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The Daily Progress, Sunday, July 26, 2009

Celebrations

Anniversaries

McCauleys Celebrate 50th Anniversary



Mr. and Mrs. Bobby McCauley

Bobby and Virginia McCauley celebrate their 50th wedding anniversary on Sunday, July 26, 2009, with a celebration held on Saturday, July 25, 2009, at the Fraternal Order of Police Lodge in Charlottesville, hosted by their children, Lori Richards, Joy Marshall and Bobby McCauley Jr.

The couple was married on July 26, 1959, at the University Chapel in Charlottesville. She is the former Virginia Ann Reece. They have three children, Bobby R McCauley Jr. and his wife, Sherry, of Hayes, Virginia, Joy Marshall of Jacksonville, Florida, and Lori Richards and her husband, Charles, of Ruckersville, Virginia; four grandchildren, Heather McCauley, Amber McCauley, Cassie Richards and Charlie Richards; and one great-grandchild, Kenner.

Bobby is the retired owner of Telephone Specialties and Virginia is a realtor with Charlotte Ramsey Realtors, Inc.

Shelter

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with cats and kids which makes her pretty much perfect! She is a young girl (about 1 1/2 years old) with a lot of energy, so if you're looking for an active dog she's definitely the one for you. This great dog is a smart girl who always wants to please and would do really well in obedience classes. She hopes that when you're thinking of adopting, sweet Georgia is on your mind!



Molly

Miss Molly the cat will be very pleased to meet you the next time you come to the SPCA. She's a pretty talkative kitty who is always so happy to meet new people, she can't help but say "hello!" You'll immediately see how friendly she is when she begins to purr, and to rub her head against your hand. She is a pleasantly plump kitty, so she would love a home where she can get some exercise and return to a slimmer figure. But for now, we know you will fall in love with Molly's big personality, and her overwhelming loveliness!

Update

Dino the dog and Audrey the cat remain available for adoption, so you haven't missed your chance.

To add to your family, contact the SPCA at 973-5959 or www.caspcap.org.

Dean's

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Bradley Nissen of Charlottesville; Stephanie Andreucci and Gina Andreucci of Brandy Station; Nathaniel Werner, Sarah Smith, Aubrey Elliott and Amy Van Ness of Culpeper; Kevin Kitching of Nellysford; Deirdre Calanese of Gordonsville; Amanda Burruss of Earlysville; Sarah Morin and Shanna Kocher of Rhoadesville; and Kelly Warring of Scottsville.

• Jean Reinhart of Locust Grove was named to the president's list for the spring 2009 semester at the University of Mary Washington in Fredericksburg.

• Jamie Lee Kennedy of Charlottesville was named to the president's list for the fall 2008 and spring 2009 semesters at Pratt Institute in Brooklyn, N.Y.

• Wendie Charles and Jane "Ellie" Craddock of Charlottesville and Allison Garrison of Shipman were named to the dean's list for the spring 2009 semester at Sweet Briar College in Sweet Briar.

• Lauren Babinette of Earlysville and Carly McHale of Charlottesville were awarded first year honors for outstanding academic achievement for the spring 2009 semester at Sweet Briar College in Sweet Briar.

• The following area students were named to the president's list for the spring 2009 semester at Longwood College in Farmville: Brittany Lin Tyler and Julie Elizabeth Gaines of Charlottesville; and Andrea Lynne Candee, Jamie Leigh Coleman and Reva Shane Palmore of Scottsville.

• Nora Worstell Posner of Charlottesville was named to the dean's list for the spring 2009 semester at Lafayette College in Easton, Pa.

• The following area students graduated with honors in May from Longwood University in Farmville: Mary Ellen Cole and Amanda Paige Drumheller of Charlottesville, cum laude; Anna Cristin Whitmore of Charlottesville, magna cum laude; Brittany Lin Tyler of Charlottesville, magna cum laude; and Sareena Marie Fraticelli and Reva Shane Palmore of Scottsville, magna cum laude.

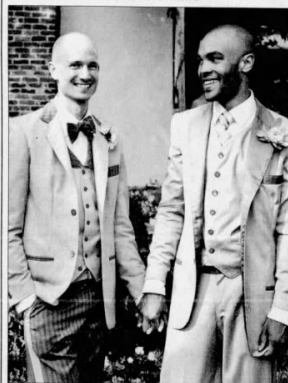
• Joshua Michael Parman of Afton and Brittany Taylor Purdy of Charlottesville were named to the dean's list for the spring 2009 semester at Lynchburg College in Lynchburg.

• Jordan Maupin of Charlottesville, Sarah Rubenoff of North Garden, Justin Parker of Palmyra and Sandra Christian and Sandra Marks of Scottsville were named to the dean's list for spring 2009 at Averett University in Danville. Sarah Silvia of Palmyra, Gregory Ispan of Stanardsville and Jill Anderson of Troy were named to Averett's president's list with a 4.0 GPA for the spring 2009 semester.

