



2017 Marketing Kit

BY THE NUMBERS

LGBT audiences have higher incomes and greater educational attainment than the population at large. They dine out more, are brand-loyal, and are influential retail trendsetters

- Same-sex households shop more than the average US household in important retail channels, including electronics, pet stores, online retailers, health food, and warehouse club stores.
- Gay men and lesbians travel more than their mainstream counterparts, both domestically and internationally
- In 2013, nearly two-thirds of gay and bisexual men and lesbian and bisexual women purchased tickets for performing-arts events
- San Antonio has the largest percentage of gay and lesbian families with children.
- Thirty-four percent of same-sex couples in SA are raising children under 18.
- LGBT consumers are heavily influenced by targeted advertising and community support and outreach.
- LGBT individuals are mobile and technology leaders
- Nearly half of all gay and bisexual men and lesbian and bisexual women contribute to a charity or nonprofit at least annually

- Single 39.5%
- Dating 14.25%
- Partnered 36%
- Married 8%
- Master's/JD 21%
- College graduate 29%
- Some college 27%
- 76% of LGBT individuals have annual household incomes above the national average of \$40,000
- 30 % of LGBT individuals have an annual income above \$100,000

OUTINSA

SPRING 2016
SAN ANTONIO'S LGBTQ MAGAZINE

GAY ROYALTY

Kings Anchovy Wayne D. Beers & Michael Bobo Are Ready to Rule

HAPPY TRAILS

LGBT Retreats, Armadillo Teardrop Campers & A Hill Country Honeymoon

DEEP IN VOGUE

Strike a Pose with the Multitasking House of Kenzo

Rebel with a Cause

DINING, DRINKING AND DANCING WITH VEGAN CRUSADER REBECCA 'REBEL MARIPOSA' LOPEZ

Data Sources: Williams Institute, 2013 San Antonio Pride Center Report, The Urban Institute, GlenGariff Group 2013 GLBT Texas Issues Survey, U.S. Census Bureau, Washington D.C. Urban Institute, CMI 7th LGBT Community Survey

AT A GLANCE

Out In SA is the only lifestyle magazine in San Antonio designed for LGBT and Allies, consumers who are enjoying a new era of acceptance, social mobility and economic growth. Our core reader is 22-60 years old, professional or pursuing higher education, partnered up or actively looking, busy building a full life of friendship, [alternative] family and social engagement. Out in SA readers are socially active and engaged in their communities.

Through advertising, networking mixers, social media, grassroots and events, we help create a buzz around your business. All campaigns include a combination of print, digital and social to maximize your reach and relevance. It is our goal to provide unparalleled service, inspire creativity and become a true business partner.

OUT IN SA MAGAZINE

- 20,000 full-color, full-bleed glossy magazines distributed late December, March, June and September
- 250-plus locations in Bexar County
- Full community business and resource directory
- 2017 Publish Dates - February, May, August, November

DIGITAL FOOTPRINT

OUTINSA.COM

- Weekly posts and commentary on web and mobile sites
- Customized events listings • LGBTQ Directory listings
- All ads on OutinSA.com rotate throughout the site, giving you ongoing exposure between publication dates.
- LGBTQA Online Directory [listing included with ad]

AUDIENCE EXTENSION DIGITAL CAMPAIGNS:

We will keep your message going strong all year with a strategic digital campaign that reaches your demographic based on demographic, geographic, or content targeting on a network of websites. Ads are served to an audience based on who YOU want to target. Below are a few examples of how we can strategically target your consumer...

LGBTQA audience • Military • Age • Gender • Buying habits • Geography and more...

All 4x campaigns will include the targeted digital campaign, in addition to your digital campaign on OutinSA.com

SOCIAL MEDIA

• @OutInSA • OutInSA

• OutInSAMagazine • #OutInSA #safamous

EMAIL

• Monthly Out In SA e-newsletters combine print and digital content with promotions and digital advertising.



OUT IN SA EVENTS

- Out In the City Monthly Mixers
Mix and mingle with the Out In SA crowd — from contributors and advertisers to readers and community partners.
- United We Brunch

Out In SA and the San Antonio Current team up for an event combining brunch fare, mimosas and craft brews from SA's top eateries.

THE OUT IN SA PROMO TEAM

- Grassroots promotion • Onsite event support
- Social media promotion • Create and load photo galleries

CREATIVE SERVICES

- Logo creation • Event programs • Postcards • Posters
- Banners and signage

SECTIONS AT A GLANCE



CHILI QUEEN

Sweet and Sour Meets Darkness and Light in the Work of Artist and Entrepreneur Ana Fernandez

DAN R. GODDARD

With a BFA from the Chicago Art Institute and an MFA from the University of California at Los Angeles, Corpus Christi-born artist Ana Fernandez could have settled into a secure academic career. She taught at San Antonio College after returning to her adopted hometown in 2009, but then an entrepreneurial urge kicked in and she decided to open a food truck, the Institute of Chili.

