ORANGE COUNTY, VIRGINIA

Sipping Through Orange County The Romance and Mure of Wine

Page 3

Sipping & Toasting Through Our Colonial Past Page 5 Four County Players: A Midsummer Night's Dream at the Ruins Page 8 Renaissance Fair Draws Orange County Folks Page 12



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Chateau MerrillAnne owners Kenny and Emily White pose in their tasting room. Photos by Barbara Wimble.

Sipping Through Orange County



Since ancient times, the enjoyment of wine has been a part of civilized society. The Romans actually considered wine as much of a necessity as bread and olive oil, and one of the reasons they constructed roads was for the transportation of wine.

Viticulture, the study of growing wine, and enology, the study of winemaking, have become more and more popular in today's world. The United States is the world's fourth largest wineproducing country behind



The incredible view from the top of the mountain at Honah Lee Vineyard. Photo by Barbara Wimble

Cover designed by Marilyn Ellinger.

By Barbara Wimble Correspondent

France, Italy, and Spain, and each of the fifty states produces wine. Virginia is the fifth largest wine-producing and the seventh largest commercial grape-producing state. There are 280 wineries in Virginia today, and the wine Virginia produces has received national and international acclaim.

Why have vineyards, wineries, and tasting rooms become so popular? According to Eric Hopwood of Orange County's Honah Lee Vineyards, "They are sprouting like mushrooms!" Kenny White of Orange County's Chateau MerrillAnne explained that some folks take it as a challenge, a quest to see how many of the wineries on the map they can find. One couple said that Chateau MerrillAnne was their 61st winery! Wine lovers see places that they would not have otherwise seen and meet people whom they would not otherwise have met.

I have found that it is fun learning about wine – the etiquette, lingo, correct pronunciations, the proper way to hold your glass, and the history and stories behind the vintages. I've learned a whole new vocabulary about wine, vineyards, and wineries in researching this article! For instance, a "varietal" is a wine made from a single grape type. It is fun exploring the varied tastes of the wine and comparing notes with your fellow tasters. There is a certain camaraderie created among the participants that is different than saddling up to your neighborhood bar for a cool one at the end of the day. Everyone is at a tasting room for the same reason – to taste and learn about wine. You don't need to be an expert on wine to visit a winery, and should not be intimated – wine education is one mission of wineries.

There are six wineries in Orange County, and I heard it through the grapevine that there will soon be a seventh. Wine events and festivals in the area bring thousands of visitors to Orange County. One of these is the annual Orange Uncorked Wine Festival, which was held in May this year at the Market at Grelen.

In addition, there are several wine throughout Virginia. The trails Montpelier Wine Trail is a collection of six small, family-owned wineries located around historic Montpelier, including three from Orange County - Chateau MerrillAnne, Hammerstone Cellars, and Honah Lee Vineyards. The Monticello Wine Trail is comprised of 33 wineries, including three from Orange County -Vineyards, Barboursville Horton Vineyards, and Reynard Florence Vineyard & Winery. I enjoyed spending time with the owners of two of Orange County's vineyards and look forward to visiting the rest next month. Stay tuned!

See Sipping Page 4

June 21-July 18, 2019 • OC MAGAZINE • 3

Sipping from page 3

Chateau Merrill Anne 16234 Marquis Road, Orange

When you drive down the long gravel lane through the pasture to the Chateau MerillAnne vineyard and tasting room, you are greeted by a series of whimsical signs featuring a black cat. This cat, Nutter, now deceased, came with the farm and became the mascot and logo of the wine labels. Customers are now greeted by an orange tabby name Brix, who was named for the measurement of sugar in wine and grape juice. This friendly feline can often be found playing with your shoelaces in the tasting room (in my case) or cozily curled up in the lap of a happy customer sipping a glass of wine.

Chateau MerrillAnne is located on a beautiful farm off historic Marquis Road – named for the Marquis de Lafayette, who traveled this path in 1781 through Orange County to Yorktown. The farm is owned and run by Emily and Kenny White. Named for both of Kenny's parents, Merrill and Anne, the farm was purchased by his father



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The Chateau MerrillAnne deck overlooks the vineyards. Photo courtesy of Chateau MerrillAnne.

in 1966. They raised beef cattle, pigs, and hay, the usual farm offerings. Kenny grew up working on the farm, but when he purchased the property from his father in 2006, he decided that he did not want to do that kind of farming. Instead, he looked into growing grapes and had a feasibility study done that identified three good areas. Their first vineyard was planted in 2010, and their first vintage was produced in 2012. Chateau MerrillAnne became the fourth vineyard in Orange County.

Chateau MerrillAnne has four and a half acres in vines that include four varietals of grapes – Cayuga, Chambourcin, Norton, and Regent. Their Cabernet Sauvignon, Chardonnay, Merlot, Petit Verdot, and Viognier are grown offsite. Kenny explained that it is difficult to grow all the varietals in one spot because the grapes thrive in different climates and elevations. Sometime after they started their vineyard, Emily



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and Kenny took classes in viticulture at Piedmont Virginia Community College, and as is the case with all wine growers, they have learned through some trial and error.

