



# MONTFORD

THE NEWSLETTER OF ASHEVILLE'S MOST HISTORIC NEIGHBORHOOD  
Vol. 25 No. 11  
NOVEMBER '20

## Happy Thanksgiving



**Have a safe and happy Thanksgiving and follow the CDC guidelines.**

<https://www.cdc.gov/coronavirus/2019-ncov/daily-life-coping/holidays.html#thanksgiving>

### Did you know?

Thanksgiving has been celebrated in the U.S. since the 1600s. The earliest Thanksgivings were bigger and lasted longer than today's events. Accounts from the early 1600s describe celebrations that lasted multiple days and featured dozens of people. The 1621 feast between the Pilgrims and the Wampanoag at Plymouth Colony contained waterfowl, venison, lobster, clams, berries, fruit, pumpkin, and squash. The wild turkey was available but most likely not the centerpiece.

The celebration resembling today's versions did not get its start until nearly 200 years later. Modern Thanksgiving was proclaimed for all states in 1863 by Abraham Lincoln who was influenced by Sarah Josepha Hale, who wrote letters to politicians for approximately 40 years advocating an official holiday. On October 31, 1939, President Franklin D. Roosevelt signed a presidential proclamation changing the holiday to the next to last Thursday in November. On December 26, 1941, he signed a joint resolution of Congress changing the national Thanksgiving Day to the fourth Thursday in November.

Thanksgiving has changed numerous times over the years to become what it is today. We still celebrate it as a time to gather with family and friends to give thanks for our many blessings; however, the celebration is less a religious holiday and a more traditional commercial American holiday, e.g., sports, shopping, food & drink.

This is not to say Thanksgiving is not without controversy especially for those of us with Native American Heritage. Here are a couple of interesting reads:

<https://time.com/5457183/thanksgiving-native-american-holiday/>

<https://www.nytimes.com/2017/11/21/us/thanksgiving-myths-fact-check.html>

Sources: *Wikipedia, Time Magazine, New York Times, and Insider.com*

TEMPIE AVERY MONTFORD CENTER

Center Update

At this time, we are continuing to provide Monday-Friday all day programming in partnership with Asheville City Schools (ACS). ACS provides teaching assistants in the morning as well as breakfast and lunch for the kids. We (Parks and Recreation) provide activities focusing on physical movement and socialization in the afternoons.

PODS: Pandemic's virtual learning students get much-needed help

<https://www.citizen-times.com/story/news/local/2020/10/20/pods-pandemics-virtual-learning-students-get-much-needed-help/3711013001/>



Photo Credit: Asheville Citizens-Times

Shana Kriewall  
Manager, Tempie Avery Montford Center  
253-3714, [skriewall@ashevillenc.gov](mailto:skriewall@ashevillenc.gov)

Cancelations

The Holiday Tour of Homes -  
**Canceled**

Montford Park Players - **Season Canceled**



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## FEATURED HOME

### The history of 321 Pearson Drive

*Editor's Note: This home was featured in the 2019 Montford Holiday Tour of Homes.*

At the turn of the twentieth-century, the Montford line of the Asheville Street Car system ended at the north end of Montford at Santee Street. On the east of the terminus was Tench Coxe's "Klondyke" mansion, and to the west was a large chunk of undeveloped land, owned by Tench's father Col. Frank Coxe. Col.



Coxe came to Asheville in the early 1880's and built and opened the Battery Park Hotel. By 1900, Col. Coxe though still owner of the Battery Park and a large land owner in Asheville, had semi-retired to his plantation on the Green River in Polk County.

In 1897, Col. Coxe purchased 112 acres at the north end of Montford Avenue with the intention of developing into lots, and as a hunting park as well. Three acres were carved out to the east of Montford along a new street named "Yukon Avenue" for his son's new home, and the land to the west was put into the hands of realtors, Waddell & Coxe for the sale of lots.

However, the plat for the large section between Montford Avenue and Pearson Drive was not platted until 1902. And in 1903, Franklin Coxe died leaving the Montford lands

in the hands of his heirs. The lot that would become 321 Pearson Drive, eventually was sold off in 1914, along with the other lots along the northside of Santee, to a

succession of investors, until it was purchased in 1920 by Benjamin J. Johnson and business employer J. P. Boyd.

