



GARDEN CLUB  
OF VIRGINIA

# Symposium

WILLIAMSBURG 2015



## Events • Food • Shopping • Excursions • Short Courses

Demonstrations by James Farmer, Clark Taggart, Mary Palmer Dargan, Margot Shaw, Sybil Sylvester, Michael Grim & more • VA Fashion Week Couture Runway Show • Iron Man Flower Arranging Competition with Live Music • Scenic Virginia Photo & Flower Exhibition • Boutique & VIP Shopping in Merchants Square [www.gcvirginia.org/symposium](http://www.gcvirginia.org/symposium)



## February 2-4 Williamsburg Lodge • Come Celebrate!

Open to the public • \$280 [plus hotel room]

Registration is simple@ [www.gcvirginia.org/symposium](http://www.gcvirginia.org/symposium)





## Schedule

### Monday, February 2

- 9:00 am Taste Studio      A Virginia Breakfast in Bed - Learn to make creative southern inspired breakfast dishes that will pamper your palate the next time you want to enjoy breakfast in bed
- 10:30 am Colony DE      Windowsill Flower Arranging - Through nature journaling and blogging about the "windowsill arrangements" she creates every day, Nancy Ross Hugo says she keeps her creative muscles exercised, her thoughts straight, and her eyes open to all things wild and wonderful.
- 10:30 am Colony ABC      A Walk on the Wild Side - According to Brent Heath, the species (wild) bulb flowers are among the most beautiful, diverse, complex but easy to grow group of plants.
- 10:30 am Offsite      Guided Tour of Bassett Hall - Visit the former Williamsburg home of Mr. and Mrs. John D. Rockefeller, Jr.
- 12:00 noon Virginia Room      Lunch with James Farmer - Author, gardener, floral designer and garden-to-table lifestyle expert James Farmer provides entertaining ideas from his books as we enjoy a lunch inspired by A Time to Plant, A Time to Cook and Sip & Savor: Drinks for Party and Porch.
- 1:30 pm Piedmont Room      Boutique Opens! Three days of shopping for unique items.
- 2:30 pm Colony DE      The Floral Style of Colonial Williamsburg - The floral style of Colonial Williamsburg is known around the world. Since 1933, flowers and gardens have been a part of the Restoration of the colonial city. The development and history of the Williamsburg style and the people who shaped and created the colonial look will be examined. The influence of reproduction containers by the museum program gave every American the opportunity to have the colonial look in their home decor, thus creating a unique American style.
- 3:45 pm Colony A      America's Founding River - Bill Street, executive director of the James River Association, discusses efforts to promote conservation and responsible stewardship of the James River's unique natural and historic resources.

3:45 pm Colony BC	Back from the Brink - Travis and Ryan Croxton of the Rappahannock Oyster Company continue a tradition which began in 1899
3:45 pm Colony DE	Growing Flowers for Garden Week – Lisa Ziegler talks about cutting gardens designed for early spring floral arrangements in Virginia.
5:30 pm Virginia Room Foyer	Cocktails and Photography Exhibition - Opening night cocktails feature Scenic Virginia photo contest winning entries, displayed with photo inspired floral design interpretations.
8:45 pm Lobby Bar	Dessert Buffet - After dining out, meet back at the Lodge for a selection of deserts with coffee or a nightcap.
<b>Tuesday, February 3</b>	
8:00 am Merchants Square	VIP Shopping and Continental Breakfast. Shops in Merchants Square will open at 8:00 am for VIP Power Shopping - just for you!
9:00am Virginia Room	Timeless Landscape Design - Atlanta landscape architect and noted author Mary Palmer Dargan talks about timeless landscape design.
10:30 am Offsite	Choice of Excursions - Learn to identify trees in Colonial Williamsburg's historic area by their bark and buds with Wesley Greene, or tour LEED Certified Alan B. Miller Hall at the College of William and Mary with Professor Rex Holmlin. The tour includes the President's Collection of Art
10:30 am Taste Studio	Super Simple Soup Sensations - Smell, Sip and Savor garden inspired soups prepared by Executive Chef Rhys Lewis to comfort you and delight your palate on a cold winter's day.
10:30 am Colony DE	Tablescapes for Outdoor Living - James Farmer creates tablescapes using Colonial Williamsburg products, adding a contemporary feel to time-tested designs.
12:00 noon Virginia Room	Lunch Celebrating Virginia Culinary Traditions with Chef Rhys Lewis - Chef Rhys Lewis prepares traditional Virginia foods.
1:30 pm Colony AB	Organic Emulsions - From headaches to sore feet, muscle cramps and upset stomach, the remedies to many of our ailments can be found in the world of plants. Join Barbara Close, herbalist and CEO of Naturopathica Holistic Health to explore the healing properties of plants to reveal how they have been used in the past and how they can be used effectively today.
2:00 pm Offsite	Choice of Excursions - Visit the GCV restored churchyard at Bruton Parish Church or take a guided tour of Colonial Williamsburg Art Museums (fee).
2:00 pm Colony DE	Sustainable Gardening Methods - Lisa Mason Ziegler shares the organic and sustainable steps she follows on her cut- flower farm to produce thousands of stems of flowers each week on just one and half acres of garden. Learn how everything you do in your garden affects something

else downstream.

- 4:00 pm Colony AB The Life and Work of Arthur A. Shurcliff - Noted author Elizabeth Hope Cushing discusses Arthur Shurcliff, landscape architect for Colonial Williamsburg during the original restoration, and for the Garden Club of Virginia's early restoration projects.
- 4:00 pm Colony DE Adventures of a Magazine Editor - Margot Shaw's vision for flower magazine is to provide a publication that will delight and enrich the lives of readers through the knowledge and beauty of fresh flowers - and, to expose as many people as possible to the joys of flowering by providing a source of inspiration and education for all "flower people."
- 6:30 pm Virginia Room Cocktails and Runway Fashion Show - Spend the night "in" with cocktails, small plates buffet, and New York style runway show featuring Virginia fashion designers.
- 8:45 pm Virginia Room Foyer Meet the Designers - Enjoy dessert and shop in the Symposium Boutique.

