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FOR IMMEDIATE RELEASE:

“A Night In Old San Antonio®” brings the heritage of San Antonio alive in 15 cultural areas through 250 food, drink and atmosphere booths and 20 musical acts

“A Night In Old San Antonio®” (NIOA®) is a four-night festival in the heart of downtown San Antonio that celebrates the city’s diverse cultural legacy for more than 80,000 revelers annually. Sponsored by and benefiting the San Antonio Conservation Society, the 62nd presentation of NIOA will be held April 20-23, 2010, during the city’s 11-day [Fiesta San Antonio®](#) celebration.

Through the magic of more than 250 food, drink and atmosphere booths*, more than 20 live musical acts, children’s games, decorations, costumed volunteers, and souvenirs, NIOA brings the city’s heritage alive in 15 [areas](#):

Arneson Theatre

Entertainment is the focal point of the historic Arneson River Theatre, a venue for musical shows year-round on the **San Antonio River Walk**. The open-air theater was built as a Works Progress Administration project during the 1930s. Grab a bite to eat, have a seat on the grass covered steps of the theatre and sing along to the great tunes as **The Cones Sisters** and **The Mo-Dels** entertain you and the river barges as they go by.

Enjoy **Banana Smoothies**, **Brownie Bites**, **Fried Jalapeños** and **Broadway Chicken** (fried chicken on a stick). Come try a trendy “**Chelada**” (Bloody Mary mix, beer and clam juice), served only in this area.

Chinatown

The oriental mystique begins with traditional Chinese cuisine in Chinatown. Crowd pleasers are **Mandarin Mimosas**, **Lemon Chicken**, **Wontons**, **Chicken Lettuce Wraps**, and **Egg Rolls**. **Vegetable Tempura** and **Fortune Cookies** are also in great demand among the red-lacquered facades. Visitors can enjoy **Kirin** (Oriental beer) as they wait to get a **Yak-I-Tori Chicken K-Bob**.

Clown Alley

It wouldn’t be Clown Alley without clowns! Here, family fun is a favorite in the area completely dedicated to children's entertainment. Young and old alike will enjoy games like **Bowling on the Green**, **Can-Can**, **Softball Pitch**, **Fiesta Feat Ball**, **Lollipop Loop**, **Hoopla**, **Wiffle Waffle**, **Loop-the-Hoop**, **Putting Around** and **Add-Up Darts**. And don’t forget to get your face painted in the **Face Painting** booth to put you in a festive mood.

We all remember those childhood favorites such as **Hamburgers/Cheeseburgers**, **Corn Dogs**, **Frito Pie** (new for 2010), **Curly Q Fries**, **Sno-Cones**, **Cotton Candy**, and **Dutch Chocolate**

* New foods marked in red

Freeze. Don't forget the **Karaoke** booth where revelers have the opportunity to sing along to their favorite melodies.

French Quarter

French Quarter celebrates the tastes of France, New Orleans and south Texas French settlers. **Escargot, Crayfish Etouffee, Crepes Suzette, Beignets, Peach Melba, French Sausage, French Pastry** and **Shrimp Po'Boys** are served by costumed mesdames and messieurs. While strolling down the streets of French Quarter you may want to enjoy a glass of wine or champagne as you listen to the jazz performances of **3 Stepz** and **Small World**.

Froggy Bottom

Many of the city's early African-American settlers migrated to San Antonio from the Froggy Bottom region of Louisiana in the mid-to-late 1800s. The Froggy Bottom name comes from a popular, local social club on the near East Side of downtown in the early part of the 20th century. This NIOSA area pays tribute to the cultural contributions of African-Americans, celebrating their Southern hospitality and home cooking

A variety of southern foods are offered, including **Fried Okra, Mama's Bread Pudding, Bongo-k-Bobs** (beef shish-k-bobs named after Bongo Joe, a local musical legend), **Mr. Chicken** (skewered fried chicken topped with a jalapeño), **Hog Wings** (*new this year*) and a malt beer we call **Wahooz**. In addition to the comfort food found in this area, you will find visitors dancing to the rhythm and blues performed by the **Grateful Geezers**.

