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George E. Banister

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Methods of Historical Research

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One thing for sure about San Antonio is that we are known for our Hispanic culture. However, San Antonio has many other cultures throughout the city that has little recognition, and one of which is African American history. Whenever we think about African American history, we put our focus straight to slavery or the civil rights era, though it is much more than that. African American history in San Antonio has impacted the city's business and economics, education, religion, migration, and foodways. Regarding foodways, I chose to research the life of George Banister, an African American man who became a well-known fraternalist and chef from working at the Argyle Hotel for over 30 years. George Banister used his expertise as a chef to offer support to the education system, church, social clubs, and actively integrating Black foodways into his community involvement.

George Banister was born on July 7th, 1893 in Calvert, Texas. His parents were Charles and Nancy Banister. Banister lived to be 45 years old, and 30 of those years were spent working at the Argyle. George Banister first appears on the census lists in the year 1900, where it shows that he is a six-year-old African American boy. According to the 1910 census, he had already started working at the Argyle Hotel at the age 17,¹ though he could have started working there a few years before since the census are collected every ten years. He first started out as a waiter who eventually moved to a dish washer, then finally got promoted to chef after a year or two of working at the Argyle hotel.²

¹ Ancestry.com. "1910 United States Federal Census." Year:1910; Census Place: San Antonio Ward 6, Bexar, Texas; Roll: T624_1531;Page:2A; Enumeration District:0043; FHL microfilm:1375544. [Ancestry.com - 1910 United States Federal Census](https://www.ancestry.com)

² Ancestry.com. "1900 United States Federal Census." Year: 1900; Census Place: Calvert, Robertson, Texas; Page: 16; Enumeration District: 0113; FHL Microfilm: 1241666, 2004, www.ancestry.com/imageviewer/collections/7602/images/4118554_00204?pid=70968065.

According to the *U.S. City Directories* from 1913, it shows that Banister still lived at home with his parents on 1417 E Crockett and was employed as a cook at this time.³ However in the *U.S. City of Directories* for the year 1915, it shows that Banister was working as a waiter again, which tells us that he was able to shift back and forth as a waiter to cook as the Argyle Hotel needed. Banister's residence this year showed the same address at his parents' house.⁴

According to the *U.S. City of Directories* in 1917, Banister filed out a *United States World War I Draft Registration Card* at the age 23, and signed his full signature, "George Edward Banister."⁵ During this time, he is still residing on E Crockett Street with his parents, not married, and is still employed as a cook at the Argyle Hotel. However, one year later George Banister is now serving in the United States Army.⁶ He was ranked as a cook in the Company "B", 312 Labor Battalion, Quartermaster Corps National Army.⁷ He served as a cook for only two years until he got released at the age 24. Once he was released from his duty, Banister continued his work at the Argyle Hotel as a chef.⁸

³Ancestry.com. *U.S., City Directories, 1822-1995*. Ancestry.com Operations, Inc., 2011, www.ancestry.com/imageviewer/collections/2469/images/4906297?pld=392183160.

⁴ Ancestry.com. *U.S., City Directories, 1822-1995*. Ancestry.com Operations, Inc., 2011. [Ancestry.com - U.S., City Directories, 1822-1995](http://www.ancestry.com/imageviewer/collections/2469/images/4906297?pld=392183160)

⁵ Ancestry.com. "U.S., World War I Draft Registration Cards, 1917-1918." Registration State: Texas; Registration County: Bexar. Ancestry.com Operations Inc., 2005. [Ancestry.com - U.S., World War I Draft Registration Cards, 1917-1918](http://www.ancestry.com/imageviewer/collections/2469/images/4906297?pld=392183160)

⁶ Ancestry.com. *U.S., City Directories, 1822-1995*. Ancestry.com Operations, Inc. 2011 <https://www.ancestry.com/imageviewer/collections/2469/images/4940098?pld=395453686>.

⁷ Ancestry.com "U.S., Army Transport Service Arriving and Departing Passenger Lists, 1910-1939." The National Archives at College Park: College Park, Maryland; Record Group Title: Records of the Office of the Quartermaster General, 1774-1985; Record Group Number: 92; Roll or Box number: 538. [Ancestry.com - U.S., Army Transport Service Arriving and Departing Passenger Lists, 1910-1939](http://www.ancestry.com/imageviewer/collections/2469/images/4940098?pld=395453686)

⁸ Ancestry.com "1920 United States Federal Census." Year: 1920; Census Place: Justice Precinct 1, Bexar, Texas; Roll: T625_1777; Page 2B; Enumeration District: 15. [Ancestry.com - 1920 United States Federal Census](http://www.ancestry.com/imageviewer/collections/2469/images/4940098?pld=395453686)

So far of George Banister's life we see he got his first job at the Argyle hotel and how he stayed there even when he got drafted for the army. Who knew that he was going to make a career out of his first job and work at the Argyle Hotel for 30 years?

