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2017 VOLUNTEER TRAIL AT NIOSA®

“A Night In Old San Antonio®” (NIOSA) is put on by an army of 10,000 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 69 years, NIOSA has provided almost the entire funds for the Society’s preservation activities.

All booths are run by volunteers, and all proceeds go to the Conservation Society: More than \$800,000 is put back into the local economy by using local vendors and more than \$450,000 in rental, permits and fees to the City of San Antonio.

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 again this year as Fourth VP is Patti Zaiontz; she is ultimately responsible for everything from decorations to cascarones and security.

At the peak of the organizational volunteer pyramid, Patti relies on four NIOSA vice chairmen (Jackie Fellers, Charlie Hansen, Margie Arnold and Sharon Hearn), Treasurer Audrey Haake; 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. All booth workers are also volunteers. And even though NIOSA has only three full-time staff members—led by NIOSA Director of Operations Leah Bunting—they do the work of 20, and volunteer many, many hours, along with NIOSA volunteers, to make NIOSA happen every year.

Many of the volunteers’ contributions may seem small by themselves, but by banding together they form the core of the event. Each volunteer hour is a savings to NIOSA and for every 10,000+ volunteer hours, \$100,000 is. Over 1,000 volunteers are required to obtain a current TABC certification to check IDs and serve beer and wine.

In 2017, five volunteers will be recognized who have served continuously—without fail—for 50 years or more at NIOSA:

- Gene Willette: Gene started volunteering one night in a beer booth, after which he vowed not to return. Thank goodness, he changed his mind, because his volunteerism led him to become Area Chair of The Gilded Cage area for 9 years, where he helped

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stage other areas. He did such a great job that, in 1987, he and Artie Dietel became the Staging coordinators of ALL of NIOSA—a job they still hold today. As Staging co-chair, Gene directs the implementation of every booth, every prop, all electrical and plumbing, all deliveries and all choreography. “The best thing about the 50 years is the volunteers that have become my friends,” Gene adds. “I am humbled that we ALL are part of the success of NIOSA and its great contributions to our city, from the one-night volunteers to those who have served 50 years.” Gene, your dedication humbles us!

- Fran West: If you know NIOSA, then you know Fran. She is the consummate volunteer that always says yes—from finding volunteers to crack eggs at 3 a.m. in the morning, to making wonderful refreshments for the NIOSA Paint Parties. A bonafide foodie, Fran’s involvement is key in the development or creation of many favorite booths and areas of NIOSA. Her legacy includes serving as booth chairman for Shypoke Eggs; Area Vice Chair of Haymarket; Area Chair of Chinatown in its first years; leader of the Egg-Cracking at the Cowboy Breakfast; and now to her present position since the 1990s: chairman of Consolidated Foods. Fran modestly says “The past 50 years have been a fabulous journey,” to which we reply: “the journey would not have been the same without you!”
- Judy Lynn: Judy is a member of the NIOSA Hall of Fame for good reason. Her NIOSA repertoire includes serving as booth chairman of Chili con Queso, Quiche Lorraine, Italian Meatball Sandwich, Pizza, Photo and NIOSITA booths; member of Decoration; and lately an oh-so-patient NIOSA office volunteer since 2003. Her Conservation Society volunteerism includes being a Heritage Education Tour docent, and—for the 30 years—serving on the Membership and advance tickets mail-out Committees. Judy says: “I am honored and deeply humbled that I have a place in the NIOSA Hall of Fame. I have beautiful memories that will remain in my heart forever.” Judy, you will remain in our hearts forever, too!
- Marvin & Karen Murray and Bill & Pamela Hockersmith: The Pink Lemonade booth in Mexican Market has been the NIOSA domain of these two couples since they started volunteering together in 1967. Two years later they took over the booth, which all four have chaired since. Bill says working by the anticuchos booth “is perfect because people need something to drink after enjoying the spicy meat.” Marvin shares: “we have met so many wonderful people, and know we are contributing to a very essential cause.” These two couples are definitely in our “wonderful people” count, too!
- Ronnie Jaroszewski: For over fifty years, Ronnie has been a part of the Frontier Town family. Beginning his time with NIOSA in 1965, Jaroszewski has worked in the soft drinks, cantaloupe slices and jalapeño tamales booths and has chaired jalapeño tamales. He is presently Chairman of Texas Bird Legs and is the Frontier Town Staging Chair.