#### **Wednesday, February 4**

- 8:00 am Merchants Square VIP Shopping and Continental Breakfast -Shops in Merchants Square will open at 8:00 am for VIP Power Shopping - just for you!
- 8:30 am Taste Studio The Barista & The Baker - Join Pastry Chef Rodney Diehl as he shares his creative and signature breakfast breads paired with history's most unique coffee, tea and chocolate beverages
- 9:00 am Colony ABC Laura's Garden - No End in Sight - In this illustrated lecture, Colonial Williamsburg Landscape Manger Laura Viancour shares the evolution of her very own home garden over the years. She reveals that her focus is on the joy of creating a garden that evolves rather than working toward an end point. Her degree is in horticulture, not landscape design, and her garden is a reflection of places she has traveled, people she has known, wildlife she has observed and lessons she has learned along the way. Laura hopes the audience will be encouraged to try new ideas in their own gardens, even if their most garden-savvy friends might raise an eyebrow.
- 10:15 am Virginia Room Snipped! Iron Man Floral Design Competition - Arrangers James Farmer, Michael Grim and Sybil Sylvester create Pippin, Frank Robinson, David Powers and Clark Taggart will judge the designs. Margo Shaw will emcee. Who will get Snipped?
- 2:00 pm Offsite Haynie/Hamlin Winter Interest Garden - Tour the Haynie/Hamlin Winter Interest Garden and enjoy a cup of herbal tea.





## Events and Speakers

### Events

#### **Scenic Virginia Photos and Flowers Opening Night Cocktail Reception**

Welcome to Symposium 2015 Williamsburg! The highlight of this opening night reception is a visual feast created by top Garden Club of Virginia flower arrangers and honoring Scenic Virginia. Under the direction of Sandy Hart and Bebe Luck, a team of talented and creative arrangers celebrate the mission of Scenic Virginia as they are inspired by winning photo contest photographs and bring "Virginia to Life" through floral interpretation. At this evening's cocktail reception, you will also celebrate Virginia with delicious lite bites created by the Colonial Williamsburg Culinary Team led by Executive Chef Rhys Lewis. As you admire our state's scenic rivers, mountains, cities, farms and by-ways you are sure to catch-up with old friends and meet new ones as you plan your evening out at one of Williamsburg's best restaurants. Scenic Virginia is a private, non-profit conservation organization whose mission is to preserve, protect, and enhance the scenic beauty of our Commonwealth. For over a decade Scenic Virginia has supported public and private actions that enrich Virginia's extraordinary vistas and viewsheds, particularly along our highways and byways. Scenic Virginia believes beauty is good for business and essential for the soul, and Virginia's scenic assets are essential to the cultural and economic health of the Commonwealth. The annual Virginia Vistas Photo Contest showcases the depth and breadth of Virginia's scenic vistas and reminds us of the breathtaking beauty of the land that surrounds us. Each year the photo contest winners are showcased in the Richmond Times-Dispatch in a two-page feature in the Sunday Flair section. Symposium attendees will enjoy a rotating gallery of these winning photographs throughout the week.

#### **VA Designers Runway Show - Celebrate the Virginia Fashion Design Industry**

Symposium guests are encouraged to "stay in" for the evening as the Virginia Room is transformed into a VA Fashion Week Party! You'll find seats around the catwalk as the runway lights up and comes alive with riveting music and beautiful professional models who stomp-out with fabulous fashion by Virginia's top designers. Sit for a while and view the show, then take a break to refresh your cocktail and enjoy an elegant buffet. After the show, continue the party - meet the VA Fashion Week Designers and visit the Symposium Boutique. VA Fashion Week was formed in 2007 with the purpose of showcasing emerging designers and models from the East Coast and to establish a world-class fashion event in Southeastern Virginia. Designers include Gohar Ayvazyan Beaver for AB Couture. Her work has been showcased on runways at Paris Fashion Week, Moscow, Armenia and the United States. Designs mesh the art of different cultures emphasizing clean lines and an edgy, fresh look realized in natural silks, linens, cotton and leather.

Designer Lizzie London's childhood passion for abstract art was influenced by John Galliano and Salvador Dali. She has shown collections in more than 67 shows in the last four years. Her presentation for Symposium 2015 will be the Hue Collection inspired by the one and only Audrey Hepburn. Each creation is a custom designed, one-of-a-kind work of art.

Samantha Smith is the designer for Abydis (ah-buy-dis) Clothing. Created in 2003, Abydis is a women's casual clothing line for sizes 2-16, custom to 22. Raised in Richmond, Samantha completed study at Virginia Commonwealth University with a Bachelor of Fine Arts in Fashion Design in 2002. Abydis will be showing its Spring 2015 collection. Yatra Collection of handcrafted pieces represent the vibrancy of everyday India: the streets, the bazaars, the food, the music, the conversation that inspire tunics, shirts, stoles and jewelry. Three additional designers will be shown at Symposium, and information will be posted about the designs as the collections are finalized.

