



MEDIA CONTACT: Jeanne Albrecht
210-392-9047
jca@jeannebiz.com
February 2018

For Immediate Release:

“A Night In Old San Antonio®” brings the heritage of San Antonio alive in 15 cultural areas through 200-plus food, drink and atmosphere booths and 14 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 85,000 revelers annually.

Sponsored by and benefiting the San Antonio Conservation Society, the 70th presentation of NIOA will be held April 24-27, 2018, during the city’s Fiesta San Antonio® celebration.

Through the magic of more than 200 food, drink and atmosphere booths, 14 live musical acts, children’s games, decorations, costumed volunteers and souvenirs, NIOA brings the city’s heritage alive in its 15 areas. Check NIOA’s website at www.niosa.org for a complete list and interactive map of all food, entertainment and drinks in these 15 areas.

Continuing its efforts as one of the top Green events during Fiesta, NIOA has recycle bins in each of its 15 areas so guests can help the Society **Reduce, Reuse and Recycle**. A Bike Corral is offered outside the NIOA gate at the corner of Alamo and Nueva streets from 5:30 – 10 p.m. so bicycles (not motorcycles) can be locked up in a supervised area. Cyclists must bring their own lock/chain. VIA Metropolitan Transit will again offer Park and Ride services; check its [website](http://www.viainfo.net/park-and-ride/) at www.viainfo.net/park-and-ride/ for complete information.

The “NIOA Crafters’ Store” is open year-round at 218 South Presa in La Villita. The NIOA Crafters—volunteers who make NIOA and Fiesta-themed wares—sell their arts and crafts; discounted NIOA tickets; NIOA medals and souvenirs; and past NIOA posters, medals and mementos, with all proceeds benefitting the Conservation Society. During NIOA, the crafters sell from a booth in NIOA’s South of the Border area.

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 of **The Groove Doctors**, who entertain NIOA-goers and the river barge riders as they go by. Enjoy **Banana Smoothies, Sweet Fried Apples, Fried Jalapeños, Broadway Chicken** (fried chicken on a stick) and **Chips and Queso** (new this year).

China Town

The oriental mystique begins with traditional Chinese cuisine in Chinatown. Crowd pleasers are **Lemon Chicken and Egg Rolls, Mandarin Screwdrivers, Fried Rice, and Potstickers** are new this year. **Crispy Shrimp Wraps and Fortune Cookies** are also in great demand among the red-lacquered facades. Visitors won’t want to miss the **Yak-I-Tori** chicken-k-bob. An ATM machine, restrooms and a First Aid station are located just outside of the Bolivar Café (north side). Four varieties of wines and beers are sold here.

Clown Alley

It wouldn't be Clown Alley without clowns! Family fun is a favorite in this area completely dedicated to children's entertainment. Young and old alike will enjoy games like **Bowling on the Green**, **Softball Pitch**, **Fiesta Feat Ball**, **Lollipop Loop**, **Loop-the-Hoop**, **Wiffle Waffle**, **Putting Around** and **Add-Up Darts**. Children (of all ages) can have their face painted in the **Face Painting** booth to put them in a festive mood. The **Karaoke** booth gives revelers the opportunity to sing along to their favorite melodies.

This area features all our childhood food favorites such as **Hamburgers/Cheeseburgers**, **Corn Dogs**, **Frito Pie**, **Curly Q Fries**, **Sno-Cones**, **Cotton Candy**, **Kiddie's Kernels**, **Dutch Chocolate Freeze** (ice cream bar) and **Funnel Fries** (a stack of funnel cake fries). An ATM machine and First Aid station are located on the Gresser House porch on S. Presa (across from karaoke booth).

French Quarter

French Quarter celebrates the tastes of France, New Orleans and south Texas French. **Crepes Suzette**, **Escargot**, **Crayfish Etouffee**, **Beignets**, **Peach Melba**, **French Sausage** and **Shrimp Po'Boys** are served by costumed mesdames and messieurs. Guests can enjoy a glass of **wine**, **champagne** or Smirnoff Malt beverages as they listen to soft jazz by **Bad Banjo Brown** (new this year) and view the 15-foot lit Eiffel Tower. An ATM is located on the Nueva St. side of this area.

Froggy Bottom (added in 2004)

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 NIOSA's most popular dish: **Mr. Chicken** (skewered fried chicken topped with a jalapeño). **Mama's Sweets** (pralines) can also be found here. **New this year: Cajun Fried Shrimp** (butterflied, breaded shrimp served with red and hot sauce). In addition to the comfort food found in this area, visitors can dance to the rhythm and blues performed by **Celsius**.

