

Step into All Things Bright and Beautiful: Christmas at the White House 2005 and discover the beauty and excitement of the White House holiday at the George W. Bush Presidential Center. The all-new exhibit showcases gorgeous flowers and colorful murals. Make memories with a family photo in front of the giant Blue Room Christmas tree, admire Mrs. Bush's holiday dress, enjoy behind-the-scenes photos and BarneyCam videos, and more.



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EDITOR'S NOTE



Homemade Holiday



EW SMELLS CONJURE THE feeling of Christmas more strongly for me than my Mom's freshly baked cinnamon rolls. When I was a kid, the aroma of cinnamon and baking dough wafting into my room on Christmas morning heralded the start of what was always my favorite day of the year. Sharing a meal together is an integral part of all family celebrations, and the traditions created around holiday foods are about much more than their gastronomical pleasure. They tie families together across generations, honor distinctive cultural heritages, and evoke feelings of comfort and celebration.

It's in this spirit that we approached our cover story on holiday comfort foods from chefs and restaurateurs throughout the state. Rather than asking them for their best-selling menu items or most critically acclaimed dishes, we wanted to Ross Coleman, who co-owns Kitchen 713 in Houston, prepares a holiday spread for his family. For more festive fare, visit texshighways.com.

know what they made at home for their own families. Together, their selections create a holiday spread that is distinctly Texan, from grilled tenderloin in West Texas to roasted salsa in the Rio Grande Valley to buttermilk pie in East Texas. We hope their family traditions and recipes inspire some new holiday traditions of your own.

In the magazine world, this time of year means annual industry awards. At the 2017 International Regional Magazine Association conference in mid-October, Texas Highways received 14 awards, including a Gold prize for "Cover of the Year" for our April 2016 Wildflowers issue (left), along with multiple nods for writing, design, and photography. Earlier in the month, Senior Editor Matt Joyce represented the magazine in New York City where we received one win and five honorable mentions at Folio's Eddie and Ozzie awards. I'm proud to work with such a dedicated and dynamic team of writers, editors, photographers, and designers. And as a team, we extend our gratitude to you, our loyal readers, for your continued support.

Elily R Stac

EMILY ROBERTS STONE. Executive Editor

STARS SHARE STARS SHARE STARS SHARE STARS SHARE STARE STARE STAR STAR SHARE S

Lubbock's musical heritage inspires talent in every genre, from Texas Country to Opera.

Whether you take in a music festival like Josh Abbott Band's JABFest or explore the history of local legend Buddy Holly, you'll find the distinct music of West Texas around every corner.

LUBB@CK

Texas Country Music Artist Josh Abbott

Plan your trip at VisitLubbock.org/music

This is WEST TEXAS

DECEMBER

34

Tasty Tidings

Cooks from around the state share the stories and recipes of their favorite holiday dishes, from tamales and salsa to beef tenderloin and buttermilk pie. The result is a menu that's both down-home and gourmet—and, of course, steeped in tradition and prepared with love.

Story by
PAULA DISBROWE.
DANA GOOLSBY, F. DAN KLEPPER,
JUNE NAYLOR, MAI PHAM.
and DANIEL TYX

54 Stitching Through Time

Quilting isn't a hobby lost to history—
it's an active and booming craft
with Texas as its beating heart.
Clubs, museums, and artists
keep quilting alive and well, and
build communities around it—
one block at a time.

Story by
CLAYTON MAXWELL
Photographs by
NATHAN LINDSTROM

True TEXAS

FIND MORE ONLINE. Be sure to visit us at texashighways.com for more content and events.





Thank you Texas for all your support.

Much love,

HOUSTON



Artwork by Janavi M Folmsbee, Houston and International Artist, Writer and Scuba Diver. **@ArtbyJMF**"Houston Charactered Away." (82x162") Mixed media, custom work created for LAUNCH.

VISIT**HOUSTON**#HoustonStrong

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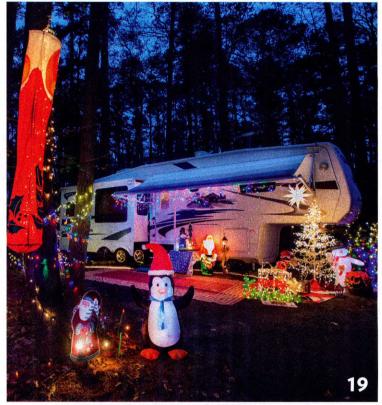
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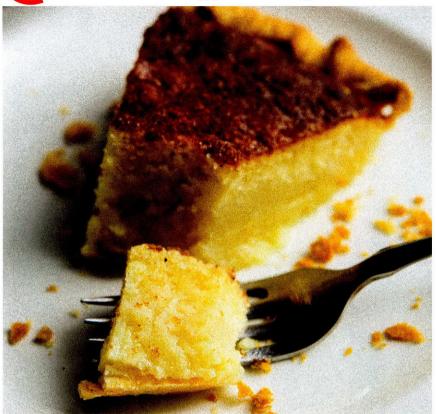






COVER
Spinach enchiladas from
Irma's Original in Houston
© Eric W. Pohl

texashighways.com



ROOM FOR SECONDS?

Visit texashighways.com for more delicious recipes, including one for sweet potato pie, and additional stories from our comfort food feature "Tasty Tidings" (Page 34).



FREE WEEKEND EVENTS

Every Friday, we post a curated selection of free events going on around the state each weekend, so you can enjoy yourself without spending all your cash.



#TRUETEXAS CONTEST

Tag your best Lone Star State photos on Twitter and Instagram with #TrueTexas, or post to our Facebook page. for the chance to have your picture

shared on our social

media channels.



HOLIDAY SHOPPING

Still searching for the perfect gift for a friend or family member? Visit the Texas Highways Gift Shop at shop. texashighways.com to purchase Texas-made products. We're partial to the Texas Highways subscription.



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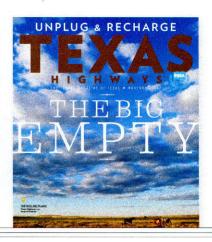


MERGE



My heart just soared on my first trip on west US 82, experiencing the incomparable beauty of the rolling plains on my drive to Lubbock. Experience it once, and you won't forget it.

BARBARA MACHA, HIGHLAND VILLAGE







I stayed once in an old hotel in Granbury and felt something invisible blow on the back of my neck. I refused to be frightened but felt a presence the whole time. CONNIE ADAMS COLQUITT, BUCHANAN DAM



I spent a wonderful weekend at Cooper Lake State Park. A little front Sunday morning brought some of the best rain for sleeping in a tent. @sleepsoutside



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Big Empty

My wife and I grew up in Spur and Dickens in the '30s and '40s [November]. When asked where we were born we would tell them, and all we would ever get was a blank look and, "Where's that?" Now we can tell anyone who asks, "In the Big Empty a few miles west of the Croton Breaks."

Jane and John L. Koonsman,
Dallas

Comanche Marker Trees

I used to drive by Gateway
Park in Dallas every day on my
way to work and see the legendary Indian marker pecan tree
that the Comanches used to
mark their campsite [November]. It was destroyed by a storm
in 1998. It was beautiful, and
now I regret not photographing
it every day.

Dede Boring-Lopez, Forney

The Great Raft

"Hauntingly Jefferson" [October] refers to Jefferson reaping the benefits of the Great Raft on Big Cypress Bayou. The Great Raft occurred on the Red River, which caused the backup of the bayou, which in turn made Jefferson the second largest port in Texas at the time.

Vic Parker, Marion County

 $ext{TH: } Ouch! \ A \ factual \ logjam. \ We$ regret the error.

Saddle Shop Roots

I just want to tell you how much I enjoyed the article on The Saddle Club in Alpine [August]. My father, Harold C. Byler, was halfowner of The Saddle Shop (in the building where The Saddle Club



is now located) from the late 1920s through the late 1930s. He and his partner, "Saddler" Werner, made saddles, holsters, belts, and more. I have a flyer, printed by my father, advertising their goods, with special emphasis on gear, such as holsters for lawmen.

Betty Thompson, Austin

Bohemian Rhapsody

The Fayette County article [June] inspired my boyfriend and me to drive US 77 from La Grange to Schulenburg, stopping along the way at the painted churches [left], crossing Piano Bridge, and ending the evening in Round Top at the University of Texas' Shakespeare at Winedale Theatre Barn. We can't wait to do the drive again!

Heather Schmitt, Plano



Peanut Rounders

The best peanut patties I've ever had were made by Anderson Candy in Blossom. They call them peanut rounders. The candy is soft enough to bite into without hurting your teeth. Give them a try!

JAN CLAYTON MONROE, Dallas

Anderson Candy Co., 201 E. Front St. in Blossom, has specialized in peanut rounders since 1980. The candy-makers still use their original kettles and hand-dip the candy into molds. The shop opens Mon-Thu, 7 a.m.-3 p.m. Call 903-982-5470.



WE WANT TO HEAR FROM YOU! Send feedback and recommendations to:

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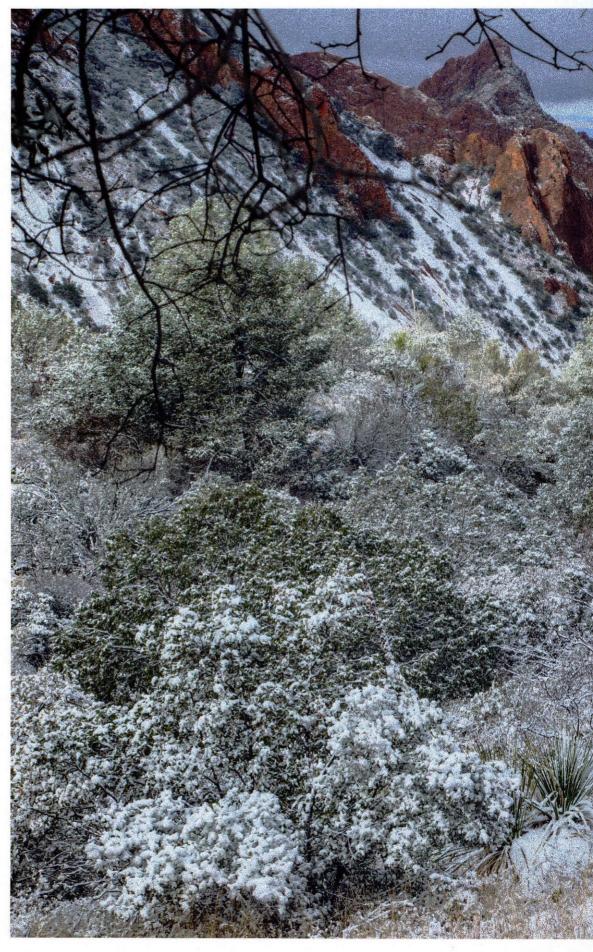


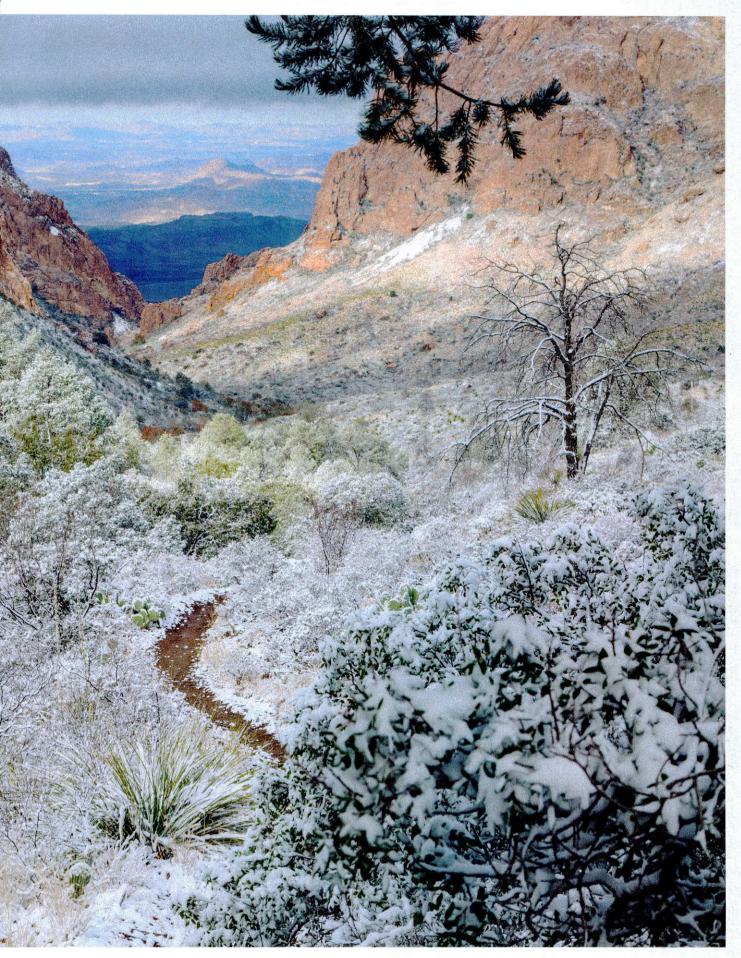
Winter's Window

29° 16′ 06.52″ N 103° 18′ 10.51″ W

A DUSTING OF SNOW

adds an air of winter magic to the already impressive view of the Window, a pour-off cut in the rim of the Chisos Basin in Big Bend National Park. Visitors can come for a daytrip or, with advance reservations, camp or stay overnight at the Chisos Mountains Lodge's accommodations. Those lucky enough to grab Roosevelt Cottage No. 103 can sit on the porch and enjoy a spectacular view of the Window. The Civilian Conservation Corps built these rustic stone buildings in the 1940s. For more information, visit nps.gov/bibe.







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A Little North Pole Magic

Austin Steam Train celebrates 10 years of the North Pole Flyer

story by Cynthia J. Drake



Departing from Cedar Park, the North Pole Flyer harkens back to the golden age of train travel with its beautifully restored vintage cars.



RE WE REALLY GOING TO THE NORTH Pole, Mommy?"

My 7-year-old son August, still young enough to revel in the magic of Christmas yet inching bit by bit toward skepticism, asks me this question every few minutes as we prepare to board the North Pole Flyer with his dad and 2-year-old brother, Crosby. August's wearing his new plaid Christmas pajamas (children are encouraged to wear PJs on board) that say "Santa's Favorite" on the pocket.

"Well ... let's wait and see," I tell him, buying a little time.

The Austin Steam Train Association operates the special holiday-themed trip each November and December. This year marks its 10th year of welcoming families on board for a little hot chocolate and Christmas magic.

The two-and-a-half hour train route runs from Cedar Park to Bertram and back again, with no stops. Along the way, holiday characters including Mrs. Claus, a storytelling elf, and Santa Claus himself greet passengers.

As we settle into our private compartment in the 1949 Rippling Stream car, a volunteer staff member brings us cups of hot cocoa on a tray. The temperature has dipped into the 30s

When the final moment arrives and the big guy himself enters the train car, a hush momentarily falls over the kids.

today, so the hot chocolate is especially welcome. Candy canes decorate our compartment's table, and the boys rip into them eagerly.

If you've never been on the train, the beautifully restored vintage cars are a treat in their own right. Polished chrome accents, vinyl seats, and retro light fixtures harken back to the days when train travel was the gold standard for getting across the country. Back then, sleeping compartments—with fold-down beds and adjustable heating and cooling—also included the service of a porter, who delivered food and drinks and even shined your shoes.

Though Austin was a smaller train hub than Houston, Fort Worth, or San Antonio, about a dozen passenger trains stopped through Austin daily in the

Holiday-themed festivities on board the North Pole Flyer include visits from Santa and Mrs. Claus, Christmas carols, and unlimited hot chocolate.





1920s, according to Ben Sargent, chair of the Austin Steam Train Association board and a volunteer train conductor.

As we travel, August peers out at the landscape, searching for the signs of snow that he imagines would herald our arrival at the North Pole.

Crosby, for his part, is delighted at the idea of being on a real-life "Thomas the Tank Engine" and merrily sings the Thomas theme song, as well as his own version of "Jingle Bells," which sounds like, "Bingle-bells HEY!" over and over again.

Mrs. Claus comes around with a basket of cookies and asks the boys what's on their Christmas lists. August, typically very vocal about his latest Transformers obsession, gets a bit shy when

meeting this particular celebrity. "You'd better write down your list so you can give it to Santa!" she tells him, so he quickly gets to work.

In the dining part of our car, another volunteer leads the group in a round of "Rudolph the Red-Nosed Reindeer" and "Frosty the Snowman." The unlimited hot cocoa flows. Other beverages-iced tea, apple juice, and water—can be purchased before you board the train.

Next, an elf joins the group and tells a story written just for this particular train. She encourages the children to join in, making train noises and saying, "Ho! Ho! Ho!" when Santa joins the story.

"One thing about our organization is not only are we operated by a nonprofit



NORTH POLE FLYER

Austin Steam Train's holidaythemed rides start Nov. 25 at the Cedar Park Depot, 401 E. Whitestone Blvd., Ste. C-100, Cedar Park. For a schedule and tickets, visit austinsteamtrain.org.

organization, but everybody operating the train is a volunteer, from the mechanical staff out there in the yard to all the people on the train," Sargent says. "They do it because they love itthey love railroading and also interacting with the public."

When the final moment arrives and the big guy himself enters the train car, a hush momentarily falls over the kids. One by one, they line up to sit on his lap. August hands him his list, which is scrawled with the names of a few Transformers, a dog, and a "samurai suit that flies," and smiles for a quick photo. When a helper gives both boys a small toy as a gift, August's whole body shakes with excitement.

In the holiday movie The Polar Express, the conductor says, "The thing about trains, it doesn't matter where they're going. What matters is deciding to get on."

I am reminded of that as I watch my boys' eyes light up during their special journey to meet Santa and realize that "the North Pole" is perhaps not so far away after all. L



HOLIDAY TRAIN RIDES AROUND TEXAS

- 1. The popular North Pole Express in Grapevine includes a "We Believe" silver Santa bell (if you've watched The Polar Express, you'll know why the bell is a big deal), a mug of frosty chocolate snow milk, and a family photo with Santa.
- grapevinetexasusa.com/christmas-capital-of-texas/north-pole-express/
- 2. The Texas State Railroad, out of Palestine, also offers a Polar Express train trip, complete with soundtrack. Guests enjoy Christmas-decorated steam-powered rail cars, and cookies and cocoa delivered by dancing chefs. The train stops at the "North Pole" to let Santa on board, and he hands out sleigh bells to the children. texasstaterailroad.net/events/polar-express/
- 3. At the Christmas Train at Victory Camp in Alvin, the eight-to 12-minute train ride around the grounds is just part of the holiday festivities. Attendees will be dazzled by more than 300,000 lights and hundreds of Christmas decorations such as a gingerbread village, penguin snow lands, and life-size storybook illustrations within the park. Guests can also enjoy story time with Mrs. Claus and live music, as well as hot cocoa, popcorn, and pizza for purchase. The event runs on select days in December. thechristmastrain.org

Christmas Rocks!

Houston's one-stop holiday shop story by **Heather Brand**



N CHARLES DICKENS' CLASSIC HOLIDAY TALE

A Christmas Carol, a reformed Ebenezer Scrooge proclaims, "I will honour Christmas in my heart, and try to keep it all the year." Shoppers looking to keep the Yuletide spirit in their hearts year-round need look no further than the Christmas Rocks store in Houston.

However, you might have to look closely to find it. With only a discrete window banner and sometimes a tasteful front-porch Santa announcing the store's presence, this unassuming shop is tucked into a white two-story house on a narrow street just south of the swanky River Oaks neighborhood. But once inside, shoppers are met with a lavish bounty of holiday-themed gifts and décor: Approximately 10,000 items fill every nook and cranny of the first floor, encompassing four rooms and a hallway—about 1,200 square feet in all. Shiny strings of beads dangle from door frames, ornaments spangle the walls and the branches of artificial Christmas trees, and a legion of nutcrackers

One section
of the
back room
is devoted
entirely to
Texas- and
Houstonthemed
baubles,
another to
figurines
of dogs and
cats of many
breeds.

stand at attention on the shelves.

The proprietors of this holiday wonderland are Bobbie Bayless and Dalia Stokes, who opened a legal practice here in 1994. By 2004 their law library had moved online, and they were left with underutilized space and an abundance of shelving. They mused over what to do. "We both loved Christmas, so we joked that we should open a Christmas shop—and then we did," says Stokes, with a wry laugh. The two filled the first floor of the house with ornaments, Santa figurines, wreaths, and other holiday décor—whatever caught their eye, they say—and opened the shop in 2005.

Christmas Rocks is truly a destination in itself, with items that cannot be found elsewhere in the city, or even in the state in some cases. Goods come from as far away as Germany, Norway, Poland, and Russia. The family-owned German firm of Wilhelm Schweizer supplies them with hand-painted, pewter ornaments; J. Brooke Patterson of JBW Studio in California ships her tiny dioramas built into quail eggs. Closer to home, Lucy Hammett of Mineola provides picture bingo games, one featuring reindeer, snowmen, and mistletoe, another highlighting the Alamo, bluebonnets, and Texas Longhorns.

The biggest sellers by far are the ornaments, which come in astounding numbers and varieties. Shoppers can find everything from affordable trinkets priced as low as \$5 to high-end, handcrafted ornaments priced in the hundreds, although most fall between \$10 and \$25. Need a miniature banjo complete with functional tuning pegs, or a violin, or French horn, or trombone? They have it. What about a colorful, painted-glass ornament in the shape of a fringed Western shirt, a boot, or an armadillo? They have that, too.

One section of the back room is devoted entirely to Texas- and Houstonthemed baubles, another to figurines of dogs and cats of many breeds, plus stockings specially designed for furry

While Christmas decorations are the main attraction here, the shop also carries items for Easter, Halloween, Thanksgiving, and other occasions.

members of the family. Sports fans are not forgotten: The shop carries decorations bearing the logos of favorite Texas teams, as well as an assortment of owls in tribute to nearby Rice University. A room that once served as a kitchen now displays ornaments in the shape of pies, cupcakes, ice cream cones, and other tempting edibles. On the shelves and counters are gingerbread houses and festive plates for Santa's cookies.

