

# COURAGEOUS

## AFRICAN AMERICANS



by Ron Weber

### Inventor's Brilliance: 60 Patents

With so many modern gadgets, we hardly take notice of where they came from, who made them and so forth. One of my all time favorites is the air conditioner.

The next time you sit down in a fine restaurant that is a pleasant 70 degrees on a hot afternoon, think about this, not only did a black man invent air conditioning, he also made your food taste better.

In 1935, Frederick Jones (1892-1961) designed and built the first air conditioning unit that kept food fresh while it was truck-driven across the state or country.

The idea originated on a hot night in the late 1920s when Jones

met a long haul trucker who was down on his luck, losing hundreds of live chickens because of heat stress. Already a refrigeration expert and successful inventor, Jones went to work that night seeing a huge need for refrigerated trucks to haul food products over long distances.

Although Jones succeeded, it was no overnight matter. It would be 1935 before his prototype was granted a patent. Additionally with the advent of World War II, metal was extremely hard to get for refrigeration parts. Finally, on Dec. 14, 1943 his first air conditioning unit was mounted on top of a 16 wheeler and America was experiencing tastes they never had before.



Frederick Jones

Any type of fresh food could be hauled from Los Angeles to New York or from Tampa, Fla. to Seattle. One very special delight was to see a group of Eskimos in Fairbanks, Alaska eating fresh Florida oranges while they were up to their waists in snow. Additionally, Jones' inventions allowed us to store summer fruits for consumption in the cold winter months.

Besides having many firsts involving refrigeration, Jones ended up with more than 60 patents for a variety of inventions. They included microphones, other audio equipment, portable X-ray machines, the condenser, and small piston engines.

As the first black man inducted into the American Society of Refrigeration Engineers, and one of the nation's most prolific inventors in the 19th Century, Jones understood that racism still existed in America.

At his unprecedented induction to the Minnesota Inventors Hall of Fame, he commented, "Some people don't like the idea of a black man doing so well, while others have called me a genius. However, those who looked down on me still used my products!"

Centers has provided a nutritional and social lifeline for seniors through 28 meal sites in Multnomah, Washington and Clark counties and Meals-On-Wheels delivery to homebound seniors. With the help of more than 6,700 volunteers, the non-profit, nonsectarian agency now serves 4,300 meals daily and more than one million meals each year.

Loaves & Fishes Centers' vision is that no senior will go hungry or experience social isolation.

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## Authentic Creole Jambalaya Dinner

Martin Luther King, Jr. Loaves & Fishes Center is hosting an Authentic Creole Jambalaya Dinner on Saturday, August 5, from noon to 5 p.m.

The culinary team for this event includes Loaves & Fishes Centers Board Member Teletha Benjamin and Loaves & Fishes Centers Executive Director Joan Smith, both of whom have connections to Southern Louisiana. The pair will be using a traditional Creole-style recipe passed down in Benjamin's family. The Creole

Jambalaya event is the first of its kind for the Martin Luther King, Jr. Loaves & Fishes Center, which has been serving the nutritional needs of seniors in northeast Portland for more than 10 years.

"The daily menu at the Martin Luther King, Jr. Center has evolved over the last year to include a variety of soul food entrées," said Center Manager David Lomax. "The food has received such good reviews that we decided to make it available to the general public for one special night. We guarantee a

sumptuous feast to delight the tastebuds!"

The menu includes authentic Creole-style jambalaya (a non-seafood version is available), along with bread, salad, beverage and dessert. Cost is \$10 for adults and \$6 for children. Tickets are available from the center.

Martin Luther King, Jr. Loaves & Fishes is located at 5325 NEMLK Blvd. in Portland. For more information, call David Lomax at 503.988.5211.

Since 1970 Loaves & Fishes

## Bike to Live, Live to Bike

In a town where you can throw a stone and hit a bike, it takes all kinds of cycles to please all kinds of cyclists. With that in mind, congratulations to Revolver, north Portland's newest bike shop, at 6509 N. Interstate. Shop owner and bike mechanic Mark Pickett opened Revolver last December, having moved here from Arkansas where he ran a bike shop in Fayetteville. Pickett spent his first few years in Oregon working at the mountain bike shop Fat Tire Farm in northwest Portland. Taking a slightly different direction, Revolver fills a niche for the particular bike culture found in a vast neighborhood anchored by only

two for-profit bike shops - Weir's Cyclery in St. John's and Cyclepath on Northeast Martin Luther King Jr. Boulevard. Pickett works with two part-time employees, Jake Furniss and Verg, and besides bike sales, the three perform tune-ups, overhauls, flat repairs and component replacements.

