PALE FIRE BREWING
The owners of the new downtown hotspot talk business and beer.

MASONIC ORDER
Learn about the history of this mysterious Harrisonburg organization.

VIVACIOUS VOLUNTEERS
Meet the fearless locals who are making a difference in the world.
DEAR READERS,

Continuing the tradition that began 38 years ago, Curio is proud to bring you a slice of life in the Shenandoah Valley. Join us as we explore Route 33 and surrounding areas, uncovering the Valley's hidden treasures.

This issue highlights the community's booming culinary district, local businesses and volunteer organizations. Learn about the stories of locals, such as Q101 radio host Brandy Lindsey, former Harlem Globetrotter Tracy Williams and self-taught local photographer Jessica Ryder. Each story brings us closer to the history hidden within the heart of the Valley.

We thank our diligent staff, as well as Dr. David Wendelken and Brad Jenkins who guided us along the way. Sadly, this year we say our goodbyes to Dr. Wendelken as he retires after a staggering 40-year career at James Madison University, 38 of which were spent molding the minds of young, aspiring journalists in the magazine class. For this issue, we decided to recreate the first Curio logo as a tribute to Dr. Wendelken's success with the magazine. We want to thank Dr. Wendelken for being such a great inspiration to students and faculty alike.

We hope you discover something new, as we did, in the journey that unfolds.

JULIE STERN

&

ABBY SHORT

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About Curio:
Curio, a magazine highlighting Harrisonburg and its surrounding communities, is published each spring by students in the Media Arts & Design program at James Madison University. Curio is a non-profit organization supported by the College of Arts and Letters and the School of Media Arts & Design. Subscriptions are not available.
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MOUNTAINS AND MEMORIES

TAKE A JOURNEY INTO THE PAST AT CAVE HILL FARM BED AND BREAKFAST

STORY BY CORYN COCOZZA
PHOTOS BY JULIE STERN

“I LIKE TO THINK THAT IT’S THE UNDERGROUND RAILROAD.”
Bells jingle as the doors open to the historic Cave Hill Farm Bed and Breakfast. The foyer is decorated with trinkets and there is a vanity adorned with fedoras. There are five black and white photos, and one special photo of the Hopkins family printed in color and framed in gold and white. These are just a few of the items that provide a feel of the inn's history.

Johns L. Hopkins, John L. Hopkins Jr., and John L. Hopkins III all were born and raised in the house that is now a bed and breakfast. Currently, John L. Hopkins III owns the property.

However, Hannah Bell, with a bubbly personality, enthusiastic demeanor and love of history, runs the establishment with her boyfriend Omar Gonzalez.

After meeting five years ago while lifeguarding at Massanutten, the two found a home in the bed and breakfast when Hopkins was looking for new innkeepers. While Bell focuses on the guests, Gonzalez cooks breakfast daily and deals with the finances. Their partnership creates a beautiful duality that keeps the bed and breakfast running.

“I have a quiet life. It’s a beautiful area to be in and it always turns out to be a perfect day,” said Bell.

Cave Hill Farm, located on Cave Hill Road in McGaheysville, was built in 1830 and operated as a dairy and poultry farm. It produced goods for local processors and cultivated grain and wheat for the local flour mills. A classic southern home, four white pillars guard the entrance. Carved in the pillars are two sculptures of women that create an aura of history.

“The slaves that built these bricks, they carved symbols in the bricks, on the backside of the house, but they are just X’s, or bumps, and the historian says they represent their tribes from back home to either remember who they were, or so a new slave would know who was there,” said Bell.

With a gleam in her eye, Bell smiled. “I like to think that it’s the underground railroad.”

In addition to the history outside the house, Hopkins continues the theme inside. Down the creaky wooden steps to the basement sits a pink piano, decades old with a picture of Elvis on the top. Arranged around the three rooms are old appliances labeled with the year they were made and used, and their specific function.
A HARRISONBURG MUST-SEE

“THE NORTHERN SOLDIERS CAMPED OUT IN THAT FIELD OUT THERE, AND THE PEOPLE THAT LIVED IN THIS HOUSE FREAKED OUT AND HID ALL THEIR CONFEDERATE MONEY, THEIR GOLD, IN THE GOLD ROOM WALLS...”
"I think it’s cool that I live in a house built in 1830," Bell said. "I come across something new every day."

Because there were no planes or subways 100 years ago, visitors would stay with the family while traveling long distances, and the tradition still stands today.

Visitors are normally couples looking for a new hotel experience. For guest Ben Rockey-Harris, who visited in November 2014 with his girlfriend, that is exactly what he got.

“We wanted to be a little far from downtown Harrisonburg, and stay in a non-cookie-cutter, non-chain hotel,” said Rockey-Harris.

The bed and breakfast displays its personality even in its rooms. Uncle Charlie’s, Grandmother’s and Aunt Emma’s rooms are a few of the possible bedroom choices. All rooms except the Bridal Room are the same price, decorated similarly, but each have a unique story. According to Bell, the most exciting room is the Gold Room.

“It’s called that because during the Civil War this was a southern home and twice the northern soldiers camped out in that field out there, and the people that lived in this house freaked out and hid all their confederate money, their gold, in the Gold Room walls,” Bell said.

The gold has never been recovered, so the story hasn’t been confirmed, but it adds to the mystery of the house.

Other tales include Aunt Emma being left by her husband and Uncle Charlie leaving to buy land in Florida, and later returning. Even Jackie Kennedy wanted the large canopy bed that sits in the Bridal Room for her bed in the White House.

According to Bell, Hopkins told the former first lady that she couldn’t hijack the bed.

Gonzalez enjoys asking guests what they are hoping to do in the area and guides them in the right direction. Guests look for different activities, like wine tasting or hiking. Wineries like Bluestone Vineyard and Crosskeys Vineyard are popular wineries to visit, as well as sites like Skyline Drive’s scenic parkway.

“Lots of people have never been to caverns, so check the Grand Caverns or Luray,” Gonzalez said.

The antique, red-and-white patterned couch with a dark wooden frame, the gold mirror overhead, and the musket hanging over the living room doorway provide a feeling of comfort and curiosity.

“The giant living room held all of us very comfortably and made for a nice memory,” said Rockey-Harris.

But the furniture isn’t the only aspect that is unique. The people that visit are, too.

“One lady was a wolf lady. Basically she raised these wolves, taking them out of the wild and she taught them how to howl,” said Gonzalez.

Bell and Gonzalez recall another guest who could sense ghosts and, after searching the bed and breakfast, promptly told the innkeepers that the house was “totally safe” and that they had nothing to worry about.

Truly, every guest that stays at the bed and breakfast becomes a part of the history.

Whether looking for a getaway, a serene comfort or a new adventure, Cave Hill Farms Bed and Breakfast is a place where history is remembered and people make new memories.
Cat's Cradle adopts out on average 420 cats every year.

Safe Haven

Cat's Cradle is not just a place where cats run wild. As a no-kill adoption center, they advocate rescue & placement of cats rather than euthanizing.

Story by Courtney Wagner & Julie Stern
Photos by Madeline Williams

Cat lovers and animal fanatics alike rejoice as they venture into Cat’s Cradle, where cats wander freely and lounge in storefront windows.

A colorful beam spans the length of the ceiling, serving as a perch where felines can observe people entering the store. Paws pitter-patter up and down bright orange steps against the wall.

Located in downtown Harrisonburg, Cat’s Cradle isn’t just a place where cats run wild; as a no-kill adoption center, the center advocates rescue and placement of cats, rather than euthanizing the animals. Passersby see the cats in the window and often stop in to play with them.

Matt Chan, adoption and volunteer coordinator, keeps the store running smoothly.

“Cat’s Cradle adopts out, on average, 420 cats every year,” Chan said. “I make sure everything is clean and orderly and all the cats are well taken care of.”

