



Woodrow W. Bolick Building Nears Completion

Check out PVCC's
spring club fair,
pages 10-11.

William McAuliffe, staff writer

When you drive up the hill to enter PVCC, you will see a new building is in construction for the college. This building has been under construction since the middle of the 2022 summer semester. Construction is expected to finish during the beginning of the 2024 summer semester. Once construction is finished, the rooms will be set up throughout summer, and college courses for students to take at the center will be ready in fall of 2024.

According to the building's online description flipbook, it is planned to have three floors. The first floor of the building will focus on classes based on technology, machines, and woodwork. When the building is done, the cafe, student services offices, financial aid offices, and dining room will be moved from the main building to

the second floor. The third floor is planned to have rooms for solar panels, student organizations and activities, along with publications for the forum.

The other plans for the building, according to Harry Stillerman, the vice president of institutional advancement & development, is to place technology programs such as advanced manufacturing IT, cybersecurity, robotics courses, and mechanic classes. Stillerman said the building will become the living space for college students. It will include student veteran centers, game rooms, club spaces, and rooms for community activities. It will also have a 4,000-square-foot multi-purpose event space for college and community activities.

The Woodrow W. Bolick Center also plans to go carbon neutral with energy sources such as

See Construction on page 4



Construction of the Woodrow W. Bolick Center.
Photography by William McAuliffe

In This Issue

- PVCC Events -pg. 2
- SGA Update -pg. 3
- Panther Grill -pg. 4
- Profiles -pgs. 6-7
- Publications -pgs. 8-9
- Clubs -pgs. 9-11
- Reviews -pgs. 13-19
- Classifieds -pg. 20

DATES TO REMEMBER

— **Richmond Ballet** ^ —

March 6, 7:30 p.m., Dickinson Main Stage

— **Academic Integrity Student Forum** * —

March 11, 4 p.m., North Mall Meeting Room

— **Canva Workshop** * —

March 12, 11:30 am p.m., North Mall Meeting Room

— **Club Spring Athletics Fair** * —

March 13, 11:30 a.m. to 1 p.m., Bolick Student Center

— **Pi Day Celebration*** —

March 14, 11 a.m. to 1 p.m., Bolick Student Center

— **Films Talk Back: *The Twinning Reaction*** * —

March 15, 7:30 p.m., Dickinson Building Main Stage

— **International Club Food Sale** —

March 18, 11 a.m. to 1 p.m., Bolick Student Center

— **Lunch and Learn** * —

March 19, noon, North Mall Meeting Room

— **PTK event: “Night Under the Stars”** * —

March 22, 6:30-8 p.m., Bolick Student Center

— **Comedian Colby Knight** * —

March 25, noon, Bolick Student Center

— **Poet Laurette Ceremony** —

March 27, 12:15-1 p.m., Bolick Student Center

— **Stand Up Comedy with Robert Mac** ^ —

April 1, 7:30 p.m., Dickinson Building Main Stage

— **Open Mic Stand** * —

April 11, 7 p.m., Dickinson Building Black Box Theatre

— **Gallery Exhibition Opening Reception** * —

April 19, 5-7 p.m., Dickinson Building Galleries

— **PVCC Spring Carnival** —

April 24, 11 a.m. to 1 p.m.

*Free Event ^Student Vouchers Available

Ceramic Crafts Sold Fast

Hugh Hubbard, staff writer

“Pottery is a 5000-year-old tradition, belonging to almost every culture in the world,” said Professor of art Tom Clarkson as the hallway of the Dickinson building swelled around us. People inspected, commented on, and purchased the many ceramic works created by the PVCC Student Pottery Club.

The pottery was arranged on a series of tables in the Dickinson building commons. The selection was numerous and diverse, all priced between \$5 and \$75. As I tried to get a good look at each piece, they were getting picked up, examined, and purchased. Mugs, bowls, plates, sculptures, and more quickly left the table.

When asked what is best between form and function in pottery, Clarkson quickly responded, “Yes.”

The creations were over halfway gone when we discussed the differences between working with three-dimensional art versus two-dimensional art. The line to the cash register was growing longer as I spoke to Karyn Smith, a second semester PVCC Ceramics student. “I was a painter forever, changed to the third dimension, and I love it,” she said.

I was warned to come early as the sale was “highly anticipated,” but I didn’t really believe it. When I pulled up to the parking lot and I could see the anticipatory line from outside the building, it dawned on me that many people looked forward to the annual PVCC Pottery Club Sale.

When asked if he had anything to say to young people about pottery (and art in general), Clarkson said, “Do it; get your hands dirty.”



Student Government Association News

The SGA has three great events this semester!

If you have any questions about them, please feel free to email SGA@PVCC.edu

Academic Integrity Round Table: March 11, 4-6 p.m. The North Mall Meeting Room

Students will be gathering in The North Mall Meeting Room at 4:00 on March 11 to discuss the ethics of artificial intelligence in the classroom, as well as the prevalence and causes of academic dishonesty. Students will be presented with five relevant questions and encouraged to discuss their feelings on these issues. Questions may include, "What are the reasons a student may cheat on an exam and how can PVCC better support them?" Professors will be asked to not attend this meeting in order to provide a safe environment for students to share their opinions and experiences. Faculty members will have a similar opportunity to answer these questions at a Faculty Senate meeting. The answers will be compiled and presented to the administration to help them work towards more thorough, effective, clear, and compassionate policies.

PVCC Spring Carnival: April 24, 11 a.m. to 1 p.m.

At The Spring Carnival, we will celebrate the diverse range of clubs and activities on campus! We will have a dunk tank, an obstacle course, and a music festival provided by The Music Club! Clubs are invited to apply for a table in order to fundraise or promote their organization. There are only 15 tables available, so be sure to apply! Two clubs can apply together for a shared table. You'll need your Faculty Advisor to sign off on your idea in order to be eligible for selection. Please make sure your club puts some thought and effort into this! The clubs that best match a carnival theme or their own theme will have \$100 added to their budget. The application forms and more information is located outside of Mary-Evelyn's office.

Trans Awareness Celebration: The Second Week of April (Date TBD) The patios behind the main building

The SGA and the LGBTQ+ Club have come together to form The Trans Awareness Planning Committee. This group is putting together an amazing event to celebrate our transgender community through community outreach, educational opportunities, music, and fun! All students and faculty are welcome to come by and learn more about current transgender issues in legislation, common transgender terminology, community organization that support the transgender community, and how diverse and beautiful our community is!

