



asheville | amplifying BIPOC stories

Black Wall Street AVL

Black Wall Street Brings Makers, Artists & Indie Entrepreneurs to the River Arts District

From the start, **J Hackett** had more on his mind than mochas and cold brews. When Hackett opened his spacious and modern **Grind AVL** coffee shop in the River Arts District, he invited other Black entrepreneurs to use the cafe as a pop-up shop. Sensing a greater need, he and co-owner **Bruce Waller** launched **Black Wall Street AVL**, an all-purpose hub that serves as a mentorship program, a nucleus for advocacy and a physical marketplace for more than 60 Black businesses in Asheville. **NEW IN 2022:** ▶ Visitors can enjoy the first-ever Black Wall Street AVL headquarters in the heart of Asheville's thriving arts and entertainment district. The new space serves as a maker, art and indie business marketplace.



Neighborhood to Watch

The Block Spotlights History With Music, Makers, Tastes & Trails

For nearly a century, Eagle and South Market streets in downtown Asheville were home to a vibrant cultural and commercial district for Black residents. Anchored by the **YMI Cultural Center**, one of the oldest Black cultural centers in the U.S., **The Block** was largely destroyed by urban renewal in the mid-20th century. Now, thanks to pioneering artists and entrepreneurs, The Block is once again a center of commerce, culture and nightlife.



Music & Soul Food at Historic Motel

Reclaiming an Iconic Black Landmark in Southside
Chef Clarence Robinson has deep ties to **Southside**, a historically Black neighborhood, adjacent to downtown, best known today for its thriving brewery district. When Robinson was a kid, he would visit **Rabbit's Motel** to watch Ms. Lou Ella Byrd cook up chitterlings, sizzling fish and stewed-all-day greens. Rabbit's was a Green Book-era landmark that provided lodging and food for traveling luminaries like Richard Pryor and Duke Ellington. Today, Rabbit's has new purpose as a musician rehearsal space – **SoundSpace@Rabbit's** – supporting Asheville's music scene. To fully honor the history of Rabbit's, owners **Claude Coleman Jr.** and **Brett Spivey** partnered with Chef Robinson to open a soul food restaurant, just like the one Ms. Lou Ella used to run. **Areta's Soul Food** (named for Robinson's aunt who worked at Rabbit's) will feature Southern classics like sweet potato-battered pork chops and golden mac 'n' cheese, along with a variety of vegan dishes. **INSIDER TIP:** ▶ Diners who can't wait for Areta's 2022 opening can visit Robinson's food truck, **Soul on the Road**, for his famous comfort food (including the delectable "Soul Bowl") in the parking lot of SoundSpace@Rabbit's.



Hood Huggers International Tours

Bringing Asheville's Black History & Culture to Life



DeWayne Barton, the social entrepreneur behind **Hoodhuggers International**, says that just like treehuggers love the environment, says Barton, "we love the hood." The Hood Tours that Barton leads, whether on foot or from a funky minibus, take visitors on

a journey to explore historically Black neighborhoods that are overlooked in other histories of Asheville. By turns heartbreaking and tragic, but always fascinating, Hoodhuggers offers visitors a more complete understanding of the history and culture of Southern Appalachia.

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elevating BIPOC history & culture

The Cherokee & Contemporary Art

2022 Art Exhibits Pull Forward Cherokee Language & Ancient Craft Practices

A Living Language: Cherokee Syllabary and Contemporary Art at the Asheville Art Museum features over 50 artworks by more than 30 Cherokee artists. A partnership with the Museum of the Cherokee Indian, *A Living Language* runs through March 14, 2022.

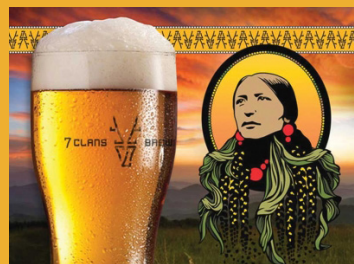


Weaving Across Time – Contemporary Cherokee Basket Making, Land, and Identity features a recent resurgence of contemporary EBCI artists who are creatively building on a centuries-old practice of basket making.

Also opening in 2022 at the Center for Craft, *The Basket*, by artist OIR WHbh Mary Thompson, is an immersive public art experience that will occupy 750 square feet streetside on Broadway in downtown Asheville. Inspired by ancient Cherokee basketry, the art parklet will provide people a space to gather outdoors, commune with family, friends and even strangers and learn about the contributions of Cherokee culture to contemporary Asheville.

Ancient Asheville Meets Beer City

7 Clans Brewing Will Open a Taproom in Asheville



In keeping with the long tradition of women within indigenous cultures crafting fermented beverages, **7 Clans Brewing** derives its name from the 7 Clans of the Cherokee. 7 Clans Brewing is a majority-

female indigenous-owned company located in the heart of Western North Carolina. Whether enjoying 7 Clans Blonde Ale, Bended Tree Chestnut Brown, or even the mega-hopped Uktena Double IPA, beer connoisseurs will be delighted with this new – and very old – addition to Asheville’s storied beverage scene. In late Spring 2022, 7 Clans will open their first taproom in ᏅᏍᏏᏉᏍᏏ (To Ki Ya Sdi), “the place where they race,” or Asheville, as it is known today.

Telling Lost Stories in a Park’s Painful Past

A New Initiative at Great Smoky Mountains National Park Aims to Finally Right a Wrong

A new initiative at the Great Smoky Mountains National Park aims to address a glaring omission in its documented history and finally right a wrong through the African American Experience Project. Asheville’s Antoine Fletcher, the Smokies science communicator, recently took over as the lead on the project, which seeks to illuminate and share Black experiences in and around the Smokies. A trained anthropologist, Fletcher hopes the work will tell a more complete story, sourcing from oral histories of descendants, historical documents such as slave schedules and old-fashioned archaeological techniques.



TRAVEL TIP: ► Asheville is a North Carolina gateway city for Great Smoky Mountains National Park, which hosted a record-breaking 14 million visitors in 2021.

Asheville Food Scene Expands & Diversifies With Latin, Filipinx, Fish Camp

A New Generation of Chefs Enriches the Asheville Culinary Landscape

In 2022, Chef Silver Cousler will open Asheville’s first Filipinx restaurant, **Neng Jr.’s**, named after an affectionate



nickname for Cousler given to them by their grandmother. Look for a Filipino-style hot dog, trout roe served with pork rinds and traditional dishes served with sides like collard greens with coconut milk. Meanwhile, discover big flavors at **Little Chango**, the newly opened Latin

American eatery on the South Slope. The star dishes, like arepas, ropa vieja, and fried plantains, are a fusion of the owners’ heritage and diverse Latin American flavors and styles. Also opening on the South Slope in 2022 is star chef (and upcoming contestant on “Top Chef: Houston”!) Ashleigh Shanti’s **Good Hot Fish**, a classic Southern seafood eatery based on Shanti’s uber-popular pop-up of the same name. The menu will feature fish camp classics like deviled crab, hush puppies and fried fish sandwiches. It will also include Shanti’s trademark blend of spicy, citrus flavors, foraged mountain vittles and even the occasional kombucha cocktail.