### **Snipped! Iron Man Floral Design Competition**

If you love Food Network's Chopped and Ironman culinary competitions, then Snipped is the fast-paced flower event for you! America's beloved floral designers James Farmer, author of *Porch Living* and *A Time to Plant*; Michael Grim, creator of *Homes in the Hamptons*; and Sybil Sylvester, owner of *Wildflower Designs*, create a variety of designs in timed competition. Live rock 'n roll music by the Smith-Wade band inspires each design set. Large screens will assure you see every minute of the action as the designers race to select the perfect container, flowers and design that best depict each musical theme. David Powers, David Pippin, Frank Robinson and Clark Taggart will judge the designs. Margo Shaw will emcee. Who will be Snipped?

### **Three Tablescapes in Blue and White...the Colonial Williamsburg Way!**

You will be the first to view tablescapes that are the result of a year-long collaboration between the James Farmer Design Team and the Colonial Williamsburg Products Division. The results are the perfect visual bridge between garden and table. James Farmer's *Wall Street Journal* best-selling book, *Porch Living*, serves as inspiration for table designs. Farmer's passion for the land and Southern culture have put him at the forefront of the garden-to-table lifestyle and the reawakening of Southern heirloom recipes and entertaining that use the bounty of the garden to create floral arrangements as well as food. As you chat with Farmer and the Design Team, you will feel what it is like to be invited to a "James Farmer Party" with a Williamsburg twist! Colonial Williamsburg dinnerware and decorative products are replicas of items in the museum collections, or products that are inspired-by, reimagined and repurposed for today's modern lifestyle from elements in the museum collections. Dinnerware, glassware, vases and decorative objects from the James Farmer tablescapes will be available for purchase, so you can create your own *Porch Living* designs at home.

## Speakers

### **Barbara Close**

Barbara Close founded her Healing Arts Center and Spa in 1995 with the goal of helping people attain optimal well-being. She soon realized, however, that her challenge was to educate people about healthy skin care in a world where the beauty industry is surrounded by hype and misinformation. Not only are many "natural" product lines filled with synthetic ingredients, but many of these ingredients are leading allergens and irritants, making the term "skin care" a complete paradox. According to Ms. Close

"My experience is that consumers want safe skin care that really works. Whatever your concern, as a clinical esthetician and product formulator, I strive to create authentic tools that deliver results. As an aromatherapist, herbalist and wellness author, I want our products to provide a sensorial experience as well. We seek to buy our raw materials in small batches from artisans, herbalists and local farmers, many of whom I know by name. I invite you to open one of our signature blue bottles and enjoy the aromatic power of our premium botanical ingredients."

### **Travis and Ryan Croxton**

Travis and Ryan Croxton. The origins of Rappahannock River Oysters can be traced all the way back to 1899. It was in that year that 24-year-old James Arthur Croxton, Jr., purchased five acres of leased river bottom in the Rappahannock River near Bowers, Virginia. Only hoping to supplement his farm income, J.A. unknowingly kicked off a tradition that has yet to end in the Croxton family. In 1961, after nearly 30 years of working with his father and his brother James Harmon, William Arthur, Sr., assumed full control of the company and concentrated its efforts in Virginia, where RRO still retains some 100-plus acres of leased oyster ground. Today the company is run by J.A.'s great-grandsons, Travis and Ryan Croxton, recipients of the 2005 Food & Wine Magazine "Tastemaker's Award," given each year to top young talents who've changed the world of food and wine by age 35. Oyster aquaculture is relatively new to Virginia, but in the last decade it has spawned not only a renaissance of the Bay, but also helped rekindle a forgotten love affair with the oyster. Aquaculture pioneers, Ryan and Travis, discuss how their Virginia company, Rappahannock River Oysters, has gone from a small hobby to an award-winning and nationally recognizable brand that's helped re-establish Virginia as the oyster capital of America.

### **Elizabeth Hope Cushing**

Dr. Elizabeth Hope Cushing is a landscape historian who writes, lectures, and consults on American landscape issues. She received a Ph.D. from the American and New England Studies Program at Boston University and has spent the last 25 years writing articles, books, and cultural landscape history reports for, among others: MIT's Endicott House, the Taft Art Museum in Cincinnati, the Massachusetts Department of Conservation and Recreation, and the National Park Service. Recently, with Keith N. Morgan and Roger Reed, she co-authored *Community by Design*, a study of the Olmsted firm in relation to the town of Brookline, Massachusetts.

The focus of her newly published book is landscape architect Arthur A. Shurcliff (1870-1957), a Boston native who grew up on Beacon Hill in a family that cherished, art, music, history, and above all, the natural world. He spent his childhood and youth wood-crafting in his father's 4th floor workshop, writing both poetry and prose, painting and drawing, and exploring the countryside surrounding Boston-pastimes that never ceased for him. His trajectory moved from a childhood filled with nature, history, and artistic discovery to an adulthood where he succeeded in incorporating all the joys of his growing up in his private and professional life- a course that led him to landscape architecture and ultimately to the restoration and recreation of the landscape and gardens of Colonial Williamsburg.

### **Mary Palmer Dargan**

Mary Palmer Dargan creates outdoor home environments designed to your lifestyle like a glove. Join us to put your garden thru its paces! After 40 years in the trenches as landscape architect, professor, botanist and writing 3 best-selling books on landscape design, hers is the voice of today's landscape design. Mary Palmer lives a dual life, straddling duties in her professional offices in Atlanta, shared with partner in life, landscape architect Hugh Dargan, and their lovely shop, Dovecote Porch & Gardens in Cashiers NC. Her passion is botany and its use to improve your health. As an approved horticulture

judge for the Garden Club of America, she regularly serves on conservation and education panels at Philadelphia Flower Show.

This summer, her Garden Talk Salon featured weekly guest appearances from 14 home environment gurus in horticulture, sculpture, art, floral design, conservation and landscape design. Her botanical product line, The Boundless Gardener, features hand crafted bitters.