“Characters” of NIOSA: not tied to an area

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 April 25, putting NIOSA together, 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: Brad Dietrich, Artie Dietel, Ray Moreno and Gene Willette.

Christopher Wallace, the “Huichol Shaman” of NIOSA: Christopher’s father, Clifford L. Wallace, led the first opening night parade in 1976 wearing his traditional Huichol (a native group from the current Mexican states of Nayarit and Jalisco) men’s costume. The “bolsas” were imagined to contain potions, spells, amulets, and talisman, so “shaman” (medicine man or healer) was the best designation for the created character...and the “Huichol Shaman” of

NIOSA was born. Christopher began doing the parade with his father when he was a freshman in college. He continued to lead the parade with his father until his father's last year (in 1994). Clifford died in December of that year, and Christopher has done it ever since.

Pancho Villita: Longtime preservationist and local architect Lloyd Jary, FAIA, joined the Conservation Society in 1973 and worked in the Corn on the Cob booth where he was the secret "money runner" (back when NIOSA sold tickets at each booth and then the Booth Chair would deliver the money). He decided to dress up in a wool serape, large hat and bandolera, and is now known as Pancho Villita, and does so every year on opening night. Lloyd is easily one of the most photographed, painted and popular character of NIOSA, even appearing in several of the NIOSA posters.

Maureen Berryman, Chair of Cascarones Committee: Maureen began attending NIOSA when she was 15 years old and has volunteered almost every year since 1973. She joined the Conservation Society in 1992 and began volunteering on the Cascarone Committee with her mother that same year. Chair of the Cascarone Committee since 2013, she and 30 volunteers (ages 20 – 91) meet weekly, to cascarones. Four generations of Maureen's family have made cascarones: her mother, daughter, and now granddaughters. She has participated in two promotional trips with the San Antonio Convention and Visitors Bureau—one in New York City and recently in Chicago.

NIOSA Crafters (Linda Skop, Gerry Young, Chris Crawford, Thelma Parker, Jana Forman): Led by Linda Skop, the NIOSA Crafters create hand-made arts and crafts, and staff the "NIOSA Crafters Store" in La Villita on 218 South Presa Street, near the corner of Presa and Nueva. (Highly appropriate location since the 1939 La Villita Ordinance calls for the celebration and support of local artisans.) They make several trips to Progresso to buy the materials they use and they also collect materials from their homes and flea markets—following the Society's lead to "preserve and repurpose" materials. Chris Crawford also chairs the NIOSA Decorations Committee that makes the colorful flowers you see all over NIOSA. They also sell the 2017 NIOSA medal; advance discount NIOSA tickets; past NIOSA posters, medals and mementos; and medals and consignments from select Fiesta organizations.

**A "WALKING TOUR" OF THE WONDERFUL
BEVY OF NIOSA VOLUNTEERS
(Organized by the 15 area of NIOSA)**

ARNESON THEATRE: Greg Smith, Area Chair

1. Greg Smith is Area Chairman of Arneson Theatre. Greg and his wife, Cindy have been volunteers for over 40 years.
 - *"I enjoy the Arneson area because of the great group of volunteers that are in my area. Everyone helps each other and we really do have fun. Volunteering is my way of giving a little back to the community. All that sounds good, but the real reason I work down there is to figure out how I can get my plumbing company to make over a million dollars in four nights! Ha!" –Greg Smith*
2. Volunteers for 20 or more years: Carol Barnes, Area Chair Greg Smith and Cindy Smith.
3. In this area's **Beer Booth**, one volunteer comes annually from Colorado.
4. Ethel Harris was a former president of the Conservation Society. Her granddaughter Carolyn Harris recently moved back to San Antonio and this is her fourth year to chair the Malt Beverage booth in Arneson Theatre, with Ethyl's great grandson's wife.
5. Brenda and Marvin Speckmiear come from Yancy, TX to volunteer. Marvin has volunteered for 32 years and Brenda has volunteered for 27 years.

6. The Arneson and Irish Flats are the only NIOSA areas with “Riverfront property.”
7. Jan Naylor will be the new booth chairman in Fried Jalapeños.
8. New booth this year, “Flaming Cheetos” a new take on the Frito pie—with Flaming Hot Cheetos, chamoy and diced pickles.
9. Big sellers in this area: Broadway Chicken and Fried Jalapeños.