Frontier Town

An early Texas settlement, including an official U.S. Postal sub-station which offers an official NIOSA cancellation stamp, is re-created in one of the largest areas of NIOSA. A windmill marks the center, where there's plenty of room for boot-scootin' and grazing. **Horseshoe Sausage** (1,500 pounds worth), **Texas Bird Legs, Cowboy Klopse** (a deep-fried meatball in jalapeño batter), **Cowboy Paradise** (calf fries), **Miss Kitty's Kernels, Sopapillas, Steer-on-a-Stick, Shypoke Eggs, City Slickers** (seasoned cucumbers--*returning after one-year absence*) and **Ranch Steaks** keep the appetites of native Texans and other visitors satisfied. To cool your thirst there's plenty of Fast Draw Suds and Apache Coolers.

The **Sundown Band** brings its western sounds to Frontier Town while **Digger O'Dell**, the town mortician, is ready at any time to pose for photographs in the **Photo Bazaar**.

Haymarket

During the Spanish Colonial period, San Antonians used to gather near San Fernando Cathedral to sell produce and livestock. This area, known as the Haymarket, inspired the NIOSA version. Facades and colorful banners resembling those from the farmers' markets of old adorn the NIOSA market. Chili Queens serve up **Chili** and **Homemade Tamales**, paying homage to the women who sold their "chili-like" stews in the hay markets of yesteryear.

One of NIOSA's most famous and beloved foods bears the name of the woman who prepared it so long ago. **Maria's Tortillas** (a hand-patted, grilled corn tortilla, buttered and filled with cheddar cheese and salsa) is named for Maria Luisa Ochoa, housekeeper to Ethel Harris, Conservation Society president from 1951-53. Ochoa was enlisted by Harris to make tortillas for the event. Introduced in the early 1950s, the booth today sells nearly 10,000 concoctions each year.

Other Haymarket favorites include **Beef Gorditas, Puffy Tacos**, sizzling **Beef Fajitas, Flautas and Sweet Empanadas**. Wash these favorites down with a cool **Wine Margarita** or refreshing **Wine Sangria**. For over 30 years, NIOSA goers have enjoyed the music from the **Conjunto Bene Medina Band**.

International Walkway

International Walkway showcases different ethnic groups that developed San Antonio's unique heritage. Italy, Poland, Greece, England and Belgium inspire the foods offered through the area. **Fried Mushrooms** and **Frog Legs** lead the list of favorites, followed by **Crab Cakes**, **Baklava**, **Belgian Waffles**, **Pizza**, **Polish Zumpers**, **Grecian Delight Gyro** and **Light Lime Beer**. This year International Walkway will introduce a new Italian specialty, **Fried Ravioli**. Visitors come back year after year to listen to the entertainment of **Lonesome Louie**.

The Hitching Post is the official NIOSA information booth where people can get directions to booths and entertainers and it also serves as a meeting place for friends.

Irish Flat

Irish Flat, one of the original NIOSA areas, features Irish folk music and a host of filling fare to commemorate the Irish settlers of yesteryear. When visitors take a break from singing along to Irish ballads played by **Campbell and Wilson**, they can try the **Dublin Deli** (corned beef sandwich), **Green Beer**, **Potato Skins** and non-alcoholic **Irish Crème**.

Main Street USA

Main Street USA was established as a bicentennial project in 1976. American classics such as **Hot Dogs**, and NIOSA exclusives—including **Brisket Biscuits** and **Fat Bread** (an English muffin covered with sautéed mushrooms and Jack cheese)—appeal to hearty appetites. **Fried Green Tomatoes**, **Strawberries and Cream**, **Fried Cheesecake**, **Banana Splits**, **Soft Pretzels**, **Fruitcicles** (*new this year*) and **Chicken Tenders with Gravy** round out the menu.

With two venues for entertainment, visitors can enjoy the Americana sounds of **Giant Three** on the main stage and **Poor J. Brown Band** playing at the Gazebo.

Mexican Market

The atmosphere of a Mexican market is re-created with colorful papel picado banners and paper flowers in this original area of NIOSA. Celebrating the city's cultural ties to Mexico, this is when visitors find a NIOSA exclusive, **Anticuchos**—a marinated steak shish k-bob with origins from Bolivia. First introduced in 1955, hundreds of volunteers serve up more than 18,000 of these each year.

Other favorites include **Chalupas**, **Quesadillas**, **Fajitas de Pollo**, **Bean Tacos**, **Burritos**, **Tamales**, **Enchiladas**, **Elotes** (corn on the cob), **Mexican Coffee**, **Daiquiris de Frescas**. **Mexican sweets include Churros**, **Dulce** and **Buñuelos** (crisp fried Mexican pastry discs dusted with cinnamon and sugar).

