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A special publication of *The Gonzales Inquirer*

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SWEET B'S

BY **JOSÉ TORRES** | GONZALES INQUIRER

At 22 years old, Gonzales' own Brie Schauer opened up Sweet B's, a dessert boutique that touts itself on being home-grown from its owner down to that last lovely bit of cookie crumble.

Born and raised in Gonzales, Schauer attended college at Texas A&M in College Station, earning a degree in business management. After graduating, Schauer came back to Gonzales, sold her baked goods from home for a few months before finally opening up Sweet B's downtown.

"I never thought that it would actually happen but it's been crazy," she said. "it's a lot of hard work, you have to sacrifice things. You just have to balance it. The first few weeks, I was here until 11 p.m. or midnight, every night. But it's getting better. It's been crazy so far."



The most popular items off the menu are her cookies, which makes sense since that's where she started.

"That's how I got into [this business]," she said.

"I didn't realize I wanted to [bake] more permanently probably until I was in high school and I started decorating cookies a lot," Schauer continued. "Then senior year I started selling them and people bought them, so I was like 'wow, I can actually do this.' I sold a lot of stuff throughout college, throughout the holidays and once I graduated I guess I've been doing it from home for about six months before I open."

A surprising treat that's been selling well for Sweet B's is their homemade ice cream.

"The ice cream has been way more popular than I thought," Schauer beamed. "We make it all here. it's all homemade. When I tell people it's homemade they say 'oh, so where did you get it from?' and I'm like 'no, we make it here at the shop.' I feel like that's a big pull because it's not like Blue Bell or whatever other brand there is. It's all made here."

The Apache alum also bakes custom cakes for occasions such as birthdays or weddings.

She also dishes other delicacies such as cupcakes and cake balls.

The best part for her is the feedback she has gotten so far. It may be tough early on when friends and family tell you you're doing great. But nothing beats the satisfaction of a return customer, especially a stranger.

"That's the best part, whenever people come back or whenever they

I didn't realize I wanted to [bake] more permanently probably until I was in high school and I started decorating cookies a lot. Then senior year I started selling them and people bought them, so I was like 'wow, I can actually do this.' I sold a lot of stuff throughout college, throughout the holidays and once I graduated I guess I've been doing it from home for about six months before I open.

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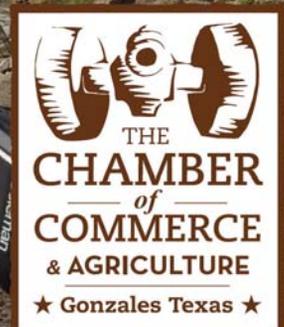
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write ‘this is so good!’” Schauer exulted, “because at first you’re like ‘I don’t know if people are going to like this, I don’t know if it’s going to work out...’ but when people give you feedback it reaffirms what you’re doing.”

One of the youngest — if not the youngest — entrepreneurs in town, Schauer’s dessert boutique is just another step toward revitalizing a downtown that desperately needs the youthful energy that she brings. And she is all in on doing just that.

The young baker understands the need for new business, which is why she went to college to study just that. She learned the craft of baking early on. But she knew that it took a bit of business sense to be successful.

“That’s obviously something that I wanted to do because I knew most businesses fail because of management problems,” Schauer acknowledged. “If you don’t know how to allocate your money or control it, then obviously it’s going to fail.”

“With this degree, it’s been helpful with everything,” she continued. “Everything else, the baking, the decorating, was self-taught.”

Schauer has other aspirations for her boutique such as wanting to hold showers or parties along with hosting cake and cookie decorating classes.

She doesn’t only want to sell her baked goods. She’s interested in

teaching how to do the decorations, especially since many may downplay how much goes into the process.

“It’ll give people an appreciation [to decorating],” she explained. “Once you actually try to do it the first time, you’re going to be like ‘this is harder than it looks.’ So yeah, I want to teach people that, I want them to know what goes into everything. Also, it’s fun!”

Although she’s focused on all things cupcake and ice cream related, Schauer does have her eyes set on the future. If all goes well, she’s open to expanding her business as well as continuing to make Gonzales bigger and better with possibly opening another shop that isn’t necessarily related to her dessert boutique.

“[I have] an entrepreneur mindset,” Schauer noted.

It shouldn’t come as a surprise if down the line she runs another business. It’s not unprecedented either. Look around town and you may recognize several business owners who dabble in different lines of work.

“I want to help grow the town, instead of going to other places,” she said. “I would love to do more things here.”

But for now, Schauer will continue to find ways to tinker and tweak to find the perfect mesh of ingredients for her tasty treats and continue making her wonderfully decorated cookies.

“It’ll give people an appreciation [to decorating]. Once you actually try to do it the first time, you’re going to be like ‘this is harder than it looks.’ So yeah, I want to teach people that, I want them to know what goes into everything. Also, it’s fun!”



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fruity fusion

BY **KATHRYN PENROSE** | GONZALES INQUIRER

No matter who you are — or where you are — summer is the perfect time to get outside and take in some fresh air. It is also the best time to gather with family and friends. Mix together a few drinks and you're in for a patio-popping good time.