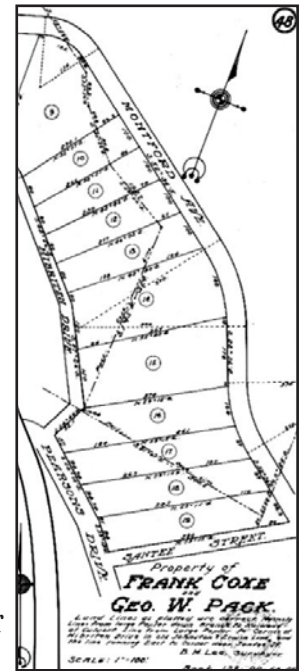
B. J. Johnson, in 1920, was a salesman for the realty firm of Boyd, Chance and Bray. In 1918, J. Plott Boyd, a salesman with Marsteller Realty, bought the Marsteller business, and along with

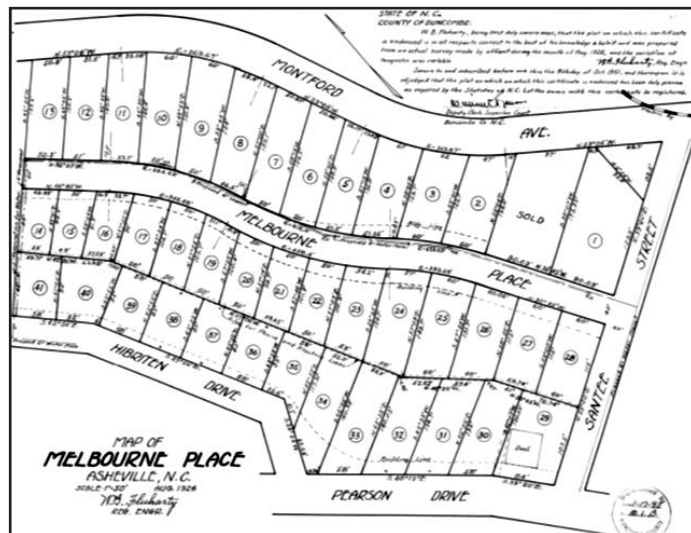
partners, Isaac C. Chance and Harry C. Bray,

established the firm of Boyd, Chance and Bray. B. J. Johnson joined the firm as a salesman in 1921. That's the same year that along with J. Plott Boyd, he purchased Lot 1 & 2 from the lands of Dr. Charles P. Edwards & McKinley Pritchard. Interestingly, the same land had previously been purchased by Harry C. Bray, who had then sold the land to Pritchard & Edwards. Johnson and Boyd quickly built a new spec house on the lot. An advertisement of Boyd, Chance & Bray offered the following for sale: "321 Pearson Drive, new 7-room bungalow, heating plant, \$7,500".

But then for some unknown reason, B. J. Johnson decided to purchase the house for himself, and so at the end of June, J. P. Boyd sold his interest in the property to Johnson.

Benjamin and his wife Beulah lived in the new house until 1926, at which time they sold the property to





Louis M. Bourne. Bourne had also purchased all the adjacent properties to develop the entire site into a new development called Melbourne Place. The Johnson home at 321 Pearson Drive was allotted as Lot 29, and in fact was the only “dwelling” shown on the 1926 Plat. At this time the house became a rental property, but from 1927-1939 only two families are listed as occupants, with many years having the home listed as “vacant”. But finally, in 1940, Frederick M. Burnett, Jr. and his wife Nan rented the home. Burnett was the son of Frederick McLeod Burnett, Sr, having descended from Frederick Burnett, one of the first settlers of the North Fork Valley of the Swannanoa. Frederick, Jr. became the owner and manager of the Pisgah Oil Co. in 1942, but in 1944 he enlisted in the US Army and was sent to Aberdeen, MD for Ordnance training. Nan continued to live in the house at 321 Pearson while Frederick was serving in the military. While in service, Frederick was stricken with an illness and in 1946, he was admitted to the veteran’s hospital in Atlanta for treatment. Although he was discharged in 1947, he was not well. For two years he was active in the local and State Disabled Veterans chapters, but in 1949, at the young age of 39, he succumbed to Hodgkin’s Lymphoma.

Burnett’s wife Nan moved out of the house in 1949 following Burnett’s death. A few months later the Bourne heirs decided to sell the property to Walter E. Boone and his wife Emma Lou. Boone was a mechanic as Parkland Chevrolet. The Boones owned the house for six years until 1956, at which time they sold the home to Isabel

G. Rankin. Isabel was the mother-in-law of George W. Benning and his wife “Jack”. The Benning’s occupied the home immediately, while Isabel and her daughter occupied an apartment just down the street at the Ambassador Apartments at 169 Pearson Drive.

