to mix up his father’s signature Rob Roy cocktail each afternoon at age seven or eight. As a teenager, he and his best friend would sample their fathers’ wares. “My dad was a scotch drinker and my best friend’s dad was a bourbon drinker so we drank whatever we could sneak,” he says with a grin. College further solidified his appreciation for fine spirits. “I lived off-campus with a fireplace in my bedroom in the middle of an apple orchard which maybe had something to do with my love for whiskey.”

He says it became clear what he truly wanted to do shortly after his 40th birthday (he’s now 57). “I came to a point of analyzing what I wanted to do with my remaining breaths,” he says. At the time, he was employed with Northwestern and not particularly unhappy with the work he was doing but ready for a change. “I was having a whiskey tasting, and I was into the aromatic properties of fire,” he explains, adding that he lived in a house with seven fireplaces and was surrounded by fruitwoods. “I had my applewood and my cherrywood and my locust and my poplar,” he describes. It occurred to him that “someone” should use smoked versions of these woods to flavor whiskey, but he assumed it was already being done.

However, after digging into the subject, he learned that this was not the case. “I was stunned that no one was doing it,” he says. “I kept researching and looking for someone

who was doing anything different like this and it wasn’t to be and finally I said, ‘I think this is a good idea.’ So, I went over to Scotland and I said, ‘This is what I’m thinking about doing.’ And they said ‘Great idea, you should do it.’ And I said (chuckling), ‘Why don’t you do it?’” But it didn’t take long before he decided to take the risk resulting in the Sperryville distillery which opened in 2005. He was thrilled to “discover” Virginia for this venture, finding it far less snowy than New York and much cooler than Florida. Oddly enough, he credits his Northwestern career for helping him take the entrepreneurial plunge. During his years with the company, he had worked with a slew of business owners. “I knew a lot of the things that could come up because I had had these clients who had their own small businesses, and I could see what they went through. But I figured what the heck? It’s whiskey. How hard can it be?”

In 2015, he and his wife, Chelsea, purchased the former Lord Padgett Motel in Williamsburg and began the process of turning it into a distillery. “I had been coming to Williamsburg to do tastings for a number of years,” Rick says. The 20 rooms of the former Lord Padgett Motel that were once a place of shelter and rest for tourists will soon be a place of entertainment, information and appreciation for the meticulous process of whiskey-making. Although the Copper Fox has officially been open for a year and celebrated its first anniversary on July 22nd, Rick has plans for a much more elaborate distillery that walks visitors through the art of creating whiskey, and then encourages them to fully enjoy it. One of the buildings will feature a glassed-in section upstairs where people can watch the distilling process as it occurs. Downstairs there will be a “speakeasy” featuring a bar, a dance floor and even bookshelves requiring visitors to find and pull out the novel *Great Expectations* in order to enter. Such whimsy is part of the lore and mystery of whiskey and enhances the fun, and Rick comes across as a guy who enjoys a good time and wants others to as well.

The distillery produces several types of whiskey, including the original single-malt, which must be all malted barley; original rye;

and a couple of variations of the single malt and the rye, which are aged in different barrels. They also make a bourbon mash and a gin, wittily named “Vir-gin” due to being made in Virginia.

The steps to making a batch of Copper Fox whiskey start with malting the grain by soaking it for two or three days and then spreading it out on a large expanse of floor to germinate it, turning it over often. The malt is then dried in a kiln and peat or other flavorings are added, if desired, and then it is ground down in a mill. Next the malt, now referred to as “grist”, is placed in pure, distilled water to extract the soluble sugars. The resulting liquid is called “wort.” Adding yeast to the wort causes fermentation, which, when mixed with the sugars creates alcohol. At this point, the wort could become beer through a brewing process. But for whiskey, distillation is the next step and this is where the huge copper stills come into play. Finally, the resulting spirit is placed into wooden casks and left to age for at least two years, usually at least three years if the whiskey is being made in Scotland.

Rick and his wife, Chelsea, a former Intensive Care nurse, met in a bar in Sperryville. “It was trivia night and, as it turned out, not such a trivial meeting,” he quips. The couple have two young children, a daughter who is six and a 14-month son. Chelsea works for the distillery on the business side, which allows her to stay home with their kids. Not surprisingly, Rick is consumed with running his business so hobby time is limited, but he says he does enjoy “playing” with chainsaws. “This is kind of my creative outlet so I like doing the wood-thing,” he admits. He also would like to own a sail boat in the next few years, although his wife is leaning more toward a power boat.

Rick points out a common myth about whiskey. “People falsely think that bourbon can only be made in Kentucky. Bourbon, by definition, has to be made in the United States but is not state-specific.” He also notes, “People think you can’t add water to whiskey, but I think it allows you to taste more of what’s going on.” While at the bar, ask someone the difference between “whisky” and “whiskey” and you’ll discover it boils down to the difference between Scotland and Ireland. NDN

DAVID & KRISTEN BAUM



Together on Tap

By Laura Lane

Ten years ago, six boxes appeared under Dave Baum's Christmas tree and changed his life. His wife, Kristin, had gifted him with a considerable starter set of equipment for home brewing. "Ever since then, it's been a hobby sought after with a passion," Dave says.

That passion has ultimately led to the founding of James City County's first craft



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brewery, opening this fall at the county marina on Jamestown Road. Billsburg Brewery, the result of four years of diligent planning, is certainly not something that Dave expected while making his first batches of beer.

His five-gallon kit eventually grew to a half-barrel commercial grade system that filled the Baums' garage, prompting curiosity from neighbors in Seasons Trace. "It started to take over everything in the house," Kristin says. "We had this big grain mill in our kitchen, and that's when I said, 'Uncle!'" Dave's hobby had become significant enough to prompt a move to the family's Kingswood home in 2013.

As Dave's brewing operation increased, so did his supporters. "A couple of friends came out of the woodwork with enough financial backing and said, 'How would we take this to the next level?' That led us to the next steps," Dave explains. "Our friends turned into a team of ten investors, a small group of people coming together to say, 'We believe in all of this.'"

A key player is Kristin, a local architect and vice president with GuernseyTingle, who began preliminary brewery designs in 2013 as potential locations were considered. Her boss, Thomas Tingle, served as chair for the James City County Economic Development Authority, which eventually began to seek a new tenant at the JCC Marina.

When Billsburg Brewery's application was chosen, Kristin took on the architecture, construction management and her own hobby of interior design. "I really just want the space to have heart," she says. She'll accomplish that in a budget-friendly way with her favorite flea market pickings. "I always get the question, 'Where are you going to put that?' Now I just say, 'It's going in the brewery.' We'll have lots of kitschy things with a story behind them, conversation pieces. It's fun that both of our hobbies are coming together."

Teamwork and support are evident dynamics between this couple, who met through a mutual friend in 2004 and married

three years later. "Friends saw a logical fit that we didn't see," Dave says. Their well-matched characteristics seem to have paid off personally and professionally. "It's exciting and terrifying all at the same time," Kristin says of the brewery. "People are shocked when they learn that I'm the one who got him into this!"

A Virginia native, Dave grew up in Virginia Beach and Richmond before his work for GuideStar brought him to Williamsburg in 2003. Several years later, he joined Lumber Liquidators, where he serves as director of e-commerce, utilizing his blend of computer and marketing expertise. "It's a new life now," he says of his recent balancing act managing a full-time job, opening a new business, and being a father to his daughters, a 21-year-old nursing student at UVA, an 18-year-old headed to VCU this fall, and a 16-year-old rising high school senior.

In fact, Dave embraces the change of pace from the IT world. "What I've found relaxing are non-computer-based things, like being the chef in the house," he says. "Brewing is an extension of that." But other factors in his life inspired him to share the diversion with others. Dave's mother passed away 20 years ago after a battle with lung cancer, leaving behind his father, brother and himself. "My dad always had this vision of me and my brother opening up something. It was a dream he had for himself," he says.

Unfortunately Dave's only sibling, Ken Baum III, died at age 42 in a 2013 car accident just as Dave's brewing venture was taking off. Kristin says the impact created a new level of motivation. "I saw this whole idea start to gain more traction because there were so many things his brother didn't get to do," she says. "I think Dave definitely seized the day after that."

Most recently, Dave's father, Ken Baum II of Virginia Beach, passed away on June 4 due to heart failure after a brief illness. He was 71 years old. He was also the person behind Billsburg Brewery's name.

"It's a word that my dad threw out after I moved to Williamsburg," Dave says, ex-

plaining how his father casually referred to the town as "Billsburg." Kristin continues, "We've joked that Williamsburg has this formal perception. So Bill is William's more fun uncle. Bill is just short for William." It is a fitting name for their brewery, the Baums decided, true to their down-to-earth nature. "I think my dad died knowing this was going to happen no matter what," Dave says.

Though family losses have fueled the reality of Billsburg Brewery, Dave attributes it more to family-like friendships. "A team of tight-knit friends and a solid business plan, that was the driver for all of this, and it can't be underestimated," he says.

Behind that plan is a diverse group of professionals. "They each represent different components for any successful business," Dave says. "Rather than just a pipe dream of some idiot trying to make beer, we have a team where everybody can sit on the board and provide strategic direction in different silos."

While each stakeholder's contribution is crucial, Dave's leadership is the common thread instilling their faith in Billsburg Brewery. Kristin remembers being astounded watching him assemble the group from the beginning. "His knowledge and research was something that I thought was part of a hobby, but it was well beyond that," she says.

That purposeful vision is now coming to fruition. "Our short-term goal is just to get to opening day," Dave says with a laugh. Initially, products will only be available on site. "For our first year, our goal is to develop our company, brand and products strategically within this market space. Then we'll look at distribution. We want to reinvest in this area as a base camp."

The location offers enormous potential and gives Billsburg a unique market niche, surrounded by the Jamestown Beach Event Park, Virginia Capital Trail, Colonial Parkway, Jamestown-Scotland Ferry and Jamestown Settlement. "Our County Administrator, Bryan Hill, has encouraged us to let this area become what it could be," Dave says.

“We are a destination brewery, a venue for locals and tourism. We want to bridge that connection and become part of this community that brings everything together and gives everybody a place to stay longer.”

By leveraging food trucks, Billsburg Brewery will be one of the county’s only public dining venues on the water, with interest in offering dog-friendly and child-friendly amenities as well as an amphitheater and arts festivals to encourage a “multi-experience.”