Revolver fits nicely into the Overlook neighborhood, especially since it opened amid some big changes in north Portland - the Max Yellow Line has revived local business and foot traffic along Interstate Avenue, and scores of people commuting by bike needed a neighborhood service center.

When I stopped by the new place, I grabbed a sleek black business card and noticed the words "bicycle living" under the title.

That's a great thing about Revolver - the bikes you'll find there are accessible and affordable and ready to roll, making it easy to integrate biking into everyday life.

Some bikes Pickett carries are commuter-friendly Breezer Bikes, the stylish and upper-middle end brands Surly and Soma, and the wide-ranging bike manufacturer Marin.

Revolver sells custom bikes, but Pickett said most people want multi-functional, crossover bikes, with the common request to have their mountain bike double as a commuter.

"I wouldn't mind bringing in



more high-end road bikes because there's a solid market there, but I don't have enough floor space," he said.

Pickett said he's received a bigger response than he expected, with the long-term locals warming up to the place, joining the NoPo bike sceneries who were thrilled when he opened.

"Some of the locals weren't ready for me," he said. "They're feeling it out, but once I've dealt with those guys, they have a good reaction and send in their friends."



## Ask Deanna!

Real People, Real Advice  
An advice column known for its fearless approach to reality based subjects!

there's nothing but evil in this picture. Leave now and focus on quality time with your family so you can flourish in a new direction.

Dear Deanna:  
I'm 15-years old and I saw my dad for the first time in five years. My dad has a child by my aunt and another one by my mom. Years ago he had me taken from by mom by authorities over a lie. My mom really didn't have parents or support and she is still suffering. Our family is distant because relatives blame her for everything. I love her and hate to see the trouble this has caused us. I was told by her to forgive them and don't know if I should. --Fatherless 15 Year Old; On-Line Reader

Dear Deanna!  
I'm a 47-year old mother of 2 children with 3 grandchildren. I'm in a relationship with a recovering addict. I watched him destroy himself and attempt suicide when he was using narcotics. In spite of that and going to and from drug rehab and having nothing, I still gave much love to him. I'm the woman who has seen the tremendous change in this man. He's now back on top with vehicles, money, attention from women and an ego. I'm fed up because he treats me like nothing and he disrespects me. Am I right for moving out of his house? --Miss N.; Buffalo, N.Y.

Dear Miss N.:  
Money, women and toys can't replace drug addiction. Your man is being setup by the devil for a hard crash and burn that's going to rock his world. It's best you remove yourself because when his chips fall again and they will, it's going to be ugly. Successful drug recovery is coupled with faith and family and

Ask Deanna is written by Deanna M. Write Ask Deanna! Email: askdeanna1@yahoo.com or 264 S. LaCienega Blvd. Suite 1283 Beverly Hills, CA 90211. Website: www.askdeanna.com

## Discussion on Immigrant Rights

An eyewitness report and roundtable discussion on 'What now for the immigrant rights movement?' will be held Saturday, July 15 at 7 p.m. at the Bread and Roses Center, 819 N. Killingsworth St.

Eduardo Martinez Zapata, educator and son of immigrant farmworkers, will share his impressions of the Western Regional Conference for Immigrant Rights recently held in

Los Angeles. Local residents are invited to learn about the presentations and discussions that addressed globalization and immigration and how to build on the tremendous protests for immigrant rights.

The discussion is sponsored by the Freedom Socialist Party. For more information or to arrange childcare, call 503-240-4462.

## Banking on Diversity



Aben Hill

Wells Fargo Bank has hired Tigard resident Aben Hill as a Community Banking district manager and assistant vice president.

Based in Tigard, Hill manages the customer service, sales and staff development efforts of 58 team members at seven bank branches in Lebanon, Mt. Angel, Silverton, Stayton, Sweet Home and Woodburn.

Hill previously worked in a similar position at Chevy Chase Bank in Washington, D.C. He earned a bachelor's of science degree in management at Potomac College.

