

Lynching memorial draw crowds, tears

By **BETH J. HARPAZ**
AP Travel Editor

MONTGOMERY, Ala. — Hundreds of people lined up in the rain to get a first look at a lynching memorial and museum that opened Thursday in Montgomery, Alabama.

The National Memorial for Peace and Justice commemorates 4,400 black people who were slain in lynchings and other racial killings between 1877 and 1950. Their names, where known, are engraved on 800 dark, rectangular steel columns, one for each U.S. county where lynchings occurred.

A related museum is also opening in Montgomery, called The Legacy Museum: From Enslavement to Mass Incarceration.

Many visitors shed tears and stared intently at the commemorative columns, many of which are suspended in the air from above.

Toni Battle drove from San Francisco to attend. “I’m a descendant of three lynching victims,” Battle said, her face wet with tears. “I wanted to come and honor them and also those in my family that couldn’t be here.”

Angel Smith Dixon, who is biracial, came from Lawrenceville, Georgia, to see the memorial.

“We’re publicly grieving this atrocity for the first time as a nation. ... You can’t grieve something you can’t see, something you don’t acknowledge. Part of the healing process, the first step is to acknowledge it.”

The Rev. Jesse Jackson, a longtime civil rights activist, told reporters after visiting the memorial that it would help to dispel America’s silence on lynching.

“Whites wouldn’t talk about it because of shame.



AP Photo/Brynn Anderson

Part of a statue depicting chained people is on display at the National Memorial for Peace and Justice, a new memorial to honor thousands of people killed in racist lynchings, April 22 in Montgomery, Ala. The national memorial aims to teach about America’s past in hope of promoting understanding and healing. It’s scheduled to open on Thursday.

Blacks wouldn’t talk about it because of fear,” he said.

The crowd included white and black visitors. Mary Ann Braubach, who is white, came from Los Angeles to attend. “As an American, I feel this is a past we have to confront,” she said as she choked back tears.

Launch events include a “Peace and Justice Summit” featuring celebrities and activists like Ava DuVernay, Marian Wright Edelman and Gloria Steinem.

The summit, museum and memorial are projects of

the Equal Justice Initiative, a Montgomery-based legal advocacy group founded by attorney Bryan Stevenson. Stevenson won a MacArthur “genius” award for his human rights work.

The group bills the project as “the nation’s first memorial dedicated to the legacy of enslaved black people, people terrorized by lynching, African Americans humiliated by racial segregation and Jim Crow, and people of color burdened with contemporary presumptions of guilt and police violence.”



AP Photo/Brynn Anderson

This photo shows a bronze statue called “Raise Up,” part of the display at the National Memorial for Peace and Justice.



AP Photo/Beth J. Harpaz

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Spatzle Primavera is made with vegetables, cream and cheese

By **SARA MOULTON**
Associated Press

Springtime is the right time for Pasta Primavera, which is, after all, the Italian word for spring. There’s some controversy about who invented this wonderful dish, but everyone agrees that it was made famous in the late ‘70s at New York’s Le Cirque restaurant. In any case, the recipe consists of spring vegetables, cream and cheese. How far wrong can you go?

My take on this classic swaps out the traditional Italian pasta for the fresh egg pasta called spatzle, a kind of soft noodle that’s widespread throughout southern Germany, Austria, Switzerland, Hungary, Moselle and

South Tyrol. “Wait a minute,” you say. “Homemade pasta? Sounds like too much work.” Not to worry. The spatzle will be ready to cook in the time it takes to bring a pot of water to a boil.

Spatzle dough is about the consistency of a thick pancake batter, which means it’s much more liquid than typical pasta dough. You can make it with electric beaters or by hand. The only requirement is using the right tool for the job: a spatzle maker. The device looks like a metal washboard with holes on it, topped by a small open box made of metal. You set the “washboard” over the pot of boiling water and pour the batter into the little box. The dough drips through the holes as you slowly move

the metal box back and forth along the strands of pasta. Some folks have suggested that you can use a colander with large holes instead of a spatzle maker, but I’ve never had success with that utensil.

“Who needs yet another kitchen gadget?” you say. I strongly believe that you do. With a spatzle maker in house — you can easily find them online for about \$12 — you’ll find yourself making fresh pasta once a week, because doing so is that simple.

Here I’ve combined the pasta with typical spring ingredients — asparagus and peas — along with mushrooms, to make it more substantial. But you’re welcome to toss it instead with any of your favorite sauces.

