

OUTINSA
outinsa.com

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

OUTTINSA

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

ARTS + CULTURE



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.

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"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 — raspas."

"Raspas" 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 pomegranate along with hand-diced 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 Baskin. When her raspas 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 raspas 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. Raspas from Chamoy City Limits have been named "Best Raspas" 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 raspas can be more than two hours.

"We have people coming in from all over to try our raspas," 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 *Gazette's* "Top Five" and picking up the "Through the Looking Glass Award for Breaking 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, but 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

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JULIAN P. LEBESKOW

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 Sam 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 coming out 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."



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SECTIONS AT A GLANCE

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PHOTO BY GUY A. LOEBMAN

SPINNING IN A NEW DIRECTION Wesley Salazar Gets the Wheels Turning

BONNY OSTERHAHE

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 playlists 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 unmotivated, eating at McDonald's up to three times a week (sometimes twice a day). "Superize" 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 Kuddala & 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 overweight for a long time, but I just didn't think that being too skinny could be unhealthy."

After that rocky start, Salazar began to volunteer 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 more motivation. 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.

"It 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 fellow cyclist and former General 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

Spent 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, tweaking the standard JoyRide formula and formats to keep it fresh and challenging.

And then there's those playlists. For this devoted Briny Spears fan, the music is as much a part of the class as the drills. Salazar 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."

FITNESS + BEAUTY

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

RON BECHTOLD

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

There I've been wanting 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 King Anchovy — 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. Hence, we might as well the website for the residence-out venue that is The Gallagher Ranch say it: "Unique as a fusion of owner/architect/designer/developer 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 dual ranch in the early 20th and restored 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 Marine Fish Market and Bakery (chef Francois 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 construction 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 lowered 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 the 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. "I've heard claims 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 such a project demands. The project that was feasible is a sales parklet, here popping out 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 variances," reports Hill. As for unconquering, 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 river, there should be more desirable activity as well. Hill and company also own the historic Witter 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 property. "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 "backends." Building renovation 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 retained, 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.

LIVING

SECTIONS AT A GLANCE

MUSIC + NIGHTLIFE



The Talking Committee: Katie McKee, Nick Kenna, Hugh Daschbach and Ron Bechtol

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 finished 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. Woolly Allen was to become a prett 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 Stolich. 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 cocktail 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 Kenna, currently spending most of his time at George's Keep. Let the games begin.

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THE BROOKLYNITE

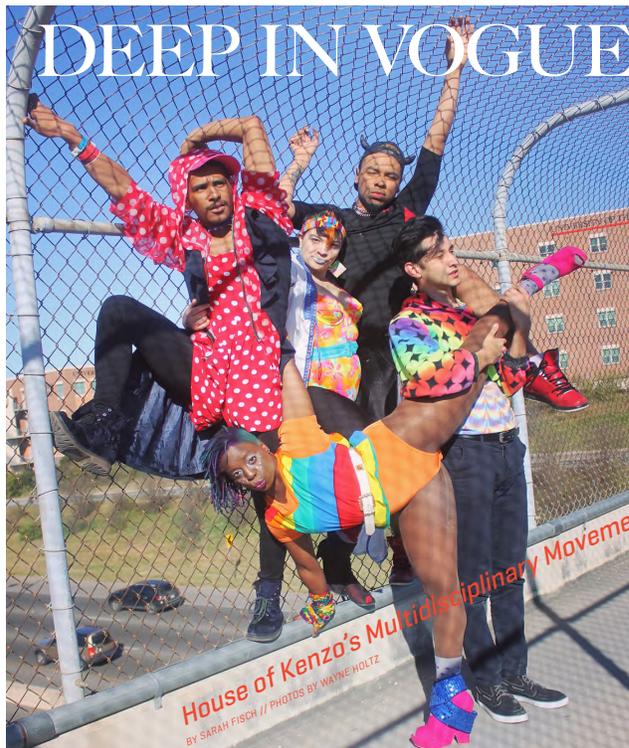
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STYLE



House of Kenzo's Multidisciplinary Movement
BY SARAH FISCH // PHOTOS BY WAYNE HOLTZ

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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 Caribbean adventure departs from Calveston 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

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the CULINARIA FARM
TECHNOLOGY TO TABLE

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

WHERE SAN ANTONIO GOES TO GROW

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.

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TRAVEL



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

RON BECHTOLD

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 intolerable 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 Framid'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. Sayama SAC. 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 leeways." 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, Jerri Peña, Chris Ware, Jake Corney ... "I got interested in making tonic [syrops], bitters ... I dove into one thing, then the next." ADD will do that to you.