Rather than competing with neighboring beer establishments in York County, the Baums say Billsburg offers a new opportunity to collaborate. “It’s more of a complement to everyone else, almost like a brotherhood.” Kristin says. “The only way we can make this area grow and sustain itself is to partner with local businesses,” Dave adds. “That’s how we want ourselves to always be seen.”

“If we can pull all that off, that becomes the reward,” Dave says. “It’s the satisfaction of making people happy, of bringing them together. Watching this whole thing evolve

and take a life of its own has been the most fun, and I don’t see that stopping anytime soon. I see this underdeveloped opportunity becoming a reality.”

People from across the community can choose a favorite Billsburg draft from 12 to 15 choices, thanks to a subsystem allowing the constant rotation of fresh beer in double and half batches. “Keeping a handle on the craft aspect sets us apart,” Dave says.

The process will be showcased through oversized windows in a new brewery building with an event lawn, featuring tap lines from the large “cold room” that replaces Dave and Kristin’s half dozen garage refrigerators. The renovated second floor of the adjacent existing building will become a tasting room with a deck overlooking the water. Construction and licensing processes are on track for an opening weekend sometime after Labor Day.

With camaraderie at the core of this business and this family, Dave Baum says, “It’s going to be fun and interesting and bigger than we expected.” NDN

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Mixing Creativity & Colonial Spirits

By Christopher LaPointe

It is often said that people are left-brained or right-brained. The left-brain dominant people are supposed to be more logical and analytical. They prefer math and science in school. Those who are right-brained tend to be more artistic and intuitive. These people prefer to study the arts and history. However, this misconception takes a lot of the human

element out of studying humanity. People are complex. They like different things. They do things that contradict our perceptions of them. People may prefer the sciences, but they can still feel the yearning to express their artistic side. Dr. Bill Dodson, Jr. is exactly that kind of person.

Bill was born in Richmond, and lived there

while his father was in dental school. After his father graduated, he moved with his family to Pennsylvania. They eventually moved back to Virginia to be closer to his mother's side of the family in Chesapeake.

By the time Bill, Jr. was going off to college, he would probably have thought of himself as a left-brained individual. Perhaps that

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is why he was in school to become an aerospace engineer. After graduation, he moved to Florida to work on engine control systems for United States Air Force jets. However, with more than a decade of work in aerospace field, he found himself in a position that was quite unexpected, at a crossroads as he approached middle age. The Air Force was not designing any new fighters, and tens of thousands of their engineers needed to find a new career path.

"I had to learn how to do something else. You know how they retool industries. I had to retool my skills," he says. At 35, with a wife and family to support, he decided to go back to school to study dentistry, to follow in his father's footsteps. Moving from aerospace engineering to medicine is a bit of a leap, but they are both sciences, after all.

With his career shift, his father offered a few pieces of advice. His father told him that he needed to retire before his work suffered and his patients got hurt. He was also advised that he should have something else to do when he retires from dentistry. Bill is trying to follow both pieces of his father's advice.

Bill has been in practice since 2000. However, as he approaches 60 years old, his father's advice about retiring while at the top of his game looms large in his mind. He has a date in mind for when he can retire from dentistry, but the time has not yet come. As the surgeon, he sees himself as the tool. For his practice to function, he must be there. This is where his father's other piece of advice plays an important role. Ideally, Bill would like to have something when he retires that can continue to function even when he is on vacation with his family.

His search for a hobby that would occupy his time, yet that would function day-to-day without him, yielded results in 2014 while he was at a Sunday school birthday party with his family. A friend at the party mentioned that he was distilling his own moonshine. Bill saw his opportunity to exercise his artistic side entering a partnership with his friend. "What a lot of people don't realize is that there is an artistic side to people who are very math and science oriented. It's just in a box most of the time. There is an art to whiskey making," he says. The pair soon began researching what

they needed to do to launch a distillery in Williamsburg.

It seems almost poetic that this self-proclaimed hater of history would set up a colonial themed distillery. He admits, "It was my worst subject in college. Though, when you get to living history, it's different."

Bill enjoys the research involved in bringing history to life for patrons of the distillery. The Williamsburg Distillery focuses on reproducing the methods and spirits available to Colonial America.

However, the seventeenth and eighteenth century details of distilling are not readily accessible to the denizens of the twenty-first century. First of all, the methods of the production, including procedures and practices, let alone the exact recipes, are missing from history or obscured by the language of the time. For instance, today, we age certain spirits in fired barrels to imbibe flavor and color. However, the historical sources refer to this process as "set aside" or "put up." Deciphering the language is only the beginning.

Even finding the right ingredients has presented Bill with a challenge. "One of the neat-

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est things is going back and researching the grains.” The chief component of any alcohol is a grain of some kind. Williamsburg Distillery uses corn. However, the corn available in the grocery store is not authentic to Colonial America. Therefore, Bill has contracted with local farmers growing maize. Even the molasses used in the distilling process is made of period correct products. The search for the period accurate ingredients only adds to the authenticity of their product’s flavor.

Bill’s search for the authentic flavor doesn’t stop with the recipe and the ingredients. Bill commissioned the construction of a copper still, using original plans from a coppersmith and wheelwright of the Colonial Williamsburg area. Bill plans to use this still during the live re-enactments the distillery hosts in Williamsburg and Yorktown.

Even after the alcohol has been distilled, the faithful recreation of colonial spirits is not done. The distillery uses large cedar casks, in accordance to Bill’s research, to allow time for the fermentation process. “We’re researching and recreating the authentic colonial flavor,” he says. Each step in the process is being recre-

ated with as much precision as possible.

Researching and acting as a real-life person from this time period allows Bill to exercise his creative spirit. Living history is that part that he finds most fascinating. In Williamsburg, Bill participates in a character re-enactment of George Thorpe, the purported first distiller of whiskey from corn in 1620. There is only a narrow window of time for Thorpe’s character between this first whiskey and his death in the Indian Massacre of 1622. Bill is quick to point out that he cannot find documented proof of this claim. For demonstrations in Yorktown, the Poor Potter of Yorktown is brought to life for an audience. He was the brewmaster and distiller of the town.

Whenever problems present themselves, which they must given the nature of recreating centuries old history, Bill looks to history for the answer. “We’re using what we’ve learned and keeping our research,” he says. The struggle has been to find sources that contain information about distilling as well as can be documented and authenticated. Ideally, Bill would like to be 100 percent faithful to the time and place. However, with informa-

tion so difficult to verify and the many changes to the environment and materials, it will be extremely difficult to achieve that degree. He takes each new challenge one step at a time.

One of the most frequent observations by patrons of the distillery is that they had no idea alcohol came out of the still clear. Other guests recognize that fact, but question where the color comes from if all alcohol is clear after distilling. Still other visitors know the origin of the color is from the aging process in barrels, but want to know how long the spirits must be aged. Unwilling to divulge all his trade secrets, Bill will answer without giving too much away.

Bill has found an outlet for his creativity. Until recently, the distillery had two types of colonial alcohol for its patrons to choose from, gin and rum. The addition of aged rum and bourbon along with a menu of foods available to colonial travelers are new for 2017. With these new additions, Dr. Bill Dodson, Jr. and his associates at the Williamsburg Distillery are hoping that people will leave feeling like they got a colonial experience and an authentic colonial product. NDN



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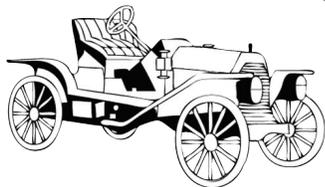
Dave Lewis combines his natural creativity with a boundless enthusiasm for the adventure of life. He believes in working hard and pursuing the opportunities he has been given. “I was one of those guys who didn’t have a specific plan for my life,” Dave says. “I had things I

thought sounded like a lot of fun to do and then opportunities presented themselves. I’ve always been someone who takes the opportunity in front of me and sees where it goes, and that’s how it’s been for the last twenty-something years.”

Dave grew up in southern California, and as an adult he has lived in several major cities throughout the United States. “I had some roommates who were in a band when I was about 18,” he says. “I started helping them at local shows and then I started touring with

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them." In his work as production manager with different bands, he moved to Kansas City and later to Nashville.

He met his wife, Jessica, during a show in northwest Pennsylvania. "We did a show in Erie, and she was working for the local radio station. We met backstage and seven months later got married." After their whirlwind romance, they lived in Nashville for almost ten years and spent that time touring with the band. "We moved back to Pennsylvania once we started having kids," he says. "I worked for a church there for the last six years."

At that point Dave was contacted by Glenn Lavender, the owner and founder of Silver Hand Meadery. "When Glenn started this business he knew I wasn't totally settled in my job," Dave says. At the offer of a position here in Williamsburg, Dave and his family decided to take a chance. "The band had played here years ago, and my daughter was nine months old at the time." On that trip, Dave and his wife took a walk around Colonial Williamsburg in the afternoon and were struck by how much they liked the area. "We talked about how this would be a really nice place to live. We never thought ten years later we'd be living here."

Dave's role as production manager for the band was very similar to what he now does at the meadery. "I'm the director of production, but making the mead is the biggest part of my job," he says. He takes care of all the mead tasks such as starting the batches, adding the yeast nutrients and getting the fermentation started. "Basically, I do the whole process of making mead."

Most of Dave's former jobs were related to audio-visual and design work, even when he worked for a church in Pennsylvania. "I was the creative director," he says. "I did much of it on the road. We had three different locations and we did video for two of them. I filmed the services and distributed the video. I did special videos that I filmed, edited and created, and all the media and web design."

Despite not having a background in making mead, his enthusiasm for what he is now doing shines through. "It is the oldest fermented beverage in history," he says. "It's about 10,000 years old, but it's just beginning to become popular in North America. I'd say it's the oldest new thing in America right now. People are slowly starting to catch on. They've maybe heard of it but don't really know what it is. Either we have people that have no clue what it is or they've heard of it on a television show." Dave goes on to say that mead is such a wide category that people can get confused about the product. "They think it's a beer, they think it's something totally different, they don't really know. That's one of the things that's kind of fun. We get to educate people on what it is and how it's made. Even if people aren't huge fans of the drink itself they're usually pretty happy leaving because they learned something interesting."