Nufo's Bar is best known for its lively patio entertainment and a variety of specialty house drinks, but recently the local water

hole engaged the cocktail artistry of a couple of genius mixologists who tested their cocktail know-how and came up with a citrus-riffic summery drink that tastes as sweet to the tongue as Summer vacation feels to the soul.

The delicate and sophisticated GG's Signature cocktail is a blend of zesty grapefruit and perfect Pomegranate, poured into sweetened lemon juice then shaken with vodka.

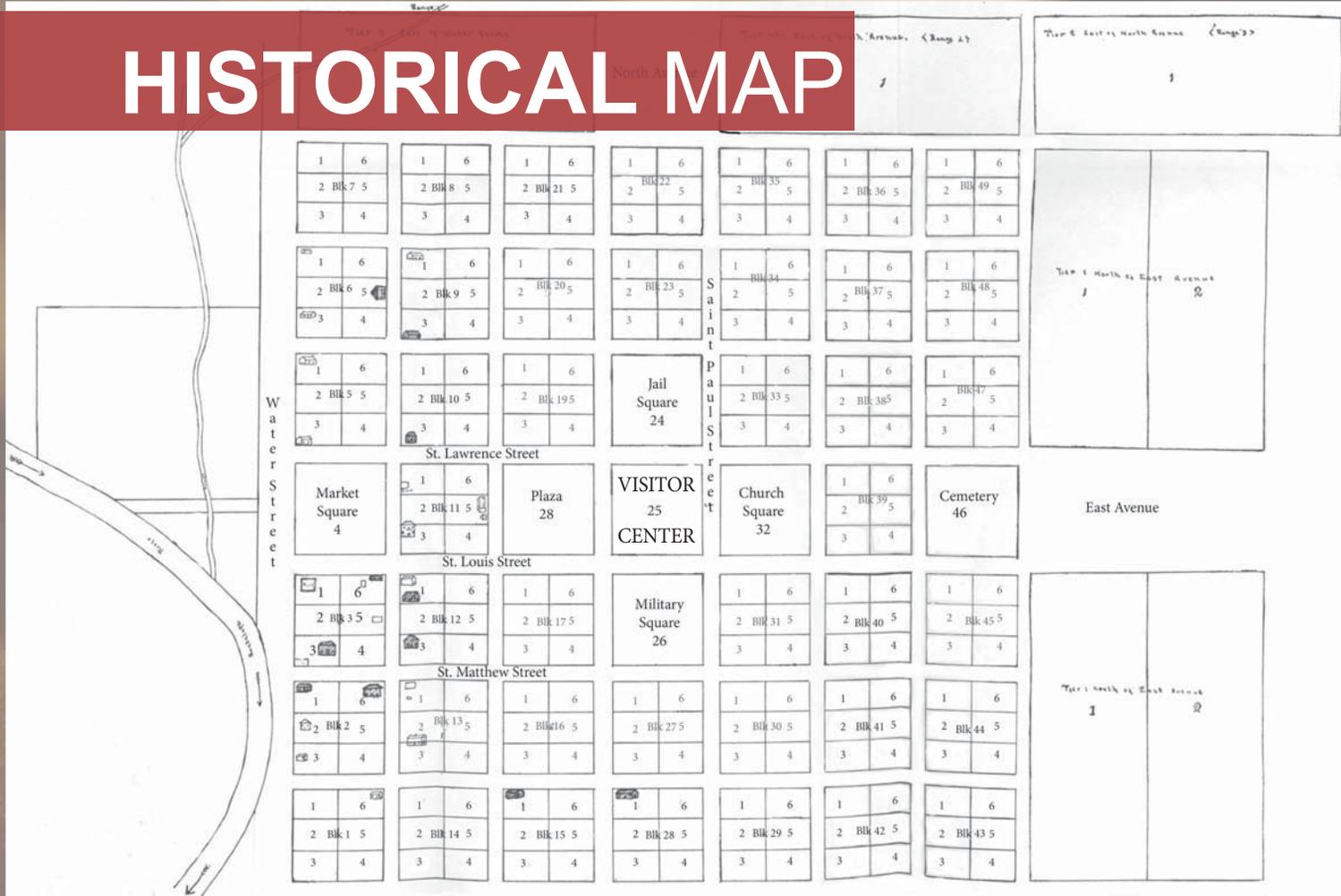
"Nothing says summer like pomegranate

and grapefruit," Manager Philip DeLeon said. "We have tried to appeal to the senses and create a drink that is not only delicious but refreshing and curious as well."

De Leon said the fusion of the drink, it's about the tangy and the sweet.

"The juices served separately have uniquely fragrant flavor profiles; but together, they are perfectly matched," De Leon said. "They are paired to suit every palate."

