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VOLUNTEER TRAIL AT NIOSA®

“A Night In Old San Antonio®” (NIOA) is put on by an army of 16,000 volunteers each year and produces far more revenue for historic preservation than any other event in the nation for the San Antonio Conservation Society.

For the past 61 years, NIOSA has provided almost the entire funds for the Society’s preservation activities.

All proceeds go to the Conservation Society; no individuals, organizations or businesses earn money at NIOSA.

New this year:

Clown Alley: Frito Pie (*new food item for 2010*).

Froggy Bottom: Hog Wings (*new food item for 2010*)

International Walkway: Fried Ravioli (*new food item for 2010*)

Main Street: Fruitcicles (*new food item for 2010*)

Mission Trail: Cervezas Especiales booth (new booth serving Negro Modelo, Modelo Especial and Corona Light beers)

Sauerkraut Bend: Gerken Salat (German cucumber salad)

Villa España: Churros de Cajeta (*new food item for 2010*); Fiesta Foto booth.

Photo Display: Large photos that showcase the historic preservation victories of the Conservation Society (because of NIOSA proceeds) will be posted outside all NIOSA gates.

Returning this year:

Frontier Town: City Slickers (seasoned cucumbers – back after 1-year absence)

South of the Border: Barbacoa Tacos (*returning after a long absence*).

NIOSA-WIDE STORIES

VOLUNTEERS IN CHARGE OF EVERYTHING: Every July, the Conservation Society elects a Fourth Vice President to serve as chairman for NIOSA (and NIOSITAS) – a volunteer, unpaid position – for a one-year term (with option of one year re-election). Overseeing NIOSA this year is Nancy Avellar; she is ultimately responsible for everything from decorations to cascarones and security.

At the peak of the organizational volunteer pyramid, Nancy relies on treasurer Kathy DeWaal and three vice chairmen (Evelyn Williams, Charlie Hansen and Roberto Hinkson); 15 area chairmen; and chairmen and vice chairmen for more than 250 food and drink booths – **all volunteer**. Other committees include banners, cascarones, central supply, hospitality, cold drinks, coupons, paper goods, decorations, electrical appliances, consolidated food supply, gates, ice, locks and keys, maps, paper supply, safety and fire extinguishers, signs, souvenirs and advance ticket sales.

STAGERS OF NIOSA: Unseen and unknown to the general public is a team of men (the

stagers) who work endless hours in the weeks leading up to NIOSA, and then spend at least eighteen hours a day, from 6 a.m. to 1 a.m. all four days of the event, to keep the "wheels greased," seeing that the huge affair goes off without a hitch: Artie Dietel, Gene Willette and Brad Dietrich—assisted invaluablely by fellow volunteers Ed Lee and Ray Moreno.

A "WALKING TOUR" OF THE WONDERFUL BEVY OF NIOSA VOLUNTEERS

ARNESON THEATRE AREA: Greg Smith, Area Chair

1. Big sellers in this area: Broadway Chicken; Fried Jalapeños, Brownie Bites
2. Volunteers for 20 or more years: Carol Barnes, Beverly Carson, Greg (Area Chairman) and Cindy Smith (former NIOSA Vice Chairman).
3. In this area's **Beer Booth**, one volunteer comes annually from Colorado.

CHINA TOWN: Jackie Belcher, Area Chair

1. **Egg Rolls** chairman Jan Organ's daughters have four friends that have worked in booth since high school...now in their 30s now with kids of their own.
2. **Yell and Sell**: Friendly competition between booth volunteers in **Stir Fry vs. Edamame vs. Wontons** booths to hawk their cuisine.
3. The **Yak-I-Tori booth** rocks and rolls all night long--the booth chairmen bring in their own electrical AV equipment and turn that corner of China Town into a Karaoke type sing along all night.
4. **Staging**: Bobby Stobb and wife Blossom started when China Town opened in early 1980s-- daughter Blythe has been coming since she was an infant; wife Blossom is the area's paper chairman.
5. Big sellers in this area: Yak-i-tori and Egg Rolls
6. Volunteers for 20 or more years: Cindy Garza (**cold drinks**), Joey Boyle (**Yaki-tori**), Mike Mills (**Yak-i-tori**), Elisa Young (**Egg Rolls**), Jan Organ and Jackie Belcher (Area Chair).