One of Dave's more important roles at the meadery is to do tastings for the public. Because Silver Hand is a commercial winery, Virginia law says that they are not allowed to serve or charge people by the glass. Instead, they focus on educational tastings. They host the tastings for up to 20 people, and tickets are pre-sold for this type of event. "It's about

a 35 to 40 minute presentation, and it's very informative." During this time customers learn about the making of mead, the role of the bee and the history of the drink. "Customers can do a honey tasting and we'll walk them through our 10 honeys and then do the mead tasting too. It's kind of fun to get to pour the mead after spending all that time making it and working on it. I love to see their reaction."

Dave admits that working at the meadery has been a huge change for him and his family. However, they are all very happy with their lives right now and enjoy what they are doing. In addition to working at Silver Hand, Dave and his wife have a podcast for start-up small businesses. "It's called the Square One Show," he says. "We've always had a passion for helping small businesses, and that's one of the bigger reasons we came here, too, to help them get this business running and get it to grow."

Working in Williamsburg has been a good fit for Dave and his wife, Jessica. According to Dave, Jessica has become very involved with the meadery. "She does a lot with the marketing and publicity, and she's a photographer." Jessica is part of the weekly meetings where they sit with the owners and strategize about their next steps, which Dave loves. "This is a good fit for us. My wife and I always wanted to work together. When we were on the road, she was our road manager for about four years. That was fun, being able to travel together. We love to do that, and do the podcast, using some of the experiences here to talk about things on the show."

Jessica and Dave have three children, ages 4, 8 and 10, and so far the kids love living here. "They plugged in easily and are pretty happy with the move. They were even more excited than we were to move down here. I think it's the adventure. We actually had my daughter on the road for the first two years of her life. She learned to sleep through the night on a tour bus."

Dave loves the mild climate, especially the winters here. And he loves the town itself. "Williamsburg feels like it's growing really fast. There's always new stuff, and it seems like there's a lot of new development coming, which is exciting." He adds that the Williamsburg Tasting Trail has been a wonderful experience for everyone involved. "There is lots of different cross collaboration and everybody is really supporting each other. There's plenty to go around for everybody, there's not a need for competition. The better we do the better they do. We just want to give everybody a good experience at each place."

The Silver Hand Meadery has copies of the Tasting Trail brochure and they make them available for all walk-in customers. "It's great to be able to talk up other places. It's fun to go to each other's places and see what everybody's doing."

Dave Lewis loves the sense of adventure that new things in life bring, and he and his wife try to share that with their children. Living in Williamsburg and working with the meadery has become a part of their journey that they are happy to be on. "Every time I do something new it's a learning opportunity, a great experience," he says. "Even if it's not going to last forever, at least we learn something from it." NDN



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Corey Miller Photography

OPENING A BREW PUB

By Greg Lilly, Editor

Andrew Voss had talked with Chris Cook about an idea for a brew pub for several years. “Chris has been after me to do something with him for the past two and a half years,” Andrew says with a laugh. “I had a comfortable life with the large corporate resort hotels. I’m married with two sons. I was living a comfortable lifestyle. Something clicked about a year ago. I could continue living comfortably with a large

company or I could try this.”

The project is the Amber Ox Kitchen & Brewery slated to open on Prince George Street in the fall. “Last September,” Andrew says, “Chris came to me with a proposition for a partnership. I talked it over with my wife, Abby, and decided to say yes. This whole project started out as a small, community, new American, farmers’ market-inspired restaurant

with a locally-focused cuisine.” The more they talked out their ideas, their enthusiasm for craft beer and craft spirits and their passion for locally sourced ingredients for food shaped the concept. “One of the main points was the beer component.”

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“The Amber Ox was born from all those ideas. We’re going to be the quintessential brew pub experience. I’m not that fond of the term ‘brew pub’ because that can seem very casual, not polished. It can mean a lot of different things to a lot of different people. We see it as refined and approachable in the quality we offer. Seasonality will play a role. Ingredient selection and local partnerships play huge roles in that. For our brewery side, we’ll have a 7-barrel brew house on property with five 7-barrel fermenters. Our beer will not be about the amount of product we are turning out. Our concept is to brew as many in-house beers as we feel good about the quality.”

The bar will have 18 handles. “If six of them are ours, those will be amazing. The others will be regional craft breweries to offer collaboration beers, products that our community can’t otherwise get.”

The other areas of the bar will consist of regional wines and spirits. “Domestic only,” Andrew describes. “If a scotch drinker comes in, we’ll have a great regionally-sourced scotch. This allows our guests to try something outside their usual.” He envisions a place where locals, tourists and William & Mary students can try

regional and local craft spirits in downtown Williamsburg.

“There is so much out there that our community might not have experienced. We want to be a catalyst for supporting that Virginia producer. That’s our philosophy for our spirits and for our wine selection as well. We are a restaurant that happens to brew our own beer, but we also offer other amazing beers produced regionally, other amazing spirits and wines produced regionally. It’s that holistic brew pub experience.”

Andrew has worked in restaurants throughout his adult life. He grew up in Grand Haven, Michigan, a beach town on the shore of Lake Michigan. At the age of eleven, Andrew asked his father for a new mountain bike. His father said Andrew had better start mowing the neighbors’ lawns to raise the money. “My father had always taught me the importance of a work ethic, earning the things you want. I participated in a lot of sports, but always managed to keep a job through high school. One of the first jobs, most teens get is in restaurants in some capacity.” He started working at a local restaurant as a prep cook.

“I enjoyed the creative side of cooking. I spent time in a number of local restaurants

throughout school. During my senior year in high school, I worked with a chef who was driven to create great food. He had a formal education and was passionate about food. He helped me see a different approach to food.”

Not sure what he wanted to do after graduation, Andrew thought of joining the military. “The chef I worked with suggested I try cooking professionally. I was naturally pretty good with it, organized in the kitchen and very particular in the way things are done.”

He enrolled in Grand Rapids Community College’s culinary school and earned his associate’s degree in culinary arts. Also, during culinary school, he worked full-time at a few local country clubs. Those experiences expanded his horizons and concept of quality food. “That was when the passion really started to take hold.”

After graduation from culinary school, Andrew spent some time overseas. “When I returned, I talked with Chris Cook at my sister’s wedding. Chris is married to my cousin and is my business partner now. He was looking for a chef for a new project. We opened the Grand Woods Lounge, a new American bar/gastro pub.” Chris later took a project in Florida, and about a year later, Andrew had the opportunity

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to work with some high-end hotels: the JW Marriott in Grand Rapids, the JW Marriott Orlando Grande Lakes, and most recently the Renaissance Boston Waterfront Hotel.

"In Boston, I was the executive chef, and then took a promotion to the director of restaurant operations and executive chef. I worked the front and back of the house for the hotel. That really helped me prepare for opening another facility. I had done five restaurant openings from concept to execution." This project, the Amber Ox, is Chris and Andrew's opportunity to guide a restaurant opening for themselves.

"We saw an opportunity in the Williamsburg market that isn't currently represented, both in the craft beer/brewery experience in the city's downtown area and to offer the brew pub and crafted food experience," Andrew explains.

"That 'brewery' term is what concerned city planners with the location. It's not like Anheuser-Busch's facility. We're very small scale. The business zoning district had 'special use' language that did not include micro-brewery. We worked with the city on amending the special use zoning language for the building. We submitted an application to amend the zoning

language, and then applied for the special use permit under the new language. Carolyn Murphy in the city's Planning Department has been amazing working with us." Andrew adds that City Council and the mayor have been tremendously supportive in bringing the brewery and restaurant to downtown.

"Another point was the city's Economic Development Authority's focus on developing that Prince George Street corridor. It helps tie the college bar/restaurant area to the downtown area, attracting both college students and tourists. Intermixed with all of that is the local community and developing that space along Prince George Street."

After the zoning approvals, other aspects have to be met to open the micro-brewery and restaurant. "We're saying opening is 'fall' for now. We're shooting for October. We have a lot of large tasks left, essentially the build-out of the space. The brewery arm of the business adds complications to the project. If it was only the restaurant aspect, we'd open much earlier. Some of those hurdles we've cleared include federal licensing through the TTB (Alcohol and Tobacco Tax and Trade Bureau). It certifies the brewer's plans for production, layout, all the

background checks, etc. We have our TTB certificate. That was a big hurdle," he says. "Another big aspect is the actual manufacturing time for the brew house. We have the brew house in production now. Aside from those components, once we get the brewery operational, we have to submit a brewer's license application through the Virginia Alcohol Bureau. They inspect and certify our operation. That's why at this point we can't give an exact date."

From working at large resorts to opening a brewery and restaurant is a big strain on personal time and finances. Andrew Voss says the drive to do this comes from his family. "The entrepreneurial spirit has run in my family for a long time. Both of my grandfathers had worked for themselves. My father owns his own business. I have always had a 'what if' factor in my mind. I've been in kitchens and restaurants for almost twenty years. I've seen a lot of restaurants come and go. I think we have a project that will resonate with and add a lot of value to the local community. The one thing I will never do is take the success of this project for granted. Every day will be a constant focus to get better than the previous day. I don't allow myself to rest." NDN

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Corey Miller Photography

Queen of the Walking Scorers

By Greg Lilly, Editor

Originally from Louisburg, North Carolina, RoseMarie Butz grew up in Saint Louis, Missouri. “I went to St. Louis University for dental assisting and met my husband, Don, who was a dental student. I dated his roommate.”

RoseMarie says after the party that she at-

tended with Don’s roommate, Don had asked him how serious he was about her. “He said, not really. Don said, ‘If I had a girl like that, I’d marry her.’ I had gone home and told my mother that I’d met the man I was going to marry. Isn’t that something? It took him six

weeks to call me, but we’ve been together since.”

The military draft was still on when they graduated from school. Don finished his education in 1959, and opted to go into the Air Force. RoseMarie and Don had married, and

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she joined him in his assignment in Japan.

"We were there for three years." He became an Air Force officer. "He liked the idea of the Air Force. We proceeded to go all over the world. I couldn't be a dental assistant during those years because married couples couldn't work in the same department. So, I became a Red Cross Gray Lady and volunteered in hospitals. When the kids got old enough, I went back to work."

RoseMarie didn't go back to dental assisting until they were stationed at Langley Air Force Base, and she worked for an oral surgeon. "Langley was one of our assignments," she says. "We lived in Japan, California, Georgia, Texas, Washington, D.C., Germany, Washington, D.C., Langley and back to Washington, D.C. Don made his first star at Langley. We were here from 1982 to 1987. We made many friends on the lower end of the peninsula with the dental societies. That's when I started working the golf tournament." Both Don and RoseMarie loved golf.