CHINATOWN: Nichole Keith, Area Chair

1. 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.
2. **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.
3. Volunteers for 20 or more years: Cindy Garza (**cold drinks**), Joey Boyle (**Yaki-tori**), Nancy Ince (**Wontons**), Mike Mills (**Yak-i-tori**) and Nichole Keith (**Chairman**).
4. Big sellers in this area: Yak-i-tori and Egg Rolls.

CLOWN ALLEY: Leslie Fischnar, Area Chair

1. Kathleen Martin is stepping up as **Vice Chairman** of Clown Alley after a year as Chair in Putting Around. With her experience at Putting Around, this year will be a hole in one! She has volunteered with NIOSA for many years off and on that is bringing Clown Alley up to speed.
2. Anne Kleeberg has moved from Vice Chair of Clown Alley to **Decorating Chair**. She is very busy adding polka dots to our booth skirts.
3. Bill Fowler has saved the day by volunteering to be the new Chair for our new booth **Funnel Fries**—a mountain of funnel cake fries.
4. Sandy and Pete Martinez have been volunteering at NIOSA for 16 years. They can work any booth and make it a success. They have Chaired Cold Drinks, Black Cows, and this year will chair the **Putting Around** booth.
5. Kyle Fischnar has proudly stepped into the role of **Staging Chair**, filling the shoes of John Ivy, whom retired last year. He will be raising the roofs (literally) for all our booths, with his sidekick and Vice Chair Shane Palmgren.
6. Big sellers in this area: Hamburgers, Cheeseburgers, Dutch Chocolate Freeze, Shaved Ice and Kiddie Kernels.

FRENCH QUARTER: Leticia Diaz, Area Chair

1. Leticia Diaz is Area Chairman for French Quarter.
2. Dottie Rios, chairman of **Escargot** booth, was the Escargot booth co-chair when she asked her friends that are hearing-impaired to volunteer at her booth in 2006. The number has grown from several hearing impaired volunteers to 12. Dottie has been co-chair since 2007, joined again by Evelyn Casanova, who is hearing impaired and has

volunteered at NIOSA since 2006.

2. Volunteers for 20 or more years: Leticia Diaz, Sally Lee (Cold Drink), Stephen Barlow (Vice chair of cold drinks booth), Scott Barlow and Nicho Gutierrez (Vice Area Chair).
3. Big sellers in this area: Escargot, Beignets, Shrimp Po Boys, Crayfish.

FROGGY BOTTOM: Gerald Wright, Area Chair

1. Gerald Wright is Area Chairman of Froggy Bottom. This will be his 21st year volunteering.
 - *"I volunteer at NIOSA because I've lost my mind!" –Gerald Wright*
2. The **Celsius Band** will entertain visitors.
3. Frog Legs booth has moved back to Froggy Bottom.
4. Big seller in this area: Mr. Chicken

FRONTIER TOWN AREA: April Smith, Area Chairman

1. Added to NIOSA in 1966.
2. 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; husband, daughter and grandson are also involved and help in Frontier Town. This is April's 30th year as a volunteer.
 - *"I volunteer at NIOSA because I value what the San Antonio Conservation Society does and what they represent. I come back every year and leave my business to do this because I am crazy, not! I actually love the people I volunteer with. They are an awesome group of people and it is like having a family reunion with them every year. Despite the hard work put into the event, NIOSA is a truly wonderful event that celebrates the many cultures San Antonio has to offer as well as provides an opportunity to give back to this wonderful city and maintain the history it has to offer!" - April Smith*
3. Talk about a NIOSA family tree! Armando Hinojosa was "Fast Draw Suds" Chairman from 1970 to 1994. For over 20 years Armando organized the volunteers and supervised the operations of the biggest beer booth in NIOSA. His children "grew up" with NIOSA as part of their Fiesta experience. Armando passed away in 1994; one year after Armando's death, his wife Gloria and children Diana Hinojosa, Theresa Albach, Gloria Rice and Juan Hinojosa decided to continue the Hinojosa family legacy at NIOSA by volunteering to chair booths in Frontier Town. Juan Hinojosa took over as chair of the Fast Draw beer booth in 2013, and the rest of the Hinojosa Family continues to play an integral part of Frontier Town:
 - Gloria Hinojosa (wife): Frontier Town Food Deliveries Coordinator (1996-present)
 - Juan Hinojosa (son): Calf Fries, Chairman (1996-2012)
Fast Draw Suds, Chairman (2013-present)
 - Barbara Hinojosa (daughter-in-law): Calf Fries, Co-Chair (2009-2012)
Fast Draw Suds, Co-Chairman (2013-present)
 - Diana Hinojosa (daughter): Horseshoe Shoe Sausage, Chairperson (1996-2012)
Frontier Town, Vice Chairperson (2013-present)
 - Theresa Albach (daughter): Ranch Steaks, Chairperson (1996-present)
 - Terrence Albach (son-in-law): Ranch Steaks, Co-Chairman (1996-present)
 - David Sanchez (nephew): Horseshoe Sausage, Co-Chairman (1996-2012)
Horseshoe Sausage, Chairman (2013-present)
 - Nathan Adcock (grandson): Horseshoe Sausage, Co-Chairman (2013-present)