CLOWN ALLEY: Jackie Fellers, Area Chair

1. Nancy Blakemore, chairman of **Corndog** booth, dresses corndogs in festive costumes with items like chaps, hats, spurs, eye glasses and A&M and UT attire. This year she even has an angel corndog. Selling her corndogs in Clown Alley for 20 years, Blakemore thought it would grab the attention of customers to dress up some of her dogs, and she was right. She doesn't sell the dressed dogs, but does sell over 400 corndogs each year.
2. Gerry "LACEY MAE" Willis of SA and daughter Karen "DOOWAT" of Arlington are both clown school graduates and can be found doing street magic and clown tricks in Clown Alley. They have supported NIOSA in many different capacities over the years from booth set-up, snow cone decorations in Clown Alley, ice cream in International Walkway and sausages in Frontier Town, and are now celebrating 18 years as Cold Drink booth chairmen together in Clown Alley. For the past 16 years Karen's job has taken her out of town, but she always comes home every year to clown around at NIOSA.
3. Big sellers in this area: Hamburgers, Dutch Chocolate Freeze

FRENCH QUARTER: Leticia Diaz, Area Chair

1. Big sellers in this area: Escargot, Beignets, Shrimp Po Boys, Crayfish

2. Dottie Rios (now the chairman of **Escargot** booth) was the Escargot booth co-chair and started asking her friends that are hearing-impaired to volunteer at her booth in 2006. The number has grown from 2-3 hearing impaired volunteers to 6, and they also meet up with other hearing-impaired friends who can not volunteer, but come to enjoy NIOSA—usually on Wednesday nights. Dottie has volunteered since 2005 and has been co-chair since 2007. This is her second year as booth chair, joined again by Evelyn Casanova (**Escargot** booth co-chair), who is hearing impaired and has volunteered at NIOSA since 2006.
3. Volunteers for 20 or more years: Leticia Diaz (Area Chairman), Sally Lee (Cold Drink) and Scott Barlow (Beer booth).

FROGGY BOTTOM: Gerald Wright, Area Chair

1. Big sellers in this area: Bongo K-Bobs; Mr. Chicken
2. The very popular **Bongo-K-Bobs** booth never has a hard time finding volunteers, and won “Booth of the Year” from the NIOSA organizers in 2008. There are 12 pits, and 30 people work each two-hour shift. The ladies do most of the food prep, and the men take care of the barbecue. Co-chairs J.J. Gonzales (volunteer for 16 years) and Roy Lopez (volunteer for 21 years) are real comedians; they keep the workers (and crowd) riled up and amused with their stand-up, constant comedy!