George Benning worked in administration at the Highland Hospital. George’s sister Anne Tillinghast also worked as a nurse at Highland Hospital. George’s daughter, Anne recently recalled that her aunt was reportedly the one who identified the body of Zelda Fitzgerald following the devastating fire of 1948.

George and his wife Jack, along with their two sons, George, Jr. & Thomas, and their daughter Anne lived in the house for two decades. George passed away in 1975, and the children all married and moved away, but Jack continued to live at 321 Pearson until moving to Hendersonville in 2005. She sold the home to Chad C. Brooks, who subsequently sold the home a few months later to Stephanie McHugh-Keasler. Stephanie owned the home for five years before selling it in 2010 to Nancy J. Penland.

Carolyn and Wayne Toal purchased 321 Pearson in 2012. Major renovations were completed over several years, including doubling the size of the kitchen by extending it into what had been a sleeping porch. To create a more open feel, walls were removed between the kitchen and the dining room, and on both sides of the fireplace in the living room. French doors and floors are original.

A number of smaller rooms were combined to create a new master suite, with bedroom, sitting room, laundry and bath. The bath retains the original medicine cabinet and beadboard wall. The Toals also added a screened porch and a deck. This indoor/outdoor area includes all the amenities, including a flatscreen television. The back and side yards include new landscaping, a water feature and fun additions like a 1940’s era ferris wheel seat.

*Compiled by: Dale Wayne Slusser, October 2019*

1. Asheville Citizen Times, June 12, 1921, page 18.
2. 07/29/1921--J. P. Boyd to B. J. Johnson PEARSON DRIVE AND SANTEE STREET Db. 248/612, Buncombe County Register of Deeds.
3. Asheville Citizen Times, April 23, 1946, page 12.
4. Asheville Citizen Times, August 19, 1949, page 12.
5. 09/02/1970 Isabel G. Rankin to Jack T. Benning [DEED ] Q/C BUNCOMBE CO Db. 1024/571, Buncombe County Register of Deeds.

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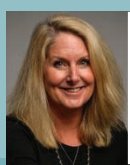


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## Join the Montford listserv.

The Montford listserv is a neighborhood discussion list. This is a place where you can exchange news about the neighborhood. Visit [Montford.org](http://Montford.org) to learn more.

## 67 Furman Avenue



### JUST LISTED! \$585,000

This large 2230 Sq Ft home has 3 bedrooms and 2 & 1/2 baths. It is one-story with off-street parking and easy wheelchair access in the rear.

This lovely home has been fully renovated featuring new sheetrock, insulation, HVAC, roof, windows, flooring, electrical, and plumbing.

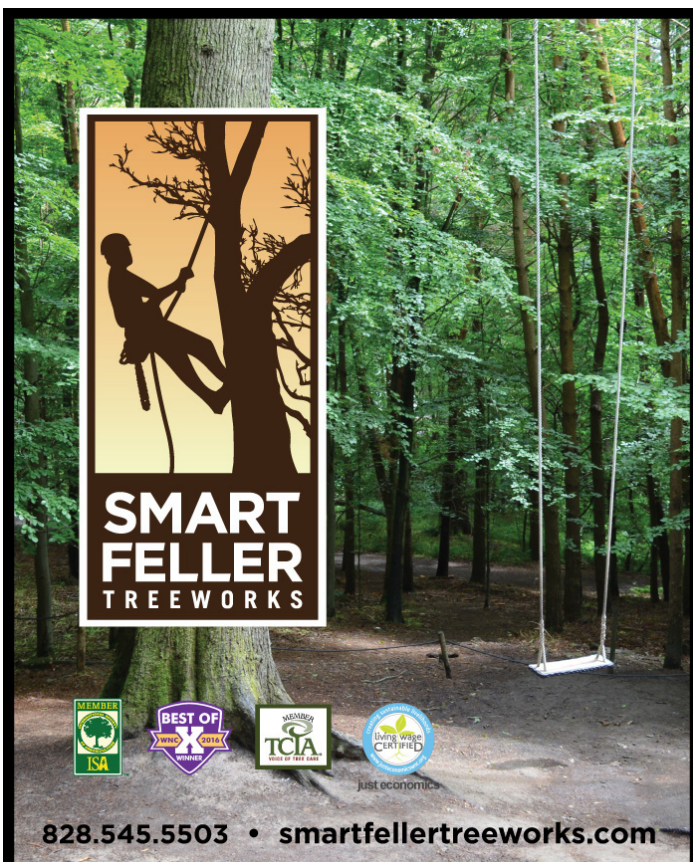
The open floor plan features nine-foot ceilings, custom kitchen with stainless steel and solid surface countertops, and new custom tile bathrooms. Close to everything, it is just blocks from Downtown, Harris Teeter, Trader Joes, restaurants, a bakery, a butcher, and coffee shops.