Workers costumed in huipiles, Oaxacan dresses, sombreros, ponchos and peasant attire enhance the flavor of Mexico along with the musical entertainment of the **Ballet Folklórico** and **Karizma**.

In keeping with the spirit of a true marketplace, a **Tienda** booth offers folk art from all over Mexico, including toys, cookware, apparel and accessories. The **Bolsa** booth originated and still resides here, selling hand-painted paper shopping bags decorated by area artists.

Cascarónes (confetti eggs) originated at NIOSA in the Mexican Market in 1959 and are now a Fiesta staple. Each year, approximately 35 dedicated Conservation Society volunteers work year round to make more than 120,000 of the popular confetti eggs. For only \$1 revelers may buy three cascarónes to crack over the heads of fellow visitors showering them with confetti. The sale of cascarónes at NIOSA has contributed approximately \$605,145 for historic preservation projects since they were introduced over 50 years ago.

Mission Trail

San Antonio landmarks are commemorated in the Mission Trail area, which features facades of

four missions of the San Antonio Missions Historical Park. This area also now symbolizes the Conservation Society's successful promotion of a parkway to connect San Antonio's historic missions. During the 1993-94 fiscal years, the Society was integral in securing federal funding for the Mission Trails project.

This area features **Prairie Chicken**, **Poblano en Salsa**, **Mission Maiz**, **Taco de Espada**, **Armadillo Eggs** (jalapeños stuffed with cheeses and baked in a biscuit-batter), and the new **Cervezas Especiales** booth (serving Negro Modelo, Modelo Especial and Corona Light beers). **Pan Dulce de Mission** and **Buñuelos a la Mode** (ice cream with Cajeta sauce and buñuelo chips) help satisfy those sweet cravings.

Be sure to stop by the **Fortune Tellers** to find out your predictions. You will also want to see if you can find the “**craziest**” Fiesta hat at the **Sombrero Wagon**. Before moving on, you'll want to listen to the country western sounds of **Bobby Baker and the Longnecks**.

Sauerkraut Bend

German influence in San Antonio dates back to the early 1800s, when immigrants built their homes in the King William neighborhood along a bend in the San Antonio River. Called Sauerkraut Bend, it inspired the NIOSA version, which is set in the Villita Assembly Building. **Terry Cavanagh and Alpine Express** band (*new this year*) provides continuous entertainment (including the popular **Chicken Dance**) with appearances by the **Cadence Cloggers** each night.

Visitors to the cool, spacious hall enjoy **Sausage on a Stick**, **Black Forest Cake**, **Bretzels**, **Bavarian Kreme**, **Apple Strudel**, **Potato Pancakes**, a **Sausage Sampler**, **Pigs in a Blanket** and **Gerken Salat** (German cucumber salad—*new this year*). Various imported **German beers** are only sold here, as well.

South of the Border

Imitating the roadside vendor stands in Northern Mexico, canopies of bright green, yellow, red and blue adorn food booths in our South of The Border area. Healthy favorites include **Aguacates** (fresh avocado halves filled with a blend of salsa and sour cream), **Pollo Rancheros** and **Yo Soy Taco**. Other favorites include **Queso Tortillas**, **Beef Tacos**, **Carne Guisada**, **Queso Flameado**, **Chicken Tamales**, **Quesadilla de Camarones** and **Barbacoa Tacos** (*returning after many years*).

Wine Margaritas and **Sonrisas** are among the cool drinks you'll find here. Sweet fruit drink carts found along border towns appears as **Jugo Frescas** with its mango, strawberry and watermelon juices blended into a favorite for parched participants.

Villa España

Villa España celebrates our Spanish and Canary Islanders heritage with authentic Spanish dishes such as **Tapas Bandas**, **Puerco Serrano**, **Churros de Cajeta** (*new this year*), **Torta de Puerco** (*returning this year*) and **Shrimp Parilla**. You can also enjoy **Vaca Negra** (root beer floats) or a cool **Corona**. Come listen to the continuous entertainment of the popular R&B music of the **Revival Brothers** and visit the new **Fiesta Foto** booth.

A map of these 15 areas can be found on the NIOSA website at www.niosa.org/event_map.htm.

