

Thursday's Weather Forecast



Sunrise: 7:06 a.m.
Sunset: 7:04 p.m.

Precipitation: 10%
High/Low: 80 F /47 F

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story development.

You may become so involved in snapping images that you are losing the big picture. They will ask: "What is the story?" And, more important, "Here's what we see."

Don't leave your subject during critical action times. And, don't miss the valuable quiet times with your subject either. However, there are times when you must back off from your subject and lower the pressure.

Use that time to update your faculty team. You will benefit. Your story will improve. And, your subject can "rest up" form close scrutiny.

Oh! The second type of worrisome workshoppers? Those are photographers who spend more time Winklemeyering than photographing. Once you drop your card, pick up a cleaned card, visit the faculty, chill a bit, and go back to your subject. Report to the job site. Don't miss decisive moments.

The Rangefinder

Documenting the Missouri Photo Workshop

www.mophotoworkshop.org

Founders

Cliff and Vi Edom

Co-Directors

David Rees and Jim Curley

Director Emeritus

Duane Dailey

MPW Coordinator

Angel Anderson

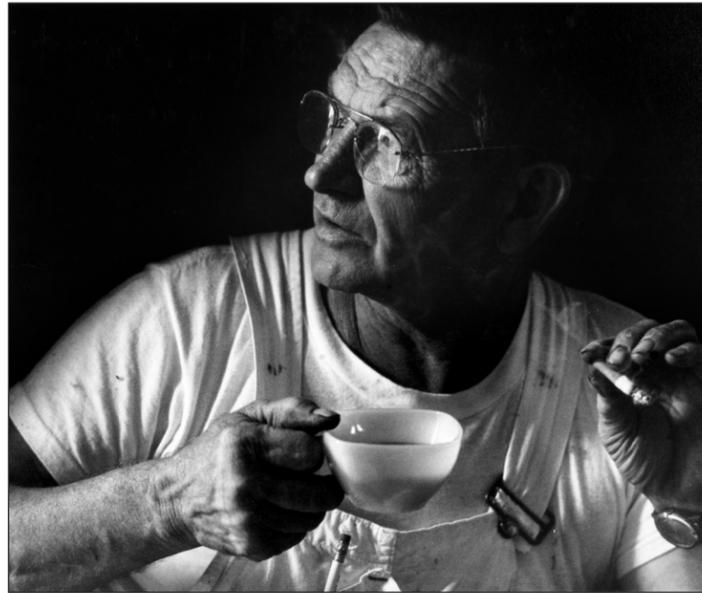
Photographer

Alex Sutherland

Rangefinder Editors & Writers

John Tully & Rose Raymond

The University of Missouri School of Journalism and MU Extension make this workshop possible with grants from: Nikon Spirit Initiative, Inc., and The Missouri Press Association Foundation.



MPW 15

“Carefully evaluate what you have done. Have you thought deeply about your story? Have you attempted to understand and appreciate your subject? Do you really *see* and *feel* what your story is all about?”

Cliff Edom
MPW 15 Chillicothe
May 15, 1963

Thursday's Workshop Schedule

8:00-12 p.m.	Story consultation
1:30-5 p.m.	Story consultation
7:00 p.m.	Self-serve eye-openers
7:30 p.m.	Geri Migielicz, Randy Cox, and David Rees- "Editing"
	Break up into teams for home-stretch

Rangefinder

Wednesday, September 26, 2007

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Matt Frye, 24, left, jokes with Chillicothe resident Todd Clampitt, 43, while hanging out at the AA Muffler Shop on Washington Street Wednesday afternoon. Frye has been hanging out at the shop since Monday after his story had been approved by team leaders Kim Komenich and George Olson.

A Day at the Shop

Photos and Text by John Tully

Half a dozen men sit in mismatching chairs around the inside of the AA Muffler Shop that seconds as a clubhouse. Matt Frye stands in a corner with one camera around his shoulder and a second in his hands. The room is small enough without the dozen legs sticking into the only open space where Frye strides around.

Frye, 24, is a Kansas City resident participating in MPW.

They laugh and drink beer, their faces lit by a large bay window that overlooks Washington Street. No one pays much attention to Frye as he works.

"It's alright, whatever. As long as you get your job done," Todd Clampitt said.

Clampitt, a 43 year-old who has lived in Chillicothe his whole life, is one of the regulars who doesn't mind Frye tip-

toeing around the shop with a camera.

Just over two years ago, Frye began working full-time for the Sun-Tribune Newspapers where he is a photo editor, but spends most of his time taking pictures.

"I just stepped in and started talking to them," Frye said about finding the shop.

After one story was rejected and another fell through, he went back to the muffler shop on Washington Street, where he first stopped by on Monday.

"Kind of a fun slice of life story," Frye said. He mentioned around twenty to thirty different locals stop by throughout the day.

"It's like an Elks Lodge," he said. Locals head there to,



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“Drink beer and shoot the shit,” as Frye puts it.

Working in this situation, Frye said it is a challenge because he has to regain people’s trust on a regular basis.

However, “Some of them are really welcoming,” he said.

“Like the business owner and the guy who’s helping him.”

