



**Afternoon Tea at Willard Hotel with “Battle Hymn of the Republic” Writer, Julia Ward Howe**

Washington DC, October 4, 2011 -- The Willard InterContinental is proud to present an Afternoon Tea with Julia Ward Howe. The Tea takes place November 19, at 2:30 p.m. in the Willard InterContinental’s Crystal Room. Tea guests will enjoy a first-person historic presentation encounter with the writer, feminist and reformer who authored The Battle Hymn of the Republic at the Willard Hotel, 150 years ago, on November 20, 1861. This offering is among a series of events the Willard has hosted in commemoration of the 150th anniversary of the Civil War. Tickets are \$52. For reservations call Tel. 202-637-7350. The Willard is located at 1401 Pennsylvania Avenue N.W.

The Willard commissioned artist Emily Lapisardi to research and develop the character of Julia Ward Howe for this first-of-its-kind presentation. Her Julia Ward Howe debut brings the character of the complicated poet vividly and realistically to life with biographical information through first-person portrayal, detailed reproduction clothing and authentic artifacts. Ms. Lapisardi’s Historical Impersonations are a continually expanding repertoire of first-person portrayals of notable women including Elizabeth I, Anna Pavlova, Katharine of Aragon and Sarah Bernhardt, among others. She has presented the infamous Civil War “Spy in Crinoline” Antonia Ford, wife of Joseph Willard, one of the Hotel’s founders, at previous Willard events in conjunction with DC’s International Spy Museum.

Afternoon Tea menu features:

*Choice of Tea*

Miniature Orange and Hazelnut Tea Cake Loaf

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*Sandwiches*

Open Faced Egg Salad

Fennel and Chives on Sourdough

Smoked Maple Salmon

Lemon Butter and Micro Celery on Pumpnickel

Goat Cheese Parfait

Petite Watercress on Brioche

Tomato and Cucumber

Minted Cream Cheese on Oat and Honey Loaf

Free Range Chicken Salad

Pecans and Tarragon and Seven Grain Bread

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*Scones*

Lemon and Raisin Scone

Orange Scone

Lemon Curd and Devonshire Cream

Apricot and Raspberry Preserves

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*Pastries*

Lemon Meringue Tart

Raspberry Bakewell Tart

Chocolate Grand Marnier Eclair

Chocolate Dipped Strawberries filled with Passionfruit Curd

Strawberry Shortcake