SPECIAL

THE CAMPUS

EDITION

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‘Honoring Ida’

The “Honoring Ida” conference, held on March 6 and 7, paid tribute to journalism legends Ida Tarbell, an Allegheny alumna, and Ida B. Wells-Barnett.

Tarbell published her piece of investigative journalism on John D. Rockefeller’s company Standard Oil in a two-volume book called “The History of the Standard Oil Company.”

Wells-Barnett was an African-American journalist who worked to expose the truth about lynchings in the United States during the late 1800s and early 1900s.

Because of these exemplary women journalists who have helped pave the way for women, this special edition of The Campus aims to tell the stories of local women.

With journalists visting from the University of Mississippi, Ohio University and Point Park University, this conference allowed student journalists to immerse themselves in conducting projects focused on the women in Meadville. From there, these students collaborated with experienced journalism mentors to create multimedia projects in les than two days.

These pages will tell the stories of working women, mothers and students who call Crawford County their home.



PHOTO BY RYLIE STEINER

June Batchlet rests in the lobby at the Crawford County Care Center.

From sunrise to sunset, aspiring journalists teamed up to report on local women who make a difference in the community.



PHOTO BY RALPH MUSTHALER

Denise Johnson, chief medical officer at the Meadville Medical Center, poses in her office for a portrait.



PHOTO BY ANDY COLWELL

Market House Grille cook Deb Albright takes a break to smoke a cigarette during a slower moment after the lunch rush at the restaurant.

“Women journalists are just as aggressive and thorough and talented as any man. I’m glad that we have the opportunity to show respect for some real trailblazers.”

Peggy Peattie
Visual journalist, Union-Tribune San Diego

Rylie Steiner spent the day documenting residents at the Crawford County Care Center.



Aurelia Brunot, 104, stares into the distance at the Crawford County Care Center.

A Wrinkle in Time



Essie Williams, 89, smiles for the camera at the Crawford County care center.



Grace Rohar, 96, hold a photo of her and her husband.

“With my age I remember all these things and things is so different than when I was growing up.”

Ruth Ritenour
96 years old



Mary Mahoney, 97, proudly shows off her legs by wearing hand-made dresses.



Life doesn't come with a manual. It comes with a mother.



Fisher gives her son a beard of bubbles during his morning bath.

For a story on single mother and Allegheny student Christina Smith, please visit alleghenycampus.com.



Fisher assists Jayden in brushing his teeth while brushing her own during their morning routine.

"It's an amazing blessing and I couldn't imagine my life without Jayden now. I just want him to be happy, like whatever decisions he makes."

Becky Fisher
Mother of 18-month-old Jayden



PHOTOS BY SOPHIE DODGE

Top: Becky Fisher applies her makeup while getting ready for work as a manager at the local McDonald's. **Bottom:** Becky Fisher wraps her son Jayden in a towel after his morning bath.

'CONTROLLED CHAOS'

Meadville's own Market House Grille



PHOTOS BY ANDY COLWELL

Market House Grille owner Cindy Thompson stands by the door of the resturant on 910 Market St. She has owned the Grille since 2011.

> All of the cooks are good here. And they all know what I order. As soon as I walk in the door, they have it on the grill.
>
> Jim Bradley
> Regular at Market House Grille





Top: Jody Brown chats with his son Jack Brown, 9, while they wait for their breakfast. **Bottom:** Pies await customers as Market House Grille cook Debra Albright moves behind the counter.

By TYLER STIGALL
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At 6:30 a.m. a neon "OPEN" sign flickers red and blue in the window against the morning sky. Jennifer McGowan, a server at the Market House Grille, writes the daily specials on two whiteboards and hangs one near a sign that reads "Help Wanted: Experienced Server!"

The Market House Grille quickly comes to life. McGowan peels a clementine while co-worker Deborah Spratt, a prep cook, snacks on a cookie. Debra Albright, another cook, sharpens a kitchen knife nearby while singing along to a cover of "I'm A Woman" playing quietly on a radio.

At 6:55 a.m., the first customer of the day, walks in and sits down at the bar. McGowan asks early bird Jim Bradley if he is having his usual fare. A couple of minutes later, McGowan answers the day's first phone call.