"I've always been enterprising," Fernandez told Out In SA in her home studio on the near East Side. "In elementary school, I used to sell gum for a nickel apiece. I would draw pictures of Mickey Mouse and Donald Duck and sell them — good thing Disney never found out. In middle school, I started a zine called Roomers that I sold. Teaching, I thought, might have made me too comfortable. I like the idea of being my own boss and having my own business, so a food truck seemed natural."



She had no culinary training, but had grown up helping her mother and female relatives make tamales. She researched the original recipes used by San Antonio's chili queens at the Institute of Texan Cultures and came up with her own modern version, using better cuts of meat. She sold her car and borrowed money from her mom, aunt and some of her art patrons. She bought an old 1978 fruit truck, painted it herself and started hawking her early Tex-Mex-inspired cuisine at local parks.

In her first year, she appeared on the travel food series *Motochefs*, with chef Aaron Sanchez, and her chili was rated the best in the country by *Food & Wine* magazine. But she was working 18-hour days seven days a week.

"At one point, I thought, 'What the hell am I doing? Why am I working so hard for so little money?'" she said. "I realized I needed to increase my sales, so last spring I decided to add one of my favorite childhood treats to my menu — raspadito."

"Raspadito" comes from the Spanish phrase *hielo raspado*, meaning scraped ice. She bought a high-capacity shaved ice machine that turns 300-pound blocks of ice into fluffy snow. Toppings include tamarindo, mangoes and picadillo along with handcrafted fruit syrups and chamoy, a Mexican sweet-and-sour condiment that's become popular with foodies and bartenders. Employing the color theory she learned in art school, Fernandez created fabulous frozen concoctions such as Komodo Dragon, Peacilly Circus and Bialidino. When her raspaditos took off, she extended the name of her truck to include Chamoy City Limits.

"Chamoy is actually Asian in origin and refers to pickled fruit," Fernandez said. "It's made with pickled fruit, chili base, sugar and citrus. Pickle juice is surprisingly refreshing served over ice in the summer. The chili base for my chamoy is the same one I used to make chili, so it was easy. I've also learned to make my own syrups, starting from scratch, with fresh fruit. But I had no idea how big a hit the raspadito would be."

Chamoy City Limits now has more than 35,000 "likes" on its Facebook page. Instead of seven days a week, she currently

operates the truck only two days a week, usually from 1 to 3 p.m. Saturdays at Lions Field Adult Center on Broadway and Sundays at O. P. Schnabel Park in Northwest San Antonio.

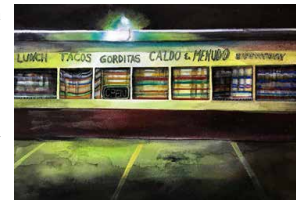
She spends two days a week on prep and she's hired two employees. Raspaditos from Chamoy City Limits have been named "Best Raspadito" in the city by KMOJ, in 2014 and by the *San Antonio Current* in 2015 and 2016. During the summer, the wait for one of her raspaditos can be more than two hours.

"We have people coming in from all over to try our raspaditos," Fernandez said. "I have customers driving in from Austin and Houston. I wanted my food truck to be so good that it would become a destination, and I think that's happened. If you have a good product, it will sell and people will keep coming back. I feel the same way about my art."

During Contemporary Art Month, Fernandez's "New Watercolors" show at Silkwool Studio and Gallery sold out, earning a spot in the online art magazine *Gastropod's* "Top Five" and picking up the "Through the Looking Glass Award for Bending Perceptions" at the 2016 CAMMIE Awards. Fernandez has an upcoming show opening August 20 at the artist-run project space Window Garage, in Los Angeles. She's known for her realistic paintings of San Antonio homes, especially inner-city Craftsman-style bungalows from the first half of the 20th century.

Families in San Antonio tend to live in those houses for a long time, handing them down through the generations," she said. "What's inside the house starts to show on the outside. These houses have a lot of character and reveal a lot about the soul of San Antonio."

She admires another well-known San Antonio artist, Jesse Trevino, who paints hyper-realistic portraits of architectural landmarks. But Trevino tends to paint his houses and buildings in the brightest, moonday light, while Fernandez often depicts her homes at dusk, or at night with lights glowing. The nocturnal settings can be unsettling, providing a brooding hint of menace or psychological darkness, or perhaps conjuring the magical and fantastical. Figures sometimes inhabit her paintings, reflecting an existential loneliness associated with the stark realism of Edward Hopper. Fernandez said she especially studied Spanish artist Diego Velazquez, who influenced Hopper.



"I admire the way light can be a character in the paintings of Vermeer," Fernandez said. "I like the interplay of light and dark. I like history and learning the stories about people and places. But in grad school, everyone thought painting was boring."

Always interested in art, she received encouragement from her

CONTINUED ON PAGE 55

SUMMER 2016 // ARTS + CULTURE | 53

SCULPT

Your Body with SculpSure™

Hollywood's Body Sculpting Choice.

- Check out Lance Bass' SculpSure™ pics on Instagram
- Kyle Richards, star of *Housewives of Beverly Hills*, tells all in *People*
- Destroys 24% of unwanted fat in just 1 comfortable 25 minute treatment
- No pain, No surgery, No downtime

Find out if SculpSure™ is right for you. Call Us! **210-227-3051**
sculptaway.com

Proven shortcuts to your ideal body. Evening & Saturday hours available. 9991 W IH 10 @ The Colonnade III.