The shop also boasts a heavenly assortment of angel tree-toppers, tree skirts, needlepoint Santa pillows, tinkling music boxes, charming snow globes, Rudolph-themed night lights, and old-fashioned Christmas crackers, to name a few. No matter what you are searching for-an amusing item for a white elephant exchange, stocking stuffers for kids, a hostess gift, or a thoughtful holiday present—Christmas Rocks caters to just about every interest, taste, or whim. Where else could you find both delicate blownglass orbs in pastel hues and a chicken dressed as a cowboy?

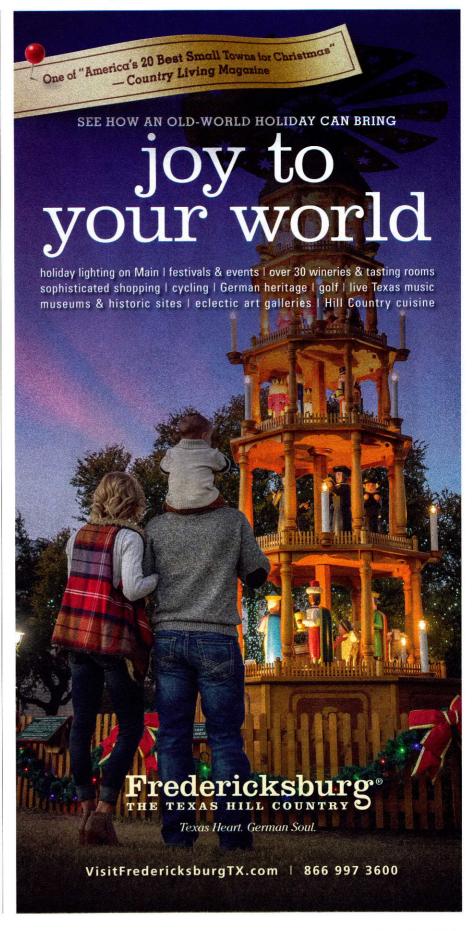
Not all customers carry Christmas in their hearts year-round, so Bayless and Stokes also offer items for other occasions, such as Easter, Halloween, and Thanksgiving. However, Christmas is still the main attraction, drawing numbers that have far exceeded their original expectations. "We didn't realize the season would start in September!" Stokes exclaims. Business really picks up just after Thanksgiving, she adds. "We don't have the time to put together a real Christmas for ourselves anymore, or go to holiday parties, but we have the fun of finding these ornaments for others. People come here in the Christmas spirit."



CHRISTMAS ROCKS

is at 2931 Ferndale St. in Houston. Hours: Year-round, Mon-Fri 10 a.m.-6 p.m. From Oct. 1-Dec. 31, the shop also opens Sat (10 a.m.-5 p.m.) and Sun (noon-5 p.m.). Call

713-522-9441; christmasrocks.us.





Wine, Dine, and Rest

Relaxing in North Texas

story by June Naylor

destinations and full itineraries. For most of us, the point of a getaway crystalizes when simplicity merges with discovery—and that's what you'll find when wandering around towns in developing vineyard regions. Two such jewels are Coleman in West Texas, and Muenster, up north in Red River country. Both burgs surprise with wide-open vistas, good things to eat, dreamy accommodations, places to acquire interesting souvenirs, and unassuming charm to spare. And the wines will wow you. Plan on taking several bottles back home.

Coleman landed quietly on culinary maps about a decade ago when word spread about Rancho Loma, a small, upscale restau-

The point
of a getaway
crystalizes
when
simplicity
merges with
discovery.





rant and contemporary inn on a ranch just outside of town. Owners Robert and Laurie Williamson continue to energize the old oilfield town—about 50 miles southeast of Abilene and 170 miles northwest of Austin—by renovating abandoned brick buildings downtown and opening businesses that give travelers passing through a reason to hang around. Guests who enjoy Laurie's cooking often stick around for a whole weekend.

Smart travelers make room in their dining itinerary for the goods coming from Laurie's wood-burning oven at Rancho Pizzeria, about 10 miles away. With high ceilings and concrete floors, the vibe at Rancho Pizzeria mirrors Rancho Loma's aesthetic of sleek, simple lines and contemporary fixtures and furniture. That adds up to a comfortable setting for an appetizer of olive tapenade with burrata drizzled with truffle oil, plus roasted, brightred piquillo chiles stuffed with creamy

goat cheese, all served with fresh bread warm from the oven. Crisp, thin pizzas come with such toppings as arugula, prosciutto, roasted shiitake mushrooms. and Italian sausage. To drink, diners can choose from a selection of local wines, including new releases by Robert and Laurie's new winery, which is across the street from the pizzeria.

Rancho Loma Vinevards has winemaking facilities in the back and a welcoming tasting room in front. The tasting room's soaring roofline, chic seating areas, wall-size photos of Paris, and soft lighting invite long conversations. As grapevines planted nearly two years ago mature over the next few years, winemaker Kyle Johnston sources grapes from the Texas High Plains for making delicious wines that are quickly winning awards. At the Lone Star International Wine Competition this year, the RLV III, a viognier-roussanne-marsanne blend, took home a double-gold;

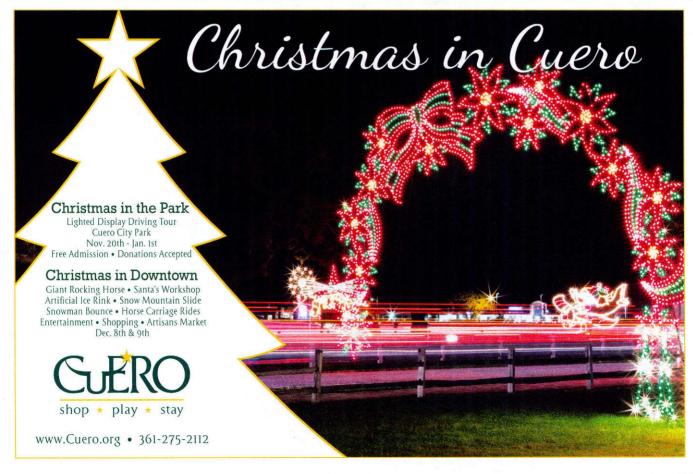
the crisp muscat claimed a bronze; and the beautiful, cheese-friendly cinsault rosé won Grand Star Best of Show. I'm eager to try the two new red blends releasing in December, and I'm just as excited about the new art gallery and coffee shop they'll open soon.

To complement the food-friendly wines. Laurie recently unveiled a dining menu at the winery, with such shareable options as brie with walnuts, figs, and dried apricots; cheeses with dried sausage; smoked salmon rillettes; and goat cheese salad; as well as larger plates such as lump crab cakes in lemon beurre blanc or steak au poivre.

Between wine-tasting and relaxing at the Rancho Loma guesthouse, I usually make time to peruse new finds at Bonneville, a store near the winery that specializes in mid-century modern furniture and home accessories; a terrific vintage Phonola record player and a two-tier Heywood-Wakefield end table

are among the treasures I've seen. The 1950s energy is duplicated a few blocks west of downtown Coleman at the Terrace Inn, an inviting place to stay if I'm not bunking down at Rancho Loma. The Terrace Inn occupies a 1958 home with smart, stylish suites dedicated to the era's décor and personalities. My favorite is the Sinatra Suite, with its collection of Sinatra recordings and sleek bed, but the Marilyn Suite is hard to resist, with a private patio under a huge old live oak tree. Owners Jane and Mark Price welcome guests with late-afternoon cocktails and prepare breakfast in the morning for guests to enjoy in a sunny dining area with plenty of good coffee.

Likewise, the temptations found about 200 miles northwest in the Muenster area appeal to the winingdining fiend in me. Red River Valley wineries such as Arché and Blue Ostrich near Saint Jo have already attracted attention with popular wine



clubs and festive afternoons (often with live music) on their tasting-room patios, but the new head-turner in the area is 4R Ranch Vineyards & Winery. Sprawling over a stunning spread of rugged landscape just north of Muenster, the winery is the dream of Dallas attorney Walt Roper, his brother Chris, and their mother, Suzanne, who bought the ranch as a family getaway two decades ago.

To create a selection of wines, the Ropers hired pedigreed winemaker Willem Johnson, who has wasted no time in fashioning a significant list of whites, rosés, and reds with grapes grown on the estate and elsewhere.

Johnson's work takes place in a solar-powered barn on the ranch, but visitors can enjoy the results in a hilltop tasting room with contemporary

architecture as dramatic as the deck views of the countryside. Among eight wines claiming medals at this year's Lone Star International Wine Competition, the red blend called No. 4 won me over with its bold spice and its label, a clever artwork of a bird fashioned from buttons. The wines pair well with plates of manchego, cheddar, and asiago cheeses, grazpes, salami, and nuts. And when the mood to shop strikes, the tasting room's shop, the Vineyard Flea Boutique, offers a wide assortment of gifts like tea towels, wine gadgets, jewelry, and gourmet food goodies.

The Ropers have converted a threebedroom home on the ranch into a guesthouse for visitors; it's handy for those wanting to stay close to the tasting room. To satisfy my urge to roam around, however, I happily find a new lodging called 205 Melody Lane in nearby Gainesville. The owners recently renovated this three-bedroom 1957 home for guests wanting to stay a few nights or a month. Comfortable, modern furnishings throughout, along with smart artwork and a fabulous collection of travel and art books, make this a place to hang with girlfriends or family. A sparkling kitchen is available for cooking and the requisite gathering that goes with it, and the adjacent dining and living rooms—as well as a pretty patio-make for perfect places to linger, restfully.





WINE DOWN Rancho Loma is at 2969 CR 422 in Talpa. Call 325-636-4556;

rancholoma.com.

Rancho Pizzeria is at 414 S. Commercial Ave. in Coleman. Call 325-726-9307; ranchocentro.com.

Rancho Loma Vineyards is at 411 S. Commercial Ave. in Coleman. Call 325-625-1010; rlywine.com.

The Terrace Inn is at 605 W. Hillside Drive in Coleman. Call 325-636-3663; terraceinncoleman.com.

4R Ranch Vineyards & Winery is at 1473 CR 477 in Muenster. Call 940-736-3370; 4rwines.com.

205 Melody Lane B&B is at 205 Melody Lane in Gainesville. Call 817-403-5980; 205 melodylane.com.

Countryside Christmas

Holiday events in Texas state parks

story by Pamela LeBlanc

NABLUFF OVERLOOKING LA GRANGE, ICE SKATERS swirl on an imaginary pond and penguins check their fishing lines amid a sea of twinkling lights.

They're part of the quarter-mile long Trail of Lights at Monument Hill and Kreische Brewery State Historic Site, which leads visitors past a quiet nativity scene, around a smokehouse trimmed in a constellation of tiny white lights, and to the doorstep of a thick-walled masonry home where Heinrich L. Kreische once lived and brewed his "Bluff Beer." Inside, wreaths and glowing candles adorn the wood-floored home, musicians perform, and kids line up to meet Santa and Mrs. Claus.

When the bustle of an urban holiday feels too slick, a trip to a state park can put a more laid-back—and Texas-style—spin on the season.

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Some parks encourage campers to deck out their RVs and tents with strands of glowing lights and decorations. Other parks host events that remind visitors what it was like to celebrate Christmas more than a century ago. And in Texas, that can mean Longhorns, airboats, hay rides, and campfires.

BATTLESHIP TEXAS STATE HISTORIC SITE, LA PORTE

According to local lore, a sailor returning to the ship on Christmas Day met a young boy begging for money and food. Touched, he brought the boy back to the ship with him to share a turkey dinner with the crew. His fellow sailors headed out to invite other kids to join them. That sparked a tradition that continued through World War II. Today, the vessel's Yuletide Texas celebration brings back those days, complete with live music, Santa Claus, and a station where visitors can write messages that an assistant will send in Morse code to the North Pole.

LAKE MINERAL WELLS STATE PARK

Palo Pinto County's lush grasses have long attracted ranchers, including Charles Goodnight and Oliver Loving, namesakes of the famous cattle trail, who lived just 10 miles from the park in the 1850s and '60s. To honor the lifestyle of the cowboys who herded those cattle to railyards, the park hosts the Cross Timbers Cowboy Christmas celebration every December. Gather around a campfire in the park's outdoor amphitheater for holiday carols, stories, poetry, and a taste of the life of a working cowhand.









SEA RIM STATE PARK, SABINE PASS

Santa and Mrs. Claus skim down a canal, arriving at the park's boat dock by buzzing airboat in this salt-sprayinfused holiday celebration, dubbed A Very Marshy Christmas. From there, the Clauses head to the park's cabin, where kids line up to chat, make their own holiday ornaments, and ease the chill with a cup of hot chocolate and cookies.

SAN ANGELO STATE PARK

Forget Santa and his reindeer-drawn sleigh. At Hollydays in the Park, visitors can climb aboard a wagon for a close-up look at the resident herds of Longhorn and bison. Afterward, they can paint livestock-themed ornaments. sip hot chocolate, and listen to holiday stories while they warm their toes alongside a crackling campfire.

WASHINGTON ON THE BRAZOS STATE HISTORIC SITE

Move from one 1850s-era scene to the next at Barrington Living History Farm's Candlelight Christmas, a walking tour that begins at the home of Dr. Anson Jones, the last president of the Texas Republic. You'll visit a room where a traveling preacher shares a short sermon written more than 150 years ago, and then visit the slave quarters to learn how they marked the holidays. The experience ends with a barn dance, where guests can learn to dance the Virginia reel, listen to holiday readings, or visit with an old-fashioned Santa.

FANTHORPINN STATE HISTORIC SITE, ANDERSON

Hitch a ride on a stagecoach at the Grimes County Courthouse and travel back in time as you roll to Fanthorp Inn, which catered to travelers during the late 1850s. At the annual Twilight Firelight, you'll hear fiddle music. sample wassail (hot mulled cider), and get a lantern-lit glimpse of the old cedar log structure built by English immigrant Henry Fanthorp, the town postmaster. Stick around for stories. dancing, and poetry.

FORT LEATON STATE HISTORIC SITE, PRESIDIO

Hundreds of luminarias cast a glow on Joseph and Mary (who rides a real donkey), as they search for a place to sleep in Fort Leaton's La Posada del Fortin. The traditional posada takes place around Big Bend Ranch State Park's visitor center, which is housed in an adobe building that served as a trading

Left: Campers make merry at Lake Tawakoni State Park. Right: Decorations and ornament-making at San Angelo State Park.

post in the 1800s. Afterward, mariachis perform, folklórico dancers twirl their skirts, kids take swings at a piñata, and everyone sings holiday carols.

LYNDON B. JOHNSON STATE PARK AND HISTORIC SITE, STONEWALL

President and Mrs. Johnson started the tradition of the annual tree lighting here 48 years ago, harvesting and decorating a native cedar tree placed in the visitor center courtyard. Members of the Johnson family still attend the event (as does Santa Claus), and the tradition has become a cornerstone of the holiday season for residents of the Hill Country. After the lighting, visitors walk the trail to the park's Sauer-Beckmann Living History Farm, where the lamp-lit farmhouse is decorated as it would have been in about 1900. Living historians also serve cookies made in the farm kitchen.



CHRISTMAS IN THE STATE PARKS

Numerous Texas state parks are hosting holiday events in December. Search the Texas Parks and Wildlife Department calendar for more info: tpwd.texas.gov/calendar/holidays.

Monument Hill and Kreische Brewery State Historic Site's Trail of Lights is 6-8 p.m. Dec. 2, 8. 9. 15. and 16. Admission is \$5 for adults: \$1 for children 3-12. Call 979-968-5658

Battleship Texas' Yuletide

Texas is 11 a.m.-3 p.m. Dec. 9. Free with ship admission: \$3 ages 5-11, \$12 ages 12-65, \$6 for seniors, free for active and retired military. Call 281-479-2431.

Lake Mineral Wells State Park's Cross Timbers Cowboy Christmas is 6 p.m. Dec. 9. Park entry is \$7. Call 940-328-1171.

Sea Rim State Park's A Very Marshy Christmas is 3 p.m. Dec. 23. Free admission: the park will collect donated toys for children displaced by Hurricane Harvey. Call 409-971-2559

San Angelo State Park's Hollydays in the Park is 6-8 p.m. Dec. 16. No entry fee. Call 325-949-4757.

Washington on the Brazos State Historic Site's Christmas on the Brazos is 5:30-8 p.m. Dec. 9. Admission is \$5 for adults and \$3 students. Call 936-878-2214 ext. 246.

Fanthorp Inn State Historic Site's **Twilight Firelight**

is 4:30-7 p.m. Nov. 25. Suggested donation of \$10 for adults and \$5 students.

Call 936-873-2633.

Fort Leaton State Historic Site's La Posada del Fortin is 5-9 p.m. Dec. 20. No entry fee. Call 432-229-3613.

Lyndon B. Johnson State Park and Historic Site's LBJ Tree Lighting is 6-9 p.m. Dec. 17. No entry fee. Call 830-644-2252.





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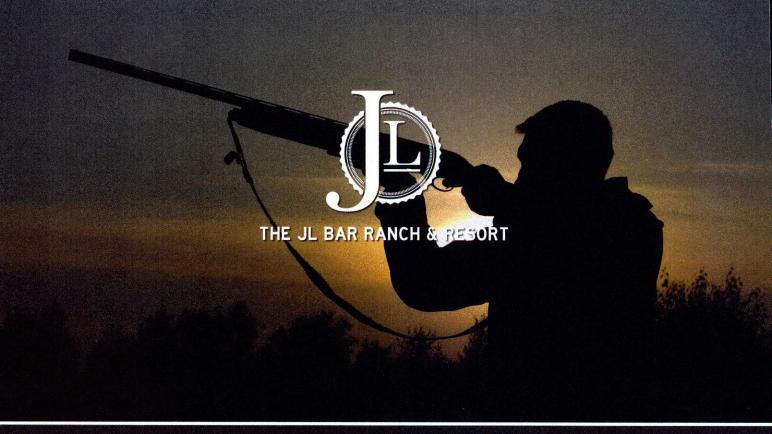
Elaborate 25-foot-tall Victorian gazebos, 500,000 holiday lights and beginning November 24, the beautifully decorated DeGolyer House featuring over 800 nutcrackers on display. Also open Wednesday-Sunday evenings.

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I Private Events I Weddings Hunting

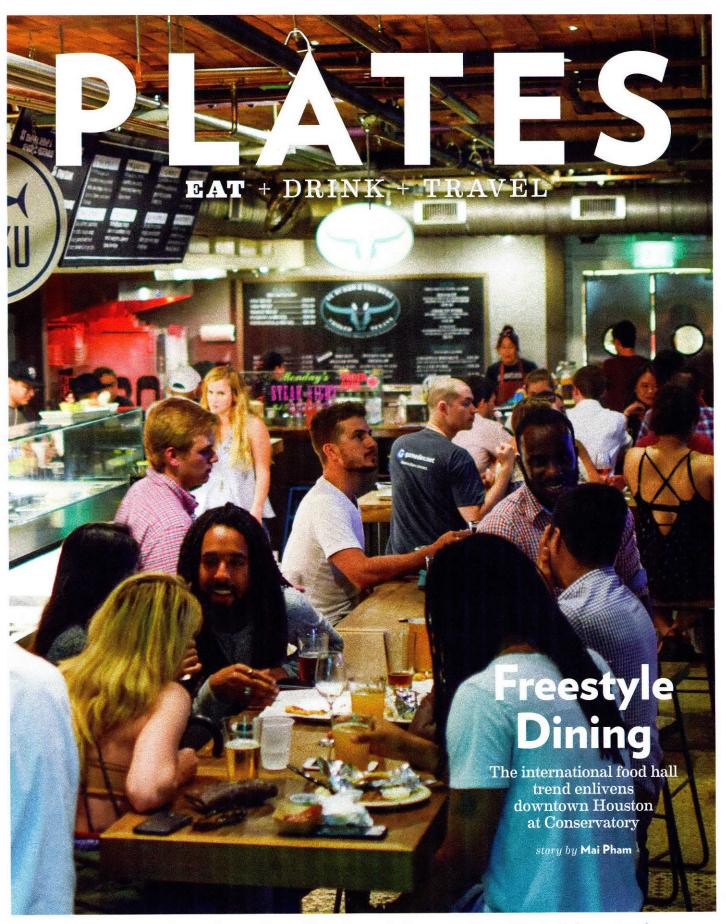
Cuisine

Airport

Wildlife

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Craft beer, wines galore, and an ever-changing selection of dining choices make Conservatory—Houston's first food hall—a great spot for groups.







RRIVING DURING THE DINNER RUSH AT Conservatory Underground Beer Garden & Food Hall, a bustling eatery in downtown Houston, I walked past a wall of colorful pop-art portraits at the entryway, then proceeded down the beautifully ornate stairwell. The scene that greeted me looked like a party in full swing.

Conservatory is a 6,500-square-foot beer garden and food hall housed in the basement of the 1913 Isis Theater, a silent movie house that closed in the late 1920s. The energy these days is electric; on the Thursday evening I stopped by, the space bustled with an attractive after-work crowd dressed in everything from power suits to jeans and T-shirts. In the center of the room, people sat shoulder-to-shoulder on barstools around several elongated community tables.

Everywhere I looked, there was laughing, munching, and

"All of the vendors are from Houston. None of them are corporate. They are all mom-and-pop, individually owned, small entrepreneurs-and for most of the vendors. it's basically their first business."

animated conversation as patrons waited in line to order, mingled in loose groups, or gathered over drinks and plates ranging from fried chicken and barbecue to pizza and poke bowls.

Food halls are all the rage in the culinary world right now. Popularized by the success of the Italian-based Eataly chain, which became famous through its partnership with celebrity chef Mario Batali in 2010, halls big and small are popping up all over the country in cities from New York to San Francisco.

In Texas, food halls are just starting

Local art enlivens the entry; Noble Rot Wine Bar offers wines by the glass and bottle; healthy dining options include a Hawaiian-style poke bowl.

to gain momentum, with new ones slated to open within the next year in Plano, Austin, and Houston. Conservatory, which opened in spring of 2016, is the first of its kind in the greater Houston area.

Currently home to a handful of vendors within the resident beer hall, Conservatory has an artsy-edgy-cool industrial feel inspired by destinations like New York City's Meatpacking District, all the while channeling a distinctly Houstonian identity.