Frontier Town (started 1966)

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** (exclusive NIOSA recipe—750 pounds consumed annually), **Texas Bird Legs**, **Cowboy Klopse** (a deep-fried meatball in jalapeño batter), **Sopapillas**, **Steer-on-a-Stick**, **Shypoke Eggs**, **Cowboy Cucumbers** (seasoned cucumbers) and **Ranch Steaks** keep visitors' appetites satisfied. There are plenty of **Wrangler Margaritas**, cold suds and non-alcoholic **Mangonadas** in this area. A First Aid station and ATM are located in Frontier Town. **Mario Flores & The Soda Creek Band** will perform in Frontier Town and guests can pose for photographs in the old-timey **Photo Bazaar**.

Haymarket (added in 1981)

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. NIOSA goers will enjoy Tejano music from the **LaDezz Band** (new this year).

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 7,000 concoctions each year. Other popular Haymarket dishes include **Gorditas**, **Puffy Tacos**, sizzling **Beef Fajitas**, **Flautas** (with queso for dipping), **Sangria** and **Wine Margaritas**.

International Walkway (added in 1972)

International Walkway showcases different ethnic groups that developed San Antonio's unique heritage

including Italy, Greece and Belgium. A NIOSA food favorite has moved to this area: **Bongo-k-Bobs** (beef shish-k-bobs, nearly 9,000 sticks, named after Bongo Joe, a local music legend). **Fried Mushrooms** lead the list of other favorites, followed by **Baklava**, **Belgian Waffles**, **Pizza**, **Grecian Delight Gyro** and **Fried Ravioli**. **Smirnoff Preparadas** (Mango malt beverage with fresh fruit, chamoy and chili lime powder) and **Jamaican Jerk Chicken Wings** are sold here. **The Hitching Post** is the official NIOSA information booth where people can get directions to booths and entertainers; it also serves as a meeting place for friends.

Irish Flats

Irish Flats, 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 **Ravenmoor**, they can try **Potato Skins** and the addictive **Blarney Bacon** (brown sugar-crusting bacon). Irish Flats also sells **Touch of the Leprechaun** temporary tattoos. The area offers a version of the very popular Smirnoff Preparadas that are made with Green Apple Smirnoff; and several beers including George Killian's. **Irish Good Luck Eggs** (elaborately decorated cascarones with Irish themes) will also be for sale.

Main Street USA (started in 1976)

Main Street USA was established as a bicentennial project in 1976. American classics and NIOSA exclusives—including **Fat Bread** (an English muffin covered with sautéed mushrooms and Jack cheese)—appeal to hearty appetites. **Pulled Pork Sandwich (new this year)**, **Fried Green Tomatoes**, **Strawberries and Cream**, **Lemonade**, **Fried Cheesecake is back**, **Banana Splits**, **Fried Oreos** and **Chicken & Waffles on a Stick** with maple or jalapeño syrup round out the menu in Main Street USA. Visitors can enjoy the sounds of **C Rock Band** and **DJ Mike**.

Mexican Market (original area of NIOSA)

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 where visitors find a NIOSA exclusive:

Anticuchos—a marinated steak shish-k-bob with origins from Peru. First introduced in 1955, hundreds of volunteers serve more than 15,000 of these each year.

Other favorites include **Chalupas**, **Quesadillas**, **Fajitas de Pollo**, **Bean Tacos** with fresh corn tortillas made on the spot, **Burritos**, **Tamales with Chili**, **Enchiladas**, **Elotes** (corn on the cob), **Fruit Kabobs**, **Pink Lemonade** and non-alcoholic **PiñaCoconada with Crema**, **authentic Mexican coffee**, and **hibiscus tea**. Mexican sweets include **Churros** and **Buñuelos** (crisp fried Mexican pastry 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 **Karizma**. In keeping with a true marketplace, a **Tienda** booth offers folk art from all over Mexico, including toys, apparel and accessories. The **Bolsa** booth originated and still resides here, selling hand-painted paper shopping bags decorated by area artists. **New this year in the Bolsa Booth: notecards and 8x10 mini-prints by Caroline Shelton--a longtime, beloved member of the Conservation Society and NIOSA volunteer who painted the first NIOSA poster in 1983. Bolsas from local artist Franco Mondini-Ruiz, owner of Franco Mondini-Ruiz Art, will also be sold this year.**

Cascarones (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 50,000 of the popular confetti eggs. For only \$1 revelers may buy three cascarones to crack over the heads of fellow visitors showering them with confetti. The sale of cascarones at NIOSA has contributed over \$650,000 for historic preservation projects since they were introduced in 1959.