Chan started at Cat’s Cradle about three years ago. Along with handling the adoptions, he oversees and trains a staff of about 100 volunteers.

“Matt is like a cat,” said Heather Asca, a sophomore psychology major at James Madison University and volunteer at Cat’s Cradle.

“He’s very laid back, but very particular at the same time. It’s really amazing.”

Asca says Chan is professional and personable with each customer who comes into Cat’s Cradle.

“He is very protective about the cats, so he really watches out for them,” she said. “He trains us to ask particular questions to identify certain individuals who might not be good for adoption.”
Asca considers herself more of a dog person, but has grown to like cats. She does data entry for the adoption center and posts pictures and information for adoptable pets online.

"I've never really been good with cats in particular, but I'm getting better," she said. "I think Matt realized that in me when he first saw me volunteering. I was really appreciative of that."

Before Chan began working at Cat's Cradle, he worked at the Augusta Regional Society for the Prevention of Cruelty to Animals (SPCA) in Staunton.

"I love animals and I have all my life," Chan said.

A position opened up at Cat's Cradle and Chan seized the opportunity.

"I was ready to move on in my career and ready to relocate, so I came over here," he said.

Chan said Cat's Cradle benefits the community as much as it does the cats.

"We feel we can make a big difference in reducing euthanasia in our communities through our adoption program, counseling services, and spay/neuter assistance. So many people are thankful for what we do."

Cat's Cradle helps with spay-neuter assistance and medical assistance for cats. "We are getting a lot of grant money for medical assistance, which is a newer thing," Chan said.

The grant money is used to help people with the medical costs of owning a cat. That way people don't have to worry about choosing between high medical costs and keeping their pet.

But Chan continues to overcome challenges on the job, such as educating the community about the necessity of spaying and neutering cats.

"A lot of people don't know what [spay and neuter] is," Chan said, "or they don't understand the importance of it."

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According to the American Society for the Protection of Cruelty to Animals, millions of cats and dogs are euthanized as strays. By reducing the population, fewer cats will need to be euthanized.

Cat's Cradle has a trap-neuter-release program for wild cats who have caregivers to help prevent the cats from over-breeding. After the cats are neutered, they are returned to their caregivers. "We have a lot of expertise here so we can help solve those problems," Chan said.

In the future, he would like to see Cat's Cradle expand to nearby locations such as Charlottesville or Staunton. He hopes Cat's Cradle's adoption rate will increase, which will cause the rate of euthanizations to decrease.

"Seeing that rate go down is gratifying and to see this community to go no-kill one day is a big part of what we're trying to help happen."
Patient #14-0012 was found outside of New Market, Virginia with life-threatening injuries that had limited his mobility. He was treated for dehydration and wounds to his outer extremities. After two months of extensive rehabilitation, #14-0012 was healthy and strong enough to return home.

“It’s rare that I get to participate in the full cycle of a patient’s care... from rescue through release,” said media arts and design professor Shelly Hokanson. “To know that I helped this one feels very good.”

The Virginia Department of Game and Inland Fisheries contacted Hokanson about the red-tailed hawk when members of the community found the bird in distress and unable to fly.

The veterinary team at the center treated injuries to his wings and worked to improve his “flight quality and conditioning.” After the red-tailed hawk’s rehabilitation, Hokanson had the opportunity to release him back into the wild herself.
MEET QUINN
THE GREAT HORNED OWL

“HIS MISSING EYE NEVER FAILS TO INSPIRE PEOPLE OF ALL AGES TO ASK WHAT HAPPENED TO HIM, AND THAT’S WHERE I GET TO SHARE HIS STORY AND HELP OTHERS TO UNDERSTAND THE ROLE OF WILDLIFE IN THE OVERALL HEALTH OF THE ENVIRONMENT.”
THE WILDLIFE CENTER OF VIRGINIA HAS HELPED OVER 65,000 ANIMALS SPANNING OVER 200 VARIETIES OF SPECIES...

“The bird was very feisty and once the crate door was opened, it briefly observed its surroundings before taking flight,” stated the center’s patient archive page.

As a rescue-transport volunteer, Hokanson responds to an average of two to three calls per week during the summer and one call a month during the winter. She explained that the center receives wildlife rescue-transport requests for many reasons, most commonly as a result of “car collisions and cat attacks.”

Volunteers also help birds that have fallen out of their nests and snakes that have gotten caught in landscape netting.

In some cases, young wild animals who have experienced human contact too often will imprint on people and become dependent on them for food.

“This is not safe for humans or for the animals,” Hokanson said. Therefore, these animals require intervention from the Center.

During her three years as a volunteer, Hokanson has personally rescued and/or transported a variety of wildlife, including rabbits, squirrels, songbirds, eastern box turtles, long-tailed ducks, mallard ducks, yearling coyotes, skunks and eastern screech owls. But birds of prey, particularly owls, are her favorite.

“I grew up thinking that owls were wise and mysterious and beautiful creatures and that hasn’t changed,” said Hokanson. Hokanson has accrued several opportunities to work with owls at the Center.

Pignoli, an eastern screech owl, came to the center after being struck by a train. The owl was the first animal Hokanson sponsored through Caring for Critters, the symbolic wildlife adoption program.

As an environmental education docent, she also works with wildlife through the Education Ambassadors program. Rescued animals who receive a clean bill of health and are deemed non-releasable become Education Ambassadors and travel around to teach the community about wildlife protection.

Quinn, a great horned owl, became an ambassador after being caught in a barbed wire fence. Quinn’s right eye had to be removed, and his wings were unable to grow back properly. As a result, he became a “noisy flyer,” and could not be released to fend for himself because owls must quietly hunt for their prey.

“His missing eye never fails to inspire people of all ages to ask what happened to him, and that’s where I get to share his story and help others to understand the role of wildlife in the overall health of the environment.”

While Education Ambassadors like Pignoli and Quinn receive names in order to better connect with the community, other rescued animals are simply identified by numbers. The red-tailed hawk’s identification #14-0012 stands for 2014, the year he was rescued, and 12, the order in which he was rescued.

“We want to keep [the animals] as wild as possible,” explained Chapin Hardy, the Center’s outreach coordinator.

Hardy said that the mission of the Center is to teach the world to care about and to care for wildlife and the environment.

Volunteer opportunities include wildlife care, carpentry, environmental education docent positions and treatment team members. The Center also relies on professional veterinarian and veterinary technician volunteers.

“Everybody I’ve worked with [at the Wildlife Center] truly supports the WCV mission and has a passion for wildlife and the environment,” Hokanson said. “My time at WCV is always the best part of my day.”
THEIR MISSION IS...

"TO TEACH THE WORLD TO CARE ABOUT AND TO CARE FOR WILDLIFE AND THE ENVIRONMENT."

Pignoli, the Eastern Screen Owl

Hokanson and Gus, the Barred Owl

Gus, the Barred Owl
Although it is most often associated with a neighborhood feeling, community is embraced in every aspect of Harrisonburg, including the local cuisine.

Amanda Cannon, an all-around restaurant guru, has gone from waitressing and bartending to managing and ultimately owning her own restaurant called Food Bar. Food. The Harrisonburg native joined the restaurant business to pay her own way through James Madison University and has excelled as an entrepreneur.

“I went back to working in restaurants and discovered after not too long that I enjoyed it, interacting with people, and taking care of people,” Cannon said.

She has woven herself throughout the downtown area, meeting friends while establishing herself in the community.

“There are a lot of people [I] have met or gotten to know at different restaurants, so it’s neat to see their families... come to Food Bar. Food.”

As a co-owner with Chef Jeff Minnich, Cannon tries to bring the community something different: global comfort food. She described the cuisine as a mix of hometown favorites wrapped in new spices to combine the old with the new.

“It’s really rewarding to see that we are offering the community something they enjoy,” Cannon said.