### **James Farmer**

James Farmer, hailing from the pecan and peach laden fields of Georgia, learned how to be a "hyper-seasonal" cook at the side of his grandmother whose Southern heirloom recipes he revitalizes for contemporary tastes. James is an author of five books, a gardener, floral and interior designer, cook and garden-to-table lifestyle expert. His young, fresh voice shows his generation how to incorporate elegant seasonal garden living into one's life either on a grand scale or modest budget.

Farmer is Editor-At-Large for Southern Living Magazine and has appeared on NBC's TODAY. In the last year, James opened an interiors and antiques store, James Farmer Inc., in downtown Perry, Georgia. James' sixth book, Dinner on the Grounds, is due spring 2014.

### **Michael Grim**

Michael Grim, Florist and Co-Proprietor of The Bridgehampton Florist. Michael Grim's story is one of enormous talent, superb people skills and thirty-five years of very hard work. Michael loved flowers from the time he first visited his grandparent's summer home in Vermont. At Lehigh Valley Vocational Technical School he was introduced to the head of FTD, Peter Tryforus, who singled out Michael at a Floral Design Panel and urged his parents to encourage their son's talent. After graduation they allowed him to move to New York City, where he designed for the St. Regis Hotel and the St. Moritz Flower Shop, the shop of Ed Stiffler, and "Flowers by Cort", a Park Avenue institution. Like so many artists, Michael and his partner, Jim Osburn were drawn to the Hampton's, a beautiful stretch of sand and farmland 100 miles to the east of the city and there worked for Marder's, a high-end nursery often called the Bergdorf-Goodman of plants. They later purchased an existing flower shop, which they named The Bridgehampton Florist. Flower Arrangements now complement a growing Party Planning business- designing tablescape and decor and filling client's homes with flowers, plants--even accessories from the carefully curated Collection at The Bridgehampton Florist. Michael's personal favorite flowers are Spring's first offerings-- peonies, Lily of the Valley and sweet peas. When asked for his favorite colors he demurs, saying that's like asking who is his favorite child. Color, he states, is his greatest inspiration. You may know Michael and Jim from their many appearances on Ina Garten's "Barefoot Contessa" television show.

### **Brent Heath**

Brent and Becky Heath have led Brent and Becky's Bulbs down a path of success. From 1979, when they were the only employees, to today, with almost 30 employees and a business that has grown over 100 times, they are proud to know that they have helped many thousands of gardeners to "plant bulbs and harvest smiles!" The Good Lord created many incredible, interesting and beautiful plants and flowers. The species (wild) bulb flowers are among the most beautiful, diverse, complex but easy to grow group of plants. From hundreds of geophyte's (bulb) genera (types) have come many thousands of spectacular hybrids and cultivars. The species themselves are spectacular in their own right and often out persist their own progeny in longevity, perennialization and for sure, naturalization. We will take a look at species bulbs through the seasons and garden situations helping you decide what, when, where and how to grow and color gardens with flower bulbs.



## **Rex Holmlin**

Professor Holmlin is a registered professional engineer with more than 35 years' experience in project management; during his career he has managed more than \$1.3 billion in projects including Alan B. Miller Hall. He has graduate degrees in business and organization development and has interests in project team building, organization design and strategic planning

## **Nancy Ross Hugo**

Nancy Ross Hugo writes about gardening, trees, and floral design from her home in Ashland, Virginia, and her family's small farm in Howardsville, Virginia. Her love of trees has led her to tree habitats all over the world, but her real passion is celebrating the common wildflowers, weeds, trees, and everyday plants that are often overlooked in ordinary backyards. Nancy loves reading old natural history books, writing new ones, and exploring the creative process through flower arranging and nature journaling. Through nature journaling and blogging about the "windowsill arrangements" she creates every day, she says she keeps her creative muscles exercised, her thoughts straight, and her eyes open to all things wild and wonderful. The author of four books and hundreds of articles about nature and the outdoors, Nancy is the former garden columnist for the Richmond Times-Dispatch and education manager at the Lewis Ginter Botanical Garden. She currently directs Flower Camp, an outdoor center in central Virginia, and travels the country speaking on the two topics closest to her heart: observing trees carefully and celebrating the seasons through daily, simple flower arranging.

## **Ann Leister**

Ann Leister is the owner and director of Splash Model Management and has produced or co-produced multiple fashion shows, including a show for Operation Smile featuring designers including Versace, Missoni, Moschino and others. Ann created the concept that has become VA Fashion Week as a way to bring NY style fashion shows to the Hampton Roads area and to spotlight the design talent, models, and creative talent that call this region home. In addition, she has cast actors and models in regional and national commercials, TV shows, magazines and ad campaigns as well as placed models with agencies in major markets. She has a BA from The College of William & Mary and experience in real estate, advertising, human resources, video production, and the arts. Ann regularly attends fashion events in New York including Mercedes Benz Fashion Week, as well as shows in Washington DC, Las Vegas, Los Angeles, and Miami.

## **Chef Rhys Lewis**

Chef Rhys Lewis is the mastermind of all culinary operations for the Lodge, including conference food services and the new Lodge Restaurant and lobby bar. In the open kitchen, the energetic Lewis creates inventive selections from fresh, seasonal markets, evocative of fresh Chesapeake and Virginia cuisines. A native of suburban Philadelphia, Chef Lewis is a graduate of the Culinary Institute of America in Hyde Park, N.Y. He began his career as sous chef at the Inn at Huntington in the Berkshire Mountains of Massachusetts, followed by culinary positions at the Frankfurt Intercontinental Hotel in Frankfurt, Germany, and the Woodstock Inn in Woodstock, Vt. He was executive sous chef at Colonial Williamsburg's Williamsburg Inn in the 1980s until he joined the American Club resort in Kohler, Wis., as executive chef in 1989. There he accepted responsibility for menu creation, staff and quality supervision of the restaurants and banquet catering operations for the AAA five-diamond resort hotel, eventually becoming director of food and beverage. It was in Wisconsin that Chef Lewis became interested in working with artisan cheeses, an ingredient he continues to use in many of the meals he prepares at the Lodge.