HISTORICAL MAP



BLOCK LOT

| | | |
|---|---|---|
| 1 | 6 | G. Hind's home |
| 2 | 1 | Dickinson & Kimble's hat factory |
| 2 | 3 | James Hind's home (later Matthew Caldwell's) |
| 3 | 1 | Fort |
| 3 | 3 | T. R. Miller's home (shaded) T. R. Miller's store (open) |
| 3 | 5 | House - owner unknown |
| 3 | 6 | Stephen Smith's home (open) Stephen Smith's store (shaded) |
| 5 | 1 | L.D. Sowell's home |

LEGEND

[open box] Houses erected before 1831
[shaded box] Houses erected subsequently

* Note: The Runaway Scrape began March 11, 1836, but on March 14, 1836 only Adam Zumwalt's kitchen on block 11, lot 5 and Andrew Ponton's smokehouse on block 13, lot 1 remained standing.

BLOCK LOT

| | | |
|---|---|------------------------|
| 5 | 3 | James Tumlinson's home |
| 6 | 1 | Saddler's shop |
| 6 | 2 | J.B. Patrick's home |
| 6 | 3 | John Sowell's home |
| 6 | 5 | J. B. Patrick's home |

BLOCK LOT

| | | |
|----|---|--|
| 9 | 1 | Humphries Branch's home (later Sam Lockhart's) |
| 9 | 3 | Dr. J.H.C. Miller's home |
| 10 | 3 | J.C. Darst's home |
| 11 | 1 | Luna home |

BLOCK LOT

| | | |
|----|------|--|
| 11 | 3 | Turner's hotel |
| 11 | 5 | Adam Zumwalt's home & kitchen |
| 12 | 1 | G.W. Davis's home (open) Eggleston's store (shaded) |
| 12 | 3 | Eli Mitchell's home |
| 13 | 1 | Best's home and smoke house (later Andrew Ponton's) |
| 13 | 2, 3 | Mrs. John Brown's home |
| 15 | 1 | W. Arrington's home |
| 28 | 1 | Jo Martin's home |



fickle, flirty, FASHION

BY KATHRYN PENROSE | GONZALES INQUIRER

Women's fashion is an ever-evolving heartbreaker; she's fun-loving and flirty, then just when you fall in love she's gone — on to new things.

Shear Designs Boutique follows fashion's dating profile and whether she's being fickle or aloof, Connie Dolezal, proprietor and fashionista, always has the latest looks.

"This Summer, be on the lookout for dangling earrings and tassels," Connie said. "Little adornments can go a long way when you are putting together the perfect outfit."

Another hot summer trend is the boho or bohemian look.

"One characteristic of a nice boho look is embroidery," Connie said. "There is nothing more summery than light fabrics in long, flowing, free-form cuts — unless of course — you add embroidery. It's so romantic!"

Connie's summer love is Johnny Was.

"Johnny Was is all the rage right now," she said. "I just love the fabric blends and embroidery. My favorite piece is embroidered camo — How cute is that?"

Michelle Lavender, a school teacher by day — and fashionista around the clock — shops ALL the trends.



"I love white! And I crave destructed denim," Michelle boasts. "I am so into Kut and Dear John. They look great on me. Who doesn't love being flattered?"

We followed Connie and Michelle around the boutique one hot afternoon as they put together the next hot outfit in Michelle's closet. What we learned was color and patters are as hot as the summer sun. Tribal is still in. Aztek is still in.

"You have to have some color, to brighten up your outfit and add flare," Michelle said. "I like to mix and match different hats, belts and booties to complete my look."

Connie said you can't be shy in the summer, because it's all about the skin this year.

"Peek-a-boo sleeves are a must-have for every wardrobe," Connie said. "You can show off your summer glow — without showing off 'too much'."

So, what else in in style? Accessories! Shoes: Flats, wedges and gladiator styles; Purses: BIG bags, like Consuela, and Brighton; Jewelry: southwest, long dangling earrings, stackable rings, wrap and cuff bracelets, and mixed metals.



SUMMER SIZZLE

Gonzales chef serves only the freshest ingredients

BY **KATHRYN PENROSE** | GONZALES INQUIRER

“**F**arm to table is a more than a trend – it’s a movement,” veteran chef, Tony Ramirez said. “Consumers want fresher, better-tasting, healthier foods on their tables and it’s my passion to give that to them.”

Tony, head chef at Gonzales’ GG’s Steak and Spirits, has put together a summer feast

fit for a King, or Queen – or even tiny little prince and princesses.

What’s on the menu? Wild scallops, pan seared in butter, thyme and lemon.

How’s that sound?
Exactly!

Tony serves the wild scallops with the freshest locally-grown squash and zucchini, brushed with olive oil, sprinkled with sea salt and grilled to perfection. He tops the dish

with an arugula salad, featuring watermelon radish, and drizzles it all in a balsamic reduction.

“There’s nothing better than putting together a fantastic meal, and using only the best ingredients,” Tony said. “I take a measurable amount of pride in the cuisine I prepare and I like to know I am giving people food that nourishes them in the best way possible – naturally.”

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Biggun: A short story

BY **GILBERT CHAMPION** | PECAN GROWER, GONZALES COUNTY

Old man Jobe had a hankering for fishing. Those hot summer days were the best. With a bucket of crawfish seined from the creek he would head straight to his favorite spot, under a big pecan tree, half its trunk in the water. Under this tree was the deepest water.