FRONTIER TOWN AREA: April Smith, Area Chairman

1. April Smith is Area Chairman for Frontier Town; her brother Brad Dietrich also dedicates time as Staging Coordinator to assemble NIOSA; mother Nancy Ingalls has been involved at many levels during her tenure; daughter and grandson are also involved and help in Frontier Town. This is April's 24th year as a volunteer.
2. Food Chairman of Frontier Town is Gloria Hinojosa; her husband chaired the beer booth under the famed windmill until he passed away. Three of their children are booth chairs in Frontier Town: Juan Hinojosa – **Cowboy Paradise** (calf fries); Terry Albach – **Ranch Steaks**; Diana Khan – **Horseshoe Sausage**. Gloria has been a volunteer at NIOSA for 28 years. Along with her children are many grandchildren and other family members that are there to help, not only with the events during NIOSA, but are on hand to help with staging and tear down of the event.
3. Never underestimate the power of the egg: EVERYONE loves the **Shypoke Eggs**, chaired by the Story family, Carl and Shirley. They have volunteered for more than 25 years; chairing the **Shypoke Eggs** booth for 20 years. The recipe was donated to the Storys by the owner of the Hipps Bubble Room, the originator of the recipe. People ask for salsa and salt & pepper, thinking they are real eggs. People from up north ask for boxes of the Shypoke Eggs to take back home.
4. Allison & Smitty Schmidt are second generation booth chairmen of **Cowboy Klopse**. Allison's parents co-chaired the **Chile con Queso** booth in 1973 when it was located in Frontier Town. In 1977 they moved to chair **Cowboy Klopse**. When Allison was old enough she became their co-chair, and took over about 10 years ago. Allison's parents and the Schmidts' twin daughters are on hand during the week to help, along with other family and long-time booth volunteers.
5. Robert and Roberta Cabrerra from Oklahoma City have come yearly to NIOSA to work the late shift on opening night and Wednesday for several years. They are natives from Oklahoma City, but he says he remembers coming as a young boy to visit his grandmother for Fiesta.

6. Joel and Maria Reyes have worked for the last 14 years at NIOSA: “they are there faithfully every day to help me set up; they get here around 3:30-4 and stay till closing, work the entire shift and then help with the clean up. They help set-up the booths and take down too,” says area chairman April Smith.
7. **Sopapillas:** Michelle Vega is chairman and her husband Walt is vice-chair. Her uncle Enez Martinez volunteers as chair of the Post Office along with Michelle's mom Dolores Galindo, who is the co-chair. All have been involved in NIOSA and Frontier Town for many years.
8. Frontier Town has an official U.S. Postal sub-station that offers an official NIOSA cancellation stamp. We know of several NIOSA attendees who come EVERY year to mail NIOSA notecards or postcards to themselves or loved ones. Nancy Donley from Port Aransas is celebrating “25 years of sending my mom a postcard from the NIOSA post office....and plan to continue for another 25 years.”
9. Big sellers in Frontier Town are Texas Bird Legs, Ranch Steaks, Steer on a Stick, Calf Fries and Horseshoe Sausage.

HAYMARKET – Robert Bradley, Area Chairman

1. Robert Bradley, Jr. is unique for taking his area down the last night of NIOSA, rather than the next day. He and his co-chairman Les Ford (of Lackland Air Force Base) and two people from each Froggy Bottom booth spend hours on Friday night to get the area torn-down and cleaned by midnight.
2. 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.
3. 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.
4. For over 30 years, NIOSA goers have enjoyed the music from the **Conjunto Bene Medina Band**.
5. Best Sellers in the area: Maria’s Tortillas, Gorditas, Puffy Tacos

INTERNATIONAL WALKWAY: Rose Moran, Area Chairman

1. Maria and Joel Reyes—both former Kelly AFB Service employees— have volunteered with Rose Moran for 20 years, and when Rose stepped up to Area Chairman, Maria took over as a beer booth chair. Maria’s beer booth is filled with Frost Bank volunteers and former Kelly AFB Civil Services workers and retirees, who began volunteering way before the Kelly base closed. These groups of volunteers schedule their vacation times during April Fiesta Week to help with setup and tear down of NIOSA.
2. Hector Hernandez always wanted to run a booth, and this is the second year he will serve as a beer booth chairman. He is always there to help with set up and tear down. Hector has volunteered at NIOSA for 17 years; he will be joined by a group of 8-12 volunteers from Frost Bank—Maria is sad to see him go from her beer booth, but happy that he now has his own booth as well. Area chairman Rose Moran calls these workers her “Frost Bank Guys.”
3. Nathan and Delia Villarreal were **Baklava** chairmen, and volunteers for more than 20

years. The Lord called Nathan home in November, but Delia will continue and her daughter Diane Villarreal Solano is stepping up to help her and take over her dad's vice chair position. Their son Nathan Villarreal, Jr. is the Wine Cooler chairman.