Mission Trail (added in 1990)

These sacred 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 symbolizes the Conservation Society's successful promotion of a parkway to connect San Antonio's historic missions in the 1990s. During 1993-94, the Society was integral in securing federal funding for the Mission Trails project. The Society was integral in the Missions' nomination as an UNESCO World Heritage Site, initiating the nomination process in 2006 and continuing to support the nomination until they were awarded UNESCO World Heritage status in 2015. The Society's support of the Missions includes the recent substantial donation to Los Compadres

operation of Mission San Juan Spanish Colonial Farm.

This area features **Prairie Chicken**, **Mission Maiz**, **Taco de Espada**, **Armadillo Eggs** (jalapeños stuffed with cheeses and fried in a biscuit-batter), **Sangria Slush** and **Chuleta de Puerco** (Pork Chop on a Stick). **Pan Dulce de Mission** (funnel cakes) and **Buñuelos a la Mode** (ice cream with Cajeta sauce and buñuelo chips) help satisfy those with sweet cravings. This area features **Cerveza Especial** (Dos Equis and others), and **new this year**: **Mission Trail Ale** brewed by Ranger Creek Brewing & Distilling.

Fortune Tellers predict fortunes of some, while others find Fiesta hats at **Sombrero Wagon**. An **Artista** (caricaturist) captures humorous renditions of visitors. The country western sounds of **Mick Hernandez** (**new this year**) will entertain guests. An ATM and a First Aid station are located here.

Sauerkraut Bend (added in 1972)

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. **Eurofest** and the **Cadence Cloggers of San Antonio** will provide continuous entertainment (including the popular Chicken Dance).

Visitors to the cool, spacious hall enjoy **Sausage on a Stick** (1,200 pounds worth, made exclusively for NIOSA), **Deutsche Nachtische** (sweets including Black Forest Cake and gingerbread), **Bretzlyn**, **Deutsche Ice Cream**, **Bavarian Kreme Horns**, **Bratwurst Broetchen**, **Potato Pancakes**, a **Sausage Sampler** and **Pigs in a Blanket**. The area also offers **Heineken**, **Leinenkugel's Summer Shandy**, **Shiner Bock**, **Shiner Premium**, **malt beverages** in orange and root beer flavors and **craft beers** on draft from local brewery Ranger Creek featuring San Antonio Lager, Love Struck Hefe (German-style Hefeweizen) **Mission Trail Ale** and OPA brewed by Ranger Creek Brewing & Distilling, in the **Craft Bier Haus**. An ATM machine and restrooms are located in this area.

South of the Border (added in 1981)

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) and **Pollo Rancheros**. Other favorites include **Tacos de Queso**, **Beef Tacos**, **Queso Flameado**, **Tamales en Pollo** and **Smirnoff Preparadas** (Watermelon malt beverage with fresh fruit, chamoy and chili lime powder) are served here. The **NIOSA Crafters** will sell the crafts and artistic items they make as volunteers, including wreaths, fascinators and necklaces.

Sweet fruit drink carts usually found along border towns appear as **Jugos Frescas** with its mango, strawberry and watermelon juices blended into a favorite for parched participants and **NIOSARITAs** in lime flavor. An ATM and a First Aid station are located inside the gate at S. Alamo and Villita.

Villa España (added in 2004)

Villa España celebrates the city's Spanish and Canary Islanders heritage with authentic Spanish dishes such as **Baja Fish Tacos**, **Sangria** and **Shrimp Parilla** (shrimp-k-bob). Listen to the continuous entertainment of the popular R&B music of the **Dukes of Cool**. **New this year**: **Cerveza Especial** booth. A First Aid station is located in this area.

Libations at NIOSA

Returning this year to all areas (except Clown Alley) will be **Miller Lite** and **Coors Light**. In select beer booths, guests will also find **Busted Sandal**, **Blue Moon**, **George Killian's**, **Dos Equis**, **Shiner Bock** and **Shiner Light Blonde**. **New this year in Mission Trail**: **Mission Trail Ale** brewed by Ranger Creek Brewing & Distilling. **NIOSARITAs** in lime flavor will be sold in South of the Border. The Sauerkraut Bend area will sell **Heineken**, **Leinenkugel's Summer Shandy**, **Shiner Bock**, **Shiner Light Blonde**, **malt beverages** (in orange and root beer flavors) and **craft beers on draft** from local brewery Ranger Creek—featuring San Antonio Lager, Love Struck Hefe (German-style Hefeweizen), (Mission Trail Ale) and OPA (Oatmeal Pale Ale). Premium Smirnoff malt beverages, wine margaritas, sangria, five varieties of wine (Chardonnay, Merlot, Moscato, White Zinfandel and Sangria) and champagne can also be found in select areas, as well as three varieties of the very popular **Preparadas** (a flavored malt beverage with fresh fruit, chamoy and chili lime

