

Some Boulder Creek History Comes To End

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A little bit of Boulder Creek has passed into history with the closing of the Go Inn.

Forty - one years ago as a

mom - and - pop restaurant, and more recently as a family tavern, the Go Inn has served as a way to make a living and as a way of life for its founders, Louis and "Mac" Gho.



Gho's Go Out Of Business

Louis and Mac (for Michelina) Gho sold their 41-year-old family tavern in Boulder Creek last week, and the Go Inn has now faded into town history. Way back in 1934, the Go Inn was a mom - and - pop restaurant that served boarders at a cost of \$1 a day for three meals and one cocktail. The Ghos are going to remain in Boulder Creek — the town they've spent their entire married life in — during their retirement.

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"Mac" is Michelina Gho, the woman Louis married in 1929 when she was Miss Pesenti, the daughter of ranchers who had come to the Bear Creek area in 1918.

"I went all the way through school in this area, attending Bear Creek School from the first grade . . . this was in the days when Highway 9 was a dirt road," Mac remembered.

Louis immigrated to this country from the Piedmonte Hills of Italy and arrived at his uncle's ranch in the King's Creek area in 1921.

"We started in the restaurant business as soon as we married; we took over the West Place Restaurant in 1929," Louis said.

Mac commented, "We had a two day honeymoon in San Francisco, and on our return we began what started many years of hard work."

The West Place was located where Carl Conelly's real estate office is now, just north and adjoining the IOOF building in downtown Boulder Creek.

Being that it was in the year that started the Great Depression, the young couple's business venture was challenging to say the least, and it was no easy task to come up with the \$1 per day rental for the restaurant.

Giving them a boost was their close tie with the early day Boulder Creek Fire Depart-

ment which was located just across the street at that time.

"We did all of the cooking for the firemen's social events," Mac recalled.

"They had a social hall, but no kitchen and we did a lot of sandwich making and social meals for the department."

Louis was one of the young fire - eaters himself.

Even with the hungry firemen helping them, it was an uphill battle, and the Ghos decided to buy their own place and purchased the building that became the Go Inn.

At that time it was a lonelier building, but today it sits just south of the Santa Cruz Lumber Yard and across the parking lot from the Redwood Keg, a liquor store owned and operated by their daughter and son - in - law, Eleanor and Bob Presswood.

Eleanor was born the year Louis and Mac moved to their new business.

To make room for a restaurant, the Ghos had to give up their front room and a bedroom.

"We named it the 'Go Inn' instead of 'Gho Inn' because so many people didn't know how to pronounce our name," Mac said.

The young couple provided a service that is hardly known today — they had 10 regular "boarders."

These customers were young bachelors who worked on road

crews in the north county area, and for \$1 a day, the Go Inn gave them three meals and one cocktail.

The menu of that time was pretty well restricted to steak and chicken for the main courses, with steak running a poor second to chicken as a gourmet meal.

The prices reflected this: for a full steak dinner, the cost was either 75 or 85 cents — depending on whether the meal included spaghetti along with soup, salad, vegetable, dessert and beverage — and chicken was a full \$1 per dinner.

"In that day, when you wanted to impress your date, you took her out to a chicken dinner," Mac commented.

To make a success of the Go Inn, the owners grew their own vegetables and raised their own chickens.

Every Wednesday, the week's chickens were killed and cooled in the ice - box and every Friday was the day Louis made the ravioli.

The Ghos still have the original and beautiful ice box they owned in 1934 and today it sits in their kitchen, now powered by a refrigeration unit.

Sandwiches back in the 1930s cost 10 cents to 15 cents.

They purchased their first liquor license in 1934, and now are in the process of selling it.

"We can't say the prices because it's just being sold, but it was a lot cheaper in those days," Louis affirmed.

In 1937, their second daughter was born and named Shirley. She is now Mrs. Ceresa and is a physical education teacher in Newport Beach.

"The girls were a big help to us always in running the restaurant," Mac said.

During the war, the



The Go Inn in Boulder Creek as it appeared in the 1930s. During this decade, the Ghos were selling their gourmet chicken dinner for \$1 and sandwiches were going for 10 - 15 cents. The restaurant, established in 1934, went out of

business last Wednesday. The construction date of the building — business and home for Louis and Mac Gho — is not known and the couple is seeking information from the community on its ownership prior to the 1930s.

restaurant business began to be just about more trouble than it was worth — "We were always short on OPA (Office of Price Administration) meat stamps, it seemed," Mac said.

So everything but Go Inn's reknown roast beef sandwiches was dropped until 1961.

In 1947, the last of the three children was born, and this one was a boy.

The son, John Gho, kept his parents happily going to Little League games for most of his young life. He is now a physical education teacher in the Scotts Valley school district and also teaches a couple of classes at

Harbor High School.

"After 41 years, we need a rest," Mac said, and Louis added, "my wife is just out of the hospital and she should rest — we both need the rest."

Retirement plans include a lot of fishing for the husband.

"We used to be able to catch 15 trout in half an hour — fish 8 to 14 inches long — right here in the valley, but no more," Louis commented.

"We'll help out at the Redwood Keg and Louis likes to garden," his wife said.

The couple had planned to serve a farewell drink to all their customers last Wed-

nesday, but it didn't come off that way.

At the last moment, the department of Alcoholic Beverage Control told them that since their license was in the process of sale it would have been illegal to serve from the bar.

So Louis and Mac Gho, after 41 years behind the bar of the Go Inn and five years in the restaurant business in Boulder Creek before that, just put a sign on the front door.

It read, "Thanks to all our friends and neighbors for their patronage and support through the years."