4. Rick Zertuche, International Walkway Set-up Chairman and wife Giselle, are also dedicated volunteers for more than 20 years. Both are former Kelly AFB workers.
5. Artist Patsy Sturts is working on a new design for the Hitching Post. **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.
6. Big sellers in this area: Fried Mushrooms, Crab Cakes, Grecian Delight/Gyro

IRISH FLAT: Abigail Power, Area Chairman

1. Abigail Power, in her third year as area chairman, has true Irish lineage (27 first cousins).
2. Pat Potts is former area chairman of Irish Flat from 1997 to 2007, and continues today to make cascarones that are truly Irish. EVERY YEAR she decorates 3,000 eggs in an Irish motif. All are green and white with leprechauns, shamrocks and sometimes even little girls in Irish dress. She even stamps the tissue paper for the fluffy tops with shamrocks!
3. Velma Galle, the chairman of the **cascarón** booth in Irish Flat, and her sister Beverly Byrge, chairman of the **Irish Crème** booth, are two good friends of Pat who also make about 1,000 eggs each at their own homes (and according to Pat, these ladies' cascarones are fancier and much more elaborate than hers!).
4. The Klamm Brothers: Rick and Tony Klamm have been volunteering "since they were tall enough to reach over the counter and hand out a coke." Their mom and dad, Dick and the late Joan Klamm, got them started with their **Soda** booth in the Assembly Hall way back when, and they have volunteered for more than 20 years, bringing their friends along to volunteer, too. Abigail met Joan Klamm when she first worked her **Wine Cart** in Irish Flat about 10 years ago. When Joan's health wouldn't let her continue as a booth chair, she asked Abigail to step in. Then a few years later, when Pat Potts decided to take a less active role in NIOSA, she asked Abigail to become the Area Chairman.
5. There are three volunteers in Irish Flat that are retired Greyhound rescuers, and didn't know about their common "furry friend" hobby until they had volunteered for a few years. Abigail is so crazy about Irish Flat that she dresses her greyhounds up as "dog leprechauns." The group decided to create "The Order of the Leprechaun Dogs" and created a Fiesta medal in honor of "the order." The medal was in hot demand last year and was even sported by 2009 NIOSA Chairman Christine Turner. The medal will make a return in 2010 and the big question with the Irish Flat family is whose dog will grace the medal.
6. Big seller in this area: Potato Skins

MAIN STREET: Missy Washington, Area Chairman

1. Area Chairman Missy Washington and her husband Dicky have been with NIOSA for more than 20 years—with 16 of those as Main Street Area Chairman. Her son Connor attended his first NIOSA at 12 weeks of age because mom was a booth chairman and has worked every year since. This year Connor is a booth co-chairman himself.
2. Hot Dogs: Joetta Jupe – has worked since Main Street opened in 1976.

3. DeAnna Keesee: Served as NIOSA chairman in 2006 and 2007, a NIOSA booth chairman from 1985 – 2000, Main Street Area Vice Chairman and Food Chairman in 1998 and 1999, the NIOSA Consolidated Foods Chairman in 2001 and the Main Street Area Chairman from 2002-2004. Keesee is following in the footsteps of her mother-in-law June Keesee Cliffe, who served as NIOSA chairman in 1979 and was the Main Street area chairman from 1976 to 1978. Her husband has chaired the beer booth in Main Street for 20 years; their three sons also work in Main Street (one was two weeks old at his first NIOSA).
4. **Chicken Tenders:** Mike and Barbara Westwood – worked since 1976
5. **Strawberries & Cream:** Micky Hansen – more than 20 years
6. Big sellers in this area: Fat Bread, Chicken Tenders, Brisket Biscuit