McGowan has been working at the Grille for three years. She works mostly as a server but cooks occasionally. She enjoys her job and visits the Market House even on her days off.

"This started out as a part-time thing but I ended up liking it here," she said. "Now I'm here all the time. They have the best breakfast here."

Bradley eats at the Grille about twice a week and comes to enjoy a dish known as the "Morning After," composed of a foundation of eggs, potatoes and cheese.

"All of the cooks are good here. And they all know what I order," he said. "As soon as I walk in the door, they have it on the grill."

Just as Bradley had predicted, McGowan passes along his affirmation to Albright, who begins assembling the order on the grill behind the counter, bringing the first sizzling sounds of the day to life.

"We have a lot of regulars here," Albright said. "At lunchtime, there is a whole family that comes in almost every single day. Everybody is family here and I know almost all of the orders when people walk in. Tomorrow it will be sausage, gravy, corn beef and hash."

Albright has been working for the restaurant on and off for about ten years. She loves to dance, sing and cook—usually at the same time.

"I love this restaurant," she said. "I love how open it is. Everyone can see me singing and dancing. I figure if I can make somebody laugh or smile, I've done a good thing. If 'Love Potion Number Nine' comes on, I start singing, I get my coworkers to sing and we try to get people in here singing."

"I'm a good cook," she added, "and I take pride in what I do. This is a hard job, but I never make the customers wait."

An oven beeps and Brian Malcolm, another cook, pulls out a tray of cinnamon rolls. Albright mixes a few eggs in a bowl and spreads them over various assortments of onions, bacon, beans and peppers. McGowan sets two pots of coffee to brew and greets another man by his first name.

By 7:30 a.m., the Grille is already at half capacity. Most of the customers are men sitting at the bar with a firsthand view of the staff cooking and organizing. Idle chatter contends with the sounds of eggs frying, coffee steaming and cooks calling out instructions. McGowan strides between tables, checking on her customers.

"When it gets really busy," said McGowan, "and something needs to get done, whoever is there needs to do it. I'm a waitress, but I also run the register, stock food and occasionally cook. We all work together."

By 8:15 a.m., the Grille is nearly empty again. Albright

> We have a lot of regulars here. At lunch time, there is a whole family that comes in almost every single day. Everybody is family here and I know the orders when people walk in.
>
> Debra Albright
> Cook at Market House Grille



Peggy and John Hamilton pray before eating lunch . The couple has been eating at the Market house Grille for the nearly 50 years they have been married.



Ron Oswald enjoys a bowl of soup at the Market House Grille in Meadville.



Union Township resident Judy Shumaker exits the Market House Grille after breakfast on March 6.

pulls one last meal off of the grill—two eggs over easy, three sausage links and bacon—and pulls a bagel out of a toaster oven. Customers are sparse three hours later when Cindy Thompson, the owner of the Market House Grille, walks in the door.

Thompson has been working in restaurants with her family since she was nine years old. She began managing the Market House Grille in April of 2009. Two years later she purchased the Grille and now acts as sole proprietor. She described how she gradually transformed the entire restaurant—picking out foods, designing menus and repainting the walls—to fit with her vision.

"You have to have good quality products. And we want people to be comfortable here," Thompson said.

Thompson described the Grille as a small diner type of establishment, where all of the food is home-made. She enjoys the hospitality that her job requires, including cooking, meeting and greeting and getting to know new people.

"I believe that if you like doing something, then you should do it," Thompson said.

By noon the Grille has nearly reached full capacity. Families, pairs of young adults and groups of friends fill the tables, across which condiment dispensers, sugar packets and the occasional cluster of bills and coins are scattered. The women who had been at work since opening the Grille did not show any signs of tiring.