Jobe satisfied himself with a small stringer of catfish. He didn't have to cook for anyone but himself. He would clean the fish at the barn, giving the cats their share. Any crawfish he didn't need for bait got dumped into

the water trough – the one used by the cows for drinking. The water trough did quite well for the crawfish. They grew to a large size – especially one of them.

This one grew so big and strong he would climb out of the trough and go where his nose told him to go – straight for the mineral feeder. He would crawl into the feeder through a crack in the top of the trough. He liked the taste of the molasses, sometimes he stayed all day.

The mineral in the feeder had a growing power on the crawfish, he was getting bigger by the day. The cows finally got used to him

being in the feeder. The crawfish would turn the wheel with the molasses on it. That made it easier for the cows to lick the molasses. I think the crawfish enjoyed doing this.

There was a wide path between the water trough and the feeder. The coastal grass was cut short by his claws as he made the many trips. All summer and into the winter the crawfish made his daily run. When the water would freeze in the trough the crawfish would take his big claws, break the ice and climb in. Come springtime the claws were as a platter. The size that would be used at a Thanksgiving dinner. When the hole in the

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The Gonzales Inquirer, circa 1945



The Gonzales Inquirer, today

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In those 160 years, the *Inquirer* has not only held its ranking as the 10th oldest continuously publishing newspaper in Texas, but it has chronicled each day, each week and each year of Gonzales' rich history.

Founders S.W. Smith and David Darst said it best with their credo in their very first issue on June 4, 1853: "Open to all parties, controlled by none," a motto still observed today.

Whether it was the Smiths and Darsts or those who have followed in their footsteps, the *Inquirer* has continued to give its readers the best product possible, every publication, a commitment evidenced by the number of press association awards the newspaper has earned throughout the years. The staff is engaged in the community by not only observing what happens, but by being active participants in service clubs, churches and community projects.

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feeder tank was too small for him to crawl into he would take his sharp claws and cut the hole larger. This crawfish thought there was nothing he couldn't do.

Jobe had seen the crawfish months ago, watched him grow but didn't know what he was going to do with a large crawfish. He referred to him as "Biggun". That was a good name. One day the brown and white long-horn was getting a drink at the water trough. Biggun, wanting to have some fun, bit her on the nose with his claw. The cow jerked her head back. Biggun didn't let go quick enough. The cow pulled him out of the water and onto the ground. The cow didn't like what had happened. She turned her head to the side and started hooking Biggun. Biggun put up a claw to defend himself. There was lots of clicking and clacking as the claw hit against the horns. First the cow moved Biggun back then Biggun moved the cow a few steps. Biggun was holding his own.

At the farm Jobe heard a noise he could recall but couldn't see anything but dust flying. The pickup made a quick stop near the water trough. First the cow was winning then Biggun would take charge. Who would ever believe this? To Jobe it sounded like two swords clashing together in an old Zorro movie. Jobe rushed in to break up the ruckus. The cow had one horn a bit shorter than the other as she ran for the black pasture. Biggun looked ok. Maybe he had won this round. Jobe stood by the pickup thinking, "What goes on here? I can't tell anyone about this, they will think I spent too many hours at the creek bottom swinging on the grapevines!"

All the way back to the barn Jobe was thinking, "I've got to do something about Biggun. I can't let him do this. The cows will be afraid to get a drink." With a cattle rope Jobe headed to the water trough. He would rope Biggun then take him to the river and set him free. Biggun caught the first swing of the rope in mid-air and cut it in two with a snap of his claws. Enough of the roping plan.

Back at the smokehouse, Jobe cut a piece of bacon from the hanging slab, tied it to a string and gave it to Biggun. As Biggun ate the bacon, Jobe wrapped the string around him. He had him. After Biggun ate all the bacon it seemed liked he wanted to roll over and go to sleep. The giant crawfish was content as Jobe untangled the line. He petted Biggun. Biggun liked that. Jobe had removed all the string except the one around a claw. He pulled the string and Biggun moved toward the water trough. Jobe would let him

stay there until the next fishing trip to the river.

Jobe started feeding Biggun every day. It wasn't many days until the crawfish would hear the pickup coming, jump out of the water and wait for his meal. Jobe could pull the string that was tied to Biggun and he would follow him. One day the pickup door was open, Biggun jumped in, sat up straight and looked around.

"So you want to go for a ride." Jobe closed the door to the passenger side, started up the pickup and the two of them drove to the far end of the pasture. Biggun took it all in. After the drive Jobe opened the door on Biggun's side. He jumped out into the water trough. This little drive led to many more trips around the pasture. Jobe couldn't drive the pickup unless Biggun was in the passenger seat.