Grab a flag and snack and celebrate! We want to acknowledge that, in many ways, PVCC is a safe space for transgender students but there is still more work to do. We want to hear what PVCC can do to better support members of the LGBTQAI+ community. If you are interested in volunteering, have ideas for this event, or would like to more, please feel free to reach out to the Chairperson of the Trans Awareness Planning Committee, Morgana Bizier at lb31839@email.vccs.edu.

Panther Grill & Deli Offers Meals to College Students

William McAuliffe, staff writer

On Nov. 6, 2023, PVCC opened a new grill for college students to purchase food for breakfast and lunch. This is also the new grill of PVCC since the Panther Cafe was shut down at the end of the fall semester of 2021. The grill was founded by RNS Enterprise. Their full menu is available online. The hours for the grill are from 8 a.m. until 4 p.m. Monday through Thursday, but on Fridays, the grill is open until 2 p.m. The workers at the grill make \$13.50 an hour at a minimum.

The owner of the cafe is Richard Buenaventura. Buenaventura says, “A lot of it is convenient without having to drive off campus, ordering through fees and/or DoorDash, fresh made food, snacks, and beverages,” as why students should buy meals from his grill.

The Panther Grill breakfast menu consists of sandwiches and burritos where you can have double eggs, cheese, and a choice of meat (\$5.99-\$8.49). The grill also serves breakfast burgers that are made from beef patties and topped with eggs (\$8.49). The grill also sells steak, egg, and cheese subs (\$13.99) and bagels (\$2.39-\$3.29). You can also buy sides and choices of meat. Examples of sides included in the breakfast menu include pork, turkey, and toast (\$1-\$2). They also have bacon and ham.

For lunch, the Panther grill menu includes burgers, sandwiches, cheese subs, tenders, quesadillas, and seafood. They have beef, turkey,

and veggie burgers (\$7.49-\$8.49). The grill provides sandwiches of grilled cheese, grilled chicken, chicken patties, or fried fish (\$4.99-\$8.49). The cheese subs can have steak or chicken (\$8.49-\$13.49).

You can order chicken or veggie tenders (\$8.79-\$9.99). The quesadillas they serve can come with either cheese, chicken, or steak (\$6.99-\$8.99). Seafood they serve includes fried shrimp and fried fish (\$9.99-\$10.99). You can also get a side of fries, tater tots, onion rings, cheese, bacon, or mozzarella sticks (\$3.99-\$6.99).

In addition, the Panther deli also serves specialty wraps that are made from cheese, vegetables like carrots, cucumbers, or tomatoes, along with condiments such as mustard, mayonnaise, or dressing (\$6.29-\$8.99). Students can also order paninis made from white bread, wheat bread, cheese, and a variety of condiments (\$4.99-\$8.69). Students can also buy tuna, egg, and chicken salad deli sandwiches (\$6.89-\$7.49). You can also get meat with the wraps such as turkey, ham, or chicken. You can also order fries, tater tots, onion rings, and mozzarella sticks as sides (\$3.99-\$6.99).

I have tried tater tots, fries, and bacon from the grill, and I really enjoyed them. The fries are thin, and the bacon is made on the grill. I recommend you try food from the grill as it’s delicious.

Buenaventura said, “Overall, don’t go to class hungry; study hard and have some snacks and drinks while you are studying.”

Construction , continued from page 1

solar panels. Stillerman said, “Our campus community is committed to a clean energy future for Virginia. We were fortunate to get additional resources from the governor’s office to be able to construct the Bolick Center as a net-zero energy building, and we are extremely proud that it will be the first building in the Virginia Community Colleges system to achieve this status.”

According to Kim McManus, the PVCC facilities director, the building is using solar panels as alternative energy sources. Other alternative sources include geothermal for heating

and cooling systems that utilize underground energy. Water, which is run through a series of pipes that go 400 feet below the surface, is also being used for heating and cooling.

McManus’ three goals for the building are “to provide a state of the art laboratory for advanced technology and manufacturing instructions, to provide a centralized student success center where all the students’ administrative needs can be met, to provide a student activity center that provides space for student organizations and for student community and recreation.”

Dr. Frank Friedman Goes Back to School

Josh Traynor, staff writer

In May 2022, Dr. Frank Friedman retired after 23 years of serving as PVCC's president. Friedman has been praised by many members of the community for his contributions to PVCC, including the creation of several healthcare and technology programs, increasing both student enrollment and graduation rates, and raising over \$27 million in funds for the college.

The news of Friedman's retirement was met with sadness from students and staff at PVCC and Friedman himself. He would not be gone for long, however, as he recently returned to teaching at PVCC during the fall 2023.

"When I retired, I first took a year where I really did not do anything professionally. And when I decided what I wanted to do, I wanted to come back and teach," Friedman said.

During the fall semester, Friedman continued to teach the College Success Skills (SDV 100) course, which he previously taught "off and on" during his presidency. Although he is no longer president, Friedman's goal remains the same: to help students achieve success in college, which he aims to do through teaching the College Success Skills course. College Success Skills is a required course that aims to help students find a career path, connect them with resources they need to succeed in college, such as Financial Aid and the Student Success Office, promote good studying habits, and encourage students to reach out to peers and professors.

"I've worked at community colleges for 45 years. I've seen a lot of students succeed. Unfortunately, I've seen a lot of students not succeed," said Friedman. "I think through all that experience, I have some ideas of how to help students succeed, and that's what I can offer to students."

This statement proved to be true, as



Friedman's knowledge about the college and experience working with students has made him an excellent fit for teaching College Success Skills. Friedman is friendly and easy to talk to, and he is always willing to work with students to help them succeed. Even if he cannot help you with a specific issue, he will point you in the direction of someone who can. He always brings a positive energy to the classroom, and he centers his lessons around overcoming obstacles that stand in between students and their goals. Above all, Friedman remains dedicated to his students and assures them that they are capable of anything they put their minds to.

"The two most important ingredients to college success are attitude and effort. Those are the most important ingredients," Friedman said. "The students have the ability, the question is do they want it enough – that's the attitude part – are they motivated enough, and will they put out the effort. And if you combine those: ability, attitude, effort, you've got success."