Matt Frye walks around the AA Muffler Shop garage while employees work on a truck. Frye first stumbled upon the place Monday afternoon while looking for contacts.

In and Out

By Duane Dailey

Two types of photo workshopers worry the MPW faculty.

There are those who “hide out.” They stay out from first light until one minute before the final card drop deadline of the day. This creates a crisis if everyone waits until 5 p.m. to drop photos into the system. The “dark-room” crew is rushed to transfer photos into the system, transfer images to the faculty team. Your faculty has little time to edit and select images for the evening critique.

More importantly, the faculty has not been updated on the word side of the story. Whashappenin’ baby?

Come in a couple of times during the day, well in advance of last card drop, to feed the system. Also, visit with your faculty team.

A lot of the teaching occurs in individualized discussion of your story. Take advantage of the chance to learn. The evening critique is just a small part of the learning experience. Don’t miss it; but don’t miss the personal discussion either.

During those visits, the faculty can help you focus on the ...page 4...

The Wonder of Sliced Bread

By Zach Siebert

MPW.59 is the greatest thing since sliced bread, and it is happening in the home of sliced bread. This reporter’s head is about to explode like an over ripened tomato in the autumn Missouri sun. Astounding stuff, indeed.

The world is a vast expanse of infinite wonders. One of them is sliced bread. We owe much to it.

A wise man once said time is money. Thanks to sliced

bread we are rich. Not monetarily, but in love. We are in love with photography, and if one ponders a world without sliced bread one would inevitably come to the conclusion that we would not be photographers. We would be too busy slicing bread to make sandwiches with.

“The best thing about sliced bread is that you do not have to cut it because it has already been cut for you,” said MPW staffer and photojournalist Joshua Bickel.

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Sliced bread has become a symbol of everything American. It has been said that Chillicothe’s wonderful invention has become the ultimate depiction of innovation and American know-how.

The Chillicothe, Missouri of 1928 was a place where real Americans lived and worked.

Those fine citizens did not have time to waste while they were helping build the world’s greatest nation. It was no-nonsense Americans, like

our Chillicothean hosts, who worked efficiently to win the arms race with the Soviet Union. “If it were not for sliced bread, well, it is would have been a domino effect and we would all be Communists,” said MPW photographer Chris Powers. Indeed.

Thank you, Chillicothe.

Fear and Loafing in Chillicothe

By Rose Raymond

Few would expect controversy to surround an invention like sliced bread, which is a commonality of American life.

In 1928, sliced bread was sold for the first time ever at Chillicothe Baking Company, a bakery on First & Elm Streets. It is now an electrical supply business.

The Chillicothe Constitution-Tribune article documenting the event proclaimed that “housewives” could experience a “thrill of pleasure with each slice the exact counterpart of its fellows.” However, the Tribune also noted that “the idea of sliced bread may be startling to some people,” who might question the freshness of the bread or the consistency of slice thickness.

Early sliced bread was cut on a five-foot long, three-foot high machine and held together with two pins inserted in each end before it was wrapped. Consumers could unwrap one end of the loaf and remove the corresponding pin, leaving the second one to hold the rest of the loaf together.

According to the Constitution-Tribune, “considerable research was made in order to arrive at a thickness of slice which would enjoy the widest possible public acceptance and it was decided that a slice, slightly less than one half of an inch would be most suitable.” Today’s classic Wonder bread remains a hair less than half an inch wide.

At time of conception, sliced bread was compared to such time-saving innovations as ground coffee and sliced bacon. However, during World War II, bakeries nationwide were ordered by Secretary of Agriculture Claude R. Wickard to stop slicing bread. The slicing of bread was thought to be frivolous and indulgent, and Americans were locked into a time of sacrifice.

According to Amy Supple, Director of the Chillicothe Visitor’s Region, the ban on sliced bread caused a real uproar.



Photo By Alex Sutherland

Wonder bread deliveryman Robert Rollison, of Bedford, loads one of 281 trays of bread onto his truck on Wednesday afternoon at the Wonder/Hostess Bakery Thrift Shop on Washington Street. Chillicothe claims to be the place of origin for sliced bread, though these days bread slicing is left up to the factory in Kansas City.

“Housewives were just up in arms,” Supple said. “They wrote letters to senators.”

Due to public outrage, the ban on sliced bread was rescinded within months, but not without causing a “boom in the sale of bread knives and bread boards, which will be, more or less, in the way now,” a 1943 edition of the Chillicothe Constitution-Tribune reported. The article purported that the ban surprisingly “was a lesson in discipline, for women who thought they couldn’t slice bread at all found that they actually could even though one side of the slice was thicker than the other.”

Evidence of the advancement of America’s convenience culture lines the shelves of the Wonder-Hostess Bakery Thrift Store in downtown Chillicothe. There are scores of loaves of preservative-laden Wonder bread as well as Hostess products such as Zingers, Donettes, pudding, mini-muffins, and of course Twinkies.

Clerk Candy Campbell said that while the store does not receive much media attention, “we have people come in from off the street and ask us if we have the [original bread slicing] machine here, or if we bake the bread and slice it here, which we don’t, but they still ask.”

Today, most of the bread in Chillicothe comes pre-sliced