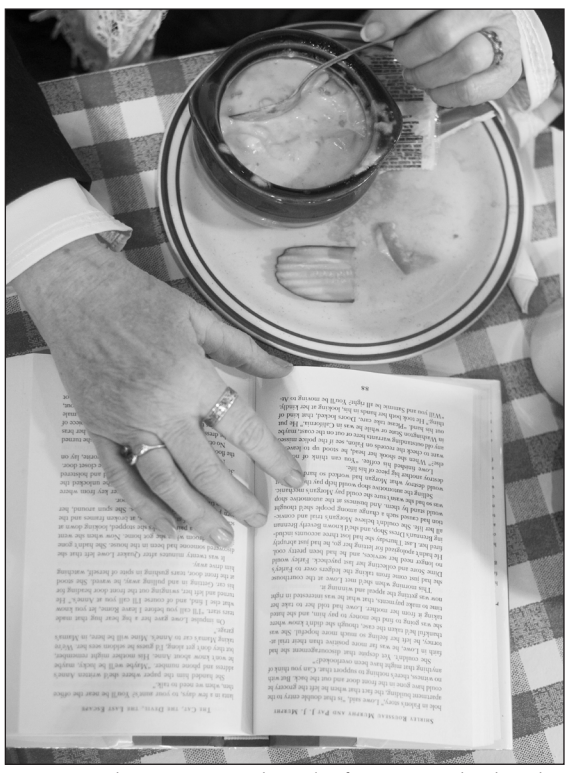
At one table, Pat and Rick Orr, two regulars at the Grille, finish a meal. They come to the establishment almost twice a week enjoying the food together and occasionally meeting another couple from out of town. Rick described the restaurant's atmosphere as homely and comfortable.

"The food here is great. No matter what you order you're pleased with it. The waitresses here work so well together," Pat said.

The Orrs make occasional visits for breakfast, but especially enjoy the Grille's specials on Wednesday (Italian food) and Friday (baked fish). Sometimes, Pat added, the restaurant gets so busy that available tables cannot be found.

As mid-afternoon rolled around and the lunch rush subsided, Thompson maintained her pace and passion for work.

"People like the controlled chaos here," Thompson said, smiling.



Pat Younkin enjoys a bowl of soup and a book. Younkin has been a regular since 2005.

STAAF ON STAFF



PHOTOS BY GIANA LEONE

Jill Staaf is the only female staff member at the Meadville Fire Department. Staaf has been a part of the department for 11 years. Staaf being a single mother, is able to balence her 24-hour shift while taking care of her three children who are between the ages of 2 and 4.

> “They didn’t think I was able to do the job, strong enough to do the job.”
>
> Jill Staaf
> *First and only female firefighter, Meadville Fire Department*







Left: Staaf puts on her mask before a call in the morning at the Meadville Fire Department. **Middle:** Staaf’s gear lays out after a fire call at Holland Towers. **Right:** Staaf brushes her 2-year-old, Lucy’s, teeth before bedtime while Jack reads a book in the bedroom.



Staaf eats dinner with coworkers in the Meadville fire department kitchen in the evening.



PHOTOS BY MADELINE FRIEDMANN

Crystal Ferry starts buzzing Sydney Killburns hair at Cathy's Beauty Salon. On a busy Friday afternoon, Cathy's Beauty Salon is filled with anxious customers awaiting new hairstyles. The salon has an array of customers including young, 15-year-old Morgan Eakin who goes through the process of getting her hair highlighted with bright pink streaks. Another client of Ferry's, who is also an employee, nervously awaits an edgy shave to the base of her head.

A mother's legacy, a daughter's loyalty

Daughter's style takes Cathy's Beauty Salon to new places

By EMERALD WRIGHT-COLLIE
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A pop-filled Pandora playlist played in the background behind the chatter at Cathy's Beauty Salon located on State Street. Heard beneath the music, a blow dryer symphony was being delicately conducted by two hairdressers working on their clients side by side. Crystal Ferry, the manager of the salon, was in the process of styling 15-year-old Morgan Eakin's hair with bright pink highlights.

"I've wanted pink in my hair since school started," Eakin said.

"I know, your mom told me you wanted pink and I told her it would look great," Ferry said.

"I think that's the only reason she let me do it," Eakin said.

Cathy's Beauty Salon has been up and running in Meadville for a year and a half. From the moment the client sits in the chair, he or she is in for a unique hairstyle with a touch of Cathy's legacy, lived through Ferry and passed on through her employees. The reputation of Cathy´s Beauty Salon lives in the quality of service. Clients are loyal to the salon because of the well trained employees.