Emily and Kenny met while shopping for televisions at the Best Buy in Fredericksburg, an unusual place for romance, and were married in 2008. He has been in real estate for 25 years and is still working in that field. Emily works for a Washington, DC law firm, mostly from home. Working in the tasting room evenings and weekends is their escape.

See Sipping page 6



Brix, the official greeter of the tasting room. Photo courtesy of Chateau MerrillAnne.

Sipping and Toasting Through the Past

Those Colonists Really Knew How to Throw a Party!

By Barbara Wimble Correspondent

here is so much to celebrate this Independence Day, the 243rd birthday of the country,

and so many ways to celebrate – time with family and friends, fireworks, cookouts, hot dogs, ice cream...and wine. For thousands of years all over the world, people have been celebrating holidays and other landmark occasions by imbibing and toasting with the fruit of the vine.

The Old Dominion has a long and rich history with wine and is, in fact, considered to be the birthplace of American Wine. Going back to 1619, four hundred years ago this year, the House of Burgesses in Jamestown passed "Acte 12," which required all landowners in and around Jamestown to plant and tend to at least ten grape vines for the purpose of making wine that would be suitable for export (for the Crown). However, early attempts at producing wine from native Virginia grapes were unsuccessful because the grapes imported from Europe were fragile and died prior to harvest. But the early Virginia wine pioneers were persistent, and the native grape varieties mutated and generated hearty hybrid grapes. The early attempts may have failed, but the "spirit" has lived on.

Governor Spotswood and the Knights of the Golden Horseshoe

Many Virginians are familiar with the story of Colonial Lt. Governor Alexander Spotswood, who led his Knights of the Golden Horseshoe on a famous venture through the wilderness of Virginia, including Orange

See Colonists, Page 7



A period wine bottle with James Madison provenance. Note the seal on the bottle with his name. Image courtesy of Montpelier, a



In 2016, the Germanna Foundation hosted a living history encampment in celebration of the 300th anniversary of the Knights of the Golden Horseshoe Expedition. Reenactors portraying Gov. Spotswood, John Fontaine, George Mason III, Captain Jeremiah Clouder, toast to the success of the expedition. Photo courtesy of the Germanna Foundation.

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Sipping from Page 4

Owning a vineyard is a lot of work, unlike the 1980s soap opera "Falcon Crest" about the fictional winery in Southern California that romanticized owning a vineyard, Kenny explained. Running a farm includes hard physical labor, but their family and friends help out. They love running the vineyard and have made some of their best friends through the business. Yet, as much as they love it, on the Saturday after Thanksgiving, they celebrate the end of their tasting room season with a big bonfire. They close for four months and reopen in April.

Chateau MerrillAnne offers a quiet atmosphere. Kenny said that their customers like the serene setting of the rustic tasting room, and appreciate that they don't have to talk over a band.

The tasting room was an old falling-down barn they restored in 2013 with as much reclaimed materials they could find. They claim that their oversized front door is the most photographed in Orange County as it has become the backdrop for an untold number of group photos over the years. Kenny's brother-in-law built it for them. Kenny explained that, "The reason it is so big is because the large bow window above it was a treasure that we found in the ReStore in Fredericksburg. And the size of that window dictated the size of the door, which is much taller and wider than your average entry door."

They built an addition to the tasting room they named the "Rudder Room," in tribute to Kenny's grandfather, Frank Rudder, whose work ethic was an example to Kenny. They host their very popular potluck dinners and Game Nights there. They play trivia board games, including "Cards Against Humanity." Kenny advises their participants "to leave your prudish aunt at home and bring your crazy uncle." Sounds like fun! Chateau MerrillAnne also offers a lovely deck area for sipping wine and encourages picnicking in their meadow.

The names of their wines reflect their love of Williamsburg and history. I tasted them all – and went home with a bottle of their 2017 Palace White (named for Williamsburg's Governor's Place) and found to my (cat-lover) delight, that even the corks have a whimsical "Meow" printed on them.

As Kenny says in an Orange County promotional video, "In Orange, it is not about the size of the vineyard, it is about the great wine and the great friends you make along the way." I certainly feel like I have made new friends at Chateau MerrillAnne.

H Vineyard Called Honah Lee 13443 Honah Lee Farm Drive, Gordonsville

Honah Lee Vineyard, located between the towns of Orange and Gordonsville on Route 15, sits on one of the most beautiful spots in Orange County. At first glance, it doesn't seem impressive, but once you venture up through the vineyards, you will find yourself on the second highest point in Orange County with a breathtaking view of the mountains and acres of picturesque vineyards. I was fortunate to take a tour with Eric Hopwood, one of the brothers who runs the business, and was wowed by what I saw.

