

## RETRACING THE 'GREEN BOOK' PATH

Oscar-nominated interracial road trip film has spurred interest in the 20th century guidebook

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*Associated Press*

ALBUQUERQUE, N.M. (AP) — The Oscar-nominated interracial road trip movie “Green Book” has spurred interest in the real guidebook that helped black travelers navigate segregated America. With a little research, travelers can find copies of “The Negro Motorist Green Book” online and retrace the route in the movie or develop their own tours of sites that once provided refuge to African-Americans.

The Peter Farrelly film follows an Italian-American bouncer, played by Viggo Mortensen, as he drives a prominent black classical pianist, played by Mahershala Ali, during a 1962 music tour through Jim Crow-era America. To avoid conflict and to protect the pianist, Mortensen’s character uses the Green Book — a guide published from 1936 to 1966 by Harlem postal worker Victor H. Green.

The Green Book offered black travelers tips on places to eat, visit and sleep while on the road. The taverns, hotels and gas stations were often black-owned and were identified via word-of-mouth or through advertisements.

“Carry your Green Book with you,” the book warned readers on its cover. “You may need it!”

Today, curious travelers can find copies of every edition of the Green Book for free at the New York Public Library Digital Collections or purchase replicas from the Camarillo, California-based About Comics publisher. Inside, readers will find listings in almost every state with addresses of places that catered to African American travelers amid of world of “Whites Only” restaurants, hotels and other establishments across the United States.

Some of the places featured in the travel guide still exist, at least as shadows of their former selves.

In Birmingham, Alabama, the city of the final performance in the movie, the once black-owned A.G. Gaston Motel is now part of a national monument established by then-President Barack Obama. The Rev. Martin Luther King Jr. and aides stayed at the motel while



A lock and chain secures the door of the old Ben Moore Hotel, once mentioned in the “Green Book” for black travelers, in Montgomery, Ala.



In this Dec. 3, 2018, file photo, Rev. Allen Threath III, left, and his cousin Edward Threath stand outside the historic Threath Filling Station on U.S. 66 in Luther, Okla. The early gas station on Route 66 was a safe haven for African American travelers and locals.

planning demonstrations against legalized racial segregation in the city in 1963.

Now abandoned and owned by the city, the motel once was an upscale haven with a restaurant

and live music for blacks seeking safety in a place known as the most segregated city in America. It eventually will be refurbished as part of plans that call for it to become a centerpiece of the Bir-

mingham Civil Rights National Monument.

About 90 miles to the south, in Montgomery, King often got his hair cut in a barber shop inside the Ben Moore Hotel, which was

a Green Book fixture at the time King was pastoring a church in Alabama’s capital in the 1950s. The hotel still stands on a corner, vacant and decaying.

Meanwhile, in Albuquerque, New Mexico, the De Anza Motor Lodge, a business owned by Zuni trader and Indian art collector Charles G. Wallace along the historic Route 66, is still standing, barely. It offered black motorists opportunities for a good night’s rest and a chance to catch a nearby show of American Indian and Mexican-American doo-wop singers. The motel was listed in some editions of the Green Book and is undergoing renovation after years of being abandoned.

The Threath Filling Station in Luther, Oklahoma, is on the National Register of Historic Places for its distinction as a black-owned filling station along the Route 66 “Mother Road.” The Threath family’s recent partnership with historians to preserve the former station and the movie “Green Book” have brought about a renaissance of sorts for the structure, *The Oklahoman* reported in December.

Charles Becknell Sr., 77, of Rio Rancho, New Mexico, said he bought a 1954 edition of the Green Book online after he saw the movie. The retired educator plans on visiting some of the sites mentioned in the book to see what’s there now. “I also wanted my grandchild to see this book for themselves,” Becknell said.

To be sure, some of the sites mentioned in the Green Book no longer exist and the buildings that once housed them have been replaced or torn down.