The restored Art Deco handrail leading down the stairs was salvaged from the Isis Theater, for example. And the white neon sign hung above a row of booths reads "HOUSTON" in all caps, at once a proclamation as well as a piece of history. Salvaged from the side of the Houston Chronicle building, which was demolished this spring after 106 years in downtown Houston, the sign—like the beautiful handrail—is central to Conservatory's theme of historical preservation.

"Everyone is local," Conservatory owner Anh Mai asserts with pride. "All of the vendors are from Houston. None of them are corporate. They are all mom-and-pop, individually owned, small entrepreneurs—and for most of the vendors, it's basically their first business."

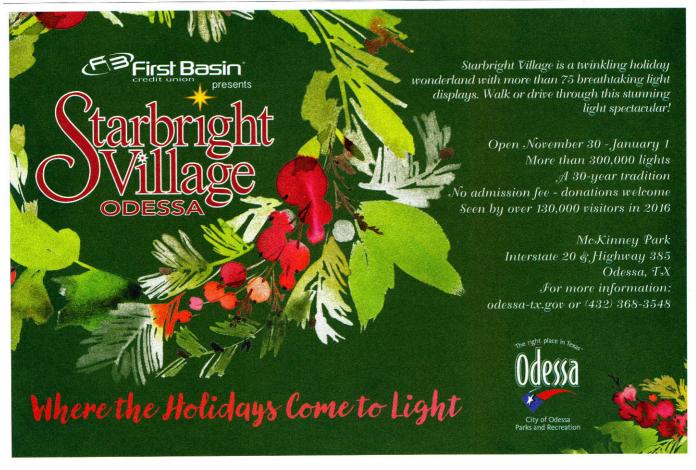
That's true for Arte Pizzeria owner Kelsev Hawkins. Born and raised in nearby La Porte, Hawkins earned a degree in pastry and baking from Le Cordon Bleu in Austin before returning to the Houston area and finding a job at a high-profile Italian restaurant. When it closed, she found herself at a crossroads, selling homemade pastries at local farmers markets while she figured out the next step.

A former colleague who worked at Conservatory asked her to do a pizza pop-up here, and the rest is history.

"I sold out in three hours," she says. Mai, impressed, encouraged her to take over a space that was opening up. Within 28 days of the pop-up, Hawkins opened for business, offering personal pizzas using a dairy-free, vegan dough recipe. "It was about figuring out what I like in a pizza dough," she says of developing her recipe, which uses a rye sponge starter in lieu of traditional wheat flour.

Arte Pizzeria's popular Italiano (\$10) comes topped with red sauce, mozzarella, Italian sausage, red onion, cherry tomatoes, and fresh arugula. I found the flavors and textures of the crisp, sweet red onion and peppery arugula a good foil for her house-made Italian sausage and tangy tomato sauce. But it's the crust that sets this pizza apart: Chewy yet airy inside, with a satisfyingly crisp exterior, it makes each bite special.

El Burro & The Bull, a barbecue







can items like tamales and tacos, has a similar story. Born and raised in Houston's East End, owner John Avila cut his teeth as one of the original pitmasters at Aaron Franklin's famed Franklin Barbecue in Austin. He and his wife, Veronica, had been doing barbecue pop-ups out of a food truck while saving money for their own brick-andmortar restaurant. Conservatory gave them the opportunity to open quickly and with little overhead.

It's a win for Avila and for barbecue lovers. The brisket is melt-in-yourmouth tender, with a tasty, smoky bark; and the sausage is plump and

juicy, with a delightfully snappy case. Pulled pork, smoked turkey, and pork ribs are also on the menu, and sides like ranchero beans and coleslaw are excellent as well.

In addition to purveyors of barbecue and pizza, the current list of vendors includes a poke bowl concept called Moku Bar; Easy Does It, a sandwich and fried chicken spot where everything tastes better with a fried egg on top; Noble Rot Wine Bar, which offers an extensive by-the-glass wine list in the \$5 to \$7 range; a Venezuelan arepa stand called Gordi's Arepas; and The Pho Spot, a

Whether you crave Vietnamese pho, Texas barbecue, fried chicken, or a Neapolitan pizza, Conservatory steps up to the plate.

Vietnamese noodle soup vendor where you can build your own bowl.

The Underground Beer Garden, which anchors the space, offers a rotating selection of 60 beers on tap (usually \$6 a pint) from across the state, including local breweries like Eureka Heights and Holler Brewing.

Chefs and budding restaurateurs hold frequent pop-up events, selling everything from gourmet hot dogs to noodle soups, ice cream, and cakes.

With a renewable lease commitment for vendors of just one year, Mai says Conservatory-in large part due to low start-up costs and its preference for bringing in first-time concepts—has become a sort of restaurant incubator as well as a platform for the community. The artwork throughout the space features a curated roster of up-andcoming local artists. Chefs and budding restaurateurs hold frequent pop-up events, selling everything from gourmet hot dogs to noodle soups, ice cream, and cakes. "This is where local people from Houston can showcase their cuisine and their products," he says.

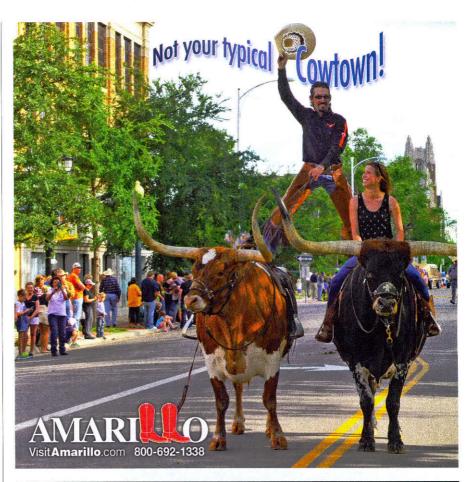
Thanks to its success at Conservatory, Melange Creperie, one of the first vendors, recently made the leap to a brick-and-mortar shop in Houston's Heights area.

Hawkins hopes she can make that happen for Arte Pizzeria, too. "I see myself doing something bigger in the future," she says, citing sales figures that are twice what she expected. "This is a super-cool space. We get super-cool crowds, and this place gets crazy busy."



CONSERVATORY UNDERGROUND **BEER GARDEN** & FOOD HALL

is at 1010 Prairie St. in Houston. Open daily. Call 832-919-8382; conservatoryhtx.com.













This exhibition features today's leading graphic novelists of the illustration world: Mark Crilley, Matthew Holm, Jarrett J. Krosoczka, Lincoln Pierce and Raina Telgemeier. On display is artwork from iconic books such as Baby Mouse, Big Nate, Lunch Lady, Brody's Ghost and Smile. Highlighting the varied style and media used, this exhibition celebrates the art and literature in graphic novels.

This exhibition was organized by the National Center for Children's Illustrated Literature, Abilene, Texas.



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Act Naturally

A whole new world of wine at the Wine Shoppe in Waco

story by Veronica Meewes



Sunday, you'll find Magnolia Market buzzing with starry-eyed devotees of Chip and Joanna Gaines' HGTV home-improvement show, Fixer Upper. Waco has seen a steady uptick of visitors since 2015, when the Gaineses transformed two defunct grain silos into home and garden shops, complete with food trucks and a bakery. But blink and you could miss one of Waco's more understated gems just 5 minutes away, a taupe building emblazoned with two simple words: Wine Shoppe.

Inside, the 700-square-foot space reflects the town's penchant for DIY done right. An industrial table displays magnums of wine and stacks of viticulture books. One pearl-white wall is meticulously hand-lettered with the poetic words of wine writer

The Wine
Shoppe offers
more than
just a carefully curated
collection of
wine. It is
part tasting
room, part
retail shop,
and part
wholesale
warehouse.

Hugh Johnson. A stately diamondtufted leather couch complements the rustic mesquite slab coffee table it faces. And at the center, three tall wooden shelving units display more than 200 wine bottles handpicked by shop owner David Mayfield, who opened the place with his wife, Abigail, in 2014.

The Wine Shoppe offers more than just a carefully curated collection of wine. It is part tasting room, part retail shop, and part wholesale warehouse. It's also become a mecca for the genre known as "natural wine"—wine made without chemicals or additives, using as little technological intervention as possible.

David's career in wine also unfolded naturally. After graduating from Baylor, he worked for the federal government for three years before the writings of British wine expert Michael Broadbent inspired him to learn more about wine.

"It was utterly fascinating to think of the historical aspect of drinking wine that's 100 or 200 years old, and just how intriguing it is that something could live that long in a bottle and still be consumable," David says.

The Mayfields eventually moved to Napa Valley, where David completed a wine studies program at The Culinary Institute of America at Greystone. He felt particularly inspired by a seminar on South American producers, and he found himself captivated by the complex wines coming out of Uruguay. When the couple returned to Texas, David began working for a wine and liquor chain in Austin, but he quickly realized most of the bottles he sought weren't readily available in the United States.

The Wine Shoppe specializes in lesser-known wines from untraditional winemaking regions across the globe.

"There are thousands of grapes from all different places and different people growing them," David says. "But the supply chain doesn't support them because of this misguided idea that Americans just want to drink wines they are familiar with, the cabernets and chardonnays. So I got this crazy notion in my head: Why don't I just import them?"

David and Abigail traveled to Uruguay, where they lived for two months while pinpointing their three favorite producers. Back in the United States, they obtained permits and registrations, bought a warehouse space, and imported their first wines in the fall of 2012.

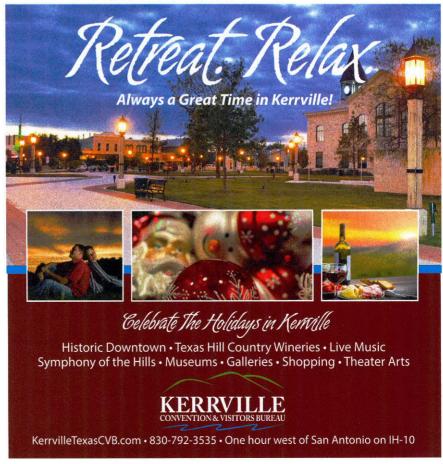
"Then I was the crazy guy going around with 12 wines in my book-and they were all Uruguayan," says David, who served as both delivery driver and salesman.

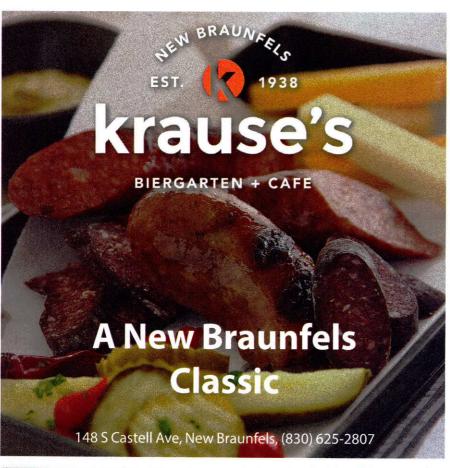
A few of his first clients included restaurants such as Contigo and Lenoir in Austin, Houston wine bar 13 Celsius, and Austin Wine Merchant locations in both Austin and Houston. Next, David and Abigail visited the Basque Country, fell into love with the region's txakoli (an effervescent wine) and sidra (cider) and began importing products directly from specific family winemakers in Spain.

"To me, what is fascinating about wine is the story, the adventure, the knowledge, going to a new place and trying wines on location," he says.

After four years in Austin, the Mayfields decided to return to Waco. A realtor friend found them a warehouse space in the center of town, and it had space in the front for a reception area. In November 2014, the Wine Shoppe opened its doors to the public, introducing many customers to a whole new world of wine. David now sources his inventory from a hundred different wineries and counting, and though the shop's selection may appear humble at first glance, there is much to discover about each bottle. Vintage manila tags provide clues for select wines.











THE WINE SHOPPE

is at 1800 Austin Ave. in Waco. Call 254-294-8102: wacowineshoppe.com.

"Bobal. This is what your life has been missing," reads one, referring to a lesser-known Spanish grape. "A fistful of flowers," teases another. One tag quotes drinks writer Talia Baiocchi: "I've realized that unbridled curiosity-not knowledge, or fancy glassware or the right vernacular-is the only thing you need to love wine."

Curiosity is exactly what leads many people into the shop-and keeps them coming back.

Each week, the shop features three different wines for tasting, and a slate chalkboard behind the bar lists specials and wines available by the glass. Whoever is pouring will gladly regale you with stories about growerproducers while playing jazz albums on the record player.

On weekends, local food truck Milo often hosts pop-up dinners, and the space also fills up for regular aperitivo nights, when David serves wines with cheese and charcuterie from Antonelli's Cheese Shop in Austin. The Wine Shoppe also hosts the occasional intimate paired dinner, with ticket prices averaging \$75. And for \$51 a month, locals can join a wine communitysupported agriculture (CSA) program. which comes with three select bottles of wine plus suggested food pairings (with recipes) and tasting notes.

"The reason to keep doing this is twofold," David says. "One, we help producers who are struggling. And second, if we allow the American market to determine what is available, and what sells, winemakers might have an incentive to pull up vines of sumoll [an uncommon Spanish grape and plant cabernet sauvignon. And if enough people do, there will be no sumoll in the world left. And to me and others who love interesting wine-natural or not—that would be a sad thing." L

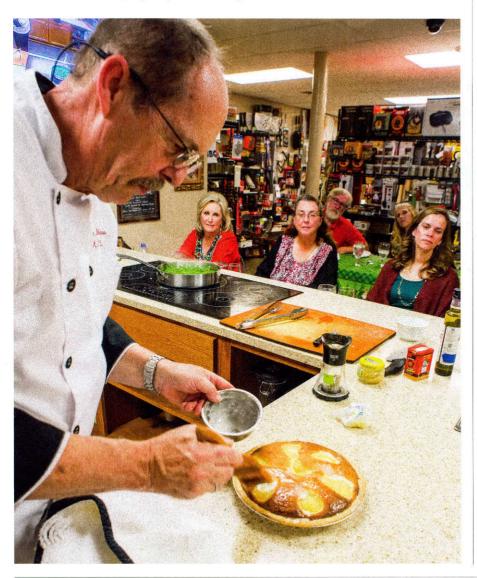
Spicing Up the Range

Le Petite Gourmet Shoppe in La Grange

story by Paula Disbrowe

writer, I'm not usually a fan of "gourmet" kitchen stores. In my experience, instead of tools for serious cooks, the merchandise tends to be heavy on cutesy gifts and novelties like pig-shaped sponges. So, as I approached the door to Le Petite Gourmet Shoppe, across from the historic courthouse in downtown La Grange, I braced myself for the aromas of candles and cinnamon-scented home spray. Boy, was I wrong.

Eat like
a queen,
sharpen your
knife skills,
and discover
your next
culinary
obsession.



"I could see that La Grange was ready for a gourmet food store," owner Donella Dopslauf-Cernosek tells me as we wander past stacks of the latest cookbooks, Belgian waffle irons, gleaming French crocks, puff-pancake makers, and colored sugars. Meanwhile, I try to stay focused despite the alluring aromas wafting from the kitchen.

Since Le Petite opened in July 2006, Donella has made it her mission to empower home cooks with the best tools, service, and kitchen fun around. But the Shoppe's origins began much earlier.

After earning a bachelor's degree from Sam Houston State University in 1970, Donella worked as an extension 4-H youth agent, eventually earning a master's degree at Texas A&M University and working as a County Extension agent in Gonzales and Colorado counties. Back in those days, part of the job meant going door to door to teach homemakers essential skills, including how to safely can and preserve foods.

These days, her no-nonsense approach to empowering cooks with practical information and efficient tools serves her customers well. To stay on top of trends, Donella regularly attends the International Housewares Show in Chicago so her store can offer the latest inventions in the culinary world. Eventually, when those items finally arrive in big-box stores, she phases them out to make room for fresh inventory.

As an example, she tells me about an older German woman who came in looking for a vegetable peeler. "She was frustrated by her old one and wanted something that worked," Donella says. Donella showed her a few options, including her favorite—a model that sells for \$46. The woman purchased the peeler, and then returned a few weeks later. "I thought, uh-oh," Donella confesses, "but she

Chef Mike Morphew, a Texas transplant from London who has cooked for the royal family, teaches classes at Le Petite Gourmet twice a month.



bought three more, one for each of her children."

However, not everyone can afford a splurge tool, so to serve a wide audience, Donella offers items in various price ranges. "I have always maintained that educating the consumer, regardless of who they are or what their means might be, dictates their choice." she says. "Price normally does not matter in their decision."

As a hub between major cities, La Grange has proven to be a fortuitous place for networking. One day, chef Mike Morphew, a London native who had followed his wife to Texas, stopped by to introduce himself. When Donella discovered that he'd cooked for the royal family at Buckingham Palace, and had opened culinary schools around the world, she invited him to teach cooking classes in La Grange. He accepted, and now his twice-monthly, two-hour courses (\$50, including a

Chef Morphew's cooking classes come with a three-course meal, including wine pairings and dessert.

three-course meal and wine), attract devoted locals and visitors alike.

Morphew's recent "Taste of Scotland" class featured these menu items: cock-a-leekie soup with barley, oatmeal-crusted fillet of salmon with spinach cream sauce, broccoli with whiskey cheese sauce, and a boozy tipsy trifle. As an added perk, students receive a 10 percent discount on store purchases, and chef Mike sharpens dull knives upon request.

Morphew's easy teaching style and accessible, imaginative recipes—not to mention his stories about cooking at the palace—make for a wonderful evening. And in the short time that we spent together, I learned plenty. He demonstrated why he likes his favorite mixer (a model I wasn't familiar

with) better than the leading brand. To show me the power of his preferred blender, he augmented his silky potato leek soup with a handful of herbs and other ingredients, including what he described as "good European butter." Some things, I was learning, cannot be easily substituted.

Take peppercorns, for example. A few years ago, Donella met Bertil Akesson of the South African company Akesson's Peppers, which has a high-end pepper and chocolate boutique in London. Akesson has family in Central Texas, and whenever he and

his wife visit, he personally delivers a fresh supply of spices and chocolate to the store.

Morphew toasted a few varieties of those Akesson peppercorns for me, and their intoxicating fragrance and earthy, citrusy flavors made me reconsider the possibilities of "freshly ground pepper" in a recipe. Before I left, I sipped a cup of chocolate tea made from cocoa husks.

Morphew's easy teaching style and accessible, imaginative recipes—not to mention his stories about cooking at the palace-make for a wonderful evening.

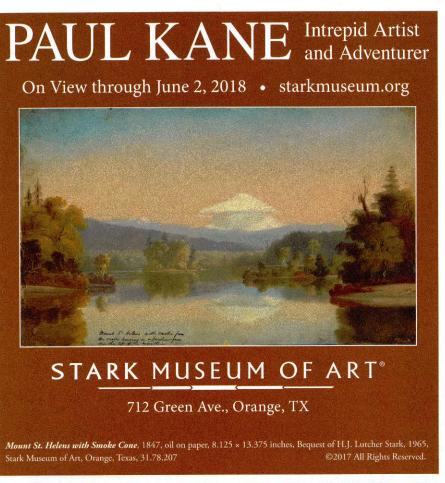
And classes aren't just for adults: Coy Heinrich, a lanky and unflappable young adult who learned to bake from his mother and grandmother, teaches popular Kids 'N the Kitchen classes throughout the summer and during the holidays. Le Petite also hosts private birthday parties and offers a bridal registry. To compete with online retailers, Donella tells me, her shop puts extra effort in packaging so "brides receive beautifully wrapped boxes, not brown packages in the mail."

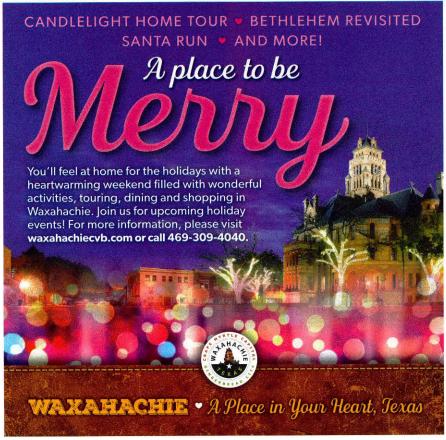
I returned home newly inspired. I toasted peppercorns, ground them with a mortar and pestle, and sprinkled them over poached eggs. Voila: An everyday dish became elevated and exciting. I made leek and potato soup because Mike's was so delicious, and I wanted more of that soothing puree. I'd also spied a few new kitchen toys that I've added to my Christmas list, like the chicken-shaped roasting pan and a blender attachment for making nut butter. Suffice to say I'll be back, soon.



LE PETITE **GOURMET SHOPPE**

is at 226 W. Colorado St. in La Grange. Open daily. Call 979-968-4000: lepetitegourmetshoppe.com.









HOLIDAYS AROUND THE TABLE

n the coming weeks, families across Texas will gather to puzzle over index-card recipes, stir sticky pots, peer into ovens, and maybe mop up a spill or two. These annual gatherings with family and friends are perhaps the greatest tradition of the holidays—a chance to celebrate the season, reflect on the year past, and look forward to the year ahead. Love fuels this flurry of activity, and our shared heritage of home-cooked comfort provides a rallying point that everyone can embrace: the holiday meal.

With the holidays approaching, we decided to explore a variety of seasonal comfort food by visiting with cooks from across the state. As you might expect in a state as diverse as Texas, the results are a rich mixture of tastes and traditions. Oh, and we asked for recipes too, like Tío Rod's fiery salsa (roasted on the banks of the Rio Grande) and Elaine Erwin's buttermilk pie (a Crockett favorite year-round).

We hope you find inspiration in these Texas traditions and embrace the season as a chance to celebrate your own. Happy holidays!

—TH Staff





Chuckwagon Man

Celebrating with Tom Perini

irst and foremost, Buffalo Gap restaurateur Tom Perini is a beef man. He comes from a long line of ranchers, and his Perini Ranch Steakhouse in Buffalo Gap has been serving traditional cowboy cuisine since 1983. But he and his wife, Lisa, enjoy serving other favorite meats (along with traditional West Texas tamales) as appetizers to the main event at holiday time.