The Argyle Hotel is located around what is now Alamo Heights. A gentleman named Charles Anderson initially built the Argyle as a plantation house for his ranch in 1859.⁹ Andersons exterior design for the house was based off a "southern colonial style."¹⁰ The walls were made of rock and were 18 inches wide. Anderson built the ceilings high and added large balconies outside of the house on the first and second floor, inclosing them with giant white columns. Though, in 1860 things took a turn for the worse for Charles Anderson when he got kicked out of town for disagreeing about Texas decision to withdrawal from the Union.¹¹ Anderson crashed a meeting that was being conducted downtown in Alamo Plaza on November 30th and presented an emotional sermon for the Union. His friends rushed him to the side of a hotel nearby hiding him as the crowd got angry and persuaded him to leave town after being detained by a secessionist organization called, Knights of the Golden Circle.¹²

⁹ Long, Christopher. "Argyle Hotel." TSHA, www.tshaonline.org/handbook/entries/argyle-hotel.

¹⁰ Jennings, Frank W. "The Argyle's Fascinating History - Journal of San Antonio." The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio, www.uiw.edu/sanantonio/jenningsargyle.html.

¹¹ Jennings, Frank W. "The Argyle's Fascinating History - Journal of San Antonio." The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio, www.uiw.edu/sanantonio/jenningsargyle.html.

¹² Jennings, Frank W. "The Argyle's Fascinating History - Journal of San Antonio." The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio, www.uiw.edu/sanantonio/jenningsargyle.html.

The house along with the ranch remained mostly vacant throughout the civil war until Confederate soldiers used it as an arsenal for a while.¹³ Several years following the war, the house was bought by a man named Hiram W. McLane.¹⁴ He and his family lived there for 30 years and used the property to raise his fine horses up until the year 1890 when he sold it to a Chamberlain investment company of Denver. A Scotsman named W.J.S Patterson from the investment company was the one who gave the name “Argyle,” to the house due to the hills that surrounded the property reminded him of town called Argyesville back in Scotland.¹⁵ He also made repairs and renovated the porch on the first floor into a garden gallery and added a third story upstairs. The hotel owned by the Scotsmen only lasted for two years, when it got purchased by the final owners named the O’Grady’s.

John O’Grady was the final owner of the hotel until he fell ill and passed away in the late 1800s. His children Robert and Alice O’Grady then took on the responsibility and ownership of the house to keep their family business up and running. In 1893 on St. Patrick’s Day, was the grand opening of the hotel hosted by the two siblings.¹⁶ The now 21 guest rooms hotel was freshly furnished and decorated with a European style, along with vintage silver and fine tableware. The head chef of the restaurant was an African American gentleman named George Banister, and was favored by many customers who dined in. With Banisters knowledge and Alice O’Grady’s motivation, the Argyle would become one of the most popular restaurants in

¹³ Jennings, Frank W. “The Argyle's Fascinating History - Journal of San Antonio.” *The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio*, www.uiw.edu/sanantonio/jenningsargyle.html.

¹⁴ Long, Christopher. “Argyle Hotel.” *TSHA*, www.tshaonline.org/handbook/entries/argyle-hotel.

¹⁵ Long, Christopher. “Argyle Hotel.” *TSHA*, www.tshaonline.org/handbook/entries/argyle-hotel.

¹⁶ Jennings, Frank W. “The Argyle's Fascinating History - Journal of San Antonio.” *The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio*, www.uiw.edu/sanantonio/jenningsargyle.html

San Antonio for many years. It is known for its delicious food, vintage silver, fine tableware, marvelous European furniture, and warm generosity.¹⁷

Robert and Alice O’Grady worked and owned the Argyle for over 50 years, until 1941 when Alice got sick and passed away. Once again, the hotel was unoccupied for a few years until 1950 when it was purchased by the “Southwest Foundation for Research and Education of San Antonio.” The Argyle was then transformed into a private club that took donations from their members every year to participate in funding to the medical study that is happening within the club.¹⁸

The Argyle has been well-known for its fine southern food. In *The Argyle Cookbook*, Alice O’Grady states, “Historic dishes which played their part in the rich legend of the old south.” (O’Grady, XI) *The Argyle Cookbook* was written by Alice O’Grady and published in 1942, four years after George Banisters passing. Even though Banister was an important person within the restaurant being the head chef for many years, Alice failed to mention him in the book.¹⁹ This is hard to believe that she left out an essential person to her business especially in the *Acknowledgment* section in her book. In that section, Alice states that she finally had enough time on her hands to write down all her most requested recipes and worked on this project for six

¹⁷Jennings, Frank W. “The Argyle's Fascinating History - Journal of San Antonio.” *The Argyle's Fascinating History - Journal of San Antonio | Journal of the Life and Culture of San Antonio*, www.uiw.edu/sanantonio/jenningsargyle.html.