Other family who serve in booths as volunteers:

Daughters: Carmen Hinojosa-Laborde and Gloria Rice

Son-in-law: Alfred Laborde

Grandchildren: Elise Adcock, Kathryn Adcock, Erik Albach, Audrey Albach, Samantha Hinojosa, Caroline Hinojosa, Veronica Laborde and AJ Laborde

4. Never underestimate the power of the egg: EVERYONE loves the **Shypoke Eggs**. The recipe was donated to the original booth chairs 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. Visitors from up north ask for boxes of the Shypoke Eggs to take back home.
5. 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 22 years ago. Allison's parents and the Schmidts' twin daughters help during the week to help, along with other family and long-time booth volunteers.
6. Robert Jenkins (a postal employee) actually brings in a mail box and the official NIOSA cancellation stamp for the official **U.S. Postal sub-station** in Frontier Town. Robert and his fellow workers hand-cancel each card before mailing. We know of several NIOSA attendees who come EVERY year to mail NIOSA postcards to themselves or loved ones.
7. Enez Martinez has been **Post Office** Chair for the last five years. Enez started working NIOSA in 1981 with his sister Dolores, and niece Michelle in Wine Coolers and Fried Mushrooms. They also worked a couple of years in the French Pastry booth, the Chicken Yak-I-Tori booth, the Sopapillas booth, the Souvenir booth and then the Texas Tooth pics in Frontier Town as a Chairman. When they stopped doing Tooth pics, Enez chaired other booths in Frontier Town such as creamed corn, beans and roasted corn-on-the-cob and has also helped in staging, tear down and paint parties. In between Enez helped Michelle with NIOSITAS and on decorations.
8. Ronnie Jaroszewski: For over fifty years, volunteer Ronnie has been apart of the Frontier Town family. Beginning his time with NIOSA in 1965, Jaroszewski has worked in the soft drinks, cantaloupe slices and jalapeño tamales booths and has chaired jalapeño tamales and Texas Bird Legs booths and Staging.
9. New this year: **Craft Beer Saloon** will sell four craft beers on draft from local Ranger Creek Brewing and Distilling, including San Antonio Lager, Red Headed Stranger, Love Struck Hefe (German-style Hefeweizen) and OPA.
10. Big sellers in Frontier Town: Texas Bird Legs, Ranch Steaks, Steer on a Stick, Shypoke Eggs and Horseshoe Sausage.

HAYMARKET: Rose Moran, Area Chairman

1. Area Chairman Rose Moran has volunteered for over 31 years for San Antonio 's biggest Fiesta Party, Night In Old San Antonio, (NIOSA). She has been a NIOSA volunteer since the late 1980's serving as booth worker, booth Vice Chair and booth Chairman, as well as International Walkway Area Chairman. She served on the NIOSA staff as NIOSA Vice Chairman. She has been a member of the San Antonio Conservation Society for over 16 years and currently serves on the Board of Directors of San Antonio Conservation Society.
 - *"I volunteer at NIOSA because I love to motivate people and get them involved; I strongly believe in the Conservation Society's purpose to preserve and encourage preservation and customs relating to the history of Texas.. I volunteer for the love of*

my culture and my city—I feel San Antonio to be the premier city in our state....if not the nation.” –Rose Moran

2. One of NIOSA’s most famous and beloved foods, **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 16,800 concoctions each year.
3. Best Sellers in the area: Maria’s Tortillas, Gorditas, and Puffy Tacos.