Honah Lee Farms did not start out to be a vineyard. Vera and Wayne Preddy lived in Northern Virginia, where Wayne was a captain with the Washington, DC fire department. After retiring in 1988 after 20 years of service, he came home to Orange County, where he was born and bred. He and Vera bought their 150-acre property and raised turkeys for a co-op in the Shenandoah Valley. In addition to tinkering on the farm, Wayne volunteered with the Orange County Fire Department, while Vera handled the business end of the farming operation.

On their honeymoon in the Outer Banks in 1986, Wayne and Vera listened to a '60s radio station that repeatedly played Peter, Paul and Mary's "Puff the Magic Dragon." The song stuck in their heads and thus became their honeymoon theme song. When they bought their property, they named it for "Honah Lee," that magi-



Brothers Todd and Eric Hopwood posing in front of the Honah Lee Vineyard tasting room. Photo by Barbara Wimble

cal place in the song and for Wayne's "few acres of independence." The logo of the vineyard is a dragon with unfurled wings.

In the 1990s, a nearby vineyard leased some of their land and planted the initial vineyard, but after a lease dispute, the Preddys found themselves to be the stewards of the vineyard and decided to learn the business, fast. Honah Lee now has nearly 40 acres under vine, where they grow 12 varietals of grapes, including Cabernet Chambourcin, Franc, Chardonnay, Petit Manseng, Malbec, Merlot, Petit Verdot, Roussanne, Sauvignon Blanc, Tannat, Vidal Blanc, and Viognier. All the grapes used in their wines are grown at Honah Lee.



Pourer Katie Faz serves Chardonnay slushies during Honah Lee's very popular Wind Down Wednesdays. Photo by Barbara Wimble

Eric explained to me that the local Davidson soil in Orange County is perfect for the growing of grapes because it offers good drainage that supports the root structure, and contains an abundance of minerals. Recycled turkey litter fertilizer contributes to growing big beautiful grapes.

Wayne died in 2016. In honor of their stepfather, Eric and his brother Todd named their flagship red wine "Captain," which features the fire department symbol on the bottle label.

Vera has recently retired, and her sons run the business now. Both men served our country in the military and their communities on the police force. Eric was a paratrooper in the Airborne Infantry and then a law enforcement officer in Orange County. After retiring from the Sheriff's Office in 2011, he decided to stay on the farm and learn the wine business. He vividly remembers his first experience visiting a winery. On vacation, he visited the Biltmore estate in Ashville, North Carolina, and decided to check out its vineyard tasting room. He noted that a Virginia wine, Viognier, was offered and asked the pourer to, "Give me a snort of that Vogner." The snooty pourer replied, "Do you mean a TASTE of the "Veeonyeah"? From then on, Eric vowed never to embarrass himself and learn more about wine. And he has.

Todd was in the Military Police for three years and a police officer in Albemarle County for 27 years before retiring in 2018. Their mother also retired about this time, and Todd took over the business side, while Eric handled more of the operations. There is a good balance in their working relationship – like a good wine pairing!

In the beginning, Todd had to expand his palate and develop a taste for the different wines because he had to taste them! He advises those tasting wines to avoid a wine you already know you like and instead try something different. He gave the example of a customer who insisted she did not like Chardonnay. He convinced her

See Sipping page 14



The rustic and cozy tasting room at Honah Lee. Photo By Barbara Wimble.

County, three hundred years ago. Spotswood wanted to explore the western part of the colonies beyond the frontier and prove that the Blue Ridge Mountains could be crossed. On August 26, 1716, his group of Virginia gentlemen and their retinue of rangers, Native American scouts, and enslaved servants set out from the Germanna settlement on the Rapidan River on their journey over the Blue Ridge Mountains to the Shenandoah Valley. (Presidents James Madison and Zachary Taylor were both descendants of one of these Knights, James Taylor.) During the expedition, they discovered the rich Davidson soil in Orange County that was perfect for tobacco cultivation (and also for growing grapes as discovered later!).

John Fontaine chronicled the events of the expedition in his diary. He noted that they carried ample provisions with them, including an impressive amount of libations - "white and red wine, asquebaugh [whiskey], brandy shrub [a fruit liquor made the juice and rinds of citrus fruit and brandy], two kinds of rum, champagne, canary [wine from the Canary Islands], cherry punch and cider.

When the company finally descended to the Shenandoah Valley on September 6, they feasted, loaded their muskets, and began a series of famous toasts. They began with a champagne toast to the health of King George I, and fired a volley in salute. This was followed by a Burgundy toast to the health of the Royal Princess, and another volley. Next was a Claret toast to the health of the all other members of the royal family, and yet another volley. Governor Spotswood was then toasted, followed by another volley. The toasts and volleys went on until all the gentlemen of the company had been honored. That must have been some raucous celebration!