## **David Pippin**

David Pippin was born and raised in Louisa County, Virginia. He graduated from Virginia Tech in 1983 with a Bachelor of Science in Agricultural Education. Prior to founding David Pippin, Inc. in 2000, he worked and became known for his knowledge and creative talents in a variety of horticultural and educational venues in the Richmond area. David's name is well-known in Virginia's horticultural world. He is a sought-after designer of inspired floral arrangements, a popular consultant on garden design, a provider of garden-themed programs for children and adults, as well as an educator with a wide range of horticultural knowledge and experience. In addition to running David Pippin, Inc., he is a facilitator and consultant for Virginia Agriculture in the Classroom, providing teachers with lessons to help students understand where our food and fibers are grown. He is also an adjunct professor in the Horticulture Department at J. Sargeant Reynolds Community College where he teaches floral design. As of January 2014, David is the floral designer for the Executive Mansion of Virginia where he provides floral arrangements for all of their events.

## **David Powers**

David Powers has been in the floral industry for over 32 years. He has designed, managed, freelanced, and owned his own shop. He is a member of The American Institute of Floral Designers and has designed for the Rose Bowl Parade and the Oscars. He now works with Potomac Floral Wholesale, where he is a Senior Sales and Marketing Manager.

## **Frank Robinson**

As President and CEO of Lewis Ginter Botanical Garden, Frank Robinson has provided leadership since 1992. During his tenure the Garden has expanded dramatically, developing more than 50 acres of themed gardens and major public facilities, including a visitors' center, education complex and classical conservatory. Funded by a successful \$44 million capital campaign, the Garden has grown to become one of the major horticultural and botanical facilities in the U.S. Frank has degrees in Horticulture, Japanese Language and Psychology. He attended Earlham College (IN) and Haywood Technical Institute (NC) and studied for a year at Waseda University in Tokyo, Japan. Prior to his current post, Frank was Executive Director of the American Horticultural Society in Alexandria, VA; Estate Manager of an expansive estate in Charlottesville, VA; and manager of grounds and horticulture at Rochester Institute of Technology, Rochester, NY. Preceding his work in horticulture, Frank's early career was focused on education and therapy services to autistic and multiple-handicapped children. As a youth, he studied oboe at Eastman School of Music, Rochester NY.

## **Margot Shaw**

Margot Shaw, the editor in chief of flower magazine has loved flowers since she could "pick a pocketful of posies" but didn't realize her true passion for them until just a few years ago. A self-named "flower girl," Margot attributes her knowledge and appreciation of floral design to her former boss and mentor Sybil Sylvester, an esteemed florist in Birmingham, Alabama who has taught Margot the (garden) tools of the trade for the past four years. While working for Sybil in her downtown shop, Margot quickly learned to cultivate her aesthetic of floral design and nurture her appreciation for their healing properties. However, after four years of working in the industry, she couldn't find a magazine on newsstands for fresh flower enthusiasts. After further investigation with friends and colleagues, Margot realized the strong demand for a quarterly publication that would educate and inspire flower enthusiasts while showcasing the many talented floral professionals within this thriving, diverse industry. Margot's vision for flower is to provide a publication that will delight and enrich the lives of readers through the

knowledge and beauty of fresh flowers -- and, to expose as many people as possible to the joys of flowering by providing a source of inspiration and education for all "flower people." Both a patron and participant in the arts, Margot studied Art History and Sociology at Hollins College in Virginia, Interior Design at the University of Texas and has an ongoing interest in photography. flower is her first foray into magazine publishing. Margot is a native of Birmingham, Alabama who resides in her hometown with husband Gates. She has three daughters, Hansell, Westcott and Elizabeth, two cats, Minuit and Jacques, and two dogs, Lancelot and Luce.

### **Bill Street**

Bill Street is the Chief Executive Officer for the James River Association headquartered in Richmond, Virginia. Bill is responsible for overseeing all of JRA's efforts to promote conservation and responsible stewardship of the James River's unique natural and historic resources. Prior to joining JRA in April 2005, Bill worked for the Chesapeake Bay Foundation for ten years where he served in multiple capacities, most recently as the Director of Watershed Restoration. At CBF, he was responsible for managing and coordinating all of CBF's watershed restoration work, including on-the-ground wetland and riparian restoration projects, agricultural practices, and volunteer restoration programs. Bill has led state and regional policy initiatives related to water quality, watershed restoration, agriculture and land protection. Previously, he worked for a private consulting firm, Malcolm Pirnie, Inc. in Newport News, Virginia as well as the U.S. Environmental Protection Agency, Duke University Wetland Center, and the Institute for Environmental Negotiation at the University of Virginia. Bill has received a Master of Environmental Management with a concentration in wetland ecology from Duke University and a Master of Environmental Planning from the University of Virginia. He also has received a Bachelor of Science in Commerce from the University of Virginia.