"I wanted to try out a new salon for myself. The first time I came here they were so kind and did exactly what I wanted both times, so this is our new home," said Julie Walters, a customer of Cathy's.

The stylists pump the lever of the salon chair with a rhythm, rising the client to the desired height and the magic begins there. Ferry, a spunky stylist filled with dedication for her profession, has more than qualified for her position as a manager.

According to Ferry, she placed in nationals for hair styling in 11th grade. The following year, she qualified for nationals and was picked to represent the United States for a world competition when she was only 21 years old. The competition took place in St. Gallen, Switzerland.

Ferry then took her competing above and beyond.

¨I tried out for the men's hairdressing team and I was on the Olympic men's hairdressing team for six years in a row, three different years competing,¨ said Ferry.

> "I'm one of four and one time my older brother made me cry because I accidentally took a chunk out of my mom's hair. He ripped me a new one.
>
> Crystal Ferry
> *Manager of Cathy's Beauty Salon in Meadville*

As a child, Ferry spent most of her time under her mother's wing, in the original Cathy's Beauty Salon. Observing and absorbing her mother's technique young Ferry was well on her way to becoming a hairdresser. The first hairstyle she ever learned was a stacked bob at the age of 12. Ferry began to practice styling more frequently under the supervision of her mother and consequently, all Ferry's friends had the same hairstyle: a stacked bob.

Noticing Ferry's growing dedication to the work, her mother began to teach her more styles and techniques. Reminiscing on her childhood, the manager remembers a time where her mother would allow her to practice styling on her head.

"I'm one of four and one time my older brother made me cry because I accidentally took a chunk out of my mom's hair. He ripped me a new one," said Ferry.

Ferry began studying to be a hairdresser in high school. Her early career consisted of hours of traveling to different states and countries in order to practice and compete, all while maintaining her job and schooling.

Ferry's investment in hair styling emanates through her salon, from her employees down to her children, who spend time in the shop as she once did as a child in her mother's salon. Cathy's legacy is a strong one and Ferry's management of her own salon was a long time coming.

"Education and training [employees] is definitely the key to success because when they get out of school they're just taught the basics and you can't survive just off the basics," said Ferry.

A steady flow of clientele run through the salon on a daily basis. Ferry explains that, although as a stylist you do repeated work, every half hour you get someone new in the chair, meaning a new hair style, a new texture and a new personality.

In the back of the salon amidst the buzz, a young girl with a bright smile sits in a chair, as she plays with a white hat.

"I have two little girls, one is Cora. She's five and then I have another little girl, Kate, and she is three. So my husband, of course, is definitely hoping they will take after me in the tradition of hairdressing," said Ferry. "He knows I love it and I think hairdressing is a wonderful career to be in."



Hair dye and beauty supplies rest on a stand at Cathy's Beauty Salon.



Ferry rinses Morgan Eakin's hair of pink dye. The 15 year old has been waiting to get the okay from her mom on the drastic hair change.

BEHIND THE SCENES



PHOTO BY JEFF BOBIN

Giana Leone, a senior, and Alysia Burton-Steele, professor of photojournalism, both from the University of Mississippi, take a selfie together while on a break.

> “I immediately want to go back to school and talk to my deans to see if I can do something like [this] at Ole Miss, but I would really like to partner with Allegheny College.”
>
> Alysia Burton-Steele
> *Professor of photojournalism, University of Mississippi*



PHOTO BY JEFF BOBIN

Madeline Friedmann, a junior from the University of Mississippi, and Emerald Wright-Collie, ’16, work on a project at Cathy’s Beauty Salon.



PHOTO BY ANDY COLWELL

Peggy Peattie. journalist at the Union-Tribune San Diego, talks to Maria Luizzo, ’16, and Emerald Wright-Collie, ’16, at the welcome mixer at Voodoo Brewery.



PHOTO BY RICHARD SAYER

Cheryl Hatch, visiting assistant professor of journalism, presents photography and stories from her time in Liberia from December 2014 to January 2015.



PHOTO BY RICHARD SAYER

Ohio University brought 12 iMac computers to the conference, which were set up in the lobby of the Vukovich Center for Communication Arts for student editing.