The Founding Tathers Celebrate Although not very popular today, Madeira was the most popular wine in Colonial America. A Portuguese wine fortified with Brandy, Madeira is thick, sweet, and caramel-colored with an alcohol content of 18-21%, nearly twice the content of unfortified wines.

On July 4, 1776, the members of the Continental Congress in Philadelphia signed the Declaration of Independence - a document that would serve as the foundation of a new nation. This was serious business - they could have been hanged for treason! The signers toasted this momentous occasion with Madeira, and from then on, Madeira served as the toasting beverage of choice for the Founders.

On September 15, 1787, two days before the signing of the Constitution, 55 gentlemen, including delegates of the Constitutional Convention, celebrated at the City Tavern in Philadelphia. George Washington, Benjamin Franklin, Alexander Hamilton, and James Madison were among the attendees. Their bar tab included "54 bottles of Madeira, 60 bottles of claret, 22 of porter, eight of whiskey, eight of cider, 12 of beer, and seven bowls of [probably alcoholic] punch." They certainly had much to celebrate in the crafting of our American Constitution! The average Colonial American consumed many times as much alcohol as contemporary Americans do (partially because water was unsafe to drink at that time), but no matter how you pour it, that's a lot of booze! (By the way, the City Tavern in Philadelphia is the longest continuously run tavern in the United States and you too can celebrate like a Founding Father/or Mother there!)

Jefferson and Mine While James Madison was celebrating in Philadelphia at the Constitutional Convention, his good friend and colleague Thomas Jefferson was traveling throughout Europe following his stint as our first Ambassador to France (1784-1787). According to John Hallman's book "Thomas Jefferson on Wine," when Jefferson voyaged to Europe, he brought with him four-dozen bottles of "Hock" - German Rhine wine. Like the other Founding Fathers, he enjoyed Madeira, but was introduced to German wine by the Hessians. In 1779, Hessian mercenaries were taken prisoner after the Battle of Saratoga and were interned at the barracks in Charlottesville. How did the prisoners get the wine? According to military historian Ed Wimble, "it was up to the nation to whom the soldiers belonged to provide them with food and drink, usually in the form of cash to make the purchases. However, supplies were allowed to pass between the lines for POWs." Some of the Hessian officers rented local homes and socialized with Jefferson – playing music, dancing, and drinking wine. However, once Jefferson was in France, he developed a taste for fine French wine, and thereon was a devotee.

While visiting vineyards in France, Germany, and Northern Italy, Jefferson became familiar with the centuries-old growing traditions of each region he visited. He believed that America could one day produce wines to rival those of the Old World. In 1808, he explained his belief in a letter to Charles De Lasteyrie, a French agriculturalist and French aristocrat: "...(W)e could in the United States make as great a variety of wines as are made in Europe, not exactly of the same kinds, but doubtless as good..." His experiments in viticulture at Monticello were not successful – the French, German and Italian vines he planted withered and died – but he was successful in making wine from Scuppernong grapes, a native hearty white grape. However, due to the pursuits of Jefferson's successors, the grafting of European vines onto American rootstock, and replanting vines, winemaking in Virginia slowly emerged. Thanks to Jefferson, "America's first wine expert," we can now celebrate that his prediction proved correct and his dream came to "fruition."

Madison and Madeira

James Madison and his friends, including Jefferson, James Monroe, and James and Philip Barbour, corresponded with each other about wine. They discussed merchants, how to store wine, when to transfer it from casks to bottles, how to "fine" wine to remove sediment, and ways to improve the flavor. Wine was so important to them that they classified it as a "food."

In her September 28, 2008, article for WVTF "Thomas Jefferson's Love Affair with Wine," Sandy Hausman wrote about Jefferson's extensive involvement with wine. She reported that in those days, most wine traveled from Europe in wooden casks. Although there was a risk of bottled wine breaking during transit, Jefferson preferred his wine bottled, because he felt it was safer from middlemen, who were known to water down the cask, and thirsty sailors, who often syphoned some during the long transatlantic voyage. According to James Madison's papers at Montpelier, Madison wrote very specific instructions to his merchants requesting that the some of the rarer barrels of wine be double-casked and put in a wooden case before being shipped.

Madison's papers reflect that he was a wine connoisseur and a collector. Visitors to Montpelier and the White House were impressed by his wine selections, which included a variety of French, Spanish, Portuguese, Italian, Brazilian, and German wines. As was customary at the time, he and Dolley served wine during every course, first with cake as an appetizer before dinner, and then with the meal and after the meal. Madison made clear that Madeira was his "favorite produce of the grape," and he preferred the Madeira of Libson to that of Sicily.

Celebrate America!