Because cultivating a sense of community is such a vital aspect of the restaurant business, it’s no surprise that a fellow restaurateur has a similar goal.

Wade Luhn, the owner of Bella Luna Woodfired Pizza, makes fresh, wood-grilled pizza with ingredients from local farms.
As much as Luhn loves the concept of the 200-year-old Neapolitan way of cooking pizza, the people of Harrisonburg hold a place near and dear to his heart.

“The impressive thing about Harrisonburg is so many people have grown up here and left, and came back,” Luhn said. “I love the roots and the vibe that Harrisonburg has.”

As an organic farmer, Luhn finds that locally sourced food ties into their values.

“We are trying to serve honest, locally sourced food. Our pizza is organic flour, water, salt and yeast.”

Luhn always hopes to have a presence in the restaurant no matter how successful it becomes. He enjoys the hospitality and uniting people with food.

“I LOVE SEEING PEOPLE COME TOGETHER, THERE IS A GRACE WHEN PEOPLE COME TOGETHER AND SHARE A MEAL,” HE SAID.

While business is picking up now, for a time it wasn’t always doing so well downtown.

Clementine, remembers a time not too long ago when downtown Harrisonburg wasn’t as sprightly as it is today.

“You used to walk down Main Street on a Friday night, and it was scary; there was no one around,” Comfort said.

There has been a revival of downtown business camaraderie that is bringing the community back together. Comfort, a former president of the Downtown Dining Alliance, has shifted his focus to market the downtown area as a whole, rather than individual businesses, to create a unified community.
Chef Jeff Minnich, co-owner of Food.Bar.Food, prepares fresh ingredients for customers. On the right, posters on a wall at Clementine Cafe draw the attention of local residents.

Clementine embraces the community spirit by allowing local performers to use their stage for benefits and fundraisers.

“We have this great facility here; if you want to raise money for your cause, put two or three bands together between 8-10:00 p.m. on a Wednesday night, organize it and whatever you collect that night you can have it,” Comfort said.

Not only does Clementine provide a space for people to eat and listen to music, but they also have a bar downstairs called Ruby’s. By this October, Ruby’s will feature an arcade-like area full of new activities.

“This is old school, four lanes of duckpin bowling, four antique pool tables, dart lanes, shuffleboard, ping pong and games at the tables,” Comfort said.

These restaurants bring a diverse group of people together in numerous ways, yet they all share the joy of serving others.

“It’s exciting for me when there are 50 people here and doing their own thing, or if I walk around and there are 20 people downstairs and the patio is full,” said Comfort.

Bringing the community together is a shared passion among all the restaurateurs.

A beautiful picture of home comes to mind when you find places that show genuine hospitality from the moment you step through the door down to the very last bite.
The Business of BREWING

The owners of Pale Fire Brewing Company talk beer, business and the beauty behind the industry.
“A LOT OF GREAT interactions WITH people happen over a BEER. A LOT OF GREAT ideas ARE exchanged OVER A BEER. YOU MEET A LOT OF NEW people OVER A BEER.”

STORY BY ABBY SHORT
PHOTOS BY LEANNE SHENK & GRIFFIN HARRINGTON
A Very Brief Brewing Guide:

1. Combine the malted barley with water; make a mash.

2. The mash has a chemical reaction, which allows the starches in the barley to become sugar.

3. Extract the liquid, which is wort (unfermented beer).

4. Boil it, then add hops for bitterness, flavor and aroma.

5. Cool it, add it to a fermenter, then add yeast.

6. Over the process of a week or two, the mixture will ferment. The yeast cells will consume the sugar and produce alcohol and CO2.

7. After about another week of conditioning (three weeks in the tank), transfer the mixture to another tank, carbonate and package it.

The owners of Pale Fire Brewery pose at the front of their business. Jamie Long (left) and Tim Brady (right) opened the brewery in April 2015.

A fire roars while customers get cozy on black, leather couches. Books by authors such as Nora Roberts and John Grisham are perched on shelves lining the back wall. “Blood on the Tracks,” a Bob Dylan record, sits on a turntable.

But this isn’t a chic cafe. The people aren’t sipping on coffee or tea; they’re drinking glasses of crisp, cold beer.

Pale Fire Brewing Company co-founders Tim Brady and Jamie Long hoped their brewery and taproom could provide customers with a comfortable, inviting experience where they could kick back as if they were relaxing in their own living rooms.

“I love interacting with people and my favorite thing about beer is that it is a positive social lubricant,” Brady said. “A lot of great interactions with people happen over a beer. A lot of great ideas are exchanged over a beer. You meet a lot of new people over a beer.”

Neither man is new to the brewing industry. For years, Brady, who also serves as Pale Fire’s general manager, brewed and distributed for Calhoun’s Restaurant and Brewing Company, which was previously located in Harrisonburg on Court Square. Long, who also serves as head brewer for the company, worked for breweries such as Starr Hill Brewery in Crozet, Virginia, and Dogfish Head Craft Brewed Ales in
Frederick, Maryland, before coming to Pale Fire. He also had a stint at Jack Brown's Beer and Burger Joint as well as the manager at Billy Jack's Wing and Draft Shack as their beer buyer.

“We always kind of talked about opening a brewery, and then honestly the opportunity came up a little earlier than we expected, but it’s not going to happen twice necessarily,” Brady said.

That opportunity came in 2012 when Virginia passed Senate Bill 604, which allows licensed brewers to sell their beer for on-site consumption. Before the law was passed, brewers needed to have a restaurant to have a taproom.

“This allows us to do what we really want to do... Without having to make a bunch of nachos,” Brady said. “I do love nachos, just for the record.”

Not having a restaurant attached to their taproom also eliminates the need for kitchen equipment and extra staff, which significantly decreases their labor and overhead.

“We don’t have to invest in all sorts of flat tops, burners, fryers; all that stuff,” Long said. “Our investment, initially, is in our production equipment and in the future. That’s where all our capital will be going for expansion, so it’s a little bit simpler.”

Harrisonburg offers an ideal setting for the brewery. Not only is it where the co-founders worked and established themselves for years, but they also attended James Madison University.

They grew a network and built connections with other businesses in Harrisonburg. Although the local breweries compete in sales, they have a certain camaraderie that cannot be found in other industries.

“Three Brothers Brewing brought us a pizza on our first brew day and came over to check the place out, and we traded war stories,” Brady said.

The inspiration behind the name “Pale Fire,” the founders said, is a reference to a book, which is in turn referencing William Shakespeare.

“There’s a lot of art behind brewing, and artists are inspired by other artists,” Brady said.

The artists at Pale Fire also have to double as scientists when they are crafting their masterpieces. Beer is only made with four ingredients: malt (which is typically malted barley), water, hops and yeast.

However, there is a very tedious and precarious process that goes into transforming the raw ingredients to beer. Providing a recipe probably would not be sufficient to replicating a specific brew. There’s a certain technique involved.
“I like playing around with the chemistry,” Long said. “Little tweaks to the temperature or pH can result in an entirely different beer.”

While Long prefers hoppy styles, Brady likes the lighter Pale Fire beer, Saving Grace, which features notes of white pear, lemon and pineapple.

“After you’ve been here like 12 to 14 hours working, cleaning, doing all that stuff; it just goes down very easy,” Brady said.

Pale Fire is equipped to produce 3,000 barrels of beer each year, or 6,000 kegs. And that’s just the beginning; there is still a lot of room for growth. Once the business expands to the point where they can buy enough equipment to be at full capacity, the brewers at Pale Fire could be making up to 10,000 barrels of beer each year.

In the long term, the owners of Pale Fire would like to see their business expand, not just financially, but also because they’d like their beer to reach more people. They have their sights set on distributing their beer to more locations across Virginia, the District of Columbia and parts of Maryland.

“We don’t want to be the next Budweiser, but grow enough to where we’re comfortable reaching out to where our families are, too,” Long said.