SCULPT AWAY
Body Sculpting • Beauty Lounge



JULIAN P. LUTEMAN

mother, who taught her how to make oil paintings when she was only 6. "My mother took us to the South Texas Museum of Art all the time," Fernandez said. "She wanted us to be educated about art. My parents never told me not to be an artist." Fernandez grew up in Corpus Christi and had a tight circle of friends until her junior year in high school, when her father got a job at Fort San Houston and moved the family to San Antonio. She attended Roosevelt High School. "In San Antonio, I learned that being smart made you cool," she said.

Although aware she was a lesbian, she didn't begin dating until she was in college and came out to the art community in the 1990s. But her sexual identity has never been an issue for her. "I was a big tomboy growing up," she said. "I liked cars and bicycles. I liked building model cars."



CONTINUED ON PAGE 57

SUMMER 2016 // ARTS + CULTURE | 55



Jason Wood
Realtor
USAF retired

Let us take the burden of searching for your new home so you can focus on more important things, like family.

210-632-4628
10999 IH-10 West, suite #175
San Antonio TX

BENCHMARK MORTGAGE

male™
medical group

ASK ABOUT TESTOSTERONE REPLACEMENT THERAPY.

- 13 Million men in the United States suffer from low testosterone.
- Only 2% of men discuss Low-T symptoms with their doctor.
- Effects of Low-T are:
 - Reduced sex drive/libido
 - Lower sex drive or erectile dysfunction
 - Sleep problems
 - Loss of muscle and heart disease
 - Impaired thinking and memory
 - Smaller muscles and reduced strength
 - Decreased self-confidence or motivation

14815 San Pedro Ave., Suite 160
Accepting Most Major Insurance
210-255-1977
MaleMedicalGroup.com



PHOTO BY JUAN R. LEBLANC

SPINNING IN A NEW DIRECTION Wesley Salazar Gets the Wheels Turning

BONNY OSTERHAGE

The doors close, the lights go out, the music starts pumping and an assembled crowd starts to move and sweat to the beat. No, it's not Saturday night on the Main Strip. It's just a typical indoor cycling class led by Wesley Salazar at JoyRide cycle studio. Thanks to his high-energy playbooks and magnetic personality, Salazar's classes frequently sell out, with people clamoring for spots on the wait list. To watch him in action, it's hard to believe that this 32-year-old cyclist and marathon runner was ever a couch potato. But as a high school student at South San Antonio Independent School District, Salazar was overweight and under-motivated, eating at McDonald's up to three times a week (sometimes twice a day). "Super-size" was a regular word in his vocabulary.

"I couldn't run a quarter mile without stopping," admits Salazar, who finally topped out at almost 200 pounds on his 5'7" frame. "I was in hand, but other than that I was completely inactive."

After being accepted to Texas A&M, Salazar realized that going away to college would offer him the opportunity to reinvent himself. Over the course of the next few years, he got off the couch, came out of the closet and started the journey to get fit. It was an uphill ride at times but Salazar stuck with it, relying on determination and focus to change his body — and his life. And today, when he isn't working with the landscape architecture firm Kudala & Weinberger, Salazar is planting the seeds of inspiration in others who want to do the same.

Putting the Wheels in Motion

When he decided to take charge of his life and his health, Salazar hit the ground running — literally. He cut out his beloved Big Macs, started jogging around the block and dropped 60 pounds in just four months. As a result, he developed hypoglycemia and became lactose intolerant — a condition he still suffers from today.

"I didn't really know how to lose weight in a safe and healthy way," he confesses. "I had been overeating for so long. I just didn't think that being too skinny could be unhealthy."

After that rocky start, Salazar began to educate himself. He joined a gym in College Station, began weight training and added more protein, vegetables and healthy fats to his diet. By the time he graduated from A&M in 2006, Salazar weighed in at a healthy 150 pounds. Later that year, Salazar moved to Houston and spent the next few years building his career and his endurance. He began competing in races, starting with 5 and 10K runs

and moving up to half and full marathons. But after a few years he grew bored with running and started looking for a new challenge. In 2010, he found it in the form of the MS 150, a bike ride from Houston to Austin that raises funds for the National Multiple Sclerosis Society. Although he didn't own a bike at the time (and hadn't ridden one since he was a child), Salazar signed up.

"I started because I was tired of running and I wanted a new challenge," says Salazar, who will participate in his fifth MS 150 in April. "But over the years it became about so much more than that to me. It became about helping others."

As part of his training for the 150-mile, two-day event, Salazar began taking indoor cycle classes, which sent his life spinning in a new direction. He became certified to teach and started leading classes in gyms in and around Houston. When he and his partner, a food service director for Central Market, moved back to San Antonio in 2015, Salazar took his cycling skills to JoyRide, and started selling out classes in less than a year.

Finding His Joy

Spend just five minutes with Salazar and it's clear why he has such a devoted following: He's the real deal. There's no ego here — just authenticity and a genuine desire to help people be the best versions of themselves. He puts his own spin on every class, weaving the standard JoyRide drills and formats to keep it fresh and challenging.