The Founding Fathers had to wait for their wine to cross the Atlantic, and there were often many delays due to weather and shipwrecks, among other causes. In some cases, they may have had to wait for over a year for their favorite wines, and when they got the wine, it might have turned to vinegar. But today we can enjoy the delicious fruit of the vine made locally and visit the many vineyards and tasting rooms throughout Virginia including here in Orange County! (See "Sipping Through the County" in this edition for more information about two Orange County vineyards and their wine.)

On this Independence Day, celebrate our Founding Fathers with a glass of Red, White and/or Blue (wine made from a combination of white and red grapes). Toasting with American wine would certainly be in the "spirit" (of '76) of the day. Without our Founding Fathers' dedication to the cause of Independence, we might all still be singing "God Save the Queen!" Cheers!

Please remember to drink your beverages of choice responsibly and don't drink and drive!

My gratitude goes to Hilarie Hicks of James Madison's Montpelier and Timothy Sutphin of the Germanna Foundation for their help with my research for this article.

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Incredibles 2: Mary Poppins July 2 Returns: July 9

Mary Poppins How to Train Your Hotel Returns: July 9 Dragon: The Hidden Transylvania 3: World: July 16 July 23



Events and Announcements



Shakespeare at the Ruins: A MIDSUMMER NIGHT'S DREAM

The beloved, nationally acclaimed SHAKESPEARE AT THE RUINS collaboration between Four County Players and Barboursville Vineyards returns — after 13 years — for a special one-time production. Performances will be on-site in the beautiful Barboursville Vineyards, at the historic ruins of Governor James Barbour's mansion, designed by Thomas Jefferson and destroyed by fire on Christmas Day, 1884. ABOUT MIDSUMMER: On a midsummer's night, four young lovers find themselves wrapped in the dream-like arms of an enchanted forest where sprites lurk and fairies rule. While a feuding Fairy King and Queen are at war, their paths are crossed by Bottom, Quince and their friends presenting a play within a play. Chief mischiefmaker Puck is on-hand to ensure that the course of true love is anything but smooth, and games of fantasy, love and dreams ensue in Shakespeare's most beguiling comedy. (Blurb from Royal Shakespeare Company)

Date: Friday, July 12, 2019; July 13, 18, 19, 20, 25, 26, 27

Time: 7:00 pm • Cost: see website for details

Location: Barboursville Ruins, 17655 Winery Road, Barboursville • Website: http://fourcp.org/ • More Info: **Box Office: 540-832-5355**



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8• OC MAGAZINE • June 21–July 18, 2019



6th Annual Playin' in the Park Independence Celebration A local celebration of our freedom! The Playin' in the Park Independence Celebration features live music, a Touch-A-Truck, kid's activities, fireworks, and more! Date: Saturday, July 6, 2019

Time: Gates open at 5 pm, Fireworks at Dark

Cost: Free, Donations Accepted for Parking by Volunteer Groups Location: Booster Park, 1177 Bloomsbury Road, Orange (Behind the Orange County Airport)

Website: http://orangecountyva.gov/parksandrecreation • More Info: (540) 672-5435



Music in the Park will be held in Taylor Park from 6-9 p.m. Saturday, July 20, 2019

In the case of inclement weather, the event will not be canceled but will be held at MADISON AT THE MILL!

Latin Beats w/ Berto Sales & Vincent Zorn Latin Guitar Duo



Bull Riding Rodeo Come to Oakland Heights Farm for family entertainment in the form of

live bull riding! Date: Saturday, July 13, 2019 Time: Gates open at 5:30pm, Bull Riding at 7:30pm Location: Oakland Heights Farm, 17110 James Madison Highway,

Gordonsville, Website: http://oaklandheightsfarm.com More Info: (540) 222-1824



Historic Landscape Tour at James Madison's Montpelier Date: Sunday, July 7, 2019

Time: 1:00 pm • Cost: Free

Location: James Madison's Montpelier, 11350 Constitution Highway, Montpelier Station Website: https://www.montpelier.org/events • More Info: (540) 672-2728

Peel back 250 years of landscaping, one layer at a time, to learn how the grounds of Montpelier became a trove of champion trees and unique plantings, cultivated with great care and attention over generations of care and preservation. This tour begins at the David M. Rubenstein Visitor Center.



Liberty Mills Farm Summer Fest Date: Sunday, July 28, 2019 Time: 11 am-3 pm Location: 9166 Liberty Mills Rd Somerset

Website: http://www.libertymillsfarm.com/ More Info: (434)882-6293

Join us to celebrate the fruits, flowers and fun of summer! Summer Fest will feature our popular "Flowers on the Farm" special you-pick flower pricing for buckets and bouquets, sampling of different varieties of cantaloupes and watermelons, a Zucchini Bake-Off Contest, Watermelon seed spitting contest, tractor powered ice cream machine, Farm Market, grilled hot dogs during the lunch hour, local vendors and more! You will also have an opportunity to register for our A-Maize-ing 5K Race, which takes place inside our Corn