• Nathan Pace of Greenwood was named to the dean's list for spring 2009 at American University in Washington, D.C.

Weddings

Becton-Evans



Jason Becton and Patrick Evans

Jason Becton and Patrick Evans were married on April 23, 2009, in Greenwich, Connecticut. They celebrated their marriage in the garden of the home of Patrick's parents in North Garden at 4 p.m. on May 23, 2009. The Reverend Lew Lancaster, retired Presbyterian minister and grandfather of Patrick, performed the ceremony, which was attended by 200 guests.

Patrick's attendants were Eliza Evans, Beth Jewett and Joseph Matzarelli. Jason's attendants were Joel Becton, James Gutierrez, Chris Skurat and Lisa Topol. The grooms designed their suits, which were made for them by Beth Neville Evans.

Jason is a chef at the Four Seasons Hotel New York. He graduated from Wesleyan University in Middletown, Connecticut, in 1998 and the French Culinary Institute in 2006. He is the son of the late Marian Becton who was a registered nurse at Hoboken University Medical Center.

Patrick works as a private chef and is starting a mobile food business. He graduated from Bennington College in 2004 and the French Culinary Institute in 2007. He is the son of John Borden Evans, an artist, and Beth Neville Evans, the director of the Ixtatan Foundation, an education and development non-profit which works in Guatemala.

Jason and Patrick met thanks to a Craigslist "missed connection" while attending the French Culinary Institute in 2006. The couple lives in Jersey City with Jason's younger brother, Joel and three dogs. They have a vegetable garden and roof top bees.

Camp

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the visiting public the best representation of what had been here," Fallon said. "Montpelier wants this to be part of a walking trail that will include the Gilmore cabin and farm."

"We hope to build a total of six enlisted men huts and two officer huts. Building this first officer hut is teaching us a lot. Being a soft, 21st-century man this experience has certainly given me a greater appreciation for what those men had gone through."

As Rich Ross-miller finished lashing rungs on a makeshift ladder, Clark Dodd helped heave a log onto a wall of the officer's hut. The reenactors have not only supplied all the labor, they have also covered all the expenses with money from their own pockets.

The spray to kill the termites for example cost them \$150. Even though they say any donations of money or materials will be greatly appreciated, they're willing to continue going it alone just for the experience the project offers.

"Having the chance to do this means a great deal to me," Dodd said. "You can only get so much from a book."

"Until you get hands-on, you really can't completely understand any of this. Even then, we really only get a small taste of it. When I get home tonight I'll be able to take off my sweaty uniform and take a shower. The real guys didn't get to do that."

Just as in the Civil War, each hut will have a wooden fireplace lined with clay. The fireplace even's designed for a roaring fire, but simply as a place to put hot coals.

Still, it wasn't unusual for men shivering with cold to burn logs in the fireplaces. Barry Benson, a sharpshooter with the South Carolina regiment, wrote in his memoirs that there wasn't a night at the Montpelier winter camp when one of the chimneys didn't catch on fire.

When the log walls are up and the roof is in place, gaps between the logs will be filled with

wood chips. Called chinking, this reduces the amount of plaster, or daub, needed to seal the gaps completely.

"When the chinking is done we'll mix clay, straw and maybe a little lime together to make the daub," said Steve Blanchard. "The lime helps firm it up, and the straw works as a binder to hold it all together."

"You really have to learn all the little nuances through trial and error."

Learning, as well as reliving history and sharing it with others, is at the heart of the project.

"Through events such as our upcoming Civil War Weekend, we hope to

become a place people regularly visit to learn about the Civil War Weekend from noon to 5 p.m. on Friday, 9 a.m. to 5 p.m. on Saturday and 9 a.m. to 3 p.m. on Aug. 2. Admission is free. For more information go to www.montpelier.org.

History shows that the original winter quarters at Montpelier served as the last relatively peaceful time many of the South Carolina troops would enjoy in life.

On May 12, 1864, McGowan's brigade was decimated during furious fighting at the Bloody Angle near Spotsylvania Court House. The general suffered his fourth wound of the war, and lost nearly half his men.

On the recent period workday, the camp was as peaceful as it had been during the late winter of 1864. At the campfire, Hollie Drobinski lifted a cast iron lid from a Dutch oven to check some rolls.

Her husband, Joe, introduced her to re-enacting four years ago and she loves it.

"This is my first trip here," Drobinski said. "I've seen pictures, but until you actually get out here you can't really grasp it."

"It's wonderful. It's history you can touch."

The camp will be open from noon to 5 p.m. on Friday. Saturday hours are 9 a.m. to 5 p.m., and on Aug. 2, hours are 9 a.m. to 3 p.m. Admission is free. Those interested in donating money or materials to the project or learning more can visit Web site www.montpelier.org.