MEXICAN MARKET: Pat Driver, Area chairman

1. Can't forget the **Anticuchos**, the marinated steak shish-kebab available only at NIOSA; volunteers sell more than 20,000 of these treats each year. A friend of Ethel Harris, Conservation Society president from 1951-53, brought the recipe from Peru and it was introduced in the mid-1950s. Within 25 years, provisioning orders went from 200 pounds of meat to more than 7,185 pounds in 2005. One of the event's top seller, it regularly brings more than \$40,000 annually to NIOSA and the Conservation Society.
2. **Cascarónes**, traditional Fiesta equipment, originated at NIOSA in the Mexican Market in 1959. 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. The sale of cascarónes has brought in more than \$585,000 for historic preservation projects in the San Antonio area since they were introduced 48 years ago.
3. The **Bolsa booth** originated and still resides here, selling paper shopping bags decorated by area artists. And don't forget the **Tienda** booth which sells folk art from all over Mexico, including toys, cookware, apparel and accessories.
4. Another great family story: **Buñuelos** (crisp fried Mexican pastry discs dusted with cinnamon and sugar) are one of the foods offered at NIOSA since it began. The first chairman, Mary Ashley Culp, served bunuelos in 1938 when NIOSA was still called the Indian Festival. The same family has run the booth for 40 when Peggy Penschorn, former president of the SA Conservation Society, took over the booth and ran it until 1981 when her presidency began, at which time her son Richard and friend Rosemary Doyle took over as booth chairs. Now, the two families are co-chairmen. In its early days, the bunuelos were bought from a local bakery that could only make 700 for all four days of NIOSA, so they regularly ran out of the popular dessert. In the late 60s, the bunuelos were made at HemisFair by machine, so they could sell as many as 20,000 in the heyday of the bunuelo. Now, with so many other dessert options, they usually sell more than 3,000 annually.
5. **Fruit Market:** Vivian Gaschen – son comes in from out of state
6. **Enchilada:** Roxanne Fall is the booth chairman – three generations work at this booth; her grandson will be there to work, back from his second tour of Iraq
7. **Pink Lemonade:** Marvin and Karen Murray live in Port Aransas and come to San Antonio every year to work
8. **Sangria Wine:** Karen Stern has been the booth chairman for a long time

9. **Tamales:** Joy Christilles – long time volunteer
10. **Chalupas:** Dora Willars – long time volunteer
11. Patricia Driver has been the area chairman for more than 20 years.
12. New **Enchiladas** Booth chairman, Georgia Henley-Grubb, never worked at NIOSA before. Area chairman Pat Driver found out she didn't have an enchilada chair while volunteering at Yturri Edmunds, and Georgia happened to be sitting next to Pat and she asked her to be chairman and she said yes!
13. Big sellers in this area: Anticuchos, Bean Tacos, Churros, Enchiladas, Chicken Fajitas

MISSION TRAIL – Ginger Klaener, Area Chairman

1. **Prairie Chicken:** booth chairman Sam Idrogo made up the recipe and has chaired the booth since Mission Trail area started in 1991. He is former head of Kelly and former Chairman of the Board of SACU; formerly the director of the San Antonio Marathon.
2. Big sellers in this area: Armadillo Eggs, Pan Dulce de Mission, Roasted Corn, Brisket Tacos
3. Mission Trail has a great vegetarian taco (Poblano Taco).
4. Artist and long-time volunteer Patsy Sturts will use her artistic expertise to decorate the storage bin in Mission Trail.
5. Volunteers for 20 or more years: Ginger Klaerner (Area Chairman), Greg Klaerner, Judie Willette, Shannon Willette Thatcher, Judie Scheibe (**Fortune Teller**) George and Pauline Monita (**Tacos de Espada**), Glen Jorzczak, Stephanie Christian, and Jim and Patty Johnson.
6. Mission Trail has about 40 volunteers that show up to help stage on Saturday before NIOSA.