¹⁸ Long, Christopher. “Argyle Hotel.” *TSHA*, www.tshaonline.org/handbook/entries/argyle-hotel.

¹⁹ O’Grady, Alice, *The Argyle Cookbook* (San Antonio: Naylor, 1941).

months with one of her closest friends. She even takes the time to acknowledge and give thanks to a few other friends of her but no mentioning of George Banister.²⁰

Alice O’Grady described her own work in building the Argyle’s reputation for the amazing food by claiming she was a natural cook since she learned from her mother, a famous cook back in the day.²¹ Alice explained that whenever she learned new recipes from the by-passing travelers, she was determined to perfect them every time. Within time, she kept all the perfected recipes and put them to use at the Argyle. The recipes she incorporated into her menu made dinner not only a meal but an “experience.”²² The recipes that she and George prepared for their guests shown in this cookbook, can be tracked down to the origins of soul food.

Soul food is a native dish that was created in the Southern parts of the United States and was mostly prepared and eaten by African Americans. Soul food originated from the ingredients that were given by English Americans to African American slaves who worked on southern plantations.²³ West Africa and native American traditional methods are what soul food is strongly based upon. The historical existence of African Americans in the area is what made soul food deeply linked to the cooking of the American south. However, now soul food is a recognized and an honored piece of what we consider “normal” in American food society.²⁴ The phrase “soul food” comes from the 1960’s when “soul” was frequently used to describe African American Culture.²⁵

²⁰ O’Grady, Alice, *The Argyle Cookbook* (San Antonio: Naylor, 1941).

²¹ O’Grady, Alice, *The Argyle Cookbook* (San Antonio: Naylor, 1941).

²² O’Grady, Alice, *The Argyle Cookbook* (San Antonio: Naylor, 1941).

²³ Hayford, Vanessa. “The Humble History Of Soul Food • BLACK FOODIE.” *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

²⁴ Hayford, Vanessa. “The Humble History Of Soul Food • BLACK FOODIE.” *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

²⁵ [Soul food - Wikipedia](https://en.wikipedia.org/wiki/Soul_food)

African Americans have passed down their sincere and wonderful recipes that have commemorated many special events for several years. Soul food consist of fried chicken, green vegetables, cornbread, fried okra, fried quail, and fried chicken. Soul food took its origins mostly from southern states like Alabama, Georgia, and Mississippi. Whenever the transatlantic slave trade occurred, African American slaves were given inadequate food supplies that had little to no nutrition value. Slaves maintained African food customs with the rations they were given and altered old recipes with the resources that stayed accessible. This category of food that we enjoy today was created from hard work and survival. With that being said, all the recipes and techniques became what we are familiar with today and is known as “Soul Food.”²⁶

Since soul food connects Black culture to its African backgrounds, the history of it is so precious. Soul foods connection is deeply presented in the techniques along with the recipes. The four main components in soul food that produce a historical connection to the US’s slavery history and the African cultures that people took along their journey is rice, okra, beans, and pork.²⁷

Throughout the middle passage, the way slave merchants tried to keep slaves alive was by gathering local crops to Africa to make limited quantities of what was available and give it to them. Whenever African slaves reached their destination in America, they planted the crops on the plantations they worked on to use as extra food sources. By doing so, helped maintain their energy for the duration of the hard labor they endured. Whenever rice was transported within the

²⁶ Hayford, Vanessa. “The Humble History Of Soul Food • BLACK FOODIE.” *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

²⁷ Hayford, Vanessa. “The Humble History Of Soul Food • BLACK FOODIE.” *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

slave trade, it set grounds for the most part of the southerly American cooking practices we use today.²⁸

Regardless of its African origins, stewed, fried, and baked okra grew to be the base of a southern style American cuisine. This delicious vegetable has sailed its way across North Africa and South Asia throughout the years. With the help of slave boats, okra finally made its first appearance in the Americas during the 18th century. Today, okra is utilized in many African soups, stews, and rice servings.²⁹

Pork such as ribs, and feet were set aside for the slave's quarterly food allowances. Of course, the taste of the meat would not be at its best since it was saved for so long so, the slaves took from their customary African cooking and applied mixtures of flavorings onto their pork.