powder). **New this year: Mandarin Screwdriver in China Town area.** Non-alcoholic options include **PiñaCoconada with Crema, Mexican coffee** and **hibiscus tea** in Mexican Market, **Mangonadas** in Frontier Town, **Jugos Frescas** in South of the Border and **Banana Smoothies** in Arneson Theatre, as well as sodas, coffee and tea throughout the area.

NOTE: NIOSA only accepts cash, but there are 21 ATM machines on the NIOSA grounds; see website for locations. First Aid stations are located in Chinatown, Clown Alley, Frontier Town, International Walkway, Mission Trail, South of the Border and Villa España areas. Strollers, drones and backpacks are not allowed.

More about NIOSA:

WHEN: Tuesday through Friday, April 24-27, 2018, 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: Grounds of the La Villita National Historic District—the 18th century Spanish neighborhood, bounded by the San Antonio River and Alamo, Nueva and Presa streets (approximately five acres). Handicap access at all gates.

WHO: NIOSA is sponsored solely by the San Antonio Conservation Society. Founded in 1924, the Conservation Society is one of the oldest and most active community preservation groups in the U.S. Beginning with efforts to prevent historic structures from being razed and to preserve such unique sites as the city's Spanish Colonial missions, the Society has been responsible for saving most of the historic attractions that now make San Antonio one of the top tourist destinations in the country. The Society was integral in the Missions' nomination as an UNESCO World Heritage Site, initiating the nomination process in 2006 and supporting the nomination until they were awarded UNESCO World Heritage status in 2015. The Society's support of the Missions includes a substantial donation to operation of Mission San Juan Spanish Colonial Farm.

PROCEEDS: NIOSA is the top fundraiser for historic preservation in the nation and truly lives up to its motto as a "Celebration for Preservation." The NIOSA committee is able to present the San Antonio Conservation Society with an average of more than \$1.5 million annually in NIOSA profits to fund the Society's preservation of historic properties and parks throughout the city and neighboring counties, as well as education and advocacy programs such as the Heritage Education tours, seminars, scholarships, resource library and house museums.

NIOSA invests approximately \$1 million in the community by using local entertainers and suppliers. In addition, approximately \$500,000 is paid to the City of San Antonio for health, fire and electrical permits; SAPD security; and to lease La Villita.

NIOSA chairman Margie Arnold, elected by the Conservation Society in July 2017 as its Fourth Vice President/NIOSA Chairman, volunteers her time all year to plan and coordinate the event, and is assisted by four NIOSA vice chairmen (Dee Wright, Jana Foreman, Glenda Duffin and Sharon Hearn), and treasurer Jackie Fellers—also all volunteers. They oversee the 13,000 volunteers who contribute more than 150,000 volunteer hours to make NIOSA happen, which in turn reduces costs to produce NIOSA by more than \$3 million.

TICKETS: Gate tickets are \$15 for adults; children 12 and under are free when accompanied by an adult. Discount advance tickets are available for \$12 at www.niosa.org, and at the NIOSA Crafters' Store in La Villita and at other locations around San Antonio, starting March 1; visit the website for specific locations. Discount e-tickets for smart phone or tablet or can be printed are sold on NIOSA website.

INFO: Visit www.niosa.org, contact (210) 226-5188 or niosa@niosa.org or follow NIOSA on [Facebook](https://www.facebook.com/niosa.niosa) at www.facebook.com/niosa.niosa. NIOSA's website includes an interactive map, lists of all foods, beverages, entertainment and more.

- 30 -



In 2018, for the seventh year in a row, “A Night In Old San Antonio®” (NIOSA®) has again earned one of the highest certifications from the City of San Antonio based on its Green Events Ordinance sustainable policies for medium and large-scale events. In 2011, NIOSA earned the “Platinum Status” in the city’s Fiesta Verde program, the first organization in the city to do so.

MEDIA: More comprehensive media materials are available on the NIOSA website [news page](#). High-resolution photos, recipes, B-roll, interviews with Margie Arnold and more detailed entertainment/food schedules are available from Jeanne Albrecht at 210-392-9047 or jca@jeannebiz.com.