Another goal that Brady would like to focus on is growing the brand and image of the business, while still maintaining a balance between work and leisure.

“I kind of have this dream of 10 years from now, getting an email and somebody being like, ‘Hey I was in Singapore in a hostel and I found a book stamped with a Pale Fire Little Free Library,’” Brady said. “We’ll see if it happens, I might have to give it 20 years.”

So why would someone want to go into the brewing industry? According to Long, the answer is easy: the beer.

“It’s an honest industry. It’s an honest business. We’re not making a bunch of chemicals or something that’s going to hurt people,” Long said. “We’re here to make something that’s 100 percent natural, 100 percent handcrafted and something that people can enjoy.”
A brewer prepares the beer in tanks inside the on-site brewery. The beer recipes only call for four ingredients, but the process of making the beer is very complex.

A customer flips through a book in the Pale Fire Little Free Library. The owners and their families donated the books from their own personal collections.

Customers enjoy beers at the bar on opening day. Bars in Harrisonburg serve as the perfect setting for friends and family to socialize.

"We don't want to be the next BUDWEISER, but grow enough to where we're comfortable reaching out to where our families are too."

CURIOMAGAZINE.ORG
“COMPACT YET CHARMING, THE SNUGBUG SELLS TIMELESS KNICKKNACKS, FROM VINTAGE FLORAL DINNERWARE AND CHIC VELVET COUCHES TO TEALIGHT HOLDERS MADE FROM CLASSIC BALL MASON JARS.”
SHOPS, RESTAURANTS AND ATTRACTIONS TO VISIT IN THE CITY OF ‘BIG TIME CULTURE AND SMALL TOWN COOL’

STORY AND PHOTOS BY JANE GREGORSKI AND SEAN BYRNE

THE SNUGBUG MERCANTILE
34 E. BEVERLEY ST.; 540-414-8704

Shoppers with an eye for rustic furniture and quaint trinkets can score big deals at this small-town shop. Compact yet charming, the SnugBug sells timeless knickknacks, from vintage floral dinnerware and chic velvet couches to tealight holders made from classic Ball mason jars. Many locals don’t come just for the products, but also to visit Peppermint, the owners’ basset hound and unofficial store mascot, whose image is stamped on every manila price tag. Storeowners Patty and Jeff Deuns are leading experts in vintage decor, offering customers advice on the best ways to incorporate antiques into modern homes.

THE BY & BY CAFE AND BEER GARDEN
140 E. BEVERLEY ST.; 540-887-0041

Known to locals as the go-to coffee hub, this gourmet cafe serves more than just fancy espresso drinks. Handwritten, neon-colored chalkboard menus display a selection of inexpensive bagels with a side of savory ranch cream cheese, grilled paninis, homemade pastries, Italian cream sodas, craft beer and local wines. Decorated with dark, wooden tables and framed photographs of Staunton’s early days, the By & By offers a quiet atmosphere for those wishing to read while munching on lunch. Like many of Staunton’s shops, the cafe doubles as a venue for aspiring local artists and musicians, showcasing their work several times a month.

CAMERA HERITAGE MUSEUM
1 W. BEVERLEY ST.; 540-886-8535

Although this museum is best known for its impressive collection of 2,500 historical and modern cameras, photographers and history fanatics can find several other hidden gems. Tucked away in the Camera and Palette, Inc. building off West Beverley Street, the shop displays items such as Civil War-era cameras, the first made projector and camera gear used by spies. The nonprofit also showcases famous movie props, such as the original prototype of the “Star Wars” lightsaber and rare, one-of-a-kind photographs of legends, such as Walt Disney. The museum’s collection of cameras, photographs and accessories is still growing, obtained solely through donations. A guided tour is recommended, because the host has been collecting for decades and shares the tales behind each piece of equipment in the museum.
Deemed by Staunton locals as the place to be, Sunspot Studios is home to the glass blowing artisans of the Valley. While walking through the door of the large clay brick building, a gallery of glistening glass surrounds every step. Dozens of round, spotted ornaments hang from the ceiling while colorful vases and glass-blown flowers rest on the shelves.

TOWARD THE BACK OF THE STORE IS A DOOR LEADING TO THE WORKSHOP WHERE THE STUDIO’S GLASS BLOWERS GIVE LIVE DEMONSTRATIONS DAILY.

They welcome guests to watch as they twirl pieces of 930 degree glass in the air from a steel blowpipe while thoroughly explaining the process behind glass blowing. For those feeling a bit adventurous, the artists allow customers to blow their own ornament for $45.

BLACK SWAN BOOKS AND MUSIC
1 E. BEVERLEY ST.; 540-712-0123

For those craving the sweet smell of old leather-bound books, Black Swan Books and Music can surely give you a fix. The upscale bookshop houses timeless bestsellers in neatly stacked, white hardwood bookcases glistening in gentle, soft light. A variety of genres are available for sale, including mystery series like Sherlock Holmes, eclectic cookbooks and literature by grand novelists William Shakespeare, Upton Sinclair and Edgar Allen Poe. A few steps above the ground floor sits the children’s nook, holding a full collection of nostalgic pieces such as the Hardy Boys, Dr. Seuss and Nancy Drew. Most books are priced between $5 and $10. Vinyl records and hand-sketched prints of Staunton are also found scattered around the store.
Reigning as one of the top family-favorite shops of Staunton, The Split Banana caters to all palates craving a sweet treat.

**The Shop Features**
- White and green retro booths, countertops decorated with tulips and a decadent smell of freshly baked waffle cones.
- With flavors like Death By Chocolate, Sweet Potato Pie and M&M Birthday Cake, this gelato shop brings in ingredients from local (and some organic) dairies and farms in neighboring towns.

**Clocktower Restaurant and Bar**

Located directly in the city's historic clock tower, Clocktower Restaurant and Bar is the town's hot spot for lunch. The atmosphere of the restaurant is comparable to the set of the famous '80s sitcom "Cheers," especially noting the classic wooden bar with ruby red bar stools. Best known for comfort-food classics like the Downtown Burger and French Dip sandwich, the Clocktower serves up quality food at affordable prices, ranging from $5 to $20. The restaurant also doubles as a nightclub, known as the Downtown 27, featuring local bands, late night bites and a wide selection of beers, wines and hard ciders produced in the Shenandoah Valley.

**Redbeard Brewing Company**

Located in the historic Wharf District of the city, this small batch brewery serves a variety of beer with bold flavor and smooth texture. Decorated with rustic and modern charm, the taproom displays brick walls covered with grooved steel sheets and snowboards covered in pop art. For the newcomers, the bartender recommends trying the Deep Luscious Amber, a Belgian-style quadrupel known for its creamy texture and spicy taste. Aside from beer, the brewery also features local live music and food trucks serving up Carolina-style barbecue and crispy fries.
Renee Brown dreamed of a raspberry merlot cupcake. She woke up hungry the next morning and made her way to the kitchen. And just like that, her tasty treat turned from a dream to a business.

Surprised by the decadent taste, Brown had her friends and family try her new recipe. With a successful response, the rest is history.

Today, Brown, owner of The Cupcake Company, has been in the business for four years and it's been a sweet adventure. "I was bored with my previous job," Brown said.

Baking started as something fun to do in her spare time, but has "turned into much more!"

The Cupcake Company offers a large variety of flavors. The everyday flavors consist of vanilla, chocolate, vanilla, chocolate ganache, red velvet, and cookies and cream.

To keep customers coming back, Brown offers daily specials like strawberry crunch and bacon french toast. There's a flavor for everyone, but if there's not, it's not a problem.

"We take suggestions from customers all the time," said Selena Carper, a student at Bridgewater College and employee of the shop.

Brown prides herself by creating her own recipes. If she finds something she likes, she'll tweak it until she makes it her own.