The Hardworking People Behind IT

Alex Hartford, staff writer

IT services help with everything from recovering forgotten passwords, and tech support, to maintaining the building's online functionality. They provide online class tutorials for those who need them, and they even handle emergency closure information like when PVCC had a snow day recently.

Anni Wilson works as a systems analyst in the IT department at PVCC.

She said, "I do a mixture of access management and system administration for a variety of enterprise systems at the college. Additionally, I develop workflows and custom programs for some of our in-house processes."

When asked what first led her to work in the IT field, she said, "I'd been working as an office administrator and sometimes folks came in with broken laptops, asking if I might know how to fix them. I didn't know how to fix anything, but I consulted the internet about the various issues I

encountered and was able to fix each problem that came my way. I was surprised to find that I found this immensely satisfying. I was looking for a career change and decided to study IT at PVCC. It was there that I discovered coding. Satisfaction from problem-solving was taken to a new level, and I knew that I'd found the right field."

She explained the most rewarding part of her job, saying, "I most like the design and early coding phase of a problem. After the problem has been clearly defined, I love figuring out the best way (or best way I can think of) to solve it."

Wilson also offered some advice for anyone interested in IT. She said, "Make sure you like it first. Don't decide to be a programmer because the pay is good. No amount of pay is worth a job you loathe. Then, get your foot in the door. This usually means taking a part-time help desk position. Once people see that you are a hard worker and a good problem solver, chances are that when you apply for the job you want, you'll get it."



Anni Wilson, systems analyst. Photo courtesy of PVCC

A French-English Connection at PVCC

Alex Warner, staff writer

Some people fascinate others in the first moments of an encounter and some teachers grab their students' attention at the very first lecture. One such person is Dr. Manon Ehrlich, assistant professor of English at PVCC. Her unique style and friendly French approach to helping students succeed in her class is one which fosters a comfortable classroom environment, allowing new ideas to flourish and minds to be changed.

Ehrlich spent her youth living in the southern French countryside, in a small village called Sainte-Terre where most people prioritize their sense of place and community. She continued to study in France, at Bordeaux Montaigne Université where she received a master's degree in English in 2013. Only a year later, she moved to the U.S. with her husband in pursuit of a way to put her new skills into practice.

Ehrlich describes her experience as she began to adjust to her new life in Maryland. During her first years living there, she studied to obtain her Ph.D. as a graduate student instructor and began teaching English for the first time, saying, "That first year, I was very homesick, but it was worth it. It was definitely an adjustment, but gradual. I had a support system who was there for me while I finished my studies and found a job." The move was a challenge but it paid off as she began her career.

Ehrlich then spoke about her biggest writing triumph, her doctoral dissertation, which was a year-long incremental research project while studying for her Ph.D. at the University of Maryland. The dissertation analyzed several works by some of her favorite French authors, those of which she had printed copies on her shelf in her small, but cozy glass-walled office. The tight, personal feel of the office resonated with how I imagine the Southern French countryside. Among the books were family photos, sticky notes with reminders, and magnets written by a co-worker with fun little phrases like "BRB!" (Be right back!) to put on her door while she was out teaching, an extension of her friendly, playful nature as a professor.

Ehrlich finds the use of her French cultural aspects to be her biggest challenge teaching her students, having been self-conscious of her



**Dr. Manon Ehrlich, assistant professor of English
Photography by Alex Warner**

accent, even though 99% of her students find that to be more of a charming quirk than any sort of hindrance to her teaching.

She said that in her first semester at PVCC, her students were overwhelmingly supportive and kind about her struggles warming up to American life. "I think that in my experience, my students have been very kind about my accent and when I stumble, and when the words come out, they have been very understanding and made me feel good about it."

She could only recall one instance where someone said anything negative regarding her accent, other students were very quick to step in and defend her. "There was one student during my first semester who made one comment in a group discussion, which was clearly disqualifying because of the accent, but another student at the same table actually jumped in to defend me, which was very touching. I understand where the first student came from, but I try to not take any of that personally," she said.

As she has continued to teach at PVCC, her outlook on her own unique upbringing has shifted from trying to hide the French accent, to incorporating bits of French culture and language into her lectures.

Soul-stirring Poetry with Ben Sloan

Josh Traynor, staff writer

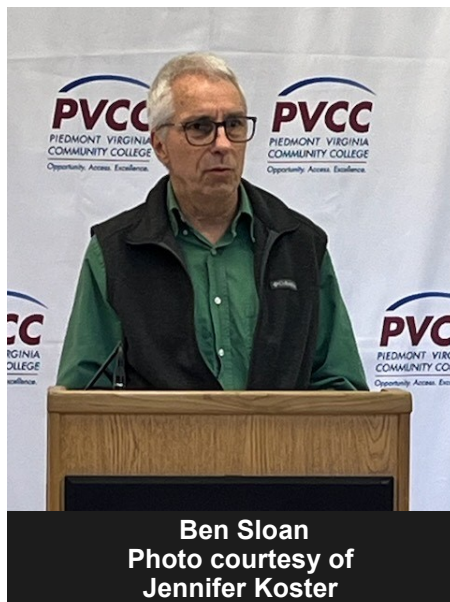
On Nov. 3, 2023, the Creative Writing Club held a poetry reading event. During this event, PVCC Professor Emeritus Ben Sloan read poems from his new chapbook, *Then On Out Into a Cloudless Sky*, published by Seven Kitchens Press. He was joined by former PVCC student La'Tasha Strother, who read a few of her own creative writing pieces afterwards.

Sloan taught in PVCC's English department for over 20 years before his retirement in 2021. He has also collaborated with Associate Professor of Theatre Arts Brad Stoller and La'Tasha Strother in PVCC's *Flying in Place* productions, a series of stage performances that revolve around the creative writing of incarcerated PVCC students. *Then On Out Into a Cloudless Sky* is the second chapbook that Sloan has published. His first was *The Road to Home*, published in 2017 by Thirty West Publishing House.

The chapbook features several poems that he wrote during his time teaching incarcerated PVCC students at the Fluvanna Women's Correctional Center and the Buckingham Correctional Center. It includes a diverse collection of poems about Sloan's life, as well as four poems inspired by a writer and Holocaust survivor named Aharon Appelfeld who escaped from a concentration camp at 9 years old. Sloan's work is thought-provoking and descriptive, with vivid imagery of everyday places that ground his poems while simultaneously asking complex questions like, "What do people want, really, or need from one another?"

