

Dear Senior Fellows and Friends,

Eight years ago, GAO's Chief Learning Officer joined us to discuss Reinvigorating the Guild. Later, she retired to the Outer Banks to begin a new phase of creative expression. Now we'll explore a way to work with our own unique raw material in conversation with Carol Willett, *Creatures of Imagination*.

Sculptor, author and former Senior Executive Carol Willett leads a discussion of reinvention - what it is, what it takes, and how reinvention opportunities can enrich our personal and professional lives. With a resume that reverses direction more often than a Kings Park rollercoaster, Carol's multiple sequential and simultaneous careers were once likened to "a butterfly on speed." Her success over the past 40 years in navigating these abrupt shifts stems from her approach to change and her attitude toward metamorphosis. Both skills can be learned and put to work wherever you find yourself. Carol will address:

- The mindset that makes change possible
- How we can grow beyond the labels others paste on us
- Tapping into what you do best (and how to discover what that is)

Carol has become recognized throughout North Carolina for her whimsical papier and cloth *mâché* sculptures called *Creatures of Imagination*. Juried art competitions and three galleries have welcomed her *Creatures* who have made their way into public and private collections from California to Florida. A sumptuous art book by 19th century British Naturalist Gwendolyn Remington-Burke (Carol's alter ego) details how she discovered and sculpted these *Creatures* "on the edge of evolution." Her journal is lush with full color photos of the *Creatures*, notes about their environment and habits, sketches, and ephemera such as foot, fin and feather prints. Remington-Burke gives us the often hilarious "behind the scenes" story of how each *Creature* got its name.

Carol will offer a 15% discount for book orders that are prepaid at the dinner, so come prepared if you want to be the first to own it! The book will ship in the fall.

MENU & PREPAYMENT

At the dinner, you'll order your selection from a *prix fixe* menu: CHOOSE ONE ENTRÉE, Sauteed Chicken or Roast Pork Loin or Oven Baked Salmon. CHOOSE ONE SIDE, Wild Rice Pecan Pilaf or Seasonal Vegetable. INCLUDED, Chop House Salad with freshly baked corn bread & honey butter AND your pick from the Assorted Individual Dessert Display. There will be water on the tables and a cash bar.

To guarantee your seat you must pay me by September 12th. Your payment of \$55.00 covers food, tax, tip, and a small share of the minimum I've guaranteed the restaurant. Refunds will be available through September 12th. When you RSVP "Yes," I will send you an invoice that you can pay using PayPal or credit card. If you need help, please contact me. Hope to see you there!

Regards,
Kitty Wooley