### **Sybil Brooke Sylvester**

Having spent her childhood learning from the grande dames of the Birmingham flower industry, Sybil Brooke Sylvester can name any flower you hold in front of her. With a mission to bring cutting-edge floral designs to Birmingham's traditional scene, in May of 1996 Sybil opened her shop, Wildflower Designs. Sybil's unique style combining European and Southern traditions, and her philosophy of personalized treatment for every client, regardless of budget, has made Wildflower Designs one of the South's most sought-after floral boutiques. In July of 2009 Sybil moved her business back home to her garage which gives her time to enjoy her garden - but has not interrupted her busy floral schedule. From a national speaking tour of Parisian's Home Stores to several demonstrations at the Southeastern Flower Show to private workshops for members of the Garden Club of America, and she has enjoyed being the keynote speaker at several Junior League and Art in Bloom events. A photo stylist for Southern Living, Coastal Living and Southern Accents, Sybil's work has also been featured in Southern Living Weddings, Southern Accents, Coastal Living and recently in numerous articles for flower, a national floral magazine. Sybil has also completed three years with an on-going column for Southern Accents magazine entitled "flower school," and she is proud to have held the title of Contributing Editor to Southern Accents magazine and of her ongoing involvement and title as Contributing Editor with flower magazine. Sybil has always dreamed that "Wildflower will travel" and is happy to report that dreams do come true. Her newest flower travels have included instruction for three separate "Floral Themed" cruises with Crystal Cruise Line - followed by a mammoth wedding in Cashiers, North Carolina. Never forgetting the roots that have nourished her blossoming career, Sybil has donated countless hours to local charitable organizations, including the Alabama Symphony Orchestra, the Birmingham Museum of Art and Magic Moments. She has served as a member of the board of the University of Alabama at Birmingham's Comprehensive Cancer Center, the Alumni Board for The Altamont School, as a member of the Museum Educational Council of the Birmingham Museum of Art, a member of the board for St. Anne's Home, a board member for The Pepper Place Farmer's Market

Association, Inc. and served as Assistant Director to "Project Light, an inner-city literacy program in Fairfield, Alabama. Sybil is in the process of writing a book proposal to share her floral design philosophy. She is the proud mama of two grown children and the grandmother of four precious granddaughters and a 6-year-old grandson. She lives with her husband, Bill along with Bogie, a Jack Russell terrier and Gabby, a Cavalier King Charles Spaniel, in Birmingham, Alabama.

### **Clark Taggart**

Clark Taggart is the floral manager/ designer of Colonial Williamsburg's floral design studio at the Williamsburg Inn. Taggart creates special floral arrangements for significant Colonial Williamsburg events, opening exhibits in the Colonial Williamsburg Museums, events at the College of William and Mary and Bassett Hall, the former home of the Rockefellers. His work has appeared in magazines including Antiques, House and Garden, Colonial Homes, Southern Living, Virginia Living, Family Circle, Gourmet and Architectural Digest. For 5 years, Mr. Taggart has lectured at Macy's annual Flower Show in New York. Taggart's floral designs have appeared on NBC, PBS, CNN and ABC, including a Christmas set for "Good Morning America". In 1995, Mr. Taggart decorated the James Beard Foundation headquarters in New York City in Colonial Williamsburg style for a Christmas theme dinner. His creations and talents were used for the Victory Garden and Burt Wolf's productions when they visited Williamsburg. Other nationally televised programs included the sets for Al Raker's show, Joy Philbin's Living Christmas show, and the Travel Channel's "Great Hotels" with Samantha Brown. Taggart is a graduate of the National Trust of Scotland's School of Practical Gardening, and certification from the Royal Horticultural Society and the City Guilds of London. Prior to joining the Colonial Williamsburg Foundation in 1980, Taggart served on the staff at Longwood Gardens. He has lectured on flower arranging and horticulture in the United States and Great Britain. Clark is a member of The Society of American Florists and is an honorary member of the Williamsburg Garden Club. He works closely with the Interior designer for the Colonial Williamsburg Hospitality Group in developing installations of the decor and public spaces. The floral studio provides flowers to guests for weddings, receptions, dinners, and other special events. Mr. Taggart's floral arrangements were featured in the Colonial Williamsburg publications "From a Colonial Garden", "Christmas Decorations from Williamsburg", "Entertaining in Williamsburg" and "Welcome to the Williamsburg Inn". He and his staff are responsible for all floral arrangements in the Inn, the Colonial Houses - Historic Lodging, five VIP houses and the home of the President of the Colonial Williamsburg Foundation. Taggart is also responsible for the floral arrangements in Providence Hall and guest suites, along with the Williamsburg Lodge Conference Center public spaces and guest houses, Williamsburg Woodlands Hotel and conference building, Governor's Inn, the Golden Horseshoe and Green Course clubhouses.

### **Laura Viancour**

Laura Viancour is Manager of Landscape Services for the Colonial Williamsburg Foundation. Shortly after receiving a B.S. in horticulture from Virginia Tech, Laura began her career at Colonial Williamsburg. Originally hired as a gardener over 30 years ago, Laura was later promoted to landscape supervisor and became responsible for the maintenance of Colonial Williamsburg's gardens. In 1997, Laura created a new position in the Foundation to enhance the interpretation of Colonial Williamsburg's gardens. As manager of garden programs, Laura developed and implemented Colonial Williamsburg's garden educational programs, trained the interpretive staff, and managed 70+ volunteers in the landscape department.

In her current position as manager of landscape services, Laura is responsible for the overall management of Colonial Williamsburg's gardens and grounds, which include the 301-acre Historic Area, and the Foundation's hotel, museum, and business properties. Laura serves as chairman of the annual Garden Symposium, Colonial Williamsburg's longest running educational seminar. Laura is a

frequent presenter for a variety of publications and television shows including, Country Gardens, Southern Living, CNN, the P. Alan Smith Garden Show, the QVC Shopping Network and Turner South Network.

Originally from the Philadelphia area, Laura lives in Williamsburg with her husband and 17-year-old son.