SAUERKRAUT BEND: Terry Schoenert, Area Chairman

1. New castle facade will bid “Willkommen” to Sauerkraut Bend. Based on an original design by long-time NIOSA volunteer Dan Hillsman, the new facade is NIOSA's interpretation of an authentic German fortress.
2. Jim Thompson comes from Ft. Worth every year (for the past five years) to dress as an imposing member of the Bavarian Royal Guard (a true position he holds).
3. Big sellers in this area: Apple Strudel, Bratwurst, Sausage Sampler
4. Volunteers for 20 or more years: Terry Schoenert (Area Chairman), Kathy Gruber (**Sausage Sampler booth**), Rita Johnson (**Sausage Sampler booth**), Adell Kruger (**Sausage Sampler booth**) and Ron Mullins.

SOUTH OF THE BORDER: Jo-Lynne Smith, Area Chairman

1. South of the Border chairman Jo-Lynne Smith brags about her staging crew that--one year--a terrible storm left everything at NIOSA in shambles. Unbeknownst to her, her staging crew (led by chairmen Scott Cox and Julius Womack) brought in floodlights, tents, and covers and stayed up all night repairing the damage. Those people still come every night after staging. “That is dedication.” As if staging wasn't enough, Scott has worked in **Beef Tacos** booth in that area since he was seven (37 years ago); now his

wife and kids join him there ever year as co-chairs. Julius chairs the **Queso Flameado** booth.

2. Clair and Frank Haegelin have chaired the **Piñatas** booth for 20+ years; now married son and daughters come to help (one from out-of-town).
3. Big sellers in this area: Aguacates, Pollo Ranchero and Quesadilla de Camerones
4. Volunteers for 20 or more years: Jo-lyne Smith (Area Chairman), Sally Gildart (**Beef Taco booth**), Frank Haeglin (**Piñatas**), Clair Haeglin (**Piñatas**), Sterling Smith, Jr. (**Pollo Ranchero** booth), June Keesee Cliffe (**Jugo Fresco** booth), Scott Cos (**Beef Tacos** booth), Terry Saunders and Bonnie Ritter.

VILLA ESPANA: Janet Dietel, Area Chairman

1. Big sellers in this area: Shrimp Parilla, Puerco Serrano
2. Volunteers for 20 or more years: Brad Dietrich (Staging), Janet Dietel (Area Chairman), Artie Dietel (booth chair and staging chairman for NIOSA)

MOST POPULAR FOODS AT NIOSA

Anticuchos - Mexican Market area - 20,000 servings sold
 Maria's Tortillas -Haymarket area - 7,000 sold
 Escargot - French Quarter - 6,700 sold
 Fried Mushrooms - International Walkway – avg of 6,200 servings sold
 Yak-I-Tori - Chinatown - 5,300 servings sold
 Broadway Chicken – Arneson Theatre
 Fried Jalapenos – Arneson Theatre
 Bongo K- Bobs – Froggy Bottom
 Mr. Chicken – Froggy Bottom
 Horseshoe Sausage – Frontier Town
 Gorditas – Haymarket

HEALTHY FOODS AT NIOSA:

Banana/Strawberry Smoothie - Arneson Theatre
 Yak-I-Tori - Chinatown
 Mandarin Mimosa - Chinatown
 Bongo K-Bob – Froggy Bottom
 City Slickers (seasoned cucumbers) – Frontier Town
 Miss Kitty's Kernals (roasted corn) – Frontier Town
 Turkey legs – Frontier Town
 Anticuchos – Mexican Market
 Fruit Cart (fresh watermelon, pineapple and strawberry) - Mexican Market
 Elotes (corn on the cob) – Mexican Market
 Mission Maize (roasted corn) – Mission Trail
 Gerken Salat (German cucumber salad) – Sauerkraut Bend
 Aguacates (fresh avocado halves filled with sour cream and spicy sauce) – South of the Border
 Pollo Rancheros – South of the Border
 Yo Soy Taco – South of the Border
 Iced tea is caffeine-free - all tea booths
 Light beers: Corona Light, Bud Light with lime and Modelo Especial
 Healthy canola/soy blend oil - used on all NIOSA dishes requiring oil