The last key ingredient to Soul Food is greens. Greens are a highly familiar characteristic of soul food cooking. The cooking method of steaming greens is a crucial connection to old African practices of consumption. Throughout the slave period, pork and greens were boiled with seasoning, and a mixture of any vegetables that were available.³⁰

In the *Argyle Cookbook*, Alice O' Grady lists every single one of her recipes she and George Banister prepared for over 30 years. She notes every ingredient starting from the beverages they served all the way down to the desserts, icings, and bread. By looking through the

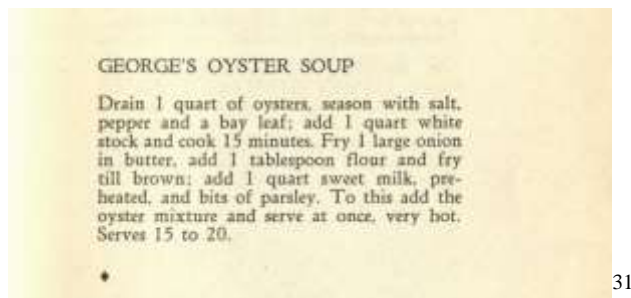
²⁸ Hayford, Vanessa. "The Humble History Of Soul Food • BLACK FOODIE." *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

²⁹ Hayford, Vanessa. "The Humble History Of Soul Food • BLACK FOODIE." *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

³⁰ Hayford, Vanessa. "The Humble History Of Soul Food • BLACK FOODIE." *BLACK FOODIE*, Black Foodie, 3 Feb. 2018, www.blackfoodie.co/the-humble-history-of-soul-food/.

recipes we see the foods she and Banister cooked as in baked fish, boiled beef, southern style fried chicken, quail, soups.

Not only did George Banister work at the Argyle as head chef for 30 years, but he was also able to create his own soup and serve it to his guests. In the cookbook under the soup category there is one labeled, “George’s Oyster Soup.” This is the only exception where Alice O’Grady mentioned Banister in her cookbook through a small portion explaining his famous recipe. Below is the recipe from the actual Argyle cookbook itself.



In an article in the *San Antonio Register*, a customer with the initials WG, wrote to the manager stating he had the opportunity to eat dinner at the Argyle, and mentioned that the food was perfect.³² He mentioned that the fried quail in particular was outstanding and wanted to get the recipe for it. The manager wrote back to the gentlemen explaining the history of the Argyle and mentioned Alice O’Grady and chef George Banister were inventive cooks and offered some of the best food available in San Antonio.³³ Below is the fried quail dish that the gentlemen ate at

³¹ O’Grady, Alice, *The Argyle Cookbook* (San Antonio: Naylor, 1941).

³² San Antonio Express (San Antonio, Texas), November 16, 2014:89. *News Bank: Americas Historical Newspapers*. <https://in-foweb-newsbank-com.tamusa.idm.o-clc.org/apps/news/document-view?p=EANX-NB&docref=image/v2%3A10EEA20F1A545758%40EANX-NB-170C002B78ECED15%402456978-170BE4FC4895A127%4088-170BE4FC4895A127%40>.

³³ San Antonio Express (San Antonio, Texas), November 16, 2014:89. *News Bank: Americas Historical Newspapers*. <https://in-foweb-newsbank-com.tamusa.idm.o-clc.org/apps/news/document-view?p=EANX-NB&docref=image/v2%3A10EEA20F1A545758%40EANX-NB-170C002B78ECED15%402456978-170BE4FC4895A127%4088-170BE4FC4895A127%40>.

the Argyle in 2014 and was also one of the meals that George Banister created and served to the guest at the Argyle.



With Banisters expertise in cooking, he relied on and incorporated Black foodways into his community engagement. Banister was a very social person who hosted many gatherings and served refreshments for his friends and family. In the *San Antonio Register* on Friday, May 13th, 1932 states, that George Banister and his wife were hosts to several friends honoring the teachers at St. Phillips Junior College. In the article the author mentions that the Banisters were known for their hospitality and were at their best on this occasion. The author mentions that a “lovely course” was served. Since George Banister was the host, I can conclude that he cooked this lovely course, maybe one of the same courses that he served from the Argyle Hotel.³⁵ One of the attendees at their celebration party for the teachers was Artemisia Bowden.