### **Lisa Ziegler**

Lisa Ziegler, a home gardener turned cut-flower grower began growing field- grown cut flowers in 1998 on less than one acre in Newport News, Virginia. In 2010 Lisa's garden grew into a farm, now close to 4 acres. During the growing season this farm yields 8,000 - 10,000 stems each week. Her flowers are sold to up-scale florists, at farmers markets and through her programs, "Friday Flowers Garden Share" and "Subscription Drop-off" that are in their 9th year. Lisa shares her knowledge and passion for gardening through programs. Her audiences have included flower and gardening show guests, radio listeners, garden clubs, master gardeners, horticulture groups, civic growers, commercial growers and others. In 2005 Lisa launched a mail- order catalog business, "The Gardener's Workshop," offering gardening and flower arranging tools and supplies she uses in her own garden and cut-flower operation. Lisa's programs incorporate her simple methods of gardening that inspire and delight. Lisa's book, *Cool Flowers*, tells how to grow hardy annuals and shares her firsthand experiences for growing such flowers as Snapdragons, Sweet Peas, Bells of Ireland and many others. Once you learn that "it's all about timing" your garden will never be without these beauties again.





## Excursions

Some excursions require pre-registration and payment of extra fees; go to Register Now to review the fees and register to customize your Symposium. Most excursions have limited capacity. All Excursions will depart promptly from the Williamsburg Lodge lobby entrance (near the bar) at the scheduled time. You will be walking or driving your own car in caravan to these excursions, so plan to have your car and car keys, comfortable walking shoes, coats, etc. ready at the departure time. If you miss the departure for your event, driving and walking directions can be obtained from the registration desk.

### **Taste Studio (walking, preregistration required, additional fee \$35, minimum 12, maximum 30)**

Discover. Learn. Taste. Taste Studio, located in the former Craft House between the Colonial Williamsburg Lodge and Williamsburg Inn is the realized dream of Executive Chef Rhys Lewis. The space has been beautifully reconfigured and is now a culinary and wine tasting demonstration kitchen and classroom that provides a beautiful setting for an unforgettable meal. During the growing season, an experience at Taste Studio includes a tour of the historically correct vegetable gardens at Colonial Williamsburg. Class members then get a hands-on experience for creating vegetable-centered dishes. For Symposium, classes will center on baking biscuits, scones, crusts, wine, chocolate, cheese as well as winter vegetables. For example, you can learn to make your own truffles from American Heritage's historic chocolate. Colonial Williamsburg's creative, energetic chefs will inspire and delight you in this newest venue.

### **Visit the Spa of Colonial Williamsburg (walking, individual payment arrangements)**

The Spa of Colonial Williamsburg offers a calm sanctuary of classic elegance. It is conveniently located adjacent to The Lodge. If you wish to make an appointment, please contact the Spa directly for information and reservations.

### **Learn to Identify Trees by Their Bark and Buds with Wesley Greene (walking, no fee)**

Join Wesley Greene, Colonial Williamsburg's Historic Trades gardener, on a two-hour walking tour "Identifying Trees in Winter." You will explore the trees found in the Historic Area of Colonial Williamsburg and their use by Virginia colonists in the 18th century. Participants will also learn how to identify trees by bark, form and bud.

Wesley Greene has worked for the Colonial Williamsburg Foundation since 1981. For the first 15 years he was a supervisor in the Landscape Department and oversaw the tree maintenance program. In 1996 he founded the Colonial Garden where costumed employees interpret 18th century plants, tools and cultural technique.

Greene's book, *Vegetable Gardening the Colonial Williamsburg Way*, has been called an historical guide to 18th-century vegetables and gardening practices which showcases tried-and-true techniques that are remarkably relevant for today's home vegetable growers - all thoroughly researched, beautifully illustrated and written to inform and entertain. Peter Hatch, director of gardens and grounds at Monticello, called the book "a steaming hotbed of garden wisdom."

### **Excursion to Bruton Parish Church and Churchyard (driving, no fee)**

Bruton Parish was formed in 1674 and is an active parish in the Episcopal Diocese of Southern Virginia. The present building was completed in 1715 and stands in the center of Williamsburg adjacent to the Palace Green. Designed by Governor Alexander Spotswood, the brick cruciform structure became the 18<sup>th</sup> century Anglican court church. Modifications followed to enhance it and accommodate the growing capital city: extension of the chancel, the addition of galleries, a churchyard wall and steeple. Details of note include the altar and communion rail of black walnut, Governor's Pew, high pulpit with sounding board, and bronze lectern given by President Theodore Roosevelt in 1907. The baptismal font came to Bruton Parish c1758 from the church at Jamestown. Historic Garden Week proceeds assisted with churchyard restorations in 1936, 1955 and 2003. The 2003 project, designed by William D. Rieley, incorporates oyster shell paths, a circular brick courtyard, enclosure railing and plantings. Bruton Parish is currently observing the 300th anniversary of continuous worship in the building with a series of events and welcomes residents and visitors to take part. The Rev. Christopher L. Epperson, Rector.

### **Sustainable/ Green Building at William and Mary (driving, no fee, maximum 25)**

Allen B. Miller Hall is home to the College of William and Mary's Mason School of Business. The building was awarded a LEED Gold Certification from the U.S. Green Building Council. LEED certification is a recognition that a construction project or building can attain by utilizing environmentally friendly building practices during construction or remodeling. LEED is an acronym that stands for Leadership in Energy and Environmental Design. LEED-compliant facts include: 20% energy savings, a projected water use savings that exceeds 40%, auto-controlled lighting that shuts off when no one is in the room, use of native and drought resistant plant species and use of Green Housekeeping chemicals and practices. A tour of the building includes artwork and spaces that are designed to enhance study and livability for students and faculty.