INTERNATIONAL WALKWAY: Joel Reyes, Area Chairman

1. Area Chair Joel Reyes and his wife Maria (Area Vice Chairman) have volunteered for 25 years.
2. Bongo-K-Bobs—one of NIOSA’s favorite foods—moved to this area in 2015.
3. Delia Villarreal is **Baklava** chairmen and has volunteered for more than 24 years. Delia’s daughter Diane Villarreal Solano is chairman of the Malt Beverage booth.
4. Rick Zertuche, International Walkway Staging Chairman and wife Giselle, are also dedicated volunteers for more than 20 years.
5. New booths: **Veggie-k-Bobs** (mushrooms, peppers, squash and onions) and Jamaican **Jerk Chicken Wings**.
6. Big sellers in this area: Fried Mushrooms, Grecian Delight/Gyro and Baja Fish Tacos.

IRISH FLATS: Abigail Power, Area Chairman

1. Area Chairman Abigail Power has true Irish lineage (27 first cousins).
 - *"Planning the greatest party on earth and raising money to preserve the uniquely historical culture of the town I love couldn't be a better combination. Add on to that, I work with the happiest, most fun bunch of Leprechauns (the Irish Flats family) at the whole event." - Abbi Power, 22 years of volunteer experience, eighth year as an Area Chairman.*
2. Velma Galle, the chairman of the **Irish Good Luck Eggs** (elaborately decorated cascarones with Irish themes—new this year) and her sister Beverly Byrge, make cascarones that are truly Irish. All are green and white with leprechauns, shamrocks and sometimes even little girls in Irish dress.
3. 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 a **Soda** booth in the Assembly Hall way back when, and they have volunteered for more than 30 years, bringing their friends along to volunteer, too. Abigail met Joan Klamm when she first worked her **Wine Cart** in Irish Flats about 16 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.
4. There are three volunteers in Irish Flats 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 Flats 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 the

last two years and was even sported by every NIOSA chair person since 2009.

5. The Blarney Bacon booth is run by sisters Rhonda Reza and Bianca Avendano. Their husbands are known as "the dancing bacon"--donning bacon costumes and enticing crowds to come down the stairs to the Flats. On Friday evening the "bacons" have been known to have a bacon dance-off.
6. Irish Flats also sells temporary tattoos, including Spurs themed.
7. New this year: non-alcoholic **Shamrock Tea**. Abbi says: "We're such a small area, there will always be a selection and no lines."
8. The area hosts a version of the popular Smirnoff Preparadas called "Leprechaun Preparadas" (a flavored malt beverage with fresh fruit, chamoy and chili lime powder) which is green in color.
9. Big sellers in this area: Potato Skins and Blarney Bacon (who wouldn't like candied bacon?).

MAIN STREET USA: DeAnna Keesee, Area Chairman

1. DeAnna Keesee: Served as NIOSA Chairman in 2006 and 2007, NIOSA Vice Chairman 2004 and 2005, 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 23 years; their three sons also work in Main Street. Geoffrey, DeAnna's oldest son (the one that was 2 weeks old when he first "attended" NIOSA) is stepping in as the Vice/Food Chairman for this year. This will be DeAnna's 32nd year volunteering at NIOSA.
 - *"There are two main reasons why I volunteer as Main Street USA Area Chairman: one being I believe in what the Conservation Society does for historic preservation of San Antonio and the other—the people I volunteer with each year are like family to me. I look forward to getting to spend time with them, even if it is only one week a year!" –DeAnna Keesee*
2. **Strawberries & Cream:** Micky Hansen has volunteered in this booth for more than 20 years.
3. New this year: Chicken & Waffles on a Stick and Fried Dill Dippers. Also new: a DJ will play in the gazebo this year.
4. Big sellers in this area: Fat Bread, Chicken Tenders, Banana Splits, Brisket Biscuit and Fried Oreos.