"My collection is based on experiences I've had, the reading I do, my background. So, the book – the collection – is really a picture of me over a period of time; what I think about, what I do, what happens in my life," said Sloan.

Several short creative writing pieces written by Sloan's incarcerated students are also featured in the chapbook, detailing their experiences in a



correctional facility, their feelings and thoughts, as well as their journey to better themselves. These poems are extremely insightful and provide a look into how correctional facilities treat incarcerated individuals.

"There's something that's hard to communicate about, or describe about, people who are incarcerated. There's a kind of wisdom that they have, is what it comes to, really. They've had some challenging experiences, obviously, but they are working to reinvent – rebuild – themselves," Sloan

said of his students.

After Sloan finished his reading, La'Tasha Strother stepped up to the podium. Strother is a former PVCC student who has performed in several PVCC productions, including *Flying in Place*. Her works have been featured in *the Fall Line* magazine, and she won the Writing Center's English 111 Essay Contest in 2021.

Strother read a collection of several creative writing pieces she wrote for her Poetry Writing and Advanced Poetry Writing classes at her current school, VCU. While her works were somewhat longer than Sloan's, they were just as captivating. She opened with her most recent piece, "River," which she said she finished only about half an hour before the event. As she read, she tilted her head to the side and nodded in time with the rhythm of her words. Her works often combined a sort of nostalgic childhood feeling with darker, more adult themes of growing up with a tumultuous home life.

"I think that creative writing is just another form of sharing," said Strother. "If you think of it like having a fellowship time, and there's this feast of food in front of you, it may have been one person or a mix of people who put it together, but everyone at the table gets to partake in it, and so I think that words and stories have a way of touching people individually."

Although the event is over, you can still purchase a copy of *Then On Out Into a Cloudless Sky* for \$12 at sevenkitchenspress.com.

Extra, Extra, Read All About The Forum

Josh Traynor, staff writer

Are you an aspiring journalist or editor? Have you ever wanted your writing published in a newspaper? Or maybe you have a strong opinion about the new movie you just watched, and you would like to share your review with others. If the answer to any of these questions is “yes,” then The Forum is the right club for you.

The Forum is a club for the staff writers and copy editors for PVCC’s school newspaper, *The Forum*. *The Forum* is open to submissions from all students, including articles about campus and local news, events, other clubs, sports, and reviews for movies, TV shows, books, and music. If you want to participate in the club but don’t want to write an article, the club accepts photography, puzzles, and comic submissions. Alternatively, you could review and edit articles written by fellow students.

The Forum club meets twice a month to discuss issues of the newspaper, as well as events that need to be covered. Club meetings are held in person, though participants are welcome to join over Zoom if they cannot attend meetings on campus. One member, Sarah Cate Nordman, is taking PVCC classes online while living in Belgium, and she connects with club members

through Zoom and on their Discord server.

“I wrote a bunch of clubs and asked for more information. Since I live internationally, I wasn’t sure if any of them would let me join or if it would be super difficult to connect with anyone living far away,” said Nordman. “But Dr. Whyte and the other club members have been amazing. I have loved getting to meet everyone, and also having a great outlet to grow my skills as a writer.”

The Forum is a great club for writers and editors who are looking to brush up on their skills or who would like to meet other writers. Though most of its members are taking the Introduction to Journalism (ENG 121) and Introduction to Journalism II (ENG 122) courses, anyone can join the club without taking either course. Club meetings are a great way to meet new people, as our meetings have a relaxed and friendly atmosphere, and we’re always looking for new members to join.

“I would definitely recommend The Forum to other people,” Nordman said. “It has been such an amazing experience that is unmatched by any other club I am in.”

If you’re interested in joining The Forum, contact our faculty adviser, Dr. Tamara Whyte, at twhyte@pvcc.edu.



Club members Benjamin Marcus and Lidija Westfall distributing copies of the newspaper
Photography by Tamara Whyte



Digital Marketing Club



Benjamin Marcus and Lidija Westfall at the Debate Club table



Callan Bentley and the Geology Club



Horticulture Club Adviser David Lerman



Music Club serenades the Bolick Center

Lunch with 45 PVCC Student Clubs

Alex Warner, staff writer

On Tuesday, Jan. 30, a quarterly event held center stage in the PVCC Main Building Bolick Student Center. From 8 a.m. to 2 p.m. Over 45 club representatives took part in an expo-style Club Fair event, with the goal of informing students about the different extracurricular activities in which they can take part.

The clubs vary wildly and offer students the opportunity to build community and make an impact through the school. In addition, these clubs provide the chance to make new friends who share similar interests.

Mary-Evelyn Sellars, coordinator for student life and campus engagement, was in charge of organizing the event. “Over 45 clubs are here today and only three active clubs couldn’t make it,” she said.

Here is a snapshot of some of the up-and-coming recent additions to the roster, as well as some long-standing groups.

Among the new clubs, we find the brand new Car Club, which brings like-minded car enthusiasts who share the venue of PVCC to meet and discuss their favorite elements of car culture, as well as streaming F1 races and meeting together at the already-established Cars and Coffee events on Barracks Road every other Saturday. Debate Club is another new opportunity for those who love to competitively

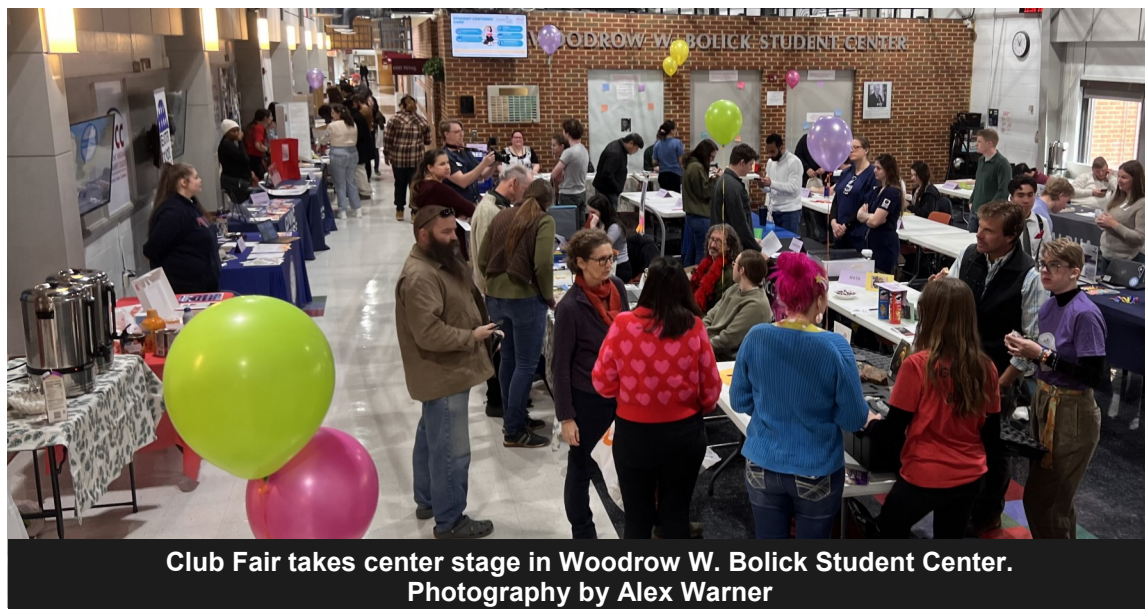
disagree. They plan to attend college tournaments and practice their craft online through chat-based discourse on Discord. Do you prefer gyrating your hips on a dance floor? Then the Salsa Club is for you, no experience necessary!