Some food facts: On the average, NIOSA revelers annually consume over 31,000 pounds of beef; 14,750 pounds of chicken; 4,500 pounds of sausage; 3,000 turkey legs; 56,500 buns, rolls and bolillos; 36,645 flour tortillas; 11,000 tamales; 29,120 pounds of fruits and vegetables; 4,000 pounds of guacamole; and 15,000 Anticuchos.

Souvenirs: New souvenirs, sure to be favorites for 2010 are neck wallets, eco tote bags, visors, draw string bags and glass and acrylic steins. Returning popular souvenirs include t-

shirts, caps, Koozies and lighted pilsner glasses.

Titled “Mercado Alegre,” the 2010 NIOSA poster by Beth Eidelberg features NIOSA’s “Mexican Market area,” one of the original sections of NIOSA. The 17½” x 20½” posters are matted and signed and cost \$35.00. They are on sale at the NIOSA office weekdays from 9:30 a.m. until 4 p.m.; on the NIOSA website at www.niosa.org; and at Sigoloff Frame and Art at 8222 Broadway.

The 2010 NIOSA medal features the colorful, hand-cut tissue-paper papel picado banners. Produced in limited quantities, the cloisonné medals are available for \$10 at the NIOSA office, on the NIOSA website and at The Fiesta Store on Broadway.

Souvenirs with the NIOSA poster artwork include postcards that can be purchased at NIOSA souvenir booths. Many NIOSA-ites mail these items from the working U.S. Postal substation in NIOSA’s Frontier Town area that offers an official NIOSA cancellation stamp.

More about NIOSA:

WHEN: April 20-23, 2010, from 5:30 to 10:30 p.m. Gates close and alcohol sales stop at 10 p.m.; food sales and entertainment continue until 10:30 p.m.

WHERE: Five-acre grounds of the [La Villita](#) National Historic District—the 18th century Spanish neighborhood, bounded by the San Antonio River and Alamo, Nueces and Presa streets.

WHO: Founded in 1924, the [San Antonio Conservation Society](#) (one of the nation’s oldest and most active historic preservation organizations), began with efforts to preserve such unique features as the San Antonio River Bend (now the cornerstone of the famous San Antonio Riverwalk) and the city’s four Spanish Colonial Missions. The Society has been responsible for saving most of the historic attractions which make San Antonio one of the top tourist destinations in the south. NIOSA chairman Nancy Avellar, elected by the Conservation Society as its Fourth Vice President, volunteers her time all year to plan and coordinate the event, and is assisted by three NIOSA vice chairmen (Evelyn Williams, Charlie Hansen and Roberto Hinkson) and treasurer Kathy DeWaal (all of whom are appointed and are also volunteers) in leading the team of 16,000 volunteers that work at the event.

PROCEEDS: NIOSA is one of the top—if not *the* top—fundraisers for historic preservation in the nation and truly lives up to its motto as a “Celebration for Preservation.” Funds raised enable the Society to continue its mission of preserving historic buildings, objects, places and customs relating to the history of Texas and all that is admirably distinctive to the state.

TICKETS: Gate tickets are \$12 for adults and \$2 for children six to 12 years; children five years and under are free. Discount tickets are available online at www.niosa.org and at locations around San Antonio; visit the website for specific locations.

INFO: Visit www.niosa.org or contact (210) 226-5188 or niosa@niosa.org. Follow NIOSA on [Twitter](#) and on [Facebook](#).

VIA PARK AND RIDE: VIA Metropolitan Transit provides Park & Ride service to NIOSA from several Park & Ride locations. More information, prices and locations can be obtained by calling (210) 362-2020 or visiting the VIA website.

NIOSITAS: The Conservation Society also stages [NIOSITAS](#) (a mini-NIOSA) throughout the year for conventions, meetings, and festivals—for groups from 300 up to

10,000—to raise additional preservation funds. Just as NIOSA commemorates the ethnic and cultural influences of San Antonio with food and entertainment, NIOSITAs reflect the diverse cultures of San Antonio.

NOTE TO MEDIA: High resolution photos, recipes, B-roll and more detailed information on entertainment, food booths, history, proceeds and volunteers are available from Jeanne Albrecht at 210/496-6686 or jca@satx.rr.com. Complimentary NIOSA media credentials and interviews must be coordinated through Jeanne Albrecht.