



Mirror photo by Gary M. Baranec

Cindy Young worked as a waitress at the Greenwood Steak House for 32 years and plans to continue in that position, even though she just bought the restaurant at 1523 E. Pleasant Valley Blvd., Altoona.

## Waitress buys local eatery

Greenwood Steak House still plans to serve its signature items

BY WALT FRANK

wfrank@altoonamirror.com

**C**indy Young has a new job, but she also kept her old job.

On Sept. 1, Young, 61, who has worked at the Greenwood Steak House, 1523 E. Pleasant Valley Blvd., as a waitress for 32 years, assumed ownership of the business with her husband, Dave, son-in-law, Jim Ricketts, and daughter, Kelly Ricketts.

"I am definitely excited. The anticipation of something new makes you nervous. Once we open and it is ours, I will be really excited," Young said prior to the takeover.

Young purchased the business from Penny Irvin of Milesburg, who owned it for three years.

"I wanted the business to stay where it was, and I wanted to be part of it. I love it there. I love my job and my customers, who I consider my friends. Someone else could have bought it and turned it into something else," Young said. "I wanted it to stay the same for myself and the cus-

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*Cindy Young, owner*

tomers. It is such a nice homey place to go in to."

Young will not give up her job as a waitress.

"That is what I like to do; I like to be out with the people. I have made a gazillion friends there," Young said. "I love the people. I couldn't fathom not seeing these people. A lot come in on a daily basis. They are like part of my family."

Carol Marks of Altoona, who visits the restaurant on a regular basis, is glad Young will continue as a waitress.

"She is a little ball of fire. I

don't know how she does it. The food is excellent, and the service is excellent," Marks said. "Cindy is always there with the coffee without having to ask for it."

As owner, Young said she might be around the business more than in the past.

"I live so close I can pop in and out," Young said.

Young has hired John Beaver, who has worked for several area restaurants over the years, to serve as cook and kitchen manager.

"If not for him, I would not have done it. He and I together will be able to make the place rock," Young said.

"She is incredible. She has a lot of energy, she is fun to work with, she is pleasant to everybody," Beaver said. "I've worked with her before, and she needed someone who knows the restaurant business. I wanted to be part of her team."

Greenwood Steak House will continue to serve its signature items — cheesesteak hoagies, cheesesteak sandwiches and

fresh cut fries — but might tweak the menu.

"We may add a few items to the menu, nothing major," Young said. "People are creatures of habit; 90 percent of the people, I can tell you what they want, what they want on their sandwich and what they want to drink. They always order the same thing."

Young is optimistic about the future of the business.

"I see it going to town, really picking up and bringing in new people, and hopefully serving the customers who have been coming in since I started there," Young said. "John will run the kitchen and think up specials; that is his forte. All the things I don't know about the business he [knows]. I will lean on him to help get through this. He will do a good job."

Business hours are 7 a.m. to 1 p.m. for breakfast on Sunday and 7 a.m. to 7 p.m. Tuesday through Saturday.

*Mirror Staff Writer Walt Frank is at 946-7467.*