In terms of the more established clubs, there is still something for everyone. Enjoy nature and its geographical wonders? Consider Geology Club, with its monthly hikes and educational presentations with guest speakers, which make a great excuse to dip one’s toes in the outdoors outside of class hours.

Want to make an impact in your community? Volunteer Club is a no-commitment community service-building club that offers you a chance to participate in trash drives and donation events to fundraise for communities in need.

Those who are passionate about science, engineering, technology, and math will want to sign up for the STEM club, through which internship opportunities are available. For those struggling with in-class projects, STEM Club also offers a community of like-minded individuals who can help.

PVCC continues to broaden its horizons for student-led extracurricular organizations, which enriches the student experience and morale through community-building for everyone who partakes in the clubs. For more information, visit <https://www.pvcc.edu/clubs-and-organizations>.



Club Fair takes center stage in Woodrow W. Bolick Student Center.
Photography by Alex Warner

KAMARIA: Jewelry that Makes a Difference

Ellie Rose Killinger, staff writer

CONTENT WARNING: mention of sexual assault

In 2016, sexual assault activists and survivors Ellie Clougherty and Kristen Malinowski founded KAMARIA, a jewelry business with a mission of supporting other survivors of power-inequality trauma and sexual assault. Originally based in Northern Virginia, Clougherty and Malinowski have relocated to New York City, with hopes of expanding their business even further.

After graduating from college, where both Clougherty and Malinowski experienced sexual violence, they became activists on Capitol Hill, offering public testimony to lawmakers, hoping to protect the rights of survivors under Title IX. “We realized during this time that there was no centralized organization dedicated to giving direct financial support to college survivors to ensure graduation,” said Clougherty and Malinowski in an email. “So, we started our own, Restore Dignity. Our non-profit works closely with each student to not only alleviate debt but to instill hope and bystander encouragement that their dreams are still possible even after assault.”

To support their non-profit, Clougherty and Malinowski began making and selling jewelry. Their first challenge was their lack of contacts in the jewelry industry. Starting their business right out of college at such a young age, and with no experience, many vendors did not take them seriously.

“We had to knock on many doors in NYC’s Diamond District until a young, third-generation jeweler took us in for an apprenticeship,” said Clougherty and Malinowski. “Initially, we were met with great skepticism, but after we explained our mission, most doors opened.”

Additionally, they had to travel throughout India, Hong Kong, Italy, and Thailand to meet with innovative gem dealers and manufacturers to source their materials. “We had to physically travel to other countries with no previous introductions,” they said. “In Jaipur, for example, we held up a beaded bracelet in the middle of the city until someone tapped us on the shoulder to let us know where the bead dealers were located.”

After securing their sources, Clougherty and Malinowski were able to begin advertising their



Ellie Clougherty and Kristen Malinowski
Photo courtesy of Clougherty and Malinowski

new brand, KAMARIA. Through ads across the internet and email campaigns, they have been able to promote and grow their business. They have also utilized social media, such as Instagram and TikTok (@KamariaJewelry).

They distinguish themselves from competitors through their combination of materials. “We mix real gemstones with lab-created stones, solid 14k gold and sterling silver, and diamonds and crystals. We make it easy for our clients to mix and match fashion and fine in a beautiful and cohesive way,” said Clougherty and Malinowski. “Our butterfly necklace is our signature piece as it represents hope, rebirth, and transformation.”

Since starting KAMARIA and Restore Dignity, Clougherty and Malinowski have helped over 45 students, with an average of \$1500-2000 donated to each student. “Our main goal with KAMARIA and Restore Dignity is to show survivors that if they ask for help, they will be heard,” they said. “On a small scale, we pay bills and manage microdonations. On a large scale, we show survivors that out of nowhere, a stranger is willing to listen to their voice, validate their pain, and help.”

A Trip to Europe, Without Leaving Virginia

Alex Warner, staff writer

Less than a mile from Thomas Jefferson's Monticello lies a small café with its unique aromas and flavors, which provides the illusion that you've been transported to the French countryside. As soon as you step foot in the quaint roadside business, the music and aromas immediately charm the senses. On the menu, crêpes, brioches, gourmet sandwiches, warm beverages, and elegant pastries make it a challenge to choose what to order.

Sarah Przybylski and Erica Vorhauer welcome every customer with a warm greeting, a stark contrast from the cold winter weather outside during this time of year. They will enthusiastically guide any undecided guest through their culinary journeys by recommending some of their signature dishes, such as Traditional French Kite's Country Ham and Brie Cheese Sandwiches on Baguette Bread (\$10.29), Montpelier Chicken Salad on Country Bread (\$10.49) or Quinoa Salad (\$9). They can also build a Virginia Wine Country Picnic for guests who want to enjoy it at one of the nearby wineries. Additionally, a lovely selection of

alcoholic and nonalcoholic beverages is available to accommodate a meal, such as Boylan Brewing soda drinks and a selection of different wines from the region.

The French-inspired setting is strengthened by Siméon Market's location and outdoor seating arrangement, which faces a charming historic red-roofed church and Jefferson Vineyards. In the distance, one can also admire beautiful farmland and Carter Mountain in all its majesty.