"My son was a standard bearer in 1983. I came up here with him. The junior golfers from Langley volunteered as standard bearers. The ladies at the golf course suggested I volunteer,

too. A lot of them were walking scorers. That's when Anheuser-Busch had the tournament, and I started as a walking scorer in 1984."

A walking scorer, she explains, keeps all the stats for the golfer. "We walk along with the golfer and caddie."

When Don was ready to retire in 1993, the couple's children were scattered around the country. "John was in Texas; our daughter, Jennifer, was in Maryland; our second son, Bill, was in the Air Force; and our youngest, Jim, was at JMU," RoseMarie lists. "I wanted to stay in Washington, D.C. Don didn't. He'd had enough. Don was the Assistant Surgeon General of the Air Force. He was a two star general when he retired. He didn't want to stay up there because that would keep him too close to it. Just driving down the highway away from Washington, D.C., I could see the stress drain from him."

They had made many friends in the Williamsburg area since their days at Langley and their continued volunteering at the golf tournaments at Kingsmill. "All the time we were stationed in Washington, I would come down and stay with friends who lived in Kingsmill to keep score during the golf tournament. When

we retired, we moved to Kingsmill."

In 2004, Don was diagnosed with pancreatic cancer. The doctors gave him just a few months to live. "Then we went to John Hopkins," RoseMarie says. "They put a stent going to his heart in preparation for the surgery. They took out his pancreas, gallbladder and spleen. The bad news is that he automatically became a Type 1 diabetic. The good news was he didn't have cancer anymore. Fortunately, his cancer was encapsulated inside the pancreas and had not spread."

In 2010, they discovered Don had Parkinson's disease. "Don was the chairman of the standard bearers committee. Between the Parkinson's and the diabetes, it became too much for him. I worked with him, as a team, until 2012. The last two years of Don's life, he had a form of Parkinson's called multiple system atrophy (MSA). All of his systems started shutting down."

She kept working the tournament. When he was the chairman, she was his secretary because he couldn't handle a lot of the work. "That's how we found out he had Parkinson's. He had the world's most beautiful handwriting, and then he couldn't write anymore."



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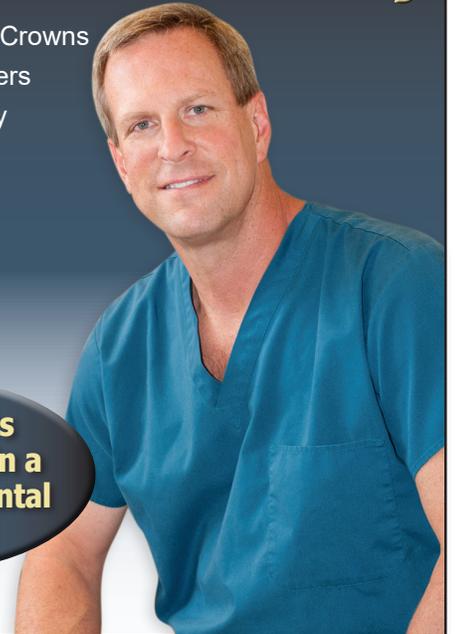
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The tournament required so many volunteer hours that Don's body couldn't handle it, even with RoseMarie's assistance. He retired from volunteering with the tournament. "We were a team for a long time," she says. "He would still come up during the tournament and have lunch with me every day, and our daughter would stay with us and bring him. That last year, he was wheelchair bound. The people at the resort were good to bring him upstairs for us. It was hard."

Major General Donald J. Butz, DDS, died on August 1, 2016. This past year has been tough for RoseMarie, but her friends and fellow volunteers at the LPGA's Kingsmill Championship have comforted her since her husband's passing.

RoseMarie carried on with the friends and volunteer work she and Don loved. She had volunteered as a walking scorer for 18 years before she took over the chairmanship in 2002. "I've been the chairman since. I love my walking scorers. I have 76 people I manage. You have to have that many because sometimes volunteers have to drop out or change dates. I'm also in charge of the tent scorers. Eight of my 76 people work in the scoring trailers. This

year, I was promoted to a volunteer coordinator. I have committees I keep tabs on - walking scorers, standard bearers, starters, scoring communications and leader board/scoreboard. Each has a chairman, so that makes it easier for me."

The tournament, she explains, usually has 1300 to 1500 volunteers. "My committee is very loyal. When I started with the PGA, all the walking scorers were women, no men. The men didn't come in until the last few years of the PGA tournament here. Now, we have men and women, all super loyal and come back year after year."

For the young people volunteering as standard bearers, they receive community volunteer work credit for school. "My walking scorers get to pay for the fun of being a walking scorer," she says with a smile. "But, they all love it. They have the neatest job of the whole tournament. They are right there, following the golfers for eighteen holes and going into the scoring trailer with them."

She enjoys seeing the professional level of golf played with her just a few feet away from the action. "To watch the PGA up-close and personal and to watch the players change over

the years is interesting. Same with the women of the LPGA, to see those ladies, no bigger than I am, hit the ball 200 yards. That's incredible and amazing," she adds.

"As chairman, I get invited to a party during the week with the golfers. We get to talk to them. I have a picture on my phone of Lexi Thompson and my daughter and me. Lexi is six feet tall and built like anything, just powerful, and the nicest person you have ever run into."

Now that Kingsmill has new owners, the Escalante Group, RoseMarie is excited to see what happens next. "They are golf people! They want to continue some form of professional golf at Kingsmill. I haven't heard anything definite yet. I'm in for the next tournament! If it is in May, we'll start recruiting for volunteers at the end of November."

Her time on Kingsmill's courses, either playing a round of golf or watching the professionals, will always bring memories of river breezes, fresh-cut grass, the ping of a club connecting with a golf ball. The good times she and Don had with friends and tournament volunteers give depth and foundation to the new experiences RosieMarie sees in her future. NDN

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To Dance

By Greg Lilly, Editor

At the age of three, Rebekah Blythe knew she wanted to dance and informed her mother so. At the age of four, she was enrolled in ballet. “I told my mom I wanted to grow up to be a professional dancer, and one day, own my own studio to teach.” Today, Rebekah runs En Pointe Dance Academy.

“I started at four in classical ballet with Chamber Ballet,” she says. A lifelong resident of Williamsburg, Rebekah has taken lessons and danced with many academies and companies in the area. “I would train all week, ballet, tap, jazz, hip-hop, modern,

lyrical, character, Irish, pointe, pretty much all you can do, I did.”

The art form of ballet captured her imagination. “The musicality, the technique, the performance aspect of ballet just captured my heart and soul.”

Progressing as a dancer, she explored other genres like tap, jazz and hip-hop. Each style had a particular pull to her. She loved being in dance class for the social side, for the physicality of the movement, but mainly because Rebekah loved to learn. “I was the little kid in class who was a perfectionist. I still

am. If there was a step I couldn’t get, I would really work for it. I was determined.”

By the time she was eight years old, she joined the advanced level of the studio. “I went en pointe when I was ten and starred in many ballets such as *The Magic Flute*, *The Secret Garden* and *The Nutcracker*. I was ‘Clara’ when I was in seventh grade. I did just about every part in *The Nutcracker*. I was involved in it for about ten years.”

Training for over 30 hours a week at age 13, Rebekah knew this was her life goal and wanted to dance professionally. “At 15, I en-

tered into the internship at Busch Gardens. By 16, I was hired as a professional dancer there.” She graduated early from high school and went straight into a professional career at Busch Gardens. She was a lead dancer for them until she was 19.

“Then I got injured.”

A hardcore dancer whose life was dance, Rebekah heard from many people to have a back-up plan. Dancers and athletes could get injured, then what?

“I had knocked my pelvis out of place during a show,” she says of the injury. “I danced on it from May until October. Then I lost feeling in my legs and had to go to the Emergency Room.”

Physical therapy followed. The injury cut her professional career short.

She wanted to make the best of it. She still loved dance and performing and classes and mentoring others. “I walked into the YMCA one day and asked if they would be interested in having dance classes. I founded the

Y Performing Arts Academy and started with summer camps, then classes, and finally, the academy. I had 185 students. I taught there from 2009 to 2014.”

By 2014, she had saved enough money to open her own company. “My dad and I and my husband, Patrick, actually built the studio – put up the walls, floors, etc. The students love hearing about us doing that.”

She founded her academy with a focus on the structure and technique of classical dance training. “When I train my dancers, I make sure they know what muscles they are using and how to use them properly and how to do preventative measures to not get injured. That helps the kids develop how to move their bodies properly. I want to focus on my dancers being long-term, not short-term. I don’t want them to train so intensely that they’re not doing the proper technique. They will injure themselves, at 19.”

She and her instructors usher the students toward their goals, goals that could be to-

ward college and a professional career or a goal of wanting to learn dance for fun, fitness and creativity. “Our studio focuses on the art form.”

The popular perception that dance is all about rivalry, competition and feuding mothers is a television invention. In the real-life studios, dance is art. “We don’t do competitions here,” Rebekah says. “We are solely classical and technique-based.”

August at the academy brings a day camp for dancers age 10 – 13, Broadway Bound, Musical Theatre Camp. “Our camp emphasizes on acting, singing and dancing. During the camp, they learn the basics of acting and singing, and involving the acting aspect into their vocal performance. They’ll learn characterized dancing, that’s a very Broadway style of dance. They get the proper training in vocals, acting and in that style dance.”

During the camp, the students rehearse and put a piece together. At the end of the week-long camp, they perform the musical

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number.

“It’s going to be fun. We’re excited about it,” Rebekah says. “Our instructor, Mr. Kaleb, is phenomenal. The kids love him. He’s the vocal music instructor at Berkeley Middle School. He has performed professionally.”

Experience isn’t necessary and the singing aspect helps give young performers confidence. “We get the ones that are shy. In the camp, singing is in a group setting. That’s a great way to try them in vocals without putting the child on the spot. Mr. Kaleb is very good about moving them forward, learning and getting comfortable in the vocals and in the acting. The acting is fun acting games to get them comfortable.”