Biggun like to hear the music and tapes on



Jobe started feeding Biggun every day. It wasn't many days until the crawfish would hear the pickup coming, jump out of the water and wait for his meal. Jobe could pull the string that was tied to Biggun and he would follow him. One day the pickup door was open, Biggun jumped in, sat up straight and looked around.

the radio. He loved Riders in the Sky singing "Cool Water." He would sit looking straight ahead, both claws extended forward, moving side to side as though he was directing the three men singing. Jobe thought he was probably dreaming of swimming in that cool, clear water.

But the action came when Willie Nelson sang "Whiskey River." Biggun would beat on the dashboard trying to keep time. This was hard on the dashboard but Jobe didn't mind. "How many people had a pet this smart?" he wondered.

Biggun got to be at his best at digging post holes. One day Jobe was digging a hole for a new fence. Biggun inspected each hole, tapping the sides and bottom with a claw. Jobe thought, "Maybe Biggun would like to do

a little digging." Using an iron digging bar he made a small hole in the ground to the depth he wanted his hole. He then placed a piece of bacon at the bottom. Biggun smelled the bacon and started digging. It was a perfect post hole.

Jobe would talk to the crawfish like an equal partner and Biggun thought he was. But he was doing most of the work. The partners began digging postholes for other ranchers in the county. They would also dig square holes for the pecan growers who were planting new orchards. Jobe placed four pieces of bacon in a small square area. Biggun would dig out the bacon leaving a hole perfect for a tree. Most people thought it strange Joe did his hole digging at night but they didn't ask and Joe never told.

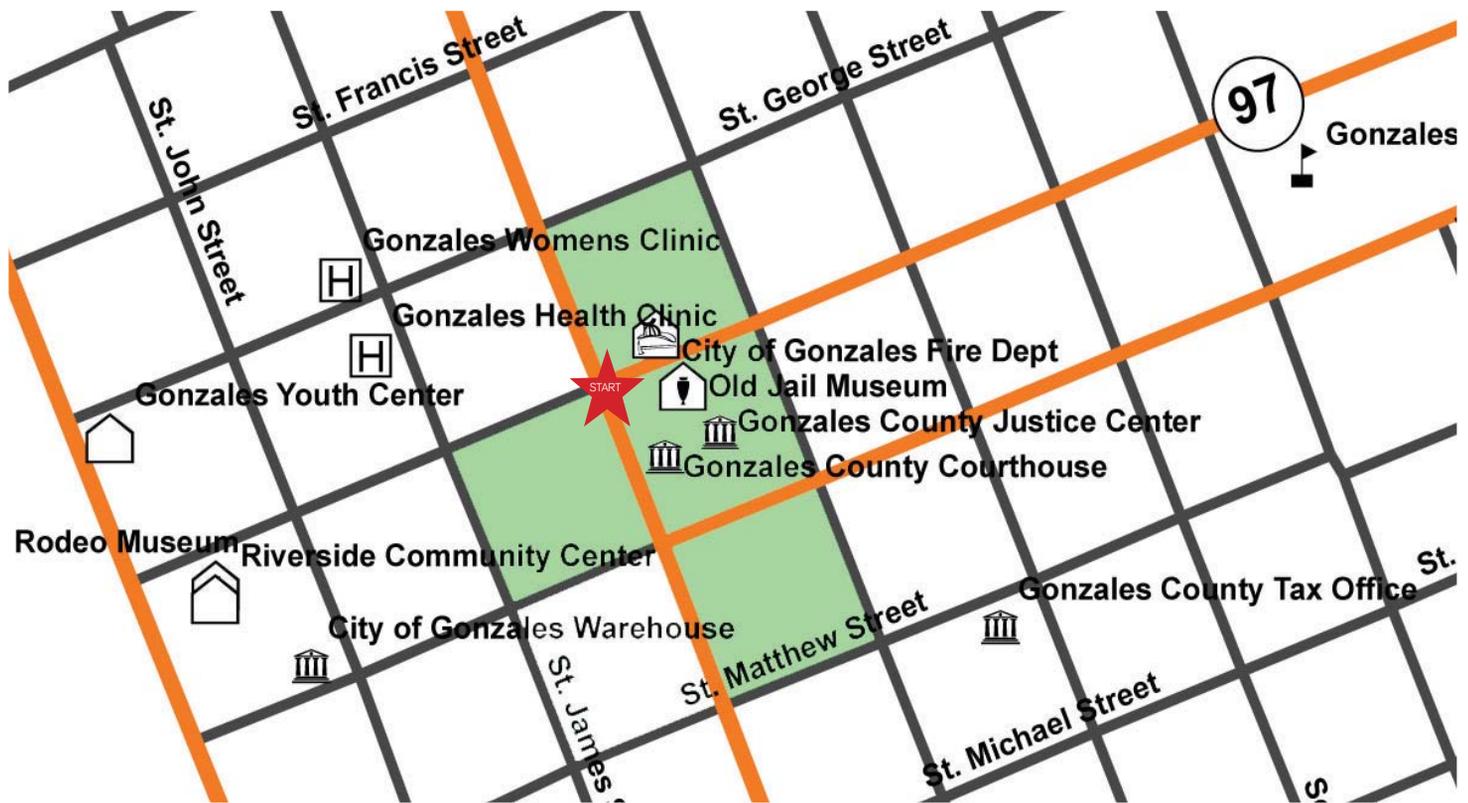
One night, they had to drive through town to the next job. Jobe wondered what would happen if someone saw the giant crawfish? He solved the problem by placing a scarf over Biggun's head. The scarf also kept Biggun's whiskers from flopping out the window. Jobe had to be sure "Whiskey River" wasn't playing on the radio so he would remain covered. Some of Jobe's friends saw him passing through town late one night. They wondered if he had a girlfriend. Jobe didn't say a word. He thought only of the holes they dug.