Frank’s Restaurant in New York City’s Harlem neighborhood, advertised in the 1959 Green Book edition, is long gone and a now defunct discount store occupies the spot. The former Booker Washing Hotel and Courts in San Francisco, which once offered black travelers “splendidly decorated suites” and a “cocktail lounge,” is now a Safeway grocery store and apartments.

Still, visitors can use the guide to visit the sites and see how a place that once provided safe haven has evolved and contemplate what it meant for black travelers more than 50 years ago.

The movie “Green Book” is nominated for best picture at the 91st Academy Awards scheduled to air Sunday on ABC. Mortensen is nominated for the best actor award and Ali as best supporting actor.



EO file photo

Topped and sealed cans of EOD Double IPA move down the production line during the canning process in 2017 at Ordinance Brewing in Boardman.

## Ordinance Brewing wins IPA award at beer festival

The Boardman brewery bested 123 other entries

*East Oregonian*

Boardman’s Ordinance Brewing is a staple for many local beer drinkers. But the company got a better stage last weekend at the Best of Craft Beer awards, which took place in Bend.

Ordinance took home three medals, including a gold medal for its EOD, an American Style IPA. The brew was chosen from 124 entries. The festival featured

entries from 33 states, and 162 different breweries.

Catie Doverspike, team coordinator at Ordinance Brewing, said they entered eight beers at the festival, but were most proud of the IPA win.

“It’s probably the most impressive because of how many people entered,” she said.

Doverspike said Ordinance has been brewing the EOD for about four years, and has been tweaking the recipe to make it less hoppy.

Ordinance’s New Lite Hearted Lager and its Tetra Negra Oatmeal Stout won silver medals at the festival, as well.

## AMERICA’S TEST KITCHEN

### Make plain biscuits, then dress them up

These plain biscuits can be dressed up with any flavorful, relatively dry ingredient, such as herbs, scallions, cheese, dried fruit, or spices. For variations on the recipe, see below. Follow this recipe with your kids.

#### Buttermilk drop biscuits

**Servings:** 10-12  
**Prep Time:** 15 minutes  
**Cook Time:** 30 minutes, plus cooling time

**Prepare Ingredients:**  
2 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon sugar  
¾ teaspoon salt  
1 cup buttermilk  
8 tablespoons unsalted butter, melted (see page 12 for how to melt butter)  
Vegetable oil spray

**Gather** **Cooking**  
**Equipment:**

Rimmed baking sheet  
Parchment paper  
Large bowl  
Whisk  
Liquid measuring cup  
Fork  
Rubber spatula  
¼ cup dry measuring cup  
Butter knife  
Oven mitts  
Cooling rack  
Start Cooking!

Adjust oven rack to middle position and heat oven to 450 F. Line rimmed baking sheet with parchment paper.

In large bowl, whisk flour, baking powder, baking soda, sugar, and salt until combined. In liquid measuring cup, use fork to stir buttermilk and melted butter until butter forms small clumps.



America’s Test Kitchen/Joie Keller

Buttermilk Drop Biscuits as they appear in “The Complete Cookbook for Young Chefs.”

Add buttermilk mixture to bowl with flour mixture. Use rubber spatula to stir until just combined.

Spray inside of ¼-cup dry measuring cup with vegetable oil spray. Use greased measuring cup to scoop batter and use butter knife to scrape off extra batter. Drop scoops onto baking sheet to make 10 to 12 biscuits (leave space between biscuits and respray measuring cup as needed).

Place baking sheet in oven and bake biscuits until tops are golden brown 12 to 14 minutes.

Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on cooling rack. Let biscuits cool on baking sheet for 10 minutes. Serve warm.

— **Cheesy Drop Biscuits:** When mixing in bowl, stir ½ cup shredded Monterey Jack cheese or mild cheddar cheese and ¼ cup grated Parmesan cheese into flour mixture.

— **Herby Drop Biscuits:** When mixing in bowl, stir 1 tablespoon minced fresh thyme or ¾ teaspoon dried thyme into flour mixture.