Just as Rebekah did, the students learn more than dance at the academy, they learn discipline and respect. “We are regimented about coming to class with the proper attire, hair, shoes, everything. Not only is that respect for yourself by being prepared and

put together, but you will feel prepared and competent in class. You have respect for the instructor. You don’t speak out of turn. You raise your hand. We teach them respect for adults and respect for authority. There’s a discipline aspect of dance. When you learn dance, it’s not just steps. It’s a lifestyle. It’s an art. You learn respect and discipline.”

The students take those lessons and traits into their world at home, at school or at church, with confidence.

“When they come into a place and feel comfortable, they are able to express themselves and make themselves feel good about what they are doing and about their art. They feel more confident to experience new things in the world.”

The children make Rebekah’s time in the studio fulfilling for her. “I get to watch the kids grow, to see the moment that it clicks for them. The look on their face, they just shine. The confidence grows and they want to try something else. I love the way children

learn and how they experience things. It’s amazing to guide them in an art form that I’m so passionate about.”

With all the active and excited children dancing around her studio, Rebekah and Patrick are planning their own family. “We don’t have kids yet. I’m one of six kids for my parents, so I’m ready to add to our family.”

The academy is growing as well. Rebekah wants to add another instructor to add additional genres of dance to the studio. “I’m excited about how far we’ve come in two years. I was 19 when I started the academy at the Y. I opened this at the age of 24. We had about 60 students in the beginning. Now we have over 200. We run about 38 classes a week. We started with 14.”

When Rebekah was just a little girl of four years old, she knew that one day, she’d have her own dance academy. Today, she shares her love of dance with many other young girls and boys, inspiring their future just as her early teachers had inspired hers. NDN

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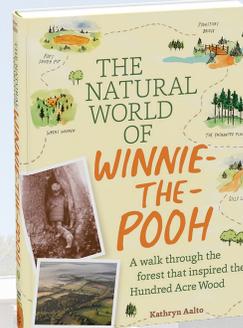
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CRISIS INTERVENTION

By Greg Lilly, Editor

“Crisis intervention was interesting to me,” Al Boswell says. “I knew that type of work could make a difference; that maybe, I could stop an arrest from taking place; that maybe I could stop a juvenile from getting kicked out of school or from committing a crime or getting involved in crime in the future.” Al is the Crisis Intervention Team (CIT) Coordinator. He also is a part-time crisis counselor at Colonial Behavioral Health.

Al grew up in Clinton, Maryland in the Washington, D.C. area. “I’m a retired police officer from Prince George’s County Police Department after serving for 23 years. For my last five or so years on the department, I was a youth officer. That’s the liaison between the police department and the school system.”

In doing that type of work, Al interacted with a lot of families. “It involves a lot of cri-

sis intervention work, and I really liked that. I thought I’d pursue that after I retired. So, I went back to school and earned my Master’s Degree in Counseling Psychology.”

Al and his wife, Maria, moved to Williamsburg after his retirement. “It’s only two and a half hours to go back to Prince George’s County. I didn’t want to be one of those guys that retires and moves away and never makes it back to see family and friends. My family is still in

the D.C. area. I wanted to be close, and Maria and I really like the Williamsburg area.”

Once they moved here, Al did some substitute teaching for a while to really get to know the area and the people. “One day, I saw a newspaper ad for someone to do part-time crisis work with the Colonial Services Board (CSB). I started in January, 2000. I loved it.”

A few years back, around 2014, Al took the Crisis Intervention Team (CIT) program as a



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student. At that time, the CIT coordinator was Jay Sexton. "I went through the program and then went through the trainer program so I could be involved in conducting the training," Al says. "Jay decided to retire. This coordinator position fit me, the best of all worlds for me. I could represent the CSB from a mental health aspect, and I could also stay connected to the law enforcement community, which was my roots."

CIT is the front line of crisis. Al says the team is the "triage" of crisis. "CIT trained officers get involved in the front end of the crisis." Most of the CIT encounters happen in the field and begin with the officer responding to a call. That's when the CIT training kicks in. If the officer decides a mental health evaluation is the appropriate course of action, then the officer along with the person go to the assessment center. CITAC (Crisis Intervention Team Assessment Center) is where most of these evaluations take place. The CITAC is located at Riverside Doctor's Hospital in Williamsburg.

An incident in Memphis, Tennessee was the catalyst for the concept of a Crisis Intervention Team. "Back in 1988, a shooting that involved the Memphis Police Department and someone with mental illness began the development of CIT," Al explains.

"They started looking at what happened and noticed that the police department didn't have training on dealing with people with serious mental illness. A task force, made up of several organizations, such as the police department, educators, advocates for the mentally ill, the mental health groups in Memphis, got together and worked on this program. That's where the tenants of the Crisis Intervention Team developed."

The concept spread across the country. In the early 2000s, Virginia sent a team to Memphis

to study the program. "Virginia's program started in the New River Valley," Al says.

"The state got behind the program and it took off. There are about 35 active CIT and CITAC (CIT Assessment Center) programs in Virginia. Over 11,000 people have been trained through the program, which include about 7,700 first responders. Our area started the CIT program in January, 2012."

One basic tenant of CIT is to teach police officers how to better communicate with people with serious mental illnesses.

"Another one of the main tenants of CIT is jail diversion. CIT helps to keep the mentally ill out of jail when appropriate. Officers' safety is still number one," Al adds. "There are times, even with mental illness present in a person that police officers don't have a choice. They have to do what they are trained to do. The CIT program was developed to give them options. The CIT has two parts: the training (where it starts) and then the CIT/CITAC – CIT's Assessment Center."

In short, the goal of the CIT program is to educate police officers about the numerous mental health issues present in our community, the resources available to assist them, and then, jail diversion, when appropriate.

Al explains that the Williamsburg area program is one of the busiest assessment sites in the state. "The more the police officers are trained in options, the number of arrests goes down and the number of assessments goes up. That's the way it is supposed to work."

The local CIT program encompasses James City County, York County, the cities of Williamsburg and Poquoson. "It's a large area, plus the additional populations of visitors and college students," Al adds.

For neighbors who might see a friend or relative struggling with mental illness, Al suggests

support and education.

"A good place to start is NAMI Williamsburg (www.namiwilliamsburg.org) if a family member has a question about mental health or they can contact the Colonial Services Board. If someone has a crisis within the family and need the police to respond, ask the dispatcher to send a CIT trained officer." This can be especially crucial in situations of crisis calls. "In the CIT program, there is a lot of instruction on crisis intervention techniques and crisis de-escalation techniques."

With crisis work, Al gets a strong sense of helping people, of making a difference in his neighbors' lives.

"I believe in the value of the program and have seen the results. I get comments from family members calling in to thank us for sending a CIT trained officer. They are amazed at the compassion and time spent with them to talk with their family member to really understand what is going on. I get e-mails from crisis workers about how well the officers do dealing with their clients."

Al says crisis calls from the area schools have increased. "Our dealings with juveniles have gone up. That's a good thing. That means someone is identifying there is a mental health need that requires addressing, and they are being proactive. We're not getting involved on the tail-end, but in the beginning where we can make a difference."

The awareness of the Crisis Intervention Team is an important factor for the community. Trained law enforcement officers can de-escalate a crisis and have options, other than jail, for people with mental health issues. "It's identifying and getting people to the appropriate treatment, instead of into incarceration," Al Boswell says, "that makes the program work for the community." NDN

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Enthusiastic Hosts

By Greg Lilly, Editor

Hospitality is the key element in making guests feel welcome, hence the name of the industry that dominates our town. Alex and Laura Vlk are celebrating their first year as the new owners of the Cedars Bed & Breakfast and embracing the role of hosts to visitors.

“The name is pronounced ‘Velk’ as if there’s

an e in it,” Alex explains of their surname. “It’s Czech and means ‘wolf.’ We’re from the mid-west, Chicagoland area, the Czechs settled there. Laura’s a Kelly, very Scots-Irish. I’m third generation Czech.”

Alex and Laura were high school sweethearts. Their instincts as hosts were evident

back then. “I remember Laura looking at me as she prepared a plate of hors d’oeuvres, saying she could see herself giving parties as a career,” Alex says.

He found that he had a knack for history while in high school. “I have a good memory, so that helped. I was in the musical ‘Annie’ in

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high school, and our history teacher asked us questions about the Great Depression (the setting of the musical). My dad is a big World War II buff, so I knew about the Great Depression. I was answering all the questions. They were easy for me.”

His parents saw Alex’s interest in history and took him on a Virginia vacation. “I visited Williamsburg when I was 16,” he says.

“I fell in love with Jefferson when we went to Monticello,” he adds. “I knew I wanted to study history. When I went to college, I loved the Enlightenment and discovered John Locke. I discovered the connections between the early Scottish Enlightenment and American history.”

He admits he wasn’t sure about college, but followed Laura there. “I didn’t really want to go. It seemed like a lot of work.” He ended up going to graduate school at George Mason University for his Master’s Degree in History.

Laura received a three-month internship in Alexandria. “That was in 2009, during the economic recession, so I took what I could get,” she says.

“We ate a lot of stir-fry,” Alex says. They worked in Alexandria for three years, before moving to Williamsburg in 2012. Alex had been hired to teach at Surry County High School.

“We looked at living in Surry and living here,” Laura says. “He joked that one of us was going to have to take the ferry to work. I knew I wasn’t going to find work in Surry.” She’s in hospitality and event management. “Alex took the ferry to work for the four years he worked there. I have an event management job that I work from home.”

“Up until a couple of years ago, we’d vacillate between staying here or going back to the Chicago area,” he says. “We decided that we’re laying down roots here. Our sons, James and Drew, were born here. We have a house and a church community. This is our culture now and our people. We’re going to grow here.”

As an event management and business major, Laura had created a business plan as one of her assignments back in college. “I thought a bed & breakfast in a college town would make a good business,” she says. “So that was always in the back of my head. In Alexandria, we joked that it would be a good place to put that plan to work. My sister sent us a link to Cedars B&B when it went up for sale.”

“We started looking into it,” Alex explains. “Eventually, we decided that we could get the

funding, make it work for our family. We saw a lot of great things Bob and Grace Tubbs were doing. Bob is really plugged into the community. We knew we could build on what they had established.”

“It took about a year from the time we saw it was for sale until the time we closed on it last August,” Laura says. “This was always something I wanted to do. My background in hospitality and my work in hotels really led me toward this. We have an event space in the back where we can host weddings. That ties into what I’m interested in doing.”