Spatzle Primavera

Start to finish: 1 hour (30 active)
Servings: 4 to 6

- ½ teaspoon kosher salt plus extra for salting the water
- 1 pound asparagus
- 1 pound shelled fresh or defrosted frozen peas
- 8 ounces assorted whole mushrooms, halved or quartered, if large
- 2 tablespoons vegetable oil
- 2 cups chicken or vegetable broth
- 1 cup heavy cream
- 240 grams (about 2 cups) all-purpose flour
- 2 large eggs, lightly beaten
- 1 ounce grated Parmigiano-Reggiano, plus extra for garnish
- Chopped fresh dill for garnish

Bring a large pot of boiling salted water to a boil. Break or cut off the bottom tough part of the asparagus and, if it is thicker than ½-inch, peel it from right underneath the tip all the way to the bottom of the stem. Working in a few batches, add the asparagus to the water and simmer until they are al dente but not cooked through (1 minute for thin asparagus and 2 minutes for thick), transfer them to a bowl of ice and water to chill. When they are chilled, pat them dry and slice them crosswise, at an angle, ½-inch thick. Set aside. If using fresh peas, add them to the water and simmer them until al dente, about 2 minutes. Use a strainer to remove them from the water and set them aside. If using defrosted frozen peas, do not cook them at this point (they were already blanched before they were frozen).

In a large skillet cook the mushrooms in the oil over medium heat, stirring occasionally,

Sara Moulton via AP

This April 1 photo shows spatzle primavera in New York. This dish is from a recipe by Sara Moulton.

until they are golden, about 8 minutes. Add the chicken broth and cream and bring to a boil, reduce to a simmer and simmer until thickened, about 5 minutes. Set aside. In an electric mixer stir together the flour and ½ teaspoon salt, add the eggs and 1 cup water and beat until the mixture is smooth. The consistency should be like that of thick pancake batter. If it is thicker, add additional water, a few tablespoons at a time, until it reaches the desired consistency. Place the spatzle maker over the pot of boiling water and slowly pour the batter into the box, letting it drip down into the water. Boil for a few minutes (taste a piece of pasta to see if it is just al dente). Strain the spatzle and add it to the skillet along with the asparagus, peas and cheese. Bring to a boil and simmer, stirring, until just heated through. Add salt and pepper to taste and serve right away topped with additional cheese, if desired, and the dill.

JOHNNY JET

How to get best fares on summer trips

Are you starting to think about summer vacation? John DiScala, better known as the air travel expert Johnny Jet, recently talked with The Associated Press travel podcast “Get Outta Here!” about strategies for booking flights, finding deals, coping with baggage restrictions and dealing with unreasonable demands from airline personnel.

Here are excerpts, edited for brevity and clarity.

Associated Press: How do we get the best fares?

JOHNNY JET: Be flexible. You’re not going to get a deal when everyone else wants to fly. I use Thanksgiving as an example: Everyone wants to leave the Wednesday before and return Sunday or Monday morning after. The airlines have no incentive to give you a deal. That goes for every holiday, every spring break. If you move up your plans by a day or two, you could save 40, sometimes even 50 percent.

Almost every major city has multiple airports. Everyone thinks when they’re going to South Florida they want to go to Miami. But look at Fort Lauderdale, it’s 26 miles away and usually a lot cheaper. You can even look at West Palm Beach (airport), which is another 40 miles away. If you’re coming out to California where I live, everyone looks at LAX, but there’s also Long Beach or Burbank or even John Wayne.

AP: How do you book flights? Do you search on an aggregator and then book on the airline site?

JOHNNY JET: I go to Google Flights when I’m booking trips, and then I’ll go directly to the airline. But Google



John “Johnny Jet” DiScala

Flights doesn’t always have the cheapest. So let’s say if you want to fly Southwest, you have to go to Southwest.com because they don’t show up in these aggregators.

If you know what city you want to go to and the dates, you can have an alert sent when the price drops or if it’s going to increase. Google Flights does a really good job on that as well.

AP: How about airline credit cards? Worth it?

JOHNNY JET: If you fly a lot on a certain airline, then it’s definitely worth getting that airline credit card, because it will give you more miles, it will give you the perks, free bags, usually at least the first checked bag for free. But generally the airline credit cards are not such good deals. You want to get the other ones that let you transfer your points to multiple different airlines so you’re not just stuck with one, like the Chase Sapphire, American Express Platinum card, Barclaycard’s new Premier.

AP: How do you avoid paying for baggage?

JOHNNY JET: You need to really look at the fare class you’re taking because now even the big airlines like American

and United and Delta are charging for carry-on bags on certain fares. They’re trying to compete with the low-fare carriers who now charge up to \$100 just to bring your bag on the plane and put it in the overhead bin. ... Look at the fine print and find out what’s allowed and what’s not allowed.

When you’re checking bags, look at Southwest because they do offer two free-check bags. Their airfares are not usually the cheapest but they could save you \$120 round-trip if you’re checking two bags each trip.

AP: What should passengers do if they are asked by airline personnel to do unreasonable things, like putting a dog in an overhead bin or being ordered to give up their seat when they have a ticket and a right to be there?

JOHNNY JET: I’d say, “Listen, I really strongly disagree. Can we ask your colleague or ask the pilot, just because I want to make sure?” And if you smile when you do that, you should be OK. But if you give them attitude, some of these guys are having really bad days and sometimes they’re just looking to kick people off.