Jobe had to go the big city, a trip he always hated. "What will I do with Biggun?" he wondered. He wouldn't be gone but two or three days. Boudreaux, the Cajun who lived down on the creek would take care of the cows. So, before he left, he gave the crawfish plenty to eat and made sure there was plenty of molasses in the mineral feeder.

Upon returning home, Jobe couldn't find Biggun. He wasn't at the water trough or the feeder. As he drove the narrow gravel road to Beaudreaux's house, he shook with fear at what might have happened to Biggun. Jobe stopped the truck in the muddy driveway in front of the trailer. Boudreaux came out, the screen door slamming behind him. As he walked across the yard toward Jobe, he could see him using his shirtsleeve to wipe the red sauce dripping down his chin. In his hand was a piece of crawfish. Beaudreaux took another bite and threw the shell in the yard.

Beudreaux received his pay. Nothing was said of the giant crawfish. Jobe got back into the pickup. His eyes filled with water. He couldn't see to drive. "Control. I've got to get control," he thought. After all, it was only a crawfish.

WALKING TOUR



Park your car at the Old Jail Museum at the corner of St. Joseph and St. Lawrence for this 1.3 mile walking tour.

1 Old Jail Museum, 1887, 414 St. Lawrence*

Used as the county jail until 1975, cells and gallows occupy second floor, law-and-order artifacts on first floor.

2 Fire Station and T41 Steer weather vane
The T41 weather vane represents one rancher's brand and his desire to advertise his occupation.

3 Gonzales County Courthouse, 1895*
Designed in form of Greek cross by renowned Texas architect J. Riely Gordon, Romanesque Revival courthouse is listed on the National Register of Historic Places. Visitors may walk through the historic building.

4 Church Square*
First United Methodist Church, 1900
First Baptist Church, 1903
426 St. Paul and 422 St. Paul, respectively. Part of the public lands grant for the City of Gonzales, now permanently leased to First Baptist and First United Methodist Churches. (Gothic

Revival)

5 Edward Lewis House, 1910
605 St. Louis – Mrs. Lewis' grandfather, Andrew Ponton, was Alcalde (mayor) of Gonzales in 1835.

6 Paul Levysen House, 1877
612 St. Louis – Greek Revival/Symmetrical Victorian

7 Randle House, 1898
624 St. Louis – Built by architect W.A. King. Former home of James Polk Randle, prominent Gonzales merchant. (Victorian)

8 J.B. Kennard House, 1895
621 St. Louis – Designed by J. Riely Gordon, this late Victorian residence is one of a few of its type remaining in Texas. Glass and pottery chip mosaics in gables. Queen Anne/Shingle Style. National Register of Historic Places Marker.

9 Episcopal Church of the Messiah, 1881*
721 St. Louis – The oldest public building still in use for its original purpose. Pulpit and altar are of Guadalupe Walnut.

(Gothic Revival)

10 Episcopal Rectory, 1890
721 St. Louis – Rectory and church are on the site of Cemetery Square, as designated in 1832 Mexican survey.

11 Gonzales Junior High School 1940/41
400 N. College – The gym, auditorium and school buildings were a WPS project. The vocational building was built one year before.

12 Gonzales College, 1851*
820 St. Louis – One of the first women's colleges in Texas, it was built with stone from Maurin quarry 10 miles away. It has been restored as a private residence. (Greek Revival/Victorian)

13 Rather House, 1892*
828 St. Louis – Built during the "Cotton was King" era for C.T. Rather, cotton planter and banker. (Greek Revival/Victorian)

14 Charles Hoskins House, 1911*
Architect was Atlee B. Ayres,

designer of the San Antonio Municipal Auditorium and Randolph Air Force Base Tower. (Classical Revival)

15 Sam H. Hopkins House, 1911
912 St. Louis – A.B. Ayres designed this house for Hopkins, an attorney. (Classical Revival/Prairie School influence)

16 Frank Vrazel House, circa 1910
1006 St. Louis – The Vrazel gin was located next door to the house. (Prairie School)

17 P.R.I.D.E., 1890
1034 St. Louis – Residence converted into a daycare center. (Victorian)

18 Guadalupe Apts., 1920*
1118 St. Louis – Built as a hospital by Dr. George Holmes, converted to apartment building in 1978.

19 Memorial Museum, 1936*
414 Smith – Built to commemorate "The Immortal 32" and those who died in service to the Republic of Texas. Houses the iconic Come & Take It

cannon. Murals on the wall by James Buchanan Winn. Hours: 10 a.m.-noon and 1-5 p.m.