MEXICAN MARKET: Anna Catalani, Area Chairman

1. **Bean Tacos booth:** This is one of our original booths from the earliest days of the original Mexican Market—the first area of NIOSA 69 years ago. These dedicated volunteers start early in the morning preparing the beans. They are slow cooked all day and freshly prepared that evening. They also press fresh masa and cook the tortillas over small hot braziers on the spot. It takes a lot of prep and teamwork to serve a fresh hot, soft bean taco.
2. Can't forget the **Anticuchos**, the marinated steak shish-kebab available only at NIOSA volunteers sell more than 12,000 of these treats each year. A friend of Ethel Harris,

former Conservation Society president, brought the recipe from Peru and it was introduced at NIOSA in the mid-1950s. Provisioning orders went from 200 pounds of meat to more than 4,000 pounds in 2014. One of the event's top seller, it regularly brings more than \$65,000 annually to NIOSA and the Conservation Society. The booth is filled with dedicated hard working volunteers. These volunteers have to battle plumes of smoke, constant heat from braziers and fire boxes, and the char grease from the pits.

Booth chairman Mark Rockwood says: "My volunteers work the hardest of any booth in NIOSA but still have a great time, with smiles on their faces. I am proud to work with these volunteers. They could go and volunteer at an easier or less demanding booth, I suppose....but no—they keep coming back year after year to help cook and serve the Anticuchos. Thank goodness also for the great band directly across from the booth that I believe keeps them jamming behind those fire and smoke filled pits. I hope for another great successful year. VIVA NIOSA!!!!!"

3. **Cascarones**, 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. The sale of cascarones has brought in more than \$605,145 for historic preservation projects in the San Antonio area since they were introduced in 1959.
4. The **Bolsa booth** originated and still resides in this area, selling hand-painted paper shopping bags decorated by local artists who volunteer their talents. And don't forget the **Tienda** booth which sells folk art from all over Mexico, including toys, cookware, apparel and accessories.
5. 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 buñuelos in 1938 when NIOSA was still called the Indian Festival. The same family has run the booth for 40+ years since Peggy Penshorn, former president of the SA Conservation Society, took over the booth and ran it until 1981, at which time her son Richard and friend Rosemary Doyle took over as booth co-chairs. In its early days, buñuelos 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 buñuelos were made at HemisFair by machine, so they could sell as many as 20,000 in its heyday. Now, with so many other dessert options, they usually sell more than 1,200 annually.
6. Vivian Gaschen (**Fruit on a Stick**) retired last year and her long time vice chair Suzanne Albert, a second generation NIOSA volunteer, has taken over as Chair.
7. **Pink Lemonade**: Former San Antonians Marvin and Karen Murray now live in Port Aransas, but still come to San Antonio every year to volunteer with friends Bill and Pat Hockersmith. The Murrays and Hockersmiths began working the Pink Lemonade stand when they were all in college. This year will be their 50th year as volunteers and co-chairs of the booth.
8. **Tea and Coffee**: Anther booth with a family tradition. Booth chair Christopher Selwyn took it over from his mom and his grandmother. They make specialty Mexican coffee and tea, passed down from Christopher's grandmother.
9. New booth: non-alcoholic **PiñaCocanada with Crema**
10. Big sellers in this area: Anticuchos, Bean Tacos, Churros, Enchiladas, Chicken Fajitas.

MISSION TRAIL – Ginger Klaener, Area Chairman

1. **Prairie Chicken**: former booth chairman Sam Idrogo made up the recipe and chaired

the booth since Mission Trail area started in 1991; his son Sam Idrogo, Jr. is now chair.

2. This year will be Judie Willette's 50th anniversary as a NIOSA volunteer.
3. Volunteers for 20 or more years: Ginger Klaerner, Greg Klaerner, Shannon Willette Thatcher, George and Pauline Monita (**Tacos de Espada**), Glen Jorzczak, Stephanie Christian, and Jim and Patty Johnson.
4. The very popular **Fortune Tellers** continue to amaze NIOSA visitors with their psychic insights.
5. Ginger Klaener (**Area Chairman**) has four generations working with her in Mission Trail: her mother and 50 year volunteer, Judie Willette; her daughter, Shae (**Vice Area Chair**) and her granddaughter, Haley—who is only five years old but already showing NIOSA promise.
6. Big sellers in this area: Armadillo Eggs, Pan Dulce de Mission (Chaired by Ginger Klaener's brother, Trey Willette), Sangria Slush and Tacos de Espada.