In the first three months, they had 12 different countries represented by the people staying at the B&B. “That’s amazing,” Alex says. “Williamsburg and the College of William & Mary bring in so many amazing people from around the world.” With eleven rooms to rent on the property, they have opportunities to meet a diverse group of guests. “I like flags; it’s a hobby. So, when people come in from other countries, I know exactly what flag they have. With all the trivia I’ve picked up in my life, I can make conversation with anyone! It’s a great job talking to people all day and history comes into it all.” “He loves to answer questions about history,” Laura adds.

Although they are at the bed and breakfast from 55 to 60 hours a week, they live separately from the business because of their two young children. A live-in manager makes sure the guests have no problems throughout the evenings and nights.

“Yes, the amount of work involved was a surprise,” Alex admits. “It’s the volume of things I want to get done. Not big things, but a lot of little things that I see I want to do.”

“Visions take time,” Laura reassures him. “We like playing host to visitors, telling them about our favorite restaurants and places to visit off the beaten path.”

They explain that business has been good this first year of their ownership. “We know we’re making good decisions based on the guests’ feedback. Each month has been good compared to last year’s numbers.” They use social media to help reach new customers. “We’re hearing from people that they’ve read our reviews on Trip Advisor or looked over our website or read our blog. That’s been really positive.”

Laura is working on the event planning and wedding venue aspect of the Cedars B&B. “So far in 2017, we have had six weddings and four

more on the books,” she says. The outdoor gazebo in the back of the property can hold up to 30 people.

With the first year under their belts, the next three years will bring more changes. “First, we’ll have a first grader. The kids will be older and starting school,” Alex says.

“The vision that we have for both the interior and exterior of the Cedars will have come together by that point,” Laura says. They are finishing updating the breakfast room, and plan to use incoming funds to update other rooms as they can.

“Our vision is to make this a 1930s home trying to be colonial, which is what it is,” Alex says. The house began construction in 1932 and was completed in 1934 for Dr. T. Brantley Henderson of Goldsboro, N.C. so his children could attend William & Mary. At the same time, John D. Rockefeller worked to restore Williamsburg to its colonial days. The home was designed to reflect the 18th century Georgian style to fit with the restoration of Colonial Williamsburg. Bricks from the reconstruction of the W&M’s Wren Building were recycled and used in the home’s construction.

“So, instead of trying to make this a colonial home, we want it to reflect that time of restoration. I’d like to add push button light switches and light bulbs with the filament in them,” Alex describes. “I’m a history major, so I want maps of Virginia that get more modern as you go up the stairs. Little touches that are fun for the guests, maybe have a phonograph playing 1930s music at breakfast. We want to embrace that time period as much as we can. There’s plenty of Colonial Williamsburg in Colonial Williamsburg. We’re a country home from the 1930s that likes the colonial style. We embrace what we are and build from that. This is a great job. We met so many cool people and build great relationships.”

Being young and energetic and excited about the town and its culture make Laura and Alex Vlk favorite hosts for guests. “We’ve received comments that the guests are booking because of our and our staff’s personalities,” Laura says. “We get wonderful reviews that mention Dee Dee, our housekeeper, and Hailey, our chef. Hopefully that’s our innate gene of being hosts. I know they aren’t coming to the Cedars just for Alex and Laura, but if we can add to the experience that’s a part of it. The guests can stay anywhere. I hope we and the staff are an extra plus for the guests.” NDN

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Hey Neighbor! for a complete list of current community announcements.

To submit your non-profit event to Hey Neighbor! send a paragraph with your information to:

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Hey Neighbor!

FLUTE FRENZY SUMMER CAMP

July 31 - August 4, 2017

Flute Frenzy is sponsoring "A Week at the Oscars," a summer flute camp for youth flutists entering grades 6-12. The camp will 9 am -12:30 pm and will feature an August 5th performance at the Williamsburg Farmers Market. Be a part of a flute choir and learn to play piccolo, alto, and bass flutes! Profession instruction technique classes! Tuition: \$135; need-based financial aid available. Registration forms can be found at www.flutefrenzy.org. Sponsored by Flute Frenzy a 501(c)(3) non-profit organization.

Hey Neighbor!

YOGA TEACHER TRAINING

August 2017-April 2018

Shanti Garudasana Yoga School, a Williamsburg nonprofit, has a few openings in their 200 hour yoga teacher training program. The program is Yoga Alliance certified and proceeds of the program provide scholarships for William and Mary students. If you would like an application or have any questions, contact Cindy Crace, Program Director at info@shantigarudasana.org

Hey Neighbor!

WILLIAMSBURG FARMERS

MARKET

Saturdays in August

From 8 am - 12 noon, enjoy the heart of Williamsburg in Merchants Square while shopping in this producer-only market for Spring produce, prepared food, fish, artisan cheeses, meats, pasta, cut flowers, and handmade soaps. The market includes live music and exhibits along with local shops and restaurants. The market now accepts SNAP/EBT, credit cards and W&M Express.

Hey Neighbor!

GARDEN CONCERT

August 4, 2017

From 6 - 8 pm at the Williamsburg Botanical Garden located in Freedom Park, 5537 Centerville Road. In Layman Terms, featuring Cole and Logan Layman who grew up making music together. Both are multi-instrumentalists and write original music. Their music has been played on radio stations all over the country and internationally.

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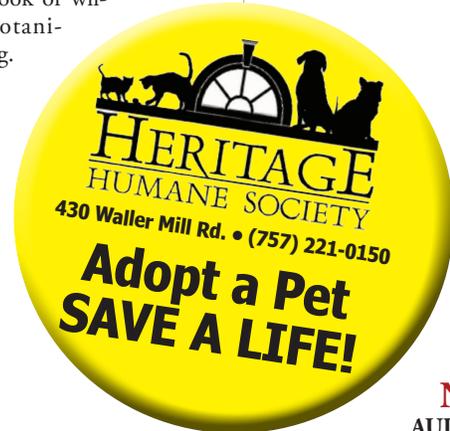
BUTTERFLY FESTIVAL

August 5 - 6, 2017

From 9 am - 5 pm, at the Williamsburg Botanical Garden located in Freedom Park, 5537 Centerville Road. Come hold a butterfly, learn from our knowledgeable speakers, and enjoy butterfly craft activities for the kids! Walk through our two ex-

citing live butterfly tents with hundreds of butterflies. Presented by the Williamsburg Botanical Garden and the Green Spring Garden Club, Inc. Donations welcomed. For more information, visit us on Facebook or williamsburgbotanicalgarden.org.

mation, visit 5k.cdr.org, or call 757-566-3300. This event benefits CDR, which serves young children and their families to help ensure that all children, no matter their challenges, reach their full potential.



Hey Neighbor!

AUDITION FOR WILLIAMSBURG YOUTH ORCHESTRAS

2017-18 SEASON

August 12 and August 23, 2017

We cordially invite all string musicians for elementary thru middle school, and all strings, brass & wind, and percussion high school students to audition for our new 2017-18 season. Audition for advanced middle school to high school students will be held on August 12 at Ewell Hall in William & Mary. For elementary to middle school students, audition is on August 23, at Berkeley Middle

Hey Neighbor!

CDR'S SUPERHERO 5K

August 12, 2017

The Vineyards at Jockey's Neck (2659 Jockey's Neck Trail), Williamsburg. This Colonial Road Runners Grand Prix Event boasts 500-plus attendees, including runners and walkers of all ages, fun runners, volunteers, and enthusiastic families. This event is family friendly and food, children's activities, awards, music, and ice cream will be available. For more infor-



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Hey Neighbor! LIVING LARGE IN SMALL PLACES...CREATIVE IDEAS FOR LITTLE YARDS AND GARDENS

August 19, 2017

At Freedom Park Interpretive Center, 10 am, open to the public. The program will be presented by Peggy Krapf, an award winning VSLD Certified Landscape Designer who has been working in the Williamsburg area for 24 years. The program is free, although a \$5 donation to help the Garden grow is appreciated. For more information, contact Peggy through her Web sites www.HeartsEaseLandscape.com and www.facebook.com/HeartsEaseLandscape

Hey Neighbor! GERMAN SHEPHERD ADOPTIONS

August 19, 2017

From 11 am - 2 pm, join your neighbor volunteers at Petco, 4600 Casey Blvd, Williamsburg. Meet the beautiful German Shepherds awaiting adoption, while in foster homes with Virginia German Shepherd Rescue. Learn how to adopt. Foster. Volunteer. Donate. Short term fosters always welcome. See why this wonderful, intelligent dog breed is so popular. Visit www.vgsr.org, a 501c3 nonprofit since 2001. It's free. It's family.

Hey Neighbor! WILLIAMSBURG MUSIC CLUB'S NEW SEASON

September 20, 2017

The Williamsburg Music Club kicks off its 2017-18 season with a performance by Alexandra Katelyn Mullins, Harpist, at 11 am at Bruton Parish Lewis Hall. The Music Club meets every third Wednesday from September through May. All programs are free and open to the public. Additional information on the Club and its upcoming programs can be found at: <http://www.williamsburg-musicclub.org/>

Hey Neighbor! REGISTER FOR THE Arc 5K!

October 7, 2017

The 8th annual Williamsburg Landing 5k Run for The Arc is Saturday, October 7, 2017. Online registration is now available at www.thearcgw.org. For sponsorship information

please contact Pam McGregor at pam.mcgregor@thearcgw.org.

Hey Neighbor! VIRGINIA THANKSGIVING FESTIVAL

November 5, 2017

Celebrate the re-enactment of America's first Thanksgiving at Berkeley Plantation. The festival begins with a parade including horse-drawn carriages, fife and drum corps, festival entertainers and participants. First person re-enactors, musicians and magicians stroll the plantation grounds. The Chickahominy Tribal Dancers perform, as well as The Itinerant Band, playing songs and tunes heard in 17th century America. Families participate in Colonial period games, dancing, crafts, activities and a corn maze. Brock's BBQ will continue the tradition of offering Thanksgiving Dinner in a glass along with other food items. It is an exciting, educational and enjoyable day for the whole family! For additional information call 804-829-6018 or 1-888-466-6018 or go to www.virginiathanksgivingfestival.com.