20 Midkiff House, 1905*
1222 St. Louis (Prairie School)

21 Eggleston House, circa 1845
1300 block of St. Louis – Oldest standing structure in the city. Built by H. Eggleston on the Guadalupe River, it now sits on City Park. (Dog-run log cabin)

22 DAR House, circa 1930.
Behind the Eggleston House. Mrs. Murphy had the structure built for Boy Scouts by relief workers under the direction of State Park Supervisor Louis H. Scholl. It was later turned over to the Daughters of the American Revolution.

23 Edward Sweeney House, 1926
1109 St. Lawrence – Surrounded by spectacular oaks, this house was built by Edward Sweeney, descendant of J.C. Dilworth, early Texas banker. (Cotswald Cottage or English Tudor)



BY **ROB FORD** | GONZALES INQUIRER

When we think of hamburgers, we tend to get a picture in our heads of a simple combination of buns, meat, cheese, yada yada yada. But here we've managed to *mustard* up the courage to throw some bold burger recipes your way, and we're sure you'll *relish* the thought of making them for your family.

Burgers Al Pastor

Ingredients:

- 6 dried guajillo chile peppers, stemmed and seeded
- 2 teaspoons crumbled dried marjoram
- 2 teaspoons crumbled dried oregano
- 2 cloves garlic, peeled
- 1 small white onion, chopped
- 1/2 cup sweetened pineapple juice
- Kosher salt and freshly ground pepper
- 2 pounds ground pork
- Vegetable oil, for the baking sheets
- 1/2 pineapple, peeled, cored and sliced into 1/4-inch-thick rounds
- 1/3 cup mayonnaise
- 6 sesame hamburger buns
- 1 cup fresh cilantro

Directions:

Soak chiles in boiling water until softened, about 10 minutes. Drain and puree with the marjoram, oregano, garlic, one-quarter of the chopped onion and the pineapple juice in a blender until smooth. Add 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Blend to combine.

Combine the pork and the marinade with a fork in a large bowl. Cover with plastic wrap and refrigerate for 30 minutes.

Preheat the broiler. Divide the pork mixture into 6 equal portions. Shape each portion into a 3/4-inch-thick patty. Lightly oil a rimmed baking sheet; place the patties on the baking sheet and broil until slightly charred and cooked through, about 9 minutes per side. Transfer the burgers to a plate and cover with foil to keep warm. Let rest about 8 minutes.

Meanwhile, lightly oil another rimmed baking sheet, add the pineapple and broil until slightly charred, about 2 minutes per side.

Spread about 1 teaspoon mayonnaise on the cut sides of each bun and broil them until the mayonnaise has melted, about 2 minutes. Place the burgers on the bottom halves of the buns. Top with the pineapple, cilantro, the remaining chopped onion and the bun tops.

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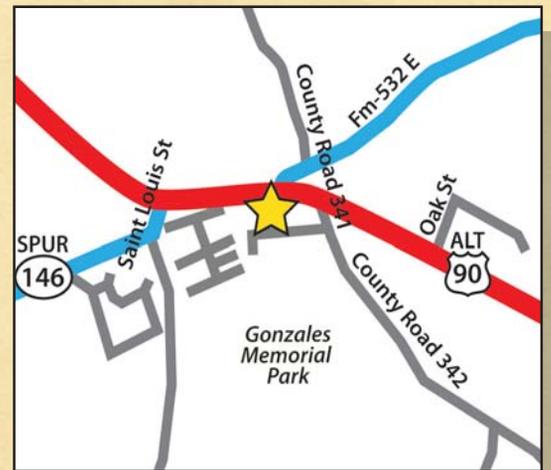
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Burgers with green tomato salsa

Ingredients:

- 2 green tomatoes, diced
- Juice of 2 limes
- 1 tablespoon sugar
- Kosher salt
- 1/2 cup chopped fresh cilantro
- 1/2 small red onion, diced
- 1 red jalapeno pepper, seeded and finely chopped
- 4 ears of corn, husked and halved
- 2 teaspoons vegetable oil, plus more for the grill
- Freshly ground pepper
- 1 1/2 pounds lean ground beef
- 4 sesame hamburger buns
- 1/2 cup prepared guacamole

Directions:

Preheat a grill to medium high. Make the salsa: Combine the tomatoes, lime juice, sugar and 1 teaspoon salt in a small microwave-safe bowl. Microwave 2 minutes, then stir in the cilantro, red onion and jalapeno; set aside.

Toss the corn with the vegetable oil in a large bowl; season with salt and pepper. Form the beef into four 1-inch-thick patties; season with salt and pepper. Lightly brush the grill grates with vegetable oil. Grill the corn, turning occasionally, until marked and tender, about 8 minutes. Meanwhile, grill the burgers about 4 minutes per side for medium rare. Toast the buns on the grill.

Sandwich the burgers on the buns with the guacamole and salsa. Serve with the corn.