If Thomas Jefferson was around, I am certain he would be a faithful Market customer, since he was an avid Francophile and Epicurean. I, too, am a regular patron, and I always enjoy the freshly prepared dishes and drinks as well as the friendly atmosphere of the small group of staff who curate the business.

I enjoy sitting outside with a Chai Latté, watching cars go by, and admiring the landscape. I highly recommend that this café be added to any visit to Charlottesville's Monticello area, you won't be disappointed.

Siméon Market is located at 1330 Thomas Jefferson Parkway in Charlottesville. It is open daily except on Mondays. More information can be found at simeonmarket.com.



Siméon Market's warm lighting cuts through a frigid winter evening.
Photography by Alex Warner

A Look at Charlottesville's Dairy Market

William McAuliffe, staff writer

If you are a fan of eating out, having desserts such as cake and ice cream, or going out to a bar, the Dairy Market in Charlottesville is for you.

At the Dairy Market, meals are served through different food stalls that feature foods such as desserts, pasta, pizza, burgers, and fries. The food comes from multiple restaurants including Dino's Woodfired Pizza, Basta Pasta, and Citizen Burger. Dino's Woodfired Pizza serves various sizes of pizzas ranging from 10-16 inches at prices from \$9-\$23.

Another option is Basta Pasta, where they serve desserts and pastas. It serves various meals made from chicken, vegetables, and meat that range from \$10-\$20. An example of a meal they serve is baked ziti or spaghetti with marinara or meat sauce along with mozzarella cheese for \$12.95. Their hours are from 11 a.m. to 9 p.m. on all seven days of the week.

Rafael Portillr, a worker at Basta Pasta, says, "I definitely recommend this place as our food is the best place to have food. We have all the good desserts like tiramisu, cheesecake, chocolate mousse, and cannoli."

One of the other food stalls is Citizen Burger. It sells foods such as chicken, fries, burgers, and salads. All of these foods in cost range from \$11 or less. The most expensive item the Citizen Burger offers is the big mini burger which costs \$11. Their hours throughout the week are from 11 a.m. to 9 p.m. on Sundays through Thursdays and 11 a.m. to 10 p.m. on Fridays and Saturdays.

Amy Eichener, a server at Citizen Burger, tells people considering working at the Dairy Market, "To have optimism and enjoy this place, and it's a great place to work! We have very friendly co-workers, and it's a fun job!"

At the bars that serve beverages, you can also play Nintendo Switch video games with one of the workers. Several games include Super Smash Bros. Ultimate, Mario Kart 8 Deluxe, and Super Mario Party. The Switch gaming area will also become an event every Sunday for customers to play Nintendo games with people several weeks from the time of this interview.

Wyeth Ward, the restaurant's social media manager, says, "In two weeks approximately, video games will be available for customers that pay for food."

I'm sure once you enter the Dairy Market you will love it and have a great time. I've had several of their meals from different restaurants several times. My favorite meals are baked spaghetti with marinara sauce (\$12.95) from Basta Pasta along with citizen fries (\$3.00) from Citizen Burger. My favorite dessert at the Dairy Market is a slice of cheesecake (\$5.00) from Basta Pasta.

According to its website, the Dairy Market was founded in 1912 along with the founding of the Monticello Ice Cream Company as both companies bought ice cream at the Colthurst Farm at Barracks Road. Come the 1930s, the Dairy Market produced milk, butter, and cheese products while being renamed Monticello Dairy, Inc. In 1937, Virginia architect Elmer Burruss designed Monticello Dairy, which became a popular gathering area for fans of ice cream and events.

The Dairy Market is located at 946 Grady Ave. You can also contact them at (434) 326-4552. Their hours during the week are from 8 a.m. to 9 p.m. on Sundays through Thursdays and 8 a.m. to 10 p.m. on Fridays and Saturdays.

If you want to find more information about the Dairy Market, menus, events, hours, etc., visit its website: dairymarketville.com. You can also follow them on Instagram and Facebook at [dairymarketville](https://www.facebook.com/dairymarketville).



Various restaurants at the Dairy Market
Photography by William McAuliffe

Perspectives of Different Dairy Market Workers

William McAuliffe, staff writer

At Dairy Market, there are multiple workers that run different types of restaurant stands. People work at the Dairy Market for a variety of reasons. There are multiple different types of jobs at the Dairy Market with some of them depending on the restaurant. Some people work there because it's convenient for them. Others are interested in culinary arts and culinary classes. Also, everyone I talked to said that the food from the restaurants they work at was their favorite type of food.

Amy Eischner, worker at Citizen Burger, has worked there for two years. She has also taken culinary classes in school and even graduated from PVCC with a culinary degree. She first knew about the Dairy Market restaurant once it opened up. When she entered the Dairy Market, she was inspired to work there because she finds the restaurant environment to be fun. However, Eischner does have some work challenges. She said, "When we get busy, it can be overwhelming."

Rafael Portillr, worker at Basta Pasta, has worked there for three years. He has also taken culinary classes at school. He first knew about the Dairy Market when he moved from New York into Charlottesville four years ago. Portillr said, "My inspiration to work at the Dairy Market is because it is a fun place to work and it's convenient for me because it's close to my home and I get to do my hobby of cooking." He said, "The money that I make" is his favorite thing about working at the Dairy Market. Portillr, however, has several challenges when it comes to working. His challenges are "to try to be on time and sell more stuff than everyone else."

Eban Arvares, worker at Moo Thru, has worked there for six months. She hasn't taken any culinary classes at school, but still enjoys her job. Arvares knew about the market since last year in August and was inspired to work at the Dairy Market as she found the restaurant to be very interesting.

Takera Smith, worker at GRN Burger, has worked there three years. Like the past three people I interviewed, I asked her if she has taken culinary classes. She answered no, but she still enjoys working at Dairy Market despite that.

Smith has learned about the Dairy Market from a job interview at South and Central Latin Grill and was inspired to work at the Dairy Market due to its jovial environment.

Alexander Donovan, worker at Star Hill Downtown, has been a bartender for three months. Donovan learned about the Dairy Market since it was built. Donovan says this as his inspiration of having a job at the market, "I have been looking for more serious work and needed to make money on the side."

Jacqueline Monje, worker at Latin America Maizal Street Food, has worked there for six months. Like all of the above except for the first and second people I interviewed, Monje has not taken any culinary classes in high school. She learned about the Dairy Market as she was introduced to it a year ago.