Tom often cuts a rack of lamb into chops, flavors them with Perini Ranch Steak Rub, and then cooks them over a mesquite fire. To grill 1 1/2-inch chops, he advises heating the grill enough that you can hold your hand close to the grate just about two seconds, then grill for three minutes per side for medium-rare to medium. "You need some color inside or they'll be too dry," he promises, adding that jalapeño jelly is the preferred condiment. Alternatively, Tom prepares St. Louis-style pork ribs as the holiday dinner starter. That same steak rub goes onto the ribs, along with extra freshly ground black pepper. Prepping the pit or smoker to about 250 to 275 degrees, he puts the rack on the grill bone-side down for two-and-a-half hours, then flips it for another 15 minutes, "just for good color." The best way to see if they're done? "Use tongs to pick up the rack in the middle; the rack should bend. If not, they're not done yet."

Gatherings with the Perinis often include a wide network of friends, family, and colleagues, so Tom and Lisa prepare for a crowd. "We'll have turkey and ham, too, and share the big feast with lots of friends from around here who join us. This way, there are lots of leftovers to share with everyone," Tom says. "And we always have tamales, made by a local family. It's a great Christmas tradition that we enjoy with Champagne, always on Christmas morning."

—June Naylor

Recipe

PERINI RANCH STEAK RUB

(makes 1/2 cup)

- / 1 1. 110ul
- 1 T. coarsely ground sea salt
- 4 tsp. coarsely ground black pepper
 - 1 tsp. dried oregano
 - 4 tsp. granulated garlic
 - 1 tsp. paprika
- 1 tsp. granulated beef stock base

Mix ingredients together; sprinkle or rub into meat. Store in an airtight container.





Meat You There

Grilling with Lou Lambert

ire fan Lou Lambert honed his chops at Reata in Fort Worth before wowing Texans with his sophisticated take on barbecue at Lamberts Downtown Barbecue in Austin. While his fame may have come in the city, his heritage is traced to West Texas, where his ancestors established cattle ranches soon after the Republic of Texas was founded. Family members still run those ranches, and the many cousins still gather every holiday season at the family's grand Victorian home in Fort Davis or on a ranch between Marfa and Fort Davis.

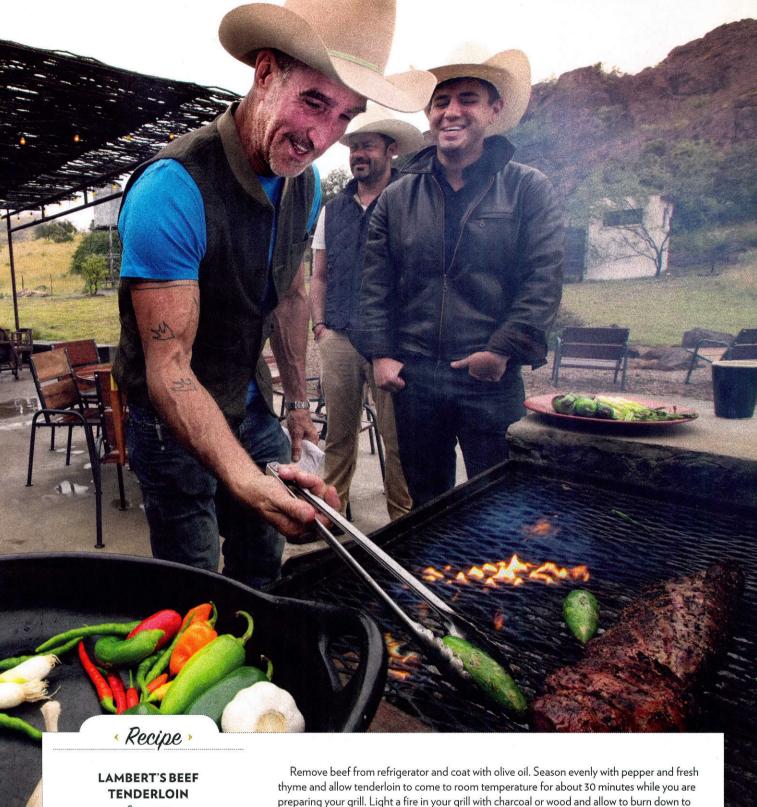
"We'll have 20 or so together at the holidays," Lou says. "Between meals, we'll hike, watch football, and shoot skeet." Tables groaning under the weight of the giant potluck feature everything from turkey-and-oyster dressing to giant casseroles of potato gratin, green beans, carrots, and braised onions, along with Lou's Caesar salad and lots of pies. The centerpiece, however, is usually beef tenderloin, crusted in black pepper, fresh thyme, and coarse salt, and served with a creamy horseradish sauce and pickled jalapeños. A foolproof crowd-pleaser, it cooks quickly and is guaranteed to steal the show.

—June Naylor

· Web Extra

Find more holiday food at texashighways.com, including a New Orleans-inspired bread pudding recipe from Cace Kitchen in Longview and Austin Chef Todd Duplechan's homage to boudin, a tradition of his Cajun heritage.





Serves 10

- > 1 beef tenderloin, approximately 4 pounds, trimmed and tied
 - > 1/4 c. olive oil
- > 3 T. coarsely ground black pepper
- > 2 T. coarsely chopped fresh thyme
 - > kosher salt, to taste

preparing your grill. Light a fire in your grill with charcoal or wood and allow to burn down to medium high. Arrange some of the coals on one side of the grill to make a hot zone and some coals on the other side to make a cooler indirect heat zone.

Generously season the beef with salt and place directly over the hot fire, searing on each side for about 5 minutes until the tenderloin is caramelized and crusted. Move the beef to the cooler indirect heat section of the grill and close the lid, allowing the tenderloin to roast, turning occasionally. Continue cooking the tenderloin until a thermometer inserted into the thickest part of the beef reaches 125 degrees for medium-rare, about 20 minutes. Allow the beef to rest for at least 15 minutes before slicing.



ithin minutes of stepping into Irma's Original, the James Beard Foundation award-winning restaurant located in the shadows of Houston's Minute Maid Park, you'll feel like you've entered someone's home. Part of it has to do with the big mural of Irma Galvan above the bar, which depicts the spunky owner smiling down at the main dining room like a mother looking fondly at her children. But more than that, it is her special brand of hospitality.

Once you're seated, one of the servers—Irma herself, likely, or one of her kids—will greet you warmly, ask you if you'd like something to drink, then proceed to treat you as if you're a guest at their home.

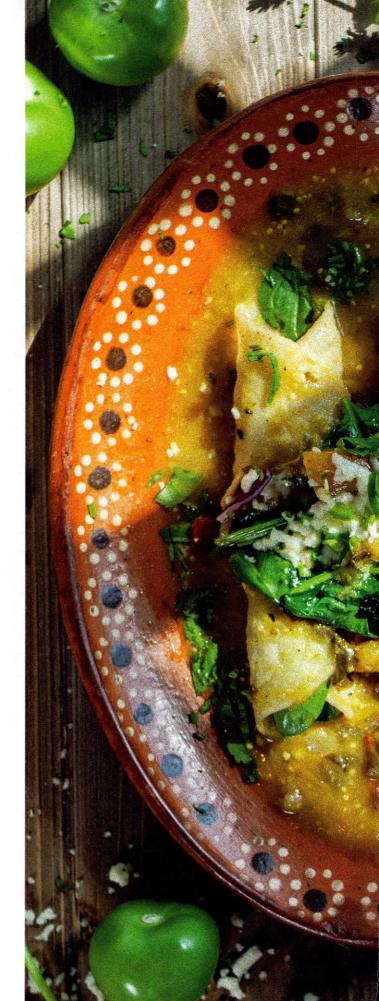
You will never get a menu. Because at Irma's, there are no menus. Irma says it's because most people can't make up their minds about what they want. "If someone comes and says, 'Well, I can't make up my mind between the *mole* and the enchiladas,' we'll give her a half order of *mole* and an enchilada," Irma explains. "We've been here 29 years, and that's the way it is."

Patrons can choose from items like spinach enchiladas, *mole*, chiles rellenos, carne guisada, enchiladas (chicken, beef, cheese, and Mexican enchiladas), chicken and beef fajitas, fish tacos, red snapper, and ribeye steaks. During the holidays, however, Irma says emphatically, "Tamales are No. 1."

Tamales are a Mexican holiday tradition, though she offers them throughout the year. Production increases five-fold right after Thanksgiving, when the restaurant makes between 50 and 75 dozen every week. Irma's specialty is the *puerco* (roasted pork) tamale, but she also offers *pollo verde* made with chicken and green tomatillo sauce, as well as a vegetarian tamale stuffed with zucchini, carrots, and black beans.

Another treat for vegetarian diners is her spinach enchiladas, a house favorite. "It's green, so it's perfect for Christmas," she says.

-Mai Pham





IRMA'S ORIGINAL SPINACH ENCHILADAS

For the tomatillo sauce:

- > 15 medium-sized (3-inch diameter) tomatillos, peeled
 - > 1 onion, cut into wedges
 - 6 whole garlic cloves
 - > 1/4 tsp. cumin
 - 2 c. water
 - > 1/2 c. cilantro
 - > 2 T. extra-virgin olive oil
 - > Salt to taste (about 1/2 tsp.)

For the enchiladas:

- > 12 5-inch corn tortillas
- > 2 T. diced tomatoes
- > 2 T. diced yellow onion
 - 2 T. diced garlic
- > 2 tsp. chopped chives
- 4 T. extra-virgin olive oil
- > 2 bunches of spinach (or 216-ounce bags of pre-washed spinach)
 - > 3/4 c. grated mozzarella cheese
 - > 1/2 c. cotija cheese
 - Sea salt and cracked black pepper

Preparing the tomatillo sauce:

Place tomatillos, onion, garlic cloves, and cumin in a large saucepan. Add water to cover the tomatillos. Bring to a boil, reduce heat, then simmer uncovered about 10-15 minutes. Remove from heat and cool.

Pour the cooled, boiled tomatillos into a blender and pulse on slow to achieve a chunky texture.

In a skillet, heat the oil on medium-high, then pour in the blended tomatillos. The sauce should pop and sizzle from the heat. Add water if the sauce is too thick; the consistency should be like chunky gravy. Set aside. (Sauce can be prepared a couple of days in advance.)

Preparing the enchiladas:

In a large skillet over medium heat, sauté half of the tomatoes, onions, chives, and garlic with 2 T. oil until fragrant. Slowly add spinach, sprinkle with sea salt and cracked black pepper, and toss until wilted but still bright green. Set aside.

In another skillet, heat 2 T. oil over medium heat. When the oil is hot, dip tortillas into the hot oil until soft.

Place the softened tortillas flat on a plate, then place a dollop of spinach in the centers. Roll the tortillas to make enchiladas. Arrange in a 9 x 13-inch baking dish, and top the enchiladas with mozzarella cheese. Bake uncovered in a 350-degree oven until cheese is melted. To serve, top each enchilada or enchilada plate with tomatillo sauce. Garnish with sprigs of fresh spinach, diced tomatoes, and a sprinkling of cotija cheese.



Paradise Found

Breaking bread at Eve's Garden

he banter among the family trio that co-owns Eve's Garden Bed & Breakfast, an eclectic, seven-room retreat in the tiny Big Bend community of Marathon, reflects a hard-to-resist conviviality. Easygoing but always at work, Kate Thayer, her son Noble Baker (pictured), and Noble's wife, Alaine Berg, run Eve's Garden with special attention to their guests' experiences, especially delicious meals.

They also bake together, a joint enterprise that is as much about providing breakfast for guests as it is their shared enthusiasm for the art of creating good food. The ambrosial Noble Bread, an Eve's Garden favorite served with breakfast year-round, gets a special treatment for the holidays, transformed by fresh rosemary and tart cranberries into a savory Christmas delicacy. "We serve this holiday bread alongside warm, baked seasonal fruit and an egg frittata filled with home-grown greens," Alaine says. "We also set the table with plates of French herbed olive oil for dipping, fresh butter, fun cheeses, jellies, avocado, and garden tomatoes—plus Champagne."

Kate says that the mood at Eve's Garden is festive all year, but especially during the holidays, when they often have visitors from throughout the United States and as far away as India, Germany, and France. "We serve breakfast at 9, but we invite people to come in at 8 to get to know each other," she says. "We set up our tables so that it's easy to talk to strangers, and we serve family-style. I've had people still at the table at 11, immersed in conversation."

-E. Dan Klepper

< Recipe >

NOBLE BREAD

(makes 41-pound loaves)

> 6 1/2 c. unbleached all-purpose flour
or bread flour

> 2 1/2 c. warm (100-degree) water

> 11/2 T. kosher salt

> 1 1/2 T. yeast

> 1/4 c. olive oil

 kosher salt, rosemary leaves, and cranberries for garnish

Combine all ingredients in a plastic, 4-quart container with a lid and place in the refrigerator. Let rise for 90 minutes with the lid loosely closed. Remove dough, punch it down, and return to the fridge for at least 2 hours (and up to 2 weeks) until ready to bake.

Divide dough into 4 pieces, and divide each piece into about 20 balls. For each loaf, place the balls in a 12-inch cake pan. Bake at 450 degrees for 25-30 minutes or until golden brown. Cool on a serving platter spread with olive oil, then garnish with flaked kosher salt, freshly chopped rosemary leaves, sprigs of rosemary, and fresh crapherries



From the Valley to the Hills

Jack Gilmore's holiday hash

rowing up among the citrus orchards, towering avocado trees, and fertile farmland in and around Brownsville, chef Jack Gilmore—owner of Jack Allen's Kitchen in Austin and Round Rock—has been connected to South Texas since he was old enough to climb the mango tree in his backyard. Today, the region's bounty and robust flavors influence his comfort-driven menus with dishes like bacon-wrapped Texas quail and slow-roasted barbacoa.

Many of his favorite childhood food memories involve vegetables. For instance, he remembers his Hispanic aunt, "Tía Maria," sizzling skillets of onions and a mix of calabacita, zucchini, and crookneck squashes.

The seductive aroma of vegetables browning in the pan led to his love of hash, a crispy, savory side dish of diced potatoes and various other vegetables and aromatics. Around the holidays, the chef pairs potatoes with butternut squash. "Butternut squash has the earthy characteristic of potatoes and the sweetness and color of pumpkins," he says, "so it's perfect for the season." The recipe is also endlessly versatile. "Hash is basically a canvas for any of your favorite ingredients," he says. "You can add chopped bacon, ham, shredded meat, or peppers," he says. The dish is particularly great for holidays because it can be prepped in advance. Once the diced vegetables are roasted, they can be refrigerated for a couple of days and then finished in a cast-iron skillet with olive oil, butter, or bacon fat.

Hash is a snap to assemble, but the chef insists size matters. Whether you opt for a large or small dice, you'll get the best results if you "cut everything the same size," he says. Vegetable lovers will welcome the addition to the usual starch fest of mashed potatoes and cornbread dressing. "Hash is the perfect accompaniment to any roasted meat," Jack adds, "and it's delicious drizzled with maple syrup or honey." Major bonus: Leftovers are even better the next day, topped with poached eggs.

—Paula Disbrowe



· Recipe >

BUTTERNUT SQUASH HASH

Serves 6-8

- 2 medium butternut squash, peeled, seeded, and chopped in 1/4-inch dice
- > 4 red potatoes, chopped in 1/4-inch dice
- > 1 medium red onion, chopped in 1/4-inch dice
 - 2 garlic cloves, chopped
 - > 1 T. rosemary, chopped
 - > 1 T. thyme, chopped
 - > 1 T. sage, chopped
 - Salt and pepper, to taste
 - 1/4 c. plus 2 T. olive oil

Preheat oven to 400 degrees. In mixing bowl, combine all ingredients, except 2 T. olive oil. Coat pan with remaining oil and place in oven, stirring occasionally until almost done, approximately 30 minutes.

Allow to cool and refrigerate; when ready to eat, heat 2 T. olive oil in cast-iron skillet on medium heat and brown the hash, stirring every few minutes, for approximately 20 minutes.





Buttermilk Bliss

Stockman's Steakhouse in Crockett

or the past quarter century, Elaine Erwin has been the chef and manager of Stockman's Steakhouse in Crockett, and she knows the value of tradition and consistency when it comes to holiday meals. After all, sinking your teeth into your family's heritage fills the heart as much as the stomach. Housed in the old Houston County Auction Barn, the steakhouse these days serves up steaks, baked potatoes and other sides, and sweet potato and silky buttermilk pies throughout the year—usually with a glass of sweet tea. But she has a special fondness for buttermilk.

"The only thing I add to the basic recipe is a little nutmeg," Elaine says. She says that while the holidays are a great time to share culture and traditions, she tries to create a sense of community year-round, and she doesn't shy away from sharing her recipes for togetherness. "I give these to anyone

who asks. I don't mind."

-Dana Goolsby

« Recipe »

STOCKMAN'S OLD-FASHIONED BUTTERMILK PIE

9 eggs

> 9 T. flour

> 3 sticks margarine, melted

> 1 1/2 c. buttermilk

> 3 tsp. vanilla

> 3/4 tsp. nutmeg

> dash of salt

> 5/4 tsp. nutmeg

> 4 1/2 c. sugar

> 2 unbaked pie crusts

Preheat oven to 425 degrees. Beat eggs lightly, then blend all other ingredients; pour into pie crusts. Bake pies for 10 minutes, then reduce heat to 350 degrees. Cook the pies until firm, about 1 hour.

Ponche Navideño

Melissa Guerra's traditional Christmas punch

or many people, the holidays are an especially stressful time. But for Melissa Guerra, whose eponymous website, melissaguerra.com, is an online kitchen marketplace and blog dedicated to the cuisine of South Texas, the season can also be a time to slow down and enjoy the company of the people we love.

"During the holidays, people get off their phones, unplug, and we just sit around," Melissa says. While guests chat late into the night at her family's cattle ranch 35 miles north of Edinburg, they're usually sipping from a hot mug of ponche navideño, or Christmas punch.

"At the base of the punch is jamaica, which is the dried hibiscus flower," explains Melissa, who also wrote the James Beard Award-nominated cookbook Dishes from the Wild Horse Desert: Norteño Cooking of South Texas. "Then, it has all these different fruits and dried ingredients that are a great illustration of ranch and South Texas culture."

Although Melissa, an eighth-generation border Texan, didn't start drinking ponche navideño herself until she was married, the tradition dates back hundreds of years. "Since we don't have a ton of rain here, even our treats are dried," she says. "These would have been special ingredients that you could have purchased at the local mercado, and they would have lasted for a while."

The holidays at Melissa's ranch are filled with family and friends. They typically enjoy a large midday meal and then a light supper of a few tamales and a hot cup of *ponche*.

"The biggest tradition for us, I guess, is just people," Melissa reflects.

—Daniel Tyx



PONCHE NAVIDEÑO

Serves 8

> 2 qts. water

> 2 sticks cinnamon

> 1/4 tsp. ground cloves

> 1/4 tsp. ground anise

> 1 c. jamaica (dried hibiscus flowers)

» 8 oz. piloncillo or panela

(or 1 c. white granulated sugar)

> 1/2 apple, cored and chopped

1 pear, cored and chopped

> 1 oz. pitted prunes, chopped

1 oz. raisins

> 1/4 lb. tangerine, peeled and separated into sections

> 4 oz. sugarcane, peeled and separated

> 2 oz. tamarind pods, peeled and deveined

> 1/4 lb. guavas, fresh or frozen, quartered with seeds removed

In a 6-quart stock pot, bring the water, cinnamon, cloves, and anise to a boil. Add the jamaica and boil for 5 minutes. Remove from heat, allow to cool completely, and then strain out the jamaica flowers, saving the liquid tea. Return the tea to the stock pot. Add the sugar, apples, pears, prunes, raisins, tangerine, sugarcane, tamarind, and guavas. Simmer for 5 to 10 minutes, then remove from heat. To serve, ladle some of the fruit into a mug and pour warm ponche over it.



Tamale time!

With Larry Delgado, it's a wrap

aking tamales over the holidays has always been a family affair for Larry Delgado, the chef and owner of SALT: New American Table and House Wine & Bistro in McAllen. Growing up with nine sets of uncles and aunts on his dad's side, plus 10 on his mom's (and a veritable brigade of first cousins), making tamales was also an industrial-scale operation.

On a Sunday in December, the men and boys gathered at his paternal grandparents' house in a rural *colonia* northwest of Edinburg to butcher a pig his uncles had fattened up throughout the year. "We did everything traditionally," Larry recalls. "We'd shave, carve, cut chicharrones, stir the pot, light the fire, shovel coals—whatever needed to be done; everyone lent a hand."

The following week, once all the meat had been slow-cooked, the women and girls convened in his late grand-mother Leonor's kitchen for a *tamalada* party. When Christmas Eve arrived, it was finally time to cook the tamales.

"We'd eat tamales all night long, go to midnight Mass, come back, eat some more tamales, and then head home for a good night's sleep," Larry remembers.

These days, his Tía Lala makes tamales year-round, and the December tamalada tradition continues in smaller form at the home of Larry's mother, Noelia. Now they use olive oil instead of lard, and don't stick to pork. "We throw in beans, jalapeños, chicken, and whatever else we are feeling," Larry says.

That spirit of innovation carries over at SALT, where he adds a different original tamale to the menu each holiday season. One year, it was a tamale stuffed with *huitlacoche*, a corn fungus that's a popular Mexican delicacy. Another, it was a tamale with *mole* sauce wrapped in banana leaves rather than corn husks.

No matter if it's the classic version or one of his signature concoctions, Larry says it just wouldn't be Christmas without tamales. "I enjoy the history and nostalgia of it. Come Christmas, there's never any shortage of tamales."

-Daniel Tyx





« Recipe »

A TAMALE TWIST

At its most basic, a tamale is a bundle of corn masa (dough) wrapped around fillings such as pork, chicken, beans, or even fruit, then steamed in a corn husk, banana leaf, or other natural wrapper. In many parts of Texas, you can buy ready-made masa for tamales in the refrigerated section of the supermarket or from a tortilla factory. Or you can make your own with a commercial corn flour product called masa harina (dough flour).

Many cookbooks and online sources provide filling recipes and instructions on wrapping and steaming your tamales, but here's a masa recipe that leaves lots of room for creativity. "For a sweet twist, replace salt in your masa with cinnamon and sugar," Larry Delgado says. "Then add condensed milk instead of lard. Fill the dough with roasted pecans, golden raisins, and cajeta (Mexican goat-milk caramel)."