The delicious, fun flavors match the business' decor. With chalked walls full of positive comments and sprawling signatures, and colorful decorations hanging from the walls, The Cupcake Company is the perfect atmosphere to enjoy a sweet treat.
STUMPS OLD TOWN ANTIQUES
10279 McGaheysville Road, McGaheysville

This antique store has tables, chairs, stop signs, old gas signs and knick-knacks galore... and that's just what's in the parking lot. Walk through the doors and you'll get two stories of collectibles lining every space on every wall. John Nyman, the owner, has been running the store for the past eight years.

"It's a great industry to be in, you just get addicted, and then you're screwed," he said with a chuckle.

The oldest item in his possession is "probably an actual fossil." That's because the store has just about anything imaginable. From boxes of records to boxes of love letters, or Nyman's collection of more than 30,000 buttons, it's hard not to find something that catches the eye.

He has decorative items that fit any style, including "steampunk," which blends industrial-era technology and 19th century aesthetics, and "shabby chic," which has items that show purposeful age, or wear and tear.

Another interesting part of Stumps is the business format. Nyman owns some of the items, but he also has approximately 25 vendors who lease a space to sell their antiques. Organized by room, vendors place and decorate their belongings for sale.

One in particular, Jayne's Apparel and Gifts, has an array silver tea sets, desks and dressers, a large crystal chandelier, and a bookshelf packed to the brim. On the second shelf lies an original copy of the 1944 novel, "Lusty Wind for Carolina," which has a dark green binding with yellow pages like parchment, and a slight tear in its spine.

The personalities of these vendors match the character of their antiques as well. Through the double doors, an older male vendor walks in with a whimsical stride while wearing a green top hat. "This guy's the original Mad Hatter," Nyman said with a laugh that could be heard throughout the store.

He may seem carefree, but Nyman puts a lot of work into his humble store. While the items in the store may be ages old, he made a point to show that his business model is not. "We may not follow all the trends, but we do change with the times," he explained. "We're not just your grandpa's antique store."
Laura “Belle” Stemper, owner of Ragtime Fabrics, a small fabric shop in downtown Harrisonburg, loves to provide a little piece of heaven for her customers. She encourages them to leave their problems on the outside of the double glass doors, come in and create something beautiful.

“THEY WALK IN AND IT’S THEIR HAPPY PLACE,” STEMPER SAYS.

And she’s right. It’s hard not be happy when surrounded by lively colors; plaid, camouflage and floral textiles; and sparkling embellishments.

Ragtime Fabrics offers a large assortment of fabrics and other design products. To connect with local residents and students, the store offers sewing lessons and workshops for all ages. However, it’s not just their customers who get to explore the large selection of fabrics, but the employees, too.

“One day I’ll be working on a leather jacket and the next, I’m working with lace on a wedding dress,” employee Phoebe Renfroe said. Currently, she is working on a ballgown that will eventually hang in the shop.

According to Renfroe, Stemper encourages her employees to be creative, and allows them to experiment with design and fabrics. Once the design is complete, it’s displayed in Ragtime Fabrics for 90 days. This kind of work not only allows the employees to pursue their passions, but also inspires customers to create their own products.

Ragtime Fabrics gives customers and employees alike the opportunity to craft artwork straight from their imagination, simply with needle and thread.
HARRISONBURG UNION STATION
RESTAURANT & BAR
128 West Market Street,
Harrisonburg

Located in downtown Harrisonburg, this restaurant revives the deep historical roots entrenched in the Shenandoah Valley. A pamphlet at each booth and table outlines Harrisonburg's history, which touches on everything from battlegrounds to social movements. Framed drawings line the walls, many of which feature an artist from the early 20th century who drew events for newspapers before modern photography.

The building itself is also a historical landmark. Before the restaurant took over, it belonged to the Wetsel Seed Company, a prominent gardening business that was founded in 1911. The Wetsel Seed Company logo still graces the side of Union Station's brick front.

Cameron Grant, who owns the bar along with his wife Sirena Grant (a lifelong local), had reason to establish their business for more than financial needs.
"So many tourists come here for places like Massanutten and students come to JMU, and they know nothing about where they live," Cameron Grant explained. "But here they can learn about the evolution of a town with a cool history." While the history may be rich, Grant said the food’s not too shabby, either.

The restaurant features cuisines from all over the country, including traditional sandwiches, meat and potatoes, Cajun entrees and vegetarian dishes. The most popular dish is a barbecue platter with Carolina pulled pork, Texas brisket, cole slaw and french fries. They also have award-winning ribs and pastrami that they cure in-house.

The Grants have created a dining experience that will satisfy your mind and your stomach.
This is where the Masons have their monthly meetings. The architecture and symbols in the room are modeled after the temple of King Solomon of Israel.
Special Masonic Bibles are used in official meetings and portraits of Masons from the past hang on the walls throughout the temple. The top position within the hierarchy of the masonic lodge system is called the Worshipful Master.

They might as well be downtown Harrisonburg's best-kept secret.

As shoppers, restaurant goers and other passersby stroll through downtown Harrisonburg's South Main corridor, they see Whitesel Music and the adjacent, now-empty storefront. But what they might not notice is that the same building that houses Whitesel actually continues two stories up, and the two large double doors lead to ... Well, not many others than the members of the Rockingham Union Lodge No. 27 know.

According to the Grand Lodge of Virginia, Freemasonry is based on the belief that "any man can make a difference in the world." There are Grand Lodges in all 50 states and Washington D.C., which oversee lodges, or smaller, local groups of Freemasons.

Inside the building and up one long flight of stairs is the lodge's library. In this dimly-lit room, lodge curator Peyton Yancey pulls back a thick blanket laid across a table to reveal hundreds of annual record books. The oldest book dates back to 1808.

Yancey has been a Mason since 1968 and he and other people work to preserve the lodge's abundant historical material, which includes countless books, papers and pamphlets.

The other tables hold scores of documents and books, all carefully stored and organized by Yancey in special acid-free archival boxes. In addition to paper records, Yancey said that the information is also backed up digitally on disks and flash drives.

"It's really amazing, because we take minutes of everything that we do, and we're missing so few of the minutes from our inception," David Silcox, the leader, or Worshipful Master, of the lodge says. "It's unbelievable to me. Some of them might be a bit hard to read, but we do a good job of preserving everything we do."
Silcox is a manager at the Virginia Employment Commission and has been a Freemason since 2008. As master of the lodge, he conducts and oversees the society’s meetings and events while working with other officers and members.

The members have their monthly meetings in the third floor Lodge Room. An altar with a deep blue cover sits in the center of the room. Silcox pulls it away to reveal a thick Masonic Bible with ornate patterns on the front cover.

Yancey mentioned that the architecture and symbols in the room are modeled after the temple of King Solomon of Israel, who, in the Bible, is known for his wisdom.

Yancey points to the front of the room where there is a platform with three chairs on it. During meetings, Silcox sits in the tallest, center chair. A royal blue pennant with the word “WISDOM” drapes over the short podium in front of his chair.

“I get to sit in the big fancy chair,” Silcox says with a hearty laugh.

During meetings, certain lodge officers such as the Senior Warden, sit in specific chairs on platforms similar to the one Silcox uses. All other members sit on long benches, which line the walls of the room.

On the same floor and through a few hallways is what Yancey calls the Museum Room, which displays numerous important artifacts of the lodge’s history. Ceremonial swords, hats and photos are just a few of the kinds of memorabilia stored in two glass display cases.

Black-and-white photographs depicting glimpses of lodge life and history hang on the walls. Yancey motions to a particular frame which holds pictures of the lodge’s past Grand Masters. He points to one particular picture.

“This is my maternal grandfather right here: M.O. Miller ... 1932 — he was the master of this lodge,” he says proudly.

“They embrace temperance. They completely reject the sort of drinking Mint Julep, urban culture of planter masculininity,”
Any man can make a difference in the world.