People who are interested in having a position can view a website where they can see the different roles at the Dairy Market and see which one interests them. They are currently hiring bartenders, baristas, and associates for various restaurants like Maizal Street Food, Starr Hill Brewery, and the Milkman's Bar.



Rafael Portillr, worker from Basta Pasta
Photography by William McAuliffe

Journeying with the Alchemist

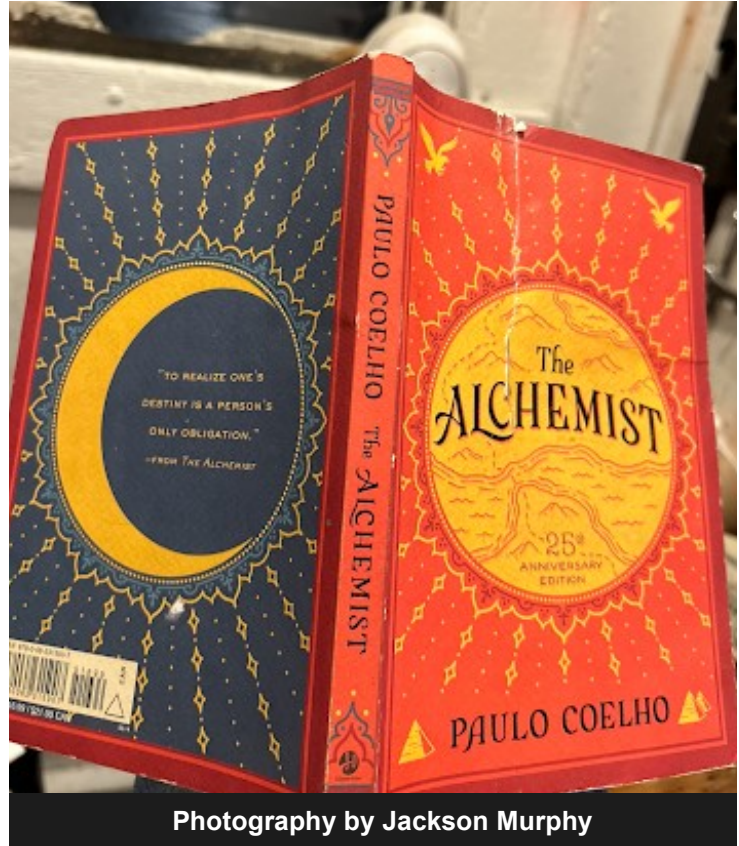
Jackson Murphy, staff writer

The Alchemist, by Paulo Coelho, tells the powerful story of a young shepherd following his personal legend shown to him through a recurring dream and the inherent interconnectivity of all people regardless of their background. The story aims to answer the question that all people have asked themselves at one point or another in their lives: what are we here for? Coelho attempts to answer this question through the idea of someone's personal legend, his term for one's destiny. This is perfectly put in a quote which is the only description given prior to reading the book, "To realize one's destiny is a person's only real obligation."

The story begins with the protagonist Santiago awakening in an abandoned church in Andalusia after once again dreaming of the Egyptian pyramids with a small child playing with his flock. He tends to dislike when people approach his sheep as they are wary of strangers, but for some reason, children have never seemed to make them anxious. This makes Santiago question if there is a language that exists between all things without words. This child tells Santiago to go to the pyramids and find the treasure hidden there. After telling this story to a gypsy fortune teller, Santiago begins to learn more of this unspoken language: "Dreams are the language of God. When he speaks in our language, I can interpret what he has said. But if he speaks in the language of the soul, it is only you who can understand."

The Alchemist is wonderfully unique in its story progression as it doesn't bog the reader down with countless side characters whose roles are trivial and instead chooses to focus on one character for every section of the book, each relating a lesson to Santiago about the journey of life and his part in the grander story that is the world.

One point that is pressed thoroughly throughout the books is everyone in the world is contributing to the same story, "No matter what he does, every person on earth plays a central role in the history of the world. And normally he doesn't know it." People are often unaware of the



larger role they play in other people's lives, and I believe this quote summarizes that point beautifully.

This book is perfect for someone who has at one point or another questioned their role in life and the path they have chosen to pursue. Throughout the novel, Santiago continues to question if he made the right choice in pursuing his dream and at many points decides to give up and go back to being a simple shepherd. He is forced to resolidify his resolve many times after meeting with those to whom he can relate with his journey; he meets both those who have given up everything in the pursuit of those dreams along with those who have chosen not to pursue their dreams as they fear that after accomplishing that dream life will lose all its meaning.

I give this book a 5 out of 5 stars for perfectly describing the uncertainty that comes with chasing after a dream and the ways in which the people surrounding you influence the result. As long as someone's resolve is strong enough and they are willing to learn lessons along that journey nothing is out of reach.

Maintaining Tranquility in a Chaotic World

Sarah Cate Nordman, staff writer

When I was a kid, I loved *Cutthroat Kitchen*. The show is exactly what it sounds like. Experienced chefs from across the United States are thrown into competition for a cash prize and can purchase “sabotages” to give their competitors with their respective prize money in order to eliminate the competition. For \$5,000, another chef is not allowed to use cheese in the grilled cheese sandwich challenge. \$10,000 can force a contestant to cook in a child-size kitchen. The show was fun, but it only ran for four years.

In contrast to *Cutthroat Kitchen*, *The Great British Bake Off* is currently airing its 14th season. It seems that every other film released in cinemas includes someone dying. It’s an accomplishment for a television show to run for more than one season, with cancellations of hits left and right. So, how has *Bake Off* been able to be so successful for so many years? The answers: escapism and community.

Our lives are so chaotic. In the age of information, everywhere you turn there is a reminder of the great evils that plague our world. These do not exist on *Bake Off*. The biggest problem is getting the raspberry bavaois set by the end of the challenge. The show takes place exclusively on the lush grounds of the Welford Park estate, aside from the minimal shots of contestants happily baking at their homes across the United Kingdom.

The tent seems like another world. Even during the 2020 season, as COVID-19 forced everyone involved with the show to be sequestered to Welford for the duration of filming, but this was hardly mentioned, and nothing was different than the season before. When you turn on *Bake Off*, you are transported to a place removed from the real world, where everyone is happy, and everyone lives with baby ducks in rolling green pastures. It sounds silly, but somehow, it feels true.