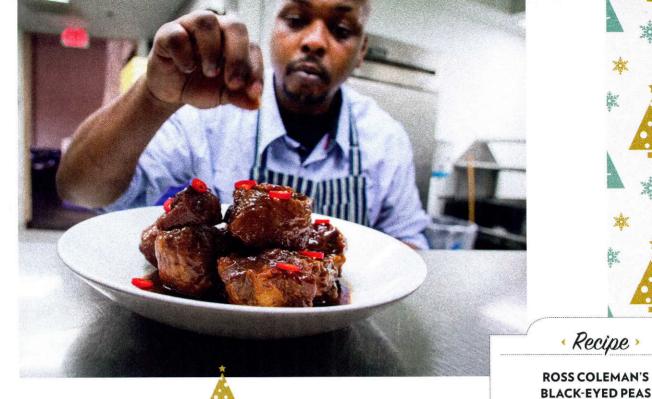
Basic Masa Recipe for Tamales

- > 6 c. masa harina
- > 5 c. warm water
 - > 2 c. lard
 - 2 tsp. salt
- > cumin, onion powder, chile powder (optional)

In a large bow, mix the *masa harina* with the water. Allow to sit for 20 minutes, then beat with an electric mixer until a dough forms. Add salt and desired spices. In a separate bowl, whip the lard until fluffy. Add the lard to the dough, combine well, and use immediately or refrigerate up to 24 hours.







Holidays in the Kitchen

Southern-style with Ross Coleman

rowing up on the northwest side of Houston, Ross Coleman says his mama always took care of the holiday meals. "We would usually have a nice gathering and would eat traditional things like turkey, ham, mac n' cheese, chitlins, and sweet potato pie," he recalls.

An athlete who excelled at sports like football, basketball, and track, he didn't really take an interest in the kitchen until one day in 2001, when he saw Bobby Flay throwing it down against Chef Masaharu Morimoto in one of the original Japanese episodes of Iron Chef. "It blew my mind," Ross says. "I called the Art Institute of Houston the next day and enrolled. I was 18."

These days, when it comes to preparing holiday meals, Ross, who owns Kitchen 713 in Houston with chef/co-owner James Haywood, is the one in charge of the family meals. And in the same way that his restaurant serves globally inspired Southern cuisine, he tends to change things up when cooking at home. For Christmas, that means bringing a little culinary flair to his smoked turkey with a Cajun-style brown gravy flavored with crab meat, crawfish, and shrimp. Lamb chops, likewise, don't just get grilled. Ross marinates the whole rack in salt and pepper, onion and garlic powders, mustard, and hot sauce; cold smokes the entire rack; then finishes it over an open fire on the grill.

At New Year's, "that's when we break out the chitlins," he says, ""cause it's pork, and it's supposed to be for good luck."

Ross often combines several of the Southern "good luck" ingredients in one pot, served like a stew-ham hocks, collards, mustard greens, and black-eyed peas. "That way, he says, "You get all your traditional things that you need to eat for New Year's in one bowl."

-Mai Pham

« Recipe » **ROSS COLEMAN'S**

- > 1 lb. dry black-eyed peas
- > 1 yellow onion, diced
- > 1 bell pepper, diced
- > 3 stalks of celery, chopped
 - > 1 oz. chopped garlic
 - > 8 oz. cherry tomatoes
 - > 1 smoked ham hock (or 1 smoked turkey leg)
- > 1/2 gallon chicken stock
- > 1 lb. of andouille sausage, cut
- > 1 lb. of mustard greens, triple-washed, cut in 1/4-inch strips
 - > 4-6 oz. Parmesan rind
 - 3 T. oil
 - Water
 - > Salt and pepper to taste

In a large stockpot, sauté bell peppers, celery, and onion in 3 T. oil for about 5 minutes until soft. Add chopped garlic and sauté for 2 minutes. Add chicken stock, black-eyed peas, ham hock, andouille sausage, cherry tomatoes, and mustard greens. Bring to a boil, lower heat, and let simmer for 1 to 1.5 hours until peas are soft. Add water as necessary, keeping the water level 1 to 2 inches above the beans.

Once the beans are tender, turn off heat and add Parmesan rind; let sit for 15 minutes. Add salt and pepper to taste.



A holiday border fiesta

«Recipe»

T-ROD'S ROASTED SALSA

(makes 4-6 cups)

- About 8 chile peppers: jalapeño, serrano, cayenne, or large green Anaheim
- 1 yellow onion, peeled and quartered
- > 4 whole large, peeled garlic cloves
 - 3 whole garden tomatoes with stem core removed
 - > 1 lime
 - > A bundle of fresh cilantro
 - > 2 tsp. course sea salt
- > 1 or 2 8 oz. cans of tomato sauce (optional)

Remove stem tops and pierce chiles with a fork. Wipe skillet with olive oil, then heat to medium on stovetop or over an open flame. Distribute chiles, onion, garlic, and whole tomatoes across skillet and roast slowly until the skin has blackened, turning occasionally and pressing them with tongs. Remove from skillet. In a blender, add a quarter cup of warm water, then add the roasted ingredients and cilantro and blend until coarsely blended; don't liquefy. Add sea salt and the juice of one lime. If mixture is too hot for you, add tomato sauce to taste, then add more salt, lime, and cilantro to restore your tangy flavors.

n cities and towns throughout much of Texas, the holiday table isn't complete without a family recipe for salsa, which enlivens everything from turkey to tamales. And in the Big Bend badlands near Presidio, few families gather with as much gusto as the Trevizos, who have roots here going back generations.

Normally, the Trevizo ranch-style menu focuses on rice, beans, salad, homemade flour tortillas, frosted sheet cake, and asado de puerco—an aromatic stew made with cubes of pork simmered in a red chile sauce over an open flame. Still, it's the special family salsa, a pungent, tongues-aflame mixture fine-tuned by Rodrigo Trevizo (brother to seven Trevizos, uncle to dozens more), that always gets the fiesta started.

Rodrigo (aka Tío Rod) lives on the family homestead between dry Cibolo Creek and the Rio Grande. "We all worked, even as little kids," recalls Trevizo, who retired from his job as superintendent of Big Bend Ranch State Park in 2013. "We hand-dug a water well 86 feet deep, raised livestock, and lived like pioneers. I chopped firewood and drew water every morning for cooking, bathing, and watering the cows and horses. My mom cooked on a wood-burning stove and taught me how to cook anything on that stovetop, including chiles, beans, picadillo, tamales, and tortillas."

These days, Trevizo likes certain things to remain the same. "I may have high-speed Wi-Fi and a blender," he says, "but I still go old-school when roasting chiles; just a cast-iron skillet, a little oil, and a wood-burning flame."

Trevizo takes advantage of the year-round growing season in Presidio, which allows for plenty of homegrown chiles for his salsa even in December. He prefers a variety of the cowhorn pepper, a curved, lumpy member of the cayenne family, because the tangy bite isn't overpowered by the chile's heat. He adds a few jalapeño or serrano peppers to round out the flavors.

"Typically I'll use all the green chiles and save the reds to dry. But around the holidays, I blend the red with the green. You get a weird salsa color, but before everything goes into the blender, it looks a lot like Christmas!"

-E. Dan Klepper











you, like me, are not one of the estimated 10 million quilters in the U.S., you may be as surprised as I was by the magnitude of the quilting phenomenon in Texas. Before I went on a months-long quilt quest, the craft seemed to me hair-pullingly repetitive and, well, boring. That's because I had no idea what it actually was. I'd never owned a nice quilt or thought much about them. But as I started to piece together

(forgive me, quilting lends itself to puns) all that this centuries-old art form is, I realized the robust quilting culture in Texas not only inspires and comforts those it touches, but it also tells a story about where we come from.

Beneath the deceptively simple definition of quilting—"the process of sewing two or more layers of fabric together to make a thicker padded material"—lies a multitude of dichotomies. It is both communal and individual; it can be wildly nonconformist and yet steadfastly rooted in tradition. It is both form and function. It stitches people together across age, racial, gender, and socioeconomic differences. It is a massive moneymaker in Texas but was born from the utilitarian practice of making do with what you've got (ever heard of the feed sack quilt?). And it is decidedly not boring.

Quilting is big in the Lone Star State. The International Quilt Guild website,

"HONEY, IF YOU WANT QUILTS. YOU'VE GOT TO **GO TO TEXAS.**"

quiltguild.com, lists 150 Texas guilds, clubs whose members engage in all-things-quilt. From the Rio Grande Valley Quilt Guild down in Mercedes to the Panhandle Piecemakers up in Pampa, quilting covers all of Texas. Francine Pons, co-owner of San Antonio's Las Colchas quilt shop, once went quilt hunting in Montana, expecting to find some beauties in the northern clime. A shop owner told her, unaware of her home state: "Honey, if you want quilts, you've got to go to Texas."

Texas' strong quilt culture interweaves with its frontier and agricultural history. "As a pioneer state, Texas was still primarily rural until after World War II." explains Karey Bresenhan, a fifth-generation Texas quilter. "So quilting continued well after the advent of readily available blankets and bedcoverings in urban retail establishments. And it has been, historically, the national leader in cotton production. Because of those things, many Texas quilters working as late as the 1930s could recall picking, ginning, and carding their own cotton to make quilt batting."

And while Texas cotton and frontier life is a big part of the picture, it is no exaggeration to say Bresenhan herself has much to do with why quilting thrives here. In 1974, Bresenhan founded Houston's International Quilt Festival. The mecca of quilters—now ranking as the city's second-most attended annual public show—draws about 55,000 people to Houston's George R. Brown Convention Center. With 500 classes and lectures, more than a thousand booths of fabric and other wares for sale, $and \, an \, interactive \, charity \, section, the \, festival \, draws \, all \, types - from \, quilting \, super-level and \, continuous \, draws \, all \, types - from \, quilting \, super-level and \, continuous \, draws \, d$ stars to the merely curious.

I get a sense of just how big a craft magnet the Houston festival is when talking to Jeanne Strottner, a quilt-lover who works at the aforementioned Las Colchas, housed in a 1920s Sears-Roebuck kit home with vines running along the interior

Opening spread: Angela McCorkle. owner of Quilts with a Heart. stands outside of her auiltina retreat property in Priddy. This spread: Las Colchas quilt shop in San Antonio: Francine Pons, co-owner of Las Colchas, rolls out some fabric in her store.







walls. We are standing over the tattered remains of a quilt—recently pulled from my mom's attic—hand-sewn by my great Aunt Mary. The more I learn about the care and effort put into a quilt, the more I wished to salvage Aunt Mary's. But Strottner gently explains the threadbare relic is not salvageable. While talking to her, surrounded by all of Las Colchas' playful textiles, including fanciful Mexico-themed

> fabrics with the Virgen de Guadalupe to Lucha Libre wrestlers to Day of the Dead skulls, I get a micro-taste of the fabric buzz quilters must get when enveloped in all the pretty prints.

COMMUNITY, AND **COUNTLESS SMALL** TEXAS TOWNS ARE HOME TO QUILTING

QUILTERS LIKE

RETREATS.

"There have been times when I've gone crazy and just got in my car and drove to the festival and back in one day," Strottner explains. "It's an escape. Now my friend and I make a vacation out of it. We get a hotel room, take some wine, plan out our days, what classes we want to take. It's a big quilt adventure."

Quilters like community, and countless small Texas towns are home to quilting retreats, like the Compass Centre in

Mount Calm, population 316, or the recently opened Quilts with a Heart retreat in Priddy, population 227. Angela McCorkle, a full-time professional quilter who owns Quilts with a Heart, leads regular sell-out retreats. "Quilting has always been about sharing and socializing," McCorkle says, "but life is so fast-paced now; retreats give us a chance to just slow down and be together. It's not a hobby for the faint of heart. It's an addictive but very fulfilling hobby."

I only have one friend who is a dedicated quilter—Suzy Bates, a mother at my son's elementary school who donated several of her quilts to our PTA, hauling in thousands of dollars for the school. "There are more quilts in my mind than I can make," she tells me. Like Stottner and McCorkle, Bates lives and breathes in a world where phrases like "fat quarter" and "orphan blocks" are common parlance, where people are admired for their ability to execute patterns that can be so complicated



that having a math background is an asset. And many of these projects can take hundreds if not thousands of hours to complete. With that much commitment, it's no wonder there's so much mutual respect in the quilting world, where the acronym TGIF means 'Thank God It's Finished."

Bates is an avid practitioner in a growing wave of younger quilters popularizing the craft. In 2016, Bates joined the Austin Modern Quilting Guild and found fresh inspiration. Now she sneaks off to her newly built quilting shed to stitch in the early mornings before work.

While traditional quilting is still the most prevalent type, art and modern quilting are gaining momentum. Take the work of Texas quilting maven Kathy York—a two-time winner at the International Quilt Festival whose quilting blog, Aqua Moon Art Quilts, is a touchstone for her fans. Art and modern quilting can sometimes dig into deeply intimate or uncomfortable themes, both personal and political. It can also get refreshingly irreverent, as with the Mildly Offensive Fiber Artists Facebook group, which has a whopping 22,000-plus members. Their page says that if you like quilting, um, reproductive anatomy, this is the place for you.

To get a fuller picture of quilting in Texas, I pay a visit to the Texas Quilt Museum, a treasury of quilt culture tucked away in La Grange's friendly downtown.

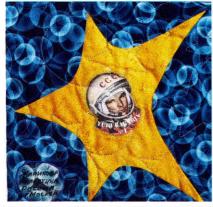


Clockwise from left: The Texas Quilt Museum in La Grange; Texas Quilt Museum Manager Julie Maffei; Suzy Bates outside her quilting shed in Austin. Since it opened its doors in 2011, this former 19th-century furniture store turned museum—launched by Texas quilt queens Bresenhan and Nancy O'Bryant Puentes—has welcomed quilt pilgrims from each of the 50 states and across the globe.

Tours Coordinator Barbara White ably guides me on my quilt quest. The names of the different antique quilt patterns roll off of her tongue like a song: "Double Wedding Ring," "Joseph's Coats of Many Colors," "Tried and True." She explains how back in the 1800s, before synthetic dyes, many fabric colors—like the rosy "turkey red" or sunny orange "cheddar"—were just becoming

available; these colors are among the clues that help determine a quilt's date of origin.

"All quilts are artistries made by people who can see something others don't see," she says, leading me to the exhibition, Dynamic Diversity, Quilts from African American Quilters. She points to a quilt of shining organza fabric with an appliqué of two delicate white lilies called "A Kiss Goodbye." "Alice Beasley made that quilt when she was grieving the sudden death of her husband," White says. "Our staff member here who helped hang the piece had also recently lost her husband. It was very healing for both of them."







Over and over again, I am struck by this craft's singular power to bring people together. Nowhere did the quilt as connector aspect wow me so much as at the Briscoe Center for American History at the University of Texas at Austin. Briscoe's quilt collection was launched in 1967 when Ima Hogg, legendary Texas benefactress, gifted 17 of her quilts from the Winedale Historical Complex to the Briscoe. The center is now home to nearly 550 historically significant quilts spanning two centuries.

I head to the Briscoe to talk to Lynn Bell, the associate director for material culture, who happens to be consulting with the center's former quilt curator, Kate Adams, on the day I visit. When I arrived in Bell's office, a 90-block dark blue quilt of stars, planets, and other space imagery greets me. This, Bell explains, is the culmination of the 2013 Astronomical Quilts! Block Challenge, a bold project in which NASA astronaut Karen Nyberg, in honor of the 40th anniversary of the International

> Quilt Festival, stitched a star block while aboard the International Space Station (in a YouTube video, you can see her in space wielding her block, hair aloft, explaining how it is "tricky" to sew in weightlessness). Nyberg invited quilters to contribute their own space-themed blocks; the response exceeded expectations, and in the end they received nearly 2,500 blocks from quilters across the world, from Russia to Japan to small-town Texas. The metaphorical impact is remarkable. Nyberg is one of the few humans to physically see the Earth as a whole, but here she and 2,500 other quilters have symbolically united the planet through a quilt.

> Bell and Adams then show me one of the Briscoe's other prize quilts, a soothing white and Nile green hand-appliqued Hawaiian beauty called Lilia O Ki Awawa (Lily of the Valley) made in the 1930s by Pine Eisfeller. This quilt is one of many whose history is ex-

plained in Adams' book, published in 2016: Comfort & Glory, Two Centuries of American Quilts from the Briscoe Center. The handsome tome delves into what to me are the most interesting part of quilts—the stories behind them. You can read about the 1818 marriage quilt of Sterling and Mary Orgain, a founding family in Hutto, and about a quilt that wound up in a shipwreck off the coast of Cuba but later made its way back to Texas.

THAT SIMPLE **ACTION OF SEWING** TWO PIECES OF FABRIC TOGETHER. LIKE A RITUAL, LINKS **PRACTITIONERS** OVER TIME.



Clockwise from bottom left: Dolph Briscoe Center for American History Associate Director of Material Culture Lynn Bell; A quilt block depicting Soviet astronaut Yuri Gargarin; astronaut and quilter Karen Nyberg; "Farm Girl Vintage" quilted by Angela McCorkle, which won Best in Show at the Stars Over Texas Quilt Show in Abilene in 2017.

And in the book's introduction, Adams writes about a daughter's memory of her mother quilting, how her mother made quilts not only for family and friends but for the beds in a Franklin hotel she managed in the 1930s. Adams writes, "Her daughter recalled her mother sewing quilts all night after her family and guests were settled for the evening. She recorded that her mother 'was never more relaxed than when she was making a quilt.' 'Quilt-making,' she wrote, 'satisfied a basic desire in her nature—the creation of beauty. She worked on them for the need of it.'"

In this regard, the 1930s hotel manager mirrors modern-day quilters like my friend Suzy, stepping out to her quilting shed in the early morning to work. Quilting has transformed in ways unknowable to the Franklin mother stitching through the night; she would likely be astonished by contemporary styles and definitely by an astronaut quilting in space. Nonetheless, that simple action of sewing two pieces of fabric together, like a ritual, links practitioners over time.

Sitting in the garden adjacent to the Texas Quilt Museum in La Grange, I am taken by these words on a nearby plaque: "We invite you to enjoy our period garden," it reads, "and perhaps to think about the difficulties of day-to-day life faced by Texans as late as the turn of the 20th century and beyond during the Depression. In spite of those trials, Texas women found the time, energy, and inspiration to create things of beauty from what they had to work with … things such as stunning quilts and lovely, peaceful gardens." It seems to me that this is the essence of Texas quilting—figuring out how

to make a thing of beauty from whatever you've got to work with. Whether you're a quilter or not, that's a goal we can all aspire to. &

Writer Clayton Maxwell, not crafty, gained a serious respect for the quilters of Texas when researching this article; she now fantasizes about creating a quilt someday from her children's art. Portrait and lifestyle photographer Nathan Lindstrom enjoyed photographing this story as a tribute to his grandmothers and all the other quilting enthusiasts in his family.

Quilting Essentials

Houston's International Quilt Festival Held annually in early November at George R. Brown Convention Center, 1001 Avenida de las Americas. Houston

713-781-6864; quilts.com/quilt-festival-houston.html

Las Colchas 110 Ogden St., San Antonio 210-223-2405; lascolchas.com

Quilts with a Heart 5810 Schlee St., Priddy 325-642 1544; quiltswithaheart.com

Compass Centre Mount Calm 817-266-9025; compasscentre.com

Texas Quilt Museum 140 West Colorado St., La Grange 979-968-3104; texasquiltmuseum.org

Dolph Briscoe Center for American History 2300 Red River St., Austin 512-495-4515; cah.utexas.edu GALVESTON Winter WONDER ISLAND



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In addition, visitors to Galveston can experience the largest holiday lighting festival along the Gulf Coast, ice skating, snow tubing, Victorian Christmas celebrations, arts and entertainment o more.

Here's a look at a few events happening this holiday season:

ICE LAND: Ice Sculptures, NEW Rainforest Holiday Theme at Moody Gardens (Nov II-Jan 7)

Festival of Lights at Moody Gardens (Nov II-Jan 7)

44th Annual Dickens on The Strand (Dec I-3)

The Grand 1894 Opera House: An Evening with Sophia Loren, STOMP, Christmas Wonderland Holiday Extravaganza, Charles Dickens' A Christmas Carol, The Texas Tenors Deep In The Heart of Christmas, Jerry Jeff Walker, and The Official Blues Brothers Revue - presented in Galveston's magnificent, historic theatre and more (Nov 12 – Jan 13)

Downtown Lanterns and Lights (Nov 25-Jan 2)

Holiday Shopping in Galveston's Historic Downtown District (Nov II-Dec 24)

Brewmaster Craft Beer Festival at Moody Gardens (Nov 24-26)

Santa Train at the Railroad Museum (Dec 9)

Holiday with the Cranes (Dec 9-10)

Cirque Joyeux Noel Dinner and Show at Moody Gardens Hotel (Dec 16-25)

Santa Hustle Half Marathon and 5K (Dec 16-17)

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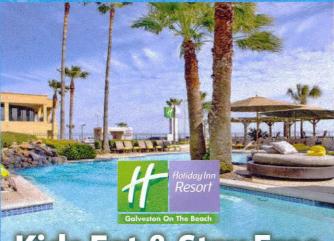




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DESTINATION: SEAWORLD SAN ANTONIO

Joy to the SeaWorld

Getting into the holiday spirit at SeaWorld San Antonio

story by Cynthia J. Drake

this time of year), I start to miss the snow.
Facebook friends from back home in
Michigan start posting photos of white-capped trees
and front porches that look straight off the set of It's a
Wonderful Life, and I get a little wistful dreaming of
the white Christmas that may never come to Austin.

Still, my husband, two young sons, and I seek out the holiday lights and festivities that bring the warmth of the holiday season, even though the chill isn't there to buffer against it. We were pleasantly surprised to find this sometimes-elusive holiday magic last year at SeaWorld San Antonio.