³⁴ San Antonio Express (San Antonio, Texas), November 16,2014:89. *News Bank: Americas Historical Newspapers*. <https://in-foweb-newsbank-com.tamusa.idm.o-clc.org/apps/news/document-view?p=EANX-NB&docref=image/v2%3A10EEA20F1A545758%40EANX-NB-170C002B78ECED15%402456978-170BE4FC4895A127%4088-170BE4FC4895A127%40>.

³⁵ Duncan, Jasper T. *San Antonio Register* (San Antonio, Tex.), Vol. 2, No. 6, Ed. 1 Fridays, May 13, 1932, newspaper, May 13, 1931; San Antonio, Texas. (<https://texashistory.unt.edu/ark:/67531/metaph389841/>: accessed April 5, 2021)

Artemisia Bowden is a significant yet unfamiliar African American historical figure. She came to San Antonio, Texas to operate her little sewing vocational school.³⁶ With help provided from her mother, Artemisia's sewing school grew to become St. Phillip's Community College, a thriving junior college in San Antonio. Being the female dean and president of a black community college in the south, she strongly advocated for higher education for African Americans and vocational schooling.³⁷

Banister once again opened his home to his community by hosting a party for a woman named Rowena Turner, a public school teacher in the city of Texarkana. At the party located on the Banisters residence, he and his wife introduced Turner as their honored guest. Refreshments were made and served by George Banister and his wife.³⁸

Not only was George Banister involved with his community through the education system he was also involved in many social clubs. In 1932 was elected to become an ELKS high officer along with a few other men.³⁹ ELKS is a fraternal organization that teaches the principles

³⁶ "Artemisia Bowden: The Founder of St. Philip's College by Beverly Bragg." Artemisia Bowden: The Founder of St. Philip's College by Beverly Bragg | Journal of the Life and Culture of San Antonio. Accessed April 9, 2021. <https://www.uiw.edu/sanantonio/artemisiabowden.html>.

³⁷ "Artemisia Bowden: The Founder of St. Philip's College by Beverly Bragg." Artemisia Bowden: The Founder of St. Philip's College by Beverly Bragg | Journal of the Life and Culture of San Antonio. Accessed April 9, 2021. <https://www.uiw.edu/sanantonio/artemisiabowden.html>.

³⁸ Duncan, Jasper T. "San Antonio Register (San Antonio, Tex.), Vol. 3, No. 5, Ed. 1 Friday, May 5, 1933." The Portal to Texas History. The Register Publishers, February 19, 2014. <https://texashistory.unt.edu/ark:/67531/metaph389912/m1/1/?q=George+Banister>.

³⁹ Duncan, Jasper T. San Antonio Register (San Antonio, Tex.), Vol.2, No. 11, Ed. 1 Friday, June 17, 1932, newspaper, June 17, 1932; San Antonio, Texas. (<http://texashistory.unt.edu/ark:/67531/metaph390636/>: accessed April 8, 2021)

of charity, justice, brotherly love and fidelity by serving people and communities through compassionate programs.⁴⁰

George Banister was also apart of the Blue Moon Social Club which was San Antonio's first integrated club. Banister attended meetings here and served food to the other members that attended not only here but also at the Original Queen of Hearts club.⁴¹ He hosted a party with refreshments served by him and had Miss Mary Tumpkins entertain the attendees of the club after their successful meeting of business.⁴²

The Greater Wincoka Social Club had a lavishly entertained Sunday after an important meeting where a woman named Marie Bust was acknowledged as a brand-new associate. Members from the Queen of Hearts, Blue Moon social club, and the St. Phillips faculty were invited which included George Banister as he been involved in all those clubs.⁴³

Banister was involved with the church as well. He was apart of Jacobs Chapel Church located near St. Phillips college. The church was hosting a "men's night" which George attended

⁴⁰ "Elks.org Site Map." Elks.org :: More Information. Accessed April 10, 2021.
<https://www.elks.org/who/missionStatement.cfm>.

⁴¹Duncan, Jasper T. "San Antonio Register (San Antonio, Tex.), Vol. 2, No. 20, Ed. 1 Friday, August 19, 1932." The Portal to Texas History. The Register Publishers, February 19, 2014.
<https://texashistory.unt.edu/ark:/67531/metaph390038/m1/6/?q=George+Banister>.

⁴² Duncan, Jasper T. "San Antonio Register (San Antonio, Tex.), Vol. 2, No. 20, Ed. 1 Friday, August 19, 1932." The Portal to Texas History. The Register Publishers, February 19, 2014.
<https://texashistory.unt.edu/ark:/67531/metaph390038/m1/6/?q=George+Banister>.