And then there's those playlists. For this devoted Britney Spears fan, the music is as much a part of the class as the ride. Salazar never uses the same playlist twice. "People tell me they love my class for the music and that means a lot to me," Salazar says. He spends hours combing



the Internet to find just the right beats and mixes designed to get people moving, and carefully crafts his playlists to complement the JoyRide choreography. "Music is a driving force in exercise," he explains. "It motivates, inspires, and pushes you. Rather than background noise, it becomes an essential part of the workout."

Salazar expects 100 percent from his riders, but more importantly, he expects 110 percent from himself. In other words, this isn't the guy to go to for a low-impact workout. "I can only push my riders as hard as I push myself," he says. "I wouldn't feel right telling them to spin for 30 seconds on the bike if I couldn't do it. I should be able

to do that and more."

This "all-in" attitude is a big part of Salazar's success. He's been where some of his riders are, and he understands how hard it can be to make major lifestyle changes. By giving his all every time, he gets in the saddle, he hopes to make each and every rider feel like anything is possible. They look to him for inspiration, and that's not something Salazar takes lightly.

"It's a performance," he says with a grin. "People pay good money to be there and I want to make sure I am giving them the best workout they can get. I want to help them grow and change and feel good about themselves along the way," he adds. "I want them to be glad they came."


68 | HEALTH + BEAUTY // SPRING 2016

SPRING 2016 // HEALTH + BEAUTY | 69

UNUSUAL SEASON

TOYOTA FIELD

OUR CITY #OURCLUB



ON SALE NOW!

SANANTONIOFC.COM



WORTH WAITING FOR Anticipating the Arrival of Canopy on the River Walk

RON BECHTOLD

One of the country's most pernicious design scourges is the mid-size hotel. These cookie-cutter innuities architecture line the interstates, popping up with special vengeance around outlet malls and intersections. They encircle cities such as San Antonio with all of the could-be-aways where welcome of a speed trap. Red Roof Inn, Holiday Inn, Best Western ... you know who you are.

There I've been waiting to get that off my chest for a while. But my tiny tantrum does play into the announcement of yet another hotel for the Alamo City — this one Downtown and on the River Walk, no less. At a projected 197 rooms, the Canopy by Hilton will be smaller than recent, Grand Hyatt-scale additions to the revered waterway. And it will be anything but cookie-cutter.

Many of you may know Chris Hill as last year's Esquire Anchor — number 50 in a long line of distinguished bearers of the crown. But you may not know that, in addition to being the developer that brought The Esquire Tavern back to life, Hill is also an architect. Here, we might as well let the website for the residence/event venue that is The Gallagher Ranch say it: "Unique as a fusion of owner/architect/designer/host and entrepreneur, Chris Hill maintains the tradition of respect for the environment and for those who came before him. As an accomplished architect, he has a rare ability to appreciate the historical, technical and aesthetic needs of the structures, as well as the vulnerable landscape that encircles them."

The sprawling ranch, built in the 19th century, converted to a dude ranch in the early 20th and restored by Hill in the late 20th (he would likely claim that the restoration is still going on), is a unique amalgam of rustic charm and urbane sophistication.

These days, especially for larger and more commercial projects, Hill prefers to play the developer role, engaging other architects to do the design and production work. As the developer of Canopy, a new category of smaller-scale, boutique hotel by the venerable hospitality firm, Hill and business partner Patrick Shearer of Crockett Urban Ventures have engaged Lake|Flato Architects to design their new venture at the corner of East Commerce and North St. Mary's, a site that has long awaited someone with both vision and wherewithal to reclaim it.

Two buildings currently occupy this prime location. The older of the pair, most recently known as the Alamo Fish Market and Bakery (chef Francis Mader of Crumpets once held forth here), dates from the Civil War era and will be retained, at least in part; the adjacent Sullivan Bank/MHC structure of 1950s vintage is to be demolished, to the consternation of some. When the Fish Market was done in the 1970s, "it was mashed together with the newer building ... floor levels that didn't align were adjusted, [at river level] the floor was about five feet up from the River Walk," says Shearer. The bottom floor will be leveled to allow ADA access off of the river and a historic cistern will be retained, but, of the remaining landmark building, "there's not enough structure there to hold up much."

At Commerce Street level, Hill and partners plan to recess the entry behind the existing, significantly scarred — and to be restored — limestone facade, creating a kind of colonnade. The sidewalk will also be widened all along that stretch of Commerce as part of a greater city effort. From that street, hotel guests will be conveyed up to the third-floor lobby, a kind of perch in the cypress trees lining the river. It's the lobby's "floating" terrace with its glass guard rail that, among other aspects, has some in the conservation community up in arms. They argue that the project should have included residential units and that it needs a simpler design, one "that acknowledges the park-like" aspects of the River Walk. Less glass and less design, in other words — and likely fewer stories.