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## Historic Resources Commission of Asheville and Buncombe County

### Montford Action Agenda 10/14/20

Members present: Chair Emily Kite, Valeria Watson, Sara Gardner, Maggie Brousaides, James Vaughn, William Eakins, Stephanie Westl, Gail Lazaras, Will Hornaday, Benjamin Mitchell

Staff present: Alex Cole, Shannon Tuch, Jannice Ashley

### Item, Summary and Action

**228 Montford Avenue**—Replacement of an existing two-story porch on rear elevation

**Action**—Approved

**122 West Chestnut Street**—Construct a new 968 square foot, one-and-a-half story accessory structure and parking area in rear yard

**Action**—Continued to December

Please refer to the website ([www.ashevillenc.gov](http://www.ashevillenc.gov)) for the full approved minutes after the following month's meeting.

### HRC Application Portal

The city is now accepting HRC applications digitally via the Development Portal at this address: <https://develop.ashevillenc.gov/>



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## **A Culinary Tale (Part 1)**

### ***Jerry Conner, Westover Drive***

It wasn't until I was older that I realized our meal selections were different from my friend's families. My dad, grandfather, and uncles were avid sportsmen; we feasted on game, fowl, and other different fishes in addition to the regular beef, pork, and chicken. The phrase "eat to live" was more of "live to eat," in our household. In this environment, I developed my love of food; cooking, and baking. I remember my grandmother's kitchen and being with her as she made so many savory and sweet creations. To this day, if I walk into a bakery and the fresh scent of baked goods is not topped with a buttery fragrance, I simply walkout.

My first experience at cooking was standing on a stool and helping my mom with baking. Like my grandmother, they had others to tend to the housework; but the kitchen was their domain. I learned so much and was so excited that my first try at a full meal, at 8, was a success. It was simple, but a triumph. Even down to the dessert.

Through the years, I learned how to create dishes from studying cookbooks, observing, and asking others for recipes. I never had a summer job, until my senior year in high school. My dad suggested that I might want some extra money for college, so he arranged with a friend to let me work at his Drive-In. What an experience! This was in the '60s and the height of curb service and carhops. While short-order cooking may not be considered "Culinary" it is an artform and teaches you timing, quality, and achievement. I have great respect for those in that segment of the food industry. It was fun. Perhaps the most interesting part was the carhops. This was in Jacksonville, NC, home of Camp Lejeune and the Marines. Downtown during the '60s was filled with "honkytonk" places serviced by strippers and bar girls at night. Then during the day, many of them worked at the Drive-In bringing in their evening customers for lunch and dinner. So, it was a double learning experience; one about food and the other about people.

I wasn't sure what to expect from college and food. I will admit, the cafeteria system at Western Carolina was made up of fabulous southern women who baked and cooked, just like home. I lived off-campus and when not eating at the cafeteria, continued cooking for myself. Often friends invited themselves over for dinner, so I never ate alone and I honed my skills experimenting with dishes on them. Soon, I became known for my culinary abilities.

During my Junior year, we secured hosting the Mid-South Model United Nations. This was a big achievement for Western Carolina and great recognition with colleges and universities across the

southeast sending delegates, each representing a different country in the United Nations.

It became even bigger when invitations were accepted for opening ceremonies by Governor Dan Moore, US Senators, and Representatives for NC, and the US Secretary of State, Dean Rusk. We were to have around 2,000 people including delegates, faculty, and special guests for the opening. Since I was on the host committee, everyone turned to me and asked me to organize a reception. Where do you go to find a caterer in the 1960s that does more than cheese straws and ham biscuits? I set to work. Growing up as a military kid, I came in contact with individuals of many nationalities and ethnic food styles. I got an idea for a reception featuring appetizer dishes from other countries. Contacting a friend from a grocery store chain family, I worked out a budget and set about creating a menu with items that could be brought in from them along with a special surprise purchase. With so many dignitaries coming, we wanted to impress everyone and offer much more than what could be preconceived or expected from a small college in the mountains of Western North Carolina.