⁴³ Duncan, Jasper T. "San Antonio Register (San Antonio, Tex.), Vol. 3, No. 4, Ed. 1 Friday, April 28, 1933." The Portal to Texas History. The Register Publishers, February 19, 2014.
<https://texashistory.unt.edu/ark:/67531/metaph389732/m1/6/?q=George+Banister>.

and donated five dollars to help and show his appreciation.⁴⁴ In 1925, an article in the *San Antonio Light* mentions that George Banister, the chef at the Argyle, had a fine voice and had sung in many public concerts. The author also mentions that George is a friend of Julius B. who composed “Go Down Moses.”⁴⁵ Under the direction of George, Jacobs Chapel Glee Club provided the music at the mass meeting that was held at the “San Antonio Negro Recreation Center” and sang both spiritual and plantation songs. In 1926, George had been the leader and writing songs for the Methodist Jacobs Chapel Church choir for two years.⁴⁶ The music group attracted large crowds every time they performed with well noticeable loud applause.⁴⁷

Since George Banister gave back to his community with his expertise, he learned from working at the Argyle Hotel, people returned the favor. Hewas invited to many parties honoring him with entertainment and lovely courses served.⁴⁸ Since 1893 the Argyle hotel’s meals had been supervised by the cook Alice O’Grady and for 30 of those years the cook was an African

⁴⁴ Duncan, Jasper T. “San Antonio Register (San Antonio, Tex.), Vol. 2, No. 28, Ed. 1 Friday, October 14, 1932.” The Portal to Texas History. The Register Publishers, February 19, 2014.
<https://texashistory.unt.edu/ark:/67531/metaph390614/m1/8/?q=George%2BBanister>.

⁴⁵ *San Antonio Express* (San Antonio, Texas), October 25, 1925: 51. *NewsBank: America's Historical Newspapers*. <https://infoweb-newsbank-com.tamusa.idm.oclc.org/apps/news/document-view?p=EANX-NB&docref=image/v2%3A10EEA20F1A5758%40EANX-NB-15C1ACB2B7EE0A3A%402424449-15C1A5C3019BED6%4050-15C1A5C3019BEDB6%40>.

⁴⁶ *San Antonio Light* (San Antonio, Texas), February 24, 1930: 13. *NewsBank: Access World News – Historical and Current*. <https://infoweb-newsbank-com.tamusa.idm.oclc.org/apps/news/document-view?p=WORLDNEWS&docref=image/v2%3A1432DBB4AA9B7B12%40EANX-171E158FF0C56D00%402426032-171E136F6CED5062%4012-171E136F6CED5062%40>.

⁴⁷ *San Antonio Light* (San Antonio, Texas), August 9, 1929: 14. *NewsBank: Access World News – Historical and Current*. <https://infoweb-newsbank-com.tamusa.idm.oclc.org/apps/news/document-view?p=WORLDNEWS&docref=image/v2%3A1432DBB4AA9B7B12%40EANX-171E156A2B8240E%402425833-171C0FCAAE3F3CE9%4013>.

⁴⁸ Duncan, Jasper T. “San Antonio Register (San Antonio, Tex.), Vol. 4, No. 5, Ed. 1 Friday, May 11, 1934.” The Portal to Texas History. The Register Publishers, February 19, 2014.
<https://texashistory.unt.edu/ark:/67531/metaph390304/m1/2/?q=George+Banister>.

American man George Banister. In an article in the *San Antonio Register*, the author mentions that “Old George’s” cooking reached the byways and from over the United States came “travelers paying gastronomic homage” to “Old George.”⁴⁹ The article also mentions that during World war I, Banister was able to get out of front-line duty because an officer had eaten one of his meals at the Argyle, so he put him to work as a cook for the navy.

Even though George Banister was a great and wonderful man who was loved by his community, not all good things happened to him. In 1931, he was involved in an accident with his “high-powered car” almost demolishing it.⁵⁰ Banister fractured two of his ribs and had bruises all over but fortunately, he was able to recover quickly from his severe injuries he suffered from the crash. While h was in recovery, his loved ones were afraid that he sustained more serious injuries than the doctor said he did.⁵¹ Another unfortunate event that happened to Banister was in 1934, when he lost his pocketbook in Seguin, Texas. The money that was stollen from his wallet was not much, but he was deeply distraught from losing receipts and other items his wallet contained that only he valued and had no use for other people. ⁵²

On October 20, 1938, George Banister tragically died. According to the autopsy done they concluded he passed from Arteriosclerosis Atherosclerosis. This a heart condition where the

⁴⁹ *San Antonio Light*, 19 May 1940, p. 47. *NewsBank: Access World News- Historical and Current*, [infoweb.newsbank.com/apps/news/document-view?
https://www.ancestry.com/imageviewer/collections/51973/images/News-TE-SA_AN_LI.-1940_05_19-0048?](http://infoweb.newsbank.com/apps/news/document-view?https://www.ancestry.com/imageviewer/collections/51973/images/News-TE-SA_AN_LI.-1940_05_19-0048?)