Peyton Yancey, is Lodge No. 27’s curator. He has been a Freemason since 1968.

Silcox points to another picture of a man unique from the rest. The man, Edward Michael, is wearing a white cowboy hat and is holding a fiddle in the picture. At the last meeting, Silcox says the same man just received his 50-year membership pin.

“He’s won more fiddling contests than any guy I know,” Yancey says.

“Says he’s got no more room for ribbons or trophies,” Silcox chimes in.

In the next 25 years or so, Silcox says that the lodge hopes to restore the building to its “original grandeur.” Much of the original features such as the ceiling murals above the building’s chandeliers, don’t exist anymore.

In addition, the lodge hopes to expand the Museum Room.

“We have a vision, that, as soon as we can, we’d actually like to take some of this stuff — the history of what presence we’ve had in Rockingham County and Harrisonburg and open up a museum of the artifacts,” Silcox says.

Its history is deeply rooted into Harrisonburg’s own history — 226 years deep, to be exact.

The lodge itself first met in 1789 in a house on the north side of Harrisonburg belonging to a man named William Cravens, but he and the other original lodge members probably met unofficially beforehand, Yancey said. The lodge moved its location several times within the downtown area before settling in the current space in 1906.

Meghan Mulrooney, a 19th century historian and JMU history professor, says this group of men were working men within the community, mostly shop owners and small businessmen.

By the 1850s, Harrisonburg started to boom economically and new businesses began to develop, particularly to support the changing agricultural economy. With this, she adds, there was often a certain stereotype associated with white Southern men most of whom were planters or farmers.

Mulrooney references author, historian and University of Ohio at Toledo professor Ami Pflugrad-Jackisch, who wrote a book — “Brothers of a Vow: Secret Fraternal Orders and the Transformation of White Male Culture in Antebellum Virginia” — which references the Rockingham Union Lodge.

Pflugrad-Jackisch said that joining the lodge offered some men — merchants, shopkeepers and craftsmen, for example — a different way to embrace masculinity at the time.

“They embrace temperance. They completely reject the sort of drinking mint julep, rural culture of planter masculinity,” Mulrooney says. “It’s a different sort of values that the Masonic members are embracing, so it’s a different kind of masculinity.”

Mulrooney added that the meeting of these men of different occupations allowed for a metaphorical “bridge” to form between white men different socioeconomic classes, as well as men from different Protestant denominations.

Mulrooney said she believes that by the 1960s, there was a generational shift in society, and many men didn’t want to join community fraternal organizations anymore and across America, civic organizations such as fraternal organizations and unions begin to decline.

“[Being a Freemason] became something that your grandfather did,” she says. “So it was a big deal at one point in American History even for a lot of businessmen ... in the ’50s and early ’60s, these kind of civic organizations were much, much more common then in American life and they just disappeared.”

Silcox agrees, but, he remains confident that, despite the generational shift, that Freemasonry and the Rockingham Union Lodge are here to stay.

“Masonry’s been around longer and it’s never faltered from its ideals, philosophies or its beliefs,” he says. “Masonry, in terms of a fraternal organization, is kind of at the top. A lot of people don’t think they can achieve that. It’s a long journey to get there... so it survived because of those strong beliefs.”
The lodge itself has recently seen an increase in interest. Last year, they inducted 12 new members. Currently, the Lodge has about 200 members of varying age and occupation.

Silcox says there are three degrees in the process of becoming a fully inducted Master Mason. A prospective member must be at least 21 years old and comes into the organization as an Entered Apprentice.

Entered Apprentices must learn and extensively study the rituals, teachings and philosophies of Freemasonry as they work their way up to becoming a Fellowcraft, and then finally a Master Mason.

Yancey and Silcox emphasized that neither atheists nor agnostics are allowed to become Freemasons. All member must believe in a higher being. Freemasons don’t discriminate against what a certain member might believe to be the supreme being, however.

“If you take an oath to follow the philosophies of Freemasonry, then no oath that you would ever take would be binding on a person unless they first have a belief in a higher being or deity,” Silcox says. “Although we’re not a religious organization, our founding philosophies are obviously coming from England and based on religious freedom ... it’s part of our philosophy and what we do.”

Yancey and Silcox said that the periods that a member spends between the three stages can last at least six months, as none of the philosophies or rituals in Freemasonry are written. Thus, one only learns these passed-down traditions through word-of-mouth.

“I did plays in high school and all this stuff in college, so I thought, ‘Well I could get by with paraphrasing,’” Yancey laughed. “[My coaches] made sure I did not miss a single word. I mean, it had to be verbatim. We spent many hours working.”

And Silcox and Yancey aren’t spilling the beans as far as what those philosophies and rituals are.

“Our secret is that we have rituals and we have things within our organization that have been passed down ... and the secret is that we are not going to tell anyone outside of Masonry what that is,” Silcox says.

Silcox adds that while there’s a wealth of written information on the topic for curious minds, much of it is inaccurate. However, some ideas he’s come across are accurate — sort of, that is.

“None of it is fully correct,” he says. “I only care that I don’t tell you what [the correct information] is. And that’s my secret.”

The Rockingham Union Lodge No. 72 holds its first official meeting at the house of a man named William Cravens. The city of Harrisonburg was only nine years old.

The Civil War devastates the area and the lodge buries three of its own who were killed in battle. On June 24, the lodge makes a report to the Grand Lodge of Virginia detailing loss of its original charter by Union soldiers. The charter was reissued. Despite the chaos, the lodge was still able to hold meetings and initiate 64 new members. Many young men sought membership in the lodge before going off to war.

Harrisonburg starts to boom economically. Wheat and dairy from the Shenandoah Valley make their way to bigger markets in Richmond, stimulating more incoming wealth for the area. The Lodge’s membership also grows.

After the Civil War, the lodge goes into a period of restoration and rebuilding.
RECOGNIZE ANYONE?

Samuel Page Duke - JMU president from 1919

George W. Chappelear - Head of the JMU biology department and supervisor of building and grounds.

John C. Wayland - JMU history professor, first adviser to The Breeze, wrote JMU’s first song.

Raymond C. Dingedine Sr. - Installed as Worshipful Master of the Rockingham Union Lodge No. 27 in 1927. Mathematics professor and part of JMU’s “Royal family.” Ten Dingedine relatives have attended JMU in the last century.

The State Normal and Industrial School for Women (JMU), was established in 1908 to offer teaching certifications and other manual certification programs for women.

On April 15, 1909, the cornerstone for what is now known as Maury Hall was laid by members of the Rockingham Union Lodge. At the time, Maury Hall or "Science Hall" served as a multipurpose building.

The lodge moves into its present location on South Main Street in downtown Harrisonburg.

On April 15, 1909, the cornerstone for what is now known as Maury Hall was laid by members of the Rockingham Union Lodge. At the time, Maury Hall or "Science Hall" served as a multipurpose building.
HISTORY

STORY BY ABBY SHORT

WHITESEL
BROTHERS
URBAN
GALLERY

PHOTOS BY LUCAS TAGGART

TAKE A SELF-GUIDED TOUR TODAY!
GRAFFITI ARTISTS PAINT ON THE SIDES OF THE BUILDINGS AND UNDER THE BRIDGE ON WEST GRACE STREET. THE WHITSEL BROTHERS BUILDING HAS A RICH HISTORY THAT DATES BACK TO THE GREAT DEPRESSION.

Feeling adventurous?

Go explore the hidden UNDERGROUND URBAN GALLERY underneath the old Whitesel Brothers Warehouse and bridge on West Grace Street!
The Whitesel Brothers Building, located on 131 W. Grace St. in Harrisonburg, was built in 1939 with two subsequent additions. However, most of the warehouse’s original floorplan, including original windows and doors, are still standing today.

The warehouse is privately owned and rented by an electrical company. Graphic, architectural and industrial design classes at James Madison University are taught in the building.