SAUERKRAUT BEND: Terry Schoenert, Area Chairman

1. Terry Schoenert and her husband David began working in International Walkway with David's parents at a Pasta Salad booth about 30 years ago. Then they started working in Cerveza #1 in Mexican Market with the Zaiantz family and Terry also worked in Paper Supply in Sauerkraut Bend. Eventually Terry was offered the Area Chair position. For several years David was in charge of electrical appliances. NIOSA chair Patti Zaiantz and Terry have known each other since elementary school. Patti's daughter is married to Terry's son and they bring their children to NIOSA, meaning parents, children, grandparents, and grand children are together at NIOSA sometime during the week.
 - *"I love to work at NIOSA because of the people that are in my area and the thousands of people that visit the area. I love meeting people and explaining NIOSA and how the money that is raised goes to preserve many San Antonio and surrounding area properties. I keep coming back because of the people."* – Terry Schoenert
2. The castle facade bids "Willkommen" to Sauerkraut Bend. Based on an original design by long-time NIOSA volunteer and past Sauerkraut Bend chair Dan Hillsman, the facade is NIOSA's interpretation of an authentic German fortress.
3. Volunteers for 20 or more years: Terry Schoenert, Kathy Gruber (**Sausage Sampler booth**), Rita Johnson (**Sausage Sampler booth**), Adell Kruger (**Sausage Sampler booth**) and Ron Mullins (Cold Drinks #1).
4. New booths: **Schinkenbrot** (shaved ham on rye with butter and garnished with a gherkin pickle) and **craft beers** on draft from local brewery Ranger Creek featuring San Antonio Lager, Red Headed Stranger, Love Struck Hefe (German-style Hefeweizen) and OPA, in the Craft Bier Haus.
5. Big sellers in this area: Bratwurst, Sausage Sampler, and Sausage on a Stick.

SOUTH OF THE BORDER: Julius Womack, Area Chairman

1. Area Chair Julius Womack starting working NIOSA in the Pollo Ranchero booth and assisted with staging. Womack then became chair of the Queso Flameado booth, then Vice Chair and now Area Chairman in 2015. This will be his 25th year as a volunteer.
 - *"I started coming to NIOSA when I was 16 years old—back then the festival was much smaller. Since then it has grown to be the best San Antonio Fiesta event to attend. After about 10 years of attending NIOSA as part of the crowd, I was*

asked to volunteer in the Pollo Ranchero booth. The crowds never see all the hard work of the volunteers from the set-up and take-down and all the long hours to make sure everything is perfect. I have grown into being part of the family of NIOSA volunteers.” –Julius Womack

2. Clair and Frank Haegelin have chaired the **Piñatas** booth for 20+ years; now their married son and daughters come to help (one from out-of-town).
3. Volunteers for 20 or more years: Sally Gildart (**Beef Taco booth**), Frank Haeglin and Clair Haeglin (**Piñatas**), Brenda Lacewell (Area Vice Chairman), and Terry Saunders (**Aguacates** booth).
4. Big sellers in this area: Aguacates, Pollo Ranchero.

VILLA ESPAÑA: Janet Dietel, Area Chairman (and current San Antonio Conservation Society President)

1. Volunteers for 20 or more years: Brad Dietrich (Staging), Janet Dietel, Artie Dietel (Beer booth chairman and staging chairman for all of NIOSA)
2. Sonny Montiel, **Tapas Bandas** Booth Chairman, involves members of his family and for several years some family members came from California to work NIOSA. He is with Frost Bank and this year, volunteers from Frost Bank will help in the Finance Room.
3. Urban Land Institute (ULI) has a big group that will volunteer in **Fish Taco** booth.
4. A group that works the 5:15 – 7:30 p.m. shift on Friday in the VE **Beer Booth** dress in costume every year. The group has been volunteering since Villa Espana was called Tin Pin Alley and the men were asked to wear black cowboy hats and white long sleeved shirts. When the area was renamed Villa España, the group decided to wear sombreros, serapes and bright Fiesta colors. Led by Glenda Keck, this core group of volunteers includes David Keck, Scott and Katie McBrearty, Holly and Cody McBrearty, Cindy and Rocky Shoffstahl and Debby and Gary Arnold.
5. Big sellers in this area: Shrimp Parilla and Sangria.