⁵⁰ Jasper T. Duncan, “San Antonio Register (San Antonio, Tex.), Vol. 1, No. 38, Ed. 1 Friday, December 25, 1931,” The Portal to Texas History (The Register Publishers, February 19, 2014), <https://texashistory.unt.edu/ark:/67531/metaph389559/m1/1/?q=George%2BBanister>

⁵¹ Jasper T. Duncan, “San Antonio Register (San Antonio, Tex.), Vol. 1, No. 38, Ed. 1 Friday, December 25, 1931,” The Portal to Texas History (The Register Publishers, February 19, 2014), <https://texashistory.unt.edu/ark:/67531/metaph389559/m1/1/?q=George%2BBanister>.

⁵² Jasper T. Duncan, “San Antonio Register (San Antonio, Tex.), Vol. 4, No. 14, Ed. 1 Friday, July 13, 1934,” The Portal to Texas History (The Register Publishers, February 19, 2014), <https://texashistory.unt.edu/ark:/67531/metaph389709/m1/5/?q=George%2BBanister>.

arteries become narrowed and hardened. George Banisters rosary was held at Collin Funeral Home and buried a few blocks away in City Cemetery number 3. He was survived by his wife, Gladys Banister, who resided at 1417 E. Crockett Street. Below is a picture of George Banisters death certificate and obituary in the *San Antonio Light* newspaper.

TEXAS DEPARTMENT OF HEALTH BUREAU OF VITAL STATISTICS STANDARD CERTIFICATE OF DEATH		44197 2986
1. PLACE OF DEATH STATE OF TEXAS		REGISTRAR'S NO.
COUNTY OF <u>Bexar</u>	CITY OR STREET <u>Fort San Houston, Texas.</u>	
CITY OR PRECINCT NO. <u>Station Hospital</u>		NO.
IF IN AN INSTITUTION, GIVE NAME OF INSTITUTION INSTEAD OF STREET AND NO.		
LENGTH OF RESIDENCE IN CITY <u>6</u> YEARS <u>2</u> MONTHS <u>2</u> DAYS		HOW LONG IN U. S. IF FOREIGN BORN
WHERE BIRTH OCCURRED		
2. FULL NAME OF DECEASED <u>George E. Banister</u>		
RESIDENCE OF THE DECEASED NO. <u>1417</u> STREET <u>E. Crockett</u> CITY <u>San Antonio</u> STATE <u>Texas</u>		
PERSONAL AND STATISTICAL PARTICULARS		
3. SEX <u>Male</u>	4. COLOR OR RACE <u>Colored</u>	5. SINGLE MARRIED WIDOWED DIVORCED <u>Married</u>
6. IF MARRIED, WIDOWED, OR DIVORCED HUSBAND OF <u>Gladys Banister</u>		
7. DATE OF BIRTH <u>July 7, 1893</u>		
8. TRADE, PROFESSION, OR PARTICULAR KIND OF WORK DONE AS BORN, SAWYER, SOLEKEEPER, ETC. <u>Cook</u>		
9. INDUSTRY OR BUSINESS IN WHICH WORK WAS DONE, AS MILK BELL, BAW MILL, BANK, ETC. <u>Argyle Hotel, San Antonio, Tex.</u>		
10. DATE DISCHARGED LAST WIDOWED AT THIS OCCUPATION (MONTH, DAY, AND YEAR)		
11. TOTAL TIME YEARS SPENT IN THIS OCCUPATION <u>30 yrs</u>		
12. BIRTHPLACE (CITY OR TOWN) (STATE OR COUNTRY) <u>Calvert, Texas.</u>		
13. NAME OF FATHER <u>Charles Banister</u>		
14. BIRTHPLACE (CITY OR TOWN) (STATE OR COUNTRY) <u>Mobile, Alabama.</u>		
15. MAIDEN NAME OF MOTHER <u>Nancy Henry</u>		
16. BIRTHPLACE (CITY OR TOWN) (STATE OR COUNTRY) <u>Bryant, Texas.</u>		
17. INFORMANT (NAME) <u>(wife) Mrs. Gladys Banister</u>		
18. ADDRESS (CITY OR TOWN) <u>1417 E. Crockett, San Antonio, Texas.</u>		
19. BURIAL RECORD (CITY OR TOWN) (STATE OR COUNTRY) <u>City No 3, 1938</u>		
20. UNDERTAKER (NAME) <u>Collins Funeral Home</u>		
21. ADDRESS (CITY OR TOWN) <u>San Antonio, Texas.</u>		
22. SIGNATURE AND FILE DATE OF LOCAL REGISTRAR <u>J. C. Callaway</u>		
23. DATE OF DEATH <u>Thursday, October 20, 1938</u>		
24. I HEREBY CERTIFY THAT I ATTENDED DECEASED FROM <u>July 18, 1938</u> TO <u>October 20, 1938</u>		
I LAST SAW HIM ALIVE ON <u>October 20, 1938</u>		
THE PRINCIPAL CAUSE OF DEATH AND RELATED CAUSES OF IMPORTANCE WERE AS FOLLOWS: <u>(94 b) Coronary sclerosis</u>		
OTHER CONTRIBUTORY CAUSES OF IMPORTANCE: <u>Myocardial infarction, Arteriosclerosis, Generalized.</u>		
OPERATION <u>None</u> DATE OF <u>None</u>		
WHAT TEST CONFORMED DEADNESS? <u>Autopsy</u> WAS THERE AN AUTOPSY? <u>Yes</u>		
25. IF DEATH WAS DUE TO EXTERNAL CAUSES (VIOLENCE) FILL IN ALSO THE FOLLOWING: ACCIDENT, SUICIDE, OR HOMICIDE		
DATE OF INJURY		
WHERE DID INJURY OCCUR		
SPECIFY WHETHER INJURY OCCURRED IN INDUSTRY, ON HOME, OR IN PUBLIC PLACE		
MANNER OF INJURY		
NATURE OF INJURY		
26. WAS DISEASE OR INJURY IN ANY WAY RELATED TO OCCUPATION OF DECEASED?		
IF SO SPECIFY <u>Yes</u>		
SIGNATURE OF REGISTRAR <u>J. C. Callaway</u>		
ADDRESS <u>Station Hospital, Ft. San Houston, Tex.</u>		