Residential units were the development group's first thought for the 13-acre site Hill purchased in 2013 for \$2.15 million. But, he says, there simply wasn't enough room for the on-site parking space a project demands. The project that was feasible is a sleek, parked hotel topping at 20 stories above street level plus two mechanical floors. Had those 22 total stories in any way

violated the river's sunlight ordinance, there would have been cause for concern regarding the height, but "we passed without any variance," reports Hill. As for uncompromising, contemporary design (the renderings released to the media do make some aspects look more prominent than they will likely be upon completion), we say bring it on — the river can take it. And in the bargain, this somewhat stretch of the waterway will see welcome activity, part of which will be accounted for by the long-incoming opening to the river of The Esquire's basement.

Back at street level, unlike with the Drury Plaza Hotel that resulted from a conversion of the Alamo Bank Building and gives little to the street, there should be more desirable activity as well. Hill and company also own the historic Witte Building flanking the channel that, in the late 1920s, was cut to divert flood waters



Chris Hill behind the bar at The Esquire Tavern

from the river bend. That building will be restored by Douglas Architects, according to Shearer. Renderings show balconies on the two river faces. And Hill has been in contact with the Mexican family that owns the intervening properties. "They have engaged Overland Partners to do a nine-story combination residential/retail project that should likely happen simultaneously with the hotel," he says. The hotel is scheduled for opening in 2020 according to Hill's latest estimate. Get ready for a mess — and know that it will be worth it.

Among other properties historically (and sentimentally) important owned by Hill is the venerable institution that is El Mirador and its adjacent "hacienda." Building rendering and plans were announced the week of my interview with Hill. Work should take place "in the next couple of months with a short closure in mid-March," he says. During which time, staff will also be retrained, and menus will be "improved — slightly" to conform to a more chef-driven, "farm-to-table" approach. Look for a reopening sometime in April.

As for other new projects, there's nothing current in the works according to Shearer, but "we're always looking." We'll be watching, secure in the knowledge that a mediocre Loophole hotel will not be among them.

92 | LIVING // SPRING 2016

SPRING 2016 // LIVING | 93

SECTIONS AT A GLANCE

MUSIC + NIGHTLIFE



GIN VS. VODKA The Martini Challenge

RON BECHTOL // PHOTOS BY BRYAN RINDFUSS

The history of the martini is long, glorious, and, well, muddled. Some cocktail historians date the drink to an early classic, emerging in the 1850s, called the Fancy Gin cocktail: it used Old Tom gin (a sweet version of the spirit that ultimately fell out of production only to be revived in the current cocktail renaissance) and orange curacao as a further sweetener. (Vermouth wasn't widely available in this country until later.) Others claim the Martinez, which used maraschino liqueur. There's talk of an inventive bartender at the Knickerbocker Hotel in New York at the turn of the 20th century.

In most of these early iterations, after the introduction of vermouth, the proportions were remarkably "wet" by today's standards — one to one in some cases. During Prohibition, according to cocktail guru Dale DeGroff, the gin was so bad that "everything imaginable was added to mask the flavor." Afterwards, again according to de Groff, "America got wetter and the martini got drier." His rendition of the Nick and Nora Martini, named for *The Thin Man* characters, calls for 1½ oz. gin, ½ oz. dry vermouth, stirred (not shaken) with ice and strained into a chilled martini glass. There was no orange bitters, which had been common in many earlier versions. An olive was the only garnish.

Many more stories abound about the further drying of the cocktail in subsequent years. Some would have you rinse the glass with vermouth and then discard it (the vermouth, not the glass). Others suggest simply whispering the name "vermouth," or tightly gripping the neck of the bottle — but not including it at all in the limited cocktail. Today, some would also have you believe that anything that is served in a martini glass deserves to be called a martini. Some, but not all. Enter vodka, the preferred base for some of the most outrageous flavor combinations — caviar and Pop Rocks included. (Separately, not together.)

The vodka cocktail emerged in the U.S. after World War II largely due to entrepreneur and relentless promoter John Martin, who had purchased the original Russian Smirnoff recipe. Woody Allen was to become a print spokesman. And Sean Connery, in the guise of James Bond, launched the vodka martini, "shaken, not stirred," into popular consciousness. More recently, Mad Men's Roger Sterling started with Smirnoff, then segued to Stol. Gin lovers the world around cringe.

Which brings us to the Out In SA Gin vs. Vodka Martini Challenge. Just as in presidential politics, we probably won't convince anyone to switch camps — but we'll have fun trying. Paramour's manager Chris Ware graciously volunteered his space. Also recruited from Paramour were San Antonio's doyenne of bartenders, Karah Carmack, and Misael Gonzalez (he cut his bartending teeth at partner Michael Rossetti's Bar du Mon Ami). Rounding up as experienced observers were Katie McKee, former manager at Liberty Bar; Hugh Daschbach, culinary concierge at Hotel Emma; and bartender about town Nick Krma, currently spending most of his time at George's Keep. Let the games begin.