In 2005, the building was listed on the U.S. Department of the Interior’s National Register of Historic Places. According to the Virginia Department of Historic Resources website, the building serves as an excellent example of early 1920s-era warehouse construction and late Depression-era technology and craftsmanship.

“The most important element of this combination is the second-floor arched truss system that embodies the fundamentals of early-20th century technology, while the building also reflects old construction methodologies in its brickwork and woodwork,” the site reads. “The intact nature of the original mechanical systems, which rarely survive in warehouse buildings of the period, further contributes to its significance.”

Street artists have used this site as a backdrop for self-expression, showing how the worlds of urban planning and art collide.

“The intact nature of the original mechanical systems, which rarely survive in warehouse buildings of the period, further contributes to its significance.”
FORMER HARLEM GLOBETROTTER TRACY WILLIAMS SPINS A BASKETBALL ON HIS FINGER. HE HOPES TO INSPIRE YOUTH THROUGH COACHING.

"THE TURBULENT HIGHS AND LOWS OF HIS CAREER SENT HIM ON A PATH TOWARDS DISCOVERY, AND MORE IMPORTANTLY, ENLIGHTENMENT."
Tracy Williams is not your average student. Standing at a towering 6-foot-7 and dressed like a man who knows a thing or two about success, the former Harlem Globetrotter has returned to James Madison University to finish his education.

“What’s gotten me where I am is just realizing that you never stop learning,” Williams said. “You can say you know enough, or that you’ve seen enough, but no matter how or when, life always teaches you something.”

Williams, a former member of the 1972 JMU men’s basketball team, has seen plenty, by any account. He has traveled the globe for a living, met millions of people and left an impact on many.

“It can be overwhelming, hearing your name all over the world,” Williams said. “When you’re at the top of your game, you don’t really think about the bottom. Eventually, you see that place firsthand and it can be dark and terrifying. I think that was when I really understood what it meant to look up, you know?”

The turbulent highs and lows of his career sent him on a path towards discovery, and more importantly, enlightenment. A man who has done it all decided to return and finish the one thing he never did—his education.

“You never get younger, but that doesn’t mean you can’t get smarter,” he said.

Years after playing and coaching basketball internationally, he chose to pursue coaching at a college level. That dream has brought him back to JMU. While the decision has been rewarding, Williams is quick to admit that it’s had its difficulties as well.

“Technology really sped things up, and that change can be hard to keep up with,” Williams said. “Not only that, but you know, coordinating study groups and getting together with people can be difficult. It’s hard to approach kids in the younger generation and ask, ‘Hey, wanna meet up and go over the study guide?’ You know, these kids are younger than my own.”

Williams hopes to impart some of his knowledge to youth through coaching basketball.

“... I see all the potential in these kids, and more than anything, it makes me want to try and teach and coach as many of them as I can,” Williams said.

Some of the most important lessons Williams learned were from playing basketball. His coaches taught him valuable lessons, inspiring him to in turn, motivate others.

“I grew so much in my playing days and my days coaching in Japan, and I want to use what I know to make a difference in these kids’ lives, and teach them the importance of winning and losing.”

After an extensive international career, what Williams learned most was the value of truly listening to his fans, and not just hearing them cheer his name. He spent time as a motivational speaker, something he attributes deeply to his demeanor today.

Williams said it means a lot when people ask him for advice; they listen because they are willing to learn.

“You know, those aren’t the only ones that may need to hear that advice, though,” he said. “That’s why I’m so moved to be a coach—to teach the young men not all too unlike the young man I was, and to show them something with a little more value. Maybe something they haven’t been shown before.”

STORY BY SHANE MITCHELL
PHOTO BY HOLLY WARFIELD

CURIO.MAGAZINE.ORG 43
Q101 radio show host Brandy Lindsey shares stories and explains the ins and outs of broadcast.
You may not recognize her by face, but there is something familiar about the sound of her voice. That’s because she is Brandy Lindsey, the morning show radio host for Harrisonburg’s WQPO, also known as Qtot.

The Virginia Beach native attended college at Radford University and declared media studies as her major, jump starting her career in radio.

“I joined a radio club my freshman year and was able to do a radio show and play whatever music I wanted to play,” Lindsey said.

Her school routine consisted of working one hour in the middle of the week to play jazz show and then once a week at night from about 9-10 p.m., when she would play her own style of music.

Lindsey said that being a DJ for college radio and commercial radio is very distinct.

“Commercial radio is different because you’re dealing with labels and ads and you actually have to play what the listeners want to hear.”

Because Lindsey paid her own way through college, she wanted a career she was passionate about: radio. After she graduated, Lindsey worked a part-time job at WNVZ, more commonly known as Z104, a local radio station in Virginia Beach.

She worked from midnight to 6:00 a.m. as a member of the Street Team, doing promotions, traffic and anything else they needed her to do.

Lindsey’s love for music is not new. She has been invested in the music scene for many years. She loves to sing and started playing guitar when she was 15 years old with musical inspiration from Michelle Branch.

While working at Z104, Lindsey had the opportunity to meet Branch when the musician visited the station for a lunch show.

“It was really fun to meet her because that was the reason I had started playing music,” Lindsey said. “She was super nice and I got to talk to her for a little bit.”

After three years working at the beach, Lindsey moved to the mountains for a breakthrough, full-time job in radio.

“A job opened up here [at Qtot] and I wasn’t going to get a full-time job at Z104, so I thought ‘why not try this out?’” Lindsey said. “I applied for it and I was up here a month later.”

Qtot and Z104 are similar in that both stations are considered Top 40 radio; however, Z104 plays in a bigger market than Qtot.

“A lot of people consider Top 40 radio redundant, they’re like ‘oh you guys play the same songs over and over,’” Lindsey said. “But Top 40 radio is what I like to call ADD.”

For example, Lindsey says several listeners will call in to request the same song five minutes after it was recently played.

“We do add new music every week and right now I’m not only on-air, but I’m also the music director, so I get to schedule the music,” Lindsey said.

Another perk of being a radio personality is the free food. Qtot partners with O’Neill’s Grill for their campaign called “Food for Thought” every month. During the month of April, their focus concentrated on Relay for Life. And as a bonus, the restaurant brought in food samples for Lindsey and everyone at the station to taste.

Being a local celebrity is not too bad either, as people tend to recognize her voice in random public places.

“Sometimes you just get lucky and you’re just sitting at the bar eating a burger and someone’s like ‘Hey I recognize your voice, go ahead, this one’s on the house.’”

When she first arrived at Qtot, people identified her voice quite often, so she made a game of it.

She also jokes about talking in a high-pitched voice to become less recognizable.

Lindsey says humor is a quality necessary to work in the Qtot office. For instance, a new sales assistant joined the team a few months ago. Lindsey introduced herself and gave the assistant a laundry list of duties.

“We’ve got a car wash card up front and you have to actually take out all the cars in the back parking lot and take them to the car wash…there’s also dry cleaning,” she joked. “I kept going on and on and she’s writing it all down…then I finally had to stop and say ‘I’m just joking with you.’”

Lindsey enjoys working with everyone at the station. Most recently, she and Kate Martin, who is the host on the midday shows, posted a video on Facebook of them “pogging,” which entails bouncing a solo cup on your butt and flipping it upside down.

“It really is like a family, sometimes they drive you crazy, but at the same time it works out very well,” she said.

Along the way, many people have inspired Lindsey like Brandon Stokes (famously known as Shaggy) from Z104. Right out of high school, Stokes landed the dream job as a host on the Z Morning Zoo show, where he has successfully spent the past 14 years.

“A lot of us part-timers at [Z104], that’s kind of who we wanted to emulate career-wise,” she said.

Looking to the future, Lindsey sees herself moving back to a big city as well as being near the beach again.

