

SAN ANTONIO

# TASTE

*A culinary & design magazine*



Fall Issue 2010

Postage  
Paid  
Permit No. 6450  
San Antonio, TX

[www.sataste.com](http://www.sataste.com)



## 20 Sensational soups

As the weather moves from warm to cool, savory soups, from a robust Tortilla Soup to a comforting and healthful Vegetable Soup, can gracefully make the seasonal transition. Also, if you want to make your own stocks, we have some great tips.

## 34 A kitchen transformed

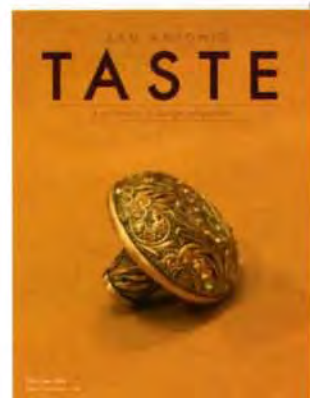
See how one San Antonio kitchen was transformed from bland and out of date to bold and beautiful. This remodel, by Palmer Todd Kitchen Interiors, will give you ideas on cabinets, counters and more.

## 36 Finding (and filling) collectible cookie jars

Two San Antonio residents have passed on their love of antique and collectible cookie jars to their daughters. The jars are eye-catching on a shelf, but definitely are best when filled with delicious cookies.

## 48 Dine in, dine out with ethnic flair

We have them all: great ethnic restaurants and markets to supply many of the ingredients that will give your homemade meals authentic international flavors. We'll lead you on a colorful trail through these ethnic cuisines: Chinese/Asian, Pakistani/Indian and Italian.



### On the cover

A drawer pull sparkles with crystals. See examples of more designer pulls to add flair to your kitchen and dining room cabinetry. Page 66

Photograph by Vernon Wentz

# contents

FALL 2010



## 16 Editor's note

## 18 From our readers

## 24 Bean pots

## 26 Adventures in spice

This expensive, red-orange seasoning is painstakingly harvested and every cook's treasure.

## 28 The cooking enthusiast

Symphony president and CEO Jack Fishman is also a well-practiced gourmet home cook.

## 30 Gourmet Guru

September's guru is Cheryl Mijangos of Beto's Comida Latina. She shares tips for making rich pumpkin empanadas.

## 32 Food art

Pumpkins are a symbol of fall and fall's bounty. Here, they are represented in fine art.

## 34 Kitchen makeover

## 41 From farm to table

## 58 Pan de muertos

In mid-October, local bakeries begin taking orders for Day of the Dead bread, a much-loved specialty that plays an important role in this annual observance Nov. 1 and 2.

## 60 A magical night

## 62 Burrata, a cheese lover's treasure

## 64 Walker on Wine

## 66 Handle with flair

## 70 Kitchen ambience

Sure, you want to save energy, and you can with some of our lovely examples of kitchen lighting.

## 76 Outside design

Tired of the same old pool decking or plain gray concrete? Here are some options for keeping style under foot.

## 82 Texas Winery: Grape Creek Vineyards

## 86 Pecans: For the host

## 88 Get This!

San Antonio is really cooking and some of the wonderful results are packaged and sold for your convenience.

## 90 The Kitchen Drawer

## 92 Just Ask Stevie

## 94 Culinary Travel

Our culinary travelers go to Barcelona, Spain, to sample the bounty of that country's finger food – tapas.

## 102 Sweet Endings





# Pati-Ohhs

Lay the groundwork for your outdoor entertainment area by selecting the right surface

By Chris Dunn

A few decades ago, a patio was often nothing more than a slab of sunbaked concrete languishing in the backyard, and the only way to get to it was by struggling through a perpetually stuck sliding door off the family room.

But not long after the introduction of charcoal briquettes, Weber Kettles and folding lounge chairs came high-tech outdoor kitchen and bar appliances, furniture, fabrics and entertainment systems, making today's patio often the most utilized, and enjoyed, area of a San Antonio home. Nancy Garza of Garza Masonry Stone says the popularity of patios "has exploded within the last few years, especially in Texas," adding that "everyone loves to barbecue and wants a nice area for it."

Patios are built from the ground up, and choosing the right surface for your needs is a primary consideration when planning an outdoor entertainment area.

In San Antonio, one of the most common surface choices for a patio is natural stone, in part because the Lone Star State has a wider variety to choose from than many other regions of the country. "Random patio stone (1½-inch-2-inch thick flagstone) is our most popular surfacing material," Garza says, noting that "it lasts a much longer period of time."

Alamo Heights residents John and Jamie Bloodworth selected flagstone for their patio, which adjoins an elevated covered pavilion surfaced with traditional wood decking. "What we tried to create is something reflective of our Texas heritage," says Bloodworth, "something comfortable, something that we could enjoy and entertain family and friends in a large gathering area."

They make daily use of their patio and deck as a flexible, multi-use entertainment and dining space; by moving a few pieces of furniture around, they can create an intimate setting for two or a festive atmosphere for large groups. To deal with San Antonio's predictably unpredictable weather, they

Courtesy John Grable, FAIA



surrounded the pavilion with curtains that open and close as needed; and for chilly nights, they installed a substantial fireplace made of hand-set Blanco River stone. They also used the river stone around the perimeter of the patio, which adds a finishing touch.

The wood beams and trim were carved to reflect the existing exterior woodwork of their cottage-style house, built in 1929. An old nail bin, originally from Alamo Heights Hardware, acts as a sideboard; mule-eared chairs, once part of the Witte Museum Texana collection, add to the rustic theme; and seasonal plantscape, provided by Martin's Garden, takes full advantage of their patio being the best of both worlds — inside and out.

Wood decking was the right choice for the Bloodsworths' traditional look, but modern materials are also available, such as cellular pvc, composite decking and interlocking aluminum, which are virtually maintenance free and wear longer than natural wood.

Other patio surface options include stamped and stained concrete, which can replicate the look of natural stone and is often less expensive than other materials.

Bricks, laid in regular patterns, can create a classic, sophisticated look for a more formal garden and patio area.

Pebbles can be used to invoke a casual, tropical atmosphere; conversely, in an Asian setting, with tropical plants and large boulders as focal points, pebbles can convey the meditative formality of a Japanese garden. Stone and Soil Depot in Boerne has a wide variety of sizes and colors of pebbles, landscape rocks, river rocks — and even boulders — to choose from.

According to Gilbert Munguia of Reeso Tiles in San Antonio, Saltillo and Spanish Mission tile are charming and reflect our cultural heritage but may not be the optimal choice for today's patio surface. He says, "If under a porch or cover, Saltillo or Mission tile work fine, but in the direct sun and heat that we have in San Antonio, the protective finish wears off over time." He also cautions that the tiles become slippery when it rains. For patio applications where that look is desired, he recommends using Saltillo "brick," which is thicker and more textured.

There are almost unlimited materials, styles, and colors to inspire the perfect patio; just as there are many ways to enjoy one. ■



Stamped and stained concrete, wood and river stone are among the surfaces used for patio flooring.



Clockwise, Courtesy Jonathan Gravell, Gravell & Co.  
Photographs by Vernon Wentz