But, the physical environment of the show would be nothing without the emotional environment. I don’t know what it is, but every



The cast of *Great British Bake Off* season 14.
Photo courtesy of Netflix

person on this show becomes each other's lifelong friend within the first episode. If someone fears they won't finish frosting their cake in time, other contestants immediately come to their aid. Each time a baker is sent home, there are tears, but not just from the person eliminated. At the finale of each season, the eliminated contestants return to congratulate the winner. Even after the show, they all continue to get together to enjoy each other's company.

The show isn't just a place for competition, but for community. Season nine contestant Terry had just lost his wife to cancer before making it on to the show. Although he was eliminated in the fifth episode, he explained how the friendships he had formed were instrumental in helping him through his grief.

“My wife and I were very happy, and that was a massive loss, and there wasn't anything that filled that void for a long time,” he said. “So, it did give me a focus. I've met some lovely people and I'm sure we'll keep in touch for a long time. It's been a big help and one I'll remember for a long time.”

Although I do not always agree with the judges' decisions, and the British diction can sometimes be confusing (what does “nigh 700 grams” mean?), watching the show is such a comforting experience. You root for your favorites to win Star Baker, and you see contestants grow throughout each season. Honestly, I think the world would be a better place if we all spent everyday like we were in the tent. *The Great British Bake Off* can be watched on Netflix, with new episodes on Fridays.

A War on the Water

Jackson Murphy, staff writer

Rowing is one of America's oldest established team sports and has a vibrant culture and history. One such example is the best-selling book *The Boys in the Boat*, by Daniel James Brown, which captures the true story of a novice crew from the University of Washington and their triumph at the 1936 Olympics in Berlin. This incredible story has been adapted for the big screen and released on Dec. 25, 2023. I was one of the few lucky enough to watch the film early as the head coach of men's rowing at the University of Virginia was able to orchestrate a viewing of the film before its release.

The film, similarly to the book, follows the story of Joe Rantz, a freshman at the university struggling to find a way to pay for his next semester. He learns of a job opportunity offered by the university's rowing team that would cover his tuition and living arrangements. The only stipulation with the job? First, Joe needs to qualify for the team in tryouts. After several weeks of grueling practices, Al Ulbrickson, head coach at Washington, announces the freshman lineup with Joe listed as the seventh seat in the men's freshman eight. Shortly after, Coach Ulbrickson announced the main goal for the future of the team: "to represent the United States in the 1936 Olympics."

While the film tells the story of this motley

crew team very well, it is hard to shrink down four years worth of experiences into 2 hours and 4 minutes. As such, it can be difficult to realize from watching the movie that the progression of the story takes place over the entirety of Joe's college experience. With the time dilation and little reference to the time periods at different parts of the movie, it can be somewhat difficult for someone without any prior knowledge of the film to realize how much work truly went into reaching their Olympic goals. The movie leaves out information that wasn't necessarily integral to the story but does give the reader a grasp at some of the minute differences between our current time and 1936. Examples include how the train to the National Championship in Poughkeepsie only costs a dollar for a trip across the entirety of the United States.

With that small critique, my experience of the movie resonated deeply with my own experience in the sport, Joe falling asleep in class after an intense morning practice particularly. The movie does a wonderful job of capturing the anxiety a rower feels right before a race starts when everything feels like it's almost moving in slow motion. Even without a background in rowing, this movie is a wonderful depiction of what motivation can truly accomplish, and I urge anyone with either an interest in historical events or possibly an interest in the sport itself to see this movie.



Photo courtesy of MGM

The Best of Both Worlds or the Worst?

Victoria Byers-Keegan, staff writer

Mean Girls, originally released in 2004, has been an iconic movie since its release, so when a musically reenacted version was brought to Broadway, fans of the original movie and theater kids alike rushed to buy tickets. *Mean Girls: The Musical The Movie* was announced in January 2020 and released on Jan. 12, 2024, and just like everyone did when the original movie was released, people raced to the theater to take a look at this new adaptation of an iconic movie.

This movie has taken a lot of backlash for many valid reasons, but there are many good things about it, starting with the majority of the cast. Renee Rapp played Regina George fantastically; Rapp has performed as Regina George in the Broadway adaptation of *Mean Girls*, so I believe it was a great idea to bring her to the cast. She also had amazing comedic timing with all of her lines and was a vocal powerhouse, which, in a movie like this, is so important.

I also enjoyed the performances of Jaquel Spivey, Auli'i Cravalho, and Avantika Vandanapu. Spivey and Cravalho brought so much to the table with their incredible singing and acting while Vandanapu's comedic timing had the theater laughing every time she spoke. I think this adaptation may have even been funnier than the original. As someone who was unsure about the casting choice for Aaron Samuels, Christopher Briney did an outstanding job portraying Aaron.

One of the main things I had an issue with in this movie was that they cut a good amount of songs that were in the Broadway adaptation. The movie was meant to be based off of both the original and Broadway adaptation, and the fact that they cut some of the songs made me feel like they cut off some of the main storyline. The original *Mean Girls* movie is also supposed to be nostalgic, and in the new movie, that nostalgia was taken away by modernizing the new movie by having so much of it having something to do with TikTok. The budget for this movie was \$36 million so I could see how difficult it would be to get top tier costumes, but I feel like the costume department definitely could have done better.

Another issue I had with the movie was that it was supposed to be an adaptation of the original *Mean Girls* movie, not a word-for-word copy



Photo courtesy of Paramount Pictures

with some of the songs from Broadway on there. There should be a happy medium between paying tribute to the original film while also giving the new film its own originality.

I also think that Cady Heron could have been better cast. Angourie Rice did a fantastic job with acting out Cady, but when it came to her musical performances, something was missing. Rice doesn't have a theater background, which I see as the key to having a great cast for a musical movie. The brand sponsorships were also very obvious, which isn't entirely a bad thing, but I think it's better to have a subtle brand drop than have it thrown in your face.

Overall, I think *Mean Girls: The Musical The Movie* was a decent movie. I wouldn't say that it was good, but I also wouldn't say it was bad. There were many things that the cast and filmmakers could have done better. I think that Renee Rapp was one of the best parts about the movie because of her comedic timing, acting, and powerhouse voice. If you aren't a huge fan of musicals, I recommend that you go see the movie, but if you are a fan of musicals, I would just say be aware of some of the things that I didn't really enjoy about the movie.

Classifieds

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