

LOCAL FLAVORS

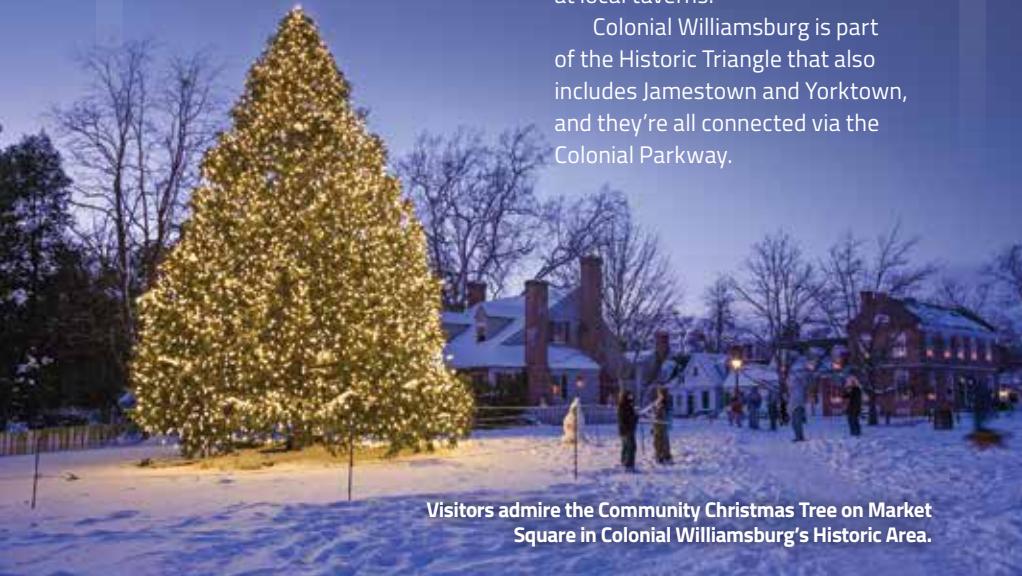
LIGHT UP THE WINTER

by TERRI PETERSON SMITH

► **It may be chilly** in Colonial Williamsburg, Virginia, as winter arrives. Yet, nearby RV parks are open and the “colonists” offer enough events, displays, and activities to give anyone a warm holiday glow. In the 1700s, Williamsburg was the center of government, education, and culture of the Colony of Virginia. Now, Colonial Williamsburg’s 301-acre historic area includes several hundred restored or re-created buildings from the 18th century. Costumed employees work, dress, and often speak as people did in the era.

The highlight of the holiday season is the fireworks of the Grand Illumination held this year on December 3rd, 10th, and 17th. You’ll find candles in the windows of the historic area, along with elegantly simple decorations made of natural materials on doors, windows, and railings throughout the city. They offer musical performances, dances, hands-on demonstrations, and tours of the fabulous Abby Aldrich Rockefeller Folk Art Museum and DeWitt Wallace Decorative Arts Museum. You’ll also find spirited holiday fare at local taverns.

Colonial Williamsburg is part of the Historic Triangle that also includes Jamestown and Yorktown, and they’re all connected via the Colonial Parkway.



Visitors admire the Community Christmas Tree on Market Square in Colonial Williamsburg’s Historic Area.

Winnebago Navion

After exploring Colonial Williamsburg, set up camp at one of the historic parks in an easily maneuverable Winnebago Navion. Three floorplans, each with a slideout to boost living space, are available in this Class C that can sleep four. Built on the Mercedes-Benz Sprinter chassis, the 25½-foot Navion boasts Adaptive ESP technology for added stability and control. The galley features a dual-burner induction/propane cooktop, a 10-cubic-foot 12-volt residential fridge, and a convection microwave. In the bathroom you’ll find a retractable self-cleaning shower screen, an Oxygenics flexible showerhead, and nighttime toe-kick lighting. winnebago.com



WHY WE LIKE IT Large pass-through storage on 24J and 24D | Truma AquaGo recirculating water heater | Upscale details in a compact coach

On the Menu

Crab Cakes

Crab cakes are on the menu at Christiana Campbell’s Tavern in Colonial Williamsburg, where George Washington dined. Here’s our variation:

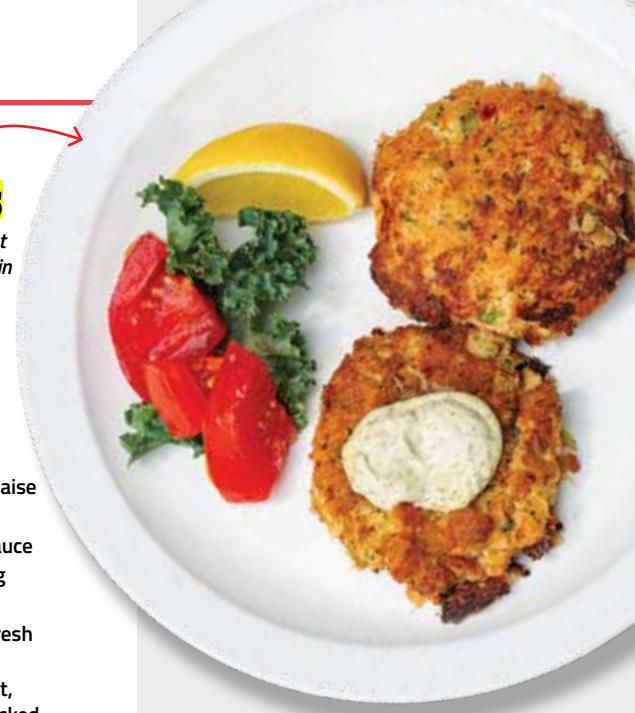
YOU’LL NEED

- 2 large eggs
- 2½ tbsp quality mayonnaise
- 1½ tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 tsp Old Bay Seasoning
- ¼ tsp salt
- 2 tbsp finely chopped fresh parsley
- 1 pound lump crab meat, preferably fresh (and picked over to remove any shell or cartilage)
- ½ cup panko bread crumbs or crushed Ritz crackers
- 2 tbsp butter
- Tartar sauce or Stonewall Kitchen Lemon Herb Aioli

MAKE IT

1) In a medium bowl, combine eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, and parsley and mix well. Add crab meat and panko and mix very gently. Shape into six half-cup cakes (or 12 mini cakes) and place on plate. Cover and refrigerate at least one hour to set them.

2) Heat butter in a large nonstick skillet. Add crab cakes and sauté until golden brown (about 3–4 minutes per side), taking care not to burn the butter. Serve warm with tartar sauce or aioli.



PHOTOS: TERRI PETERSON SMITH; BARBARA LOMBARDI/COLONIAL WILLIAMSBURG FOUNDATION

FINE PAIRINGS

Sparkling wine is always a winner with anything fried. This **Villa Conchi Cava Brut Selección** from northwest Spain is a festive and fizzy medium-bodied dry wine with floral aromas and mineral flavors—and it goes great with mayo-based sauces. \$16.

H to H Homage to Heritage Pouilly-Fuissé 2020, from France’s Burgundy region, is an elegant dry, medium-bodied white wine made with chardonnay grapes. It’s a classic to serve with crab cakes and offers subtle mineral and melon notes that don’t overpower the food. \$33 ■