86 | FOOD // MUSIC + NIGHTLIFE 2016

THE BROOKLYNITE

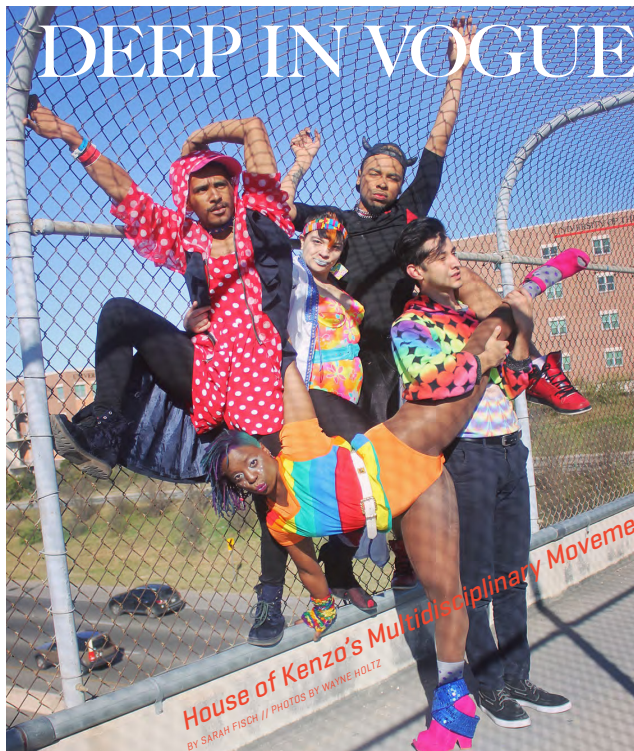
TIKI Your Tuesday at The Brooklynite!

Enjoy a classic tiki menu, every Tuesday (5pm-2am)
Flaming Drinks and Umbrella Straws included.

NEW MENU!

Private Parties | Happy Hour | Reservations Welcome
516 Brooklyn Ave | 210.444.0707 | www.thebrooklynitesa.com

STYLE



24 | ARTS + CULTURE // SPRING 2016

Celebrating 43 years!

2016 FIESTA ARTS FAIR

Saturday, April 16 | 10am-6pm
Sunday, April 17 | 11am-5pm

100+ Regional and National Artists
offering ceramics, drawings, fiber art, art clothing, glass, furniture, jewelry, paintings, photography, sculpture, and other media!

Live Music
Los Texanicos, Bekah Kolso & The Fellas, West Kings Highway, Mitch Webb & The Swandells, Deer Vibes, Sisters Morales, Seth Walker, and more!

Young Artists Garden
Hands-on activities for kids and teens!

Fiesta Food
Los Texanicos, Kona Grill, Roasted kernels, and more!

ADMISSION: Adults \$10 | 2-day pass: \$16
Student with valid ID: \$6
Children 5-12: \$5, under 5: FREE!

Advance tickets available online at swcfa.org/fiestaartfair or the Fiesta Store. All proceeds benefit the School's art education programs.

OFFICIAL SPONSORS:

BUD LIGHT **SILVER EAGLE**

PREMIER SPONSORS:

BIDTEX **NORTH PARK | LINCOLN** **RUBICA**

YOUNG ARTISTS GARDEN:

VALERO **SAFARI ROSSINI**

SUSTAINING SPONSORS:

Janet & Bruce Florio | Linbeck Macy's | Therese McDevitt
The Arch & Stella Rowan Foundation
Pete Saunders
Texas Commission on the Arts
Walton Signage Corporation

The SOUTHWEST SCHOOL of ART

Downtown | 300 Augusta at Navarro | San Antonio, TX
210.224.1848 | www.swschool.org

SECTIONS AT A GLANCE



OUT AT SEA

Gay & Lesbian Cruises Pull Out All the Stops

KELSEY VALADEZ

Where are all the non-gendered LGBTQ cruises? Lost at sea? A recent web search returned mostly male-only and female-only results; in fact, most LGBTQ cruises that depart from the U.S. are male-specific. "Olivia is the biggest as far as lesbian cruises go," says Patti Wylie, a representative for New Voyager Travel, a company in the heart of San Francisco's Castro District. Wylie states that while many of the cruises are gender-specific, many lesbians go on the predominantly male cruises. "We've looked about 10 to 15 percent lesbian on [male] cruises," Wylie says. Gender specifics aside, the cruises we found — all departing between fall 2016 and early 2017 — have plenty to offer, from gay Halloween parties and Broadway-style entertainment to spa treatments and surf simulators.

BGL Cruising

Ship: Carnival Sunshine
Cruise: 19th Annual Black Gay and Lesbian Cruise
Dates: Oct. 28-Nov. 5, 2016

The Black Gay and Lesbian Cruise features three decks, a waterfall, waterparks, a jogging course and even giant chess. The amenities are all there, but the focus of this cruise is family and friendship — and romance, if it sparks. The ship carries 3,002 guests, offering plenty of opportunities to form the friendships the cruise aims for. The ship departs from Norfolk, Virginia, and tours the Bahamas, Dominican Republic and Grand Turk before returning to Norfolk. bglcruising.com

Atlantis

Ship: Holland America Line Westerdam
Cruise: San Diego to Mexico Halloween All-Gay Cruise
Dates: Oct. 29-Nov. 3, 2016