SeaWorld's Christmas celebration boasts 8 million lights, the largest display of its kind in Texas, and one that takes nearly all year to install. It's a dazzling effect, from the red-and-white



- Austin
 1 hour
- Corpus
 Christi
 2 hours
- Houston
- Dallas

trimmed forest of "Coca-Cola Lane"—inhabited by giant inflatable polar bears—to the blue and white lights near Shamu Theater.

When we entered the park, the first photo op of many greets us: three shimmering blue Christmas trees framed by a palm tree backdrop.

Directly inside the park, the Reflections stage glows in bright purple and blue hues after dark. Throughout the day, visitors can catch the Merry Mariachis, decked out in velvet red-and-white trimmed costumes and red sombreros, performing traditional holiday tunes with a San Antonian flavor.

"It's a complete park transformation," says Sharon Aguillen, vice president of entertainment at SeaWorld San Antonio. "If you've come in the spring or summer, it's completely different to come during the Christmas season. It's so immersive. Families have made it a tradition; every year, they might get their family photo in front of a certain backdrop."

Our first stop is to pick up some lightup necklace souvenirs so that we are appropriately festive. Savings strategy: Dress in holiday gear from home so you fit in with the crowd.

SESAME STREET LIVE

After a short walk, we see a brightly colored play structure with flags bearing the faces of Elmo and Cookie Monster, the Sesame Street Bay of Play. SeaWorld has licensed the Sesame Street characters for several years, but as this was my first visit since I was a kid, I was impressed by the fact that my children could rub elbows with Oscar the Grouch (who's stationed near trees trimmed with trash to celebrate the season) and Abby Cadabby (or as my 2-year-old calls her, "Abadee").

Throughout the day, we stopped by for a few of the scheduled holiday-themed performances at the outdoor stage here, as well as photo opportunities. My youngest loved dancing and clapping along to his favorite Christmas songs.

In this area, there are several Sesame Street-themed attractions, including a carousel, a splash pad, a giant climbing structure of nets and tubes to get happily lost in, a smaller playscape for younger kids, and additional rides.

CHRISTMAS TOWN

Other familiar characters await around the bend at Rudolph's Christmas Town. Last year was the first of a three-year licensing deal for SeaWorld to host characters from the beloved holiday classic, Rudolph the Red-Nosed Reindeer, Elfish cast members wished us a "Merry Christmas" as we walked through the area, with numerous cut-

> out photo backdrops lining the path.

Photo opportunities abound here (professional park photographers are at

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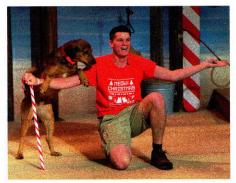
The Merry Mariachis; children can meet Oscar the Grouch in the Sesame Street Bay of Play; A Pets Ahoy Christmas; SeaWorld San Antonio's 8 million lights takes nearly all year to install: Rudolph and his friend Clarice from Rudolph the Red-Nosed Reindeer in Christmas Town.

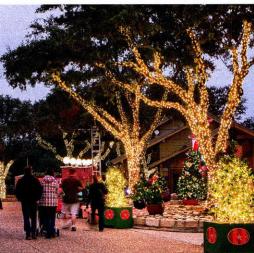


each station, but they'll let you use your own camera, too-and you can hand over your phone to a park employee so you don't have to attempt a family selfie). You might be joined by Rudolph and his friend Clarice, or by Bumble the Abominable Snow Monster and prospector Yukon Cornelius.

For a special treat, sign up in advance to have dinner and a private meet-andgreet with these characters (\$34 for adults; \$17 for children 3 to 9). We enjoyed our dinner, a low-key buffet with lots of kid-friendly favorites located in an outbuilding decorated with twinkling floor-to-ceiling lights. As diners left their tables to take photos with the characters, my youngest hid between my legs to avoid the snow monster. Later, we laughed as he doggedly kept trying to honk Rudolph's glowing nose.

If you go deeper into Christmas Town through a tunnel of lights, which periodically "snows" and includes regular light-and-music shows, you'll find







a Christmas market. The kids can meet Santa and one of his reindeer here and listen to live music throughout the day. The darker it gets, the more magical it feels.

"We have a mailbox in front of Santa's workshop so kids can bring letters to Santa," Aguillen says. "At the end of the event. I'll review the letters. and of course the ones that really touch your heart are the ones where the parents are in the military so the child is asking for their mom or dad to be back home for Christmas time."

ENJOY THE SHOW

Nationally, SeaWorld is phasing out its controversial orca productions in favor of more conservation-minded learning experiences for visitors. In 2019, the San Antonio park will end those shows.

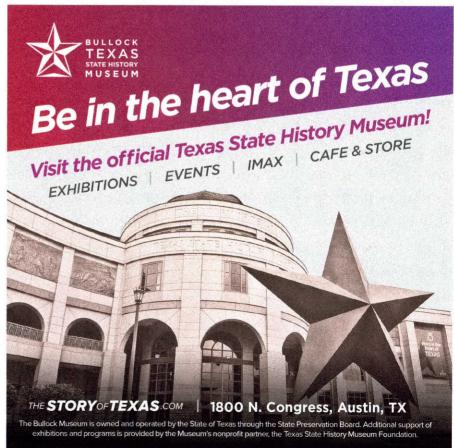
Until then, visitors can see Shamu Christmas: Miracles, an indoor stadium show featuring the resident killer whales flipping, waving, and splashing, all choreographed with holiday music performed live by musicians and singers.

As impressive as that show is, my kids also loved A Pets Ahoy Christmas, located near the Sesame Street Bay of Play. It's a show performed by trained dogs, cats, birds, and even pigs and a skunk-many of them rescue animals—that will have even the adults chuckling. As my 7-yearold watched cats climb across tightropes and dogs pilot a small car, he kept asking, "Are they real?"

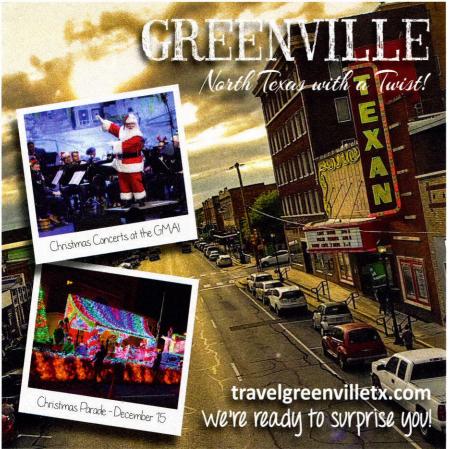
You can find a daily calendar of events at the main entrance, which













SEAWORLD SAN ANTONIO

is open select dates from Nov. 18 through Jan. 2. Advanced singleday tickets start at \$55. Children 3 years old and younger are free. Visit seaworldsanantonio.com or call 210-520-4732 for more information.

lists the productions throughout the day. Last year, additional shows elsewhere in the park featured dolphins, sea lions, and beluga whales.

OTHER ATTRACTIONS

For a more active adventure, I strapped in for the park's newest ride, the Wave Breaker Rescue Coaster. The attraction encourages riders to imagine they are on a rescue mission to save a sea turtle or other endangered animal. and it pumps up the adrenaline by hurtling passengers toward a small pond on a series of steep hills. That roller coaster joins several others—including the Steel Eel, The Great White, and Shamu Express—for thrill-seekers big and small.

Discovery Point, which includes Dolphin Lagoon, offers an opportunity to swim with dolphins. For \$125, guests age 6 years and older can reserve a 30-minute encounter. Wetsuits and towels are provided by SeaWorld. We liked checking out the Explorer's Reef aquarium here, where the boys could get up close to the floor-to-ceiling tanks and watch the nurse sharks glide around the man-made reefs.

On the evening of our visit, the slight chill in the air almost reminded me of a typical winter night in Michigan. We grabbed two cups of hot cocoa to share between the four of us (if you ask for whipped cream, the vendors sandwich the cocoa between cream on top and bottom so it's just the right temperature for sipping).

For a brief moment, with the lights twinkling on the trees lighting our path and our boys giggling their way through "Jingle Bells," we were transported back home for the holidays once again.



San Antonio artist Cathy Cunningham-Little's Critical Angles at the San Angelo Museum of Fine Arts.







MID THE RUGGED TERRAIN OF THE
Concho Valley in West Texas, on what was once
the edge of the wild frontier, the San Angelo
Museum of Fine Arts stands as a vibrant cultural
outpost. Overlooking the Concho River just south of downtown, its three-story modernist limestone building features a
swooping metal roof whose shape brings to mind a saddle or
a covered wagon. Within the 30,000-square-foot space, three
galleries highlight the state's rich artistic traditions, from
Spanish Colonial-era paintings to contemporary Texas art.

The museum first opened to the public in 1985 in a different kind of outpost—the rustic 1868 Quartermaster Building at Fort Concho National Historic Landmark, just a few blocks away. Founding Director Howard Taylor agreed to join the nascent organization because he was drawn to what he calls the city's "frontier openness." He arrived from Philadelphia in 1984 with big ideas and the desire to make the museum "a crossroads for the whole community." Today, the museum anchors the San Angelo Cultural District, which encompasses the San Angelo Visitor Center, the Bill Aylor Sr. Memorial RiverStage amphitheater, the Railroad Depot and Museum, and a scenic paseo and festival grounds, among other attractions.

Since moving into the new building in 1999, the San Angelo Museum of Fine Arts' holdings have expanded from about 80 to 860 works of art. They include a growing collection of Spanish Colonial and Mexican religious art that Within the
30,000-squarefoot space,
three galleries
highlight
the state's
rich artistic
traditions,
from Spanish
Colonial-era
paintings to
contemporary
Texas art.

Taylor describes as "not big, but one of the best." Among the key objects is *The Vision of St. Francis*, an impressive oil painting (more than 10 feet tall) made in 1695 by the Mexican artist Cristóbal de Villalpando. Also featured are works by Texas artists of more recent years, such as a rare 1940s plaster sculpture of a forlorn couple by the late Austin artist Charles Umlauf.

The collection is particularly strong in ceramics, mainly due to the muse-um's acclaimed National Ceramic Competition—held on even-number years (April 20-June 24, 2018)—and Ceramic Invitational Exhibition—held on odd-number years. This focus on ceramics has inspired private collectors to donate functional and fanciful pieces to the museum, among them Italian Futurist tea sets, a Japanese Imari-ware dish, and a humorous bust of a man smoking a cigarette titled *No Smoking* by San Antonio artist Verne Funk.



CLOCKWISE FROM FAR LEFT:

An exhibition of works by the late San Angelo artist Jimmy Don Cox; Gallery Verde;
Museum Director Howard Taylor and trustees
Rodney Mayberry and Judy Hightower;
the Homemade by Helen food truck;
Roger Allen, potter and owner
of the Chicken Farm Art Center.

Another strength is sculpture, which can be found both in the galleries and on the grounds. Several sculptures adorn the museum's open-air thirdfloor terrace, including a geometric granite monolith titled Vanishing Edge Round by the late Rockport artist Jesús Moroles. About a dozen others can be found at Sunken Garden Park, about seven blocks to the west. This riverside municipal park serves as the venue for the biennial Richard and Pam Salmon Sculpture Competition, established in 2012 by the museum in collaboration with the city, Angelo State University, and the Chicken Farm Art Center (a local artist collective).

With the success of the ceramic and sculpture competitions, the museum added a plein-air painting competition in 2014. Called En Plein Air Texas, this weeklong event takes place every October. Participants compete in capturing their impressions of the surrounding landscape while out in the elements.

In addition to displaying the winning works from these various competitions, as well as works from its



collections, the museum hosts traveling exhibitions of art from diverse cultures, ranging in recent years from ancient Greek and Egyptian ceramics to Islamic arts and Venetian paintings. It also organizes shows by contemporary artists, many of whom hail from the Lone Star State, and exhibitions such as Inside-Out: Women's Status and Roles from Foundation to Silhouette (Sept. 20, 2018-Jan. 20, 2019), which demonstrates how the undergarments of American women have reflected their changing roles in society from Victorian times to the present.

On any given day, visitors can be found wandering through the museum's various displays, participating in art-making activities, or attending guest lectures. The site draws about 85,000 visitors a year, and the neighboring area is abuzz with activity. Yet just a few years ago this part of the city was in decline, and many of its storefronts sat empty. That began to change when the museum decided to branch out by restoring some of the nearby structures and converting them into additional spaces for art. This initiative gathered steam in 2015 when the Texas Commission on the Arts designated the 200-acre area a cultural district.



THE SAN ANGELO MUSEUM OF FINE ARTS

is at 1 Love Street in San Angelo. Hours: Tue-Sat 10 a.m.-4 p.m., Sun 1 p.m.-4 p.m. Admission: \$2 adults, \$1 seniors, and free for students, members of the military, and families with children. Call **325-653-3333**; samfa.org.



The San Angelo Museum of Fine Arts now owns and operates several buildings on South Oakes Street, adjacent to the museum. One of these, the Coop Gallery, offers individuals and groups a place to display their artwork. Another, Gallery Verde, serves as an extension of the museum—a place for satellite exhibitions and community outreach. This gallery tends to spotlight the work of contemporary Texas artists and photographers, such as the fantastical taxidermy-and-ceramic creations of Eric and Morgan Grasham, an East Texas couple who exhibited there in 2016 after three years as artists-in-residence at the Chicken Farm Art Center, Morgan describes the intimate gallery space as "more approachable, and perfect for emerging artists like us. It's a great place to experiment, and to see things that are totally different and new."

An office within Gallery Verde serves as the headquarters for the Center for

the Advancement and Study of Early Texas Art (CASETA). The organization got its start in 2003 and joined forces with the San Angelo museum in 2013. CASETA works to preserve and raise awareness of Texas art through publications, scholarly symposia, and educational materials, and by directing resources to archives and oral history projects across the state. Its annual Symposium and Texas Art Fair takes place over the course of three days each spring in various locations, including the upcoming event April 27-29 at the Witte Museum in San Antonio.

The 2017 symposium, held at the Fort Worth Community Arts Center, covered such intriguing topics as 19th-century German artists in Texas, the Fort Worth art scene of the 1920s and '30s. and the work of the late Houston modernist painter Dorothy Hood. Although the ticketed symposium tends to draw museum professionals, scholars, and



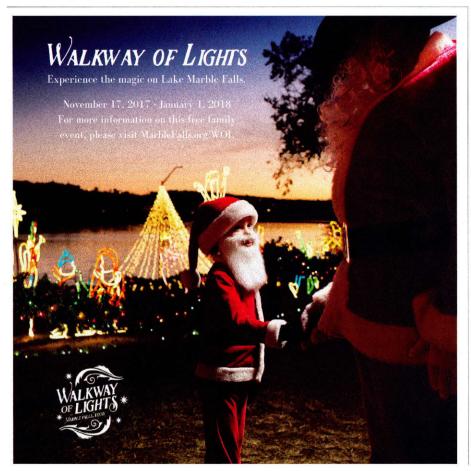
TUBA CHRISTMAS

The San Angelo Museum of Fine Arts' next monthly Family Day is Dec. 9, with free admission and a Tuba Christmas performance. Find more on upcoming events at samfa.org.

collectors, all are welcome; and the related (free) Texas Art Fair certainly has broad appeal, with works of early Texas art (described as more than 40 years old) presented by some of the state's leading dealers.

In addition to establishing these new partnerships and gallery spaces, the San Angelo Museum of Fine Arts has converted a former gas station at the corner of South Oakes Street into an open-air eatery, with a food truck operated by Homemade by Helen offering a tempting menu of down-home fare (think Frito pie, pulled-pork sandwiches, and homemade banana ice cream). Renovations are currently underway at a fourth building that will accommodate artists-in-residence, with a pavilion behind it for art fairs, exhibitions, and entertainment. Taylor and the museum are also working with the downtown Tom Green County Library to transform a second-floor space into a gallery for the museum's expansive collection of more than 3,000 pieces of American glass—everything from art deco light fixtures to contemporary sculptural works by the likes of Texas studio-glass pioneer Robert Willson.

Taylor admits, "If there isn't something under construction, I get fidgetv." This impulse has served him well. In his 33 years with the San Angelo Museum of Fine Arts, Taylor has made great strides in putting San Angelo on the map as a destination for art. However, as Taylor is fond of saying, "It's not just about art on the walls, but art in our lives—and the community is the greatest work of art." Through its various initiatives in the community, the San Angelo Museum of Fine Arts is not only preserving and nurturing Texas art, but also expanding the cultural frontiers of San Angelo.





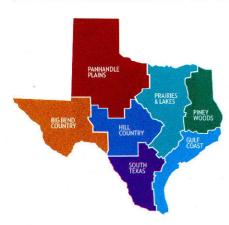
DECEMBER'S TRAVEL SPOTLIGHT:

GULF COAST > Houston

Zoo Lights

was the Night before Christmas, when all through the zoo, not a creature was stirring—not even the black howler monkeys, sea lions, and kangaroos. Every winter, the Houston Zoo and more than 6,000 animals get that festive feeling when the park undergoes its annual holiday makeover. The Houston holiday tradition returns Nov. 18-Jan. 14 (closed Christmas Eve and Christmas), when staff members

flip the switch and illuminate more than 2 million lights—a 15-mile display of eco-friendly LED lighting presented by TXU Energy. Visitors can enjoy festive carols, hot chocolate, and Holly Berry: a 1958 Cadillac with a light show set to music. Last year ushered in a new tradition: a 33-foot-tall Christmas tree adorned with colorful decorations—the ideal backdrop for holiday selfies. **houstonzoo.org**



BIG BEND COUNTRY

DEL RIO: Christmas Parade and Christmas Tree Light Ceremony Dec. 1. cityofdelrio.com 830-774-8558

DEL RIO: Christmas Under the Stars Dec. 8. whiteheadmuseum.org 830-774-7568

DEL RIO: The Nutcracker Dec. 16. delrioarts.com 830-775-0888

DEL RIO: Annual Posada, Tamalada, Bailes, y Cantos Dec. 16. casadelacultura.com 830-768-2287

FORT DAVIS: Frontier Christmas Dec. 9. fortdavis.com 432-426-3015

FORT STOCKTON: Christmas Parade Dec. 1. 432-336-2264

MARATHON: Fiesta de Noche Buena Dec. 2. marathontexas.com/events

MONAHANS: Christmas and Chili Market Dec. 2. monahans.org 432-943-2187

MONAHANS: Lighted Christmas Parade Dec. 4. monahans.org 432-943-2187

ODESSA: Annual Tree Lighting, Parade, and Starbright Village Nov. 30-Jan. 1. odessatx.gov 432-368-3548

ODESSA: A Place Called Christmas and The 12 Daze of Christmas Dec. 8-17. permianplayhouse.com 432-362-2329

PECOS: Holiday Open House Christmas Bazaar Dec. 2. facebook.com/hollyjolly79772 432-448-7628

PINE SPRINGS: Desert Discovery (Guided Hike) Dec. 2. nps.gov/gumo 915-828-3251

PINE SPRINGS: Christmas Bird Count Dec. 16. nps.gov/gumo 915-828-3251

VAN HORN: Lighted Christmas Parade and Show and Sell Dec. 9. vanhorntexas.us 432-283-2628

GULF COAST

BEAUMONT: Scrooge Dec. 2-16, beaumont communityplayers.com 409-833-4664

BEAUMONT: Symphony of Southeast Texas Home for the Holidays Dec. 3. sost.org 409-892-2257

BEAUMONT: Christmas in Boomtown Dec. 9. spindletop.org 409-880-1750

BRIDGE CITY: Christmas Light Parade Dec. 2. bridgecitychamber.com 409-735-5671

CLUTE: Rumors: A Comedy by Neil Simon Nov. 23-26. Dec. 1-3. bcfas.org 979-265-7661

CLUTE: Christmas in the Park Dec. 7-9, ci.clute.tx.us 979-265-2508

FREEPORT: Holiday on the Brazos Dec. 7. freeport.tx.us 979-233-6061

GALVESTON: Ice Land at Moody Gardens Nov. 11-Jan. 7. moodygardens.org

GALVESTON: A Christmas Carol Dec. 1-2. thegrand.com 800-821-8194

GALVESTON: Dickens on The Strand Dec. 1-3. dickensonthestrand.org 409-765-7834

GALVESTON: Victorian Holiday Homes Tour Dec. 1. eastendhistoricdistrict.org

GALVESTON: Mr. Popper's Penguins Dec. 6. thegrand.com 800-821-8194

GALVESTON: Holiday with the Cranes Dec. 9-10. galvestonnaturetourism.org

GROVES: Lighted Christmas Parade Dec. 2. 409-962-3631

HOUSTON: A Midnight Clear: A Musical Tale of Christmas Nov. 8-Dec. 24. stagestheatre.com 713-527-0123

HOUSTON: Panto Cinderella Nov. 29-Dec. 31. stagestheatre.com 713-527-0123

HOUSTON: Wild Abandon Dec. 2-Jan. 4. archway gallery.com 713-522-2409

HOUSTON: Sleeping Beauty and her Winter Knight Dec. 6-24. tuts.com 713-558-2600

HOUSTON: Heartmade Holiday Market at Main Street Square Dec. 9. downtownhouston.org 713-650-3022

HOUSTON: Toy Fair Dec. 10-11. tradersvillage.com 281-890-5500

LA MARQUE: Magical Winter Lights Nov. 10-Jan. 2. magicalwinterlights.com

LAKE JACKSON: Christmas with the Fishes Dec. 1. tpwd.texas.gov/ seacenter 979-292-0100

NEDERLAND: Lighted Christmas Parade Dec. 5. 409-722-0279

PORT ARTHUR: Lighted Cultural Holiday Parade Dec. 9, 409-983-8105

PORT NECHES: Christmas Parade Dec. 2. 409-722-9154

RICHMOND: Candlelight Tours Dec. 2. fortbend museum.org 281-342-3478

RICHMOND: Christmas in the Park Dec. 2, 9, 16, 19, 30 georgeranch.org 281-343-0218

RICHMOND: Campfire Christmas Dec. 9, 16. georgeranch.org 281-343-0218

ROCKPORT: Tropical Christmas Festival Dec. 2. 361-727-2158

ROCKPORT: Lighted Boat Parade Dec. 9. 361-463-1193

ROCKPORT-FULTON:

Holiday Symphony by the Sea Dec. 10. acedfoundation.org

ROSENBERG: Vintage Market Days SW Houston: Christmas Memories Holiday Event Dec. 1-3. vintagemarketdays.com 214-846-6113

SOUTH PADRE ISLAND: Holiday Celebration and

Christmas Tree Lighting Dec. 1. sopadre.com 956-761-3000

SOUTH PADRE ISLAND: Lighted Boat Parade Dec. 2. sopadre.com 956-761-3000

SOUTH PADRE ISLAND: New Year's Eve Fireworks Dec. 31. sopadre.com 956-761-3000

SPRING: Home for the Holidays Nov. 11-12, 18-19, 24-26, Dec. 2-3, 9-10, 16-17, 23-24. oldtownspringshopping.com 281-353-9310

SUGAR LAND: Sugar Land Holiday Lights. Through Jan. 7. sugarland.com

SUGAR LAND: Annual Christmas Tree Lighting Ceremony Dec. 7. sugarlandtx.gov 281-275-2825

SUGAR LAND: Holidays in the Plaza Dec. 8. sugarlandtx.gov 281-276-6000

SUGAR LAND: Holiday Dance Showcase Dec. 9 sugarlandtx.gov 281-276-6000

SUGAR LAND: Photos with Santa Dec. 3, 10, 17 sugarlandtx.gov 281-276-6000

SUGAR LAND: Moscow Ballet: The Great Russian Nutcracker Dec. 28. smartfinancialcentre.net 281-207-6278

SUGAR LAND: Mannheim Steamroller Christmas Dec. 29. smartfinancial centre.net 281-207-6278

TEXAS CITY-LA MARQUE: Celebrate the Season Dec. 10. texas-city-tx.org 409-229-1660

TOMBALL: The Downtown Holiday Lamp Post Stroll Nov. 17-Dec. 31. tomballtx.gov 281-351-5484

VICTORIA: Lighted Christmas Parade Dec. 2. victoriatx.org 361-485-3200

VICTORIA: The Nutcracker Dec. 7-10. victoriaballet.org 361-575-2313

VICTORIA: Conspirare Christmas Dec. 7. victoriabachfestival.org 361-570-5788

VICTORIA: Winter Wonderland Dec. 16-17. theatrevictoria.org 361-570-8587

WEST COLUMBIA:

Candlelight Christmas Dec. 2. visitvarnerhoggplantation.com 979-345-4656

HILL COUNTRY

AUSTIN: American Spirits: The Rise and Fall of Prohibition. Through Jan. 7. thestoryoftexas.com 512-963-8746

AUSTIN: Mexico Modern: Art, Commerce, and Cultural Exchange, 1920-1945. Through Jan. 1. hrc.utexas.edu/ mexicomodern 512-471-8944

AUSTIN: Read My Pins: The Madeleine Albright Collection. Through Jan. 21. Ibjlibrary. org 512-721-0216

AUSTIN: A Christmas Carol Nov. 22-Dec. 31. zachtheatre.org 512-476-0541

AUSTIN: Blue Genie Art Bazaar Nov. 24-Dec. 24. bluegenieartbazaar.com

AUSTIN: German-Texan Heritage Society Christmas Market Dec. 2. german texans.org 512-467-4569

AUSTIN: Holiday Sing-Along and Downtown Stroll Dec. 2. downtownaustin.com/ holiday-stroll

AUSTIN: Luminations Dec. 6-10. wildflower.org/ events 512-232-0100

AUSTIN: Ballet Austin's The Nutcracker Dec. 8-23. balletaustin.org 512-474-5664

AUSTIN: Cherrywood Art Fair Dec. 9-10. cherrywoodartfair.org

AUSTIN: Trail of Lights Dec. 9-23. austintrailoflights.org

AUSTIN: Armadillo Christmas Bazaar Dec. 14-24. armadillobazaar.com 512-974-6700

AUSTIN: Bruce and Kelly's Annual Holiday Shindig Dec. 16. austintheatre.org 512-474-1221

AUSTIN: Austin's New Year Dec. 31. austintexas.gov

BANDERA: Cowboy Capital Christmas and Shoppers Jubilee Dec. 1. banderacowboycapital.com 830-796-4447

BANDERA: Cowboy Christmas Night Parade Dec. 1. banderacowboycapital.com 830-796-4447

BANDERA: Holiday Lights on the River Dec. 1-31. 830-796-3045

BANDERA: The Old Timers Trading Post Dec. 2. 830-796-3045

BANDERA: Cowboy Capital Opry Dec. 5. silversage corral.org 830-796-4969

BANDERA: Cowboy Christmas Ball Dec. 9 banderacowboycapital.com 830-589-7225

BANDERA: Frontier Times Museum Cowboy Camp Dec. 10. frontiertimesmuseum.org 830-796-3864

BLANCO: Lighted Christmas Parade Dec. 9. blancochamber.com 830-833-5101

BOERNE: Christmas Light Fest at the Don Strange Ranch Dec. 1-Jan. 1. visitboerne.org 210-434-2340

BOERNE: Oma's Christmas Craft Fair Dec. 2-3. visitboerne.org 830-249-2839

BOERNE: Weihnachts Parade Dec. 2. visitboerne.org 830-249-9511, opt. 5

BOERNE: Christmas Market Days Dec. 9-10. visitboerne.org 210-844-8193 **BOERNE:** Christmas at the Farm Dec. 9. visitboerne.org 830-249-4616

BOERNE: Cowboy Christmas Market Days Dec. 16-17. visitboerne.org 210-844-8193

BOERNE: The Christmas Town Dec. 16. visitboerne.org 830-537-6157

BURNET: Christmas Trail of Lights Dec. 1-31. cityofburnet.com 512-756-4297

BURNET: Christmas at Old Fort Croghan Dec. 9. 512-756-8281

BURNET: Christmas on the Sauare Dec. 9. burnet chamber.org 512-756-4297

CASTROVILLE: Old Fashion Christmas Dec. 1-2. 830-538-3142

CONCAN: River Road Market Fest Dec. 16. visituvaldecounty.com 830-232-4310

FREDERICKSBURG: Eisbahn Outdoor Ice Skating Nov. 24-Jan. 2. skateinfred.com 830-997-6597

FREDERICKSBURG: Light the Night Christmas Parade and AfterGlow Dec. 1. lightthenightchristmas parade.com 830-997-5000

FREDERICKSBURG: Texas Hill Country Wineries' Christmas Wine Áffair Dec. 1-17. texaswinetrail.com 872-216-9463

FREDERICKSBURG: A Ranger Christmas Dec. 2. trhc.org 830-990-1192

FREDERICKSBURG: Tannenbaum Ball Dec. 9. pioneermuseum.net 830-990-8441

FREDERICKSBURG: The English Brothers: Cowboy Christmas Dec. 15-17. fredericksburgtheater.org 830-997-3588

FREDERICKSBURG: Luckenbach Christmas Ball Dec. 16. luckenbachtexas. com 830-997-3224

FREDERICKSBURG: The Singing Christmas Tree Dec. 22-23. pioneermuseum.net 830-990-8441

FREDERICKSBURG: Luckenbach New Year's Eve Celebration Dec. 31. luckenbachtexas.com 830-997-3224

GRUENE: Holidays in Gruene: Christmas Market Days Dec. 2-3. gruenemarketdays.com 830-832-1721

GRUENE: Holidays in Gruene: Photos with Cowboy Kringle Dec 2-3, 9-10, 16-17, 22-23. grapevineingruene.com 830-606-1601

GRUENE: Holidays in Gruene: Pony Express Ride Dec. 2. gruenehall.com

GRUENE: Holidays in Gruene: Town Lighting Dec. 2. gruenehall.com

GRUENE: Holidays in Gruene: Bah Humbug at The Grapevine Dec. 3. gruenetexas.com

GRUENE: Holidays in Gruene: New Year's Eve at Gruene Hall Dec. 31. gruenehall.com

INGRAM: A Dickens Christmas Carol—A Traveling Travesty in Two Acts Nov. 17-Dec. 2. hcaf.com 830-367-5121

INGRAM: ArtMart Christmas Gift Showcase Nov. 17-Dec. 16. hcaf.com 830-367-5121

JOHNSON CITY: Christmas Through the Years in LBJ Country Dec. 2. nps.gov/lyjo/index.htm

KERRVILLE: Symphony of the Hills: Gloria Dec. 7. symphonyofthehills.org 830-792-7469

830-868-7128, ext. 233

KERRVILLE: A Night in Who-Ville Dec. 9. kerrvilletx.gov 830-257-7300

KERRVILLE: White Christmas in the Hills Dec. 9. caillouxtheater.com 830-896-6116

KERRVILLE: The Nutcracker Dec. 15. caillouxtheater.com 830-896-9393

KERRVILLE: Wild West Victorian Fest Dec. 15-17. wildwestvictorianfest.com 214-632-5766

KERRVILLE: A Merry Texas Christmas, Y'all: A Holiday Concert with Asleep at the Wheel Dec. 16. caillouxtheater.com 830-896-9393

LAMPASAS: Carol of Lights Dec. 2. lampasaschamber.org 512-556-5172

NEW BRAUNFELS: Christkindlmarkt Dec. 1-2. christkindlmarktnbtx.org 830-542-8448

NEW BRAUNFELS: Wassailfest Dec. 7. nbtexas.org 830-221-4350

NEW BRAUNFELS: Michael Martin Murphey-Cowboy Christmas Show Dec. 8. brauntex.org 830-629-8022

NEW BRAUNFELS: Craft 'N Flick with St. Nick Dec. 16. nbtexas.org 830-221-4350

ROUND ROCK: A Miracle on 34th Street Classic Radiocast Nov. 30-Dec. 23. penfoldtheatre.org 512-850-4849

SAN SABA: Christmas Extravaganza Grand Opening Nov. 23-Jan. 4. visitsansabatexas.com 325-372-8291

SAN SABA: Santa's Workshop Dec. 2, 9, 16. visitsansabatexas.com 325-372-8291

STONEWALL: LBJ Tree Lighting Dec. 17. tpwd.texas.gov/state-parks/ lyndon-b-johnson 830-644-2252

UVALDE: Briscoe Ranch Barbecue Cookoff Dec. 8-9. uvaldebbq.com 830-486-7055

WIMBERLEY: | Hate Hamlet Nov. 10-Dec. 3. wimberleyplayers.org 512-847-0575

WIMBERLEY: Trail of Lights Nov. 25-Dec. 28. emilyann.org 512-847-6969

WIMBERLEY: Winter's Eve-A Christmas Festival Dec. 9. wimberleymerchants.com 512-847-1818

WIMBERLEY: Blue Christmas Dec. 16. cityofwimberley.com 512-660-9111

PANHANDLE **PLAINS**

ANSON: Texas Cowboys' Christmas Ball Dec. 14-16. ansoncowbovschristmas ball.com 325-669-2063

BIG SPRING: Heritage Museum Christmas Tree Forest Nov. 18-Dec. 22. visitbigspring.com 432-263-8235

BIG SPRING: Comanche Trail Festival of Lights Dec. 3-25. visitbigspring.com 432-263-8235

BIG SPRING: Big Spring Symphony Dec. 16. visitbigspring.com 432-263-8235

COLORADO CITY: Light the Night Festivities Dec. 2. coloradocitychamberof commerce.com 325-728-3403

DALHART: Christmas Arts and Crafts Bazaar Dec. 9. Rita Blanca Coliseum.

DENVER CITY: Yoakum County Tamale Festival Dec. 1-2. 806-777-1171

GRAHAM: Santa Shootout Dec. 8-9. santashootout.com 940-256-2459

LOCKNEY: Country Christmas Ball Dec. 16. 806-983-6228

LUBBOCK: Origin Stories: Exploring Ancestry through Dance Nov. 30, Dec. 2. flatlandsdance.org 806-777-5753

LUBBOCK: Carol of Lights Dec. 1. visitlubbock.org 806-742-2661

LUBBOCK: LSO's Masterworks: The Heart of Christmas Dec. 2. visitlubbock.org 806-762-1688

LUBBOCK: Candlelight at the Ranch Dec. 8-9. nrhc.ttu.edu 806-742-0498

LUBBOCK: Santa Land Dec. 10-23. visitlubbock.org

LUBBOCK: Mannheim Steamroller Christmas Dec. 12. visitlubbock.ora 806-775-2242

PLAINVIEW: 12 Days of Christmas Dec. 1-23. plainviewtx.org 806-296-1119

POST: Christmas Extravaganza Dec. 2. oldmilltradedays.com 432-934-1479

POST: Lighted Chistmas Parade Dec. 2. 806-495-3461

QUANAH: Lighted Christmas Parade and Festival Dec. 2. 940-663-2222

SAN ANGELO: The Garden of Earthly Delights: Exhibitions Featuring the Work of

Julie Heffernan and Kathleen Elliot. Through Dec. 3. samfa.org 325-653-3333

SAN ANGELO: A Christmas Carol...More or Less Dec. 1-17. betheatre.com 325-716-4125

SAN ANGELO: Christmas at Old Fort Concho Dec. 1-3. fortconcho.com 325-657-4441

SAN ANGELO: Concho Christmas Celebration Dec. 2-31. conchochristmas celebration.com 325-944-4444

SAN ANGELO: Home for the Holidays Dec. 2.

sanangelosymphony.com 325-655-4403

SAN ANGELO: Carden Circus International Dec. 9-10. sanangelorodeo.com 325-653-1465

SAN ANGELO: Light Show: Featuring the Work of Ben Livingston Dec. 15-Feb. 4. samfa.org 325-653-3333

SAN ANGELO: The Nutcracker Dec. 15-17. sanangelopac.org 325-658-5877







WEST TEXAS ROAD TRIP





MIDLAND – Midland is a great place to eat, play, shop & stay as you explore West Texas!

Midland International Air & Space Port is the closest airport to Big Bend National Park.

visitmidland.com

Dec 12 - Cirque Dreams Holidaze
Nov 17-Dec 16 - Miracle on 34th Street
The Musical

ODESSA—Known for breathtaking sunsets, wideopen spaces and warm West Texas hospitality; you'll enjoy shopping, dining, unique cultural attractions and events. Odessa: your gateway to

the Big Bend. odessacvb.com

Nov 30-Jan 1 - Star Bright Village

@ McKinney Park

Dec 2 - Parade of Lights in Downtown Odessa

ALPINE—Natural beauty, unique nightlife and shopping, and a grand array of hotels and guest lodging make this the perfect staging grounds for your West Texas adventure.

amazing range of relaxation

and adventure, natural beauty and

urban culture, fine art, fine dining,

but what you will remember most is

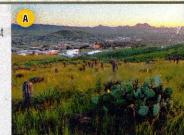
the warm, West Texas hospitality.

small-town charm and big-city



amenities...

Mar 2-3 - Texas Cowboy Poetry Gathering
Apr 20-22 - Big Bend Gem & Mineral Show





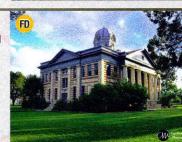
FORT STOCKTON—Lodging, Dining, Entertainment and History. Experience our Visitor Center, Historic Sites, Museum, Fort Grounds, Golf Course, and Unique Shopping, West Texas style. historicfortstocktontx.com

Dec 1 - Christmas Parade

Jan 13 - Pecos County Livestock Show

FORT DAVIS – Experience the mile-high climate in the Texas mountains! Award-winning State and National Parks offer excellent nature activities and star gazing under the "Darkest Skies in North America"! fortdavis.com

Dec 6-Jan 6 - Christmas at the Fort **Dec 9** - Frontier Christmas





MARATHON – Small town friendliness under one the of the darkest and starriest skies in the country, with Big Bend National Park just 40 miles down the road. marathontexas.com visithighend.com

Dec 2 - Fiesta de Noche Buena (Annual Town Holiday Party) MARFA—It defies easy explanation, yet any google search yields thousands of opinions.

Marfa is tough to get to—tougher still to explain.

But once you arrive, you get it.

visitmarfa.com

Dec-March - Tierra.Sangre.Oro

@ Ballroom Marfa

Dec-Oct - Bridget Riley @ Chinati Foundation



SAN ANGELO: Gisela Colon: Glo Pods Dec. 15-Feb. 4. samfa.org 325-653-3333

SAN ANGELO: Downtown Stroll Dec. 21. samfa.org 325-653-3333

SAN ANGELO: Fiesta Navidad Dec. 22, san angelopac.org 325-284-3825

SANTA ANNA: Christmas Under the Mountain Dec. 2. santaannates.org 325-348-3535

SNYDER: Big Country Christmas Ball Dec. 9. westtexasrehab.org 325-660-8338

VEGA: Christmas on the Square Dec. 4. oldhamcofc.org 806-267-2828

WICHITA FALLS: The MSU-Burns Fantasy of Lights Nov 20-Dec 25 fol.mwsu.edu 940-397-4972

WICHITA FALLS: The Nutcracker Dec. 2. wichitafallsballettheatre.org 940-733-3325

WICHITA FALLS: Christmas in the Park and Candy Cane Scramble Dec. 2. choosewichitafalls.com 940-761-7490

WICHITA FALLS: Christmas with the Canadian Brass Dec. 16. wfso.org 940-723-6202

WICHITA FALLS: Mannheim Steamroller Christmas by Chip Davis Dec. 27. wfmpec.com 940-716-5555

PINEY WOODS

CROCKETT: Russian Grand Ballet: The Nutcracker Dec. 8. pwfaa.org 936-544-4276

GLADEWATER: Christmas Parade and Community Dinner Dec. 7. gladewaterchamber.org 903-845-5501

HENDERSON: Velveteen Rabbit Dec. 1-3, 8-10. hendersoncivictheatre.org 903-722-5221

HUNTSVILLE: Christmas Fair Dec. 2. huntsvillemain street.com 936-291-5920

HUNTSVILLE: Houston Family Christmas Dec. 2. samhoustonmemorial museum.com 936-294-1832

JEFFERSON: Jefferson Flea Market Dec. 1-2, 8-9, 15-16. jeffersonfleamarket.net 903-431-0043

LIBERTY: Liberty Opry Dec. 2, 9. libertyopry.com 936-336-5830

LUFKIN: Cirque Dreams Holidaze Dec. 6. angelina arts.org 936-633-5454

MAGNOLIA: Hometown Christmas Dec. 2. greater magnoliaparkwaycc.org 281-356-1488

MARSHALL: Wonderland of Lights Nov. 22-Dec. 31. 703-702-7777

PALESTINE: Polar Express Train Ride Nov. 24-Dec. 30. texasstaterailroad.net 855-632-7729

PALESTINE: Frost Fest Dec. 2. palestinefrostfest.com 903-729-6066

TATUM: Jingle Bell Bop and Shop Dec. 9. tatumtexas.com 903-947-6403

TEXARKANA: Dinosaurs: Fossils Exposed. Through Dec. 31. texarkanamuseums.org 903-793-4831

TEXARKANA: Main Street Christmas Parade Dec. 4. mainstreettexarkana.org 903-797-7191

TYLER: Rose City Christmas Nov. 1-Dec. 31. visittyler.com 903-592-1661

TYLER: Mr. Popper's Penguins Dec. 8. cowancenter.org 903-566-7424

PRAIRIES AND LAKES

ADDISON: Vitruvian Lights Nov. 24-25, Dec. 2, 9, 16, 23, 30. addisontexas.net 800-233-4766

ADDISON: The Great Distance Home Dec. 1-17. watertowertheatre.org

ARLINGTON: Salvador Dali. Through Jan. 14. arlingtonmuseum.org 817-275-4600

ARLINGTON: Holiday in the Park Nov. 18-Dec. 31. sixflags.com/overtexas 817-640-8900

ARLINGTON: Enchant: The World's Largest Christmas Maze and Market Nov. 24-Dec. 31. enchantchristmas com

ARLINGTON: Texas Christkindl Market Nov. 24-Dec. 23. txchristkindlmarket.com

ARLINGTON: Plaid Tidings: Holiday Edition of Forever Plaid Dec. 1-17. theatrearlington.org 817-275-7661

BASTROP: Lost Pines Christmas Nov. 24-Dec. 17. lostpineschristmas.com 512-332-8996

BASTROP: River of Lights Nov. 24-Dec. 31. lostpineschristmas.com 512-303-0558

BELLVILLE: Small-Town Christmas Dec. 1-2. bellville.com 979-865-3222

BONHAM: A Touch of Rust's Jingle Market Dec. 2. atouchofrust.com 405-255-6519

BONHAM: Sweets, Spirits, and Sparkles Grand Bazaar Dec. 2. creativeartscenter bonham.com 903-640-2196

BRENHAM: Christmas Stroll and Lighted Parade Dec. 1-2. cityofbrenham.org 979-337-7250

BRYAN: A White Christmas Dec. 11. bychorale.org 979-476-8199

BURTON: Burton Christmas Village Dec. 9. burtontexas.org 979-289-3378

CALDWELL: Christmas on the Square Dec. 9. caldwelltx.gov 979-567-3901

CAMERON: Cameron's Christmas Parade Dec. 7. cameron-tx.com 254-697-4979

CLEBURNE: Whistle-Stop Christmas Nov. 20-Dec. 31. 817-645-2455

CLIFTON: Norwegian Country Christmas Tour Dec. 2. cliftontexas.org 254-675-3720

COLLEGE STATION: Christmas in the Park Dec. 1-3. cstx.gov/christmas 979-764-3486

CUERO: Christmas in the Park Nov. 20-Jan. 1. cuerochristmasinthepark.org 361-275-2112

DALLAS: Sopheap Pich. Through Jan. 7. crowcollection.org 214-979-6430

DALLAS: Neighborhoods We Called Home. Through Dec. 31. dallasheritagevillage.org

DALLAS: Tom Sachs: Tea Ceremony. Through Jan. 7. nashersculpturecenter.org

DALLAS: Holidays at Galleria Dallas Nov. 5-Dec. 31. galleriadallas.com

DALLAS: Holiday at the Arboretum Nov. 8-Jan. 7. dallasarboretum.org 214-515-6500

DALLAS: A Charlie Brown Christmas Nov. 17-Dec. 23.