“I didn’t come here to find love. I didn’t come here to settle down,” Lindsey said. “I came here to get good at what I do and to get better and to grow.”
Jessica Ryder, self-taught photographer, captures a moment between newlyweds in the Shenandoah Valley. Ryder described her style as crisp and clean.
THROUGH THE Lens

Self-taught photographer travels the Valley capturing the moments that matter
Sitting on an old Coca-Cola crate in cuffed-up jeans, polka-dot suspenders and a newsboy cap, Jessica Ryder's son struggles to pick up two glass Coke bottles in his tiny hands. This is Ryder's favorite moment she's ever photographed.

“The lighting isn't perfect by any means,” Ryder said. “But I love it.”

Ryder, a Valley native, bought her first Nikon DSLR after the birth of her son a little over four years ago and has made a business out of it. As her interest in photography grew, she began reading articles online and talking to other photographers about photography techniques, and has used a trial-and-error system of developing her style.

“I just like to grow on what I've done the year before and try new things,” she said. “Sometimes I look back at my old stuff and think, ‘I can't believe I did that!’”

Over the years she has photographed numerous weddings, engagements sessions, senior portraits and maternity sessions on top...
of her job as an X-ray technician. The draw for her, is being able to capture the simple things that people don’t think of when they’re in the moment, like petite baby feet or the finger foods at a wedding reception.

“My style is really bright and clean,” Ryder said. “I like crisp pictures.”

The pictures in the gallery are a testament to her photographic style. They’re full of portraits displaying newlyweds, couples cradling their newborn and intimate embraces of recently-engaged couples. She’s preserved all the details that begin to fade as memories age with a translucent photo.

“I like capturing the moments that people can’t get back,” she said. “You have that memory, but you can’t get that moment back. I like that pictures can freeze it in time.”

Story by Lauren Hunt
Photos courtesy of Ryder Photography
IN IT
FOR THE LONG HAUL

Dr. David Wendelken passes on a legacy
Students, faculty and friends describe him as a mentor, both wise and supportive. After 40 years and 80 semesters, Dr. David Wendelken is retiring from teaching at James Madison University.

Dr. Wendelken began teaching at JMU in 1975. He founded and advised several publications at JMU: Curio, a general interest community feature magazine (1978); Madison 101, an orientation guide (1999); and South Main, a campus feature magazine (2000). Three years ago, he started 22807, a student-lifestyles magazine. All of these magazines have been part of the magazine-production class he has taught since 1978. Wendelken also advised the campus newspaper, The Breeze, for 25 years.

Brad Jenkins, a 1999 JMU graduate who returned to JMU in 2006 as The Breeze's general manager, worked closely with Wendelken when he was a student working on the newspaper. He also took two of his classes (Feature Writing and Feature Magazine Production) as a student.

In 1999, Wendelken encouraged Jenkins to help create one of the publications Wendelken has begun at JMU, Madisonia, a guide to the university for new students. "He trusted me and another student to basically launch a brand new magazine," Jenkins said. "That's one of the things he does so well...he sees potential in students and then gives them the ability to get some experience and practice."

In 2012, Wendelken began thinking about another publication called 22807, and he called on another student to develop it. "There was an empty hole in the publications, so Wendelken and I and a group of other students kind of mind-melded and came up with 22807 as a culture publication," said senior media arts and design major Griffin Harrington.

Over the past three years, Wendelken and Harrington have been working closely together to carry out their vision for 22807. "We worked a lot on who would be right for each role," Harrington said about the magazine. "It wasn't as much as a line of advice for him, but a mindset that he gave me that I'm not going to be able to do it all on my own and that I need to find the right people and bring in the right talent."

Wendelken also makes it a point to have a relationship with his students outside the classroom. In the fall of 2014, Harrington photographed the wedding of Wendelken's daughter. "We had a glass of champagne together...it was cute," Harrington said. "He's been really cool about having me be a part of his outside life too, not just inside the walls of Harrison."

Wendelken has a knack for guiding students and helping them discover their hidden talents. Jenkins remembers that when he took Feature Writing, he was more interested in hard-news stories and didn't think he'd be able to write features. But Wendelken saw and developed his potential. "He sort of encouraged me that I could do it," Jenkins said. "He recognized the talent in me and told me I should do it [feature writing]. And now if I had to pick something, it would be that over anything else."

Wendelken has given his students countless pieces of advice over the years to help them pursue their dreams, whether in journalism or another field. "He always told me to take it slow," JMU alum Spencer Dukoff said. "That's been some powerful advice in a world where you're always hurrying and fudging the details."

Harrington calls Wendelken a "real father-mentor to everyone at JMU."

"His office is where I go when I need some help," Harrington said. "He's one of the most important heads I bounce ideas off of for projects."

The "king of publications," Wendelken has left his mark all around the world. "When I think about his mark on Madison, I think about all the journalists who are carrying his lessons, his mentorship and all those things into the business...I'm sure all those people are like me passing along his lessons, so it's kind of like this ripple effect of mentoring," Jenkins said.

Students and faculty say they will miss his wise words, wry sense of humor and, of course, the animal lover's stories about his adopted cats and his adventures taking birding photos all over the world.

"I'll miss just having his perspective on things," Jenkins said. "I'll miss learning from him as I watched him teach and interact with students."

Although he will not be returning to JMU in the fall, Wendelken will continue to carry his love for journalism and photography with him throughout his life.

"He's talked about all these bird adventures he's going to go on like traveling to South America," Harrington said. "He's going to take his wife and his camera and just look for birds."

And as he does, he will likely read some magazines on the way.
DEAR READERS,

Since I founded Curio in 1978, it has always been about exploring the Shenandoah Valley and giving readers a glimpse into the institutions and the lives of local residents that help define the Valley's unique character. As a feature writing instructor, I encouraged students to look at familiar things in a different way. For example, I asked them if they knew why there was a railroad on campus and if they knew where it went and what it carried.

The Curio staff answered that question with a 1979 profile of the short-line CW railway when they took readers along on a run from Elkton to Harrisonburg. Musing about the future of the railroad, Conductor Lowell Wright said, "If nothing happens, I'll be here, until I retire or kick the bucket. I just got it in my blood. Diesel smoke done got in my hair and I just can't get it out." That story that offered a little slice of Valley life was the essence of Curio, and one of the ways that teaching magazine production got in my blood.

Now after 38 years, 42 issues, more than 600 students and almost 600 stories, it's my time to retire and turn the class over to my colleague, and former Curio staffer, Brad Jenkins. I know he'll do a great job, and I hope he finds it as rewarding as I have.

Helping students shake off the comfy confines of campus to encounter the broader community has produced great stories and memories. The inaugural issue featured photos of girders going up on farmland on U.S. 33 East that marked the beginning of construction on the Valley Mall, which looking back are reminders of both sweeping change as the Valley struggled to maintain the places and values that sustain it. Curio chronicled four decades while profiling artists, educators, innkeepers, shop owners, ministers, restaurateurs, volunteers and many others. We were there before dawn to capture a day in the
life of an Old Order Mennonite family and on the scene after midnight to watch the late-night shift at the Waffle House. I'll miss hearing about those stories before we went to press but not as much as I will miss watching the growth of each generation of students as they get to practice real-world journalism. They are a part of my life and my family that will always be with me as I enjoy more time to follow my passion for nature photography and search for stories worth telling.

D.W.
PHOTO BY DR. DAVID WENDELKEN

DR. DAVID WENDELKEN, A JMU SCHOOL OF MEDIA ARTS AND DESIGN PROFESSOR, TOOK THIS PHOTOGRAPH OF A RESPLENDENT QUETZAL WHILE IN COSTA RICA. THE PHOTO WAS FEATURED FOR MARCH 2015 IN A CALENDAR PUT OUT BY HOLBROOK TRAVEL, AN INTERNATIONAL TRAVEL COMPANY THAT DOES NATURE AND EDUCATIONAL TRIPS THROUGHOUT THE WORLD.