I called upon committee members and friends, to help me with the preparation and serving duties. A new student center had just been built with a top floor ballroom and kitchen area off to the side; which made perfect timing to inaugurate its use. Individual tables were set up around the room each featuring different appetizer dishes. The centerpiece table was a curried chicken creation, I made up for the reception. I incorporated the idea of cold chicken curry and condiments like chutney, almonds and raisins; molding it into a big sphere, dusting it all over with coconut and decorating it with Indian symbols and vegetable flowers. It was a big hit. Oh, that special surprise was serving champagne instead of just punch. I figured that this reception was such a big deal for the college, together with all the dignitaries, that something out of the ordinary was needed to top it all off. It is important to know how big a deal this was because during the 60's it was illegal for alcoholic beverages to be on campus. The secret was kept until the very moment that we began popping corks and serving the attendees. With all the dignitaries attending including the Governor and all partaking of the champagne, it was just overlooked and instead of admonishment, I received praise for pulling off the perfect reception.

There were many other opportunities to utilize my culinary knowledge while in college and I enjoyed every one of them, adding more experience to my food skills.

My culinary abilities were more an avocation at this time instead of a vocation. Like so many graduates of the '60s, we went right continued on next page ...

from college to work (if you were lucky enough to not be drafted). I had a summer job in advertising for a supermarket chain that opened in Jacksonville and they liked my work so well, they kept a position for me upon my graduation. It was a multi-store chain, much like Walmart and Kroger today with food, clothing, and dry goods. I came back to become an advertising marketing manager over all the stores creating ideas to increase sales. Now, I got to use my culinary experience alongside my marketing ideas and helped create a number of innovations in the stores. Today, these are taken for granted as we shop but back in the 60's they became special. Some of those successful ideas were: imported cheeses, entertaining areas with everything from crackers to nuts, and the concept of offering gourmet menu ideas and recipes within the meat, dairy, and produce areas. We grew to 6 stores within the chain; however, I still had a quest to do more.

I left at the top of my game and ventured on to other areas: including becoming part of the NY fashion industry, and acting, which I will tell you about later. I got married, studied in Paris, and returned to Charlotte, NC. After studying and working with Julia Child and being introduced and working alongside, Marcella Hazan, James Beard, and later Jacques Pepin I decided to follow my culinary dreams. The time wasn't right though, as we were in a deep recession and sinking money into a restaurant wasn't a very viable option.

Charlotte, NC during this time was growing and becoming more sophisticated; yet, there were very few caterers and even less with my talents and grandeur for transposing 18th-century ideas into 20th-century dishes. I became known as the "premier caterer" in Charlotte under the name of "Glorious Food." If there was anything special, I was the one called upon to come up with an idea and give a quote, though I never had to bid against anyone else, I was always the first choice.

During this time, I still yearned to open a restaurant, but realized the timing still wasn't right. My in-laws convinced me that I should do something more regular in addition to catering. The next thing I knew, I was on my way up north to learn about making bagels. Now, I was proficient in baking pastries and breads, but knew nothing about how a bagel was made. I learned quickly and realized that I would be the only bagel operation between

Baltimore and Atlanta. With that in mind, I decided that I would use the equipment for wholesale and introduce my bagels to the south under the label "Carolina Bagels." Together, with Charlotte rabbis, I was able to certify the bakery kosher and could legally include the symbol on the packaging allowing everyone to enjoy the products. Carolina Bagels were born. Locally, I sold to all the deli's and established a shop in the main Charlotte mall. The shop concept was not only to sell fresh bagels but to include my creations of cream cheese spreads as a sandwich or sold separately. While up north, I sampled yogurt from frozen soft serve machines, liked the taste and idea. (Back then, the yogurt mixture still had the culture bite which gave it a unique flavor, unlike today). I bought two machines for the shop, got Dannon to supply, and became a hit. We even introduced smoothies made with juices.