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Camp Encore June 24-28, 2019 Cost: \$95 9:00am-12:00pm Grades 4-8 Directed by Sharon Wills Camp Sight & Sound June 24-28, 2019 Cost: \$95 1:00pm-4:00pm Grades 8-12 Directed by Alan Crummette



Camp Bravo July 8-12, 2019 Cost: \$95 9:00am-12:00pm Grades 3-8 Directed by Kaitlyn McKibbon



Camp Whatnot & Whimsey July 15-19, 2019 Cost: \$95 9:00am-1:00pm

Grades 3-8 Directed by Steve Smith

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Join Us for 25th Annual Purple Martin Field Day Event

Date: Saturday, June 22, 2019 Main presentation begins at 11:00a.m. Please arrive before 11:00a.m. Scheduled activities end by 3:00p.m. Location: Louisa County, VA (between Richmond and Charlottesville)

This Field Day will be held at the farm of Mrs. Merle Wood and her son, Mr. Lance Wood. Establishing and maintaining a healthy Purple Martin colony can be difficult; see the most effective techniques and equipment available for successful martin attraction and management, and learn how to increase the size of an existing colony. The Wood family has expanded their colony from four pairs of Purple Martins in 1992 to more than 140 nesting pairs!

The 11:00am program by Mr. Lance Wood and other speakers will cover these topics:

- •How to establish and increase a colony of Purple Martins •Advantages and disadvantages of different types of
- martin housing

•Protecting martins from snakes, owls, raccoons, House Sparrows, Starlings, wind damage, lightning, etc.

•Adding starling-resistant entrance holes to martin gourds and houses

After the main presentations, you can buy gourds/seeds and hear a presentation on how to grow and process natural gourds for Purple Martin nesting.



Find your two lane paradise in Hampshire County.

WVtourism.com/HampshireCounty





Participants view Wood supercolony of Purple Martins. Photo by Kathy Laine

Enjoy watching hundreds of these beautiful birds soaring and feeding their young while the instructor teaches!

No registration. Event is FREE, but donations will be appreciated to help cover expenses.

Bring: Lawn chairs, binoculars, camera, notepad, bag lunch/drink, rain gear, and shoes for walking in wet grass. PLEASE DO NOT BRING PETS.

For more information, please call Kathy at (434) 222-1831 (leave voicemail)

FOR MORE INFORMATION ABOUT PURPLE MARTINS see: www.PurpleMartin.org



Martins flying to gourd rack.

10• OC MAGAZINE • June 21–July 18, 2019



Ghost Hunt-Exchange Hotel and Civil War Museum

Investigate with the Tennessee Wraith Chasers at the Exchange Hotel Civil War Medical Museum! Featured on A&E's History Channel, rated the 15th Most Haunted place in the US! ... and 2nd Most Haunted place in Virginia! Join Chris, Doogie, Mike, and Brannon, stars of Destination America's hit paranormal television series Ghost Asylum and Haunted Towns. Tickets Include: * "Meet & Greet" * Q & A Session * Photos & Autographs * Access to Merchandise * Presentation on the History and a Tour of the Exchange Hotel * Paranormal Investigation with The Tennessee Wraith Chasers

Date: Saturday, July 27, 2019 Time: 7:00 pm - 2:00 am Cost: \$99.00 per person

Location: Exchange Hotel and Civil War Museum, 400 South Main Street, Gordonsville, Va.

Website: https://www.facebook.com/events/355430871956782/ More Info: (540) 832-2944

Marc Broussard Live at the Inn at Willow Grove Summer Concert at the Barn featuring Marc Broussard. He's

back at The Inn with new music and the same ol' "Bayou Soul". Date: Saturday, July 20, 2019

Time: 7:30 PM - 10:00 PM Cost: \$50 per ticket Location: The Inn at Willow Grove, 14079 Plantation Way,

Orange, VA 22960

Website: http://innatwillowgrove.com/

More Info: (540) 317-1206



Virginia 22960 Website: https://www.skydiveorange.com/dropzone/events/ More Info: (703) SKY-DIVE

Hog Wild for Agriculture

see you there!

The 2019 Louisa County Agricultural Fair dates have been set!



We may not have carnival rides, but between the ani-

mals, games, food, entertainment, and much, much more ... you'll be sure to enjoy some good old-fashioned fun at the Louisa County Agricultural Fair!

Friday, July 26th • 12:00 a.m. - 10:00 p.m.

Saturday, July 27th • 10:00 a.m. - 10:00 p.m. Louisa County Ag Fairgrounds, 200 Fredericksburg Ave. Louisa

Montpelier Hunt Races

This year is the 85th Running of the Montpelier Hunt Races! and tickets go on sale in a little over 3 weeks, July 5th! call 540-672-0014 or visit the website https://www.montpelierraces.org/ to get your tickets. Reserved Parking spaces go quickly don't delay!