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FOOD

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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	BMW of San Antonio	DoubleTree by Hilton Hotel San Antonio Downtown	Kimpton at the Pearl	Panera Bread	Sprouts Farmers Market
1800 Broadway Apts	Bolners	Eilan Hotel Resort and Spa	Hotel Havana	paramour	St. Phillip's College
2015 Place	Bombay Bicycle Club	El Tropicano	Hotel Valencia	Pat O'Brian	Starfish
414 Bar	Bond 007	Riverwalk Hotel	Hustler Hollywood	PC Outlet	Stay Golden Social Club
5 POints Local	Botika	energy x	ICON Entertainment	Pearl Office/ Farmers Market	Stella Public House
Adam & Eve	Bravi Home and Remodeling	Espana Bar de Tapas	Institute for Women's Health	Pegasus Club	Suburban Spaces
Adult Mega Plex	Brigid	Esperanza Center	James Lawnmower	Pharm Table	TBA
Alamo Business Council	Brindles	Essence/Pegasus Club	John T. Floore	Piatti	TEX A&M Library
Alamo City Harley Davidson	Briscoe	Eva's Escape	Country Store	Pig Liqours	Thai Spice
Alamo Draft House	Brook Hollow Library	Evergreen Garden	Joseph E Coffee	Pinot's Palette	The Block
Alamo Eat Street	Brooklynite	Everlasting	Juice Central	Piranha Killer	The Bonham
All American Barber Shop	Cadillac Lofts	Elopements	Kathleen Sommers	Press Coffee	The Canham Exchange
Aloft Hotel	Cake Art	Fairview Coffee	Keller williams	Pride Center	The Can Plant
Anne Marie's	Can Plant Entrance	FatBoy Burgers	Legacy	Quarry Nails	The Children's Shelter
Carriage House	Candlelight Coffee House	Feast	La Gloria	Ramos & Del Cueto	The Lion & Rose Pub
anniegogglyn	Capparelli's Restaurant	Fifth Ave. Apartments	La Mansion	Ranger Creek	The Luxury
Art Institute of San Antonio	Central Library	Finck Cigar Co.	La Tuna	Remix Hair Studio	The Mix
ArtPace	Charlott's Antiques & Clocks	Five Points Local	Landa Library	Republic National Distributors	The Playhouse
AT&T Bus Stop	Children's Shelter	Forbrich and Associates	Larder @ Hotel	River City Credit Union	The Saint Club
Aveda Institute	Chipotle Mexican Grill	Francis Bogside	Emma	Rolling Oaks Country Club	The Ticket
Azuca	Chisholm Hall	Frank Hot Dogs	Laugh Out Loud	Rosa Marie	The Twig Book Shop
B & D Icehouse	Cindie's	Freebirds World Burrito	Comedy Club	Gonzalez Law Office	The Whitley Law Firm, P.C.
Babio' Dance Club	Cinnabar Art & Custom Jewelry	Freetail Brewing Co.	Liberty Bar	Rosario's	Tobin Center for the Performing Arts
Bakery Lorraine	City Base Cinema	Friendly Spot [VIP]	Local Coffee - all locations	Rosario's North	Tobin Lofts
Bakery Lorraine	Clean Plate	Fruteria	Luca	Rosella Coffee Co.	Tong's Thai
Barbaro	Closet Connaisseur	Fujiya	Lucy's Doggy Day Care and Spa	Ruth's Chris	Tost Bistro
Barnes & Noble Festival	Copa	Gay Pride Boxes	Luther's Cafe	SA Country Saloon	Total Wine
Becker Animal Hospital & Pet Resort	Coppenhagan	Gayribbean Cruises	Lux Salon	SA Museum of Art	Toxic Salon
Bedoy's Bakery	COSA - Metro Health	George's Keep	Magnolia Pancake Haus	SA Zoo	Tre Enoteca
Big Brass Bamboo	Connections of San Antonio	GLI Distributing	Main St Pizza	San Angel Folk Art	Trinity University
Big Hops Growler [Austin St]	Cowabunga	Go Baby Go	Majestic Box Office	San Antonio Aids Foundation	TwelveTwentyOne Lofts
Biga on the Banks	CPS	Godai Sushi	Male Medical	San Antonio Central Library	Twig Bookstore
Bihl Haus Arts	Culinaría	Gold's Gym	MBS Fitness	San Antonio College-Loftin	Twin Liquors
Bike City	Deco Pizzeria	Good Sports	McNay Art Museum	Student Center	Twin Sisters
Bike World	Demo's Greek Food	Granary	Mosaic	san antonio grooming academy	Two Bros. BBQ Market
Bite Restaurant	Demo's Greek Food	Green Dog Kennels	MPB Photobooth	San Antonio	Tycoon Flats
Bjorns	Diesel Barbershop	Green Vegetarian	NAO	San Antonio	Urth Juice
Bliss		GS 1221	New Heights Dental	San Antonio	UTHSC
Blue Box		Guadalupe Cultural Arts Center	Nichols Law Firm	Marriott Rivercenter	UTSA Monterrey
Blue Star Art Gallery		Guillermo's Deli	North Park Subaru	San Antonio	UTSA U Center/N
Blue Star Brewing		Guitar Center	Northeast Bingo	Marriott Riverwalk	Food Court
		Halcyon San Antonio	Nurse Practitioner Associates	San Pedro Library	W D Deli
		Half Price Books	Oak & Salt	Sculpt Away	Whitley Law Firm
		Hearthstone Bakery	Official San Antonio Visitor Information Center	Shenanygans	Whole Foods Market
		Heeling Sole	Olmos Park n Wash	Silver Dollar Club	WOAI TV Station
		Barefoot Massage	Olmos Perk Coffee Bar	Sip Coffee	Wonderlust Iron
		Herwick's	On Main Off Main	Southwest School of Art	Woodlawn Theater
		Hills & Dales	One Lucky Duck	Spanky's Club House	YeYa's Antiques and Oddities
		Hookah Harum	Our Lady of the Lake University	Sparky's Pub	Zedrick's
		Hotel Emma	Paesanos	Spec's Liquors	
		Hotel Emma,	Paesanos Quarry	Specs	
			Palo Alto Library	Sprouts	