The Office Burger

Ingredients:

For the onion-bacon compote:

- 6 slices bacon, chopped
- 2 tablespoons unsalted butter
- 3 onions, thinly sliced
- 3 cloves garlic, minced
- 2 tablespoons balsamic vinegar
- Kosher salt and freshly ground pepper

For the burgers:

- Vegetable oil, for the grill
- 2 pounds ground beef chuck
- Kosher salt and freshly ground pepper
- 4 mini baguettes or other rolls, split
- 4 ounces gruyere cheese, shredded
- 4 ounces Maytag blue cheese, crumbled
- 2 cups baby arugula

Directions:

Make the compote: Cook the bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 4 minutes. Transfer to a paper towel-lined plate using a slotted spoon; discard all but 1 tablespoon of the drippings from the skillet.

Reduce the heat to low and add the butter to the skillet; swirl to melt. Add the onions; cover and cook, stirring occasionally, until golden, about 15 minutes. Uncover and add the garlic. Cook, stirring occasionally, until the onions are lightly caramelized, about 5 minutes. Add the vinegar and cook, stirring, until the onions are glazed, about 1 more minute. Stir in the reserved bacon and season with salt and pepper; set aside.

Grill the burgers: Preheat a grill to medium high and brush the grates with vegetable oil. Form the beef into four 1-inch-thick oblong patties and season with salt and pepper. Grill 4 to 5 minutes per side for medium. Meanwhile, toast the baguettes.

Serve the burgers on the baguettes; top with the gruyere, blue cheese, onion-bacon compote and arugula.

Italian Burgers with Roasted Tomatoes and Caramelized Onions

Ingredients:

- 1/2 cup mayonnaise
- 2 tablespoons chopped drained sun-dried tomatoes packed in oil
- 2 cloves garlic, roughly chopped
- 1 tablespoon roughly chopped fresh parsley and/or basil
- Kosher salt and freshly ground pepper

For the roasted tomatoes:

- 4 plum tomatoes, halved
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- Kosher salt and freshly ground pepper

For the caramelized onions:

- 4 tablespoons unsalted butter
- 3 large onions, thinly sliced
- Pinch of sugar

For the burgers:

- Vegetable oil, for the grill
- 1 pound ground beef chuck
- 1 mild Italian sausage link, casing removed
- Kosher salt and freshly ground pepper
- 4 slices provolone cheese
- 4 brioche or hamburger buns, split
- Baby arugula, for topping

Burger of the Gods

Ingredients

- 8 ounces chuck, trimmed, cut into 1 1/2-inch cubes
- 8 ounces sirloin, trimmed, cut into 1 1/2-inch cubes
- 1/2 teaspoon kosher salt

Directions:

In separate batches, pulse the chuck and the sirloin in a food processor 10 times. Combine the chuck, sirloin, and kosher salt in a large bowl. Form the meat into 5-ounce patties.

Heat a cast iron skillet or griddle over medium-high heat for 2 to 3 minutes. Place the hamburger patties in the pan. For medium-rare burgers, cook the patties for 4 minutes on each side. For medium burgers, cook the patties for 5 minutes on each side. Flip the burgers only once during cooking.

Steakhouse Sliders and mini steak fries

Ingredients:

- 16 baby Yukon gold potatoes
- 6 tablespoons extra-virgin olive oil
- 2 tablespoons grill seasoning, plus 3 tablespoons
- 2 tablespoons finely chopped rosemary leaves
- 8 slices thick cut bacon
- 3 pounds ground sirloin
- 1/2 cup Worcestershire sauce
- 1/2 cup chopped parsley leaves
- 24 mini burger rolls, such as small dinner rolls, split
- 2 cups baby arugula
- 6 plum tomatoes, trim top and bottom, cut into 1/4-inch slices
- 1 small red onion, quartered lengthwise, sliced 1/4-inch thick
- 1/2 cup steak sauce (recommended: A1)
- 1/2 cup grainy mustard

Directions:

Heat the oven to 500 degrees F.

Get the potatoes in the oven first, then bacon and meat 10 minutes later. Cut potatoes into thin wedges (6 per potato). Coat the potatoes with 1/4 cup olive oil and season with 2 tablespoons of grill seasoning and rosemary. Bake 10 minutes or until golden brown, then reduce heat to 400 degrees F when you add bacon and meat to oven.

Arrange the bacon on slotted broiler pan and bake until crisp, about 12 minutes then cut each strip into thirds, (24 pieces). Set aside.

Coat a 9 by 12-inch rimmed baking sheet (they sell disposable pans this size if you do not have one) with 1 tablespoon olive oil. Season the meat with Worcestershire sauce, 3 tablespoons grill seasoning and parsley. Spread meat into pan in 1/2-inch layer all the way to corners of pan. Coat the top of meat with 1 tablespoon olive oil and bake at 400 degrees F for 12 to 15 minutes until firm but a little pink at center. Rest meat 5 minutes then cut into 24 square mini burgers.

Place burgers on mini roll bottoms and top with arugula, tomato, bacon, red onion. Mix steak sauce with mustard and dot bun tops, set in place. Serve potatoes alongside.

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