Hey Neighbor! CHAIR YOGA AND MEDITATION CLASS FOR ADULTS 60 AND OVER

Ongoing

Every Monday, 1 - 2 pm. The Peninsula Agency on Aging has partnered with Breathing Space, Inc., a nonprofit promoting mindful movement, to offer a free weekly Chair Yoga class. People with chronic pain and challenges with balance are welcome. Caregivers and their loved ones are encouraged to attend. At the Messmer Community Services Center, 312 Waller Mill Rd., Williamsburg, (Off Bypass Rd.). No registration needed; just drop by. Call 757-345-6277 or email Information2@paainc.org if you need more information.

Hey Neighbor! THE WILLIAMSBURG WOMEN'S CHORUS OPEN FOR NEW MEMBERS FOR FALL SEASON

Ongoing

The Chorus is open to women of all ages and voice parts. Rehearsals are held on Thursday Mornings at Bruton Parish House from 10 am-noon. We will be preparing for our Winter Concert which will be in December. Rehearsals for the fall season will begin in September. If interested, contact Beckie Davy at bdavy@brutonparish.org to set up an informal audition.

Hey Neighbor! CHRISTOPHER WREN AS-

SOCIATION FALL SEMESTER MEMBERSHIP,

Ongoing

The Christopher Wren Association is a self-funded, volunteer-led organization dedicated to adults of all ages who seek opportunities for learning and enrichment of their lives. This fall CWA will be offering over 150 courses, one-time lectures and activities, including the popular Town & Gown Lecture series. Classes are filling quickly, and students are encouraged to submit their course requests online as soon as possible. For information about becoming a member and to view the current catalog, visit our website: www.wm.edu/cwa. Questions? Call the office at 757-221-1506.

Hey Neighbor! YJCW-NAACP MEETING

Ongoing

The York-James City- Williamsburg NAACP meets the second Monday of each month at First Baptist Church, 727 Scotland Street, Williamsburg. Branch meetings begin at 6:30 pm. For more information, contact NAACP at yjcwnaacp.org

Hey Neighbor! WILLIAMSBURG YOUTH CHORALE OPEN FOR NEW MEMBERS FOR THE FALL SEASON.

Ongoing

The Chorale is open to treble voices, boys and girls, grades 3-12. Rehearsals are held on Tuesdays, 5:30-6:30 pm at the Bruton Parish House choir room. Rehearsals begin on September 19. The Chorale is featured in the concerts of the Williamsburg Choral Guild and the Williamsburg Women's Chorus. Contact Ann Porter, aportermusic0@gmail.com for information.

Hey Neighbor! ALL-AMERICAN TEA PARTIES

Ongoing

Colonial Williamsburg invites guests of all ages to take time to go back with its All-American Tea Parties the first and third Saturday of each month until August 19. Guests are encouraged to bring along their period-inspired dolls and partake in the midday festivities. All-American Tea Parties begin at 1 pm and last until 3 pm. Tickets are \$39.95 per person and are available at colonialwilliamsburg.com/tea-parties or by calling 855-296-6627, along with additional information, which is also available by following Colonial Williamsburg on Facebook and @colonialwmsburg on Twitter and Instagram

Hey Neighbor! BIBLE STUDY

Ongoing

There is a comprehensive and in depth bible study and question answering session held at the Williamsburg library in Norge every Monday night starting at 6 pm, with questions such as where did Cain get his wife and what was the mark placed upon him or what is the mark of the beast and his number 666 mean or what is the unforgivable sin. So, if your bible study is lacking the quality of study that you need to answer such questions, you are invited to join us. Contact 757-253-0172 or 757-604-6649

Hey Neighbor! VOLUNTEERS NEEDED

Ongoing

National Historical Park (consisting of the National Park Service at Historic Jamestowne and Yorktown Battlefield) continues its mission, preserving and protecting the interests of the public since 1930. The Park operates two visitor centers and several historic homes. However, like all national parks, Colonial relies heavily on volunteers. We also need volunteers to conduct tours for the public and operate historic homes. There is something for everyone. So, consider becoming a steward of your wonderful national parks, and begin at Colonial National Historical Park, (Historic Jamestowne or Yorktown Battlefield) by contacting Mike Byrd at 757-898-2422. Come make a difference!

Hey Neighbor! NORGE DEPOT MUSEUM

Ongoing

At the JCC Library, 7770 Croaker Rd, Norge. The Depot is open from 10 to noon on Saturdays and 2 to 4 on Sundays. See railroad and local historical exhibits including artifacts, photographs, and clothing. A model railroad layout is running and a wooden railroad is available for children. Take their picture with our caboose! Free, but donations appreciated. More details at norgedepot.org.

Hey Neighbor! GROVE, VA FACEBOOK PAGE

Ongoing

Come check out the new Grove Community Facebook Page. If you are part of our small part of Williamsburg or have an interest in the success of Grove, please join the group! This discussion page is a great spot to share information, work together to solve common issues and foster our sense of community. <https://www.facebook.com/groups/grovecommunity>

Hey Neighbor! **CELEBRATE RECOVERY**

Ongoing

A Christ-centered, confidential recovery group for anyone who has trouble dealing with life's hurts, habits, or hang-ups. We meet on Tuesday evenings at 6 for dinner. Our meeting starts at 7. Williamsburg Community Chapel – 3899 John Tyler Highway, Williamsburg. For more information please call Steve Flanary 757-903-8683 or Patti Flanary 757-903-8681.

Hey Neighbor! **WILLIAMSBURG WOMEN'S CONNECTION**

Ongoing

A monthly luncheon for women. We socialize, enjoy a delicious meal, a little music, hear a great speaker and maybe make a new friend. Each month we feature 2 local businesses. So join us at 11:30am to socialize and shop; then lunch is served at 12. Our luncheon is held at Williamsburg Community Chapel – 3899 John Tyler Highway, Williamsburg. Cost is \$12. Upcoming meeting dates are March 22, April 19, and May 17. Call Sheryl Buckner for more information, 757-342-1460.

Hey Neighbor! **WRITERS CRITIQUE - WORD WEAVERS INTERNATIONAL**

Ongoing

Meets on the 2nd Monday of each month at the James City County Library – 7770 Croaker Road, Williamsburg. We provide a forum for writers to critique each other's work in a face-to-face format to learn about and improve our craft. Writers of all levels are welcome. While WWI is a Christian-based group, all writers are welcome. Contact Sheryl Buckner for more information, 757-342-1460.

Hey Neighbor! **COLONIAL HERITAGE INVESTMENT CLUB**

Ongoing

Open to all residents of Williamsburg area. Meetings held on the third Thursday of each month from 9:30 - 11:30 am at Colonial Heritage Clubhouse, 6500 Arthur Hills Drive, Williamsburg. A wide range of investment topics are covered through presentations, discussions, and question-answer sessions, all with a common goal of helping people learn more about the markets, investment alternatives, and managing their portfolios. The club does not invest money, buy securities, or permit sales presentations. Guests admitted free. Meeting dates listed at

www.CHinvestmentclub.org.

Hey Neighbor! **WILLIAMSBURG AVIATION SCHOLARSHIP PROGRAM FUND REQUEST**

Ongoing

The Williamsburg Aviation Scholarship Program was founded in 2013 and is based at Williamsburg high school students involved in Aviation. We fund the students in their efforts in getting their private pilot license. Students must be enrolled in high school, at least 16 years old, and in 10th, 11th, or 12 grade. The students receive their ground school training, flight training, training kits, licensing fees, etc., at no charge to them or their family. All training is done through the Williamsburg Flight Center here at Williamsburg Jamestown Airport. We need your assistance in our efforts to raise money to fund the students. Please make a donation in any amount that you may choose. Your donation is tax deductible for income tax purposes. To donate to this worthy cause, make your check payable to and mail to Williamsburg Aviation Scholarship Program, 102 Marclay Road, Williamsburg, Va. 23185.

Hey Neighbor! **HEAD START OPEN ENROLLMENT**

Ongoing

Williamsburg James City County Community Action Agency's Preschool Program for Children ages 3 to 5. Serving income eligible families including children with special needs. Apply by phone 757-229-6417 or in person at 312 Waller Mill Road, Williamsburg.

Hey Neighbor! **HOPE PREGNANCY CARE CENTER**

Ongoing

New evening hours: Wednesday 6:30 pm - 8:30 pm by appointment. Also open: Monday- Thursday 10:30 am – 3:00 pm. All services are free and confidential. No insurance needed. We serve all women with unplanned and unexpected pregnancies. We also accept donations of new or gently used baby clothes up to 2T, as well as maternity clothes. 1315 Jamestown Road, Suite 202. 757-229-6472. www.hopewilliamsburg.org.

Hey Neighbor! **JAMES RIVER BAPTIST CHURCH SATURDAY EVENING SERVICE**

Ongoing

From Homily, discussion groups and light refreshments create a warm environment for Christian spiritual

growth. Join us at 4931 Centerville Rd, Williamsburg. For more information, visit our Facebook page at www.Facebook.com/JamesRiverBaptistChurch. You can also visit the website at www.JamesRiverBaptist.org.

Hey Neighbor! **CALLING LOCAL WRITERS!**

2nd Monday each month

Are you a writer* who longs for a group to connect with? Word Weavers International, Inc., established in 1997, has a local group just for you, Word Weavers Williamsburg. Word Weavers has a tried-and-true formula for sharpening the skills of its members, turning out published authors who go on to win acclaim and awards. If you are a writer who is not afraid to critique and be critiqued, join us and see what all the WW talk is about. We meet on the 2nd Monday of each month from 5:30 - 7:30 pm in the Cosby Room at James City County Library - 7770 Croaker Road. For more information, go to: www.Word-Weavers.com or contact Sheryl: 757-342-1460.

Hey Neighbor! **HISTORIC JAMESTOWNE SEEKING VOLUNTEERS**

Ongoing

Historic Jamestowne seeks volunteers to greet and engage guests as well provide accurate information about this premier historic site. A variety of volunteer opportunities are available, including Visitor Center greeters, Fort Site interpreters, and Docents in our archaeological museum, the Archaearium. Volunteer shifts are available Monday through Sunday, 9:30 am – 1 pm and 1 – 4:30 pm. Training sessions will be held in the Spring and Fall. If you are interested in volunteering at Historic Jamestowne, please contact Kelly Williams at kwiliams@preservationvirginia.org.