### **Excursion to Haynie and Hamlin Private Garden**

Don Haynie and Tom Hamlin, after 24 years in the floral business, changed careers when they bought an 18th century Raphine, Virginia property and made it into a working herb farm, which they ran for another 16 years and which they say sometimes attracted as many as 10,000 visitors a year. They closed the commercial operation in 2007 and eventually purchased a Colonial-style home in Williamsburg that features both sun and woodland landscaping. In their years in Williamsburg they have won battles with deer and pests, and have created a truly memorable garden experience, which they are willing to share, along with a cup of warming herbal tea, to a small group of Symposium Guests. This excursion has reached maximum capacity.

### **Excursion to Colonial Williamsburg's DeWitt Wallace Decorative Arts Museum (driving, additional fee \$10, maximum 100)**

The Colonial Williamsburg Foundation's many treasures include its outstanding collections. They encompass nearly 70,000 examples of American and British fine, decorative and mechanical art; 5,000 pieces of American folk art; more than 20 million archaeological artifacts; and 15,000 architectural

fragments. These materials help us understand life in Virginia, the American colonies and the greater North Atlantic from the 17th century through the Early National Period. Many of the collections furnish more than 200 rooms in Williamsburg's historic buildings. A leader in authentic recreation of historic spaces, the Foundation aims to research and present the most authentic settings possible, from the parlors of the wealthy to the working and living spaces of the enslaved. We believe it is easier to teach important stories of the past when they are delivered in a convincing setting. The collections are also displayed in the Art Museums of Colonial Williamsburg: the Abby Aldrich Rockefeller Folk Art Museum and the DeWitt Wallace Decorative Arts Museum. There, both long-term and changing exhibitions are designed to tell stories. Once-common objects such as furniture, clothing, ceramics, metals, maps and firearms become interpretive tools for talking about the people, events and ideas of the past. Finally, the collections are an unparalleled research repository. The Foundation's archaeological holdings in 18th-century British and American materials are among the world's most complete, while its archaeological environmental collections offer a window into plant and animal populations. The folk-art collection is the nation's largest and oldest; the fine and decorative arts include nationally important assemblages of Southern furniture, maps, British pewter, numismatics, British ceramics and a host of other materials. All are regularly used by researchers on staff and from around the world.

**Excursion to Bassett Hall (driving, preregistration required, additional fee \$20, minimum 10, maximum 20)**

Bassett Hall, located near the Colonial Capitol, is a two-story 18th century frame house set off by gardens and original outbuildings, and was the Williamsburg home of Mr. and Mrs. John D. Rockefeller, Jr., for many years. Philip Johnson, a House of Burgess member, constructed the house before 1766. Martha Washington's nephew, Burwell Bassett, purchased the home in 1800. He was a Virginia legislator and congressman. Bequeathed to Colonial Williamsburg in 1979, the house and most of the furnishings, including many examples of Mrs. Rockefeller's American folk art collection, remain much as it was when the Rockefellers furnished it in the mid-1930's. This gift to the Foundation included 585 acres of woodlands and gardens that bloom in the spring and fall. Arthur Shurcliff was the original and principal landscape architect during the earliest years of the Restoration. "Colonial Revival" is the term that was developed to describe the style of garden design that developed over the course of the early 20th century, a style hugely defined by the work of Arthur Shurcliff and Alden Hopkins. As part of recent renovations, the gardens at Bassett Hall have been re-created as they appeared in the 1940s. Three original outbuildings flank the east side of large flowerbeds that are planted with bulbs in the spring and mums in the fall. A boxwood vista leads from the teahouse to the woodlands in the distance.



## Shopping

### **Boutique Vendors**

Amato Gems  
Janice Cain Stationery and Gifts  
The Gardener's Workshop  
The Arranger's Market  
Courtney Bell Collection  
Barbara Arnett Cashmere  
The Classic Baby  
Isabell K Jewelry Portraits, Inc.  
Tamara's Designs  
Worth  
Scarpa Airstream Shopping  
Fly Away Home Birdhouses

### **Merchants Square in Colonial Williamsburg**

Closet Envy  
Ocean Palm  
J. Fenton Gallery  
Carousel Children's Boutique  
Bella Fine Lingerie  
The Jazzy Giraffe

### **Colonial Williamsburg Shops**

Colonial Nursery, Golden Ball, John Greenhow Store, Mary Dickinson Shop, Market House, Post Office, Prentis Store, Tarpley, Thompson & Company, The William Pitt Shop

### **WILLIAMSBURG Stores**

WILLIAMSBURG Craft House, WILLIAMSBURG At Home, WILLIAMSBURG Celebrations, Everything WILLIAMSBURG, WILLIAMSBURG Booksellers, WILLIAMSBURG Revolutions



## Dining

### Monday, February 2

Lunch with speaker James Farmer "A Time to Plant"

Cocktails and Scenic Virginia award winning photos with interpretive floral designs

Dinner on your own in Merchants Square or Colonial Williamsburg

Berret's 757-253-1847 (Mention GCV for 10% discount)

Blue Talon Bistro 757-476-2583 (Dinner and Breakfast)

DoG Street Pub 757-293-6478

The Trellis 757-229-8610 (Breakfast and Dinner)

Aromas 757-221-6676 (Dinner and Breakfast) no reservations

Blackbird Bakery 757-229-8610 (Breakfast)

Colonial Williamsburg

Kings Arms Tavern

Williamsburg Inn

Williamsburg Lodge

Dessert buffet in the lobby of the Williamsburg Lodge

### Tuesday, February 3

Continental breakfast in Merchants Square for VIP shoppers, or on your own

Lunch with chef Rhys Lewis

Cocktails, buffet assortment throughout an evening featuring VA fashion runway show

### Wednesday, February 4

Continental breakfast in Merchants Square for VIP shoppers, or on your own