8 Set foot in

(blunder)

12 First #1 hit for

The Four

Seasons

13 Compassion

19 Practice Zen

21 Harmonized

25 Macho guys

hymn

24 Hold on!

26 Donned

28 Flute's kin

30 PRNDL pick

33 Barber's offering

11 Reach, as a goal

9 Hit hard

10 Faux

60 Anagram for

"wane"

61 Opera solo

63 Shoved off

1 Word of

64 Indian flat bread

indifference

2 D.A.'s need

accessory

5 Superhero garb

6 A, in Acapulco

4 Show bad

posture

3 Hit man's

62 Char

DOWN



37 Lotion ingredient

38 Corsage flower

39 Do as directed

adventure

44 Litter member

Broadway

47 Hay holders

for one

55 Old crone

56 Boy toy?

52 Parcel

53 Small

49 Hubby's mom,

salamander

58 Rather, for one

41 Bona fide

43 African

46 Ethel of

The 2019 Louisa County Agricultural Fair will be held July 26th & 27th at the Louisa County Fairgrounds. We hope to

Liberty Boogie at

Theme: Badass Super Women.

Date: Thursday, July 4-7, 2019

Location: Skydive Orange,

11339 Bloomsbury Rd, Orange,

Fireworks

show

32 Digitally

36 Try 40 Stretch out

enhance, as a

recording

34 Patio of sorts

42 Rat's place

43 Lodge resident

45 From now on

48 Break bread

51 Frequently, in

52 Remote button

57 Take a needle to

47 Reclined

50 Unsavorv

verse

54 Paternal

53 Guts

Skydive Orange

Saturday night, July 6th!

Time: 8 AM

D-Squared



The Central Pavillion of the Renaissance Faire. Photo by Matthew Franks

egend tells us that stepping into a circle of mushrooms by the light of a full moon will transport you to fairyland, but Orange County residents only need a short car ride to Lake Anna Winery to find the familiar green woods and rolling hills of Virginia festooned with colorful tents and fluttering banners, where mysterious figures in cloaks meet knights in glittering armor and ladies in regal finery. What's even more interesting is that on closer inspection some of those lords and ladies might be your neighbors, because this is the Virginia Renaissance Faire.

Running each weekend from May 11 through June 9, the Virginia Renaissance Faire is a festival that recreates a time long gone by, where you can see knights on horseback thundering towards each other with lances leveled, hear the call of drums and bagpipes, and eat roasted turkey legs while doing it all.

While most Renaissance Fairs you can find across the country are run by for-prof-

it companies, the Virginia Renaissance Faire that began in 2002 is run by a nonprofit educational organization, which means that along with the standard Renaissance Faire entertainment staples, visitors can also find accurate historical recreations. "Living history" demonstrations of medieval and renaissance combat offer accurate insights into militia drills and sword and shield combat, with visitors regularly called to participate with bow and arrow or in pike formations. The historical kitchen lets you learn how people cooked 400 years ago, from their tools to their ingredients, while the blacksmithing display shows how metals are forged into weapons, armor, and art.

But it is most likely the music, food, and entertainment that keep people coming back. Anchored by The Rogues, a Celtic music band, and joined by others such as Scales and Crosstones (sea shanties) and The Jackdaws (Irish rock), the Virginia Renaissance Faire's live music offerings transport visitors to another time and place.



The Vixens En Garde cross swords.



Learning to weave. Photo courtesy of VARF.



A knight performs a joust. Photo courtesy of VARF.

Besides music, Circus Stella mixes comedy and acrobatics for family fun, along with fellow merrymakers like The Renaissance Man, Dinty the Moor, and Token Entertainment. Vixens En Garde offer up an irresistible mix of theatrical swordplay and clever wordplay. The all-female troupe commands the stage as they run through Shakespearean plays at breakneck pace, all the while improvising lines and tossing around saucy double-entendres worthy of the Bard. And the Bad Idea Variety Show lives up to its name, featuring such feats as jumping onto broken glass and juggling flaming objects, along with more sane, but still impressive, magic tricks.

A stroll down a shady forest lane reveals a medieval village with opportunities for children to enjoy puppet shows and other activities, as well as stands where adults and older kids can test their skill at knife and axe throwing. There are also plenty of vendors where you can shop for items like flagons, kilts, boots, masks, cloaks, and jewelry.

While not the massive affair like the more crowded Renaissance fairs in Maryland and Pennsylvania, Virginia's local offering has grown every year. It also takes on the character of the area, drawing many of its volunteers and visitors from surrounding counties like Orange. And visitors can easily become participants; wearing appropriate costumes including armor or corsets and acting out roles, while by no means expected, is certainly encouraged. Ultimately, the Virginia Renaissance Faire is a community experience, made up of people willing to cross into a magical realm.