DALLAS: Frosty and Friends Nov. 17-Dec. 23. dct.org

DALLAS: Holiday Wonder Nov. 21-Jan. 7. holiday wonder.com 972-905-6742

DALLAS: Storytime with Santa Claus Nov. 26-Dec. 17. northparkcenter.com

DALLAS: Visits and Portraits with Santa Claus Nov. 26-Dec. 17. northparkcenter.com

DALLAS: Black Nativity Dec. 1-17. bishopartstheatre.org

DALLAS: Season of Science Celebration at the Perot Museum Dec. 1-31. perotmuseum.org

DALLAS: Celebrate the Holidays at Klyde Warren Park Dec. 2. klydewarrenpark.org

DALLAS: Dallas Holiday Parade Dec. 2. adolphus.com

DALLAS: Dr. Seuss' How The Grinch Stole Christmas! The Musical Dec. 5-17. attpac.org

DALLAS: Fade Dec. 6-Jan. 7. dallastheatercenter.org

DALLAS: Lone Star Circus' Cirque Joyeux Dec. 28. dct.ora

DALLAS: Lights All Night Dec. 29-30. lightsallnight.com 214-655-6100

DALLAS: AT&T Streaming Lights at Reunion Tower Dec. 31. reuniontower.com

DENISON: Denison on Ice Nov. 24-Jan. 2. denisonlive.com 903-463-5611

DENISON: Holiday Lights at Loy Lake Nov. 24-Dec. 31. denisontexas.us 903-465-1551

DENISON: Christmas Parade and Tree Lighting Dec. 7. denisontexas.us 903-465-1551

DENTON: Holiday Lighting Festival of Denton Dec. 1. dentonholidaylighting.com 940-395-3581

DENTON: Wassail Weekend Dec. 1-2. dentonmainstreet.org 940-349-8529

ELGIN: Hot Cocoa Stroll and Holiday by the Tracks Dec. 2. elgintxchamber.com 512-285-4515

ELGIN: VFD Lighted Christmas Parade Dec. 2. 512-281-4025

ELGIN: The Art of Holiday Giving Downtown and Studio 621 Dec. 16. elgintx.com

ENNIS: A Christmas Carol Dec. 1-2, 8-9, 15-18. theatrerocks.com 972-878-5126

ENNIS: It's A Wonderful Life: A Live Radio Play Dec. 1-2, 8-10, 15-16. ennispublictheatre.com 972-878-7529

ENNIS: Lights of Ennis Dec. 1-30. visitennis.org 972-878-4748

FLATONIA: Merry Market, Cookie and Candy Carnival, and Santa! Dec. 2. flatoniachamber.com 361-865-3920

FORT WORTH: Christmas in the Stockvards Dec. 3. stockvardsstation.com 817-625-9715

FORT WORTH: Texas Ballet: The Nutcracker Dec. 8-10, 13-17, 20-24. texasballettheater.org 817-763-0207

FORT WORTH: Fort Worth Symphony New Year's: A Tribute to Ella Fitzgerald Dec. 31. fwsymphony.org 817-665-6000

FRISCO: Christmas in the Square Nov. 24-Dec. 31. visitfrisco.com 972-292-5250

FRISCO: Merry Main Street Dec. 2. visitfrisco.com 972-292-5250

GRANBURY: Visit Santa House Nov 24-Dec 23 facebook.com/granbury santa house 817-964-7220

GRAND PRAIRIE: The Best Christmas Pageant Ever: The Musical Dec. 1-3, 8-10. artsgp.org/index.html 972-237-8786

GRAND PRAIRIE: Prairie Lights Drive Thru Holiday Light Park Dec. 1-Jan. 1. prairielights.org 972-237-4120

GRAND PRAIRIE: Holiday Market with Santa Dec. 2-3.

9-10, 16-17, 23-24, tradersvillage.com/ grand-prairie 972-647-2331

GRAND PRAIRIE: Every Christmas Story Every Told (and Then Some) Dec. 12-17. artsgp.org 972-642-2787

GRAND PRAIRIE: Cirque Dreams Holidaze Dec. 15-16. verizontheatre.com 972-854-5050

GRAPEVINE: Merry Christmas, Charlie Brown Nov. 1-Jan. 31. grapevinetexasusa.com 817-410-3185

GRAPEVINE: ICE! and Lone Star Christmas Nov. 10-Jan. 1. grapevinetexcasusa. com 817-410-3185

GRAPEVINE: Christmas on Main Nov. 20-Jan. 6. grapevinetexcasusa.com 817-410-3185

GRAPEVINE: A Merry Little Christmas Show with Ricki Derek Dec 2 grapevinetexasusa.com 817-410-3100

GRAPEVINE: Elvis Christmas Classic Dec. 3. grapevinetexasusa.com 817-410-3185

GRAPEVINE: Parade of Lights Dec. 7. grapevine texasusa.com 817-410-3185



GRAPEVINE: A Forever Young Christmas Dec. 17-18. grapevinetexasusa.org 817-410-3100

IRVING: Holiday in Vienna Dec. 16. irvingartscenter.com 972-252-4800

LA GRANGE:

Schmeckenfest on the Square Dec. 7. visitlagrangetx.com 979-968-3017

LEWISVILLE: Lewisville Christmas Parade Dec. 2. cityoflewisville.com 972-219-3041

LOCKHART:

A Dickens Christmas in Lockhart Dec. 1-2. clark-library-lockhart.org 512-398-3223

MADISONVILLE: Annual Night Time Parade Dec. 2. madisoncountychamberof commerce com 936-348-3591

MCKINNEY: McKinney Parade of Lights Dec. 9. mckinney parade of lights.com

MCKINNEY: Holidays at the Heard Dec. 15-16. heardmuseum.org 972-562-5566

MESQUITE: Christmas in the Park Dec. 2-3. cityofmesquite.com/pard 972-216-6260

MESQUITE: Mesquite Symphony Orchestra Concert: Music of the Season Dec. 16. mesquitesymphony.org 972-216-8127

MEXIA: Mistletoe. Music. and Magic Christmas Festival Nov. 30-Dec. 2. mexiachamber.com 254-562-5569

NAVASOTA: Home for the Holidays Dec. 9. visitnavasota.com 936-825-6475

PLANO: The Three Musketeers Nov. 25-Dec. 30. theatre-britain.com 972-490-4202

PLANO: Deerfield Lights Dec. 1-30. deerfieldplano.org

PLANO: Dickens in Historic Downtown Plano Dec. 1. plano.gov 972-941-7275

PLANO: Lantern Light Holiday Event Dec. 2. heritagefarmstead.org 972-881-0140

PLANO: It's a Wonderful Life-A Live Radio Show Dec. 8-23. arts-people.com 214-810-3228

PLANO: Plano Lions Christmas Parade Dec. 9. visitplano.com

PLANO: Plano Symphony: Home for the Holidays Dec. 17. planosymphony.org 972-473-7262

ROUND TOP: The Nutcracker Dec. 9. festivalhill.org 979-249-3129

ROUND TOP: Christmas at Winedale Dec. 9. 979-278-3530

SEALY: Fantasy of Lights Dec. 1-2. sealycommunity foundation.weebly.com 979-885-3222

SEALY: Sealy Main Street Market Dec. 9. sealymain street.com 979-627-6136

SEGUIN: The Big Red Barn Country Christmas Dec. 8-9. texagedu.org 830-379-0933

SHINER: Christmas in the Park Dec. 7. shinertx.com 361-594-4180

SMITHVILLE: Festival of Lights and Parade Dec. 2. smithvilletx.org 512-237-2313

SULPHUR SPRINGS: Christmas in the Park Nov. 25, Dec. 2. hopkinscounty museum.org 903-885-2387

SULPHUR SPRINGS: Christmas Festival on Celebration Plaza Dec. 1. visitsulphurspringstx.org 903-885-5614

SULPHUR SPRINGS:

Lighted Christmas Parade Dec. 1. visitsulphurspringstx.org 903-885-5614

TEMPLE: Santa Fest Holiday Market Dec. 2. discovertemple.com 254-298-5900

TEMPLE: Temple Christmas Parade Dec. 4. discovertemple.com 254-298-5440

TEMPLE: Bend of the River Christmas Dec. 16. discover temple.com 254-298-5774

WACO: Dr Pepper Christmas Dec. 1. drpeppermuseum.com 254-757-1025

WACO: Waco Wonderland Dec. 1-3. waco-texas.com 254-750-5600

WACO: Trains at the Mayborn Museum Dec. 2-31. baylor.edu/mayborn 254-710-1110

WACO: 'Twas the Week Before Christmas Dec. 18-22. baylor.edu/mayborn 254-710-1110

WACO: RAM Texas Circuit Finals Rodeo Dec. 28-30. extracoeventscenter.com 254-776-1660

WALLIS: Christmas Parade and Celebration Dec. 16.

wallischamber.com 979-478-6712

WYLIE: Wylie Arts Festival Dec. 2. wylietexas.gov 972-516-6016

SOUTH TEXAS PLAINS

ALICE: Christmas Parade Dec. 5. alicetxchamber.org 361-664-3454

ALICE: Twelve Days of Christmas Dec. 5-18. alicetxchamber.org 361-664-3454

BEEVILLE: Fleeting Light: First and Last Light Over the Texas Landscape. Through Dec. 15. bamtexas.org 361-358-8615

EDINBURG: Night of Lights Parade and Festival Dec. 1. edinburg.com 956-383-4974

FLORESVILLE: Opry Dec. 2. facebook.com/floresvilleopry 830-391-1062

GEORGE WEST: Artisans Market Dec. 16. georgewest.org 361-449-2033

GOLIAD: Christmas Rendezvous and Trade Fair Dec. 2. presidiolabahia.org 361-645-3752

LA VERNIA: Christmas Market Dec. 2. Ivilc.org 830-216-0867

MCALLEN: Christmas in the Park Dec. 1-2. mcallenholidayparade.com 956-682-2871

MCALLEN: McAllen Holiday Parade Dec. 2. mcallenholidayparade.com 956-681-1200

SAN ANTONIO: Zoo Lights-Holiday Nights Nov. 17-Dec. 31. sazoo-aq.org SAN ANTONIO: SeaWorld's Christmas Celebration Nov. 18-Dec. 31. seaworldparks.com

SAN ANTONIO: Six Flags Fiesta Texas Holiday in the Park Nov. 18-Jan. 18. sixflags.com/fiestatexas

SAN ANTONIO: A Wonderland Christmas Nov. 25-Dec. 23. morganswonderland.com

SAN ANTONIO: Holidays in Bloom Nov. 24-Dec. 31. sabot.org

SAN ANTONIO: Mariachi Vargas Extravaganza Nov. 26-Dec. 2. mariachimusic.com 210-225-3353

SAN ANTONIO: Christmas at the Caverns Dec. 1-23. naturalbridgecaverns.com

SAN ANTONIO: Ford Fiesta de las Luminarias Dec. 1-3, 8-10, 15-17, thesanantonio riverwalk.com

SAN ANTONIO: Ford Holiday Boat Caroling Dec. 1-22. thesanantonio riverwalk.com

SAN ANTONIO: Super Saturday: South Texas Holiday Traditions Dec. 9. wittemuseum.org

SAN ANTONIO: Die Deutsche Weihnachtsfeier Dec. 10. 210-534-4481

SAN ANTONIO: Tricentennial Kickoff and New Year's Eve Celebration Dec. 31, sanantonio 300.org 210-207-2300

WESLACO: Mid Valley Lighted Christmas Parade and RGV Santa Dash Dec. 9. weslaco.com 956-968-2102

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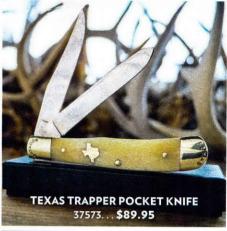
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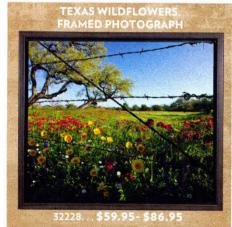
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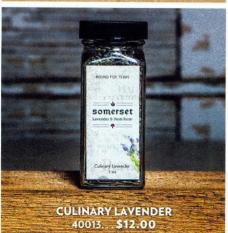


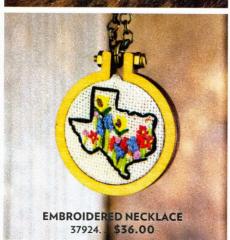
















continued from page 88



HUGO ORTEGA

has written two cookbooks: Backstreet Kitchen and Street Foods of Mexico. His namesake restaurant, Hugo's, is at 1600 Westheimer in Houston's Montrose neighborhood. During the holidays, Hugo's offers a special take-out menu for entertaining with dishes like mole poblano, corn pudding, hot chocolate tablets, and tres leches cake, Call

713-524-7744; hugosrestaurant.net.

Q: What were your first impressions of Houston?

A: The city back then was not as pretty as it is today. The economy was bad, but Houstonians are relentless when it comes to overcoming adversity. Today, the economy is diverseit's the most diverse city in the country. In Mexico we have a saying: "It was meant to be." I was meant to be a Houstonian and a Texan, and I embrace that. I embrace the ups and downs. That's what life is all about.

Q: What led you to open Hugo's and your subsequent restaurants?

A: My wife, Tracy, and I were wondering if we should open another Backstreet Cafe, or a bistro. She said. "Why don't you cook recipes from your home country?" At the time, I was scared because it's labor-intensive cooking. For many recipes, like mole, you start today and you end by the third day. But I put my heart and soul into it. To open a new restaurant is to give employment to others. It creates opportunity for those who need it more than I do. At the same time, it's good for the soul. Xochi was a tribute to my grandmother and to the great people of Oaxaca. I also have a restaurant in Oaxaca called Origen. It's my continuing education, going back there.

Q: What is your signature dish? A: It has to be mole poblano. With 21 ingredients, it's the king of recipes. They say that mole was created a few hundred years ago by nuns in Puebla. They blended together different

ingredients-sesame seeds, ancho peppers, mulato peppers, cinnamon. allspice, clove, garlic, onions, thyme, bread... And then people added chocolate to make it not so spicy.

Q: Where do you enjoy traveling in Texas?

A: I love to go to Galveston and try the seafood. I have a friend with a fishing boat in Freeport, where I get to see in person the beautiful huachinango. red snapper. In spring, I love to see the bluebonnets. I used to go to the Fredericksburg area to get peaches—the peaches there are incredible. And I love West Texas. Recently, I cooked at the Gage Hotel in Marathon. I used beets from the hotel's garden. They also grow tomatoes and a lot of mint. It was my first time out there. It looks like a different country, like you are on the moon.

Q: Where do you like to eat out?

A: In Houston, I have been eating Tex-Mex at La Mexicana for 20 years. And I've been going to Goode Company Seafood for 25 years. I like their mesquite-grilled catfish with salsa verde and the empanadas with roasted pepper and shrimp. In Round Top, Royers Round Top Cafe has a fantastic chef. Of course, we go to Austin and visit Clark's Oyster Bar. In San Antonio, I love Cured by Steve McHugh at the Pearl Brewery. And there's Mixtli by Diego Galicia and Rico Torres. They serve modern Mexican cuisine. It's avant-garde.

Q: How do you feel about winning the James Beard Award?

A: I dedicate that award to the great city of Houston. This wonderful city has been so supportive of me, and it has so much to offer.

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THE DAYTRIPPER

WITH CHET GARNER



Livin' Grande

INDING THE BOUNDARY between Texas and Mexico isn't as simple as locating the Rio Grande. As I discovered on my trip to Laredo, the border between these lands is more of a gradual blending, where the best parts of Texan and Mexican traditions mix and fill the area with history, food, and pride that's truly unique.

9 A.M. I started my day on the famous "Streets of Laredo" by walking through the San Agustín de Laredo **Historic District** in the heart of downtown. Unlike many Texas towns, Laredo was not built around a courthouse but a grassy plaza and the beautiful San Agustín Cathedral, established in 1760. As I walked past other buildings like Casa Ortiz, built between 1829 and '30, I quickly realized I was standing on special soil in a place much older than Texas as we know it.

9:30 A.M. Attracted by the seven waving flags, I stopped at the Republic of the Rio Grande Museum and discovered this small sandstone and limestone structure once served as the capitol of its own nation. During the 1840s, three states in northern Mexico. which stretched north of the river at that time, declared their independence from Mexico. This new republic only lasted 11 months, but its memory lives on in this museum full of artifacts that serve as a testament to

the independent border spirit.

11 A.M. Next, I crossed the street to visit a museum commemorating one of Laredo's most beloved heroes-George Washington. The Washington's Birthday Celebration Museum tells the story of how this Tex-Mex town embraced its American identity and now celebrates it in style during a

monthlong festival in January and February. The handmade gowns worn by debutantes in the Princess Pocahontas Pageant and Society of

Martha Washington Pageant and Ball featured ornate designs. While I don't think they would fit me. I marked my calendar to return for the jalapeñoeating contest.

12:30 P.M. One of the best parts about Laredo's blended culture is its authentic Mexican food. While Taguitos Ravi started in Nuevo Laredo 30 years ago, it has become a local favorite stateside, too. My deep-fried tripas (intestines) street tacos piled with onion, cilantro, lime, and salsa were some of the best I've ever had. So good I had no choice but to eat five.

1:30 P.M. To walk off my lunch, I headed to San Bernardo Avenue where Mexican import shops line a few blocks of the street by the dozens. Brightly colored goods filled the stores-from bold blue sombreros and multicolored dresses to giant terracotta pots and pink flamingo lawn ornaments. I spent the most time at Basket & Pottery Alley, where I was tempted to buy a pink mariachi suit. I decided to save the cash for my taco budget instead.

4 P.M. Ready for some outdoor adventure, I pointed my GPS toward Lake Casa Blanca International State Park. I set out on the Roadrunner Trail and found myself hiking alongside cactus and brush. However, it wasn't too long before my eyes caught a flash of color as a group of green jays crossed the trail. In warmer weather, I would have gone for a swim, but I contented myself by hiking around the lake and breathing in the fresh air instead.

6 P.M. Hungry for dinner and something beyond the norm, I headed to Las Kekas, which serves up Chef Nicolas Bellizzia's favorite dishes inspired by his travels around Mexico. I started

> with a plate of kekas, savory pastries similar to empanadas that are stuffed with everything from marinated pork to huitlacoche (corn fungus). The flavors were both familiar and foreign, making for an all-out

fiesta in my mouth. I finished them in no time and ordered a second round full of shrimp and cactus. Qué bueno!

While Laredo is firmly within the border of Texas, travelers to this region know this blend of language, cuisine, and adventures can only be found here. Whether you follow my footsteps or forge your own path, I hope to see you on the road.

Chet Garner is the

travel show on PBS.

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thedaytripper.com

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Contact the Laredo Convention and Visitors Bureau at 956-795-2200; visitlaredo.com.

TRAVEL MATTERS



From Scratch

Houston chef Hugo Ortega's metropolitan mole story by Heather Brand

UGO ORTEGA'S CULINARY TOUCH IS CELEBRATED IN HIS hometown of Houston and beyond—he's the creative force behind a string of successful eateries in the city's prosperous yet competitive restaurant scene.

But it didn't start out that way. When Ortega first came to Houston from his native Mexico in 1984, he was only 17, didn't speak English, and had only one contact in a distant cousin. Within two years, however, he had lucked into a position at Backstreet Cafe, a bistro owned by Tracy Vaught in the affluent River Oaks neighborhood. With his natural ambition and talent, Ortega quickly rose through the ranks from dishwasher to busboy to line cook. After graduating from the culinary arts program at Houston Community College in 1992, he soon took over as executive chef. He and Tracy married in 1994, and together they opened his namesake restaurant, Hugo's, in 2002. His daring menu of interior Mexican cuisine offered a departure from the usual Tex-Mex fare, and Hugo's soon garnered critical acclaim and legions of fans.

"My grandmother used a metate to grind corn, like in a picture by Diego Rivera."

In recent years, the couple has launched additional dining establishments. Caracol, which opened in 2013, features Mexicanstyle seafood dishes in an upscale setting. And Xochi, located downtown in the Marriott Marquis Houston, has been serving up traditional Oaxacan flavors since January 2017. Also this year, Ortega won one of the highest honors for contemporary chefs, the James Beard Foundation's "Best Chef: Southwest," upon his sixth nomination for the award.

Not one to rest on his laurels, Ortega has already embarked on a new enterprise, a pop-up concept in San Francisco. Though he has expanded his reach to the West Coast, Ortega says has no intention of leaving Houston, his chosen home. Spared the worst of Hurricane Harvey, Ortega and his restaurants joined the city's recovery effort by cooking for shelters and first responders and raising funds through special events and cocktail sales.

How did you learn to cook? I was born in Mexico
City, but from age 7 to 14 I lived with my grandmother in a small mountain village in Oaxaca. We cooked with fire, and there was no electricity. My day started by getting up at 5 in the morning to make the most of the daylight. I rode my donkey with cántaros, jars made of clay, to get water from the well for cooking. My grandmother used a metate to grind corn, like in a picture by Diego Rivera. She made masa for tortillas, quesadillas, huaraches, sopes. I remember her toasting cocoa beans on the clay comal. When she'd do that, I knew two things would happen: one, we'd have chocolate with water, like the Aztecs; two, she would make mole. > continued on page 85



WHAT: ICE LAND: RAINFOREST HOLIDAY WHERE: MOODY GARDENS, 1 HOPE BLVD., GALVESTON WHEN: THROUGH JAN, 7

Galveston on Ice

Chinese artists carve 2 million pounds of colored ice to create a whimsical display of monkeys, butterflies, orchids, and more in this year's rainforest-themed Ice Land.

The holiday spirit blends with the tropics this year during Galveston's annual chilly spectacle, Ice Land. Each fall, a team of expert ice carvers from Harbin, China, travels to the Texas island to spend more than a month creating a labyrinth of ice sculptures. This year's Rainforest Holiday theme takes visitors through a colorful maze of equatorial delights, including playful monkeys, exotic birds, and flitting butterflies. Take a ride down a giant ice slide (it's fun for kids and adults alike), while the 21-and-over set can sidle up to the Shivers Ice Bar for spirited refreshments. While it may be a challenge to have a true "White Christmas" in the Lone Star State, you can at least experience a cold one: The 28,000-square-foot space is kept at a bone-chilling 9 degrees Fahrenheit. Parkas are provided for the unprepared. moodygardens.com/iceland.



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