For a couple of years, I catered the opening receptions for the "Southern Living Show" and "Southern Christmas Show" held in Charlotte. Because of my association with the owner of the shows, I was able to obtain a booth at the Christmas Show. I figured it was the perfect way to introduce southerners to "Carolina Bagels." With my cream cheese spread creations, including a date nut one for cinnamon raisin bagels and selling it along with the bagels, we began running 18-hour shifts making bagels to keep up with the show demands. We sold so

much at that first show, I took out a booth at the Southern Living show for returning visitors to find us. And they did. This was great, but only two shows and daily deli sales were not enough for the investment to pay off. I needed to sell wholesale.

My first big break was selling to Winn-Dixie and it's Florida warehouse. Later came Food Lion, Bi-Lo, and then packing under a private label for European Bakeries out of Atlanta. I didn't have trucks and shipping was expensive, so I devised a plan; whereby, as trucks delivered products to their stores, on the way back to their warehouses, they would stop by my bakery and pick up the bagels. So, for a little discount, I saved a lot in shipping and got my bagels into their warehouses and out to the public. Even with the wholesale accounts, Bagel sales in stores outside of major cities were slow to take off.


Making and delivering fresh bagels daily created an overage of leftover bagels and what to do with them. I over toasted a bagel one day and realized that it became crisp like a cracker. The next day, continued on next page ...

we took a number of bagels and a slicer and cut them very thin, then baked them in the oven. The bagel chip was born. Realizing what I had just created, I sampled them out seeking public input. Then I set about a packaging and marketing plan. Luckily, a product packaging plant was located in Charlotte, so I met with them and developed a cellophane bag, much like a potato chip bag in different colors for each flavor bagel. I named the product, CHIPPIES Bagel Chips with the tag line: "a chip off the ole bagel."

I made up sample bags, contacted a major US food distribution company, and they agreed to represent me. I was ready to introduce the bagel chips to the country. We began making and shipping large quantities to fill the first orders. They were a big hit in the deli's and our Bagel store. Then, word came that the grocery stores wouldn't accept them. In the 70's it took a little incentive for the store managers to stock them. I was young and not aware of the ins and outs of grocery shelf space and what it took to get on the shelf. Word came back that the store managers refused to place the bagel chips on any shelves. I wasn't sending them kickback money. (Today they call it slotting fees.) After a while, the realization set in that without an additional huge infusion of money to rebate each store, we were doomed and after so much investment.


So, I fell into the trap of many an entrepreneur and had to decide to cut my losses, sell off the equipment, and build up my catering business or continue. The tale continues in part 2, with additions to the bakery, restaurants, awards, and more creations.





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*These are testimonials from Montford residents; listen to what the neighbors love!*

*"We have tried other meal delivery options, and none come close to the quality and variety that we receive from Everyday Gourmet. The servings are generous and unfailingly delicious." —P. Holt*

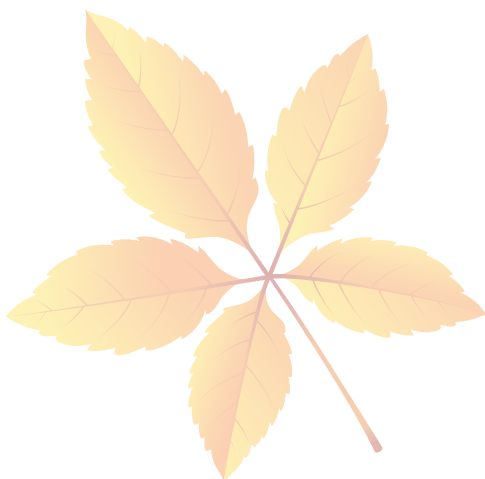
*"The bundle program takes the stress out of our weekly meal planning and is a nice alternative to eating out...The food even satisfies our vegetarian daughter!" —F. Hamrick*

*"With 2 working parents and 3 kids, our 'normal life' was busy. Then came COVID...coming up with 3 meals a day for a family of 5 was putting me over the edge. Enter: Every Day Gourmet...I not only got a break from meal planning and prepping, I got to feel proud of the delicious and interesting food I was serving without having to spend time (and money) wandering around the grocery store. Total life hack. Thank you, Every Day Gourmet!!!" —S. Howell*

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 828.548.0090 x105  
 emily.dresback@deweypa.com

How to Contact  
 the Asheville  
 Police Department



- For emergencies, call 911.
- For nonemergencies and to report suspicious activity, call 252-1110.
- For the Crime Prevention Division, call 259-5834.
- For Police Dispatch, call 259-5888.
- **Sarah Baker is our new Community Resource Officer. Contact her at [sbaker@ashevillenc.gov](mailto:sbaker@ashevillenc.gov)**

Resource Directory

Historic Walking Tours

Stroll the neighborhood or downtown. Walking tours of historic Montford, Riverside Cemetery, Biltmore Village and downtown Asheville, call 777-1014.