This Halloween cruise is specific to gay men — 1,800 of them to be exact. Atlantis celebrates its 25th anniversary with dancing, brunches, outdoor decks and a stop at a gay-friendly beach. At press time, this year's entertainment was still unannounced, but past cruises have included Edna Menzel and Jennifer Hudson — not to mention drag queens and cabaret performers. The decks might as well be nightclubs themselves, once they're transformed with lasers, DJs and dancing. And, of course, there are Halloween festivities by day and night. The tour departs from San Diego and hits Cabo San Lucas, Puerto Vallarta and Mazatlan before returning to California. atlantisevents.com

Gayibbean Cruises

Ship: Carnival Breeze
Cruise: Gayibbean Halloween Cruise
Dates: Oct. 30-Nov. 6, 2016

This Gayibbean adventure departs from Galveston and tours Montego Bay, Grand Cayman and Cozumel. While beach time in the ports is a guaranteed highlight, the Carnival Breeze's stacked amenities and entertainment options — including bars, lounges, pools, hot tubs, a miniature golf course, a casino with

64 | TRAVEL // FALL 2016

HEALTH IS
DEPENDENT ON OUR
ENVIRONMENT, MIND, BODY, AND SOUL.

WHERE SAN ANTONIO GOES TO GROW

FARM

ENVIRONMENT, MIND, BODY, AND SOUL

Culinaría's Farm is coming to life, Fall 2016. The Farm is a strategic extension of Culinaría in the form of education and is the homegrown effort of many chefs, food professionals, farmers, volunteers, sponsors and a very passionate staff. The Farm will become the perfect place to learn where your food comes from, while chefs play a starring role in showing you how to create the best flavors from the food you can grow at home.

CULINARIASA.ORG

TRAVEL



BRANCHING OUT

Chef Heather Nañez Heads Up New Bohanan's Venture Peggy's on the Green

RON BECHTOL

Let's stop short of using the term promiscuous (I'll get flack anyway), but it is undeniable that chefs can be peripatetic, nomadic, quirkier at the very least — moving from place to place and kitchen to kitchen in order to scratch an itch, gain experience, garner a better paycheck ... or to escape an undesirable boss. All perfectly valid reasons. But not Heather Nañez. Despite a confessed condition of serious ADD ("I can't even watch a whole movie," she says), she has remained at her current job for more than 13 years.

Nañez came to San Antonio from Laredo to study radio, television and film at San Antonio College but, like most students, needed to make some money. "I got my first job as a busser at Frandell's. I wasn't good at the front of the house, but as soon as I got to the back, I was really happy. I fell in love with the guys in the kitchen and stayed a really long time," she says. Seven years later, her first big move after that was to Grey Moss Inn. "I was scared to death but I had a blast. I got to do menus," she says of her time there. "And I got canned after three years — right after 9/11."

The next move was a truly big one — to upscale steak and seafood restaurant Bohanan's, where she's been ever since. They have kind of grown up together. "My first task was team building," she relates. "Then doing wine dinners, opening a bar, getting involved in charity events, [being in on the establishment of] the San Antonio Cocktail Conference ... I had a lot of leeway." She also says that many restaurants may have "one or two good people, but we had a ton of them." And in that ton were the bar guys largely responsible for initiating San Antonio's cocktail revolution: Don Marsh, Jeret Peña, Chris Ware, Jake Corney ... "I got interested in making tonic [symples], bitters ... I dove into one thing, then the next." ADD will do that to you.

28 | FOOD // FALL 2016



210.862.5582

www.BAKERYLORRAINE.com
306 Pearl Parkway, Suite 110



FOOD

WHERE TO FIND US

GET **OUTINSA** AT YOUR BUSINESS: DISTRIBUTION@OUTINSA.COM

Out In SA can be found at more than 250 locations in San Antonio and Bexar County, including retail stores, restaurants, hotels, and college campuses.

Pick-up locations include:

18/8 Salon
1800 Broadway
Apts
2015 Place
414 Bar
5 P0ints Local
Adam & Eve
Adult Mega Plex
Alamo Business
Council
Alamo City Harley
Davidson
Alamo Draft House
Alamo Eat Street
All American Barber
Shop
Aloft Hotel
Anne Marie's
Carriage House
anniegogglyn
Art Institute of San
Antonio
ArtPace
AT&T Bus Stop
Aveda Institute
Azuca
B & D Icehouse
Babio' Dance Club
Bakery Lorraine
Bakery Lorraine
Barbaro
Barnes & Noble
Festival
Becker Animal
Hospital & Pet
Resort
Bedoy's Bakery
Big Brass Bamboo
Big Hops Growler
[Austin St]
Biga on the Banks
Bihl Haus Arts
Bike City
Bike World
Bite Restaurant
Bjorns
Bliss
Blue Box
Blue Star Art Gallery
Blue Star Brewing