EXTRAORDINARY STAFF MEMBERS NIC YANES

Nic Yanes, NIOSA Warehouse Manager, is paid staff, but his additional volunteer hours are exponential. He has been staging NIOSA and NIOSITAs since 1986, which translates to 31 of its 69 NIOSAs and too many NIOSITAs to count...and all with a positive spirit and unruffled temperament. He oversees and personally executes the following in the months leading to NIOSA:

- Building new requested items, repairing and painting props, and organizing everything by loads for the many upcoming trips to La Villita from the 262,000-cubic feet NIOSA warehouses;
- Transporting NIOSA from its warehouses to its La Villita home, using two bobtails and two flatbed trucks transporting 20 – 24 loads EACH DAY to the site, plus four 40' enclosed trailers filled with stored NIOSA items. Loads include booth props and stages, appliances, braziers, large trash cans, hand-washing buckets, Ice chests, refrigeration units, freezers, all things paper, souvenirs, 1,500 feet of fencing and new lumber, nails, screws and other building materials for on-site jobs.

After NIOSA, Nic, NIOSA's staging volunteers and the warehouse crew have just four days to tear down the fencing and all parts of NIOSA; load everything from the areas back into the trucks; and return it to the warehouse. Once there, big items get shrink wrapped for better storage; then color coding becomes a big part of sorting. It's "first in" and "last out" as it all sits and waits for next year—or the next NIOSITA! And another NIOSA connection: Nic's aunt is Maria Ochoa. Maria was the housekeeper for Ethel Harris, a former president of the Conservation Society, and the namesake for **Maria's Tortillas**—one of NIOSA's most famous and beloved foods—because she was the one

that first made the tortillas for NIOSA, at Ethel's request!

AVERAGE SERVINGS SOLD OF MOST POPULAR FOODS AT NIOSA

Anticuchos - Mexican Market area – 12,000 sold
Puffy Tacos – Haymarket area – 4,700 sold
Maria's Tortillas - Haymarket area - 7,000 sold
Beignets – French Quarter – 17,700 sold
Escargot - French Quarter – 2,600 sold
Fried Mushrooms - International Walkway – 5,800 sold
Yak-I-Tori - Chinatown – 3,000 sold
Bongo-K-Bobs – International Walkway – 8,800 sold
Mr. Chicken – Froggy Bottom – 18,800 sold
Steer on a Stick – Frontier Town – 7,300
Beef Fajitas – Haymarket – 5,000
Fajitas de Pollo – Mexican Market – 3,000
Eggrolls – Chinatown – 6,000

2015 NIOSA FOOD FACTS:

Beef - 17,000 lbs.
Chicken - 11,000 lbs.
Sausage - 5,000 lbs.
Turkey Legs -3,000 legs
Buns, etc. - 25,000
Masa - 2,000 lbs.
Tamales - 6,000
Tortillas (Corn, Flour) - 30,000
Chalupa Shells, Taco Shells and Gorditas - 18,000
Cheese - 2,500 lbs.
Fresh Fruits and Vegetables - 15,000 lbs.
Guacamole - 1,000 lbs.
Ice Cream - 2,000 lbs.
Seafood (Shrimp, Fish and Frog Legs) - 1,500 lbs.

HEALTHY FOODS AT NIOSA:

Veggie-K-Bobs and Bongo K-Bobs – International Walkway
Yak-I-Tori - Chinatown
Kiddie's Kernels (roasted corn) – Clown Alley
City Slickers (seasoned cucumbers) – Frontier Town
Texas Bird Legs – Frontier Town
Steer-on-a-Stick – Frontier Town
Grecian Delight/Gyro – International Walkway
Anticuchos – Mexican Market
Fruit Cart (fresh watermelon, pineapple and strawberry) - Mexican Market
Buñuelos a 'la mode – Mission Trail
Chuleta de Puerco (Pork chop on a stick) – Mission Trail
Poblano en salsa – Mission Trail
Aguacates (fresh avocado halves filled with sour cream and spicy sauce) – South of the Border
Pollo Rancheros – South of the Border
Shrimp Parilla – Villa España
Iced tea is caffeine-free - all tea booths
Healthy canola/soy blend oil - used on all NIOSA dishes requiring oil