Smart Feller Tree Works

- Ira Friedrichs • 545-5503 (NEW cell)
- irafriedrichs@gmail.com.

Down trees got you down? Contact us for all your tree removal and pruning needs! We are locally licensed and insured. Please call for free estimates. Montford references available. Thanks.

Square Peg Construction Inc.

Add beautiful custom woodwork to your historic home: New upgrades like wood paneling, built-in cabinetry, trim, doors, stairs and railings. Small details add big impact! Montford references.

- Call your neighbors,  
 Leslie and David Humphrey 277-5164

## Forever Montford

### WE'LL GIVE YOU UP TO \$300 TO PLANT TREES ON YOUR PROPERTY!

The Montford Neighborhood Tree Grant returns for the 2nd year! The Neighborhood Association will pay up to 50% of your cost for planting a tree on your property - up to \$150 per tree and up to \$300 total per household.

From September 2019 through May 2020, the MNA helped residents plant 36 trees, awarded \$2029 for tree planting, and leveraged \$8523 worth of tree planting projects.

Any Montford property owner, renter, or local organization may apply. Applications will be processed on a first-come, first-serve basis. Award of grants is at the discretion and funding availability of the MNA.

Remember, fall is for planting!

Find additional information and the grant application at [Montford.org](http://montford.org).

Click "Links" then "Tree Grant"

or go to this link: [http://montford.org/wp-content/uploads/2019/12/TreeGrant\\_2019\\_1209.pdf](http://montford.org/wp-content/uploads/2019/12/TreeGrant_2019_1209.pdf)



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*tough love for trees*

## Green Corner

### Mitch Russell

Looking for inspiration as we head later into fall and winter? Look no further than an 8 year old from Ontario Canada. He sent in the question below to CNN Opinion, “Let’s talk about the climate apocalypse.” This particular Opinion program is hosted by John D Sutter, a National Geographic Explorer.

Noah, age 8, in Ontario, wrote: *“I want to know what I can do to change the world and make it better for my own children one day. I am looking for specific actions and steps that will help me take control of the situation and fight climate change.”*



### Let me offer two suggestions.

The first: Do what you can in your personal life—and in your household—to connect your own actions to the global struggle to reduce emissions and stabilize the atmosphere.

That includes eating (or asking your parents to consider letting you eat) more plants and fewer animals. Cattle and lamb, in particular, have an outsize impact on greenhouse gas pollution. (There are plenty of beef alternatives, and eating chicken and pork has less climate impact than beef, by far). It means biking and walking more, driving less. It means limiting air travel, especially across oceans. It means educating yourself—Project Drawdown is a great resource—about the most effective solutions to the climate crisis, many

of which involve governments and energy systems and infrastructure. When you’re old enough, it means voting, and making climate change one of your top priorities as you consider political candidates and parties.

Noah’s mom says, *“He loves all the small creatures that he finds and worries that the snakes might get hungry but can’t bear the thought of the frogs getting eaten.”*

These personal life actions are important, I believe, not because you should feel responsible for the climate crisis—you have nothing to feel guilty about—and not because your actions, on their own, will change the global carbon budget. But I do think these actions are meaningful in that they connect you to the global struggle at hand, which will require so much more than individual actions to fix. I think about the environmentalist Edward Abbey, who wrote, *“Sentiment without action is the ruin of the soul.”* It’s healthy—necessary—to live out the truths you believe in. There’s something powerful and life-affirming about it.

So, do what you can to help. Also: Get outside and enjoy the natural world. Enjoy the animals you care about. Celebrate this magical place. Your enthusiasm is infectious.

My second piece of advice is to use your voice. You, along with millions of other young people all around the world, realize truths far too many adults shy away from: The planet is in major trouble; we’ve been messing it up for decades and decades; and the time for change is now.

The article continues, but for the sake of some brevity I decided to not include more. Here is the link: <https://www.cnn.com/2020/10/23/opinions/lets-talk-about-climate-apocalypse-an-8-year-olds-fears-sutter/index.html>

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Contact Editor Ross Terry at [ross@krtdesign.com](mailto:ross@krtdesign.com), 230-7439 for more information.