BMW of San
Antonio
Bolners
Bombay Bicycle
Club
Bond 007
Botika
Bravi Home and
Remodeling
Brigid
Brindles
Briscoe
Brook Hollow
Library
Brooklynite
Cadillac Lofts
Cake Art
Can Plant Entrance
Candlight Coffee
House
Capparelli's
Restaurant
Central Library
Charlott's Antiques
& Clocks
Children's Shelter
Chipotle Mexican
Grill
Chisholm Hall
Cindie's
Cinnabar Art &
Custom Jewelry
City Base Cinema
Clean Plate
Closet Conniseur
Copa
Coppenhagen
COSA - Metro
Health
Counseling
Connections of San
Antonio
Cowabunga
CPS
Culinaria
Deco Pizzeria
Demo's Greek Food
Demo's Greek Food
Diesel Barbershop

DoubleTree by
Hilton Hotel San
Antonio Downtown
Eilan Hotel Resort
and Spa
El Tropicano
Riverwalk Hotel
energy x
Espana Bar de
Tapas
Esperanza Center
Essence/Pegasus
Club
Eva's Escape
Evergreen Garden
Everlasting
Elopements
Fairview Coffee
FatBoy Burgers
Feast
Fifth Ave.
Apartments
Finck Cigar Co.
Five Points Local
Forbrich and
Associates
Fox & Hound
Francis Bogside
Frank Hot Dogs
Freebirds World
Burrito
Freetail Brewing Co.
Friendly Spot [VIP]
Fruteria
Fujiya
Gay Pride Boxes
Gayribbean Cruises
George's Keep
GLI Distributing
Go Baby Go
Godai Sushi
Gold's Gym
Good Sports
Granary
Green Dog Kennels
Green Vegetarian
GS 1221
Guadalupe Cultural
Arts Center
Guillermo's Deli
Guitar Center
Halcyon San
Antonio
Half Price Books
Hearthstone Bakery
Heeling Sole
Barefoot Massage
Herwick's
Hills & Dales
Hookah Harum
Hotel Emma
Hotel Emma,

Kimpton at the
Pearl
Hotel Havana
Hotel Valencia
Hustler Hollywood
ICON Entertainment
Institute for
Women's Health
James Lawnmower
John T. Floore
Country Store
Joseph E Coffee
Club
Juice Central
Kathleen Sommers
Keller williams
Legacy
La Gloria
La Mansion
La Tuna
Landa Library
Larder @ Hotel
Emma
Laugh Out Loud
Comedy Club
Liberty Bar
Local Coffee - all
locations
Luce
Lucy's Doggy Day
Care and Spa
Luther's Café
Lux Salon
Magnolia Pancake
Haus
Main St Pizza
Majestic Box Office
Male Medical
MBS Fitness
McNay Art Museum
Mosaic
MPB Photobooth
NAO
New Heights Dental
Nichols Law Firm
North Park Subaru
Northeast Bingo
Nurse Practitioner
Associates
Oak & Salt
Official San Antonio
Visitor Information
Center
Olmos Park n Wash
Olmos Perk Coffee
Bar
On Main Off Main
One Lucky Duck
Our Lady of the
Lake University
Paesanos
Paesanos Quarry
Palo Alto Library

Panera Bread
paramour
Pat O'Brian
PC Outlet
Pearl Office/
Farmers Market
Pegasus Club
Pharm Table
Piatti
Pig Liqours
Pinot's Palette
Piranha Killer
Press Coffee
Pride Center
Quarry Nails
Ramos & Del Cueto
Ranger Creek
Remix Hair Studio
Republic National
Distributors
Revamp
Revolucion Coffee
River City Credit
Union
Rolling Oaks
Country Club
Rosa Marie
Gonzalez Law Office
Rosario's
Rosario's North
Rosella Coffee Co.
Ruth's Chris
SA Country Saloon
SA Museum of Art
SA Zoo
San Angel Folk Art
San Antonio Aids
Foundation
San Antonio Central
Library
San Antonio
College-Loftin
Student Center
san antonio
grooming academy
San Antonio
Marriott Rivercenter
San Antonio
Marriott Riverwalk
San Pedro Library
Sculpt Away
Shenanygans
Silver Dollar Club
Sip Coffee
Southwest School
of Art
Spanky's Club
House
Sparky's Pub
Spec's Liquors
Specs
Sprouts

Sprouts Farmers
Market
St. Phillip's College
Starfish
Stay Golden Social
Club
Stella Public House
Suburban Spaces
TBA
TEX A&M Library
Thai Spice
The Block
The Bonham
Exchange
The Can Plant
The Children's
Shelter
The Lion & Rose
Pub
The Luxury
The Mix
The Playhouse
The Saint Club
The Ticket
The Twig Book Shop
The Whitley Law
Firm, P.C.
Tobin Center for the
Performing Arts
Tobin Lofts
Tong's Thai
Tost Bistro
Total Wine
Toxic Salon
Tre Enoteca
Trinity University
TwelveTwentyOne
Lofts
Twig Bookstore
Twin Liquors
Twin Sisters
Two Bros. BBQ
Market
Tycoon Flats
Urth Juice
UTHSC
UTSA Monterrey
UTSA U Center/N
Food Court
W D Deli
Whitley Law Firm
Whole Foods
Market
WDAI TV Station
Wonderlust Iron
Woodlawn Theater
YeYa's Antiques and
Oddities
Zedrick's