⁵³ "Ancestry.com. "Texas,U.S., Death Certificates,1903-1982." Texas Department of State Health Services; Austin Texas, USA., Ancestry.com Operations, Inc.,2013. https://www.ancestry.com/imageviewer/collections/2272/images/40394_b062153-02644?pid=22053463.



Since Banister was a veteran, he was eligible for a headstone paid by the military. Below is a picture of his US. Headstone application for military veterans.

APPLICATION FOR HEADSTONE
PLEASE MARK OUT THE SPACES TO BE FILLED IN

CHECK TYPE HEADSTONE DESIRED
 SPINDLE MARKER
 FLAT MARKER

Enlistment date: NOV. 28, 1917
 Discharge date: JULY 1, 1919
 Pension number: NO 2-707-801

NAME
 Surname: BANNISTER, GEORGE E.
 Given: George E.

RANK
Pvt.

COMPONENT
Co. B.

U. S. REGIMENT
5312 service Bat. 10-20-34

DATE OF DEATH
1938

PLACE OF BIRTH
Texas

PLACE OF DEATH
Texas

TO BE SHIPPED TO
Mrs. Gladys Bannister
447 E. Crockett St. San Antonio, Texas

Signature: *Mrs. Gladys Bannister*

Address: 447 E. Crockett St. San Antonio, Texas

Stamp: RECEIVED JAN 10 1938
 1947210

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⁵⁴ Ancestry.com. "U.S., Headstone Applications for Military Veterans, 1925-1970." National Archives at Washington DC; Washington DC, USA; Applications for Headstones for U.S. Military Veterans, 1925-1941; NAID: A1, 2110-C; Record Group Number: 92; Record Group Title: Records of the Office of the Quartermaster General. https://www.ancestry.com/imageviewer/collections/2375/images/40050_520306900_0366-03495?pid=34819.

To conclude George Banister was a well-known fraternalist and chef at the Argyle Hotel for 30 years. Banister offered support to the education system, church, and social clubs by actively integrating Black foodways into his community involvement from the expertise as a chef.



⁵⁵ Free Family Tree, Genealogy, Family History, and DNA Testing. (n.d.).
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