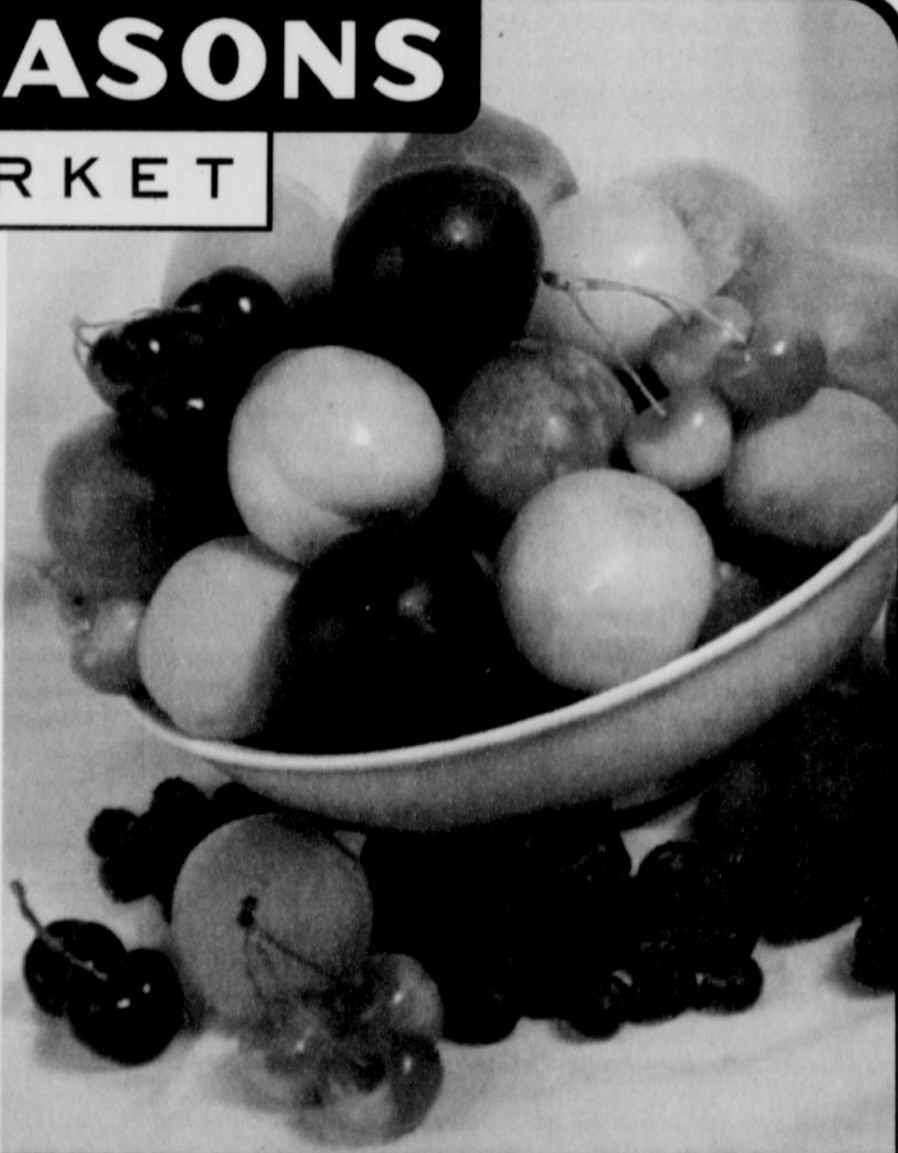
Founded in 1852, Wells Fargo & Company is a diversified financial services company with \$492 billion in assets, providing banking, insurance, investments, mortgage and consumer finance to more than 23 million customers from more than 6,200 stores and the Internet.

## NEW SEASONS MARKET

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STONE FRUIT & BERRY TASTING  
saturday & sunday • 11am-5pm

Juice, flavor, crunch, color, variety! This weekend our produce department is bursting with all of these irresistible summer fruit qualities. It's really pretty simple to make this happen. Jeff Fairchild, our produce buyer, makes it a point to purchase our fruit tree-ripe and ready-to-eat from Northwest growers who are passionate about their crops. Stop by this weekend and sample the best locally grown summer fruit we think you'll find anywhere.



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