Hey Neighbor! **BIRD WALKS AT NEW QUARTER PARK**

Ongoing

2nd and 4th Saturdays, The Williamsburg Bird Club leads bird walks at New Quarter Park every month on the second Saturday from 8 - 10 am and on the fourth Saturday from 7 - 9 am. Join them for upcoming walks to observe ducks, hawks, and eagles as well as songbirds that live in the area year round and those that are migrating in, out, or through the area. New Quarter Park is located at 1000 Lakeshead Dr. in Williamsburg near the Queens Lake neighborhood.

Hey Neighbor!

BRAIN INJURY SUPPORT GROUP

Ongoing

The Williamsburg/Newport News Brain Injury Support Group invites all area brain injury survivors and their families to join them for discussion, socialization, support, information, friendship, and encouragement. The Support Group meets twice each month on first and third Thursdays. The first Thursday meeting is held at Riverside Doctors' Hospital Williamsburg from 3 – 4:30 pm and the third Thursday meeting is held at The Denbigh House, 12725 McManus Boulevard, Suite 2E, Newport News, from 5:30 - 7:00 pm. For more information, contact Sara Lewis at slewis@cox.net or 757-784-0344 or Lisa Kavitz at lisa@kavitz.com or 757-784-0952.

Hey Neighbor! **GROVE COMMUNITY GARDEN CALL FOR VOLUNTEERS**

Ongoing

Located behind the James River Elementary School, Grove Community Garden is a quarter-acre plot growing fruits and vegetables for the families in the Grove Community. The Garden has communal beds and family beds for growing and recently became a 501c3 non-profit organization. We would welcome any individuals who would assist with a mower or rototiller, and ongoing garden maintenance. Please contact Rob Till, garden manager, at 757-332-3361 or email grove.va.garden@gmail.com.

Hey Neighbor! **MEETINGS - COLONIAL NATURE PHOTOGRAPHY CLUB**

Ongoing, first Monday

We meet the first Monday of every month at the James City Library on Croaker Road at 6:30 pm. The club is one of the few photography clubs in the area and has been in existence for over eight years. We have about 60 members with skill levels ranging from novice to nationally recognized. The club web site is www.cnpcva.org

Hey Neighbor! **WILLIAMSBURG RESTORE EXPANDS FACILITY AND NEED FOR VOLUNTEERS**

Ongoing

The Habitat for Humanity ReStore needs your help! We are looking for volunteers who would like to help fulfill Habitat for Humanity's mission of providing affordable housing for local families in need. We want you to be part of the ReStore family. 100% of the proceeds from the ReStore go towards building homes in your community. We need volunteers to help assist on the sales

floor, processing donations, repairing furniture, processing recyclable materials, and customer service. Any amount of time you can volunteer at the ReStore is a huge help. Please contact Kristin or Diane at 757-603-6895 X5662.

Hey Neighbor! **WILLIAMSBURG MOOSE LODGE SEEKS NEW MEMBERS** Ongoing

We are a charitable group of men and women that “do good” for neighborhood causes (as well as for MooseHeart and MooseHaven). Just this past year, at the local level, we have donated to Beyond Boobs, A Gift from Ben, all three local Fire Departments, Hospice House, Historic Triangle, and others. We also host many events at our lodge that donate to other causes and charities. Contact us for more information: Joe Roney, administrator (757) 565-5149 or Williamsburg Moose Lodge #757 at 757-565-9807 Moose757@cox.net

Hey Neighbor! **CALL FOR THEATRICAL VOLUNTEERS** Ongoing

Williamsburg Players Theater is looking for volunteers to help in all areas of the theater. There are so many ways to get involved! No experience necessary. Please go to Williamsburg-players.org/volunteers/ for more details. Come have some fun!

Hey Neighbor! **F.R.E.E. OF WILLIAMSBURG** Ongoing

F.R.E.E. is a non-profit that gifts mobility related equipment to adults who are uninsured or under insured and have no other means of obtaining needed mobility equipment such as canes, walkers, bed rails, hoist lifts, wheelchairs and power scooters. Equipment gifted also includes bathroom transfer aids such as shower chairs, tub transfer benches and bedside commodes. If you or someone you know is in need of equipment or would like to make a donation, call 757-707-4741, visit our website www.free-foundation.org, or find us on Facebook.

Hey Neighbor! **ABUNDANT LIFE GROUPS MEETINGS** Ongoing

Are you a vegetarian, vegan, raw food or just curious? Join us to taste new recipes and foods, get educated and share ideas around plant based living for a healthier you! 1st Sunday of each month at 7 pm. Email AbundantLifeGroups@gmail.com for more information.

Hey Neighbor! **JAMES CITY COMMUNITY CHURCH** Ongoing

“A Door of Hope” James City Community Church is located at 4550 Old News Rd., Williamsburg. Services: 9 am (Nursery provided) and 10:30 am (Nursery and Children Classes). Visit our website at www.jccchurch.com. Come join us and make yourself at home, and feel free to participate as much or as little as you feel comfortable. No matter where you are on your spiritual journey, we’re glad you’re here.

Hey Neighbor! **MULTI-FUNDED NON-PROFIT AGENCY SEEKING TO FILL DIRECTOR OF FINANCE POSITION** Ongoing

Applicant must have financial experience working in a non-profit multi-grant environment and meet the following requirements: (1) Supervise financial and human resources staff. (2) Strong experience in developing and managing budgets annually. (3) Proficiency in the use of QuickBooks (QB) for Non-Profit Organizations. (4) Ability to explain how transactions would be distributed among different grants. (5) Proficient use of Microsoft Word and Excel to produce financial reports utilizing downloads from QB. (6) Ability to work with spread sheets. (7) Ability to communicate effectively financial matters with staff, board members, grantors and others. Prior experience working with Federal, State and local grantor agencies is a plus. Experienced with grant audits. Requirements – BS degree and/or MBA in accounting/business with at least 5 years working in a multi-funded non-profit financial office. EOE. Send resume to – Attn: Human Resource Department Williamsburg-James City County, Community Action Agency, 312 Waller Mill Road, Suite 405, Williamsburg, VA 23185. 757-229-9332. Salary Range – \$55,000 to \$60,000.

Hey Neighbor! **VOICES OF CHANGE TOASTMASTERS CLUB** Ongoing

Develop your leadership and public speaking skills in a safe, friendly environment with the Voices of Change Toastmasters Club of Williamsburg. Visitors are welcome; this is an open club. We meet every Friday at 12:05-1:05 pm in the second floor conference room at EVB (formerly Virginia Company Bank), 1430 High Street, Williamsburg. For more information, visit www.voicesofchange.toastmastersclubs.org or www.facebook.com/VoicesofChangeWilliamsburg.

www.voicesofchange.toastmastersclubs.org

Hey Neighbor! **BIBLE STUDY AND WORSHIP** Ongoing

Informal, interactive Bible study and Holy Communion worship each Wednesday evening, 6:30 pm, at St. Stephen Lutheran Church, 612 Jamestown Road, right across from the campus of the College of William and Mary.

Hey Neighbor! **VOLUNTEERS NEEDED: WILLIAMSBURG AREA FAITH IN ACTION** Ongoing

Faith In Action relies on volunteers to transport care receivers to doctor’s appointments, the grocery store, bank, pharmacy, etc. Right now, the demand for transportation is increasing. Faith in Action offers a flexible schedule for its volunteers. “Our organization was built on the idea of people helping people,” Smith said. “If you have a few hours to dedicate to someone who may just need an arm to lean on to get to a doctor’s appointment, then we have a spot for you. “If you are interested in volunteering, call the Williamsburg Faith In Action offices at 757-258-5890.

Hey Neighbor! **VIRGINIA AERONAUTICAL HISTORICAL SOCIETY (VAHS)** Ongoing

Every third Wednesday of the month, the Williamsburg chapter of the parent VAHS headquartered at the Richmond Airport Aviation Museum meets with aviation related speakers, programs and field trips. Everyone with an interest in aviation is encouraged to attend meetings in the second floor conference room of the Williamsburg-Jamestown Airport terminal building. Come for the camaraderie and learning experience, which comes with expanding your interest in aviation – past, present and future. Point of contact: 757-258-0376

Hey Neighbor! **HISTORICAL SOCIETY MEETINGS** Ongoing

The Tidewater Virginia Historical Society, TVHS, offers unique tours, lectures, social events and behind-the-scenes adventures. TVHS opens doors to “off-the-beaten-path” and “not-open-to-the-public” historic sites. Lectures by experts in their field provide information prior to tours to complete the experience. A recent archeological dig took place at New Quarter Park. A video dedicated to the dig, “Joys of Discovery”

is currently running on the Cox community channel 46 at 3 pm daily. An Infomercial is running several times a day. Another dig that will be open to the public will be held in August. To learn more contact us at 757-28-5587 or visit us on the web: tv-hs.org or info@tv-hs.com.

Hey Neighbor! **VOICES OF WILLIAMSBURG** Ongoing

Do you want to end your fear of public speaking? Develop communication and leadership skills? Join Toastmasters in a caring and supportive environment. On Marvelous Mondays: Get a Powerful start to your week! Time: 7 am at the James City Community Center, Longhill Road. On Wonderful Wednesdays: meet, mat, and speak time at 7 pm (4th Wednesday of each month). Location: Anna’s Brick Oven, 2021 Richmond Road. Contact John Steinbach at 757-897-6819 or <http://voicesofv.toastmastersclubs.org>

Hey Neighbor! **BRUTON PARISH SHOP CALLS FOR VOLUNTEERS** Ongoing

We are the Bruton Parish shop located in the Parish House of Bruton Parish Church on Duke of Gloucester St. We have been here since 1995 and are a 501(c)(3) store. We give all of our net proceeds to the Outreach and Mission ministries of the church. Our sales people are volunteers comprised of parishioners of Bruton Parish and other churches in the area. It is not a necessity to be a church member but just a believer in our mission. All ages are welcome from teenagers to mature adults. Much of the money raised by the shop is used in Williamsburg and the surrounding areas. We need more men and women to staff our shop. We are open 7 days a week 7 hours a day except Sunday, when we are open for 4 hours in the afternoon. Call Carol Weaver 757-220-1489.

For a complete list of events, visit
WilliamsburgNeighbors.com

Williamsburg's
**IN THE
NEIGHBORHOOD**
photo challenge

The
Williamsburg Kiwanis
2017 SHRIMP FEAST

Saturday, September 9th

Find the 12 differences
between the original
photograph (top) and
the altered photograph
(bottom).

Enjoy!

Look for the answers

July 2017
In the Neighborhood
Photo Challenge



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