See Faire Page 14



The Bad Idea Variety Show performs magic acts. Photo by Matthew Franks



On a midsummer's night, four young lovers find themselves wrapped in the dream-like arms of an enchanted forest where sprites lurk and fairies rule. While a feuding Fairy King and Queen are at war, their paths are crossed by Bottom, Quince and their friends presenting a play within a play. Chief mischief-maker Puck is on-hand to ensure that the course of true love is anything but smooth, and games of fantasy, love and dreams ensue in Shakespeare's most beguiling comedy. (Credit: Royal Shakespeare Company)

All performances will be held at the Historic Barboursville Ruins July 12, 13, 18, 19, 20, 25, 26, 27 Gates open at 5:30PM Pre-show entertainment at 6PM Show begins at 7PM

visit www.fourcp.org for event information, picnics, and policies.

\$20/ticket, general admission. Tickets may be purchased online or through the Box Office.\$15/ticket, groups of 10 or more. Group sales must go directly through the Box Office. Once 300 seats are sold to a performance, we will release a block of standing-room-only tickets (no guarantee of a seat) for \$15/person. These will be released on the day of the performance, and are available only at the door.

Box Office: 540.832.5355 • www.fourcp.org 4countyplayers@gmail.com Like us on Facebook

Thanks to our sponsors: 5256 Governor Barbour Street Barboursville, Virginia, 22923

(295.1) 1070 WIMA Louiso Life OCMagazine Orange County Review



The forest lane. Photo by Matthew Franks

Sipping from page 6



Todd Hopwood guides visitors through their wine tasting experience in the Honah Lee Vineyard tasting room. Photo by Barbara Wimble

room. Photo by Barbara Wimble As one visitor commented, "Spend 30 minutes here and you'll feel like you've made new friends." I'd say that in only a few minutes, you will begin to experience the magic of Honah Lee.

Todd has always loved growing things. His excitement at seeing the first buds of grapes growing on the vines in the spring matches the anticipation he has always felt waiting to see what plants survive the winter.

Wanting a country store feeling, they used salvaged materials in building their tasting room. Timbersmiths in Gordonsville made the bar from old wine barrels and used reclaimed wood from a bowling alley was for the bar top. Antiques add to the rustic ambiance. Both brothers enjoy working in the tasting room, meeting people, and talking about wine, and their enthusiasm and knowledge show. I was taken with their laid-back personalities and sense of humor, with the relaxed and intimate setting of their tasting room, and the beautiful grounds. Oh, and the wine is delicious!

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14 • OC MAGAZINE • June 21–July 18, 2019

to try theirs that had been "partially oaked," and she went home with two bottles. I'm not generally a fan of Chardonnay either, but I also bought a bottle to enjoy at home.

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EVENT

5th ANNUAL BBQ THROWDOWN! Saturday, June 22 from 3 p.m. to 5 p.m. at Betty Queen Center, 522 Industrial Drive, Louisa, VA. Enjoy great food, fun & LIVE music : The Freddy Finger's Band. Tickets \$10 in advance or \$12 at the door! Contact Lin Kogle for info/tickets: (540) 894-0239. Sponsored by Louisa Community Emergency Fund, Inc.

INDOOR YARD SALE: Saturday, July 13, 2019 from 8 a.m. to 2 p.m. Fellowship Hall , Mineral United Methodist Church, 301 W Third Street, Mineral VA 23117."CHRIST-MAS IN JULY" proceeds to benefit mission programs.

FOR SALE

LAWN TRACTORS: Husqvuarna Zero-Turn 46" deck, in good condition. \$900.00. Bad Boy Zero-Turn 54" deck, 4 months old! Original price was \$3499.00, asking \$1950.00. Both have extra blades and parts. Call (540) 854-5286.

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FOR SALE

TIM'S AT LAKE ANNA: is hiring cooks, servers, dishwashers and hosts. Must be energetic and self-motivated and able to work evenings, weekends and holidays. Full/part time. Apply in person at 200 Boardwalk Way, Mineral, VA.

RENTALS

MONTICELLO PROPERTIES: For current home rentals call (434) 589-7653 for Genevieve or email:MonticelloPropertiesMgt@gmail.c om

THISTLE GATE VINEYARD: Reserve Thistle Gate Vineyard for your next organization or private event. Located at 5199 W. River Road, Scottsville, VA. We are a family-owned and tended vineyard. Contact Leslie at (434) 327-3137 or leslie@thistlegatevineyard.com.

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SERVICES

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ATTENTION VETERANS AND DEPEND-ENTS: Do you know your Veterans Benefits? We do! Virginia Department of Veterans Services, https://www.dvs.virginia.gov or, https://www.virginiaforveterans.com. Need Help? Call 1(800) 827-1000, M-F, from 8 a.m to 9 p.m., Veterans Affairs Benefits and Services. Or phone: (434) 529-6431.

WANTED

OLD COINS: I buy old coins. 434-466-7968.

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July 10

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June 21–July 18, 2019 • OC MAGAZINE •15

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